**DINNER**

includes a 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: 200 per person |
| Buffet | choose 3 starters, 3 mains, and 2 desserts: 235 per person |

**PASSED HORS D’ŒUVRES**

**Seafood**
- Fluke Ceviche habanero, cilantro, lime, plantain chip, crispy fish skin
- Smoked Salmon Gougère cream cheese, trout roe, dill
- Old Bay Poached Shrimp bloody mary cocktail sauce, celery
- Classic Crab Salad avocado purée
- Braised Octopus garlic aioli, carta di musica

**Meats**
- Korean Popcorn Chicken baley hazen blue cheese sauce
- Thai Chicken Skewer spicy cashew satay sauce, ginger
- Quiche Lorraine pancetta, gruyère
- Lamb Shawarma tomato, dill, white sauce, pita
- Merguez in a Blanket spicy lamb sausage, puff pastry, honey mustard
- Beef Carpaccio roasted king trumpet mushroom, herb chimichurri
- Peruvian Beef Arepa pico de gallo, avocado crema
- Moroccan Beef Kefta charred scallion yogurt

**Vegetables**
- Falafel green tahini
- Arancini tomato risotto, mozzarella
- Mint & Spinach Spanakopita feta cheese
- Mango Lassi Shooter greek yogurt, cayenne pepper
- Caprese roasted tomato, fresh mozzarella, sourdough, basil aioli
- Brioche whipped ricotta, mixed berry compote, hazelnuts
- Asparagus Flatbread spring onion, goat cheese, mint
- Corn Tamale spicy pineapple chutney, crème fraîche
- Roasted Cremini Mushroom panko bread crumbs, salsa verde
- Fried Green Tomato smoked paprika, buttermilk dressing

**ENHANCEMENTS**
replace 1 standard hors d’oeuvre: additional $12 per person

| Raw Seasonal Oyster champagne mignonette |
| Ricotta Blini crème fraîche, caviar |
| Foie Gras Mousse concord grape reduction, brioche |
| Maryland Crab Cake spicy aioli |
| Arctic Char Crudo grilled peach, brown butter, thyme |
| Scallop Crudo cucumber, strawberry, mint |
| Lobster Roll chives, smoked paprika, brioche |

**PASSED BIG BITES** passed for 1 hour

| Eggplant Parmesan Slider basil 18 |
| Fried Chicken Sandwich ranch dressing, dill pickle, potato roll 20 |
| Chipotle Chicken Torta manchego, pico de gallo 20 |
| Spicy Salumi & Smoked Mozzarella arugula, ciabatta 20 |
| Slider pat lafrieda beef, dijon, caramelized onions, gruyère, potato roll 22 |
| New England Style Lobster Roll mayo, celery salt, old bay, chives 35 |
SALADS & STARTERS

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
Italian Chopped Salad chickpeas, fried artichokes, olives, tomatoes, cucumber, oregano vinaigrette

Stuffed Portobello Mushroom roasted summer squash, shaved asparagus, lemon aioli, basil
Burrata cauliflower & eggplant caponata, capers, raisins, toasted pine nuts*
Crème d’asperges basil, roasted peppers, oil *
Cavatelli summer corn pesto, jalapeño, red onion, sundried tomato

MAINS

Confit Byaldi oregano, heirloom tomato vinaigrette
Shrimp & Grits pickled okra, fresh herbs
Seared Branzino snap pea risotto, beurre fondu, fine herbs, pea shoots
Roasted Chicken rainbow carrots, spiced fried shallot, coconut squash purée, fresh herbs
Roasted Duck Breast sour cherry compote, crispy sunchokes, arugula
Colorado Lamb Chops heirloom tomato panzanella, cucumber & mint coulis
Creekstone Sirloin roasted fingerling potatoes, green pea purée, spring onion, mint mustard sauce
Braised Beef Short Ribs white miso potato purée, horseradish gremolata

