



Private Dining Menu

For the Table

thyme & citrus marinated olives \$14

house pickled vegetables \$12

marcona almonds \$14

Assorted Charcuterie platter

served with house pickled vegetables,
Dijon mustard, cornichons,
and baguette \$250

Assorted Cheese Platter

served with McQuade's chutney,
Marcona almonds, quince paste,
and baguette \$250

Half Charcuterie / Half Cheese Platter

\$300

Assorted Crudit  Platter

Seasonal vegetables served
with house made hummus
\$65

Toasted Acme baguette Crostini

(Per dozen)

Buratta, balsamic reduction, strawberries,
Jamon Serrano, micro greens \$48

Roasted corn, heirloom tomato, red onion,
tarragon, goat cheese spread, bacon \$42

*Gluten Free baguette available
\$12 additional per selection

XOX Truffles \$60

40 chocolate truffles

Warm Passed Appetizers

(Per Dozen)

Bolsa – Selection of one
sopressata and manchego
baked in puff pastry \$36

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spinach, artichoke hearts, grana padano,
gruyere baked in puff pastry \$36

Sliders

(Per Dozen)

Grilled Garlic – Herb Shrimp
baby spinach, lemon aioli \$108

Pulled Pork
slaw, green onion, serrano pepper dressing
\$96

Kobe Beef
house made tomato marmalade,
toma, micro greens \$108

Rainbow Chard and Black Bean burger
roasted pepper, fennel, lemon aioli \$96

*Gluten Free option available
\$12 additional per dozen

Flatbread

(18 Pieces)

Wild Mushrooms
sottocenere, thyme \$48

Roasted Chicken
roasted bell peppers, artichoke hearts,
garlic cream, sundried tomatoes \$48

Applewood-smoked bacon and leeks
red onion, Manchego \$48