

SEATED DINNER

*1 hour reception with 6 passed hors d'oeuvres
choice of 1 starter, 2 mains & 1 dessert*

PASSED HORS D'OEUVRES

select six

seafood

Charred Octopus *Salsa Verde*
Crab Salad *Cucumber, Sea Salt*
Shrimp Tempura *Chilli, Lime*
Salmon Crudo *Horseradish Crema*

meats

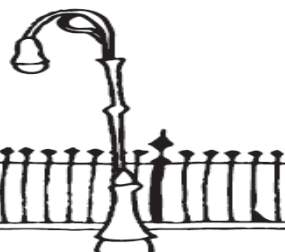
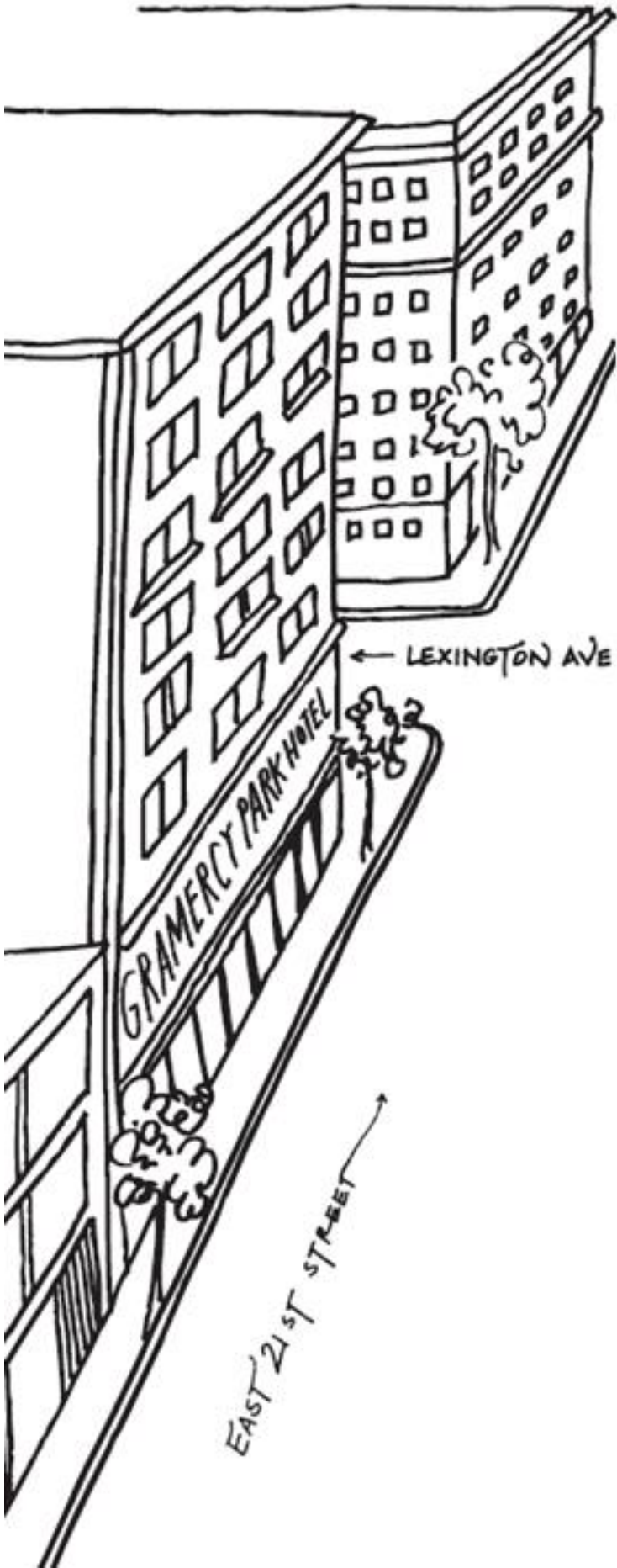
Cubano Ham, *Provolone, Pickles*
Chicken Sausage *Spicy Tomato, Olive*
Chicken Liver Mousse *Stone Fruit Mostarda*
Sweet Pea Pancake *Crème Fraiche, Crispy Speck*

