

All Guests will be welcomed with sourdough bread

Starters

CHOOSE TWO

CLAM CHOWDER
applewood smoked bacon

ROASTED BEETS
Humboldt Fog goat cheese

CAESAR SALAD
24 month reggiano, croutons

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE THREE

NEW YORK STEAK SALAD
tomato, asparagus, fingerling potatoes

“MARY’S” ORGANIC CHICKEN
with herbed couscous

GRILLED CHICKEN PENNE CARBONARA
with pancetta

FARMED BRITISH COLUMBIAN ATLANTIC SALMON
pan roasted with a seasonal preparation

PRIME SIRLOIN CAP STEAK 10oz
with chimichurri, tomato, and arugula

Sides

CHOOSE TWO

GARLIC MASHED POTATOES

FIRE ROASTED BROCCOLINI

MAC & CHEESE

GRILLED ASPARAGUS

coffee, tea and soft drinks are included - all other beverages billed on consumption

All Guests will be welcomed with sourdough bread

Starters

CHOOSE TWO

CLAM CHOWDER
applewood smoked bacon

ROASTED BEETS
Humboldt Fog goat cheese

CAESAR SALAD
24 month reggiano, croutons

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE THREE

NEW YORK STEAK SALAD
tomato, asparagus, fingerling potatoes

“MARY’S” ORGANIC CHICKEN
with herbed couscous

GRILLED CHICKEN PENNE CARBONARA
with pancetta

FARMED BRITISH COLUMBIAN ATLANTIC SALMON
pan roasted with a seasonal preparation

WILD ROSS SEA CHILEAN SEA BASS msc certified
pan roasted with a seasonal preparation

FILET MIGNON “DOUBLE R RANCH” 8oz
with chimichurri

Sides

CHOOSE TWO

GARLIC MASHED POTATOES
MAC & CHEESE

FIRE ROASTED BROCCOLINI
GRILLED ASPARAGUS

coffee, tea and soft drinks are included - all other beverages billed on consumption

\$95

CHATEAU
LUNCH

All Guests will be welcomed with sourdough bread

Appetizers

CHOOSE TWO

JUMBO LUMP CRAB CAKE
tartar sauce

TERIYAKI FILET MIGNON TIPS
spicy hoisin sauce

WILD MEXICAN JUMBO SHRIMP
chilled, with cocktail sauce

OYSTER SAMPLER (3)
freshly shucked, with horseradish and mignonette

Starters

CHOOSE TWO

CLAM CHOWDER
applewood smoked bacon

ROASTED BEETS
Humboldt Fog goat cheese

CAESAR SALAD
24 month reggiano, croutons

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE THREE

FILET MIGNON "DOUBLE R RANCH" 8oz
with chimichurri

FARMED NEW ZEALAND KING SALMON
pan roasted with a seasonal preparation

"MARY'S" ORGANIC CHICKEN
with herbed couscous

GRILLED CHICKEN PENNE CARBONARA
with pancetta

WILD ROSS SEA CHILEAN SEA BASS msc certified
pan roasted with a seasonal preparation

Sides

CHOOSE TWO

GARLIC MASHED POTATOES
MAC & CHEESE

FIRE ROASTED BROCCOLINI
GRILLED ASPARAGUS

Desserts

CHOOSE ONE

CHOCOLATE CAKE
NEW YORK STYLE CHEESECAKE
CREME BRULEE

coffee, tea and soft drinks are included - all other beverages billed on consumption

\$95

SIGNATURE DINNER
THREE COURSE

All Guests will be welcomed with sourdough bread

Starters

CHOOSE TWO

CLAM CHOWDER
applewood smoked bacon

ROASTED BEETS
Humboldt Fog goat cheese

CAESAR SALAD
24 month reggiano, croutons

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE THREE

FARMED NEW ZEALAND KING SALMON
pan roasted with a seasonal preparation

“MARY’S” ORGANIC CHICKEN
with herbed couscous

GRILLED CHICKEN PENNE CARBONARA
with pancetta

PRIME SIRLOIN CAP STEAK 10oz
with chimichurri, tomato, and arugula

Sides

CHOOSE TWO

GARLIC MASHED POTATOES

FIRE ROASTED BROCCOLINI

MAC & CHEESE

GRILLED ASPARAGUS

Desserts

CHOOSE ONE

CHOCOLATE CAKE
NEW YORK STYLE CHEESECAKE
CREME BRULEE

coffee, tea and soft drinks are included - all other beverages billed on consumption

