



# 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

WHITE BEAN & SPICY SAUSAGE 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