

All guests will be welcomed with sea salt sourdough.

Starters

CHOOSE TWO

CLAM CHOWDER
applewood smoked bacon

ROASTED BEETS
Humboldt Fog goat cheese

BABY ROMAINE CAESAR
Grana Padano, croutons

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE THREE

SHRIMP SCAMPI

wild Mexican jumbo shrimp, pappardelle, garlic oil, white wine butter sauce

“MARY’S” ORGANIC CHICKEN

with herbed couscous

FARMED NEW ZEALAND KING SALMON

pan roasted with a seasonal preparation

PRIME SIRLOIN CAP STEAK 10 oz.

with chimichurri, tomato and arugula

Sides

CHOOSE TWO

GARLIC MASHED POTATOES

GRILLED CAULIFLOWER

GRILLED ASPARAGUS

MAC & CHEESE

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

All guests will be welcomed with sea salt sourdough.

Starters

CHOOSE TWO

CLAM CHOWDER
applewood smoked bacon

ROASTED BEETS
Humboldt Fog goat cheese

BABY ROMAINE CAESAR
Grana Padano, croutons

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE THREE

SHRIMP SCAMPI

wild Mexican jumbo shrimp, pappardelle, garlic oil, white wine butter sauce

“MARY’S” ORGANIC CHICKEN
with herbed couscous

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

FARMED NEW ZEALAND KING SALMON
pan roasted with a seasonal preparation

WILD ROSS SEA CHILEAN SEA BASS msc certified +\$5
pan roasted with a seasonal preparation

FILET MIGNON “DOUBLE R RANCH” 8 oz. +\$5
with chimichurri

Desserts

CHOOSE ONE

CHOCOLATE CAKE

NEW YORK STYLE CHEESECAKE

PISTACHIO CRÈME BRÛLÉE

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

MEAT

ON OCEAN

\$95

CHATEAU
LUNCH

All guests will be welcomed with sea salt sourdough.

Appetizers

CHOOSE TWO

JUMBO LUMP CRAB CAKE
tartar sauce

MEATBALLS
Tomato sauce, melted cheese, garlic bread

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

BABY ROMAINE CAESAR
Grana Padano, croutons

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE THREE

PRIME SIRLOIN CAP STEAK 10 OZ.
with chimichurri, tomato and agugula

FILET MIGNON "DOUBLE R RANCH" 8 OZ.
with chimichurri

FARMED NEW ZEALAND KING SALMON
pan roasted with a seasonal preparation

"MARY'S" ORGANIC CHICKEN
with herbed couscous

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

Sides

CHOOSE TWO

GARLIC MASHED POTATOES
MAC & CHEESE

GRILLED CAULIFLOWER
GRILLED ASPARAGUS

Desserts

CHOOSE ONE

CHOCOLATE CAKE
NEW YORK STYLE CHEESECAKE
PISTACHIO CRÈME BRÛLÉE

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



\$95

SIGNATURE DINNER
THREE COURSE

All guests will be welcomed with sea salt sourdough.

Starters

CHOOSE TWO

CLAM CHOWDER
applewood smoked bacon

ROASTED BEETS
Humboldt Fog goat cheese

BABY ROMAINE CAESAR
Grana Padano, 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

SHRIMP SCAMPI
wild Mexican jumbo shrimp, pappardelle, garlic oil, white wine butter sauce

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

Sides

CHOOSE TWO

GARLIC MASHED POTATOES
MAC & CHEESE

GRILLED CAULIFLOWER
GRILLED ASPARAGUS

Desserts

CHOOSE ONE

CHOCOLATE CAKE
NEW YORK STYLE CHEESECAKE
PISTACHIO CRÈME BRÛLÉE

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

MEAT

ON OCEAN

\$110

RESERVE DINNER
THREE COURSE

All guests will be welcomed with sea salt sourdough.

Starters

CHOOSE TWO

CLAM CHOWDER
applewood smoked bacon

ROASTED BEETS
Humboldt Fog goat cheese

BABY ROMAINE CAESAR
Grana Padano, 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” 8 oz.
with chimichurri

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

NEW YORK STRIP 14 oz.
with maître d’hôtel butter

Sides

CHOOSE TWO

GARLIC MASHED POTATOES
MAC & CHEESE

GRILLED CAULIFLOWER
GRILLED ASPARAGUS

Desserts

CHOOSE ONE

CHOCOLATE CAKE
NEW YORK STYLE CHEESECAKE
PISTACHIO CRÈME BRÛLÉE

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

MEAT

ON OCEAN

\$125

CHATEAU DINNER
FOUR COURSE

All guests will be welcomed with sea salt sourdough.

Appetizers

CHOOSE TWO

JUMBO LUMP CRAB CAKE
tartar sauce

MEATBALLS
Tomato sauce, melted cheese, garlic bread

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

BABY ROMAINE CAESAR
Grana Padano, 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 NEW ZEALAND KING SALMON
pan roasted with a seasonal preparation

FILET MIGNON “DOUBLE R RANCH” 8 OZ.
with chimichurri

PRIME SIRLOIN CAP STEAK 10 OZ.
with chimichurri, tomato and arugula

NEW YORK STRIP 14 OZ.
with maître d’hôtel butter

Sides

CHOOSE TWO

GARLIC MASHED POTATOES
MAC & CHEESE

GRILLED CAULIFLOWER
GRILLED ASPARAGUS

Desserts

CHOOSE ONE

CHOCOLATE CAKE
NEW YORK STYLE CHEESECAKE
PISTACHO CRÈME BRÛLÉE

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

MEAT

ON OCEAN

\$150

ESTATE DINNER
FOUR COURSE

All guests will be welcomed with sea salt sourdough.

Appetizers

CHOOSE TWO

JUMBO LUMP CRAB CAKE
tartar sauce

MEATBALLS
Tomato sauce, melted cheese, garlic bread

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

BABY ROMAINE CAESAR
Grana Padano, 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 NEW ZEALAND KING SALMON
pan roasted with a seasonal preparation

TWIN WILD SOUTH AFRICAN LOBSTER TAILS
with melted butter

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

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

SURF & TURF
8 oz. filet mignon and South African lobster tail

Sides

CHOOSE TWO

GARLIC MASHED POTATOES
MAC & CHEESE

GRILLED CAULIFLOWER
GRILLED ASPARAGUS

Desserts

CHOOSE ONE

CHOCOLATE CAKE
NEW YORK STYLE CHEESECAKE
PISTACHO CRÈME BRÛLÉE

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



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

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



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)



MINIATURE
DESSERTS

ECLAIRS

CREAM-FILLED TARTS

FRUIT TARTS

MOUSSE CUPS

FRENCH MACARONS

CANNOLIS

CHEESECAKE BITES

BROWNIES

CHOCOLATE PETIT FOURS

LEMON BARS

\$4 per piece

Minimum of 25 pieces each selection