

EST.  1941

# THE MARINE ROOM



*2024 Catering Menu*



# Catering Menu



## TRAY PASSED HORS D'OEUVRES

### CHILLED SELECTIONS

*\$12 per piece*

**SALMON TOAST** King Salmon, Avocado Mousse, Fried Capers, Pickled Red Onion, Parsley Pesto

**TUNA TARTARE CORNET** Local Tuna, Serrano Soy, Lemon Oil, Togarashi

**BEEF TARTARE** Caperberries, Garlic, Quail Egg, Grilled Baguette

**SHRIMP TOAST** Grilled Shrimp, Sundried Tomato Jam

### WARM SELECTIONS

*\$12 per piece*

**WILD MUSHROOM TART** Truffle Cream Cheese, Wild Mushroom, Puff Pastry

**DIVER SCALLOP** Nueske's Bacon, Brown Butter, Chive

**MINI CRAB CAKE** Jumbo Lump Crab, Red Pepper Sauce

**BEEF TENDERLOIN SATAY** Brazilian Pico, Cilantro Pesto, Pink Peppercorn Crust

**CHICKEN SATAY** Peanut Butter, Soy, Ginger

### VEGETARIAN SELECTIONS

*\$12 per piece*

**WILD MUSHROOM TORTE** Red Watercress, White Truffle Oil

**LEMON THYME TEMPURA AVOCADO BEIGNET** Ancho Chile Dip

**GOAT CHEESE PUFF** Date Compote, Maple Sherry Reduction

**MISO KALBI GLAZED EGGPLANT** Kabocha, Togarashi, Kumquat Confit, Sesame

**BLUE CHEESE TRUFFLE** Sultana Raisin, Red Walnuts

### VEGAN SELECTIONS

*\$12 per piece*

**BEEF TARTARE** Sweet Potato Chips, Seaweed

**DECONSTRUCTED BABY CORN** Avo Balm, Peruvian Pepper, Black Lemon, Bean

### SEAFOOD CORNETS

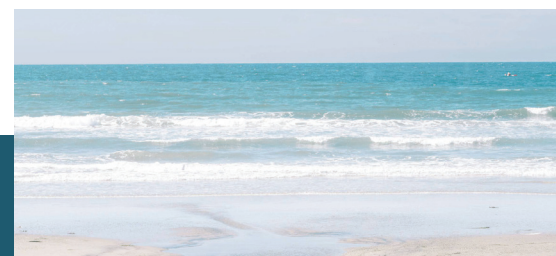
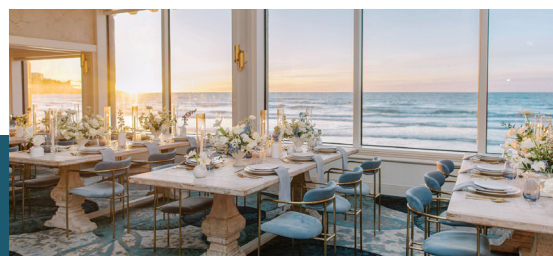
*\$15 per piece*

**SALMON** King Salmon, Yuzu, Serrano, Lemon

**TUNA** Local Bluefin, Serrano Soy, Togarashi, Lemon Oil

**UNI SANTA BARBARA** Uni, Cognac Uni Mousse, Chive

**HAMACHI** Truffle, Chive, Jalapeño



# Catering Menu



## STATIONED HORS D'OEUVRES

### *Farmers Market Crudité*

*\$18 per person*

LIPSTICK PEPPERS, EGGPLANT, BABY CARROTS, ZUCCHINI, CREMINI, ASPARAGUS, TEARDROP TOMATOES, HERB OLIVES, CREAMY PESTO DRESSING, ESPELETTE MAUI ONION DIP

### *Artisanal Cheese & Charcuterie Board*

*\$28 per person*

WALNUTS, PRESERVED FRUITS, GRAPES, HONEYCOMB, BASKET OF CROSTINI, QUINCE PASTE

### *Oyster on the Half Shell*

*\$156 per dozen  
5 dozen minimum*

HORSERADISH SAUCE, MIGNONETTE

### *Baja Style Sea Bass Ceviche*

*\$26 per person*

PASSION FRUIT, JICAMA, CUCUMBER, AVOCADO, COCONUT, PEPITAS, CORIANDER SPROUTS, GREEN TOMATO



# Catering Menu



## PLATED DINNER \$140 Per Person

### Appetizers

Select One

**GRILLED SHRIMP KALE CAESAR** Lemon Preserve, Garlic Chips, Cheese Croutons

**LOBSTER BISQUE** Claw Meat, Cheddar Biscuit

**AHI TUNA CORNETS** Local Tuna, Serrano Soy, Caviar

**BLACK TRUFFLE BEEF TARTARE** Tenderloin, Quail Eggs, 

### Entrées

Select 2 Proteins  
+ 1 Vegetarian/Vegan

Guests must preselect their  
entrée 5 business days prior  
to the event.

**PAN SEARED SHRIMP & SCALLOPS** Butternut Squash Puree,  
Pork Belly Lardons, Corn

**SAUCE SEARED DUCK BREAST** Balsamic Maple Syrup, Butternut Squash Puree,  
Pomegranate Reduction, Orange Fennel Slaw

**PAN SEARED SEA BASS** Ancho Butter Sauce, Seared Greens, Quinoa

**CREEKSTONE FARMS TENDERLOIN** Whipped Potatoes, Bone Marrow Butter

**TRUFFLE RISOTTO** Black Truffle, Porcini Mushrooms, Grana Padano (vegetarian)

**WOK SEARED SZECHUAN TOFU** Peppers, Onions, Garlic, Mushrooms, Celery,  
Garlic Greens, Szechuan Pepper Corn Sauce (vegan)

*Upgrade: Lobster Tail – additional \$64 per person*

### Desserts

Select One

**LEMON LAVENDER CAKE** Wildflower Gelato, Candy Crystals

**CHOCOLATE LAVA CAKE** Vanilla Ice Cream, Strawberry Compote, Whipped  
Cream

**CHOCOLATE GINGER DACQUOISE** Pineapple Confit, Meringue,  
Star Anise (vegetarian)

**STRAWBERRY CHEESECAKE** White Chocolate Sauce

**SORBET TRILOGY** Cactus Pear, Blood Orange, Coconut, Thyme Biscotti (vegan)

