



2016
Oyster Bar 4 Course Menu

Oyster Bar

Condiments to include, hot sauces, horseradish, peppered vodka
Lemon wedges, mignonette, wasabi, chili flakes
2 shuckers, side plates, ice tray

Antipasto Station

Lamb Spiedini

Pan Seared Scallops and Mango Salsa
Mini Crab Cakes & Lime Aioli

Passed Hors-d'oeuvres

Blocks of Gran Padano, Gorgonzola, Old Cheddar

Prosciutto, genoa salami, cappicola, a hot soppressata
raw vegetables, kalamattas, green olives, assorted melon, hot peppers,
assorted cocktail rolls, grilled sweet bell peppers, various condiments



Menu

On Each Table

Basket of Fresh Baked Rolls and Butter

Pitchers of Iced Citrus Water

1st Course

Roasted & Raw Beet Caprese

Heirloom beets, Boccocinni, arugula, fresh basil vinaigrette

2nd Course

Appetizer Portion of Mushroom Rissoto

with arancinni di riz garnish

3rd Course

Guests rsvp choices to host

(+ any dietary restrictions)

Wild North Pacific Black Cod

Roesti potato, braised bok choy, apple and carmelized onion compote

or

Braised AAA Short Rib

Roasted garlic mashed, asparagus & maple scented beef jus

or

Panko & Fresh Herb Crusted Egg Plant Parmesean

Sautéed vegetables & fresh tomato salsa



4th Course

Duo Of

Warm Northern Spy Apple Crisp
&
Classical Crème Brulee

Coffee and Tea

Late Evening

Combination Station

Grilled Cheese and Beef Sliders

Poutine Station

Real Quebec curds, beef gravy, lots of condiments

Wok Fried Serracha Malaysian Phat Noodles

Coffee Available