

FOOD FOR THOUGHT

OUR FOOD OPTIONS RUN THE GAMUT FROM PRIVATE CHEFS TO OFF PREMISE CATERERS ALONG WITH THE BEST PIZZA PLACES AND TACO GIGS IN TOWN. WHEN THE FOOD IS NOT EATEN, WE FEED OUR TEAM, THEIR FAMILIES, AND OUR NEIGHBORS. ANY REMAINING FOOD GOES FOR COMPOSTING. WE ARE PROUD TO SAY THAT OUR FOOD WASTE IS LESS THAN 1%.



PASSED apps

Chicken + Spinach Meatballs, Grated Pecorino

Chicken Tempura, Sweet+ Spicy Sauce

Seared Chicken Slider, Cranberry Jam, Jalapeño, Challah Bun

Franks Wrapped with Phylo Dough, Stuffed with Grain Mustard & Sauerkraut

Brie + Prosciutto, on a Sweet Cookie

Goat Cheese + Sopressata Stuffed Dates, Crumbled Pistachios

Beef Burger Slider, Spicy Aioli, Tomato, Gherkin, Potato Bun

Sliced Beef, Goat Cheese Crumble, Rosemary, Garlic, Crostini

Charred Teriyaki Steak, Cucumber Lollipop



PASSED apps

Tuna Tostada, Chipotle Chile, Avocado

Crab Cake, Spicy Rémoulade+ MicroGreens

Fish Tacos, Cilantro, Guacamole, Chipotle, Lime

