



# THE FOOD STUDIO

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## *sample menu*

### **BUFFET DINNER**

\$50-\$60 per person

Slow smoked and seared local bavette or tri tip steak  
with blue cheese-horseradish butter emulsion

Wood grilled salmon | lemon beurre monte | arugula pesto | tomato relish

#### *sides*

rolls and breads

Kale and romaine caesar with buckwheat croutons and reggiano cheese

Crispy smashed potatoes and herbs

Autumn vegetable ratatouille

Dark chocolate pot de crème

Jam shortbread tartlettes

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.