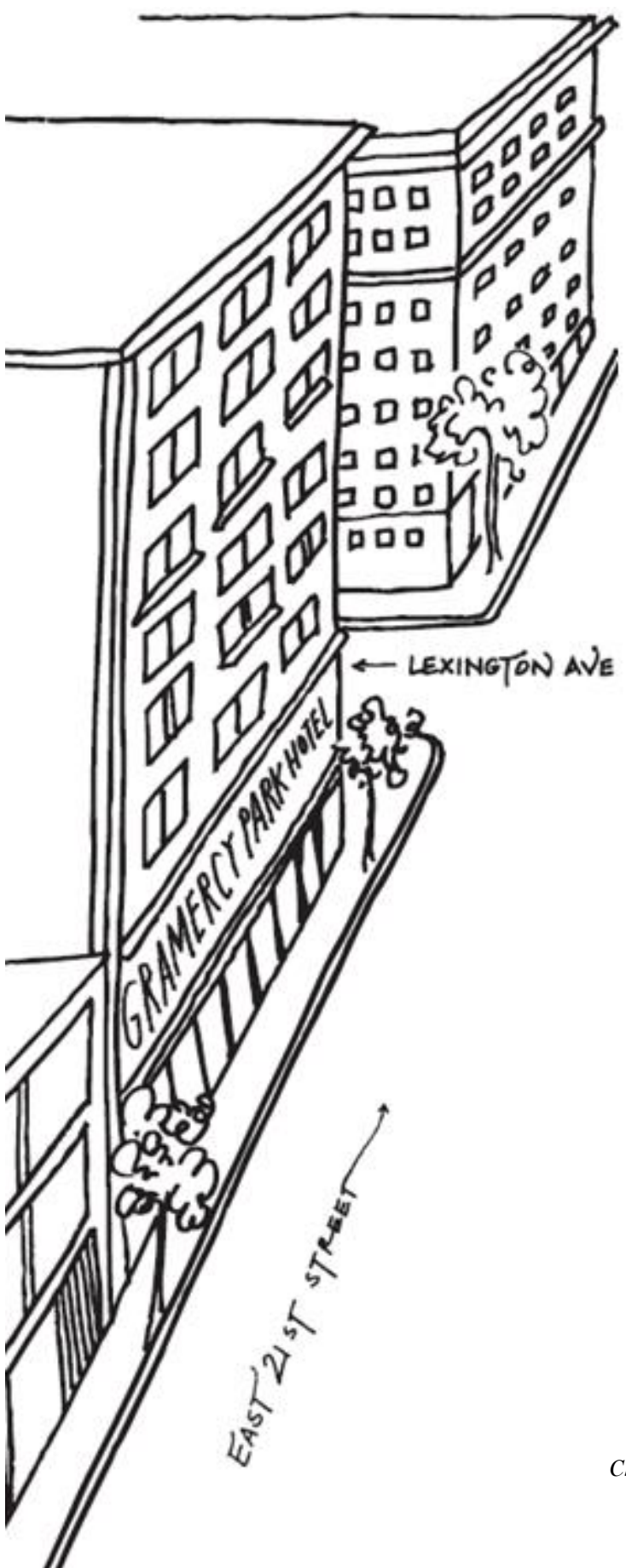
vegetables

Endive *Apple, Apricot, Pecorino, Breadcrumbs*
Gougere *Provolone, Broccoli Rabe*
Deviled Eggs *Pickled Chili*
Falafel *Cucumber, Yogurt*
Hot Butter Biscuit *Jam, Maldon*
add ham and cheese

enhancements

Lobster Roll
Quiche & Caviar
Foie Torchon & Fig Jam





STARTERS & SALADS

select one

Bitter Greens *Grapes, Black Pepper Pecorino Dressing*

Baby Lettuces *Pickled Vegetables, Parmesan Cheese*

Endive *Hazelnuts, Blue Cheese, White Balsamic*

Caesar Salad *Kale, Celery Heart, Filone*

Cucumber Gazpacho *Grapes, Almonds, Yogurt*

Minestrone *Butter Beans, Swiss Chard*

Cavatelli *Cherry Tomato, Almonds, Golden Raisins*

Seared Scallop *Baby Carrot, Pistachio Vinaigrette*

Pickled Shrimp, Confit Potato, Pickled Onion, Chive, Sauce Gribiche

MAINS

select two

Wild Mushroom Risotto *Parmesan, Thyme*

Loup De Mer *Braised Red Cabbage, Dill*

Roasted Chicken *Herb Spätzle, Artichoke, Tomato Jam*

Roasted Duck Breast *Roasted Apricot, Radicchio, Balsamic*

Lamb Rack *Marinated Vegetables*

Sirloin *Tomato & Market Vegetable Panzanella*

SIDES

Farrotto *Onion, Celery, Parmesan*

Broccoli Rabe *Chili Flake, Garlic*

Roasted Potatoes *Rosemary, Garlic*

DESSERTS

select one

Yogurt Panna Cotta

Peaches, Blackberries, Candied Almonds

Banana Tart

Bananas, Vanilla Custard, Caramel & Chocolate Sauce

Strawberry Shortcake

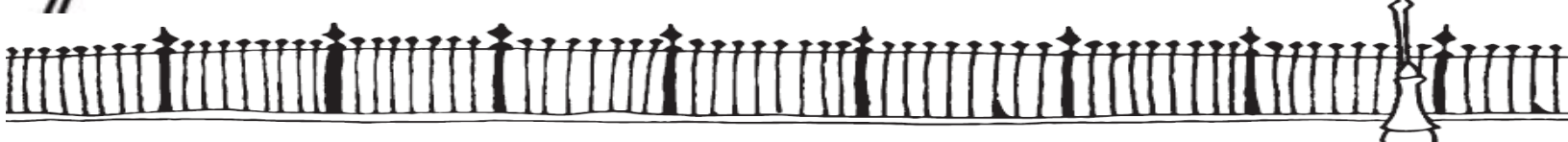
Vanilla Bean Biscuit, Strawberry Compote, Sweet Cream

