

PARTY PACKAGE

Winter / Spring 2023 / 2024



Sleek and sophisticated, **WEST COAST PROVISIONS** dazzles guests with a variety of dining options for parties small and large. The beautiful private dining room accommodates up to 46 guests for a seated event and 50 guests for a cocktail event. The partially covered and heated patio, as well as our bar area, are additional options for cocktail-style events. The full restaurant is also available for larger parties and / or greater privacy. The maximum guest count for the largest option is one hundred fifty (150) for a seated event and two hundred (200) guests for a cocktail event.

No rental fee is required as long as the spending minimum is met. Please inquire with our event planner regarding the spending minimum for your requested date. Minimums vary based on time of year, day of the week, and time of day. West Coast offers a variety of menu options for your package, or we can customize a menu to suit your specific needs. Prices listed in the menu package do not include beverages, 2% administrative fee, taxes, or 20% gratuity.

To secure a reservation, we require a signed contract and a fifty percent (50%) deposit determined by the estimate for your event. Deposits are nonrefundable, but one hundred percent (100%) may apply towards a future event when cancellation is not within thirty days of the contracted event. Cancellations within thirty(30) days of the event forfeit the deposit. In the unlikely event that the restaurant is required to close by order of state or local authorities, West Coast Provisions agrees to provide a full refund of the deposit or allow the guest to reschedule the event.

If you have any questions or to schedule an appointment to view the private dining room, please email **events@westcoastrva.com**.

Thank you for considering West Coast and we look forward to seeing you soon!



APPETIZERS

order by the piece | minimum of 24 pieces

PIECES

FEATURED OYSTERS on the half shell with mignonette | 4

SHRIMP COCKTAIL with house made cocktail sauce | 3

MINI LOBSTER ROLL tarragon aioli | 12

CRAB CAKE cilantro aioli | 10

TUNA TACO ponzu, lime, cilantro, scallion, sesame, wasabi emulsion | 5

CRISPY FRIED VA OYSTERS corn salad, chipotle aioli, queso fresco, cilantro, pickled red onion | 3

GRILLED OYSTERS with parmesan, garlic, butter, and lemon | 4

MINI ECP BURGER arugula, pickled red onions, horseradish peppercorn aioli, smoked cheddar | 3

PLATTERS

priced by the platter | each platter serves 10

CRAB DIP cream cheese, old bay and crostinis | 50

CHEESE BOARD assorted cheeses, jam, mustard seed, marcona almonds, crostini | 70

CHARCUTERIE BOARD assorted meats, olives, pickled vegetables, mustard seed, crostini | 100

OCTOPUS shaved with olive oil, garlic, crushed pepper, maldon salt, lemon, parsley | 80





SUSHI / SASHIMI

order by the roll | you can make one large platter with a variety of rolls

WEST COAST* spicy tuna, yellowtail, avocado, jalapeno, cilantro, tobiko, crunch, sweet soy | 13

EAST COAST cucumber, avocado, charred pineapple, topped with spicy crab salad, & sweet soy reduction | 12

SPICY TUNA* sriracha aioli, togarashi, cucumber, scallions, crunch dynasty | 10

RAINBOW* crab & cucumber inside, salmon, tuna, yellowtail & avocado on top | 15

CRUNCHY shrimp tempura, scallions, cucumber, carrots, pickled daikon, sesame seeds, eel sauce | 12

VEGGIE TEMPURA sweet potato, pickled daikon, carrot, miso aioli, sesame seeds, jalapeno, cilantro | 9

SALMON TARTARE** fried rice paper, yuzu kosho aioli, wakame salad, trout roe | 12

YELLOWTAIL CRUDO** passion fruit leche de tigre, coconut jelly, red radish, fried vermicelli, chili oil | 16

TUNA SASHIMII** brown butter bread crumb, foie gras mousse, pickled apricot, borage, evoo, maldon, pink peppercorn | 16

SEATED DINNER MENU

choose one of the following menu options to present to your guests

MENU 1

\$40 PER PERSON

FIRST COURSE

CAESAR SALAD house dressing, brown butter crumb, parmesan sesame crisp, balsamic reduction

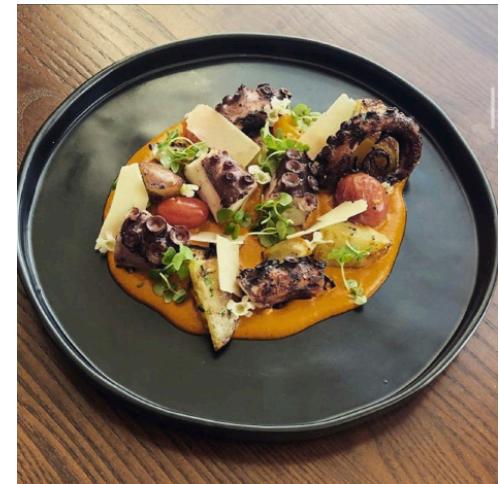
SECOND COURSE

6oz FILET aligot potatoes, asparagus, mushroom, and sage brown butter

SEARED SALMON shaved brussels sprouts, apples, candied walnuts, fresh dill, beet puree, pickled mustard seed

WCP SHRIMP & GRITS rice grits, bok choy, roasted tomatoes, miso brown butter





MENU 2

\$55 PER PERSON

FIRST COURSE

MISO CORN & CRAB SOUP

ARUGULA SALAD arugula, melon, prosciutto, burrata, sumac lime vinaigrette

SECOND COURSE

10oz FILET aligot potatoes, asparagus, mushroom, sage brown butter

SURF & TURF filet and lobster tail, aligot potatoes, asparagus, drawn butter

TWIN LOBSTER TAILS roasted potatoes, asparagus, drawn butter, lemon

ROASTED ROCKFISH asparagus, arugula, prosciutto, dates, parmesan, lemon, bay leaf polenta

(a vegetarian or chicken entrée can be substituted or added onto any menu)

DESSERT OPTIONS

\$8 per person | choose one or two to have presented on the menu

LEMON CREAM CAKE

CHEESECAKE

CHOCOLATE TORTE



(our sorbet du jour can be substituted for a vegan and gluten free option)

v - vegan / **vo** - vegan optional / **gf** - gluten free / **gfo** - gluten free optional / **n** - contains nuts

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

*These items may be served raw or undercooked to customer preference. **These items are served raw.