\$110

RESERVE DINNER
THREE COURSE

All Guests will be welcomed with sourdough bread

Starters

CHOOSE TWO

CLAM CHOWDER

applewood smoked bacon

ROASTED BEETS

Humboldt Fog goat cheese

CAESAR SALAD

24 month reggiano, croutons

MIXED ORGANIC GREENS

golden balsamic dressing

Entrées

CHOOSE THREE

FARMED NEW ZEALAND KING SALMON

pan roasted with a seasonal preparation

WILD ROSS SEA CHILEAN SEA BASS MSC CERTIFIED

pan roasted with a seasonal preparation

“MARY’S” ORGANIC CHICKEN

with herbed couscous

FILET MIGNON “DOUBLE R RANCH” 8oz | 10oz + \$12

with chimichurri

Sides

CHOOSE TWO

GARLIC MASHED POTATOES

MAC & CHEESE

FIRE ROASTED BROCCOLINI

GRILLED ASPARAGUS

Desserts

CHOOSE ONE

CHOCOLATE CAKE

NEW YORK STYLE CHEESECAKE

CREME BRULEE

coffee, tea and soft drinks are included - all other beverages billed on consumption

\$125

CHATEAU DINNER
FOUR COURSE

All Guests will be welcomed with sourdough bread

Appetizers

CHOOSE TWO

JUMBO LUMP CRAB CAKE
tartar sauce

TERIYAKI FILET MIGNON TIPS
spicy hoisin sauce

WILD MEXICAN JUMBO SHRIMP
chilled, with cocktail sauce

OYSTER SAMPLER (3)
freshly shucked, with horseradish and mignonette

Starters

CHOOSE TWO

CLAM CHOWDER
applewood smoked bacon

ROASTED BEETS
Humboldt Fog goat cheese

CAESAR SALAD
24 month reggiano, croutons

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE THREE

“MARY’S” ORGANIC CHICKEN
with herbed couscous

WILD ROSS SEA CHILEAN SEA BASS msc certified
pan roasted with a seasonal preparation

FARMED BRITISH COLUMBIAN ATLANTIC SALMON
pan roasted with a seasonal preparation

FILET MIGNON “DOUBLE R RANCH” 8oz | 10oz + \$12
with chimichurri

Sides

CHOOSE TWO

GARLIC MASHED POTATOES
MAC & CHEESE

FIRE ROASTED BROCCOLINI
GRILLED ASPARAGUS

Desserts

CHOOSE ONE

CHOCOLATE CAKE
NEW YORK STYLE CHEESECAKE
CREME BRULEE

coffee, tea and soft drinks are included - all other beverages billed on consumption

\$145

**ESTATE DINNER
FOUR COURSE**

All Guests will be welcomed with sourdough bread

Appetizers

CHOOSE TWO

JUMBO LUMP CRAB CAKE
tartar sauce

TERIYAKI FILET MIGNON TIPS
spicy hoisin sauce

WILD MEXICAN JUMBO SHRIMP
chilled, with cocktail sauce

OYSTER SAMPLER (3)
freshly shucked, with horseradish and mignonette

Starters

CHOOSE TWO

CLAM CHOWDER
applewood smoked bacon

ROASTED BEETS
Humboldt Fog goat cheese

CAESAR SALAD
24 month reggiano, croutons

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE THREE

"MARY'S" ORGANIC CHICKEN
with herbed couscous

WILD ROSS SEA CHILEAN SEA BASS msc certified
pan roasted with a seasonal preparation

