



THE FOOD STUDIO

sample menu

BUFFET DINNER

\$50

slow smoked and seared local sirloin steak with blue cheese-horseradish butter emulsion

wood grilled salmon, lemon burre monte, arugula pesto, tomato relish

sides

corn on the cob, butter, romano cheese

rolls and breads

kale and romaine ceaser with buckwheat croutons and reggiano cheese

crispy smashed potatoes and herbs

vegetable ratatouille

sweets

brownies

berries and shortbread

chocolate pot de crème

Pricing based on parties of 20 or more. 25% service charge will be added. Additional labor for parties exceeding 3 hours will be charged at \$50 per hour per service person. Price does not include gratuity, alcohol, or travel time. We are happy to accommodate for allergies or dietary preferences.