



Reception

BREAKFAST

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LUNCH

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BREAKS

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DINNER

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RECEPTION

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DRINKS

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TERMS

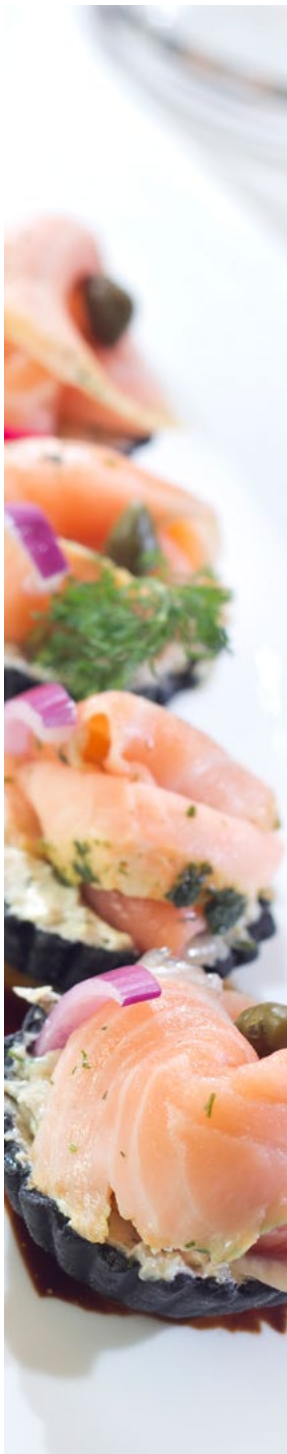


Canapé Collection

Most food, from fruit to fish, has a season when it is abundant and at its best.

Whenever possible, we will only use the best products purchased from local growers and artisanal producers. We have made it a priority to cultivate relationships with growers who are committed to organic and natural farming methods. Individual menu items may be subject to adjustments based on seasonal availability.

**Based on 24 pieces minimum per item*



COLD CANAPÉ

Summer roll with quinoa, Napa cabbage, currants, chili ginger emulsion

Foie gras with brioche toast, licorice jam

King crab with ginger, daikon radish, young basil

Seared ahi tuna with roasted eggplant relish, aged balsamic

Smoked salmon with dill cream cheese, mini bagel crisp

Ahi tuna tartare with lemon thyme, Castelvetrano olives

Wagyu beef sirloin tataki, daikon sprouts, Asian pear julienne, yuzu

Diver scallop mini taco with mango, avocado, cilantro salt

Heirloom tomato waffle cone, Laura Chenel goat cheese, chives

Savory porcini macaron

10.00 per item

HOT CANAPÉ

Black pepper honey and shallot ginger glazed chicken wings

American Kobe beef slider, aged hooks cheddar, fried quail egg, spicy Russian dressing

Lobster mac and cheese, jalapeno aioli

Yellow corn and truffle fritter, Italian parsley dip

Chicken samosa, cilantro yogurt dip

Butternut squash arancini, taleggio cheese

Crispy polenta fries, red pepper coulis

Crab dumpling, lemongrass broth, micro basil

Steamed bun with Kurabota pork belly, Asian slaw

Vegetable rissole, lemon oil, parmesan

10.00 per item

DISPLAYS

Chilled seafood display: Walker Creek oysters, poached jumbo shrimp, king crab leg, cocktail sauce, red wine mignonette, lemon and lime wedges
(4 pieces per guest)

42.00 per person

Chef selection of antipasto featuring some of the best salumi and traditional Italian starters, served with foccacia, extra virgin olive oil, and aged balsamic vinegar

32.00 per person

Finger sandwich display: Manhattan club with dungeness crab meat, club sandwich with grilled chicken breast, smoked salmon and egg salad
(3 pieces per guest)

28.00 per person

Build your own salad display: *(Select 12 items)* quinoa, couscous, brown rice, organic kale

baby spinach, arugula, frisée, local field greens chopped romaine, grilled tofu, tuna poke, grilled diced chicken breast, lentils, cannellini beans, pickled beets, heirloom cherry tomatoes, cucumbers, julienned carrots, scallions, snap peas, mushrooms, grilled roasted heirloom cauliflower, chopped eggs bean sprouts, black beans, sunflower seeds, almonds walnuts, peanuts, blue cheese, feta, parmesan

Assorted dressings include lemon tahini, roasted garlic vinaigrette, balsamic vinaigrette, Asian sesame

36.00 per person

ARTISAN CHEESE DISPLAY

Served with sliced baguette and cranberry walnut bread, homemade organic grain crackers, quince paste, and Dalmatia orange and fig spread

DISTINCTIVE

Selection of artisanal cheeses to include: Willoughby, Txiki, Truffle Tremor, Bayley Hazen Blue, Harbison, Appalachian, Essex Comte, Bijou, Bonne Bouche, Inverness, Fourme d'Ambert, St. Nectaire, Manchego Pasamontes and Fiore Sardo
Served with Marshall's Farm Honey comb, marcona almonds and sliced La Saison date wheel

45.00 per person

ULTRA LUXE

Selection of local cheeses to include: Mt. Tam, Red Hawk, Carmody, Pepato, Humboldt Fog, Triple Crème Brie, Nicasio Square, Laura Chenel's Chevre and Original Blue Wheel

34.00 per person

SUSHI & SASHIMI DISPLAY

Sushi, sashimi, and roll display of seasonal fish selected from the finest local and imported species
(4 pieces per guest)

DISTINCTIVE:

Sushi, sashimi and rolls featuring toro, uni, bluefin tuna, yellowfin tuna, salmon and yellowtail

58.00 per person

ULTRA LUXE

Sushi, sashimi and rolls featuring yellowfin tuna, salmon and yellowtail

44.00 per person

LUXE

California style rolls featuring crab, tuna and vegetarian rolls

36.00 per person



Reception Stations

Prepared to order by St. Regis Chef. Pricing is for a maximum of two hours. Additional hours prorated.

