



COCKTAIL PARTY

35 PER PERSON, SOFT DRINK & COFFEE INCLUDED

APPETIZERS PLEASE SELECT SIX

GRAZING BOARD CHEF ASSORTED SELECTION OF SMALL PRODUCTION MEAT & CHEESES, PICKLED VEGGIES, AND SEASONAL ACCRUEMENTS (GF)

CORN & CHORIZO DIP SERVED HOT, CRISPY CORN TORTILLAS (GF)

SEASONAL CHEF HUMMUS CRUDITE & TORTILLA CHIPS (V, GF)

MAC & CHEESE SMOKED GOUDA, ALEPPO BREADCRUMBS (V)

SHRIMP CEVICHE RED ONION, CILANTRO, LIME, JALAPEÑO, TORTILLA CHIPS (GF)

TUNA CRISP WASABI CREME, TAMARI, SPICY MAYO, SCALLION (GF)

LAMB MEATBALLS TOMATO, WHIPPED BURRATA, FRIED ARUGULA

GNUDI FRIED RICOTTA DUMPLING, SPRING PEA PUREE (V)

GUACAMOLE CRISPY CORN TORTILLA CHIP (GF, V)

WINGS BUFFALO OR BBQ

BLTA BITES BACON, LETTUCE, TOMATO, AVOCADO, PEPPER AIOLI, SOURDOUGH

NASHVILLE HOT CHICKEN PICKLES, SLAW, BRIOCHE

AVOCADO TOAST CRISPY PROSCUITTO, PICKLED RED ONIONS

SHRIMP COCKTAIL HOUSEMADE COCKTAIL

CRAB CAKES LEMON-CAPER AIOLI (+5 P/P)

OYSTERS ON THE HALF SHELL MIGNONETTE (+5 P/P)



SITDOWN BRUNCH/LUNCH

40 PER PERSON, SOFT DRINK & COFFEE INCLUDED

FIRST COURSE ALL SERVED FAMILY STYLE, PLEASE SELECT THREE

TUNA CRISP SOY, WASABI, SPICY MAYO, SCALLION (GF)

BIBB SALAD CANDIED WALNUTS, APPLE, GOAT CHEESE, CHAMPAGNE VIN (V, GF)

CHICKEN WINGS BUFFALO, BLEU CHEESE, CELERY

AVOCADO TOAST CHILI FLAKE, CRISPY PROSCUITTO, PICKLED RED ONION (V, GF)

BURRATA SEASONAL CHEF PREP (V, GF)

FRENCH TOAST BITES CINNAMON-SUGAR, CHOCOLATE GANACHE

SECOND COURSE CHOICE OF, PLEASE SELECT THREE

SALMON ASPARAGUS, BLISTERED TOMATOES, SMOKED GARLIC BUTTER (GF)

CHICKEN SMASHED POTATOES, BRUSSELS (GF)

BURGER CHEDDAR, CARMELIZED ONIONS, HOUSE SAUCE, FRIES

HOT HONEY CHICKEN SAVORY PEPPER JACK & BACON WAFFLE

BLT BACON, LETTUCE, TOMATO, PEPPER AIOLI, SOURDOUGH

CHICKEN CAESAR SALAD SOURDOUGH CROUTONS, PARMESAN

RISOTTO SEASONAL VEGETARIAN RISOTTO (GF, V)

ADD DESSERT

DESSERT BOARD ASSORTED SELECTION OF HOUSEMADE BITESIZE DESSERTS +4 P/P



SITDOWN DINNER

50 PER PERSON, SOFT DRINK & COFFEE INCLUDED

FIRST COURSE ALL SERVED FAMILY STYLE, PLEASE SELECT FOUR

TUNA CRISP WASABI CREME, TAMARI, SPICY MAYO, SCALLION (GF)

SHRIMP CRISPY PLANTAIN, SMASHED AVOCADO, CHILI HONEY(GF)

MUSSELS WHITE WINE, SPICY GARLIC, GRILLED BREAD (GF*)

BRUSSELS SMOKED BACON, CIPPOLINI, CHIPOTLE MAYO (GF)

CHORIZO & CORN DIP SERVED HOT, HOUSE-MADE TORTILLA CHIPS (GF)

BURRATA ARUGULA, STRAWBERRY, PICKLED RED ONION (V, GF*)

WINGS BUFFALO, CHIPOTLE BBQ OR CHILI GARLIC

LAMB MEATBALLS TOMATO, WHIPPED BURRATA, FRIED ARUGULA (GF)

SECOND COURSE CHOICE OF, PLEASE SELECT THREE

SALMON ASPARAGUS, BLISTERED TOMATOES, SMOKED GARLIC BUTTER (GF)

SCALLOPS CORN SUCCOTASH, CHILI & HONEY VIN. (GF)

SHRIMP & GRITS ANDOUILLE, SUN-DRIED TOMATO, SHERRY (GF)

FISH & CHIPS ALE BATTERED COD, FRITES

HALF CHICKEN FINGERLINGS, BRUSSELS, FINE HERB SAUCE (GF)

WILD BOAR RAGU PAPPARDELLE, LOCATELLI, BREADCRUMB

IBERICO ABANICO BRUSSELS, CHORIZO, RED BLISS, PEPPER COULIS, VERDE (GF)

THIRD COURSE SERVED FAMILY STYLE

DESSERT BOARD ASSORTED SELECTION OF HOUSEMADE BITESIZE DESSERTS

ADD A SALAD COURSE BETWEEN APPETIZERS & ENTREES +5 P/P