SIDES

12 per item, per person

Cacio e Pepe Fries
Heirloom Carrots pistachio, honey
Garlic Creamed Spinach nutmeg
Ratatouille tomato, oregano
Roasted Asparagus lemon, pecorino
Tri Color Roasted Beets chives, whipped ricotta
Heirloom Tomato & Corn basil, pickled onion, red wine vinegar

DESSERTS

Carrot Cheesecake brandy snap, dulce de leche
Chocolate Raspberry Roulade raspberry mousseline, raspberry mirror glaze
Passionfruit Mousse blackberry meringues, blackberries, lace cookie
Chocolate Butterscotch Panna Cotta butterscotch sauce, cocoa tuile, chocolate shortbread

* items cannot be served on a buffet
APPETIZING STATION 55

caviar, blinis, crème fraîche, smoked salmon

whitefish salad, german potato salad, eggplant & pepper salad
assorted bagels & cream cheese

MARKET TABLE 60

artisanal cheese & salumi

spring vegetable crudité & dips or fresh fruit, dried fruit, nuts, carta di musica

SOUTHERN STATION 65

choice of 2 mains & 3 sides

mains: pulled pork, dry rubbed smoked brisket, fried chicken, grilled andouille sausages

sides: watermelon, cucumber & feta salad, green goddess tomato salad

smoked paprika slaw, mac & cheese, herbed fingerling potato salad

accompaniments: bbq sauce, dill pickles, potato rolls

MEDITERRANEAN STATION 65

includes falafel & choice of grilled chicken kebab or lamb kebab

accompaniments: grilled pita, hummus, yellow rice, greek salad

toppings: cucumber, lettuce, tomato, onion, white sauce, red sauce

CARRIBEAN STATION 65

choice of 2 mains

mains: grilled shrimp, jerk chicken, ropa vieja

accompaniments: coconut rice & beans, sweet plantains, mango jicama salsa, pickled vegetables

CARVING STATION 65/250 server

25 guests minimum | choice of 1 meat & 2 sides

creekstone sirloin | herb chimichurri or atomic horseradish

dry rubbed smoked brisket | bourbon bbq sauce

rosemary roasted leg of lamb | lamb jus

sides: market green salad, heirloom tomato salad

herbed shoestring fries, garlic roasted fingerling potatoes, artisanal mac & cheese

TAQUERIA 65

includes roasted market vegetables & choice of 2 mains

mains: carne asada, pulled chipotle chicken, braised carnitas

sides: yellow rice & heirloom tomato, corn, black bean, cilantro salad

accompaniments: cotija cheese, corn tortillas, roja & verde salsa

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 75

assorted seasonal crudo & ceviche

classic chilled shrimp, seafood salad

freshly shucked east & west coast oysters

OYSTER BAR 55/250 server

freshly shucked east & west coast oysters

+ Champagne 67 | oysters & 2 champagnes

+ Martinis 70 | oysters, gin & vodka martinis made fresh in front of you
MINI DESSERTS | select 6
- 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

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

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

SCOTCH & CHOCOLATE 45 /125 server
- tasting of 3 scotches with paired chocolates

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

GELATERIA 30 /125 server
- 3 gelato flavors with seasonal toppings

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, Diplomatico 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
Assyrtiko Gai’a Wines, Thassilitis, Santorini, Greece
Sauvignon Blanc Domaine Jean-Paul Balland, Sancerre, France

SPECIALTY RED (UPGRADE) 20
Tempranillo Herederos Del Marques De Riscal Reserva, Rioja Spain
Pinot Noir Belle Pente, Willamette Valley, Oregon
Bordeaux Blend Château La Coudraie, Bordeaux, France
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
Raspberry Smash bourbon, crème de framboise, lemon, muddled raspberry
Strawberry Blonde bourbon, strawberry, lemonade, summer beer
Spill the Beans diplomatico rum, stumptown coffee syrup, cream, nutmeg & orange peel
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

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

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