Includes Freshly Squeezed Juices, Coffee, Assorted Teas
Mimosas, Bloody Marys, Prosecco, House Red or White Wine
125 per person

FOR THE TABLE
Seasonal Fresh Sliced Fruit
Pastry Basket
croissants, pains au chocolate, seasonal fruit turnovers
blueberry muffins, olive oil muffins, scones, cinnamon cream cheese danishes

FIRST COURSE
select 1
Greek Yogurt Parfait berries, granola & vin cotto
Chia Bowl almond & coconut milk, maple syrup, stone fruit

Baby Kale Caesar Salad caesar dressing, herb breadcrumbs, pecorino
Baby Spinach Salad strawberry, poached rhubarb, goat cheese, wild berry vinaigrette
Watermelon Salad herb marinated feta, persian cucumber, arugula, extra virgin olive oil

SECOND COURSE
select 2
Brioche French Toast whipped cream, toasted coconut, pineapple compote
Mixed Berry Oat Pancakes lemon curd, whipped cream
Roasted Tomato Quiche goat cheese, basil, market greens
Egg White Frittata hen of the woods mushrooms, spinach, gruyère, market greens
Pecorino Scrambled Eggs fresh herbs

Smoked Salmon Carpaccio hard boiled eggs, red onion, capers & carta di musica
Seared Branzino snap pea risotto, beurre fondue, fine herbs, pea shoots
Buttermilk Fried Chicken cheddar waffle, maple syrup, chili butter
Hanger Steak herbed scrambled eggs, market greens

SIDES | 12 per item, per person
Buttered Anson Mills Grits
Herb Roasted Garlic Potatoes
Chicken Apple Sausage Links
Grilled Andouille Sausage
Leidy’s Thick Sliced Bacon
Roasted Asparagus lemon, pecorino

DESSERT TRIO | select 3
lemon meringue bite
creamsicle cupcake
raspberry petit fours
coconut truffle
passion kiwi pavlova
mixed berry cupcake
millionaire shortbread
mini s’mores tart
black forest profiterole
raspberry bonbon
PASSED HORS D’OEUVRES
4 Passed Hors D’oeuvres for 45 minutes: 45 per person

Smoked Salmon Gougère cream cheese, trout roe, dill
Old Bay Poached Shrimp bloody mary cocktail sauce, celery
Quiche Lorraine pancetta, gruyère
Avocado Toast olio verde, chili flake
Mango Lassi Shooter greek yogurt, cayenne pepper
Fried Green Tomato smoked paprika, buttermilk dressing
Asparagus Flatbread spring onion, goat cheese, mint
Caprese roasted tomato, fresh mozzarella, sourdough, basil aioli
Brioche whipped ricotta, mixed berry compote, hazelnuts

Enhancements
replace 1 standard hors d’oeuvre: additional 12 per person
Ricotta Blini crème fraîche, caviar
Foie Gras Mousse concord grape reduction, brioche
Maryland Crab Cake spicy aioli
Lobster Roll chives, smoked paprika, brioche

STANDING ROOM ONLY

OYSTER BAR 55
freshly shucked east & west coast oysters
lemon, mignonette & cocktail sauce

APPETIZING STATION 55
caviar, blinis, crème fraîche, smoked salmon
whitefish salad, german potato salad, eggplant & pepper salad
assorted mini bagels & cream cheese

MARKET TABLE 60
artisanal cheese & salumi
choice of spring vegetable crudité & dips or fresh fruit, dried fruit & nuts
carta di musica

SEAFOOD BAR 75
assorted seasonal crudos & ceviches
classic chilled shrimp, seafood salad
freshly shucked east & west coast oysters
lemon, mignonette & cocktail sauce
MINI DESSERTS | select 6
passed 30
dessert table 40
lemon meringue bite
creamsicle cupcake
raspberry petit fours
cocnut truffle
passion kiwi pavlova
mixed berry cupcake
millionaire shortbread
mini s’mores tart
black forest profiterole
raspberry bonbon

THE DOUGH ART 30
choose 4 flavors:
piña colada
orange creamsicle
cookies & cream
frosted strawberry with sprinkles
frosted chocolate with sprinkles
classic glazed
lemon iced tea glazed
cherry lime glazed
lemon sugar
chai spice sugar

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

RETO 35
seasonal fruit roll ups
strawberry pop tarts
assorted rice crispy treats
ring ding cupcakes
oatmeal cream pies

KID IN A CANDY STORE 30
assortment of rainbow candies

CHOCOLATE DREAMS 40
chocolate cake
chocolate cupcakes
chocolate mousse
chocolate cookies
chocolate pudding

GELATERIA 30 / 125 server
3 gelato flavors with seasonal toppings

FROZEN TREATS 40 / 125 server
Pricing based on groups of 25 or more
Mini Homemade Drumsticks +
Frozen Chocolate Covered Bananas
3 Snow Cone Flavors:
Cherry Vanilla, Lemon Lime, Raspberry Mint
Strawberry Passionfruit, Mango Pineapple Rum
2 Popsicle Flavors:
Fudge, Arnold Palmer, Strawberry Rhubarb Orange
Creamsicle, Blueberry Smoothie
Cucumber Lime, Green Apple Martini
White Peach Blini, Negroni, Aperol Spritz

