

# Passed Hors D'oeuvres

## Standard Sliders

Brioche Bun, SEV Sauce, B&B Pickle, Cheddar

## Fried Cauliflower (GF)

Curried Aioli, Cilantro

## Tuna Tartare Taco (GF)

Chili, Lime, Avocado

## Beef Toast

Horseradish Cream, Arugula

## Truffled Mac N Cheese

Aged Cheddar Fondue

## Spanakopita (VG)

Spinach, Feta, Phyllo

## Fried Chicken Bites

Aleppo Honey

## Seared Ahi Tuna (GF)

Togarashi Spice, Tamari Glaze, Avocado Mousse, Scallion

## Honeynut Squash Shooter (VG + GF)

Coconut, Pepitas

## Avocado Tacos (V + GF)

Pickled Red Onion, Micro Cilantro

## Beef Empanada

## Roasted Beet Bite (GF)

Whipped Goat's Cheese, Hazelnut, Tarragon

## Saffron Arancini

Tomato-Basil Aioli

## Chickpea Falafel (GF)

Harissa Yogurt, Zaatar

## Ricotta Crostini

Honey, Thyme, Calabrian Chili, Micro Arugula

## Smoked Salmon

Cucumber, Roe, Chervil

V = Vegan, VEG = Vegetarian, GF = Gluten Free

**\$60/PP Choice of 4 for 1 hour, + \$35/PP For Each Additional Hour**

**\$80/PP Choice of 6 for 1 hour, + \$45/PP For Each Additional Hour**

# Prix Fixe Dinner

3-Course Offerings - \$150 Per Person

## To Start

Choice of 1

### Little Gem Salad

Radishes, Shaved Fennel, Soft Herbs, Fennel Pollen Vinaigrette

### Classic Caesar

Little Gem Lettuce, Crushed Garlic, Parmesan

### Chicory Salad (VG + GF)

Candied Pepitas, Grapefruit, Charred Shallot Vinaigrette

## Mains

Choice of 3

### Roasted Chicken (GF)

Root Vegetable Smash, Marjoram Oil, Herbed Jus

### Roasted Halibut

Lentils, Citrus, Fennel, Castelvetro Olive

### Roasted Winter Squash (VG + GF)

Coconut Milk Braised Greens, Baharat, Pepitas

### Braised Short Ribs (GF)

Black Garlic, Parsnip, Radicchio

### Gnocchi Pomodoro

Ricotta Gnocchi, Heirloom Tomatoes, Thai Basil

## Dessert

Choice of 1

### Flourless Chocolate Cake

Chocolate Ganache, Strawberry Coulis

### Lemon Tart

Labne, Quince Compote, French Buttercream

### Opera Cake

Almond Sponge Cake, Coffee Liqueur, French Buttercream

# Prix Fixe Dinner

4-Course Offerings - \$175 Per Person

## To Start Choice of 1

**Little Gem Salad**  
Radishes, Shaved Fennel, Soft Herbs,  
Fennel Pollen Vinaigrette

**Classic Caesar**  
Little Gem Lettuce, Crushed Garlic Crouton, Parmesan

**Chicory Salad (VG + GF)**  
Candied Pepitas, Grapefruit, Charred Shallot Vinaigrette

## Appetizers Choice of 1

**Burrata**  
Roasted Beets, Hazelnuts, Citrus

**Mushroom Terrine**  
Cafe Grown Mushrooms, Truffled Mustard,  
Petit Potato Bread

**Shrimp Cocktail**  
Jumbo Prawns, Tomatillo Cocktail Sauce, Tajin Spice

## Mains Choice of 3

**Roasted Chicken (GF)**  
Root Vegetable Smash, Marjoram Oil, Herbed Jus

**Roasted Halibut**  
Lentils, Citrus, Fennel, Castelvetro Olive

**Roasted Winter Squash (VG + GF)**  
Coconut Milk Braised Greens, Baharat, Pepitas

**Braised Short Ribs (GF)**  
Black Garlic, Parsnip, Radicchio

**Gnocchi Pomodoro**  
Ricotta Gnocchi, Heirloom Tomatoes, Thai Basil

## Dessert Choice of 1

**Flourless Chocolate Cake**  
Chocolate Ganache, Strawberry Coulis

**Lemon Tart**  
Labne, Quince Compote, French Buttercream

**Opera Cake**  
Almond Sponge Cake, Coffee Liqueur, French Buttercream

# Family-Style Dinner

\$115 Per Person

## To Start

Choice of 1

### Little Gem Salad

Radishes, Shaved Fennel, Soft Herbs,  
Fennel Pollen Vinaigrette

### Classic Caesar

Little Gem Lettuce, Crushed Garlic Crouton, Parmesan

### Chicory Salad (VG + GF)

Candied Pepitas, Grapefruit, Charred Shallot Vinaigrette

## Appetizers

Choice of 2

### Shrimp Cocktail

Jumbo Prawns, Tomatillo Cocktail Sauce, Tajin Spice

### Flatbread

Arrabbiata Sauce, Stracciatella, Arugula Pesto

### Steak Tartare

Cured Egg Yolk, Sprouts, Gaufrette

