



private events

MENU PRICING

passed hors d'oeuvres

choice of 6 (3 from each column)

\$20 per person for 30 minutes ~ \$25 per person for 45 minutes ~ \$30 per person for 1 hour

column A

TUNA TARTARE
soy wasabi, crispy shallots

LAMB TENDERLOIN
tomato chutney, endive

NEW YORK STRIP STEAK
maytag caramelized onion, orostini

MINI CRAB CAKE
tartar sauce

CHEESE GOUGÈRES
gruyere cheese

SMOKED SALMON
wasabi cream, lemon

MINI LOBSTER SLIDER
tarragon, brioche

column B

ROCK SHRIMP ARANCINI
pesto mayonnaise

HANGER STEAK
jalapeño mash, country toast

CURRIED CHICKEN
yogurt lime curry sauce

MARINATED TOMATO & MOZZARELLA
pesto mayonnaise

MINI GRILLED CHEESE
truffle oil, bacon

STUFFED MUSHROOM CAPS
sage, parmesan

FOIE GRAS MOUSSE CROSTINI
apricot, almond

stationary platters

prices based on 30 minutes

SHRIMP COCKTAIL
cocktail sauce
\$12 per person

CHARCUTERIE
assorted cure meats
\$12 per person

SELECTION OF OYSTERS
mignonette & cocktail sauce
\$4 per person

CHEESE PLATTER
artisanal cheese selections
\$12 per person

CHEF'S SELECTION
(all of the above items)
\$30 per person



SEAFOOD PLATTER

oysters, shrimp, 1 1/2 lobster, lump crab
(serves approximately 8-10 people)

\$185

option #1

3 course sit-down / \$90.00 Per Person
all menu items are served for the table to share

appetizers & salads

CAESAR
parmesan croutons

BURRATA
toybox tomatoes, basil seed vinaigrette

ROASTED BEETS
endive, gorgonzola, candied walnuts

main courses

GRILLED TUNA
sunflower romesco, celery

HANGER STEAK "HUNTER STYLE"
bacon, mushrooms, onion

SALT BRICK CHICKEN
kale, pine nuts, lemon

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FRENCH FRIES ~ HEN OF THE WOODS MUSHROOMS ~ CREAMY SPINACH

desserts

PEANUT BUTTER CHOCOLATE MOUSSE
banana ice cream

CARROT CAKE
ginger ice cream

NEW YORK CHEESECAKE
sour cherries, cereal milk anglaise



option #2

3 course sit-down / \$105.00 Per Person
all menu items are served for the table to share

appetizers & salads

CAESAR
parmesan croutons

TUNA TARTARE
avocado, soy-lime dressing

ROASTED BEETS
endive, gorgonzola, candied walnuts

main courses

NY STRIP STEAK
green peppercorn sauce

RACK OF LAMB
double cut, pine nuts, chives

LOCAL SNAPPER
piperade basquez, chorizo

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POTATO three ways ~ HEN OF THE WOODS MUSHROOMS ~ SAUTÉED GREEN BEANS

desserts

PEANUT BUTTER CHOCOLATE MOUSSE
banana ice cream

WARM CHOCOLATE TART
pistachio ice cream

NEW YORK CHEESECAKE
sour cherries, cereal milk anglaise



option #3

3 course sit-down / \$125.00 Per Person

appetizer

each guest will be presented with a plate featuring all of the items below

ROASTED BEETS

endive, gorgonzola, candied walnuts

TUNA TARTARE

avocado, soy-lime dressing

CHOPPED VEGETABLE SALAD

feta, oregano-mustard vinaigrette

main courses

BONE-IN RIB EYE STEAK

red wine sauce

RACK OF LAMB

double cut, pine nuts, chives

LOCAL SNAPPER

piperade basquez, chorizo

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POTATO three ways ~ CREAMY SPINACH ~ TRUFFLE MAC N CHEESE

SAUTÉED BRUSSELS SPROUTS bacon

desserts

each guest will be presented with a plate featuring all of the items below

MINI DOUGHNUTS

chocolate sauce, coffee ice cream

WARM CHOCOLATE TART

pistachio ice cream

CRÊPE SOUFFLÉ

passionfruit sauce



option #4

3 course sit-down / \$135.00 Per Person
all menu items are served for the table to share

appetizers & salads

SHRIMP COCKTAIL
cocktail sauce

TUNA TARTARE
avocado, soy-lime dressing

CRAB CAKE
meyer lemon, radish salad

CHOPPED VEGETABLE SALAD
feta, oregano-mustard vinaigrette

main courses

RIB EYE STEAK
red wine sauce

RACK OF LAMB
double cut, pine nuts, chives

SALT BRICK CHICKEN
kale, pine nuts, lemon

LOCAL SNAPPER
piperade basquez, chorizo

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POTATO three ways ~ GRILLED ASPARAGUS ~ JALAPEÑO MASHED POTATOES
HEN OF THE WOODS MUSHROOMS

desserts

PEANUT BUTTER CHOCOLATE MOUSSE
banana ice cream

WARM CHOCOLATE TART
pistachio ice cream

CRÊPE SOUFFLÉ
passionfruit sauce

