EVENT MENU

TRAY PASS/PLATTER OPTION

Botanica Experience
$60 pp plus tax + 22% gratuity
*8 bites per person and a welcome drink**

Choice of
GG&T, After the Ball (house wet + dirty gin martini),
or La Vie (French 75 variation).

CHOICE OF 4 BITES
**Custom cocktail consultation available for an additional fee*

Salmon 3 Ways
cured, smoked + raw salmon, creme fraiche, trout roe

Mushroom Musubi (V)
trumpet mushroom, pickled red cabbage, seaweed, koshihikari rice, sriracha aioli

Spicy Tuna
spicy tuna, crispy rice, avocado mousse, marinated cucumbers

Botanica Rolls*
kimchi marinated yakitori shrimp, glass noodles, fresh veggies, peanut sauce

Lamb Merguez Tarts*
filo dough shell, merguez patty, labneh, shirazi salad, corn poblano butter

Polentaballen
crispy polenta, halloumi cheese, truffle oil, hen of the woods mushrooms, honey

**Can be made vegetarian (V) and/or vegan*

BUFFET OPTIONS

Option 1
Buffet style food $125 pp plus taxes + gratuity
*Banquet style buffet, and dessert.**

**Please note that Carving Stations are an additional $100 for the chef*

CHOICE OF 2 PROTEINS

Whole Tenderloin - Carving Station*
Fish Wellington - Carving Station*
Porchetta - Carving Station*
Beef Tenderloin - Bordelaise + mushrooms
Swordfish - Brown butter, lemon, capers
Salmon - Saffron sauce + zucchini

CHOICE OF 3 SIDES

Salad Buffet - Butter lettuce cesar + prawn toasts
Potato Gratin
Truffle Mashed Potatoes
Pasta Pomodoro or Pesto with Veggies
Chargrilled Veggies

Option 2
Taco Buffet, $75 per person including
Homemade tortilla chips, salsa trio, guacamole, corn + flour tortillas, onions, cilantro, lime, and crema.
Choice of 2 desserts below.

- *Fresh Fish Ceviche - local white fish, lime, cilantro, red onion, serranos.*
- *Romaine Salad- grilled corn, black beans, roasted poblanos, cilantro lime vinaigrette.*

CHOICE OF 3 MEATS AND 1 VEGGIE

Carnitas	Birria	Chicken	Carne Asada
Chorizo + Fideo	*Veggie Options*	*Seasonal Greens + Asparagus*	*Cauliflower + Mushrooms*
Sides	*Mexican Rice*	*Beans*	*Quesadillas*

DESSERTS

Choice of 2

Churros- dulce de leche, chocolate curd

Olive Oil Cake- orange marmalade, berries

Graham Cracker Cheesecake- blackberries

Flan- brown butter caramel

Triple Chocolate Cake

AND/OR

Custom Cake Options

All cake minimums are listed for a 10in cake (~16 ppl);
plus cutting + plating fee of $100 and taxes/gratuity.
Additional decorations + writing can be added as well.

Chocolate ($115 minimum/ $7.00 pp)
Filling: dulce de leche, raspberry jam.
Frosting/Coverture: Italian chocolate buttercream.
Garnish: chocolate crips, fresh raspberries

Vanilla Honey ($105/ $6.50 pp)
Filling: passion fruit curd, lemon verbena pastry cream
Frosting/Coverture: Swiss meringue, vanilla buttercream.
Garnish: herbs + fresh flowers, gold details

Lemon ($105/ $6.50 pp)
Filling: ricotta mousse, blueberry marmelade
Frosting/Coverture: creme fraiche, Italian buttercream.
Garnish: fresh fruit

Chocolate Banana ($110/ $6.75 pp)
Filling: banana mousse, peanut butter caramel
Frosting/Coverture: chocolate frosting
Garnish: caramelized coconut

Almond Brown Butter ($115/ $7.00 pp)
Filling: seasonal stonefruit + cream
Frosting/Coverture: almond cream, Italian buttercream.
Garnish: toasted almonds