



RECEPTION OPTIONS

Sushi Station

HAND-ROLLED SUSHI
Crunchy Shrimp, Spicy Tuna, Vegetable
Housemade Sauces, Pickled Ginger and Wasabi

\$35.00++ per person

Seafood Station

CARLSBAD OYSTERS AND BAJA PRAWNS
Housemade Mignonette and Cocktail Sauces

\$45.00++ per person

Butler Passed or Stationed Hors D'Oeuvres

COLD

CHILLED CARLSBAD MUSSELS
Fingerling Potato Escabeche and Smoked Pimentón Rouille

PICKLED OREGON PINK SHRIMP
Hass Avocado and Tempura Jalapeño, Cilantro Aioli

ADELEGGER CHEESE
Pretzel Crouton and Melted Apples, Ginger Mustard

STUFFED EGGS
Black Truffle and Pickled Celery

\$35.00++ per person
(3) Selections

\$45.00++ per person
(4) Selections

HOT

FRIED GORDAL OLIVES
Herb Goat Cheese and Red Pepper

KUMAMOTO OYSTER CHAWANMUSHI
Wild Mushroom and Scallion

TANDOORI CHICKEN "LOLLIPOP"
Sweet and Sour Lime Sauce

BRAISED OXTAIL DUMPLING
Rosemary and Carrot Foam

DUCK CONFIT ON WARM POTATO PANCAKE
Apple Butter

++ Subject to 24% service fee and applicable tax

Cheese Displays

INTERNATIONAL CHEESE DISPLAY

Rare and Exotic Cheeses from around the world
Presented with Marcona Almonds, Honeycomb, Housemade Jams and Compôtes

\$45.00++ per person

INTERNATIONAL & DOMESTIC CHEESE DISPLAY

Cheeses from around the world and Artisanal cheeses from the United States
Presented with Marcona Almonds, Honeycomb, Housemade Jams and Compôtes

\$35.00++ per person

DOMESTIC CHEESE DISPLAY

Artisanal Cheeses from the United States
Presented with Marcona Almonds, Honeycomb, Housemade Jams and Compôtes

\$30.00++ per person

all displays are served with bread, crackers, and housemade lavosh

++ Subject to 24% service fee and applicable tax