THE OXFORD HOTEL
WEDDING MENUS
ABOUT THE OXFORD HOTEL

Found at the intersection of timeless elegance and modern luxury, The Oxford Hotel stands today as an iconic Denver landmark, rooted in its unique history and groundbreaking beginnings of 1891. In the busy heart of downtown, guests step through our doors and feel taken back to a simpler, more quaint point in time. From the classic artwork hung on our walls to our tailored amenities, The Oxford offers guests a truly unique Denver event experience. With over 100 years under our belt, we are a testament to our loyal service and your key to a memorable wedding!

CATERING BY URBAN FARMER

Urban Farmer is one of Denver’s most renowned restaurants, with an award-winning culinary team lead by Executive Chef Chris Starkus. Located adjacent to The Oxford Hotel, this modern steakhouse provides all of the extraordinary catering for Oxford weddings, featuring a variety of menu curations, all emphasizing seasonally-inspired and locally-sourced ingredients.

While you browse this lookbook of menu inspirations, we hope you keep in mind that your wedding menu will be uniquely yours. An Oxford Event Manager will work with you every step of the way to customize a menu and overall wedding to match your specific tastes.

To note our team’s favorite culinary recommendations throughout our menus, keep an eye out for:
PLATED

CHEF’S SALAD SELECTION
Farmhouse Salad | goat cheese mousse, spring vegetables, ginger carrot puree

FROM THE SEA
Steelhead Sea Trout | yellow lentil succotash, fine herb pistou, sesame seed crisp
Wolffish | quinoa, spanish chorizo, nduja broth, peas, black garlic tuile

SIDES
Roasted Sweet Carrot Risotto | pea tendrils, lemon oil

BUFFET

CHEF’S SALAD SELECTION
Heirloom Tomato & Watermelon Salad | feta goat cheese, pepita, cucumber, hemp seed

FROM THE SEA
Steelhead Sea Trout | yellow lentil succotash, fine herb pistou, sesame seed crisp
Wolffish | quinoa, spanish chorizo, nduja broth, peas, black garlic tuile

SIDES
Roasted Sweet Carrot Risotto | pea tendrils, lemon oil
Charred Asparagus | roasted garlic bbq, togarashi-cauliflower puree

THE FOOD WAS IMPECCABLE AND THE SERVICE WAS FANTASTIC!

HANNAH | 2019 Review of Urban Farmer
Signature Selections

- Caprese Spadino | fresh mozzarella, cherry tomato, basil, balsamic
- Mushroom Arancini | fontina cheese, tomato jam
- Gaspacho Shooter | pickled cucumber, celery salt, evoo
- Fig & Chevre | balsamic poached fig, goat cheese on focaccia
- Crispy Vegetable Spring Roll | sweet thai chili sauce
- Smoked Salmon Rillettes | english muffin toast, crème fraiche, dill
- Oyster Shooter | champagne mignonette, horseradish, fresh lemon
- Miniature Crab Cakes | jalapeño aioli
- Chicken Satay | spicy peanut, scallion relish
- Braised Pork Belly | rum peppercorn glaze, grilled pineapple salsa, crisp plantain
- Smoked Scallop | chili creamed corn, chimichurri
- Angus Meatball | spiced marinara, basil
- Beef Brochette | long pepper aioli, pickled fresno, fresh cilantro
- Poached Shrimp Cocktail Shooter | housemade, signature bloody mary mix
  • Spike it for $1.00 per person!
- Beef Wellington En Croute | truffled demi-glace
- Bacon Wrapped Shrimp | black beer bbq sauce, scallions
- Beef Slider | american cheese, secret sauce, pickle
- Colorado Lamb Koftes | tzatziki sauce

Favorite Upgrades

- Lobster Slider | lobster claw meat, brioche bun, tomato chutney, pickled celery remoulade +$2.00 per person
- Seared Tuna | cilantro, watermelon, scallion relish +$1.00 per person

Grain Selection

Standard:
- Whole Wheat
- Sourdough
- Foccacia
- Sesame Dinner Rolls
- Whipped Butter & Sea Salt

Premium (+$5.00)
- Blue Corn Bread
- Garlic Knots
- Parker Rolls
- Brioche Buns
- Honey Whipped Butter
- Whipped Beef Tallow Butter
DELUXE MENU
$65 per person, 20-person minimum

PASSED HORS D’OEUVRES  |  choose three
Choose three from selections

GRAIN SELECTION  |  choose one
Standard  |  whole wheat, sourdough, foccacia, sesame dinner rolls, whipped butter & sea salt

