

PRIVATE EVENT MENU OPTIONS (FALL & WINTER)

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 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

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

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, consommé

Pull-apart Sliders

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

Sicilian Square Pizza

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

Mushroom Flatbread

Caramelized onion, roasted maitakes, burrata, pickled pepper

Sweets

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

Basque-style Cheesecake

Burnt honey & cider reduction sauce

Meyer Lemon Bars

Lemon curd, spiced shortcrust, powdered sugar

Bete Noire

Flourless Chocolate Cake, whipped crème fraiche

