



RECEPTION MENU OPTIONS

Please inquire for other beverage package options and custom menu design.

BAR PACKAGE #1

65.00 per person
2.5 hours

COCKTAILS

select 3

V & S

vodka, soda, lime, lemon verbena

Seven Spice Sour

sake, yuzu, lime, shichimi

Johnny's Margarita

tequila, lime, agave, absinthe

Yuzu Palmer

rum, black tea, yuzu

Kirby Smash

Vodka, cucumber, cappalatti, lemon

Juniper #3

barrel aged gin, apricot, campari, lemon

Penicillin

scotch, lemon, honey, ginger

Bonji Old Fashioned

bourbon, black sugar, bonji

WINE

Jansz Brut Rosé

Tasmania, Australia, NV

Lieu Dit Sauvignon Blanc

Santa Barbara, CA 2014

Evesham Wood Pinot Noir

Willamette Valley, OR 2014

BEER

Stillwater Artisanal 'Extra Dry' Sake Style

Saison

Kiuchi 'Hitachino Nest' White Ale

BAR PACKAGE #2

55.00 per person
2.5 hours

COCKTAILS

select 2

V & S

vodka, soda, lime, lemon verbena

Seven Spice Sour

sake, yuzu, lime, shichimi

Johnny's Margarita

tequila, lime, agave, absinthe

Yuzu Palmer

rum, black tea, yuzu

Kirby Smash

Vodka, cucumber, cappalatti, lemon

WINE

Tranche Cellars Grenache/Counoise Rosé
Walla Walla, WA 2016

Brand Pinot Blanc

Pfalz DE 2015

Force of Nature Red Blend

Paso Robles, CA 2014

BEER

Cass Lager

Stillwater Artisanal 'Extra Dry' Sake Style

Saison

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BAR PACKAGE #3

45.00 per person
2.5 hours

WINE

Tranche Cellars Grenache/Counoise Rosé
Walla Walla, WA 2016

Brand Pinot Blanc
Pfalz DE 2015

Force of Nature Red Blend
Paso Robles, CA 2014

BEER

Cass Lager
Stillwater Artisanal 'Extra Dry' Sake Style
Saison

PASSED HORS D'OEUVRES

25.00 per person per hour
6.00 per additional selection per hour

CANAPES

select 4

Soy Egg (vegetarian)
jalapeno, shallots

Spicy Cucumbers (vegan, vegetarian)
togarashi, almonds

Roasted Beets (can be made vegetarian)
sunflower hozon, grapefruit, duck prosciutto

Maryland Crab Dip (can be made
pescatarian)
tobiko, togarashi, chicharron

Honeycrisp Apple Kimchi (can be made
pescatarian)
maple labne, arugula, ham

Baked Middleneck Clams (can be made
pescatarian)
spinach, bacon, kimchi

Marinated Diver Scallops (pescatarian)
citrus ponzu, peas, scallion oil

Chilled Poached Shrimp (pescatarian)
remoulade

Beef & Mango Cups
fish sauce, herbs, bibb lettuce

Country Ham Crostini
red eye mayo

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BUFFET STATIONS

pricing is per hour
based on a 20 person minimum

STEAMED BUN STATION

15.00 per person, select 2

Shiitake Buns (V)

hoisin, scallion, cucumber

Shrimp Buns

spicy mayo, pickled red onion, iceberg

Pork Buns

hoisin, scallion, cucumber

Brisket Buns

horseradish, pickled red onion, cucumber

NOODLES

7.00 per person, select 1
served in individual Chinese takeout containers with chopsticks

Ginger Scallion Noodles (V)

**can be made vegan with rice
pickled shiitake, cucumber, wakame*

Chilled Spicy Noodles

Sichuan sausage, Thai basil, candied cashews

Chili Mushroom Noodles

white kimchi, sesame, scallion

ETC.

Bo Ssäm Bar

*whole pork shoulder with white rice, lettuce,
kimchi, sauces*
13.00 per person

Korean Fried Chicken

gochujang, sesame
10.00 per person

Rotisserie Duck Ssäm

white rice, lettuce, kimchi, sauces
14.00 per person

Roasted Sweet Potatoes

hoisin, sesame, garlic
5.00 per person

Crispy Eggplant

honey, cilantro, soy
5.00 per person

Market Greens

local vegetables, gochujang vinaigrette
6.00 per person

Assorted Pickles

seasonal vegetables
5.00 per person

Steamed Green Beans

horseradish, oyster sauce, Sichuan peppercorn
5.00 per person

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MILK BAR DESSERTS

COOKIES

2.75 per cookie
available stationed

confetti cookie

compost cookie®

blueberry & cream cookie™

cornflake – marshmallow – chocolate-chip cookie

corn cookie

chocolate chocolate cookie

LIFE COOKIES

(wheat-free, dairy-free)

3.75 per cookie
available stationed

perfect 10

gluten-free oats, almonds, mini chocolate chips, sweetened with agave

best freaking cookie

rich and fudgy chocolate packed with chocolate chips, sweetened with coconut and pineapple

maple pecan cookie

crunchy pecans and coconut, sweetened with maple syrup

CAKE TRUFFLES

24.00 per dozen truffles
available passed or stationed

b'day truffles

chocolate malt cake truffles

seasonal truffle

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