SOUPS  |  choose one
Tomato Soup  |  spiced pancetta crisp, basil
Blackened Carrot Soup  |  chile, hazelnut, brined carrot
Smoked Cauliflower Chowder  |  sweet corn, pickled fresno, tarragon
Sweet Potato Cashew Soup  |  cashew chermoula, cilantro oil, crème fraîche

SALAD  |  choose two
Mixed Green Salad  |  shaved vegetables, honey vinaigrette, crispy quinoa
Caesar Salad  |  garlic croutons, parmesan, creamy dressing
Roasted Beet Salad  |  arugula, toasted feta, sunflower parmesan crisps
Spinach Quinoa Salad  |  fresh pomegranate, citrus, sweet sherry vinaigrette
Chef’s Seasonal Salad Selection  |  salad creations featuring the best flavors of the season

ENTRÉE  |  choose two
Pan Roasted Chicken  |  seasonal vegetables, chicken glace
Steelhead Sea Trout  |  seasonally-crafted accompaniments
Market White Fish  |  market-inspired creation
Slow Roasted Striploin  |  roasted carrot, red wine jus
Risotto  |  seasonal flavor selection

ELEVATED ENTRÉE OPTIONS
Lobster Pasta  |  pappardelle pasta, chicories, lemon caper aglio e olio
+ $15.00
Roasted Beef Tenderloin  |  evoo baby vegetables, balsamic jus
+ $18.00
Colorado Lamb Leg  |  carrot, olive, lamb jus
+ $18.00

SIDES  |  choose one
Creamed Spinach  |  parmesan, breadcrumbs
Roasted Local Mushrooms  |  caramelized onion, roasted garlic, marsala
Seasonal Vegetable Selection  |  freshest produce selection of the moment
Yukon Gold Potato Purée
Baked Mac & Cheese  |  rooster comb pasta, breadcrumbs, cured tomato

“ Our guests loved the Oxford – the location, the service, the beauty of this old hotel. We had no idea how wonderful it would be when we signed on. Good thing we have another daughter! Thank you for everything!! ”

NANCY, 2019 MOTHER-OF-THE- BRIDE
PREMIUM MENU
$80 per person, 20-person minimum

PASSED HORS D’ŒUVRES | choose five
Choose five from selections

GRAIN SELECTION
Premium | blue corn bread, garlic knots, parker rolls, brioche buns, honey whipped butter, whipped beef tallow butter

SOUPS | choose one
Tomato Soup | spiced pancetta crisp, basil
Blackened Carrot Soup | chile, hazelnut, brined carrot
Smoked Cauliflower Chowder | sweet corn, pickled fresno, tarragon
Sweet Potato Cashew Soup | cashew chermoula, cilantro oil, crème fraîche

SALAD | choose two
Mixed Green Salad | shaved vegetables, honey vinaigrette, crispy quinoa
Caesar Salad | garlic croutons, parmesan, creamy dressing
Roasted Beet Salad | arugula, toasted feta, sunflower parmesan crisps
Spinach Quinoa Salad | fresh pomegranate, citrus, sweet sherry vinaigrette
Chef’s Seasonal Salad Selection | salad creations featuring the best flavors of the season

ENTRÉE | choose three
Pan Roasted Chicken | seasonal vegetables, chicken glace
Steelhead Sea Trout | seasonally-crafted accompaniments
Market White Fish | market-inspired creation
Slow Roasted Striploin | roasted carrot, red wine jus
Risotto | seasonal flavor selection

ELEVATED ENTRÉE OPTIONS
Lobster Pasta | pappardelle pasta, chicories, lemon caper aglio e olio +$25.00
Roasted Beef Tenderloin | evoo baby vegetables, balsamic jus +$8.00
Colorado Lamb Leg | carrot, olive, lamb jus +$8.00

SIDES | choose one
Creamed Spinach | parmesan, breadcrumbs
Roasted Local Mushrooms | caramelized onion, roasted garlic, marsala
Seasonal Vegetable Selection | freshest produce selection of the moment
Yukon Gold Potato Purée
Baked Mac & Cheese | rooster comb pasta, breadcrumbs, cured tomato

CURRENTLY CLASSIC
All of our menu offerings are inspired by the seasons and infused with timeless elegance, reflective of The Oxford Hotel.
PLATED DINNER

DELUXE MENU
$78 per person, 20-person minimum

PASSED HORS D’ŒUVRES | choose three
Choose three from selections

GRAIN SELECTION | choose one
Standard | whole wheat, sourdough, foccacia, sesame dinner rolls, whipped butter & sea salt
Premium | blue corn bread, garlic knots, parker rolls, brioche buns, honey whipped butter, whipped beef tallow butter +$5.00

