

APPETIZERS TRAY PASSED

MINI CRAB CAKES

lump blue crab cakes with celery root remoulade

4.00 PER PIECE

CHICKEN & SHISHITO BROCHETTE

soy lime glaze

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

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



APPETIZERS

WILD JUMBO SHRIMP COCKTAIL

served with fresh horseradish cocktail sauce

3.50 PER PIECE

BIGEYE TUNA POKE

soy sauce, avocado, wasabi tobiko, sesame seeds

4.00 PER PIECE

GARDEN ROLL

avocado, cucumber, yamagobo, heirloom tomato, wasabi vinaigrette

3.00 PER PIECE

KING SALMON ROLL

farmed atlantic salmon, avocado, hazelnuts, papaya, and white soy
lime vinaigrette

3.00 PER PIECE

TROJAN ROLL

wild bigeye tuna, yuzu tobiko, wasabi vinaigrette, traditional ponzu
sauce

3.50 PER PIECE

SPICY LOBSTER ROLL

avocado, sesame soy paper, spicy mayo, lobster, eel sauce

5.00 PER PIECE

SMOKED HAMACHI RICE CRISP

pickled fresno chili, avocado mousse

5.00 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 periwinkles, and we always include a variety of eastern and pacific oysters
38 PER PERSON

OR, SELECT FROM OUR SHELLFISH PLATTERS BELOW:

ICED SHELLFISH PLATTERS	THE GRAND SERVES 1-2	THE DELUXE SERVES 3-4	THE KING SERVES 5-7
KUMAMOTO* (crassostrea sikamea) Humboldt Bay, California	1	2	4
RINCON DE BALLENAS* (crassostrea gigas) Baja California, Mexico	1	2	4
BEACH PLUM* (crassostrea virginica) Buzzards Bay, MA	2	3	4
WILD LITTLENECK CLAMS* Long Island, New York	3	4	8
FARMED PERUVIAN BAY SCALLOPS* Pisco, Peru	2	4	8
WILD JUMBO WHITE SHRIMP Maine	4	7	14
FARMED TOTTEN INLET MEDITERRANEAN MUSSELS*	6	10	20
1 LB NORTH AMERICAN HARD SHELL LOBSTER	1/2	1/2	WHOLE
WILD DUNGENESS CRAB Washington		1/2	WHOLE
	65.00	120.00	225.00

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
BARCAT* (crassostrea virginica) Chesapeake Bay, VA	4.20	24.20	47.40
JAMES RIVER (crassostrea virginica) Chesapeake Bay, VA	4.25	24.50	47.40
HOLLYWOOD* (crassostrea virginica) Hollywood, MD	4.35	25.10	48.00
MISTY POINT* (crassostrea virginica) Pope's Bay, VA	4.35	25.10	47.40
RAPPAHANNOCK (crassostrea virginica) Rappahannock River, VA	4.40	25.40	49.80
BEACH PLUM (crassostrea virginica) Buzzards Bay, MA	4.60	26.60	52.20
PACIFIC			
KUMAMOTO (crassostrea sikamea) Humboldt Bay, CA	4.60	26.60	52.20
OLY VIEW* (crassostrea sikamea) Totten Inlet, WA	4.00	23.00	45.00
BAHIA FALSA (crassostrea gigas) San Quintin Bay, MX	4.05	23.30	45.60
OLYMPIA* (ostrea lurida) Totten Inlet, WA	4.15	23.90	46.80
RINCON DE BALLENAS (crassostrea gigas) Ensenada, MX	4.20	24.20	47.40
NIGHT TIDE* (crassostrea gigas) Thorndyke Bay, WA	4.30	24.80	48.60
FAT BASTARD* (crassostrea gigas) Willapa Bay, WA	4.65	26.90	52.80
OYSTER SAMPLER* includes all marked with *		25.70	49.90



Starters

CHOOSE TWO

CLAM CHOWDER

manila clams, applewood smoked bacon

CAESAR SALAD

24 month reggiano, croutons, anchovies

HEIRLOOM TOMATO SALAD

avocado, Girl & Dug Farm Kindergreens, poppy seed dressing

MIXED ORGANIC GREENS

golden balsamic dressing

Entrées

CHOOSE THREE

WILD PACIFIC SWORDFISH

grilled with a seasonal preparation

SHRIMP SCAMPI

pappardelle, garlic oil, white wine butter sauce

WILD KING SALMON

pan roasted with a seasonal preparation

"MARY'S" ORGANIC CHICKEN

with herbed couscous

FILET MIGNON "DOUBLE R RANCH" 6oz

with chimichurri

Sides

CHOOSE TWO

MAC & CHEESE, YUKON GOLD MASHED POTATOES

SEASONAL VEGETABLES

Choice of: Broccolini with Chinese Sausage • Sautéed Asparagus • Brussels Sprouts with Bacon and Chestnuts • Roasted Root Vegetables • Braised Kale with Greek Yogurt and Hazelnuts