S'mores Cheesecake

Dark Chocolate Cheesecake, Graham Crumble, Toasted Meringue

Chocolate Raspberry Mousse Cake

Chocolate Cake, Chocolate & Raspberry Mousse, Cocoa Crunch, Raspberries



STANDING ROOM ONLY

MARKET TABLE

*Fresh Cut Market Vegetables with House Made Dips
Artisanal Cheese & Salumi with Fresh Fruit & Carta Di Musica*

SUSHI

Sushi & Sashimi

SEAFOOD BAR

*Chilled Shrimp, Seafood Salad, Freshly Shucked Oysters, Crudos, Ceviches,
Lemon, Mignonette, Cocktail Sauce*

OYSTER BAR

*East Coast & West Coast Oysters, Freshly Shucked to order
A variety of sauces to highlight each oyster*

...AND CHAMPAGNE

Oysters & Two Champagnes

...AND MARTINIS

Oysters, Gin & Vodka Martinis made fresh in front of you

CARVED STEAK

*Freshly Carved Creekstone Sirloin,
Kale Pesto, Salad of simply dressed Market Greens, Steak Fries*

WHISKEY & PICKLES

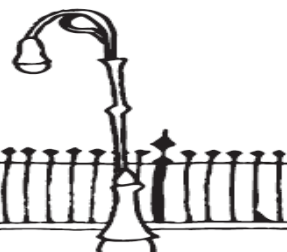
Three Whiskeys to taste, Pickled Vegetables, Pepper Maple Bacon, Pate, Peanuts

SCOTCH & CHOCOLATE

Tasting of 3 Scotches with paired chocolates

TAQUERIA

*Grilled Steak, Roasted Chicken & Market Vegetables
Corn Tortillas, Tomatillo Jam, Cotija Cheese, Pepitas
Roasted Mexican Street Corn, Red Rice*



SWEETS & TREATS

MINI'S select six

Banana Cream Tart
Classic Fruit Tart
Pistachio Cupcake
Chocolate Mint Cupcake
Tropical Carrot Cake Cupcake
Chocolate Guinness Cupcake
Strawberry & Cream Cupcake
Piña Colada Cookie
Lemon Blueberry Cheesecake Bites
Chocolate Chip Macadamia Nut Blondies

WORLD OF CAKES

An array of cakes or cupcakes

CHOCOLATE DREAMS

*Chocolate Cake, Cupcakes, Mousse, Cookies, Pudding, Pieces,
Chocolate Chocolate Chocolate!*

KID IN A CANDY STORE

A rainbow of Candies to Enjoy Or To Go

COOKIES -N- CREAM

So many Cookies and Iced Milk Shots

GELATERIA

*Selection of gelato flavors with toppings including
fresh berries, chocolate sauce, caramel sauce, nuts, whipped cream, sprinkles*

