

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

COCONUT CHICKEN

apricot sauce

3.50 PER PIECE

N'AWLINS BBQ SHRIMP

creole sauce

4.00 PER PIECE

COCONUT 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



APPETIZER PLATTERS

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

38 PER PERSON

EASTERN & PACIFIC OYSTERS

:: RAW BAR* ::

served with fresh horseradish, mignonette, cocktail sauce, and habanero-lime relish

	EACH	1/2 DOZEN	1 DOZEN
EASTERN			
ISLAND SEADUCTION* (crassostrea virginica) Chesapeake Bay, VA	3.85	22.10	43.20
★JAMES RIVER* (crassostrea virginica) Chesapeake Bay, VA	3.90	22.40	43.80
BARCAT* (crassostrea virginica) Chesapeake Bay, VA	4.00	23.00	45.00
★MISTY POINT* (crassostrea virginica) Pope's Bay, VA	4.00	23.00	45.00
HOLLYWOOD* (crassostrea virginica) Hollywood, MD	4.05	23.30	45.60
★RAPPAHANNOCK* (crassostrea virginica) Rappahannock River, VA	4.05	23.30	45.60
BEACH PLUM* (crassostrea virginica) Buzzards Bay, MA	4.25	24.50	48.00
PACIFIC			
★KUMAMOTO* (crassostrea sikamea) Humboldt Bay, CA	4.20	24.20	47.40
★BAHIA FALSA* (crassostrea gigas) San Quintin Bay, MX	3.85	22.10	43.20
RINCON DE BALLENAS* (crassostrea gigas) Ensenada, MX	3.90	22.40	43.80
OLYMPIA* (ostrea lurida) Totten Inlet, WA	3.95	22.70	44.40
OLY VIEW* (crassostrea sikamea) Totten Inlet, WA	4.00	23.00	45.00
HAMA HAMA* (crassostrea gigas) Hamma Hamma River, WA	4.10	23.60	46.20
NIGHT TIDE* (crassostrea gigas) Thorndyke Bay, WA	4.10	23.60	46.20
★WILDCAT* (crassostrea gigas) Skookum Inlet, WA	4.10	23.60	46.20
FAT BASTARD* (crassostrea gigas) Willapa Bay, WA	4.35	25.10	49.20
OYSTER SAMPLER* includes all marked with ★		24.50	47.50

Artisanal Cheese & 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)



\$75

**SIGNATURE LUNCH
TWO COURSE**

Starters

CHOOSE TWO

CLAM CHOWDER
applewood smoked bacon

CAESAR SALAD
24 month reggiano, croutons

ROASTED BEETS
Humboldt Fog goat cheese

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

WILD KING SALMON
pan roasted with a seasonal preparation

FILET MIGNON “DOUBLE R RANCH” 6oz
with chimichurri

Sides

CHOOSE TWO

MAC & CHEESE

GRILLED ASPARAGUS

GARLIC MASHED POTATOES

FIRE ROASTED BROCCOLINI

SAUTEED SPINACH

SAUTEED MUSHROOMS



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

Menu price is not inclusive of tax & service fee. Items are subject to change based on availability and seasonal changes

\$90

RESERVE LUNCH
TWO COURSE

Starters

CHOOSE TWO

CLAM CHOWDER
applewood smoked bacon

CAESAR SALAD
24 month reggiano, croutons

ROASTED BEETS
Humboldt Fog goat cheese

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

WILD KING 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

MAC & CHEESE

GRILLED ASPARAGUS

GARLIC MASHED POTATOES

FIRE ROASTED BROCCOLINI

SAUTEED SPINACH

SAUTEED MUSHROOMS



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

Menu price is not inclusive of tax & service fee. Items are subject to change based on availability and seasonal changes

\$102

**CHATEAU LUNCH
FOUR COURSE**

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" 6oz
with chimichurri

WILD 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 **FIRE ROASTED BROCCOLINI**

