

MARQUEE

NIGHTCLUB & DAYCLUB

TRAY-PASSED OPTIONS

ALL PRICING IS BASED ON A PER GUEST, PER HOUR PRICE AND MUST BE ORDERED FOR THE ENTIRE GROUP.
35.00 ++ PER GUEST, PER HOUR INCLUDING 5 SELECTIONS
ADDITIONAL SELECTIONS (OVER 5), ADD 8.00++ PER ITEM, PER GUEST

HOT

MINI CHEESE QUESADILLA ^V
CORN, BELL PEPPERS, PICO DE GALLO

SPICY MANGO TACOS ^{VEG}
PINEAPPLE SALSA, AVOCADO CREMA

EGGPLANT FRITTERS ^{VEG}
CAJUN SAUCE

IMPOSSIBLE MEATBALLS ^{VEG}
VEGAN CHEDDAR, MICRO BASIL

GRILLED SHRIMP SATAY ^{GF}
JAPANESE BBQ SAUCE

LOBSTER & VEGETABLE SPRING ROLL ^{GF}
SPICY PINEAPPLE SAUCE

MINI SHRIMP TACOS ^{GF}
CHIPOTLE, WHIPPED AVOCADO

CRAB CAKES
LIME AIOLI, NAPA SLAW

SEARED SEA SCALLOPS * ^{GF}
TRUFFLE AIOLI

LAMB CHOPS * ^{GF}
CAPONATA

IMPERIAL WAGYU & JACK CHEESE SLIDERS *
RED ONION JAM

MINI MEATBALL
CROSTINI, WHIPPED RICOTTA, SPICY MARINARA

CARNE ASADA TACOS ^{GF}
GRILLED SPRING ONIONS, PICO DE GALLO, CREMA

WAGYU BEEF YAKITORI * ^{GF}

PIZZA

MARGHERITA ^V
TOMATO, FRESH MOZZARELLA, BASIL

WILD MUSHROOM ^V
TRUFFLE ESSENCE

BUFFALO CHICKEN
ROASTED BUFFALO CHICKEN,
RED HOT CREMA, ARUGULA, PARMESAN

MEAT LOVIN'
TOMATO, MOZZARELLA, PEPPERONI,
SALAMI, PROSCIUTTO

COLD

GOAT CHEESE & ASPARAGUS IN PARMESAN CRUST ^V
TRUFFLE OIL

BURRATA CAPRESE ON POLENTA ^V
HEIRLOOM TOMATO, BASIL,
EXTRA VIRGIN OLIVE OIL, BALSAMIC

ORGANIC TOMATO BRUSCHETTA ^V
RED ONION, FRESH MOZZARELLA, BASIL, VIRGIN OIL

AVOCADO TARTARE ON BLUE CORN CHIPS ^{VEG GF}
SALSA VENEMO (HABANERO, RED ONION)

PERSIAN CUCUMBER SKEWERS ^{VEG}
KALAMATA OLIVES, TZATSIKI DIP

MINI AVOCADO TOAST ^V
LEMON OIL

ROCK SHRIMP COCKTAIL ^{GF}
COCKTAIL SAUCE

SPICY TUNA TARTARE ON CRISPY RICE * ^{GF}

SMOKED SALMON BAGUETTE STICKS *
LEMON, CRÈME FRAÎCHE, CHIVES

PROSCIUTTO ON GRISSINI *
FIG JAM, ARUGULA

BEEF TENDERLOIN CARPACCIO * ^{GF}
TRUFFLED HONEY MUSTARD

WAGYU TARTARE * ^{GF}
ON CRISPY RICE CRÊPE, SPICY LIME MAYO

SUSHI | SASHIMI

\$20.00++ SUPPLEMENTAL PER GUEST, PER HOUR
(CHOOSE THREE)

CALIFORNIA ROLL * ^{GF}

RAINBOW ROLL * ^{GF}

SPICY TUNA ROLL * ^{GF}

CUCUMBER, AVOCADO, ASPARAGUS ROLL ^V

YELLOW FIN TUNA POKE * ^{GF}
AVOCADO & YUZU DRESSING

CHARRED HAMACHI * ^{GF}
JALAPEÑO PONZU SAUCE

SALMON/TUNA SASHIMI * ^{GF}

YELLOWTAIL SASHIMI * ^{GF}

DESSERTS

\$28.00++ SUPPLEMENTAL PER GUEST, PER HALF-HOUR
(CHOOSE FIVE)

ADDITIONAL SELECTIONS ADD \$8.00++ PER PERSON, PER SELECTION

EXOTIC VERRINE, LEMON MERINGUE TARTLET, CHOCOLATE AND HAZELNUT VERRINE,
DARK CHOCOLATE RASPBERRY TARTLET, TIRAMISU,
FRESH FRUIT AND VANILLA TART, MADELEINES, VEGAN PANNA COTTA, FRENCH MACARONS

26.06.06

^{VG} VEGAN ^V VEGETARIAN ^{GF} GLUTEN-FREE

* ITEMS MARKED WITH AN ASTERISK ARE SERVED RAW OR UNDERCOOKED OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.