



food gallery™
CATERING

Corporate Holiday Party

150 person event with various food stations and passed apps

menu

.....seafood station & raw bar

shucked to order malpeque oysters with assorted garnish, classic shrimp cocktail with house made cocktail sauce and remoulade, assorted crab legs with warm clarified butter, crawfish boil, sides of wild caught alaskan salmon, salmon mousse, grilled langoustine with house made chili oil, and house made octopus terrine

.....charcuterie board

assorted artisan cured meats, salumi, and house made pork rillettes, a variety of cheeses including house made labnah (cow's milk), Tillamook cheddar (cow's milk), manchego (sheep's milk), herbed goat cheese (goat's milk), and blue cheese, & assorted house made pickles and condiments, served with assorted breads and crackers

.....assorted deviled eggs

.....ombre root vegetable gratin

.....lamb meatballs with tomato mint jam

.....mini pineapple upside-down cake with chantilly cream