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

manila clams, applewood smoked bacon

CAESAR SALAD

24 month reggiano, croutons, anchovies

HEIRLOOM TOMATO SALAD

avocado, Girl & Dug Farm Kindergreens, poppy seed dressing

MIXED ORGANIC GREENS

golden balsamic dressing

Entrées

CHOOSE THREE

WILD PACIFIC SWORDFISH

grilled with a seasonal preparation

SHRIMP SCAMPI

pappardelle, garlic oil, white wine butter sauce

WILD 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

FILET MIGNON "DOUBLE R RANCH" 8oz

with chimichurri

Sides

CHOOSE TWO

MAC & CHEESE, YUKON GOLD MASHED POTATOES

SEASONAL VEGETABLES

Choice of: Broccolini with Chinese Sausage • Sautéed Asparagus • Brussels Sprouts with Bacon and Chestnuts • Roasted Root Vegetables • Braised Kale with Greek Yogurt and Hazelnuts



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

Appetizers

CHOOSE TWO

JUMBO LUMP CRAB CAKE
celery root remoulade

WILD BIGEYE TUNA POKE
soy sauce, avocado, wasabi tobiko, sesame seeds

WILD MEXICAN JUMBO SHRIMP
chilled, with cocktail sauce

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

Starters

CHOOSE TWO

CLAM CHOWDER
manila clams, applewood smoked bacon

HEIRLOOM TOMATO SALAD
avocado, Girl & Dug Farm Kindergreens, poppy seed dressing

CAESAR SALAD
24 month reggiano, croutons, anchovies

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE THREE

WILD PACIFIC SWORDFISH
grilled with a seasonal preparation

SHRIMP SCAMPI
pappardelle, garlic oil, white wine butter sauce