FARMED BRITISH COLUMBIAN ATLANTIC SALMON
pan roasted with a seasonal preparation

TWIN WILD SOUTH AFRICAN LOBSTER TAILS
with melted butter

30 DAY DRY-AGED PRIME BONE-IN RIBEYE "DOUBLE R RANCH" 18oz
with chimichurri

FILET MIGNON "DOUBLE R RANCH" 8oz | 10oz + \$12
with chimichurri

SURF & TURF
6oz filet mignon and south african lobster tail

Sides

CHOOSE TWO

GARLIC MASHED POTATOES
MAC & CHEESE

FIRE ROASTED BROCCOLINI
GRILLED ASPARAGUS

Desserts

CHOOSE ONE

CHOCOLATE CAKE
NEW YORK STYLE CHEESECAKE
CREME BRULEE



APPETIZERS
TRAY PASSED

MINI CRAB CAKES

lump blue crab cakes with tartar sauce

4.00 PER PIECE

WILD JUMBO SHRIMP COCKTAIL

served with fresh horseradish cocktail sauce

3.50 PER PIECE

YELLOWFIN TUNA POKE

soy sauce, avocado, wasabi tobiko, sesame seeds

4.00 PER PIECE

TERIYAKI FILET MIGNON TIPS

spicy hoisin sauce

3.50 PER PIECE

VIETNAMESE CHICKEN LOLLIPOPS

lightly fried with a sweet and spicy glaze

3.50 PER PIECE

CRISPY FLATBREAD RATATOUILLE

with shallot jam

4.00 PER PIECE

minimum order of 25 pieces of each selection



APPETIZERS
TRAY PASSED

COCONUT CHICKEN

apricot sauce

3.50 PER PIECE

N'AWLINS BBQ SHRIMP

creole sauce

4.00 PER PIECE

COCOUNT SHRIMP

apricot sauce

4.00 PER PIECE

HEIRLOOM TOMATO BRUSCHETTA

whipped goat cheese and balsamic pearls

4.00 PER PIECE

ZUCCHINI LOLLIPOP

panko crusted with marinated mozzarella

3.50 PER PIECE

MINI BEEF SLIDERS

cheddar, caramelized onions, chipotle aioli

6.00 PER PIECE

minimum order of 25 pieces of each selection

CHILLED SHELLFISH

our platters are composed of all the best seasonal offerings available, and the contents change daily.

we often feature various lobster, crab, clams, mussels, shrimp, scallops,

and we always include a variety of eastern and pacific oysters

35 PER PERSON



EASTERN & PACIFIC OYSTERS

served with fresh horseradish, cocktail and mignonette sauce

SEE DAILY PRICING

ARTISANAL CHEESE AND FRUIT PLATTER

served with assorted crackers

SMALL 140 (UP TO 25 GUESTS) | LARGE 260 (UP TO 60 GUESTS)

CRUDITÉS

array of seasonal fresh vegetables served with hummus, blue cheese and herb yogurt dressings

75 (UP TO 25 GUESTS)



ENHANCEMENTS AND INTERACTIVE STATIONS

Raw Bar & Oyster Shucking

eastern and pacific oysters, seasonal shellfish

PER PERSON PRICING VARIES WITH SELECTION

Carving Station

“Double R Ranch” beef tenderloin

with chimichurri, creamy horseradish, whole grain mustard sauce

28 PER PERSON

Hawaiian Poke Station

fresh wild yellowfin tuna and atlantic salmon are mixed with your choice of sauces and toppings, so your guests can create their own individual poke creation

seasonal ingredients include various dressing options, as well as fresh cucumber, avocado, daikon sprouts and wonton crisps

18 PER PERSON

Add To Your Steak

CAPELLA with mushrooms and onions 7

LUMP CRAB OSCAR with asparagus and Béarnaise 16

MELTED DANISH BLUE CHEESE 5

\$150 attendant fee required for all stations

minimum 30 Guests

S'MORES BAR

CHOCOLATE FUDGE BROWNIE

CHEESECAKE

BERRY CRUMBLE

LEMON BAR

SALTED CARAMEL BROWNIE

CARROT CAKE

TIRAMASU

MACARONS

DULCE DE LECHE

\$4 per piece

Minimum of 25 pieces each selection

\$83

LUNCH BUFFET
50+ GUESTS

All Guests will be welcomed with sourdough bread

Starters

CHOOSE TWO

CLAM CHOWDER
applewood smoked bacon

ROASTED BEETS
Humboldt Fog goat cheese

CAESAR SALAD
24 month reggiano, croutons

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE TWO

GRILLED CHICKEN BREAST
with herbed couscous

GRILLED CHICKEN PENNE CARBONARA
with pancetta

FARMED NEW ZEALAND KING SALMON
pan roasted with a seasonal preparation

PRIME SIRLOIN CAP STEAK
with chimichurri

Sides

CHOOSE TWO

GARLIC MASHED POTATOES
MAC & CHEESE

FIRE ROASTED BROCCOLINI
GRILLED ASPARAGUS

Desserts

CHOOSE ONE

CHOCOLATE CAKE
NEW YORK STYLE CHEESECAKE
CREME BRULEE

coffee, tea and soft drinks are included - all other beverages billed on consumption

\$125

RESERVE DINNER BUFFET
50+ GUESTS

All Guests will be welcomed with sourdough bread

Appetizers

CHOOSE TWO

CRISP FRIED CALAMARI
with smokey marinara and tzatziki

TERIYAKI FILET TIPS
spicy hoisin sauce

JUMBO LUMP CRAB CAKE
tartar sauce

CLAM CHOWDER
applewood smoked bacon

Starters

CHOOSE TWO

CRUNCHY ICEBERG WEDGE
bacon, tomato, blue cheese

ROASTED BEETS
Humboldt Fog goat cheese

CAESAR SALAD
24 month reggiano, croutons

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE TWO

FARMED NEW ZEALAND KING SALMON
pan roasted with a seasonal preparation

WILD ROSS SEA CHILEAN SEA BASS MSC CERTIFIED
pan roasted with a seasonal preparation

