

# DINNER

1 hour reception with 6 passed hors d'oeuvres

**seated**

choose 1 starter, 2 mains, and 1 dessert: 220 per person

**buffet**

choose 2 starters, 2 mains, and 1 dessert: 195 per person

choose 3 starters, 3 mains, and 2 desserts: 220 per person

## PASSED HORS D'OEUVRES

### Seafood

**Tuna Tartare** *Spicy Ginger, Wakame, Black Sesame Cone*

**Smoked Salmon** *Chervil, Crème Fraiche, Dill*

**Old Bay Poached Shrimp** *Bloody Mary Cocktail Sauce*

**Peekytoe Crab Salad** *Grapefruit, Almond Oil, Cilantro*

**Charred Octopus** *Salsa Verde*

### Meats

**Tunisian Chicken Kebab** *Roasted Pepper Currants & Olive Relish*

**Lamb Tartare** *Cumin Spiced Yogurt, Pickled Radish, Pita*

**Lamb Sausage** *Seared Merguez, Spicy Mustard*

**Prosciutto Di Parma** *Date, Goat Cheese, Shallot*

**PLT Black Pepper Pancetta** *Roasted Tomato, Basil Aioli, Sourdough*

**Beef Tartare** *Cornichon, Horseradish Crema, Green Peppercorn, Rye Crisp*

**Red Miso Beef Salad** *Ginger-Mustard Vinaigrette, Rice Noodles, Shaved Vegetables*

**Tomato-Braised Meatball** *Ricotta Salata*

### Vegetables

**Seasonal Crudité** *Green Tahini Sauce*

**Brioche Crostini** *Whipped Ricotta, Kumquat Marmalade*

**Burrata** *Endive, Pear Mostarda, Cara Cara Orange*

**Butternut Squash Tart** *Crème Fraiche, Crispy Sage*

**Deviled Egg** *Pickled Peppers, Dill, Chives*

**Falafel** *Cucumber, Yogurt*

**Fried Pickle** *Pimento Cheese*

**Arancini** *Tomato Risotto, Mozzarella*

### Enhancements

**Buckwheat Blini** *Crème Fraiche, Caviar* 9

**Foie Torchon** *Gingerbread & Fig Jam* 10

**Crab Cake** *Smoked Pepper Aioli* 10

**Raw Seasonal Oyster** *Champagne Mignonette* 12

**Yellowtail Crudo** *Yellow Mole, Smoked Yogurt, Pomegranate* 12

**Seared Scallop** *Crispy Leek, Blood Orange Beurre Blanc* 12

**Lobster Roll** *Old Bay, Mayo, Chives, Brioche* 12

### Passed Big Bites

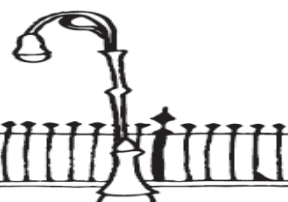
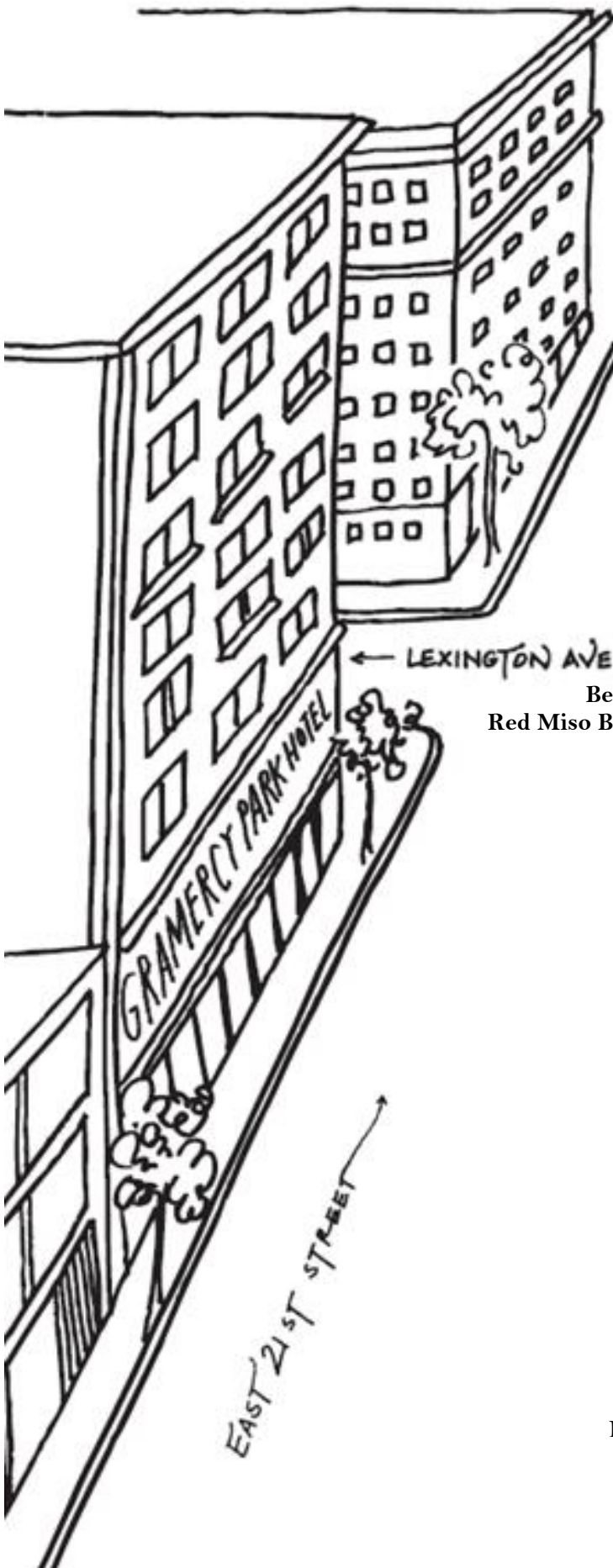
**Eggplant & Roasted Pepper** *Fried Mozzarella, Pizza Bianca* 18