Smoked Salmon, Jalapeño Sour Cream, Sushi Rice Crisp

Grilled Cheddar, Caramelized Onion, Bacon, Brioche Toast

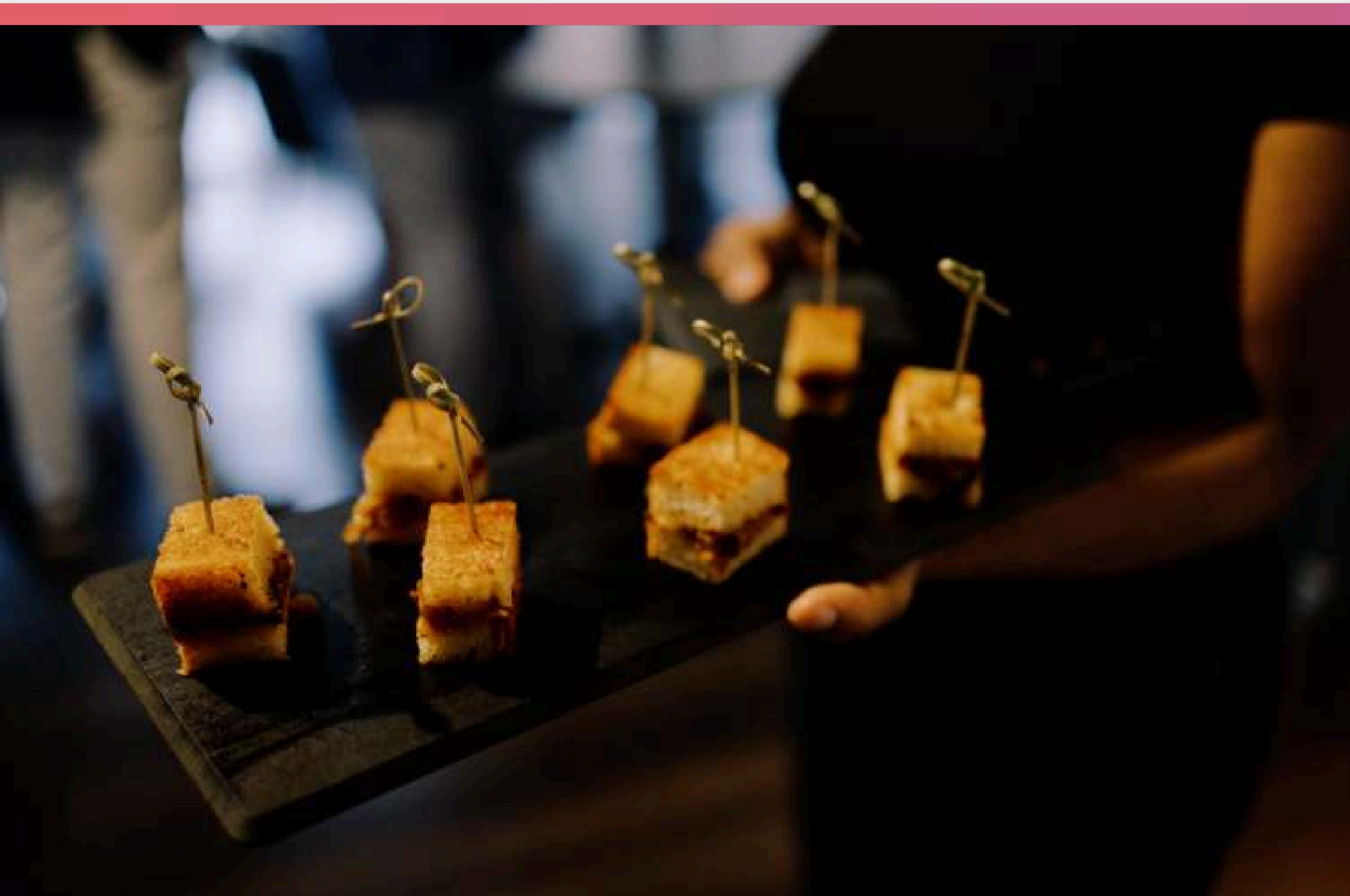
3 Cheese Mac + Cheese, Panko Crusted

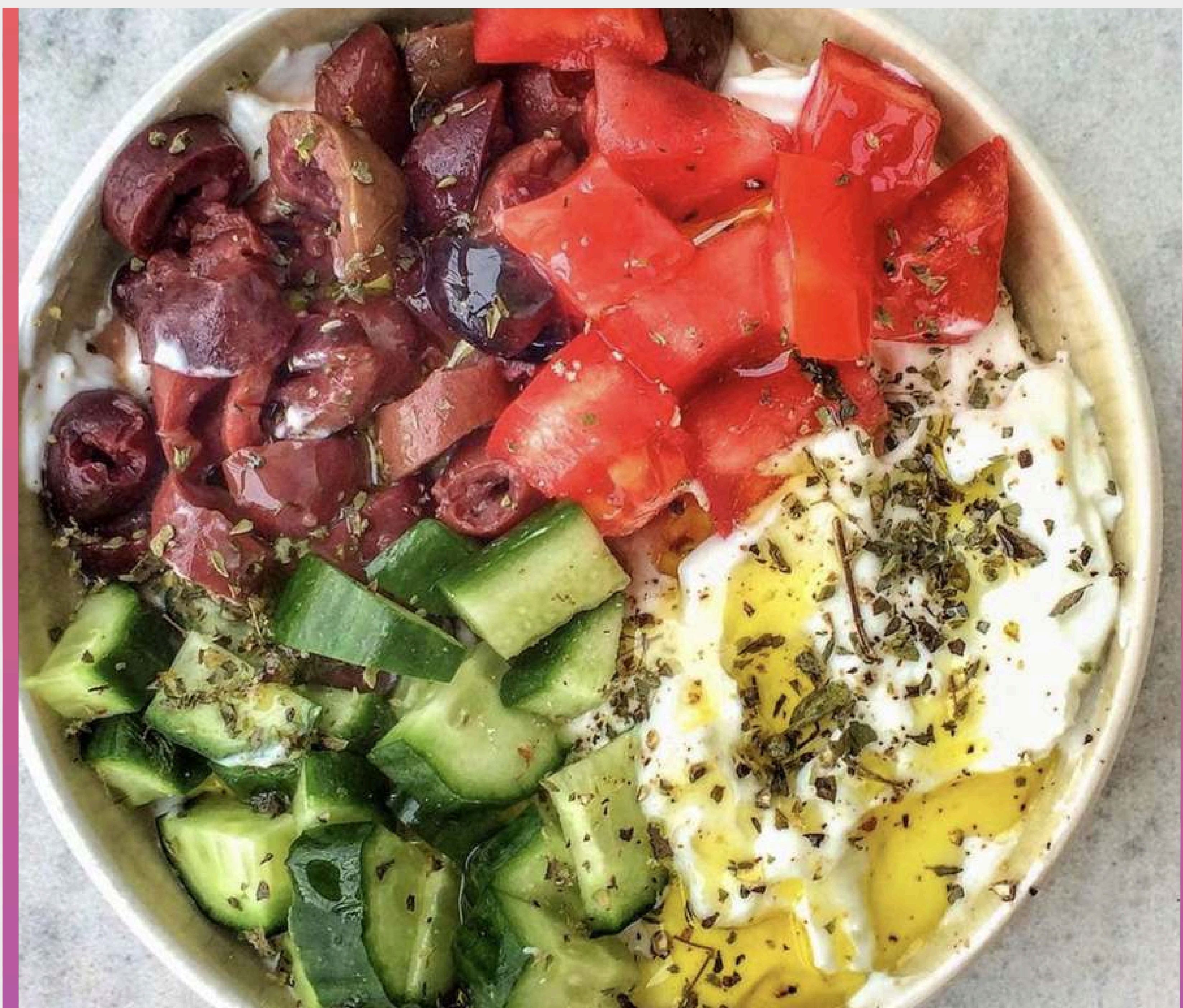
Manchego + Quince Tart

Deviled Eggs

Vegan Meatballs, au jus (v+gf)

Vegetable Summer Rolls, Sweet Chili Dipping Sauce (v+gf)





EARLY EVENING stations

HARVEST TABLE

Prosciutto, Hot Sopressata, Mortadella, (4) Cheeses, Fresh and Dried Fruits, Plant Based Accompaniments, Breads, Crackers, Spreads and Seasonal Dips

MEDITERRANEAN MEZZE BAR

Gravlax, Smoked White Fish Salad, Olives, Capers Charred Cherry Tomatoes, Hothouse Cucumbers, Red Onion Tahini, Hummus, and Yogurt Dips-Pita, Nan Crostini's + Olive Oil

SLIDER BAR

Basic Beef + Bacon Cheddar + Vegan Burgers Pickles, Spicy Aioli, Grape Tomatoes Ahi Tuna Burger Wasabi Mayo + Ginger Slaw Pulled Pork Sliders Smokey Sauce + Cole Slaw Spiced Potato Wedges



EARLY EVENING stations

TACO BAR

* pre-made or do it yourself