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

WILD KING SALMON
pan roasted with a seasonal preparation

"MARY'S" ORGANIC CHICKEN
with herbed couscous

FILET MIGNON "DOUBLE R RANCH" 8oz
with chimichurri

Sides

CHOOSE TWO

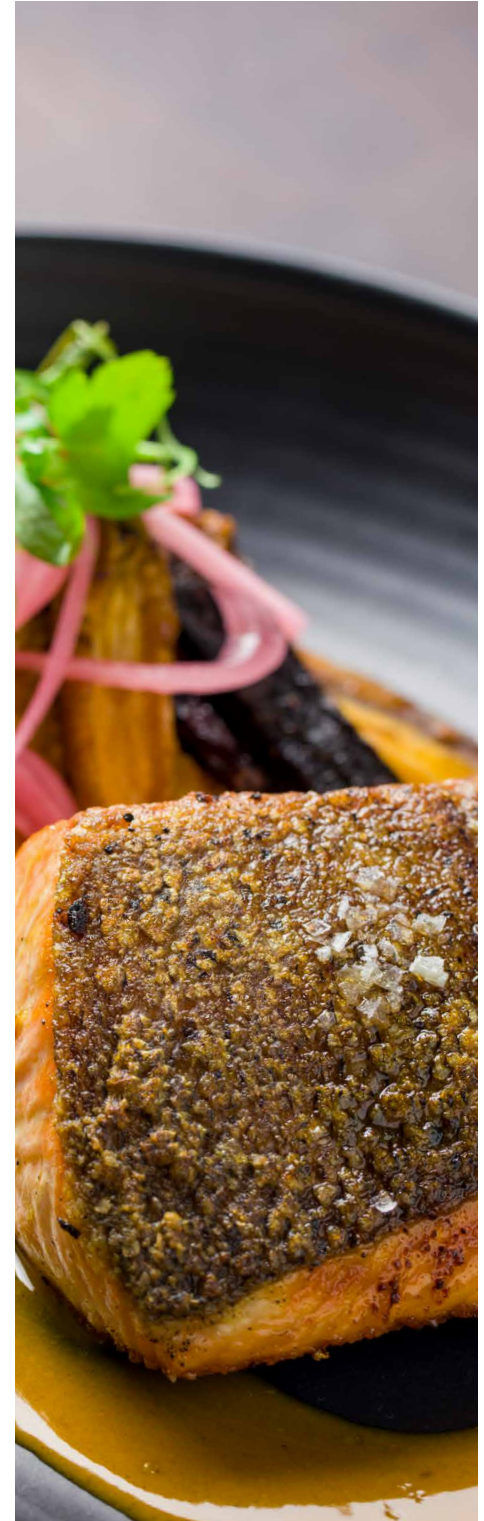
MAC & CHEESE, YUKON GOLD MASHED POTATOES
SEASONAL VEGETABLES

Choice of: Broccolini with Chinese Sausage • Sautéed Asparagus • Brussels Sprouts with Bacon and Chestnuts • Roasted Root Vegetables • Braised Kale with Greek Yogurt and Hazelnuts

Desserts

CHOOSE ONE

CHOCOLATE ESPRESSO GANACHE CAKE
NEW YORK STYLE CHEESECAKE
KEY LIME PIE



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

Starters

CHOOSE TWO

CLAM CHOWDER
manila clams, applewood smoked bacon

CAESAR SALAD
24 month reggiano, croutons, anchovies

HEIRLOOM TOMATO SALAD
avocado, Girl & Dug Farm Kindergreens, poppy seed dressing

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE THREE

WILD PACIFIC SWORDFISH
grilled with a seasonal preparation

SHRIMP SCAMPI
pappardelle, garlic oil, white wine butter sauce

WILD KING SALMON
pan roasted with a seasonal preparation

“MARY’S” ORGANIC CHICKEN
with herbed couscous

FILET MIGNON “DOUBLE R RANCH” 6oz
with chimichurri

Sides

CHOOSE TWO

MAC & CHEESE, YUKON GOLD MASHED POTATOES

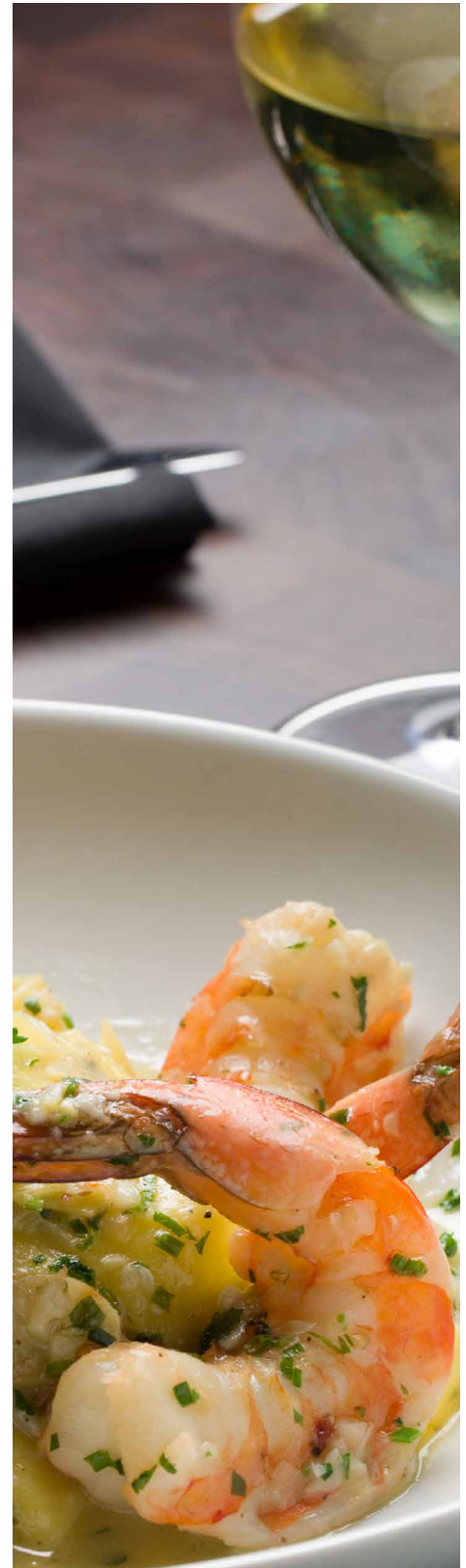
SEASONAL VEGETABLES

Choice of: Broccolini with Chinese Sausage • Sautéed Asparagus • Brussels
Sprouts with Bacon and Chestnuts • Roasted Root Vegetables • Braised Kale with
Greek Yogurt and Hazelnuts

