



HOLIDAY PARTY MENU

Holiday Toasts

- 30z French Champagne with Tomales Bay oyster kicker - \$20 per person
- 1995 d'Arenberg Old Vine Shiraz night cap

Holi-d'oeuvres

Passed around by servers during the course of your event. Priced at \$5 each per person.

- Grilled prawns w/ salsa verde
- Chicken skewers w/ yuzu kosho
- Bloody Mary oyster shot (\$7)
- Black truffle arancini w/ herb aioli
- Chicken & Lemongrass gyoza
- Teriyaki chicken san chow bow
- Ham and gruyere gougeres w/ fines herbes aioli
- Duck confit crostini, mostarda, arugula
- Grilled BBQ pork and lamb sausage w/ ginger and shiso
- Lamb Ragu bao buns
- Pickled tempura veggie boat
- Caprese skewers, fresh mozzarella, cherry tomato, basil.
- Roasted Cauliflower boats, togarashi, lime
- Caviar Tartlets (\$7)

Platters

Placed on tables throughout the venue with side plates for serving

- Cow Girl cheese boards- \$9 per person
- California seafood platter all prepped to share and pass - \$12 per person
- Ahi Tuna Poke with avocado, sumac, pita chips - \$8 per person
- Charcuterie board - \$8 per person
- Pizza Station - \$8 per person

Late Night Munchies

Passed around by servers late evening to prevent holiday party regrets. Priced at \$7 per person

- Mini Fried Chicken Sandwiches
- Mini fish sliders
- Fries (\$6)
- Hot fresh mini donuts (cinnamon, chocolate chip or Nutella w crushed walnuts)