

## HORS D'OEUVRES bite sized

lamb merguez dumpling xo sauce (contains shellfish + pork)  
truffle grilled cheese + shaved black truffle, veg  
smoked watermelon nigiri, pickled cucumber + sushi rice, vegan + gf  
sweet potato tart, whipped potato salad, gf + veg  
avocado + spicy crab + forbidden rice cracker, gf + p  
caviar tartlette + creme fraiche, pesc  
beef tartar + crispy tot + sturgeon caviar, gf  
tuna tostada + avocado wasabi mousse + shaved radish, gf + pesc  
black garlic + wagyu beef ragoon + hoisin aioli  
crispy gnocchi + sweet pea + Meyer lemon cream, veg  
red snapper fish taco + saffron aioli + pickled yuzu fennel, gf  
hot butter lobster tail, skewer, gf + p  
cucumber + ricotta, pistacchio, gf + veg  
tomato pie, cheddar pastry dough + farm tomato, veg  
parmesan biscuit + crispy jamon iberico + parmesan mousse

**ADD ON** if being added to existing menu / experience  
add on hors d'oeuvres (per guest): \$8 each per guest  
add on tapas (per guest): \$16 each per guest

## THE CLASSIC SOCIAL

minimum of 30 guests  
select 5 hors d'oeuvres + 1 dessert bite + 1 specialty drink  
3 hour event, includes chef team + servers, passing trays  
**PER GUEST: \$175 per person**  
+ admin + tax + staff gratuity

## TAPAS enjoyed on a small plate

lamb lollipop, grass-fed NZ + mint yogurt + pistachio , gf  
hoisin mushroom hand roll, sushi rice + nori + sesame, vegan + df  
saki marinated chicken yakitori, gf + df  
tempura shrimp + ginger emulsion + bibb lettuce, pesc  
spicy tuna poke + pickled cucumber + sushi rice, gf + pesc + df  
beef carpaccio + quail yolk + pickled mustard + herbs + sour dough, df  
colossal shrimp cocktail, spicy cocktail, gf + pesc  
zucchini blossom quesadilla + zucchini salsa + Mecox cheddar, gf + veg  
lobster + fermented black bean maki taco, gf + pesc  
wild salmon shashimi maki taco, sushi rice + avocado wasabi, gf + p  
wagyu burger bao bun + katsu mushrooms + yuzu pickle  
tamarind glazed sea bass, lettuce wrap + crispy vermicelli  
shaved Korean beef taco + feta + green goddess, gf  
bistro burger, tomato + remoulade, brioche + cornichon  
tuna tostada + avocado mousse + sesame, gf + pesc  
ricotta gnocchi + corn puree + jalapeno, veg  
cacio e pepe arancini , lemon + pepper + parmesan, veg (available gf)  
hot buttered lobster rolls + herbs, pes

## SOCIAL SUPPER

minimum of 30 guests  
select 3 hors d'oeuvres + select 3 tapas + 1 dessert bite  
3 hour event, includes chef team + servers, bartender  
includes all specialty equipment, passing trays,  
includes margaritas, grapefruit + tangerine, club soda + tonics  
**PER GUEST: \$250 per person**  
+ admin + tax + staff gratuity