

<i>Offerings *</i>	<i>Full Catering</i>	<i>Drop-off Catering</i>
Full Raw Bar Service: Includes 1 bushel of Pacific oysters (120 count - small-medium,) 2 hours of service, set up/disposal, all serving utensils, and various accoutrements (see menu below)	\$995	n/a
Additional Pacific Oysters: We are happy to bring extras and charge accordingly for only what is used. Quarter Bushel (30 count)	\$77	
Drop Off Oyster Service Sauces & set up included. Oysters can also be pre-dressed (no additional sauces on the side) (each)		\$7
Drop off Oysters on the Half Shell Delivered shu/cked, in disposable hotel pans on ice, sauces on the side (each)		\$5
Specialty Oysters (Beausoleil, Malpeque, PEI, etc.) (additional, each)	\$1	\$1
Ahi Tuna Sashimi Served as a platter with a wasabi/soy dipping sauce and a sriracha/soy dipping sauce (per lb.)	\$45	n/a
Caviar Offered full service with blini, onions, egg or makes an fantastic additional topping to oysters (per oz.) We offer a range of caviar choices to suit your tastes and budget.	Market Price	Market Price
Local Rockfish Ceviche (per lb.)	\$40	\$34
Shrimp Cocktail (per lb.)	\$34	\$28
Tuna Poke (per lb.)	\$48	\$40
Additional Hours of Service Per hour over the 2 included. Includes 2 servers.	\$150	n/a
Additional Servers/Shuckers Per hour, including travel/drive time.	\$75	n/a

**A 15% catering fee will be added to all private events & drop off totals. A delivery fee is charged to all Drop Off events at the rate of 62¢ per mile plus \$75/hr drive time. (Full Raw Bar Service events include delivery up to 30 miles (round trip - 60 miles) 62¢ per mile for mileage over 60 & \$75/hr over 1 hour total drive time.) Applicable local taxes will be added to all final invoices.*

Our Included Oyster Accoutrement Menu:

- Traditional Mignonette
- H&H house made Cocktail Sauce
- Quality Horseradish
- Lemons, hot sauce, fresh herbs
- 1 Custom topping to compliment your event’s theme or festivities

Portion Suggestions

As a general guideline we suggest two oysters per person as a tasting, three - five as an hors d'oeuvre, & six as a small plate. For poke, sashimi, and ceviche we suggest a tasting as 1 oz per person, 2-3 oz as an hors d'oeuvre, & 4 oz as a small plate. For caviar, 18 oz of caviar is the equivalent recommended party size to 1 bushel of oysters or 15-20 gs per person. For an oyster accoutrement, we recommend about 4 oz of caviar per bushel of oysters. The shrimp we use is 16-20 count /lb. Suggested serving is 2 shrimp per person for a tasting, three-five as an hors d'oeuvre, & six and over as a small plate.