includes a 1-hour reception with 6 passed hors d’oeuvres & market table

Seated | choose 1 starter, 2 mains, and 1 dessert: 270 per person
Buffet | choose 2 starters, 2 mains, and 1 dessert: 240 per person
Buffet | choose 3 starters, 3 mains, and 2 desserts: 285 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 baley hazen blue cheese sauce
Thai Chicken Skewer spicy cashew satay sauce, ginger
Quiche Lorraine pancetta, gruyère
Lamb Shawarma tomato, dill, white sauce, pita
Mergeriz 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 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 guest 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
passed 30
dessert table 40

lemon meringue bite
creamsicle cupcake
raspberry petit fours
cocoanut 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

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

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
5 hours of full top shelf open bar: 115 per person | each additional hour 25

WINES
RECEPTION
Prosecco Primaterra
Sauvignon Blanc Canyon Road
Cabernet Sauvignon Canyon Road

DINNER
Prosecco Primaterra
Chardonnay Smoke Tree
Red Blend Jax Taureau

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: Esplón Blanco, Don Julio Silver, Casamigos Blanco, Don Julio Añejo
Aged Tequila & Mezcal: Avión Reposado, Sombra Mezcal, Illegal Mezcal
Rum: Cruzan Light Rum, Diplomático 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