FLOAT BAR 45 / 125 server
Pricing based on groups of 50 or more
Served in Candy Coated Glasses:
Chocolate Sprinkle & Chocolate Cookie Crunch
2 Ice Cream Flavors:
Sweet Cream, Chocolate, Strawberry, Salted Caramel
3 Soda Flavors:
Root Beer, Orange, Cream, Coke, Black Cherry
Toppings: Whipped Cream, Stemmed Cherries
Oreos, Pirouline Caramel Wafers

TAKE AWAY TREATS
all items include packaging & ribbon

Mixed Berry Crumb Cake 10
Monogrammed Sugar Cookies Royal Icing 12
Homemade S’more Cookies 15
Homemade Individual Pies 20
Choose 1 Flavor:
Key Lime, Blueberry Crumb, Banana Cream, Cherry Crumb, Chocolate Cream Pie
French Macarons Assortment of 6 Seasonal Flavors 25
2 hours of wine & beer: 55 per person | each additional hour: 20
2 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
Sixpoint Citrus Jammer Brooklyn, NY
Other Side IPA Greenport Harbor, NY
Graft Fields & Flowers Cider Newburgh, NY

LIQUORS
Vodka: Ketel One, Grey Goose, Titos
Gin: Bombay Sapphire, Tanqueray, Hendricks
Bourbon: Makers Mark, Bulleit Bourbon, Knob Creek
Whiskey & Scotch: Johnnie Walker Black, Macallan 12, Templeton Rye, Jameson
Tequila: Espolón Blanco, Don Julio Silver, Casamigos Blanco, Don Julio Añejo
Aged Tequila & Mezcal: Avion Reposado, Sombra Mezcal, Illegal Mezcal
Rum: Cruzan Light Rum, Diplomático Reserva, Myers Dark Rum
Cognac: Hennessy

SPECIALTY CHAMPAGNES (UPGRADE) 30
Perrier-Jouët Grand Brut, Epernay, France
Billecart-Salmon Brut Reserve, Reims, France

SPECIALTY ROSÉ (UPGRADE) 15
Grenache Chateau Pigoudet, Provence, France

SPECIALTY WHITE (UPGRADE) 15
Pinot Grigio Banfi Le Rime, Toscana, Italy
Chardonnay, Melville, Santa Barbara, California
Sauvignon Blanc Domaine Jean-Paul Balland, Sancerre, France

SPECIALTY RED (UPGRADE) 20
Pinot Noir Belle Pente, Willamette Valley, Oregon
Chianti Classico Monte Bernardi "Retromarcia", Italy

SPECIALTY COCKTAILS 10
Bicyclette aperol, prosecco, club soda, cucumber
Lucano Spritz lucano amaro, lemon, prosecco, club soda, orange wheel
Rosé Garden rosé wine, st. germaine, peychauds bitters, soda, thyme
Citrus & Smoke mezcal, solerno, lime, grapefruit, fresno peppers, lime & chili
Summer Thyme vodka or gin, cucumber, soda, thyme
Terrace Tea house infused earl grey, gin, lemon, lavender honey syrup
Spill the Beans diplomático rum, stumptown coffee syrup, cream, nutmeg & orange peel

SPECIALTY MOCKTAILS 6 per person, per item
Hibiscus Spritz hibiscus and linden flowers, lemon, soda
Strawberry Limeade fresh strawberry, lime, soda
Blueberry Lemonade fresh blueberry, mint
Iced Chai Latte chai tea, agave, soy milk, cinnamon stick
Add on to the bar package of your choice  
Additional 30 per person

**PROSECCO & POPS**  
Fruity flavored popsicles with Italian Prosecco

**POP FIZZ CLINK BAR**  
+250 server  
Italian Prosecco  
Juices: White Peach, Orange, Grapefruit, Passionfruit, Strawberry, Blueberry  
Fresh Berry Topping

**MARGARITA BAR**  
+250 server  
Blanco Tequila, Mezcal & Cointreau  
Juices: Lime, Grapefruit, Passionfruit, Pineapple  
Mixes: Agave, Jalapeno, Cucumber, Basil, Mint, Soda  
Sea Salt, Chili Salt, Lime, Sugar

**BLOODY MARY BAR**  
+250 server  
Bloody Mary & Bloody Maria  
Toppings to include:  
*Maple Sugar Bacon, Celery Sticks*  
*Cucumber, Olive & Lemon Skewers*  
*Pickled Okra & Cherry Tomato Skewers*  
*Hot Sauce & Worcestershire Sauce*

**BAR BITES 35/3 Items**  
Crispy Spiced Chickpeas  
Potato Chips, Herbed Ranch Dip  
Cheese & Pepper Popcorn  
Marinated Olives  
Assorted Spiced Nuts