

FOOD MENU

Choose from a selection of snacks, sliders, curated platters and boards or premium plates. Throwing a party late night and looking for some drunchies? We've got that too! Or if you're celebrating early, take a look at our brunch options! Let us know if you need any assistance curating a menu, we're always happy to help! All selections are served buffet style unless otherwise stated, passed service and individual plating available for an extra fee.

PLATTERS & BOARDS

A great option for lighter grazing and snacking. Each board (excluding the crudite platter) is served on a 3 foot wooden board and feeds roughly 30 - 40 guests.

BRUNCH BOARD \$300

Assortment of mini bagels, lox, cream cheese, capers, onion and tomato, seasonal fruits, jams and butters

CRUDITE PLATTER \$175

Selection of seasonal vegetables paired with hummum and green goddess dressing

CHEESEBOARD \$350

Chef's selection of cheeses, seasonal jam, mix of fresh and dried fruit, house pickles, crostini and crackers

MEAT & CHEESE BOARD \$400

Chef's selection of cheese and charcuterie, whole grain mustard, house pickles, olives, seasonal jam, mix of fresh and dried fruit, crostini and crackers

MEZZE BOARD \$350

Shishito peppers, carrots, cucumbers, falafel, roasted tomatoes, feta, tzatziki, hummus, marinated olives, dried figs, pan con tomate, grilled pita
Chicken Skewer Add On (20 pieces, \$120)
Shrimp Skewer Add On (20 pieces, \$125)
Steak Skewer Add On (20 pieces, \$130)

RAW BAR

Choice of three items for \$45 per person, add an extra item for \$10 per person. Served with cocktail sauce, mignonette, lemon and tartar sauce.

OYSTERS

RAZOR CLAMS

SHRIMP COCKTAIL

LITTLENECK CLAMS

TUNA TARTARE

LOBSTER (+\$3)

SALADS

Large format salads portioned to feed 20 - 30 guests for \$250.

GREEN GODDESS SALAD

with romaine, croutons, shaved cheese and dairy-free green goddess dressing

SEASONAL SELECTION

SNACKS & SIDES

Choice of three items for \$25 per person, add an extra item for \$8 per person.

ALL DAY

ULTIMATE CHICKEN WINGS

cajun dry rub, served with ranch. celery & carrots

HUMMUS, BABA GHANOUSH & GRILLED PITA BREAD

SHISHITO PEPPERS

CHIPS & GUACAMOLE

ROASTED BROCCOLINI

FOUR CHEESE MAC & CHEESE

cavatappi pasta, cheddar, fontina, mozzarella, provolone

DOUBLE FRIED FRENCH FRIES

with chipotle aioli and ketchup

GARLIC CONFIT MASHED POTATOES

CHEF'S SELECTION ROASTED VEGETABLES

STEAK TARTARE ON CROSTINI (+\$1)

TUNA TARTARE ON CRISPY WONTON (+\$1)

gluten-free option available on cucumber

SPRING ROLLS WITH SWEET CHILI SAUCE

ARANCINI

with parmesan and truffle aioli

ARTICHOKE DIP WITH TORTILLA CHIPS

MEATBALLS WITH POMODORO SAUCE

BRUNCH

YOGURT & GRANOLA

AVOCADO TOAST BITES

MINI PANCAKES

BREAKFAST TACOS

SLIDERS

Choice of two items for \$24 per person, add an extra item for \$12 per person.

HOUSE BURGER

2.5 oz grass-fed patty, american cheese, ketchup, pickle

FRIED CHICKEN

best coleslaw, lime cilantro aioli, pickle

MINI MEATBALL SANDWICH

pomodoro sauce, mozzarella cheese

MINI VEGGIE BLT

crispy halloumi, heirloom tomato, avocado aioli, garlic aioli, chives

PREMIUM PLATES

Each selection is \$30 per person, extra \$2 fee per person for individual plating. Choice comes with a chef selected set of sides based on seasonal availability of vegetables and starches.

ROASTED CHICKEN

STEAK

MARKET FISH

DELICATA SQUASH

FRIED CHICKEN

DRUNCHIES

Soak up the booze and keep the party going! Available in small (20 guests, \$350), medium (40 guests, \$600) and MEGA (60 guests, \$1000). Available after 10 pm.

MIDNIGHT FRIED

double fried french fries and chicken tenders served with a selection of house sauces

HOUSE BURGER SLIDERS & FRIES

2.5 oz grass-fed patty, american cheese, ketchup, pickle