Fish Tacos - Flour Tortilla, Mild + Spicy Aioli, Pico De Gallo, Lime

Carne Asada Tacos - Corn Tortilla, Cheese, Sour Cream, Guacamole

Fried Egg OR Chicken Tacos - Flour Tortilla, Chille Jam, Labneh, Chile Peppers, Scallion

(3) BITER SANDWICH STATION

Grilled Balsamic Chicken, KalePesto, ShavedParmesan,Focaccia -

BBQ Potato Chips

Crispy Panfried Whitefish, Cucumbers, Dill, Dijon, Capers, Parker House Bun -

Corn Salad

Koreanstyle Short Rib, Miso, Siracha, Sesame Oil, Ginger, Scallion, Hawaiian Roll -

Kimchi Shredded Sweet Cabbage Slaw



COMPOSED plates

GRILLED STRIP STEAK

Sweet Chile Sauce, Chopped Arugula, TriColored Tomatoes, Avocado, Sunflower Seeds

HANGER STEAK

Orange, Mustard, Ginger Marinade-Tomato Relish, Lemon Herb Potato Salad

GRILLED HERBED BREAST OF CHICKEN

Lemon + Olive Oil, Spinach, Feta, Orzo Salad

THREE PEPPER CACIO e PEPE

Bucatini Olive Oil, Pink Peppercorn, Telli Cherry Pepper, Szechuan Pepper, Romano Cheese, Parmigiano Reggiano, Chopped Classic Cesar Salad



