



Abra



THE ABRA IS A RECEPTION STYLE EVENT. ITEMS ARE BOTH PASSED AND STATIONARY DEPENDING ON SELECTIONS. CHEF CREATES SEASONAL MENU ITEMS BASED ON THE FRESHEST INGREDIENTS LOCALLY AVAILABLE.



COCKTAIL RECEPTION MENU - ALL SERVED FOR 90 MINUTES

A LITTLE NIBBLE 1 STATION & 3 PASSED NIBBLES	\$27 PER PERSON
A LITTLE MORE... 2 STATION AND 3 PASSED NIBBLES	\$42 PER PERSON
A DINNER AFFAIR 2 STATIONS, 5 NIBBLES, 3 STATIONED DESSERTS	\$53 PER PERSON



STATIONS



PARTY SNACKS

MEAT & FISH PLATTER, MUSTARD, PICKLES, TOAST

WARM QUESO DIP (VEGETARIAN OR SAUSAGE)

TORTILLA CHIPS

MINI PRETZELS WITH HONEY MUSTARD

BISCUITS WITH HONEY BUTTER

POPCORN WITH HERBED BACON FAT

THE SKINNY

ROASTED AND FRESH SEASONAL VEGETABLES WITH

HERB DIP

KALE & SWISS CHARD SALAD

GINGER BRAISED BEET SALAD

HUMMUS WITH NAAN CHIPS

HOUSE ROASTED NUTS

MR. SOPHISTICATED

ADDITIONAL \$7

BOWFIN CAVIAR

SMOKED SALMON WITH CAPER DILL SOUR CREAM

ARTISAN CHEESE SELECTION

DEVILED EGGS WITH CRISPY PORK

POTTED CHICKEN LIVER MOUSSE WITH BACON JAM



NIBBLES, FLAT BREADS, BROCHETTES & SAMMIES

GRILLED FARM STEAK & POTATO BROCHETTE

MINI LAMB MEATBALLS, PISTACHIO CHIMICHURRI, MINT YOGURT

SEASONAL FLATBREAD

FRIED SEASONAL VEGGIE FRITTER

BEAUTIFUL VEGAN SOUP SHOOTERS

SALMON ON TOAST

MUSHROOM DUXELLES, BLUE CHEESE & ALMOND ON CORN CAKE

STONE FRUIT & PROSCIUTTO (SUMMER ONLY)

GRILLED CHEESE, GREENS, ONION JAM SANDWICH



SWEETS & TREATS

\$10 PER GUEST (ADDED TO ANY MENU)

ONE FROM EACH CATEGORY:

COOKIE & BARS: GOOEY ALMOND BARS, CHOCOLATE CARAMEL BROWNIES, PEANUT BUTTER CHOCOLATE, OATMEAL & JAM BARS, PEANUT BUTTER CHOCOLATE DROPS

CAKES: CHOCOLATE STOUT, STICKY TOFFEE DATE, ANGEL FOOD

CUSTARDS & POTTED DESSERTS: CHOCOLATE POT DE CREME, BUTTERMILK PANNA COTTA, SEASONAL FRUIT TRIFLE

**OUR MENUS ARE SEASONAL, AND SELECTIONS MAY CHANGE BASED ON AVAILABILITY