

COCKTAIL RECEPTION

PASSED ITEMS

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| <p>DUCK CONFIT ARANCINI 8
cherry, chive</p> <p>JUMBO LUMP CRAB CAKE 9
lemon aioli, crispy capers</p> <p>SHRIMP COCKTAIL 9
spicy cocktail sauce</p> <p>SMOKED POTATO CROQUETTE 7
bacon jam</p> <p>CHARRED CAULIFLOWER GF v 7
chili crunch, citrus cream, mint, pine nuts</p> <p>CRISPY TRUFFLE MAC & CHEESE v 7
gruyere, smoked sea salt</p> <p>SHRIMP & LOBSTER CORN DOGS 9
coconut, lime</p> <p>PETITE LUCIE BURGER 8
sesame roll, awesome sauce, b&b pickle, coopers american cheese</p> <p>PETITE PULLED PORK 6
kale slaw, smoked bbq aioli</p> <p>SCALLOP CRUDO GF 9
pickled red chili, mango</p> <p>ENGLISH PEA FALAFEL GF VG 8
labneh, mint</p> | <p>BUTTERMILK FRIED CHICKEN 8
sesame roll, smoked bbq aioli</p> <p>OYSTER GF 8
wakame, toszu dressing, salmon roe</p> <p>CRAB PALMIERS 8
goat cheese, old bay</p> <p>TUNA GF 9
sriracha aioli, crispy rice</p> <p>BRUSCHETTA v 7
tomato tartare, basil, stracciatella</p> <p>SPINACH & FETA HAND PIES v 8
dill, confit shallot</p> <p>CHICKPEA FRITTERS GF v 7
coconut curry aioli</p> <p>PARSNIP TATER TOTS v 7
pear compote</p> <p>SMOKED TENDERLOIN 9
mushroom caramel, smoked ricotta, grilled baguette</p> <p>CRISPY SHRIMP 9
black garlic glaze, aleppo pepper, cashew, chive</p> <p>SMOKED SALMON GOUGÈRES 8
caviar, crème fraiche</p> |
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| <p>STATIONS
<i>feeds 10 people</i></p> <p>HUMMUS DISPLAY VG 90
cucumbers, za'atar flatbread, pickled vegetables</p> <p>ASSORTED SLIDERS 150
cheeseburger, portobello, crispy chicken</p> <p>OYSTERS (2 PER PERSON) GF 80
on the half shell, cocktail sauce, mignonette</p> <p>PETITE BLACKENED SHRIMP TACO BOATS 125
corn relish, avocado crema, cotija</p> <p>SHRIMP COCKTAIL (2 PER PERSON) GF 100
cocktail sauce, lemon aioli</p> <p>MEATBALLS 95
pecorino, parmesan, basil, EVOO</p> <p>BRUSSELS SPROUTS GF 75
herb yogurt, bacon crumble</p> <p>ALLA VODKA v 115
macaroni, garlic bread</p> | <p>SWEET ENDINGS
<i>feeds 10 people</i></p> <p>PETITE CRÈME BRÛLÉE GF v 75</p> <p>COOKIES & BROWNIES v 80</p> <p>PETITE LEMON TARTS v 70</p> <p>PETITE STRAWBERRY CHEESECAKE v 90</p> <p>CHOCOLATE MOUSSE GF v 75</p> <p>SLICED FRUIT GF v 120</p> |
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ALL MENU ITEMS HAVE BEEN LABELED WITH THE FOLLOWING:

V = VEGETARIAN

VG = VEGAN

GF = GLUTEN-FREE

IN MANY CASES, WE ARE ABLE TO ACCOMMODATE ADDITIONAL DIETARY RESTRICTIONS THAT ARE NOT LISTED. PLEASE ASK YOUR SERVER AND WE WILL DO OUR BEST TO MAKE YOU HAPPY!

before placing your order, please inform your server if a person in your party has a food allergy.

*consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase

PLATED DINNER

68

FIRST COURSE

CAESAR SALAD

romaine lettuce, croutons, parmesan crisp

TUNA TARTARE GF

avocado, soy, cucumber, chips

BABY KALE SALAD GF

sweet tomato, cucumber, feta, pickled onion,
sunflower seeds, mustard vinaigrette

CLAM CHOWDER

chive oil, bacon, fingerling potatoes, brioche

MAIN COURSE

choice of 3

CHICKEN MILANESE

arugula, peppadew, citrus

ALLA VODKA v

macaroni, vodka sauce, parmesan

FAROE ISLAND SALMON* GF

green lentils, bacon, red wine reduction

APRICOT MUSTARD GLAZED PORK TENDER LOIN GF

sweet potato gratin, charred broccolini

ZUCCHINI SCHNITZEL vg

cauliflower rice, caper, lemon tahini sauce

DESSERT COURSE

LEMON TART v

blueberry compote, chantilly cream

CRÈME BRÛLÉE GF v

fruit compote

CHOCOLATE MOUSSE PROFITEROLES v

chantilly cream

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PLATED DINNER

88

FIRST COURSE

CAESAR SALAD

romaine lettuce, croutons, parmesan crisp

SALT ROASTED BEET SALAD GF v

goat cheese, hazelnuts, citrus, port vinaigrette

HAM & CHEESE CREPE

gruyere cheese sauce, green onion

CRISPY RIBS GF

black garlic glaze, chive, cashews

CLAM CHOWDER

chive oil, bacon, fingerling potatoes, brioche

MAIN COURSE

choice of 3

ROAST LEMON CHICKEN GF

aligot potatoes, watercress, spinach

PEPPERED DUCK BREAST* GF

port cherry sauce, duck fat fried rice, charred broccolini

ALLA VODKA v

macaroni, vodka sauce, parmesan

BONELESS BRAISED SHORT RIBS GF

creamy polenta, honey roast carrots, horseradish gremolata

CHERMOULA ROAST HALIBUT GF

pistachio saffron rice, smoked yogurt

VEGAN BOLOGNESE VG

basil, macaroni

DESSERT COURSE

LEMON TART v

blueberry compote, chantilly cream

CRÈME BRÛLÉE GF v

fruit compote

CHOCOLATE MOUSSE PROFITEROLES v

chantilly cream

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PLATED DINNER

90

FIRST COURSE

BABY KALE SALAD GF

sweet tomato, cucumber, feta, pickled onion,
sunflower seeds, oregano vinaigrette

MEATBALLS

tomato ragù, parmesan, basil, grilled baguette

CHILLED SHRIMP COCKTAIL GF

spicy cocktail sauce, lemon aioli, horseradish

GRILLED OYSTERS

bacon, spinach, mornay sauce

MAIN COURSE

choice of 3

ROAST LEMON CHICKEN GF

aligot potatoes, watercress, spinach

SPIRAL LOBSTER RAVIOLI

wild mushrooms, sherry chive cream, brown butter crumbs

RACK OF LAMB*

dijon, persillade, gratin potatoes, citrus haricot verts

GRILLED FILET MIGNON* GF

"cheesy" potatoes, citrus asparagus, red wine butter

SEA BASS PICCATA GF

capers, lemon, spinach, quinoa pilaf

RED CURRY TOFU VG GF

jasmine rice, charred vegetables

DESSERT COURSE

LEMON TART V

blueberry compote, chantilly cream

CRÈME BRÛLÉE GF V

fruit compote

CHOCOLATE MOUSSE PROFITEROLES V

chantilly cream

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