SEATED dinner

OUR SEATED DINNER MENU IS DESIGNED TO BE TAILORED TO YOUR TASTES — FEATURING A DIVERSE ARRAY OF FLAVORS, FROM VIBRANT AND REFRESHING TO RICH AND INDULGENT. MIX AND MATCH COURSES, SWAP SIDES, AND CHOOSE FROM AN ASSORTMENT OF CHEF-RECOMMENDED PAIRINGS OR CREATE YOUR OWN COMBINATIONS. WITH EVERY OPTION, DISCOVER A UNIQUE BALANCE OF TASTES AND TEXTURES, ENSURING A DINING EXPERIENCE THAT IS ENTIRELY YOUR OWN.

SEATED 1st course

Select(1)

PEACH & SHAVED FENNEL

Alepo, White Wine Vinaigrette, Crumbled Goat Cheese

CAPRESE SALAD

Buffalo Mozzarella, Heirloom Tomato, Balsamic Syrup, Basil

ICEBERG WEDGE

Dried Organo, Dill, Chives, Creamy, Honey Feta Cheese

PISTACHIO BEET SALAD

Mint, French Green Lentils, Pistachios, Sweet Maple Syrup, Lemon

LITTLE GEM SALAD

Watermelon Radish Creamy Dijon Vinaigrette



SEATED main course

Select (1)

BRANZINO ROASTED

OrangeCitrus,Tarragon,Chives,Parsley,Shallots, Charred Baby Vegetables

BAKED SALMON

Roasted Carrots, Cumin, Cilantro, Lemon Yogurt Sauce

SLOW COOKED BRAISED SHORT RIB

CoconutMik,ShavedCoconut,Ginger,Thyme,Fresno Chiles Lemongrass Jasmine Rice

DRY AGED NY STRIP

HotMustard,FishSauce,DemuraSugar,ThaiChile, Minted Watercress Salad

CHICKEN PICCATA

Capers, LemonWhite Wine, Sweet SeasonalVegetables

HERB ROASTED CHICKEN

Wilted Kale,Charred BabyCarrots, Leeks, Champagne Sauce

*ADDITIONAL PLATES CURATED UPON REQUEST



DESSERT sweets

Select (2)

YOUR CHOICE

Bliss-Bomb Hand Crafted and Uniquely Deisgned Mini Donuts
Aubi & Ramsa—a bougie-boozey ice cream for 21+ *supplemental fee
Locally Sourced Assorted Fat Witch Brownies
Seasonal Flavored Cake Pops
Raspberry Drizzled Lemon Bars
Individual Bowls of Berries + Fresh Fruit *seasonal (gf+vg)
Mini Berry Fruit Tarts
Strawberry Shortcake
Flourless Chocolate Cakes



HAPPY hour

SMALL BATCH –LOCAL–BIO-DYNAMIC

A selection of artisanal spirits created + crafted by like minded businesses.
Locally brewed beers + global wines from sustainable vineyards.