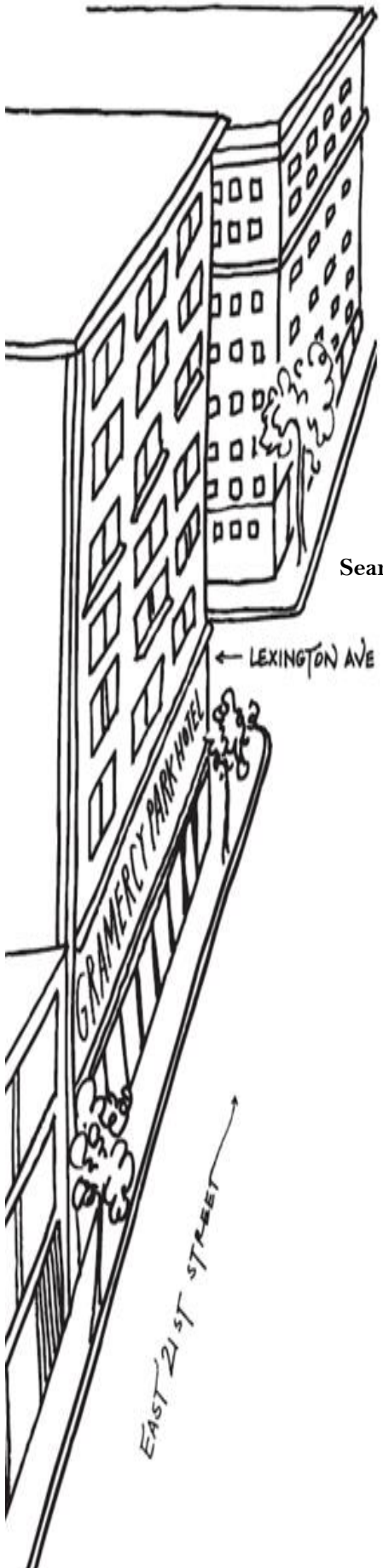
**Roasted Porchetta** *Broccoli Rabe, Provolone, Ciabatta* 20

**Fried Chicken Sandwich** *Ranch Dressing, Dill Pickle, Potato Roll* 20

**Slider** *Pat LaFrieda Beef, Gorgonzola, Special Sauce, Potato Roll* 22

**Short Rib & Fontina Panino** *Tomato-Onion Chutney, Flauta* 25





## SALADS & STARTERS

**Caesar Salad** *Baby Lettuce, Shaved Parmesan, Crispy Country Bread*  
**Baby Beet Salad** *Roasted & Shaved Heirloom Beets, Pecans, Sherry Vinaigrette*  
**Roasted Carrot & Arugula Salad** *Vadouvan Granola, Fine Herbs, Buttermilk Dressing*  
**Fall Squash Salad** *Caramelized Squash, Burrata, Pumpkin Seeds*

**Parsnip Soup** *Crème Fraiche, Walnuts, Sage*  
**Cavatelli** *Baby Spinach, Winter Greens Pesto, Pecorino*

**Grilled Octopus** *Farro, Cucumber, Hazelnut Chervil Dressing*  
**Yellowtail Crudo** *Sorrel, Yellow Mole, Smoked Yogurt, Pomegranate*  
**Scallop** *Crispy Leek, Butternut, Gold Beet Hash, Blood Orange Beurre Blanc (+7pp)*

