



HORS D'OEUVRES + TAPAS

A perfect way to welcome your guests!
Select from our signature hors d'oeuvres + tapas menu.

PER GUEST add to existing experience (18 guest min)
hors d'oeuvres (per guest): \$8 each
tapas (per guest): \$16 each

MINI COCKTAIL PARTY \$2750, for up to 30
includes 4 hors d'oeuvres + 1 passed dessert, 1 chef + 2 servers
requires home kitchen access + usage

SOCIAL SUPPER floating dinner, \$4950
base includes 30 guests (\$80 per additional guest)
- includes 2 servers + chef team
- select 4 hors d'oeuvres + select 3 tapas + 1 dessert bite
- includes 3 hours of food service, 4 hours of service
- includes all vessels + passing trays
- requires home kitchen access + usage
+ tax + service fee + delivery + gratuity



HORS D'OEUVRES bite sized

salmon crudo + crispy rice + avocado mousse + spicy aioli, gf + pesc
braised australian lamb + crispy polenta, gf
truffle grilled cheese + shaved black truffle, veg
smoked watermelon nigiri, pickled cucumber + sushi rice, vegan + gf
sweet potato tart, whipped potato salad, gf + veg
spicy lobster + tempura maki, fermented black bean, gf + pesc
seasonal arancini, asparagus / corn / squash, gf + veg
crispy prosciutto + deviled quail egg, gf + pesc
chicken-fried chicken + biscuit, hot honey mustard + butter pickle
tuna tostada + avocado wasabi mousse, gf + pesc
fried gnocchi + caviar, smoked crema, pesc
naruto, spicy tuna + cucumber, spicy aioli + sesame, gf + df + pesc
lobster nacho + goat cheese + pickled corn, gf + pesc
tomato pie, cheddar pastry dough + farm tomato, veg
pickled mushroom crudo, catch of the day, gf + pesc + df

TAPAS enjoyed on a plate with utensil

australian lamb chops, + \$8pp
spicy tuna poke + pickled cucumber, gf + pesc + df
beef carpaccio + quail yolk + pickled mustard, gf + df
colossal shrimp cocktail, spicy cocktail, gf + pesc
lemongrass lobster + couscous, coconut bowl, pesc
mini lamb burger + grainy mustard
fried squash blossom, goat cheese + artichokes, meyer lemon aioli, gf + veg
shrimp corn dog, aristocrat jam, pesc
peking duck + scallion pancake, hoisin + scallions, + \$5 pp
bistro burger, tomato + remoulade, brioche + cornichon
tuna tostada + avocado mousse + sesame, gf + pesc
ricotta gnocchi + corn puree + jalapeno, veg, + \$7 pp
taquito salad, grassfed ground beef, lettuce + cheddar + crema, gf
paella boudain, saffron aioli + pasture raised pork + shrimp + popcorn rice
tomato + garlic flatbread + jamon iberico, farm tomato
pesca fresca, calamari + shrimp salad, crostini, gf