MAC & CHEESE **GRILLED ASPARAGUS**

SAUTEED SPINACH **SAUTEED MUSHROOMS**

Desserts

CHOOSE ONE

CHOCOLATE CAKE

NEW YORK STYLE CHEESECAKE

CREME BRULEE



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

Menu price is not inclusive of tax & service fee. Items are subject to change based on availability and seasonal changes

\$102

SIGNATURE DINNER
THREE COURSE

Starters

CHOOSE TWO

CLAM CHOWDER
applewood smoked bacon

CAESAR SALAD
24 month reggiano, croutons

ROASTED BEETS
Humboldt Fog goat cheese

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE THREE

WILD KING SALMON
pan roasted with a seasonal preparation

“MARY’S” ORGANIC CHICKEN
with herbed couscous

GRILLED CHICKEN PENNE CARBONARA
with pancetta

FILET MIGNON “DOUBLE R RANCH” 6oz
with chimichurri

Sides

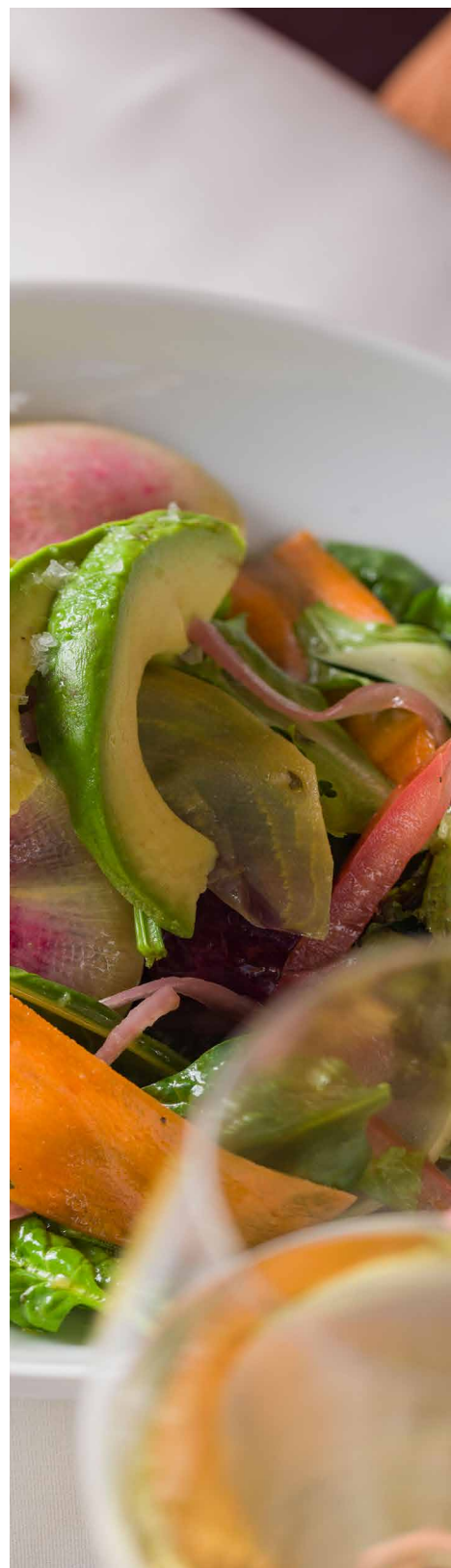
CHOOSE TWO

MAC & CHEESE
GRILLED ASPARAGUS
GARLIC MASHED POTATOES
FIRE ROASTED BROCCOLINI
SAUTEED SPINACH
SAUTEED MUSHROOMS

Desserts

CHOOSE ONE

CHOCOLATE CAKE
NEW YORK STYLE CHEESECAKE
CREME BRULEE



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

Menu price is not inclusive of tax & service fee. Items are subject to change based on availability and seasonal changes