## MAINS

**Marinated Squash** *Tomato Braised Chickpeas, Farro, Lemon, Olive Oil*  
**Seared Branzino** *Citrus Glazed Fennel, Chestnut Crumble, Roasted Piquillo Pepper & Almond Purée*  
**Roasted Chicken** *Brioche Bread Pudding, Buttered Kale, Mushroom Jus*  
**Duck Breast** *Crispy Sunchokes, Sour Cherry Compote*  
**Colorado Lamb Chops** *Freekeh, Almond Yogurt, Escarole, Salsa Rustica, Micro Herbs*  
**Creekstone Sirloin** *Charred Lemon Salsa Verde, Smoked Onion, Roasted Root Vegetables*  
**Braised Beef Short Ribs** *Polenta Fontina, Meyer Lemon Gremolata*

## SIDES

*10 per item, per person*

**Polenta** *Mascarpone, Parmesan*  
**Fingerling Potatoes** *Fresh Herbs*  
**Garlic Creamed Spinach** *Nutmeg*  
**Grilled Broccoli Rabe** *Chili Flakes, Garlic*  
**Roasted Brussels Sprouts** *Bacon, Maple Glaze*  
**Roasted Carrots** *Garlic Confit, Thyme*

## DESSERTS

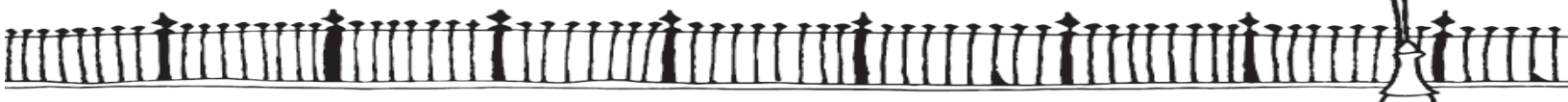
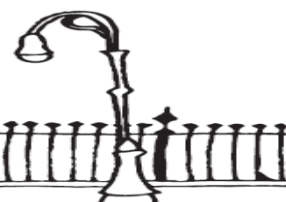
**Banana Pretzel Torte**  
*Banana Cream, Pretzel Crust, Chantilly Cream, Caramel Bananas*

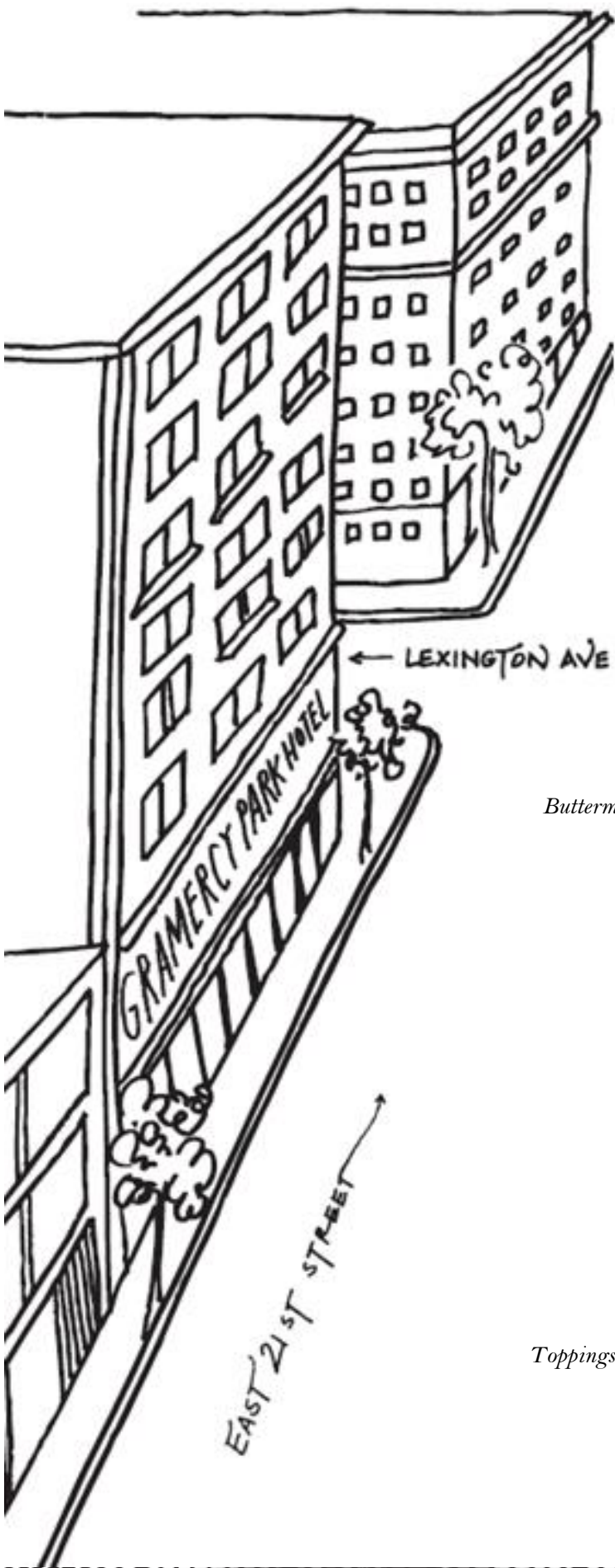
**Baked Stuffed Pears**  
*Spiced Pears, Cranberry-Pecan Stuffing, Honey, Yogurt, Orange Zest*