STARTER | choose one
Tomato Soup | spiced pancetta crisp, basil
Sweet Potato Cashew Soup | cashew chermoula, cilantro oil, crème fraîche
Mixed Green Salad | shaved vegetables, honey vinaigrette, crispy quinoa
Caesar Salad | garlic croutons, parmesan, creamy dressing
Chef’s Seasonal Salad Selection | salad creations featuring the best flavors of the season

ENTRÉES | choose two OR one duet
Chicken Coq Au Vin | gold potato purée, french beans, pearl onion, mushroom, pinot jus
Pan Roasted Chicken | seasonal vegetables, chicken glace
Sweet Mustard Glazed Pork Loin | seared greens, fingerling potato, seasonal fruit compote
Slow Roasted Beef Striploin | yukon gold potato purée, roasted seasonal vegetable, red wine jus
Grilled Tenderloin Steak | yukon gold potato purée, roasted seasonal vegetables, red wine jus
Steelhead Sea Trout or Salmon | seasonally-crafted accompaniments
Sole, Cod, or Halibut | seasonally-crafted accompaniments

DUET ENTRÉES | choose one duet if not two entrées from previous selections
5oz Steelhead Sea Trout or Salmon | +$10
5oz Sole/Cod/Halibut | +$10
3pc. U-10 Shrimp | +$17
2pc. U-10 Scallops | +$20
½ Maine Lobster | +$28
4oz Tenderloin Beef Brochette | +$10
2oz Foie Gras | +$24

VEGETARIAN ENTRÉES | choose one
Seasonal Risotto
Crisp Panisse | curried cauliflower cream, cured tomato caponatta
Roasted Cauliflower Steak | braised greens, pickled radish, spicy tomato chutney
Housemade Spinach Agnolotti | mornay sauce, pesto, parmesan crisp
**PREMIUM MENU**

$100 per person, 20-person minimum

**PASSED HORS D’ŒUVRES | choose five**

Choose five from selections

**GRAIN SELECTION**

Premium | blue corn bread, garlic knots, Parker rolls, brioche buns, honey whipped butter, whipped beef tallow butter  
+$5.00

**STARTER | choose one**

Tomato Soup | spiced pancetta crisp, basil  
Sweet Potato Cashew Soup | cashew chermoula, cilantro oil, crème fraîche  
Mixed Green Salad | shaved vegetables, honey vinaigrette, crispy quinoa  
Caesar Salad | garlic croutons, parmesan, creamy dressing  
Chef’s Seasonal Salad Selection | salad creations featuring the best flavors of the season

**MID STARTER | choose one**

Family-Style Artisanal Cheese | local & old-world cheese selections, seasonal accompaniments, honey, housemade crackers  
Family-Style Charcuterie | housemade and artisanal selections, pickled vegetables, mustard, grilled bread  
Scallop Ceviche | citrus, avocado, basil, mint  
Beef Tartare | fennel, parmesan, housemade crackers

**ENTRÉES | choose two OR one duet**

Chicken Coq Au Vin | gold potato purée, french beans, pearl onion, mushroom, pinot jus  
Pan Roasted Chicken | seasonal vegetables, chicken glace  
Sweet Mustard Glazed Pork Loin | seared greens, fingerling potato, seasonal fruit compote  
Slow Roasted Beef Striploin | yukon gold potato purée, roasted seasonal vegetable, red wine jus  
Grilled Tenderloin Steak | yukon gold potato purée, roasted seasonal vegetables, red wine jus  
Steelhead Sea Trout or Salmon | seasonally-crafted accompaniments  
Sole, Cod, or Halibut | seasonally-crafted accompaniments

**DUET ENTRÉES | choose one duet if not two entrées from previous selections**

5oz Steelhead Sea Trout or Salmon | +$10  
5oz Sole/Cod/Halibut | +$10  
3pc. U-10 Shrimp | +$17  
2pc. U-10 Scallops | +$20  
½ Maine Lobster | +$28  
4oz Tenderloin Beef Brochette | +$10  
2oz Foie Gras | +$24

**VEGETARIAN ENTRÉES | choose one**

Seasonal Risotto  
Crisp Panisse | curried cauliflower cream, cured tomato caponatta  
Roasted Cauliflower Steak | braised greens, pickled radish, spicy tomato chutney  
Housemade Spinach Agnelotti | mornay sauce, pesto, parmesan crisp

