

The Garden

March Reception Menu

\$45 per person // your choice of 5 stationed & passed appetizers + 2 Pizzas
\$65 per person // your choice of 8 stationed & passed appetizers + 2 Pizzas



STATIONED

Salumi & Select Cheeses

In Ovis Apalis: Deviled Eggs in the Ancient Roman Style

Grilled California Asparagus with Prociutto di San Danielle

Pickled & Fresh Radishes with Sesame Seaweed Butter

Marin Miyagi Oysters with Champagne Mignonette (+\$6 per person)

Raclette: Traditional Accompaniment (+\$8 per person)

PASSED

Toasts with Smoked Bufala Mozzarella & Olive Tapenade

Fry Bread with Hass Avocado & Spicy Relish

Carta di Musica with Pepper Jelly, Walnut, & Smoked Blue Cheese

Roasted Covington Sweet Potato with Chili Oil

Brioche Toast with California Uni Butter (+\$6 per person)

Crème Fraîche & Smoked Trout Roe Blinis (+\$10 per person)

Puff Pastry with Foie Gras Mousse & Saba (+\$10 per person)

PIZZA

Margherita with crushed tomato, mozzarella & basil

Bianca with ricotta, Mozzarella, basil, salami piccante & garlic (+\$3 per person)

Brussels Sprouts with Chestnut Pesto, Mozzarella & Grana Padano (+\$3 per person)

Butterball Potato with Leeks, Fontina & Chili Flake (+\$3 per person)

Anchovy with Bitter Greens, Ricotta & Gaeta Olive (+\$3 per person)

House Made Sausage with Crushed Tomato, Mozzarella, Gypsy Peppers, Onion & Chili (+\$3 per person)

SNACKS (included for all parties)

Mixed Nuts

Marinated Olives