

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 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*

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 meringues, blackberries, lace cookie*

Chocolate Butterscotch Panna Cotta *butterscotch sauce, cocoa tuile, chocolate shortbread*

(*) seated option only

SEATED OR BUFFET

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

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
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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: Hennessy

SPECIALTY CHAMPAGNES (UPGRADE) 30

Perrier-Jouët Grand Brut, Epernay, France

Billecart-Salmon Brut Reserve, Reims, France

SPECIALTY ROSÉ (UPGRADE) 15

Grenache Chateau Pigoulet, 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 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

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

BEVERAGE STATIONS -- ADD ON TO THE BAR