P R I V A T E   D I N I N G   M E N U
R E C E P T I O N   S E R V I C E

Our General Manager, Sean Settewongse, along with the entire award-winning Studio Team are honored to have you as our guests. Every event can be tailored to your preferences within the diverse and intimate spaces of the restaurant, each featuring a unique and expansive ocean beneath the bluff. Featuring modern French cuisine with California influences, Studio finds the perfect complement from among the restaurant's extensive wine collection of over 2,000 offerings. Our sommelier team is available to offer wine pairings by the course or to suggest selections for the entire menu. It would be our pleasure to assist in personalizing the event with special touches such as floral arrangements, decorative adornments, live entertainment, or signature gifts to fit your vision.

◆ Private Event Specialists can be reached by calling (949) 715-6128 ◆

RECEPTION OPTIONS

HORS D' OEUVRES
CHEF'S SELECTION OF BUTLER PASSED HORS D' OEUVRES

a beautiful variety is created for the evening inspired by seasonal ingredients
$55 per person for Thirty Minute Reception (4 Pieces per Guest)
$65 per person for One Hour Reception (6 Pieces per Guest)

CHEESE DISPLAY
INTERACTIVE ARTISAN CHEESE GALLERY

a collection of rare, classic, artisanal farm cheeses from around the world
marcona almonds, honey comb, raisin-pecan bread, lahvosh, baguettes
fruit compotes and jams
$40 per person

SEAFOOD DISPLAY
items may vary depending on availability

littleneck clams, mirepoix vinaigrette, prince edward island mussels, saffron aioli, dungeness crab filets,
chilled gulf shrimp, habenero cocktail sauce, lobster salad, celery, lemon pepper, oysters on the half
shell, mignonette
$65 per person

VEGETABLE STATION
GRILLED CRUDITÉS

heirloom baby carrots, asparagus, pearl onions and sun sugar tomatoes, cauliflower
citrus aïoli, roasted cipollini crème frâiche and coarse mustard vinaigrette
$20 per person

One Chef per 50 guests
Chef Attendants at $150 per Chef for up to two hours
Maitre de Fromage Fee at $200.00 for up to two hours