### Seasonal Hummus

Crudit , Flatbread

## Mains

Choice of 2

### Roasted Chicken (GF)

Root Vegetable Smash, Marjoram Oil, Herbed Jus

### Roasted Halibut

Lentils, Citrus, Fennel, Castelvetro Olive

### Roasted Winter Squash (VG + GF)

Coconut Milk Braised Greens, Baharat, Pepitas

### Braised Short Ribs (GF)

Black Garlic, Parsnip, Radicchio

### Gnocchi Pomodoro

Ricotta Gnocchi, Heirloom Tomatoes, Thai Basil

## Sides

Choice of 2

### Roasted Baby Carrots

Avocado, Puffed Rice, Carrot Top Pesto

### Pommes Pur e

### Roasted Beets

Citrus, Horseradish Cream, Caraway

### Haricot Verts

Spiced Almonds, Fine Herbes

## Dessert

Choice of 1

### Flourless Chocolate Cake

Chocolate Ganache, Strawberry Coulis

### Lemon Tart

Labne, Quince Compote, French Buttercream

### Opera Cake

Almond Sponge Cake, Coffee Liqueur, French Buttercream

## Self-Serve Bistro Station

\$65 per person

### Classic Caesar Salad

Little Gem Lettuce, Crushed Garlic Crouton, Parmesan

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Choice of 2

### Faroe Island Salmon

Himalayan Red Rice, Watercress, Lemon-Miso Vinaigrette

### Roasted Chicken (GF)

Root Vegetable Smash, Marjoram Oil, Herbed Jus

### Gnocchi Pomodoro

Ricotta Gnocchi, Heirloom Tomatoes, Thai Basil

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### House Assorted Cookies

Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia

# Platters

## **Charcuterie Platter**

with Spiced Nuts, Marinated Olives, Cornichons, Sourdough  
\$25 per person

## **Cheese Board**

with Dried Fruit, Seasonal Jam, Fresh Fruit,  
Assorted Artisan Crackers  
\$20 per person

## **Crudite**

Seasonal Hummus, Flatbread  
\$15 per person

# Bar Packages

## Top Shelf Liquors

Selection of Premium Liquors May Include:

Grey Goose, Tito's, Hendrick's, Tanqueray, Casamigos Blanco, Don Julio, Bacardi Silver, Ron Zacapa 23 Year, John Walker Black Label, Macallan 12, Maker's Mark, Wild Turkey Bourbon, Campari, Combier, Dolin Dry, Dolin Rouge

## Wine & Sparkling

Selection of Wines May Include:

Benito Santos, Albariño 2020, Rias Baixas, Spain  
Complices de Loire, Sauvignon Blanc 2020, Loire Valley, France  
Grenache Blend, Bieler Pere & Fils, Sabine 2020, Aix-en-Provence, France  
DeForville, Barbera d'Asti 2019, Piedmont, Italy  
Chateau Sainte Marie, Vieilles Vignes 2018, Bordeaux, France  
Tulia, Prosecco Brut NV, Veneto, Italy

## Beer

Selection of Imported And Domestic Beers May Include:

Stella Artois, Modelo, Standard Bräuhaus Helles Lager

## Seasonal Standard Specialty Cocktails

MARIGOLD: Chamomile & Marigold Vodka, Rhubarb, Lime, Soda  
NO PROBLEM: Jalapeno Infused Tequila, Honeyed Pineapple, Lemon, Bitters  
HEART OF GOLD: Cognac, Rye, Sweet Vermouth, Yellow Chartreuse, Lemon Oil  
FEELING BONITA: Mezcal, Blanco Tequila, Blood Orange, Kumquat, Lime, Bitters  
KING'S CROSS: Gin, Fino Sherry, Chamomile, Lemongrass, Lemon, Orange Bitters  
VIOLET BEAUREGARDE: Gin, Ume Plum, Bergamot Liqueur, Sparkling Wine, Lemon

All bar packages include traditional mixers, juices, soft drinks,  
Aqua Panna & Pellegrino Bottled Water

### Deluxe Top Shelf Bar (Top Shelf Liquors, Wine, Sparkling, Beer, & One Specialty Cocktail)

\$55 per person first hour, \$35 per person each additional hour

### Limited Bar (Wine, Sparkling, Beer, & One Specialty Cocktail)

\$40 per person first hour, \$30 per person each additional hour

### Wine, Sparkling, & Beer Bar

\$30 per person first hour, \$20 per person each additional hour

A minimum 10-person guest count required for all event package pricing  
Pricing is subject to an 8% administrative fee and 8.875% sales tax and applicable gratuities