WINES

Red, White, Rosé, and Prosecco

BEERS

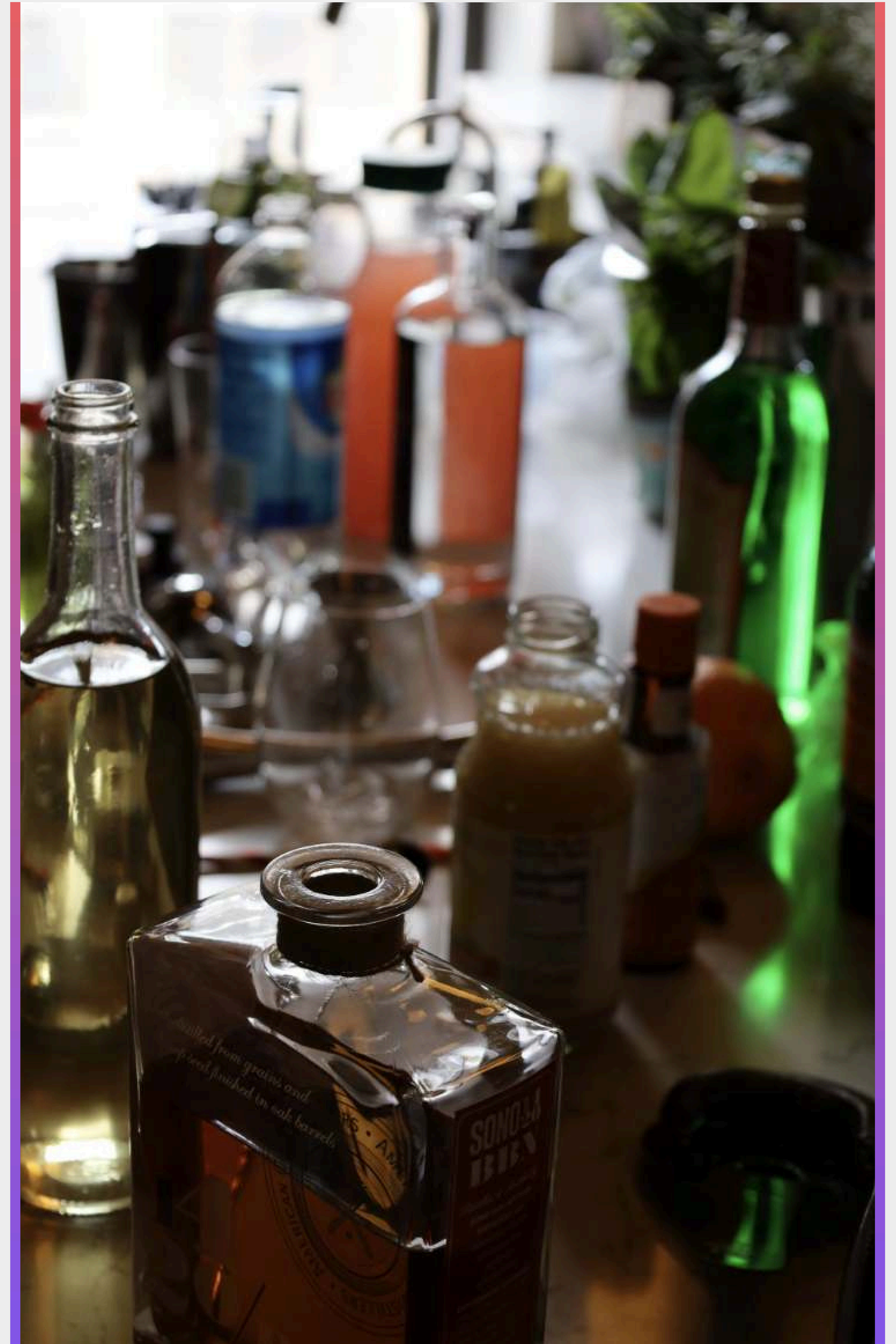
IPA, Pilsner, Lager

Hard Cider (Fall/Winter), Hard Seltzer (Spring/Summer)

MIXED DRINKS

Cocktails, Mocktails and More

*Our beverage selections are continually evolving seasonally. Our selection is curated based on support of the social injustices that take place in our day to day lives.



WINES & spirits

SEASONAL—FRESH— CREATIVE

Our menu blends timeless favorites with custom cocktails to elevate every gathering.

Each season brings new ingredients and inspiration letting our team craft drinks that feel familiar refreshing and completely unique to your event.

MODERN CLASSICS

CORPSE REVIVER #2
WHITE NEGRONI
NECROMANCER
TERRIBLE LOVE
DRIED MEADOW FLOWER

FRENCH GIMLET
SUNFLOWER
LE ROUE EIFFEL
CHURCHILL
FUMATA BIANCA



THE WORLD

OUR SUSTAINABILITY EFFORTS
RECYCLE
COMPOST
CONSERVE ENERGY
SOURCE LOCALLY
SUPPORT SMALL
ECO FRIENDLY
#EXCLUSIVELYINCLUSIVE

