

RECEPTION MENU

\$40 per person: Choose 3 items each additional item is \$8 per person

VEGETARIAN

HARISSA HUMMUS

Cucumber + Olive + Chili + Feta + Radish + Tomato + Toasted Naan

TUSCAN FLATBREAD

Basil Pesto + Buratta + Baby Tomatoes + Roasted Peppers + Olives

MARGHERITA FLATBREAD

Marinara + Buratta + Tomato + Basil

GRILLED CHEESE SHOOTER

Caramelized onion + Sharp Cheddar + Toasted French Bread + Tomato Bisque

CHEESE & CRUDITE

Assorted Cheese & Raw Vegetables

BRUSCHETTA

Basil Pesto + Heirloom Tomatoes + Buratta Cheese

SEAFOOD

BAJA SHRIMP TACOS

Baja Spiced Shrimp + Cabbage Slaw + Chipotle Sauce + Mango Relish

JUMBO SHRIMP COCKTAIL

Horseradish Cocktail Sauce + Lemon

SEARED AHI TUNA SPOON

Sesame Soy Marinated Ahi + Ginger Soy Glaze + Micro Cilantro

SMOKED SALMON AVOCADO TOASTS

Grilled Artisan Bread + Mashed California Avocados + Cucumber + Pickled Red Onion + Capers

SHRIMP QUESADILLA

Grilled Shrimp + Oaxaca Cheese + Corn + Pico + Chipotle Aioli

MEAT

CHARCUTERIE & CHEESE

2 Cheeses + Charcuterie + Fig Jam + Almond Butter + Beer Mustard + Grilled Toast

MEATLOVERS FLATBREAD

Marinara + Mozzarella + Pepperoni + Bacon + Sausage + Prosciutto

SHORTRIB GRILLED CHEESE

Sweet Chili Aioli + White Cheddar + Wild Arugula

TENDERLOIN SATAY

Chimichurri

PROOF SLIDERS

Kobe Beef + Brioche Bun + Aged Cheddar + Aioli + Pickled Red Onion Arugula

NASHVILLE CHICKEN SLIDERS

Brown Butter Mustard + Watercress



Navy Proof - Private Dining Room

Navy Proof's private dining room is available for a sit-down dinner for up to 16 guests or a cocktail reception for about 50 guests. Our only requirement is a \$1000 minimum spend, deposit, & 20% gratuity for the Private Dining Room. On the beverage side we have several options depending on your budget.



Minimum Spend \$1000 | Gratuity 20% | Pre-Authorized Deposit Required