**OUR WEDDING WAS SO BEAUTIFUL AND THE OXFORD TREATED US LIKE ROYALTY!**

NANCY | 2018 Bride
RECEPTION STATIONS

DELUXE MENU
$60 per person, 75-person minimum | all action stations require a chef-attendant fee ($150 per 75 guests, 1.5 hrs)

PASSED HORS D’OEUVRES | choose four
Choose four from selections

GRAIN SELECTION | choose one
Standard | whole wheat, sourdough, foccacia, sesame dinner rolls, whipped butter & sea salt

DISPLAY STATION | choose one
Charcuterie | housemade and artisanal selections, pickled vegetables, mustard, grilled bread
Artisan Cheeses | local & old-world cheese selections, seasonal accompaniments, honey, housemade crackers
Marinated Vegetables | fresh seasonal vegetables marinated or seasoned to highlight its natural flavors

ACTION STATION | choose one
Slow Roasted Prime Rib | horseradish crème, au jus, rolls
Whole Salt Roasted Trout | caper butter sauce, dill crème fraîche, herb pistou
Roast Pork Loin | braised red cabbage, whole grain mustard demi-glace
Roasted Pork Steam Ship | tomatillo salsa verde, guacamole, pico de gallo, flour tortilla
• 50-guest minimum
Pasta Station | artisan pasta
• Choice of 2 sauces: fire-roasted tomato sauce, puttanesca, aglio e olio, basil pesto or parmesan cream
• Accoutrements: caramelized mushrooms, sun-dried tomatoes, primavera vegetables, roasted red peppers, chicken, fennel pork sausage, blackened shrimp

50-guest minimum
PREMIUM MENU

$87 per person, 75-person minimum | all action stations require a chef-attendant fee ($150 per 75 guests, 1.5 hrs)

PASSED HORS D’ŒUVRES | choose six

Choose six from selections

GRAIN SELECTION | choose one

Standard | whole wheat, sourdough, foccacia, sesame dinner rolls, whipped butter & sea salt

DISPLAY STATION | choose one

Charcuterie | housemamde and artisanal selections, pickled vegetables, mustard, grilled bread
Artisan Cheeses | local & old-world cheese selections, seasonal accompaniments, honey, housemade crackers
Marinated Vegetables | fresh seasonal vegetables marinated or seasoned to highlight its natural flavors

ACTION STATION | choose two

Slow Roasted Prime Rib | horseradish crème, au jus, rolls
Whole Salt Roasted Trout | caper butter sauce, dill crème fraîche, herb pistou
Roast Pork Loin | braised red cabbage, whole grain mustard demi-glace
Roasted Pork Steam Ship | tomatillo salsa verde, guacamole, pico de gallo, flour tortilla
• 50-guest minimum

Pasta Station | artisan pasta
• Choice of 2 sauces: fire-roasted tomato sauce, puttanesca, aglio e olio, basil pesto or parmesan cream
• Accoutrements: caramelized mushrooms, sun-dried tomatoes, primavera vegetables, roasted red peppers, chicken, fennel pork sausage, blackened shrimp
CURATED BAR PACKAGES

Bartenders are billed at $150 each, up to 4 hours of service including set-up and breakdown. Bartenders are staffed at one per 75 guests.

**BEER, WINE & NON-ALCOHOLIC BAR**

<table>
<thead>
<tr>
<th>Description</th>
<th>First Hour Price</th>
<th>Additional Hour Price</th>
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</thead>
<tbody>
<tr>
<td><strong>CURATED BAR PACKAGES</strong></td>
<td>$20 per guest</td>
<td>$13 per guest</td>
</tr>
<tr>
<td><strong>BEER, WINE &amp; NON-ALCOHOLIC BAR</strong></td>
<td>$20 per guest for first hour</td>
<td>$13 per guest for each additional hour</td>
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<tr>
<td><strong>TRADITIONAL BAR</strong></td>
<td>$22 per guest for first hour</td>
<td>$14 per guest for each additional hour</td>
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<tr>
<td><strong>DELUXE BAR</strong></td>
<td>$24 per guest for first hour</td>
<td>$15 per guest for each additional hour</td>
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</table>

**COLORADO CRAFT BEER PACKAGE**

- $20 per guest for two hours
- $8 per guest for each additional hour

Variety includes:
- Black Bottle & Odell | Fort Collins, CO
- Left Hand | Longmont, CO
- 14er | Denver, CO
- Avery | Boulder, CO

