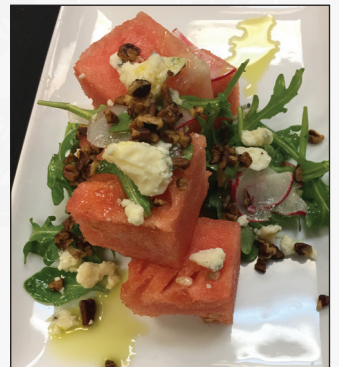


OYSTERS CO

UPSCALE MOBILE OYSTER & RAW BAR CATERING



5 COURSE DINNER

The Five Course Dinner menu is an example of a custom-made chef's table menu. This extensive menu format is intended for parties of 10-15 people. The client must choose 1 option for each course for the entire party.

Vegetarian and dietary restrictions will be accommodated.

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AMUSE BOUCHE

(Choose One)

Tempura Fried White Stone Oyster
Mango, Jalapeño, Avocado Oil

Hamachi Crudo
Pear, Fresno Pepper, Sea Salt, Spiced Walnut

Blue Cheese & Watermelon
Spiced Pecans, White Balsamic, Sea Salt

COLD APPETIZER


(Choose One)

Sesame Seared Hawaiian Ahi Tuna
Baby Greens, Totsoi, Mizuna, Ginger & Mango Vinaigrette

Seared Mahi Mahi
Guajillo Pepper Gastrique, Green Papaya Slaw

Beef Tenderloin Tartare
Soft Poached Egg, Capers, Toasted Crostini

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HOT APPETIZER

(Choose One)

Seared Georges Bank Sea Scallops

Goat Cheese & Beet Puree, Spiced Pistachio

Springer Mountain Chicken Breast

Wild Mushroom, Roasted Corn, Asparagus, Saffron Corn Cream

ENTRÉES

(Choose One)

Costa Rican Wahoo

Smoked Gouda Arancini, Cilantro Cream Sauce, Wild Mushroom


Smoked Berkshire Pork Tenderloin

Baby Corn, Butternut Squash Purée, Sweet Potato

Open Blue Cobia

Cauliflower Purée, Figs, Baby Arugula, Orange

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DESSERT

(Choose One)

Dark Chocolate Crème Brulee
Fresh Berries

White Chocolate Bread Pudding
Vanilla Bean Ice Cream

Cheese Cake Tart
Strawberry Coulis, Fresh Berries

Chef Attendant Required: \$150