

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'OEUVRES

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 *balely 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*

PASSED HORS D'OEUVRES + BIG BITES

SEATED DINNER OR BUFFET STATIONS

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 fondue, 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 fraiche, 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*

STANDING ROOM ONLY - STATIONS

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

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, 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*

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 *diplimatico rum, stumptown coffee syrup, cream, nutmeg & orange peel*

THE BAR - WINE, BEER + 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

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

LIBATION STATIONS -- ADD ON TO THE BAR