

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 VENENO (HABANERO, RED ONION)

PERSIAN CUCUMBER SKEWERS ^{VEG}
KALAMATA OLIVES, TZATZIKI 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

^{VG} VEGAN

^V VEGETARIAN

^{GF} GLUTEN-FREE