Desserts

CHOOSE ONE

CHOCOLATE ESPRESSO GANACHE CAKE
NEW YORK STYLE CHEESECAKE
KEY LIME PIE



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

HEIRLOOM TOMATO SALAD

avocado, Girl & Dug Farm Kindergreens, poppy seed dressing

CAESAR SALAD

24 month reggiano, croutons, anchovies

MIXED ORGANIC GREENS

golden balsamic dressing

Entrées

CHOOSE THREE

WILD PACIFIC SWORDFISH

grilled with a seasonal preparation

WILD EASTERN SEA SCALLOPS

sautéed with a seasonal preparation

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, YUKON GOLD MASHED POTATOES

SEASONAL VEGETABLES

Choice of: Broccolini with Chinese Sausage • Sautéed Asparagus • Brussels Sprouts with Bacon and Chestnuts • Roasted Root Vegetables • Braised Kale with Greek Yogurt and Hazelnuts

Desserts

CHOOSE ONE

CHOCOLATE ESPRESSO GANACHE CAKE

NEW YORK STYLE CHEESECAKE

KEY LIME PIE



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
celery root remoulade

WILD BIGEYE TUNA POKE
soy sauce, avocado, wasabi tobiko,
sesame seeds

WILD MEXICAN JUMBO SHRIMP
chilled, with cocktail sauce

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

Starters

CHOOSE TWO

CLAM CHOWDER
manila clams, applewood smoked bacon

HEIRLOOM TOMATO SALAD
avocado, Girl & Dug Farm Kindergreens, poppy
seed dressing

CAESAR SALAD
24 month reggiano, croutons, anchovies

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE THREE

WILD PACIFIC SWORDFISH
grilled with a seasonal preparation

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

WILD KING SALMON
pan roasted with a seasonal preparation

"MARY'S" ORGANIC CHICKEN
with herbed couscous

WILD EASTERN SEA SCALLOPS
sautéed with a seasonal preparation

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

Sides

CHOOSE TWO

MAC & CHEESE, YUKON GOLD MASHED POTATOES

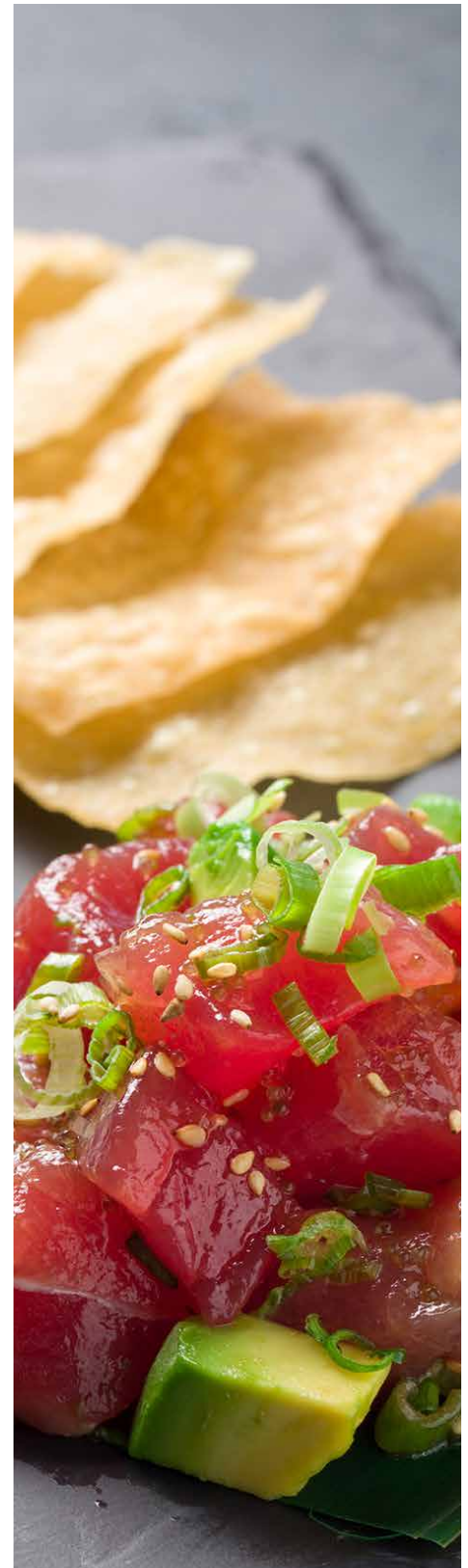
SEASONAL VEGETABLES

Choice of: Broccolini with Chinese Sausage • Sautéed Asparagus • Brussels
Sprouts with Bacon and Chestnuts • Roasted Root Vegetables • Braised Kale with
Greek Yogurt and Hazelnuts