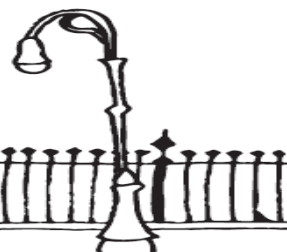
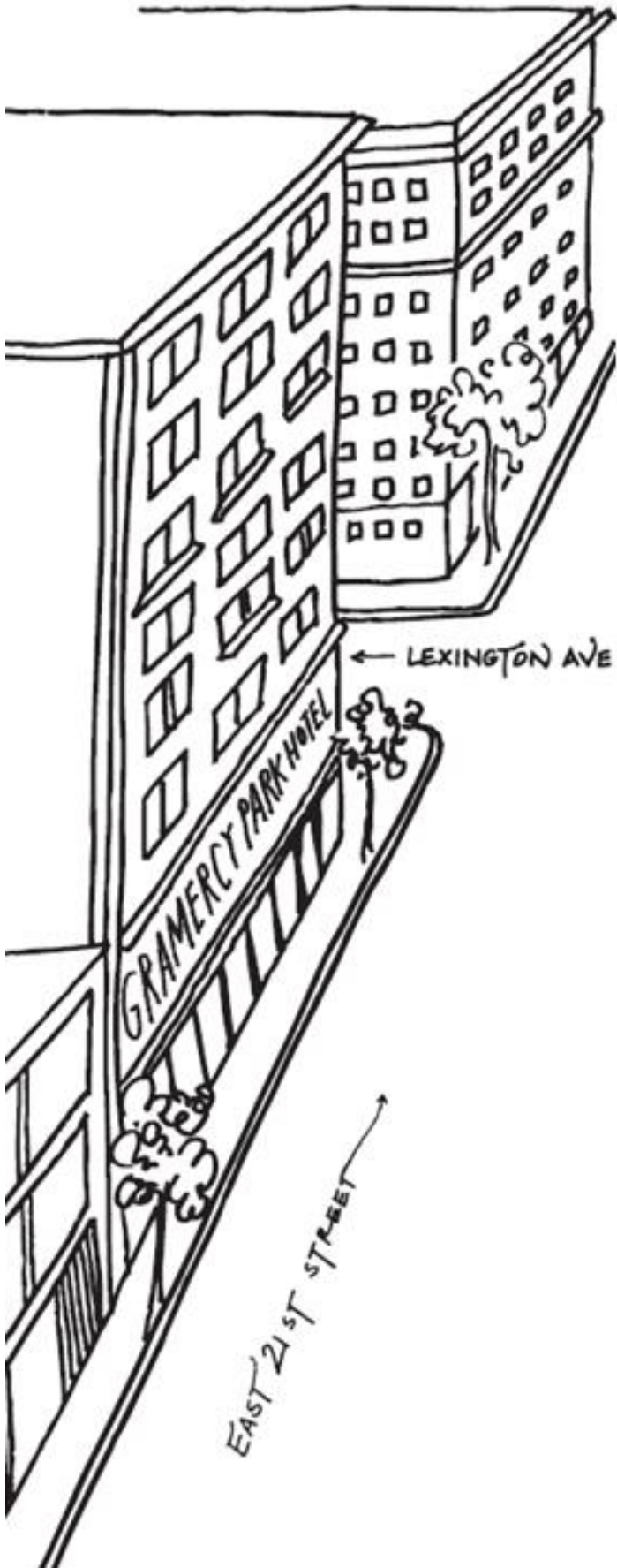
TAKE AWAYS

Gifts to greet your guests at the table or take home

**Saltine Toffee Dark Chocolate And Sea Salt
Monogrammed Sugar Cookies Royal Icing**

Seasonal Individual Pies

Apple, Apple Crumb, Peach Almond Streusel, Blueberry



LIBATIONS

WINES

Ruffino **Prosecco**
Cypress Vineyards **Chardonnay**
Cypress Vineyards **Cabernet Sauvignon**

BEER

Abita Light, Dogfish Head IPA, Captain Lawrence Kolsch

LIQUORS

Grey Goose, Ketel One
Bombay Sapphire, Tanqueray, Cruzan Light Rum
Myers Dark Rum, Johnny Walker Black
Makers Mark, Patron Silver

SPECIALTY CHAMPAGNES

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

SPECIALTY WHITE

Dry Riesling, Dr. K. Frank, Finger Lakes, New York
Assyrtico, Gai'a Wines, Thassilitis, Santorini, Greece
Sauvignon Blanc, Domaine Jean-Paul Balland, Sancerre, France

SPECIALTY ROSE

Minuty, Côte de Provence, France

SPECIALTY RED

Tempranillo, Herederos Del Marques De Riscal Reserva, Rioja Spain
Pinot Noir, Belle Pente, Willamette Valley, Oregon
Cabernet Franc, Chinon, Loire Valley France

SPECIALTY COCKTAILS

Hibiscus Spitzer *Hibiscus Tea Infused Vodka, Soda, Sugar, Lemon Twist*
Jungle Bird *Blackstrap Rum, Cranberry, Pineapple, Lemon*
Spicy Cilantro Margarita *Tequila, Orange Liqueur, Lime, Agave, Cilantro, Jalapeño*
Strawberry Fields *Bourbon, Strawberry, Ginger Beer, Lemon, Sugar*
The Last Word *Gin, Maraschino Liqueur, Lime, Green Chartreuse*
Gin Berry Smash *Gin, Bitter Lemon Soda, Fresh Berries*
Ginger Sparkler *Prosecco, Ginger, Grapefruit, Bitters*

NON ALCOHOLIC

Sparkling Blueberry Lemonade
Strawberry Spritzer *Lemon, Strawberry, Mint, Soda*
Fruit Sparkler *Grapefruit, Pomegranate, Soda*

BAR BITES

Chicharones *Spicy Vinegar*
Carrots & Celery with Dip or Potato Chips with Dip
Marinated Olives or Assorted Spiced Nuts
Cheese & Pepper Popcorn or Sugar & Spice Popcorn