\$115

RESERVE DINNER
THREE COURSE

Starters

CHOOSE TWO

CLAM CHOWDER
manila clams, applewood smoked bacon

CAESAR SALAD
24 month reggiano, croutons

ROASTED BEETS
Humboldt Fog goat cheese

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE THREE

WILD 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

MAC & CHEESE
GRILLED ASPARAGUS
GARLIC MASHED POTATOES
FIRE ROASTED BROCCOLINI
SAUTEED SPINACH
SAUTEED MUSHROOMS

Desserts

CHOOSE ONE

CHOCOLATE CAKE
NEW YORK STYLE CHEESECAKE
CREME BRULEE



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

Menu price is not inclusive of tax & service fee. Items are subject to change based on availability and seasonal changes

\$128

CHATEAU DINNER
FOUR COURSE

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

WILD KING SALMON
pan roasted with a seasonal preparation

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

Sides

CHOOSE TWO

MAC & CHEESE

GRILLED ASPARAGUS

GARLIC MASHED POTATOES

FIRE ROASTED BROCCOLINI

SAUTEED SPINACH

SAUTEED MUSHROOMS

Desserts

CHOOSE ONE

CHOCOLATE CAKE

NEW YORK STYLE CHEESECAKE

CREME BRULEE



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

Menu price is not inclusive of tax & service fee. Items are subject to change based on availability and seasonal changes

\$148

ESTATE DINNER
FOUR COURSE

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 KING SALMON
pan roasted with a seasonal preparation

WILD ROSS SEA CHILEAN SEA BASS msc certified
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

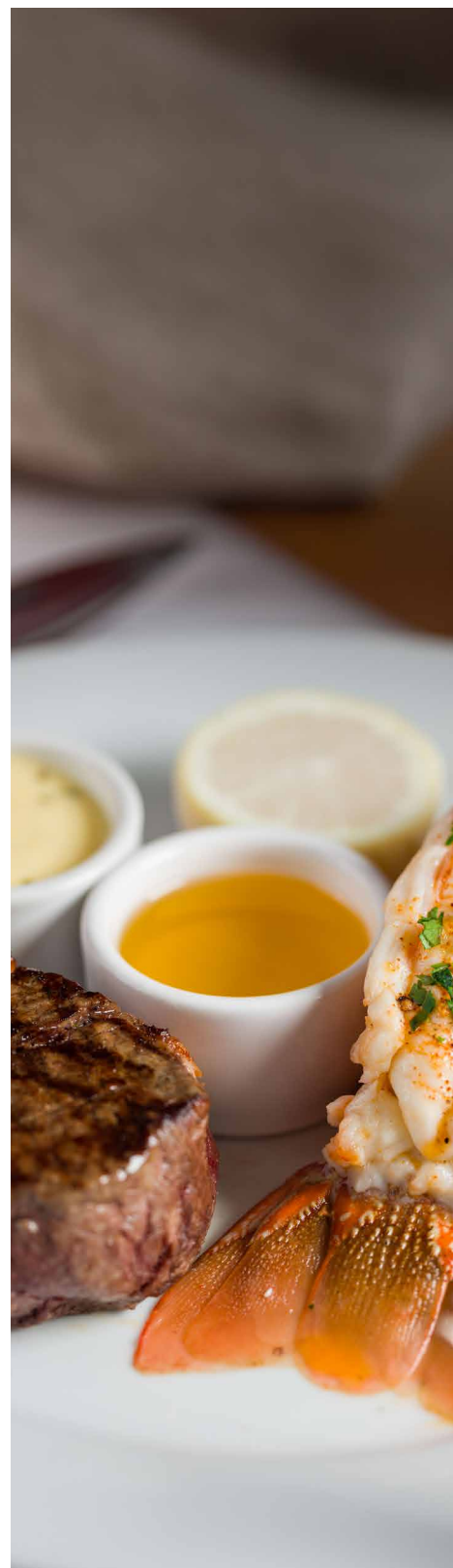
GARLIC MASHED POTATOES
MAC & CHEESE
SAUTEED SPINACH

FIRE ROASTED BROCCOLINI
GRILLED ASPARAGUS
SAUTEED MUSHROOMS

Desserts

CHOOSE ONE

CHOCOLATE CAKE
NEW YORK STYLE CHEESECAKE
CREME BRULEE



STATIONS

Carving Station

“Double R Ranch” beef tenderloin
with chimichurri, creamy horseradish, whole grain mustard sauce