**Carrot Ginger Tart**  
*White Chocolate Mousse, Date Caramel*

**Lemon Meringue Cheesecake**  
*Lemon Curd, Toasted Meringue & Coconut*

**French Silk Mousse Cake**  
*Dark Chocolate Mousse, Bourbon Whipped Cream, Sugared Pecans*





# STANDING ROOM ONLY

## MEDITERRANEAN STATION 50

*Searced Lamb, Roasted Steak or Market Vegetable Skewer  
Moroccan Chicken Tagine  
Accompaniments: Hummus, Baba Ghanoush, Pita, Jeweled Rice  
Cucumber, Tomato, Feta & Herb Salad*

## APPETIZING STATION 55

*Caviar, Blinis, Crème Fraiche, Smoked Salmon  
Whitefish Salad, German Potato Salad, Eggplant & Pepper Salad*

## MARKET TABLE 60

*Artisanal Cheese & Salumi  
Spring Vegetable Crudit , Dips  
Carta Di Musica*

## SOUTHERN STATION 60

*Choice of 2 Mains & 3 Sides*

*Pulled Pork, BBQ Brisket, Fried Chicken, Shrimp & Grits*

*Buttermilk Biscuits, Green Goddess Tomato Salad, Citrus Cabbage Fennel Slaw  
Artisanal Mac & Cheese, Herbed Fingerling Potato Salad*

*Accompaniments: BBQ Sauce, Dill Pickles  
Potato Rolls or Sliced White Bread*

## CARVING STATION 60/ 250 server

*25 Guest Minimum*

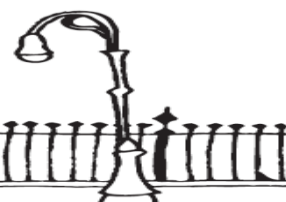
*Choice of 1 Meat & 2 Sides*

*Creekstone Sirloin, Roast Turkey, Pork Loin  
Market Green Salad, Artisanal Mac & Cheese  
Herbed Shoestring Fries, Heirloom Tomato Salad*

## TAQUERIA 60

*Choice of 3 Mains*

*Grilled Steak, Roasted Chicken, Carnitas, Roasted Market Vegetables  
Toppings: Fresh Tomato, Watermelon Radish, Marinated Onions, Lime, Cilantro  
Accompaniments: Corn Tortillas, Roja & Verde Salsa, Cotija Cheese,  
Heirloom Bean Medley, Yellow Rice*



# STANDING ROOM ONLY

**CHEESE & WINE** 45 / 125 server

*Tasting of 3 Wines Paired with 3 Artisanal Cheeses  
Choose 1 Region: Italy, France or New York*

**SUSHI** 50 / 200 attendant

*Freshly Rolled Sushi & Sashimi*

**SEAFOOD BAR** 65

*Assorted Seasonal Crudos & Ceviches  
Classic Chilled Shrimp, Seafood Salad  
Freshly Shucked East & West Coast Oysters  
Lemon, Mignonette & Cocktail Sauce*

