

DINNER BUFFET

All entrees served with seasonal vegetables

the Albert \$90 per person

Soup

Seasonal Selection

Charcuterie Display

Marinated Olives, Spiced Nuts, Cheese, Charcuterie

Entrée

(Choice of 2)

Market Steak, King Salmon, Caraway Spaetzle, Roasted Chicken

Dessert

(Choice of 3)

Pistachio Choux, Madelines, Brown Butter Financiers, Double Chocolate Chip with Maldon, Oatmeal-Golden Raisin, Chewy Speculoos Cookie, Citrus Meringue Tartlets, Coconut Macaroons, Fudge Brownies

Vegan dishes available upon request

The Einstien \$110 per person

Soup

Two Seasonal Selections

Seafood Charcuterie Display

Crudités, Chilled Shellfish Salad, Marinated Olives, Spiced Nuts, Cheese, Charcuterie

Entrée

(Choice of 2)

Market Steak, Roasted Chicken, Parisian Gnocchi, King Salmon

Dessert

(Choice of 3)

Pistachio Choux, Madelines, Brown Butter Financiers, Double Chocolate Chip with Maldon, Oatmeal-Golden Raisin, Chewy Speculoos Cookie, Citrus Meringue Tartlets, Coconut Macaroons, Fudge Brownies

Vegan dishes available upon request

Catering events will include a 19% service fee and a 5% admin fee plus any applicable taxes. All products and pricing are subject to change without notice. Other terms and conditions may apply.

PLATED DINNER

Choice of Seasonal Soup, Watercress Salad, or Appetizer Cod

Brandade **\$18 per person**

Spanish Octopus **\$18 per person**

Duck Confit **\$18 per person**

Entrée

Vegan dishes available upon request

All entrees served with seasonal vegetables

Beef Ribeye **\$110**

Beef Tenderloin **\$95**

Lamb Rack **\$100**

Roast Chicken **\$78**

King Salmon **\$88**

Seasonal Seafood **\$100**

the Albert Pasta **\$70**

Dessert

(Choice of 2)

Dark Chocolate Flourless Cake with Vanilla & Almonds

Coconut Flan with Pineapple and Mango, Seasonal Sorbets and Ice Cream

ENHANCEMENTS

Oysters with Mignonette **\$18 per person**

Poached Prawn Cocktail **\$18 per person**

Blue Crab Salad **\$18 per person**

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STATIONARY CANAPE ENHANCEMENTS

(priced per station, each serves up to 6)

Anti-Pasto \$60 per platter

Seasonal assortment of Charcuterie Versicolor Olives, Local Artisanal Cheeses, Spreads, Dips, Breads & Crackers

Charcuterie Francaises \$70 per platter

Pate de Campagne, Foie Gras and Saucisson Sec, Versicolor Olives, Local Artisanal Cheeses, Spreads, Dips, Breads & Crackers

Seafood Tiers \$175 per tower

*Poached Prawns with Cocktail Sauce, Oysters with Tarragon Mignonette
Mussels, King Crab with Meyer Lemon Butter, Clams, Lobster*

Seasonal Crudite \$90 per platter

Vegetables, Fruits and Greens with assorted spreads and relish