One Chef is required per 50 guests at 300 each for one and a half hours. Additional hours 100 per half hour.

Miniature "Cake" Station

Served with Sweet Potato Fries
assorted aioli to include garlic,
umami, chipotle, jalapeno

Dungeness Ginger Crab Cake

Dill Salmon Cake, green
onions, shallot confit

Summer Vegetable Farro Cake

36.00 per person

Gourmet Slider Station

(Select 3 items)

Seared tuna, wasabi aioli, Napa
cabbage slaw

American Kobe beef, gruyere,
caramelized onions miniature
portobello, Swiss cheese, garlic
aioli

Barbecue pulled pork,
pineapple slaw

Served with classic fries
and sweet potato fries with
horseradish ketchup, garlic
aioli, spicy brown mustard

38.00 per person

Pasta and Gnocchi Station

(Select 3 items)

Strozzapreti pasta, shrimp,
green asparagus, pearl onions,
heirloom tomatoes

Penne pasta, grilled chicken,
corn, mushrooms, scallions

Potato gnocchi, curried
cauliflower, squash, tarragon,
zucchini blossom

Orecchiette pasta, veal
bolognese, pecorino romano,
gremolata

Spätzle pasta, pork belly,
pineapple, caramelized onions,
chives

36.00 per person

Risotto on the Parmesan Wheel Station

(Select 1 item)

Aquarello risotto, butternut
squash, parmesan foam

Arborio risotto, english peas,
spinach, crème fraiche

Carnaroli risotto, green
asparagus, forest mushrooms,
mascarpone

Aquarello risotto, corn,
tomato confit, tarragon

36.00 per person



Yakitori Station

Shishito peppers, blistered

King Trumpet Mushrooms with yuzu and tamari

Chicken Yakitori with spring onion

Wagyu beef tataki with house made furikake and scallions

served on the side citrus aioli, srirachi aioli, shallot compote

38.00 per person

Poke Bar Station

(Select 3 items)

Served raw, over green seaweed salad, white or brown rice
Offered with wonton crisps, edamame, nori, pickled ginger, daikon spouts, wasabi

Ahi Tuna sesame soy marinade, scallions, sesame seeds, wakame, chili ginger seasoning

Yuzu Cured Salmon English cucumber, fresh ginger avocado, tobiko

Butter Poached Lobster vanilla emulsion, tomato, cucumber

Tako Poke, wakame, cucumbers, sesame seed, chili flakes

Dynamite Shrimp, sriracha mayonnaise, tobiko, scallions

42.00 per person

Dim Sum Station

Selection of shrimp, seafood, pork, and vegetable dumplings

Bamboo steamed, served with chili and soy dipping sauces (5 pieces per guest)

46.00 per person

Burrata Station

Burrata served on own or with the following

heirloom tomato, grilled figs, prosciutto, green olive tapenade, Dalmatia fig spread, pesto, toasted Sicilian pistachio, pine nuts, grilled baguette, gluten free flat bread, house made crackers, grissini

36.00 per person

Asian Stir Fry Station

(1 chef required per 50 guests)

Served in traditional Chinese carry out boxes with chopsticks

Noodle selections: egg noodles, flat rice noodles, buckwheat soba noodles (*select two*)

Protein selections: shrimp, barbeque chicken, beef, tofu (*select two*)

Accompaniments: scallions, shredded carrots, bean sprouts, mushrooms, crushed peanuts, chopped cilantro, toasted sesame seeds, shredded ginger, soy sauce, peanut satay sauce, sesame oil

36.00 per person

32.00 per person

Carving Stations

(1 chef required for each station)

New York strip, Bordelaise red wine sauce served with roasted fingerling potato, charred grilled leeks, corn fricassee

36.00 per person

Slow roasted bison sirloin, cabernet jus served with seasonal succotash and roasted marble potatoes

42.00 per person

Grilled beef Tomahawk, truffle infused beef jus served with potato au gratin and seasonal vegetable medley

49.00 per person

Porchetta pork stuffed Mediterranean style, pesto rosso, arugula, prosciutto cotto, charcuterie sauce



À La Carte Miniature Desserts

Recommended to enhance your dessert reception, finished à la minute and served on small plates. These offerings are to be ordered in conjunction with dessert displays and Chef attended stations

DESSERT DISPLAYS

Handmade truffles and chocolate bon bons
(3 pieces per guest)
24.00 per person

Chef's selection of petits fours
(3 pieces per guest)
24.00 per person

Selection of assorted pastry cakes to include: opera, pear tart with almond cream, tiramisu, New York cheesecake, Tutti Frutti layered cakes, bomboloni
(3 pieces per guest)
24.00 per person

Pastry chef's selections of homemade candies to include: soft caramel, Guimauve French style marshmallows, assorted pâte de fruit, nougat
(3 pieces per guest)
24.00 per person

Miniature cupcake selection
(3 pieces per guest)
24.00 per person

CHEF ATTENDED DESSERT STATIONS

To be ordered in conjunction with our miniature dessert selection and dessert display stations.

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ST. REGIS FLOAT AND ICE CREAM PARLOR

Mini soda floats and mini ice cream cones made with our infused syrups and house made ice creams and sorbets
(2 per guest)

22.00 per person

CHOCOLATE LOLLIPOPS

Make your own lollipops – various flavors of ganache made with Valrhona chocolate, assorted toppings to dip
(2 pieces per guest)

22.00 per person