**OYSTER BAR** 55

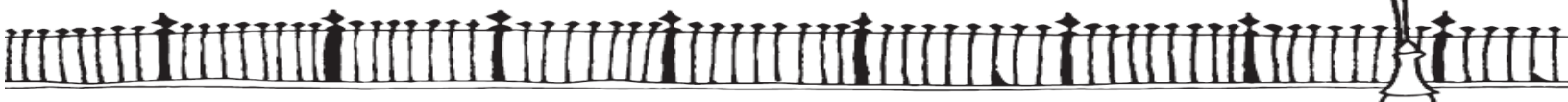
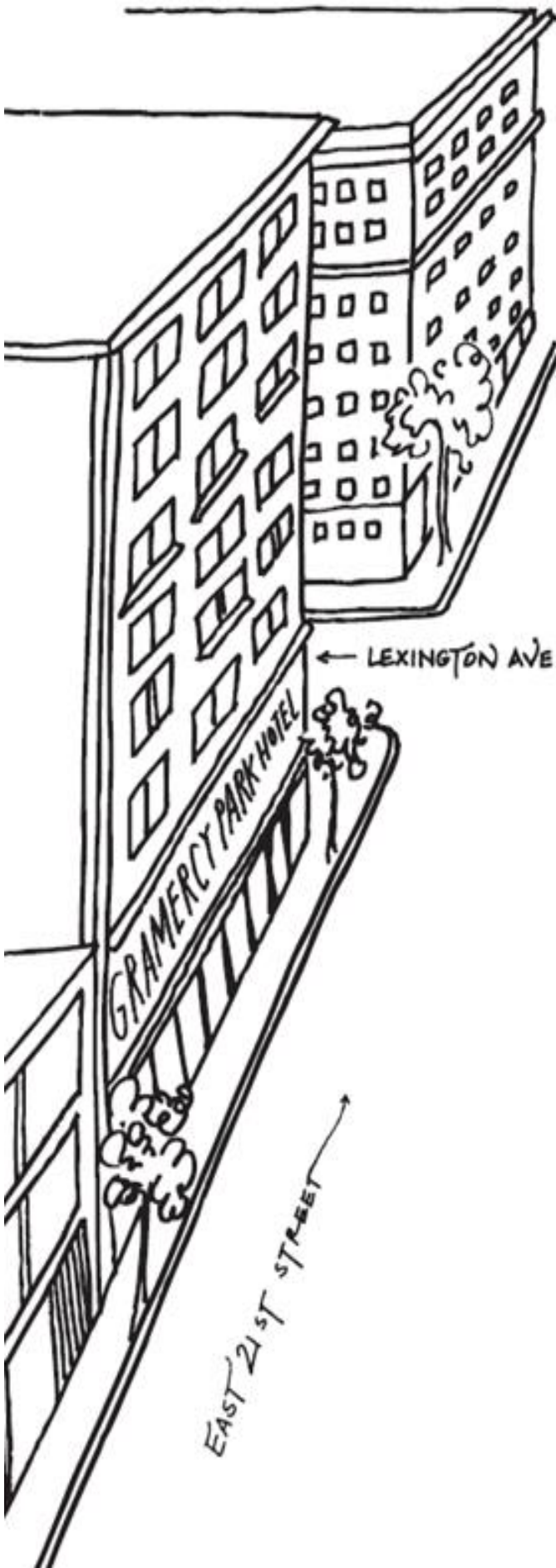
*Freshly Shucked East & West Coast Oysters  
Lemon, Mignonette & Cocktail Sauce*

**ADD CHAMPAGNE** 67 / 250 server

*Oysters & Two Champagnes*

**ADD MARTINIS** 70 / 250 bartender

*Oysters, Gin & Vodka Martinis Made Fresh In Front Of You*



# SWEETS & TREATS

**MINI'S** *select six*

*Passed 30*

*Dessert Table 40*

Apple Crisp Tart  
Key Lime Tart

Sticky Date Cake  
Pumpkin Cheesecake  
Peppermint Patties  
Praline Paris Brest

Apple Cranberry Cupcake  
Red Velvet Cupcake  
Chocolate Bourbon Pecan Cupcake  
Mini Tiramisu (+5PP)

**KID IN A CANDY STORE** 30

*A Rainbow of Candies to Enjoy or To Go*

**PIE A LA MODE** 40 / 125 server

*Pricing based on groups of 25 or more*

French Silk  
Lemon Meringue  
Apple Crumb  
Pumpkin  
Maple Pecan  
Sweet Cream & Chocolate Gelato

