



THE FOOD STUDIO

sample menu

BUFFET DINNER

\$65-\$70 per person

Grilled Salmon

Tomato-olive oil pomodoro | basil | lemon

Seared Sous Vide Tenderloin

Sage demi glace | horseradish-herb sour cream

Smashed garlic baby potatoes

Crisp brussels sprouts | bourbon brown butter

rolls and breads

Kale Caesar with Buckwheat croutons and reggiano cheese

Lemon meringue tarts

Lavender crème brulee

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.