



# THE FOOD STUDIO

## *sample menu*

### COCKTAIL | APPETIZER MENUS

Price per person \$25-\$45 based on menu selection, guest count and location

#### SMALL BITES

Scallop ceviche  
Jalapeno | meyer lemon | black salt

Bison Satay  
Cucumber coriander relish | smoked chili sauce

Roasted garlic custard  
Mushroom ragout | crostini

Langoustine beignets, citrus crème fraiche, smoked salt

Waygu short rib tacos  
Smoked chili sour cream | pico | cilantro

Smoked trout  
Rice chip | cauliflower | lemon | ikura

Japanese pork ribs  
Braised and fried, togarashi, orange chili sauce, sesame

Walleye fish tacos | avocado | pico de gallo | crema | lime

#### SLIDERS

pork barbacoa | tequila jalapeno jam | crema | ibarra bbq sauce

Waffle | fried chicken | maple-bacon gravy

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.



# THE FOOD STUDIO

## *sample menu*

Eggplant croquette | basil aioli | charred tomato | arugula

### PLATTERS AND STATIC TRAYS

#### Artisan cheese and Charcuterie

Local and imported cheeses and salumi, house made procured meats, fig mostarda, grainy mustard, nuts, dried fruits, assorted breads and crackers

#### Mini crudité

Seasonal vegetables, baby bok choy, olive oil, blue cheese foam, hummus

#### Caviar Tray

Imported osetra caviar, buckwheat blini, egg, red onion, chive, crème fraiche

#### Sushi

Sashimi, nigiri, maki with wasabi soy and pickled ginger +18  
Supplement fresh wasabi +2

### Desserts

Dark chocolate pot de creme

Lemon meringue tarts

Pear tarte tatin