

PRIVATE EVENT MENU OPTIONS (SPRING & SUMMER)

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

Tahinah, lemon, cumin, paprika

Served with House-made flatbread and sliced cucumber

Pommes Frites

Crispy French fries with herbed aioli, ketchup

Roasted Brussels Sprouts

Dressed with House-made Ranch

or

Glazed with ponzu reduction, scallions

Stuffed Mushrooms

Baked criminis filled with Madeira duxelle, herbed breadcrumbs

Baked Polenta

Roasted Hen-of-the-Woods mushrooms, balsamic reduction,

Parmigiano-Reggiano

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

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

Birria Tacos
Chile-braised beef with salsa verde
served on fresh corn tortillas

Pull-apart Sliders
Meatballs on house-made rolls, marinara, mozzarella, basil

Primavera Flatbread
Artichoke cream, asparagus, snap peas, tomatoes, burrata

Sicilian Square Pizza
Spicy vodka sauce, mozzarella, crisp-and-cup pepperoni

Laab Gai
Lettuce cups filled with Thai-style minced chicken

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

Chocolate Chip Cookies
Vanilla ice cream

(Please note our menu options are seasonal)