**S'MORES BY THE FIRE** 25 / 125 server

**THE DOUGH ART** 30

*Choice of Yeast Raised Donuts*

*Choose 4 Flavors:*

*Classic Glazed*

*Vanilla Chai Sugar*

*Cinnamon Powdered*

*Maple Bacon*

*Coconut Lime*

*Pistachio Clusters*

*Chocolate, Chocolate Sprinkles*

*Mocha, Espresso & Cocoa Nibs*

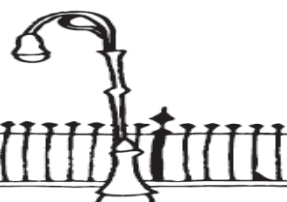
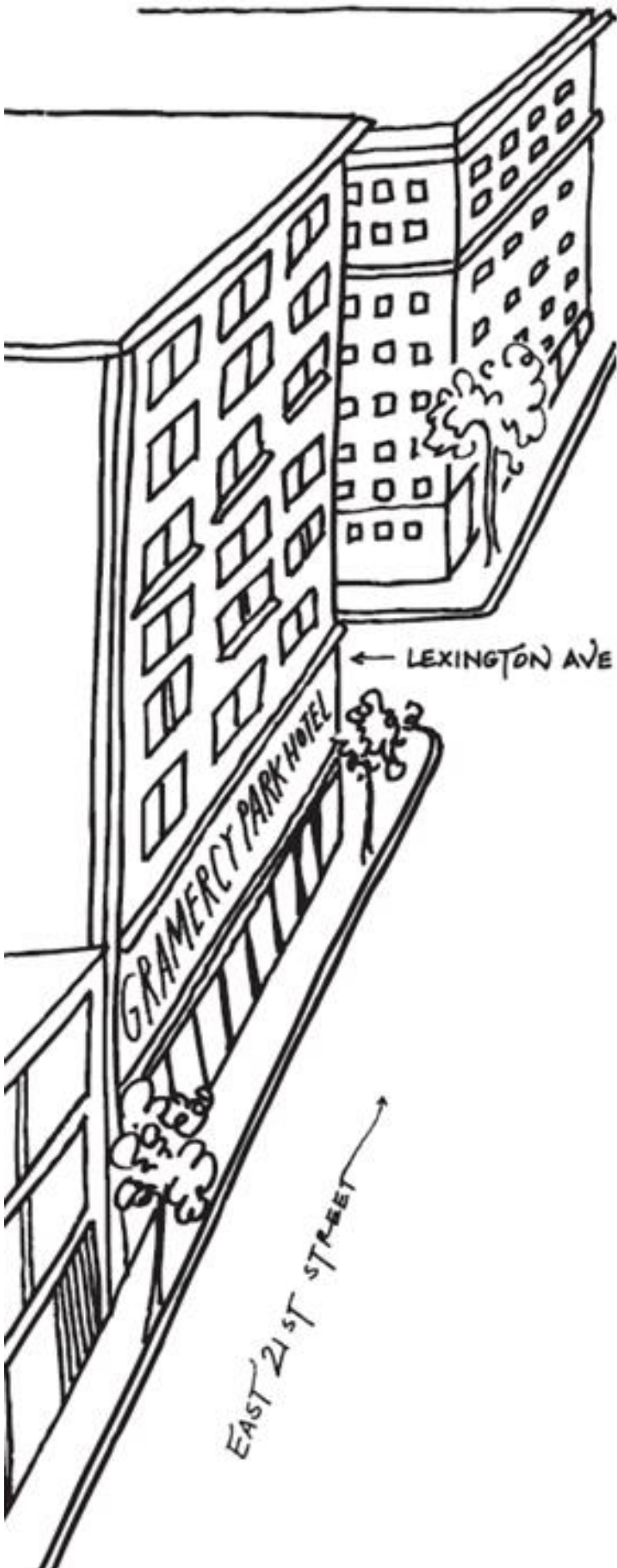
**HOT CHOCOLATE STATION** 30

*Milk Chocolate, Dark Chocolate & Mexican Spiced Chocolate*

*Plain, Bailey's & Cinnamon Whipped Cream*

*Crushed Peppermint, Mini Marshmallows, Pirouline Wafers*

*Chocolate Chips, Cinnamon & Nutmeg*



# SWEETS & TREATS

## RETRO 35

*Seasonal Fruit Roll Ups*  
*Strawberry Pop Tarts*  
*Assorted Rice Crispy Treats*  
*Ring Ding Cupcakes*  
*Oatmeal Cream Pies*

## CHOCOLATE DREAMS 40

*Chocolate Cake*  
*Chocolate Cupcakes*  
*Chocolate Mousse*  
*Chocolate Cookies*  
*Chocolate Pudding*

## GELATERIA 30 / 125 server

*3 Gelato Flavors with Seasonal Toppings*

## SCOTCH & CHOCOLATE 45 / 125 server

*Tasting Of 3 Scotches With Paired Chocolates*

## TAKE AWAY TREATS

*all items include packaging & ribbon*

**Cream Cheese Crumb Cake 10**

**Monogrammed Sugar Cookies Royal Icing 12**

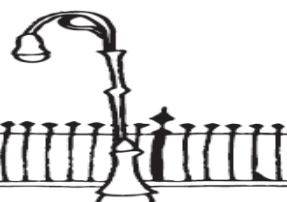
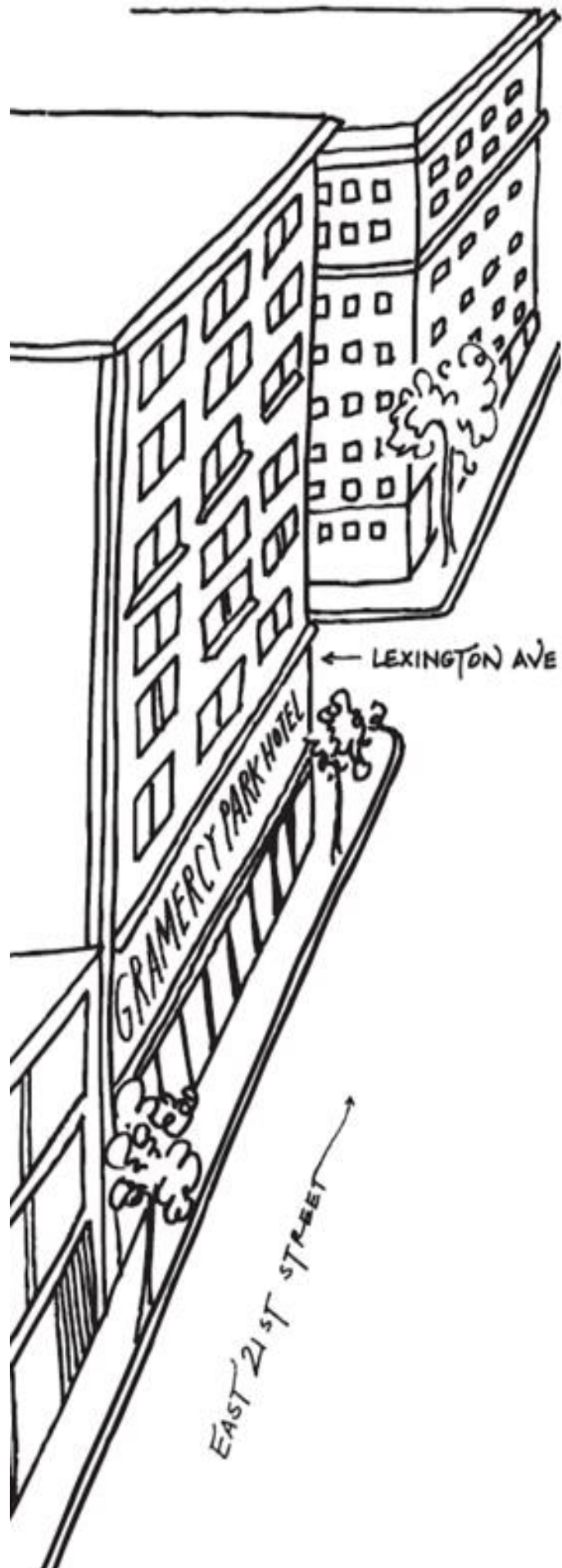
**Homemade S'more Cookies 15**

