

*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*

# SEATED BRUNCH

## 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*

SAVORY ADDITIONS

# SWEETS + TAKE AWAY TREATS

## MINI DESSERTS | select 6 passed 30 dessert table 40

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

## RETRO 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

## 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

## 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

## CHOCOLATE DREAMS 40

chocolate cake  
chocolate cupcakes  
chocolate mousse  
chocolate cookies  
chocolate pudding

## GELATERIA 30 / 125 server

3 gelato flavors with seasonal toppings

## 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: *Espolòn Blanco, Don Julio Silver, Casamigos Blanco, Don Julio Añejo*

Aged Tequila & Mezcal: *Avion Reposado, Sombra Mezcal, Illegal Mezcal*

Rum: *Cruzan Light Rum, Diplimatico Reserva, Myers Dark Rum*

Cognac: *Hennessey*

## 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 *diplimatico 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*

# THE BAR — WINE, BEER, SPIRITS + COCKTAILS

*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

**LIBATION STATIONS -- ADD ON TO THE BAR**