
COCKTAIL RECEPTION

PASSED ITEMS

*minimum 1 dozen***TUNA TARTARE 6**

rice cracker, wasabi aioli

SHRIMP COCKTAIL 6

spicy cocktail sauce

ARANCINI 5

chorizo, oaxaca cheese, spicy crema

BARBOCOA TACO 5

radish, onion, salsa verde

PETITE LUCIE BURGER 5.50

sesame roll, awesome sauce, B&B pickle, coopers american cheese

PETITE FRIED CHICKEN SANDWICH 5.50

smoked bbq aioli

SHRIMP CEVICHE 6

avocado, chilies, cucumber

ROAST MUSHROOM BRUSCHETTA 5.50

persevered lemon, herb aioli

FRIED OYSTER WITH REMOULADE 7**PETITE PULLED PORK SLIDER WITH BBQ SLAW 6**

STATIONS

*feeds 10 people***HUMMUS DISPLAY 55**

cucumbers, za'atar flatbread, pickled vegetables

OYSTERS 2 per person 68

on the half shell, cocktail sauce, mignonette

SHRIMP COCKTAIL 2 per person 85

cocktail sauce, lemon aioli

MEATBALLS 75

pecorino, parmesan, basil, evoo

BRUSSELS SPROUTS 60

herb yogurt, bacon crumble

CHARCUTERIE & CHEESE STATION 180Soppressata, Hard Salami, Prosciutto, Manchego, Cheddar, Brie, Fig preserves,
Dijon mustard, Pickled onions, cornichons, Assorted breads

 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

55

FIRST COURSE

CAESAR SALAD

gem lettuce, croutons, parmesan crisp

ARUGULA SALAD

confit artichokes, parmesan, crispy shallots,
peppadew, lemon vinaigrette

CLAM CHOWDER

chive oil, bacon, fingerling potatoes, furikake, brioche

MAIN COURSE

choice of 3

CHICKEN MILANESE

arugula, peppadew, parmesan, lemon vinaigrette

MUSSELS MARINIÈRE

coconut vadouvan, curry broth, lemongrass, red chiles *GF*

FUSILLI

smoked chicken, charred broccolini, alfredo sauce, basil, parmesan
can be GF as well as Vegetarian

BOURBON GLAZED SALMON

Braised red cabbage, bacon *GF*

DESSERT

CHEF'S SEASONAL SELECTIONS (3)

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PLATED DINNER

75

FIRST COURSE

choice of 3

CAESAR SALAD

gem lettuce, croutons, parmesan crisp

MEDITERRANEAN

romaine, feta, cucumber, heirloom tomato,
roasted peppers, citrus vinaigrette

CLAM CHOWDER

chive oil, bacon, fingerling potatoes, furikake, brioche

CRISPY RIBS

black garlic glaze, chive, cashews

MAIN COURSE

choice of 3

ROAST CHICKEN

yukon whipped potato, spinach, lemon jus

PORK OSSO BUCCO

whipped potatoes, carrots, pine nut gremolata

ALLA VODKA

macaroni, vodka cream sauce, parmesan, pecorino

OVEN ROAST HALIBUT

parsnip, potato, peas, smoked yogurt *GF*

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PLATED DINNER

87

FIRST COURSE

choice of 3

LUCIE CHOPPED SALAD

tuscan kale, napa, pecans, apple, edamame, beets, ginger vinaigrette

MEDITERRANEAN

romaine, feta, cucumber, heirloom tomato, roasted peppers, citrus vinaigrette

FRISÉE, BACON LARDONS

poached eggs, croutons, bacon vinaigrette

FRENCH ONION SOUP

mozzarella, provolone, gruyere

CRISPY RIBS

black garlic glaze, chive, cashews

SMOKED TATER TOTS

tomato bacon jam, buttermilk aioli

MAIN COURSE

choice of 3

ROAST CHICKEN

yukon whipped potato, spinach, lemon jus

PORK OSSO BUCCO

whipped potatoes, carrots, pine nut gremolata

BOLOGNESE

rigatoni, parmesan, pecorino, basil

STEAK FRITES

prime hanger, french fries, garlic butter

GRILLED TUNA STEAK

jasmine rice, mango salsa, scallion chimichurri

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