**Homemade Individual Pies 20**

*Choose 1 Flavor:*  
*Apple Caramel Crumb, Mango Passion Meringue*  
*Sour Cherry, Turtle Brownie, Pumpkin Ginger Coconut Crunch*

**French Macarons 25**

*Assortment of 6 Seasonal Flavors*



# LIBATIONS

two hours of wine & beer: 55 per person, each additional hour: 20  
two hours of full bar: 65 per person, each additional hour: 25

## WINES

**Prosecco** *Primaterra*  
**Sauvignon Blanc** *Canyon Road*  
**Cabernet Sauvignon** *Canyon Road*

## BEER

**Abita Light** *Abita Springs, LA*  
**Captain Lawrence Liquid Gold** *Elmsford, NY*  
**Other Side IPA** *Greenport Harbor, NY*

## LIQUORS

**Vodka:** *Grey Goose, Ketel One, Belvedere, Tito's*  
**Gin:** *Bombay Sapphire, Tanqueray, Hendrick's, Nolet's*  
**Bourbon:** *Maker's Mark, Templeton Rye, Bulleit Bourbon, Knob Creek*  
**Rum:** *Myer's Dark Rum, Cruzan Light Rum, Diplomático*  
**Scotch:** *Johnnie Walker Black, Macallan 12, Chivas Regal 18*  
**Tequila:** *El Jimador Silver, Patron Silver, Avion Reposado*  
*Don Julio Silver, Illegal Mezcal*

## SPECIALTY CHAMPAGNES (UPGRADE) 30

**Perrier-Jouët Grand Brut**, *Epernay, France*  
**Billecart-Salmon Brut Reserve**, *Reims, France*

## SPECIALTY WHITE (UPGRADE) 15

**Pinot Grigio** *Banfi Le Rime, Toscana, Italy 2015*  
**Chardonnay**, *Melville, Santa Barbara, California 2014*  
**Assyrtiko** *Gai'a Wines, Thassilitis, Santorini, Greece 2015*  
**Sauvignon Blanc** *Domaine Jean-Paul Balland, Sancerre, France 2015*