GRILLED CHICKEN BREAST
with herbed couscous

ROASTED TENDERLOIN OF BEEF "DOUBLE R RANCH"
with bearnaise sauce, creamy horseradish, and whole grain mustard

Sides

CHOOSE TWO

GARLIC MASHED POTATOES
MAC & CHEESE

FIRE ROASTED BROCCOLINI
GRILLED ASPARAGUS

Desserts

CHOOSE ONE

CHOCOLATE CAKE
NEW YORK STYLE CHEESECAKE
CREME BRULEE

coffee, tea and soft drinks are included - all other beverages billed on consumption

\$135

**GRAND RESERVE
DINNER BUFFET 50+ GUESTS**

All Guests will be welcomed with sourdough bread

Appetizers

CHOOSE TWO

CRISP FRIED CALAMARI
tartar and cocktail sauce

TERIYAKI FILET TIPS
spicy hoisin sauce

JUMBO LUMP CRAB CAKE
tartar sauce

CLAM CHOWDER
applewood smoked bacon

Starters

CHOOSE TWO

CRUNCHY ICEBERG WEDGE
bacon, tomato, blue cheese

ROASTED BEETS
Humboldt Fog goat cheese

CAESAR SALAD
24 month reggiano, croutons

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE THREE

FARMED NEW ZEALAND KING SALMON
pan roasted with a seasonal preparation

WILD ROSS SEA CHILEAN SEA BASS MSC CERTIFIED
pan roasted with a seasonal preparation

GRILLED CHICKEN BREAST
with herbed couscous

ROASTED TENDERLOIN OF BEEF "DOUBLE R RANCH"
with bearnaise sauce, creamy horseradish, and whole grain mustard

Sides

CHOOSE TWO

MAC & CHEESE
GARLIC MASHED POTATOES

GRILLED ASPARAGUS
FIRE ROASTED BROCCOLINI

Desserts

CHOOSE ONE

CHOCOLATE CAKE
NEW YORK STYLE CHEESECAKE
CREME BRULEE

coffee, tea and soft drinks are included - all other beverages billed on consumption



Event Guarantee

In order for us to make appropriate accommodations for your event, a final guest count guarantee is due seven days prior to your event. Should this number not be made available at the requested time, the original estimate for attendance will be used. The actual attendance or the final guaranteed guest count will be charged, whichever is greater. Lou & Mickey's will be prepared to seat and serve a maximum of 10% over the guaranteed guest count.

Cancellation

There are no charges if your event is cancelled more than 30 days prior. If an event is cancelled less than 30 days prior, you will be charged 25% of the Food & Beverage minimum plus 4% Admin Fee. If an event is cancelled less than 14 days prior, you will be charged 50% of the Food & Beverage minimum plus a 4% Admin Fee. If an event is cancelled less than 7 days prior, you will be charged the full Food & Beverage minimum plus a 4% Admin Fee.

Taxes, Charges & Fees

All final bills are subject to a 7.75% sales tax. A 4% Service Charge and a 17% Gratuity will be added to your bill and itemized on your receipt. The 4% service charge is for booking fees, coordination fees, and commissions not paid to the service staff. The 17% gratuity will be paid in full to your service staff.

Menus

Menu selections and beverage offerings need to be selected two weeks prior to the event date. This will guarantee food and beverage availability and allow enough time to print your event menus. Menu offerings may change seasonally. When choosing your food and wine options in advance, please note that substitutions may occur when the menu changes for seasonal or availability reasons. Fixed menus are required for groups of 12 or more guests. Guests will be allowed to order their options during the event unless otherwise noted by the events team.

Beverages

Beer, Wine, Cocktails and Non-alcoholic beverages can be purchased on consumption, cash and carry, or a combination of both. Cash and Carry beverages will also include a 4% service charge and will apply towards your food and beverage minimum.

F&B Minimums

Private events require a food and beverage minimum. This minimum is the total amount spent on food and beverage and does not include any applicable taxes, service charges, rentals, and gratuities. Event spaces are booked in three hour increments. \$25 per standard 750ml wine bottle corkage fee.

Final Payment

All charges will be placed on one check and final payment will be due at the end of your event. We accept cash and credit cards presented on-site. If you would like to pay with a third party credit card or a credit card that will not be presented on-site, a signed Authorization Form, copy of the credit card (front and back) and card holder's photo identification must be received prior to your event. If you would like to prepay for your event with a check payment, checks must be received 7 days in advance of your event date. We'll make every effort to notify you in advance, however, due to market availability, menu items and prices are subject to change.

Decorations

All decorations, incoming equipment and entertainment must be approved by the Lou & Mickey's Events Team prior to your event. For the safety of your guests, we do not allow bubbles, confetti, birdseed or exposed candle flames.