



## **VEGETABLES + CURED MEATS**

priced per display

ARTISAN CHEESE BOARD Three Types of Cheese | Fresh Fruit Seasonal Jam | Assorted Breads

VEGETABLE CRUDITÉS Green Goddess Dip

## SEAFOOD

priced per display

SMOKED SALMON DIP + CHIPS Smoked Onion Jam | Smoked Trout Roe Lemon Aioli

SEAFOOD DISPLAY Two Crabs | Five Dozen Oysters Shrimp | Cocktail Sauce | Mignonette Woven Hot Sauce | Lemon

OYSTER DISPLAY Seven Dozen Oysters | Cocktail Sauce | Mignonette Woven Hot Sauce | Lemon

SHRIMP COCKTAIL Ten Dozen 13/15 Shrimp | Cocktail Sauce Mignonette | Woven Hot Sauce | Lemon

## **SLIDERS**

priced per dozen, two dozen minimum

BISON BURGER SLIDER Pepper-Jack Cheese | Roasted Red Pepper Relish Caramelize Onions | Garlic Aioli

FRIED CHICKEN SLIDERS Honey Garlic Sambal Sauce | Cucumber Namasu

BURRATA CAPRESE SLIDER Soft Herbs | Shiso Pesto | Confit Tomato | Lemon Oil

KALUA PULLED PORK SLIDER Pineapple | Red Cabbage Slaw | Cilantro

## DESSERT

priced per display

CHEESECAKES & BERRIES 25 Slices in Assorted Flavors

MINI CUPCAKES 50 in Assorted Flavors

COOKIES + BARS Two Dozen

All meeting/event charges are subject to a 24% taxable service charge, and applicable sales tax. Of this taxable service charge 18% of the amount will be distributed to service personnel and 6% of the amount will be retained by the property. Menu items can be customized to enhance your experience. Please connect with your event contact to confirm group menu. All dietary concerns must be disclosed prior to guarantee due date or we cannot guarantee accommodation without an additional charge. A 20% surcharge per person is added on all items ordered within 72 hours of the scheduled function. Food Displays are for 90 minutes of service. Chef attendant fees may also apply.