

PRIVATE EVENT MENU OPTIONS

Beverages

Cocktails, Beer, Wine, Bubbles, Mocktails

2 Drinks Per Person: \$32

3 Drinks Per Person: \$45

Additional Drinks & Soft Drinks: Market Rate per Current Menu

Small Plates

One Item: \$10 Per Person

Choose Three: \$27 Per Person

Deviled Eggs

Topped with crispy shallots

Hummus

Tahina, lemon, cumin, paprika

Served with House-made flatbread

Beet Salad

Roasted beets, feta, basil, balsamic vinaigrette

Pommes Frites

Crispy French fries with herbed aioli, ketchup

Stuffed Mushrooms

Baked criminis filled with Madeira duxelle, herbed breadcrumbs

Falafels

Hummus, cucumber salad, tzatziki, flatbread

Seafood

One Item: \$16 Per Person

Choose Two: \$30 Per Person

Tuna Poke

Shoyu-marinated Ahi tuna, sweet Maui onion, sesame, scallion
or

Firecracker tuna poke, Sriracha, tobiko, sesame

Baked Crab Dip

Lump crab, cream cheese, Creole seasonings, butter crackers

Oysters Mornay

Baked with bechamel & Gruyere, chives, lemon

Large Plates
One Item: \$12 Per Person
Choose Three: \$36 Per Person

Quesabirria Flautas

Chile-braised beef, salsa verde, crema

Buffalo Chicken Sliders

Served with blue cheese dressing

Teriyaki Chicken Sliders

Served with Asian-style slaw

Meatball Sliders

Meatballs on house-made rolls, marinara, mozzarella, basil

Veggie Sliders

House-made veggie patties, caramelized onions, dill pickles, sauce

Mushroom Flatbread

Caramelized onion, roasted maitakes, burrata, pickled pepper

Sicilian Square Pizza

Spicy vodka sauce, mozzarella, crisp-and-cup pepperoni
(Vegetarian option available)

Sweets

One Item: \$7 Per Person
Choose Two: \$12 Per Person

Basque-style Cheesecake

Burnt honey & cider reduction

Meyer Lemon Bars

Lemon curd, spiced shortcrust, powdered sugar

Tres Leches Cupcakes

Whipped cream, canela

Bete Noire

Flourless Chocolate Cake, whipped crème frache



(Please note our menu options are seasonal!)