## SPECIALTY RED (UPGRADE) 20

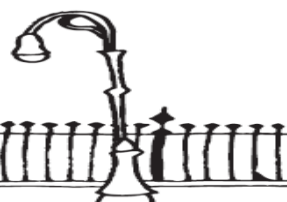
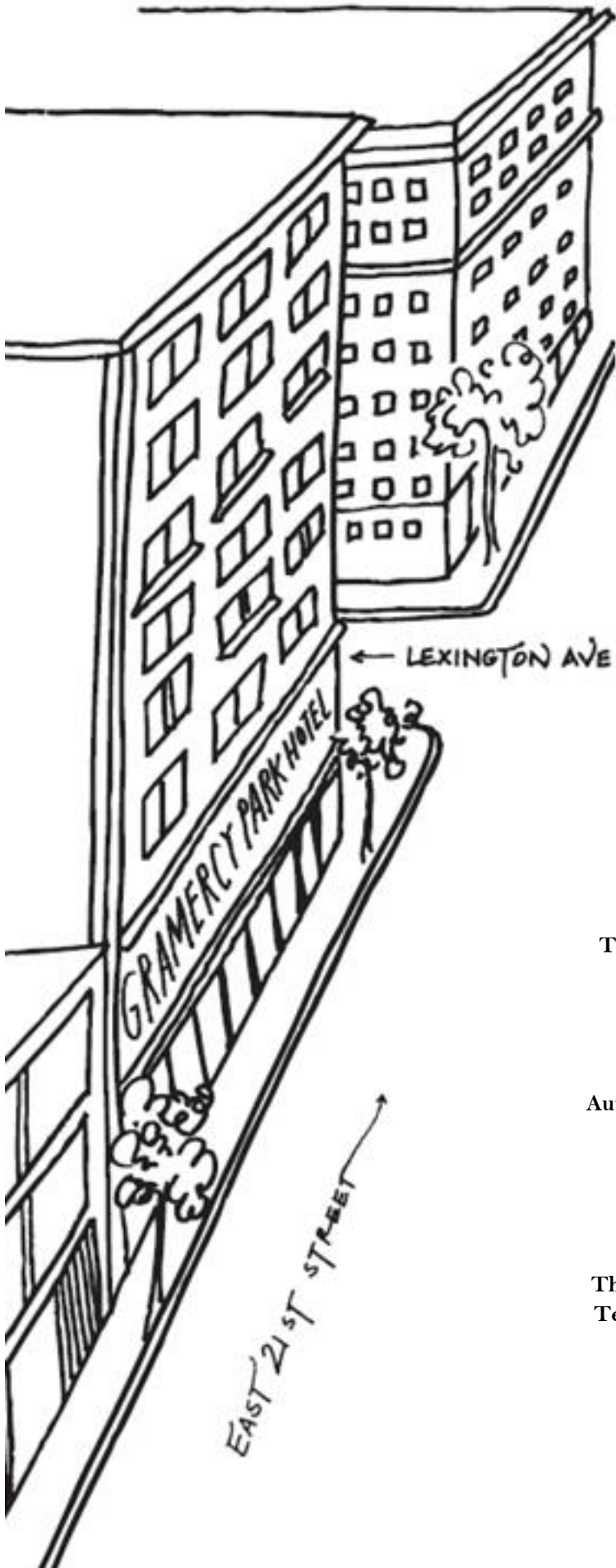
**Tempranillo** *Herederos Del Marques De Riscal Reserva, Rioja Spain 2011*  
**Pinot Noir** *Belle Pente, Willamette Valley, Oregon 2012*  
**Bordeaux Blend** *St. Glingin, Bordeaux, France 2011*  
**Chianti Classico** *Monte Bernardi "Retromarcia" 2013*

## SPECIALTY COCKTAILS 10

**Autumn Sparkler** *Prosecco, Lairds Brandy, Agave, Luxardo Amaro, Lemon*  
**Cranberry Rush** *Vodka, Orange Liqueur, Cranberry, Rosemary Syrup*  
**October Sky** *Ginger Vodka, Apple Cider, Lime, Gooseberry, Soda*  
**Rosemary Dog** *Gin, Grapefruit Juice, Rosemary Syrup, Soda*  
**Mexican Mule** *Tequila, Créole Shrub, Lime, Ginger Beer, Chili Salt*  
**Cider Punch** *Dark Rum, Apple Cider, Honey, Lemon, Cinnamon Stick*  
**The Earl's Gin** *Sloe Gin, Dark Rum, Earl Grey Tea, Apricot Brandy, Lime*  
**Terrace Coffee** *Bailey's, Bourbon, Coffee, Cream, Cinnamon, Orange Twist*  
**Free Fall** *Whiskey, Amaretto, Lemon, Ginger Liqueur*

## SPECIALTY MOCKTAILS 6

**Cider Punch**  
**Iced Tea Chai Latte**  
**Sparkling Pomegranate Lemonade**



# BEVERAGE STATIONS

*Add on to the bar package of your choice  
Additional 30 per person*

## POP FIZZ CLINK BAR +250 server

Prosecco paired with  
White Peach, Orange, Grapefruit,  
Passionfruit, Strawberry, Blueberry  
Fresh Berries

## MARGARITA BAR +250 server

Blanco Tequila & Cointreau  
Juices: Lime, Grapefruit, Passionfruit, Pineapple  
Mixes: Agave, Jalapeno, Cucumber, Basil, Mint, Soda  
Sea Salt, Chili Salt, Lime, Sugar

## SAKE MOTION +250 server

Perfect for your Sushi Station  
Unfiltered & Filter Sake, Plum Wine selections

## REGIONAL WINE PAIRINGS +250 server

Available for:  
Market Table *Italian & French Wines*  
Mediterranean Station *Greek & Italian Wines*

## HOT CHOCOLATE STATION

*Milk Chocolate, Dark Chocolate & Mexican Spiced Chocolate  
Plain, Bailey's & Cinnamon Whipped Cream  
Crushed Peppermint, Mini Marshmallows, Pirouline Wafers  
Chocolate Chips, Cinnamon & Nutmeg*

## BAR BITES 35/3 Items

Crispy Spiced Chickpeas  
Potato Chips with Herbed Ranch Dip or Cheese & Pepper Popcorn  
Marinated Olives or Assorted Spiced Nuts

