

### COCKTAIL RECEPTION

#### PASSED ITEMS

**KOREAN STYLE MEATBALLS** 6  
gochujang, sesame, crispy onions

**JUMBO LUMP CRAB CAKE** 7  
lemon aioli, crispy capers

**SHRIMP COCKTAIL** 7  
spicy cocktail sauce

**PETITE CUBANO** 6.50  
pork, ham, swiss cheese, pickle, mustard

**CRISPY TUNA** GF 7  
tuna, crab remoulade, furikake

**SPICY FRIED MAC & CHEESE** v 6  
red pepper jelly

**LOBSTER RANGOON** 8.50  
mango sesame dipping sauce

**PETITE LUCIE BURGER** 6  
sesame roll, awesome sauce, B&B pickle,  
coopers American cheese

**PETITE PULLED PORK** 6  
kale slaw, smoked bbq aioli

**SCALLOP CRUDO** GF 7  
pickled red chili, mango

**BUTTERMILK FRIED CHICKEN** 7  
honey biscuit

**OYSTER** GF 8  
wakame, toszu dressing, salmon roe

**JERK STYLE SALMON TOSTADA** GF 7  
grilled pineapple, green onion salsa verde e

**CRISPY FINGERLING POTATO** GF 8  
smoked salmon, caviar, sour cream

**BRUSCHETTA** v 7  
smoked ricotta, calabrian chili, grilled zucchini

**SPRING ONION HUSH PUPPIES** v 6  
sriracha aioli

**PRESSED WATERMELON** GF v 6  
finger limes, smoked almonds, thyme

**ELOTE "HOT POCKET"** v 7  
charred corn, cilantro, cotija, ancho chili aioli

**SMOKED TENDERLOIN** 8  
mushroom caramel, asparagus, grilled baguette

**CRISPY SHRIMP** 8  
black garlic glaze, aleppo pepper, cashew, chive

#### STATIONS

*feeds 10 people*

**HUMMUS DISPLAY** vg 70  
cucumbers, za'atar flatbread, pickled vegetables

**ASSORTED SLIDERS** 130  
cheese burger, portobello, crispy chicken

**OYSTERS (2 PER PERSON)** GF 80  
on the half shell, cocktail sauce, mignonette

**PETITE BLACKENED SHRIMP TACO BOATS** 125  
corn relish, avocado crema, cotija

**SHRIMP COCKTAIL (2 PER PERSON)** GF 95  
cocktail sauce, lemon aioli

**MEATBALLS** 90  
pecorino, parmesan, basil, EVOO

**BRUSSELS SPROUTS** GF 70  
herb yogurt, bacon crumble

**ALLA VODKA** v 105  
macaroni, garlic bread

#### SWEET ENDINGS

*feeds 10 people*

**PETITE CRÈME BRÛLÉE** GF v 60

**COOKIES & BROWNIES** v 75

**PETITE LEMON TARTS** v 65

**PETITE STRAWBERRY CHEESECAKE** v 85

**CHOCOLATE MOUSSE** GF v 70

**SLICED FRUIT** GF v 120

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

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### PLATED DINNER

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65

#### FIRST COURSE

##### CAESAR SALAD

gem lettuce, croutons, parmesan crisp

##### TUNA TARTARE GF

avocado, soy, cucumber, chips

##### CHOPPED SALAD GF V

tuscan kale, napa cabbage, pecans, apple, beets, sweet ginger vinaigrette

##### CLAM CHOWDER

chive oil, bacon, fingerling potatoes, furikake, brioche

#### MAIN COURSE

*choice of 3*

##### BUTTER CHICKEN

jasmine rice, cilantro, pickled red onion

##### ALLA VODKA V

macaroni, vodka sauce, parmesan, pecorino

##### BLACK GARLIC GLAZED SALMON GF

baby bok choy, crispy rice cake, ajad, ginger vinaigrette

##### PORK TENDERLOIN GF

bacon wrapped, bourbon glaze, whipped potato, blistered green bean

#### DESSERT COURSE

##### BREAD PUDDING V

caramel sauce

##### CRÈME BRÛLÉE GF V

fruit compote

##### CHOCOLATE TORTE V

ganache, whipped cream

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### PLATED DINNER

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85

#### FIRST COURSE

##### CAESAR SALAD

gem lettuce, croutons, parmesan crisp

##### FATTOUSH v

romaine, feta, cucumber, heirloom tomato, radish, sumac vinaigrette

##### HAM & CHEESE CREPE

gruyere cheese sauce, green onion

##### CRISPY RIBS GF

black garlic glaze, chive, cashews

##### CLAM CHOWDER

chive oil, bacon, fingerling potatoes, furikake, brioche

#### MAIN COURSE

*choice of 3*

##### SKILLET CHICKEN GF

farro, orzo, oven roast tomatoes, kalamata olives, feta yogurt

##### BBQ CRISPY PORK SHANKS

corn succotash, crispy fingerling potatoes, white bbq sauce

##### ALLA VODKA v

macaroni, vodka sauce, parmesan, pecorino vinaigrette

##### GRILLED NY SIRLOIN GF

twice baked potato, bacon jam, asparagus

##### OVEN ROAST HALIBUT GF

chermoula, avocado puree, charred broccoli

#### DESSERT COURSE

##### BREAD PUDDING v

caramel sauce

##### CRÈME BRÛLÉE GF v

fruit compote

##### CHOCOLATE TORTE v

ganache, whipped cream

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### PLATED DINNER

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95

#### FIRST COURSE

##### CHOPPED SALAD **GF** **v**

tuscan kale, napa cabbage, pecans, apple, beets, sweet ginger vinaigrette

##### FATTOUSH **v**

romaine, feta, cucumber, heirloom tomato, radish, sumac vinaigrette

##### CORN & CRAB CHOWDER

bacon, fingerling potatoes, peas

##### CHILLED SHRIMP COCKTAIL **GF**

spicy cocktail sauce, lemon aioli, horseradish

##### CRISPY PORK BELLY BAO BUNS

apple, pickled chili, ajad, kecap manis

#### MAIN COURSE

*choice of 3*

##### ROAST CHICKEN **GF**

yukon whipped potato, spinach, lemon jus

##### DOUBLE BONE PORK CHOP **GF**

tomato chutney, Okinawa sweet potato, apple, caramelized endive

##### BOLOGNESE

rigatoni, parmesan, pecorino, basil

##### GRILLED FILET MIGNON **GF**

"cheesy" potatoes, citrus asparagus, red wine butter

##### SEA BASS PICCATA **GF**

capers, lemon, spinach, mushrooms, cauliflower rice

#### DESSERT COURSE

##### BREAD PUDDING **v**

caramel sauce

##### CRÈME BRÛLÉE **GF** **v**

fruit compote

##### CHOCOLATE TORTE **v**

ganache, whipped cream

##### STRAWBERRY & CREAM CREPE **v**

hazelnut chocolate sauce

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