



Hors d'oeuvres

Sushi and Sashimi Platters
market price

Soy and YUzu Marinated Yellowfin Tuna
\$13.00++ per person

Pink Shrimp Katsu Style
with Japanese barbecue sauce
\$16.00++ per person

Chicken Sesame Skewers
with orange lime pickle sauce
\$11.00++ per person

Crispy Vegetable Tempura
with miso aioli
\$10.00++ per person

Jumbo Iced Gulf Shrimp
with wasabi pickled ginger cocktail sauce and saffron aioli
\$15.00++ per person

Thyme Basted Beef Tenderloin
with horseradish crème fraiche on toasted brioche
\$18.00++ per person

Selection of Artisanal Cheeses
with country bread and crackers
\$14.00++ per person

Wild Mushroom Tartine
with young goat cheese, walnut oil and petits herbes
\$12.00++ per person



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Foie Gras Tartine
with lychee and Minus 8 vinegar
\$18.00++ per person

Sea Urchin Spoons
with caviar and quail eggs
\$18.00++ per person

Duck Confit Canape
with honey crisp peach compote
\$13.00++ per person

Smoked Salmon Wrapped Salmon Tartare
with avocado and wasabi
\$14.00++ per person

Mini Dessert Tray
(serves up to 30 people)

Three mini desserts, such as:
chocolate macaroons
chocolate cream puffs
passion fruit mousse w. mint
mini crème brûlée
strawberry gelée
\$350.00++ per tray

We would be delighted to customize your reception
with items from Chef Ken Oringer's Uni & Toro.