

OYSTERS CO

UPSCALE MOBILE OYSTER & RAW BAR CATERING



INTERACTIVE^{NO.1}

Our interactive menu allows the client the option of either table displays or setting up the Charcoal Show Grill as an action station for your guests.

The Entrees and Skewers will be cooked in front of your guests while the Chef interacts with them.

*Chef Attendant Required

Non-Oyster Substitutions Available Upon Request

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APPETIZERS

The Passed Oyster Service

The Oyster Connoisseurs are a one-person oyster bar that moves throughout your party, interacting with your guests. They are fully equipped and ready to shuck oysters on demand with all our innovative, homemade condiments.

Choose from:

White Stones from Virginia

Blue Points from Connecticut

Kumamoto from Washington

*custom oysters available upon request

(Choose Two Other Selections)

Tuna Tartare

Plantain Chip, Wontons Micro Cilantro, Wasabi Aioli

Seafood Ceviche Martini

Plantain Chip, Micro Cilantro

Baked Brie

Fig Jam, Balsamic Reduction

"Fire & Ice" Blackened Shrimp

Watermelon & Cucumber Gazpacho

Mac & Cheese Bites

Smoked Gouda Cream Sauce

Sesame Seared Hawaiian Ahi Tuna Canape

Asian Wasabi Slaw, Wonton, Soy Caramel,
Pickled Red Cabbage

Hamachi Crudo

Fresno Peppers, Mango, Lime, Sea Salt, Basil

Smoked Salmon Canape

Dill Crème, Capers, Pickled Red Onion

Grilled Cheese & Roasted Tomato Bisque

Smoked Gouda, Fresh Basil

Watermelon Feta

Baby Arugula and Balsamic Reduction
*vegetarian option

Grilled Shrimp and Plantain Canape

Avocado and Mango Vinaigrette

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ENTRÉES

(Choose Two)

Grilled Faroe Island Salmon
with Gremolata

Mkt. Grilled White Fish
with Lemon Caper Beurre Blanc

Marinated Berkshire Pork Tenderloin
Orange Honey & Lime Marinade

Springer Mountain Chicken
With Thyme & Lemon jus

Black Angus Hanger Steak
With Blue Cheese Pesto

*All entrees can be smoked upon request

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SIDES

(Choose two)

Yukon Gold Mash Potato

Cauliflower Mash

Roasted Rosemary Fingerling Potato

Succotash

Roasted Corn, Red Pepper, Baby Green Beans, Zucchini

Grilled Chef's Seasonal Vegetable

Sweet Potato with Streusel Crumble

Roasted Butternut Squash Medley

Green Beans, Red Pepper, Yellow Squash

Roasted Vegetable Ratatouille

Smoked Gouda Mac & Cheese

Sautéed Baby Green Beans

Tomato Fondue

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DESSERT

(Choose One)

Godiva Chocolate Bread Pudding
White Chocolate Ganache, Toasted Pecans

White Chocolate Bread Pudding
Dark Chocolate Ganache, Pecans, Fresh Mint

Bananas Foster Bread Pudding
Foster's Glaze, Fresh Mint

Mini Assorted Desserts Cups
Cheesecake with Strawberry Sauce
Chocolate Cake with White Chocolate Ganache

Key Lime Pie

Mixed Berry Tartlet
Mint, Vanilla Crème

Bananas Foster Bread Pudding
Foster's Glaze, Fresh Mint

Chocolate Ganache Tart

New York Style Cheese Cake
Original, Strawberry Swirl, Cookie Crumble, Kahlua Mocha

Assorted Cup Cake Tree
Coconut, Strawberries & Cream, Chocolate Raspberry, Red Velvet

Mini Key Lime Pies

Gluten Free Desserts Available Upon Request

Chef Attendant Required: \$150
Passed Oyster Server \$150