Desserts

CHOOSE ONE

CHOCOLATE ESPRESSO GANACHE CAKE
NEW YORK STYLE CHEESECAKE
KEY LIME PIE



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

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\$148

ESTATE DINNER FOUR COURSE

Appetizers

CHOOSE TWO

JUMBO LUMP CRAB CAKE
celery root remoulade

WILD BIGEYE TUNA POKE
soy sauce, avocado, wasabi tobiko, sesame seeds

WILD MEXICAN JUMBO SHRIMP
chilled, with cocktail sauce

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

Starters

CHOOSE TWO

CLAM CHOWDER
manila clams, applewood smoked bacon

HEIRLOOM TOMATO SALAD
avocado, Girl & Dug Farm Kindergreens, poppy seed dressing

CAESAR SALAD
24 month reggiano, croutons, anchovies

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE THREE

WILD PACIFIC SWORDFISH
grilled with a seasonal preparation

WILD KING SALMON
pan roasted with a seasonal preparation

CLASSIC SURF & TURF
6 oz filet mignon, wild south african lobster tail

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

TWIN WILD SOUTH AFRICAN LOBSTER TAILS
with melted butter

"MARY'S" ORGANIC CHICKEN
Charcoal grilled with herbed couscous

PRIME NEW YORK STRIP "DOUBLE R RANCH" 14OZ
with maître d'hôtel butter

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

Sides

CHOOSE TWO

MAC & CHEESE, YUKON GOLD MASHED POTATOES
SEASONAL VEGETABLES

Choice of: Brocolini with Chinese Sausage • Sautéed Asparagus • Brussels Sprouts with Bacon and Chestnuts • Roasted Root Vegetables • Braised Kale with Greek Yogurt and Hazelnuts

Desserts

CHOOSE ONE

CHOCOLATE ESPRESSO GANACHE CAKE
NEW YORK STYLE CHEESECAKE
KEY LIME PIE

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



STATIONS

Artisinal 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)

Raw Bar & Oyster Shucking

eastern and pacific oysters, seasonal shellfish
PER PERSON PRICING VARIES WITH SELECTION

Carving Station

wood roasted "Double R Ranch" beef tenderloin
with chimichurri, creamy horseradish, whole grain mustard sauce

28 PER PERSON
(\$150 ATTENDANT FEE REQUIRED)

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)

Assorted Mini Desserts

\$4.00 PER PIECE



BAR PACKAGES

PRICED PER PERSON, ALL ADULTS OVER 21 YEARS OLD

House Wine & Beer

\$20 FIRST HOUR, \$15 SECOND HOUR, \$10 THIRD HOUR

WINE

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

SELECT ONE WHITE:

Sean Minor Chardonnay, Sonoma Coast, CA

Cooper Mountain Pinot Gris, Willamette Valley, OR

SELECT ONE RED:

Ancient Peaks Cabernet Sauvignon, Paso Robles, CA

Cooper Hill Pinot Noir, Willamette Valley, OR

BEER

SELECT TWO:

Sapporo, Heineken, Corona, Stella Liberte NA,

Sierra Nevada Trail Pass NA

Standard Bar

\$27.50 FIRST HOUR, \$22.50 SECOND HOUR, \$17.50 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

Cooper Mountain Pinot Gris, Willamette Valley, OR

SELECT ONE RED:

Ancient Peaks Cabernet Sauvignon, Paso Robles, CA

Cooper Hill Pinot Noir, Willamette Valley, OR

BEER

SELECT TWO:

Sapporo, Heineken, Corona, 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

Failla Chardonnay, Sonoma Coast, CA

SELECT ONE RED:

Duckhorn 'Decoy' Limited Pinot Noir, Sonoma Coast, CA

Truchard Vineyards Cabernet Sauvignon, Carneros, CA

BEER

SELECT TWO:

Sapporo, Heineken, Corona, 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:

Argyle Reserve Pinot Noir, Willamette Valley, OR

Duckhorn Vineyards Cabernet Sauvignon, Carneros, CA

BEER

SELECT TWO:

Sapporo, Heineken, Corona, Stella Liberte NA,

Sierra Nevada Trail Pass NA

