

RECEPTION



PRICE
BASED ON
1.5 HOURS

passed hors d'oeuvres

four options for \$40 per person
five options for \$50 per person
six options for \$55 per person

SEARED HALLOUMI CHEESE

charred eggplant, orange blossom honey, crostini
*vegetarian. contains gluten & dairy.

TICO TUNA CRUDO

black bean crema, pickled mango, yucca chip
*contains gluten & dairy.

CHICKEN & QUINOA MEATBALLS

chinese garlic sauce, spicy mayo, crushed peanuts
*dairy free. contains gluten & nuts.

CRISPY TATER CUBES

joppiesaus, farm house gouda, beet pickled egg
*vegan & gluten free. contains dairy.

BLACK PEPPER TEMPURA SHRIMP

peperoncino piccante aioli, english coastal cheddar
*contains shellfish.

CRAB BEIGNETS

local red crab super lump, whiskey pickle remoulade, brussels slaw,
carolina gold bbq

STONE FIRED PITA DISPLAY

two options for \$25 per person
three options for \$30 per person
four option for \$35 per person

MEDITERRANEAN CHICKEN PITA

lemon chicken, green tahini, feta, mozzarella, dates, calabrian hot honey
*contains dairy.

GOBI MANCHURIAN PITA

fried cauliflower, paneer, kashmiri, mozzarella, manchurian chili sauce
*vegetarian. contains gluten & dairy.

SUJUK PITA

turkish beef sausage, mozzarella, basil, marrow butter, onion & parsley salad
*contains gluten & dairy.

SPICY LAMB PITA

lamb sausage, spicy tomato, mozzarella, smoked goat cheese, garlicky yogurt
*contains dairy.

DESSERT DISPLAY

\$25 per person
includes all four items below

SEASONAL MINI CRÈME BRULÉ

MINI MACAROONS

MINI VALRHONA CHOCOLATE CUPCAKES WITH TOASTED MARSHMALLOW

SALTED CARAMEL POPCORN CONES WITH WHITE SESAME AND CHOCOLATE

CHARRED MAITAKE MUSHROOM TOAST

whipped miso, yaki sauce, sesame
*vegetarian. contains gluten & dairy.

DUCK PROSCIUTTO

manchego pimento cheese, quince syrup, smoked almonds, duck chicharron
*contains dairy & nuts.

BEEF CARPACCIO

wagyu eye round, caesar whipped ricotta, baby romaine, parmesan reggiano
*contains dairy.

CHARRED STEAK TOAST

horseradish-garlic butter, salsa verde
*contains gluten & dairy.

STATIONARY

CRUDITE \$15pp

with black peppercorn ranch
*vegetarian & gluten free. contains dairy.

MEDITERRANEAN PITA DISPLAY \$18pp

cucumber, pita, feta, olives, red onion, cherry tomato
*vegetarian & dairy free. contains gluten.

FRUIT AND CHEESE DISPLAY \$20pp

*vegetarian. contains gluten, dairy & nuts.

CRISPY TUNA FREGOLA \$35

fregola, baby arugula, roasted cauliflower,
green olives, pine nuts, calabrian chili dipping sauce
*dairy free. contains gluten & nuts.

RAW BAR \$35

east coast oysters, chilled shrimp, cocktail sauce,
mignonette, horseradish sauce, lemon
*contains gluten, dairy & shellfish.

OPTIONAL ADDITIONS:

tuna poke cups \$12pp *dairy free. contains gluten.
lobster cocktail \$12pp *dairy free. contains gluten & shellfish.

ROASTED NY STRIP* \$55pp

meze kale salad, potato leek whipped potatoes, locke ober mushroom gravy
*contains gluten & dairy

KOREAN BBQ CHICKEN* \$35pp

grilled sesame thighs, kimchee fried rice, muchim sauce, sweet soy
*dairy free. contains gluten.

ZA'ATAR RACK OF LAMB \$125

australian lamb, cilantro zhoug, muhummarra, baharat carrots, candied walnuts
*contains gluten, dairy & nuts.

*Please be advised that consuming raw, cooked to order or under cooked meat, poultry, seafood, shellfish or eggs may increase the risk of foodborne illnesses. There are a lot of ingredients in our kitchen, and not all ingredients are listed on every dish. Please tell us if someone in your party has a dietary allergy prior to ordering our delicious food.