**SOMMELIER PACKAGE**

*Hosted ($14), Cash ($15)*

**White**
- Camille & Laurent Shaller, chablis | France
- Brooks, amycas riesling blend | Oregon

**Red**
- Le P’tit Paysan, cabernet sauvignon | California
- Château de Montfaucon Lirac Baron Louis, côtes du rhône | France

**SOMMELIER**

*Hosted ($14), Cash ($15)*

**White**
- Camille & Laurent Shaller, chablis | France
- Brooks, amycas riesling blend | Oregon

**Red**
- Le P’tit Paysan, cabernet sauvignon | California
- Château de Montfaucon Lirac Baron Louis, côtes du rhône | France

**TABLESIDE WINE SERVICE**

**TRADITIONAL**

- Sparkling | Chandon, brut classic
- White
  - Charles & Charles, chardonnay
  - Prophecy, sauvignon blanc
- Red
  - Charles & Charles, cabernet sauvignon
  - Domaine Bagude, pinot noir

**DELUXE**

- Sparkling | La Marca, prosecco
- White
  - Land of Saints, chardonnay
  - Land of Saints, sauvignon blanc
- Red
  - Camp, cabernet sauvignon
  - Don Miguel Gascón, malbec

**SOMMELIER**

- Hosted ($14), Cash ($15)
- White
  - Camille & Laurent Shaller, chablis | France
  - Brooks, amycas riesling blend | Oregon
- Red
  - Le P’tit Paysan, cabernet sauvignon | California
  - Château de Montfaucon Lirac Baron Louis, côtes du rhône | France

YOUR SIGNATURE SIPS FOR THE DAY

Specialty cocktails and signature wedding-day drinks available!
ON CONSUMPTION
BAR PACKAGES

Bartenders are billed at $150 each, up to 4 hours of service including set-up and breakdown. Bartenders are staffed at one per 75 guests. Non-alcoholic beer available upon request, specialty orders available by the case.

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<td><strong>WINE</strong></td>
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<td>Sparkling</td>
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<td><strong>LIQUOR</strong></td>
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<td>- Vodka</td>
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<td>- Gin</td>
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<tr>
<td>- Corona Extra</td>
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<tr>
<td>- Sam Adams Boston Lager</td>
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FAVORITE DESSERTS

SWEETS FOR YOUR DAY!

PETITE CUPCAKES
Vanilla, Chocolate, Red Velvet

SIGNATURE PETITES
Strawberry Lemonade Cake Bites
Piña Colada Diner Cake
Carrot Cake
Blueberry Crisp Tart
Pistachio Cream Puff
Peanut Butter Mousse Chocolate Cup
Lemon Meringue Tart

ELEVATED PETITES
Chocolate Bon Bons
+$3.00 per person
Mascarpone Panna Cotta with Seasonal Fruit Compote
+$2.00 per person
Raspberry Praline Ganache Tart
+$1.00 per person
Tiramisu Shooters
+$2.00 per person

PLATED DESSERTS
Liquid Caramel Tart | lemon curd, coffee ice cream, candied lemon zest
Fresh Fruit Tart | caramel sauce, chocolate garnish
Triple Chocolate Mousse Cake | caramel sauce, lemon sorbet

ACTION STATIONS
Ice Cream Station | homemade chocolate & vanilla ice cream, nuts, chocolate chips, fresh fruit toppings, chocolate, caramel, raspberry sauces
+$15.00 per person
Seasonal Fruit Crisp Flambé | oat streusel, brandy, vanilla ice cream
+$12.00 per person
LATE NIGHT SNACKS

GREAT FOR KEEPING THE GUESTS ENGAGED THROUGHOUT THE NIGHT

SMALL BITES

Oysters on The Half Shell | east and west coast oysters, lemon, mignonette
$3.50 per piece

Meatballs | spicy tomato sauce and herbs
$3.00 per piece

Confit Chicken Pops | blue cheese, pickled fresno chili hot sauce
$3.00 per piece

Crispy Fries | malt vinegar, jalapeno powder, blackened foie gras aioli
$3.00 per piece

Beef Sliders | aged white cheddar, secret sauce
$5.00 per piece

Beef Tenderloin Brochette | french dressing
$5.00 per piece

Seafood Escabeche | mussels, calamari, cilantro, poached fresh fish
$6.00 per piece

DISPLAY BOARDS

Elegant Charcuterie | housemade and artisanal selections, pickled vegetables, mustard, grilled bread
$86.00

Artisan Cheeses | local & old-world cheese selections, seasonal accompaniments, honey, housemade crackers
$86.00

Marinated Seasonal Vegetables | fresh seasonal vegetables
$42.00