28 PER PERSON

\$150 attendant fee required for all stations
minimum 30 Guests

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

\$150 attendant fee required for all stations
minimum 30 Guests

Add To Your Steak

CAPELLA with mushrooms and onions 8

LUMP CRAB OSCAR with asparagus and Béarnaise 16

MELTED DANISH BLUE CHEESE 5

Assorted Mini Desserts

\$4.00 PER PIECE



\$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

WILD 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

PRIME NEW YORK STRIP "DOUBLE R RANCH"
 with chimichurri

Sides

CHOOSE TWO

GARLIC MASHED POTATOES
MAC & CHEESE

FIRE ROASTED BROCCOLINI
GRILLED ASPARAGUS

Desserts

CHOOSE ONE

CHOCOLATE CAKE
NEW YORK STYLE CHEESECAKE
CRÈME BRÛLÉE

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

WILD 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

WILD 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
CRÈME BRÛLÉE

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

BAR PACKAGES

PRICED PER PERSON, ALL ADULTS OVER 21 YEARS OLD

House Wine & Beer

\$22.50 FIRST HOUR, \$17.50 SECOND HOUR, \$12.50 THIRD HOUR

WINE

Mionetto 'Avantgarde' Prosecco Brut, Treviso, Veneto, Italy

SELECT ONE WHITE:

Sean Minor Chardonnay, Sonoma Coast, CA

Matanzas Creek Sauvignon Blanc, Alexander Valley, Sonoma, CA

SELECT ONE RED:

Daou Cabernet Sauvignon, Paso Robles, CA

Torii Mor Pinot Noir, Willamette Valley, OR

BEER

SELECT TWO:

Amstel Light, Budweiser, Corona, Figueroa Mtn IPA, Heineken, Modelo, Especial, Stella Liberte NA, Sierra Nevada Trail Pass NA

Standard Bar

\$30 FIRST HOUR, \$25 SECOND HOUR, \$20 THIRD HOUR

GRAINGER'S ORGANIC VODKA, PRAIRIE ORGANIC GIN, CRUZAN AGED LIGHT RUM, RANCHO ALEGRE SILVER TEQUILA, EVAN WILLIAMS STRAIGHT BOURBON

SELECT ONE SIGNATURE COCKTAIL

SEE MENU

WINE

Mionetto 'Avantgarde' Prosecco Brut, Treviso, Veneto, Italy

SELECT ONE WHITE:

Sean Minor Chardonnay, Sonoma Coast, CA

Matanzas Creek Sauvignon Blanc, Alexander Valley, Sonoma, CA

SELECT ONE RED:

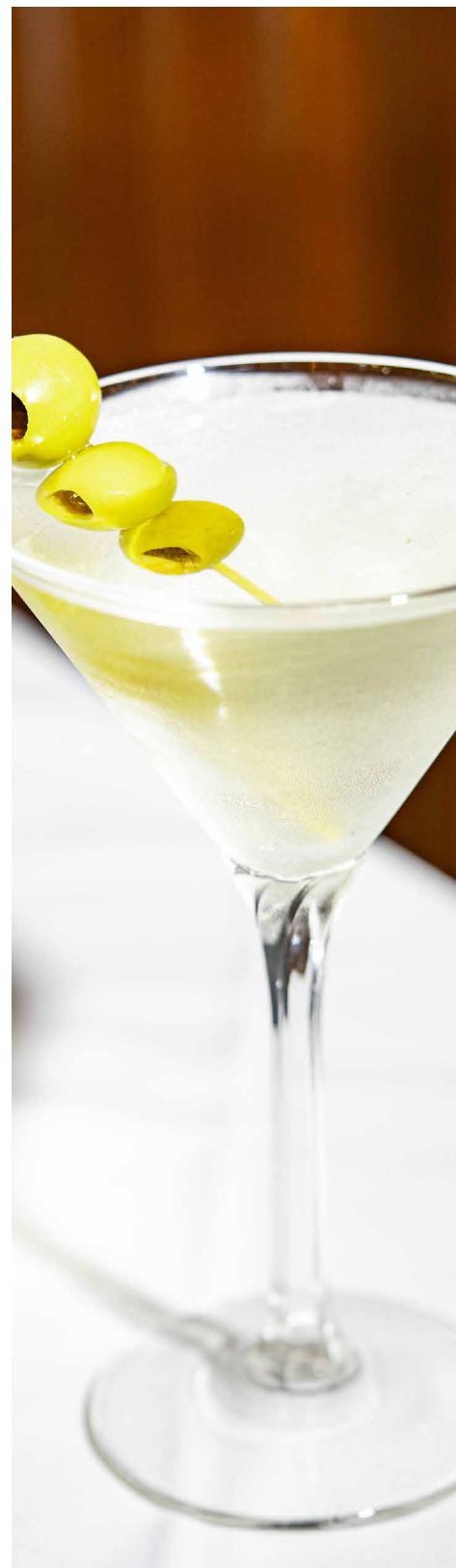
Daou Cabernet Sauvignon, Paso Robles, CA

Torii Mor Pinot Noir, Willamette Valley, OR

BEER

SELECT TWO:

Amstel Light, Budweiser, Corona, Figueroa Mtn IPA, Heineken, Modelo, Especial, Stella Liberte NA, Sierra Nevada Trail Pass NA



BAR PACKAGES

PRICED PER PERSON, ALL ADULTS OVER 21 YEARS OLD

Premium Bar

\$37.50 FIRST HOUR, \$32.50 SECOND HOUR, \$27.50 THIRD HOUR

TITO'S VODKA, TANQUERAY GIN, FUNK HARBOR SILVER RUM,
CASAMIGOS SILVER TEQUILA, MAKER'S MARK, MONKEY
SHOULDER SCOTCH, COGNAC PARK V.S.

SELECT TWO SIGNATURE COCKTAILS

SEE MENU

WINE

Scharffenberger Brut Rose, Mendocino, CA

SELECT ONE WHITE:

Silverado 'Miller Ranch' Sauvignon Blanc, Yountville, Napa Valley, CA

Jordan Chardonnay, Russian River, Sonoma, CA

SELECT ONE RED:

Catena 'Vista Flores' Malbec, Mendoza, Argentina

Truchard Vineyards Cabernet Sauvignon, Carneros, CA

BEER

SELECT TWO:

Amstel Light, Budweiser, Corona, Figueroa Mtn IPA, Heineken, Modelo,
Especial, Stella Liberte NA, Sierra Nevada Trail Pass NA

Ultra Premium Bar

\$45 FIRST HOUR, \$40 SECOND HOUR, \$35 THIRD HOUR

GREY GOOSE VODKA, HENDRICK'S GIN, DIPLOMATICO
MANTUANO 8 YEAR RUM, PATRON SILVER TEQUILA, WOODFORD
RESERVE BOURBON, JOHNNIE WALKER BLACK,
HENNESSEY VS COGNAC

SELECT TWO SIGNATURE COCKTAILS

SEE MENU

WINE

Taittinger 'La Francaise' Brut, Reims, Champagne, France NV

SELECT ONE WHITE:

Cloudy Bay Sauvignon Blanc, Marlborough, NZ

Rombauer Chardonnay, Carneros, CA

SELECT ONE RED:

Decoy 'Limited' Pinot Noir, Sonoma Coast, CA

Duckhorn Vineyards Cabernet Sauvignon, Carneros, CA

BEER

SELECT TWO:

Amstel Light, Budweiser, Corona, Figueroa Mtn IPA, Heineken, Modelo,
Especial, Stella Liberte NA, Sierra Nevada Trail Pass NA

