**LUNCH**

*Includes Freshly Brewed Coffee, Assorted Teas, Assortment of Soda, Still & Sparkling Water*

Choose 1 starter, 2 mains, and 1 dessert: 90 per person  
Choose 2 starters, 2 mains, and 1 dessert: 100 per person (buffet only)  
Choose 2 starters, 3 mains, and 2 desserts: 120 per person (buffet only)

**STARTERS & SALADS**

**Baby Kale Caesar Salad** green ceasar 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  
**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  
**Stuffed Portobello Mushroom** roasted summer squash, shaved asparagus, lemon aioli, basil

**MAINS**

**Confit Byaldi** oregano, heirloom tomato vinaigrette  
**Asparagus Risotto** crème fraiche, fresh herbs  
**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  
**Hanger Steak** roasted fingerling potatoes, green pea purée, spring onion, mint mustard sauce

**SIDES**

12 per side, 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 merengues, blackberries, lace cookie  
**Chocolate Butterscotch Panna Cotta** butterscotch sauce, cocoa tuile, chocolate shortbread

(*) seated option only
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 Crostini roasted tomato, basil aioli, fresh mozzarella
Brioche Crostini 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, carta di musica
choice of spring vegetable crudité & dips or fresh fruit, dried fruit & nuts

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
- 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

RETO 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

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 Oreo, Pirouline Caramel Wafers

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

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

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

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 wine & beer: 55 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: Maker's 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: Avión Reposado, Sombra Mezcal, Illegal Mezcal
Rum: Cruzan Light Rum, Diplomatico 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 Château 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, solero, 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 diplomatico rum, stumptown coffee syrup, cream, nutmeg & orange peel

SPECIALTY MOCKTAILS 6
Pomegranate Lemonade
Hibiscus Spritz hibiscus and linden flowers, lemon, soda
Apple Sparkler cider, lemon, sugar, club soda, rosemary garnish
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