

Tray Passed platizely \$35.00++ per person, per hour Select Six (6)

## PASSED SAVORY HORS D'OUEVRES

Additional Selections \$7++ per person supplement

#### **VEGETARIAN / VEGAN**

Warm Dates Roquefort, Thyme
Mushroom Skewers Basil Pesto \* 9f

Fava Bean Falafel with Lemon Tahini Sauce \* 9f

Black Truffle Gougères

#### **PREMIUM**

Tuna Poppy Seed Crisp Olives, Tomato
Hamachi Crudo Blood Orange, Fennel
King Crab & Avocado Celery Root, Gem Lettuce
Prime Beef Sliders Caramelized Onion, White Cheddar, Remoulade
Fried Chicken & Biscuit Chipotle Yogurt
Truffle Chicken Salad Apples, Celery, Brioche

## **LUXURY**

Lobster Rolls Espelette, Crème Fraîche (+\$5pp supplement)
Wagyu Steak Tartare Gaufrettes, Horseradish (+\$5pp supplement)

\$28.00++ per person, per half-hour Select Five (5)

## **PASSED SWEETS**

Additional Selections \$8++ per person supplement

Lemon Meringue Tart
Fruit Tart
Chocolate Tart
Mini Cheesecake
French Macarons

**Assorted Cookies** Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia

**Assorted Truffles** 

<sup>\*\*</sup>All menu items are subject to change according to seasonality and availability\*\* Pricing Does Not Include 4% Administrative Fee, 8.375% Tax, and 20% Service Charge

Reception Stations

Full Buyouts Only - Based on 1.5 hours of Service

# **RAW BAR**

\$65++ per person • Includes Cocktail Sauce, Lemon Wedges, Mignonette

Must be confirmed to open with event start.

Shrimp Cocktail, Snow Crab Claws, Oysters

SUPPLEMENTS: Lobster Tail (MP) King Crab Legs (MP) Ossetra Caviar (MP)

# CHARCUTERIE, CHEESE & CRUDITÉ

\$25++ per person

Chef's Selection of Assorted Meats & Artisanal Cheeses
Green Market Vegetable Crudité Hummus, Green Goddess Dips
Dried Fruits & Nuts and Assorted Breads & Crackers

#### SUPPLEMENT:

#### **Berkel Prosciutto Station**

\$50++ pp • Requires chef attendant at \$295

# **CARVING STATION**

\$50 per person • Includes Warm Bread, Tomato Provençale
Roasted Beef Sirloin
OR
NY Strip au Poivre

### **UPGRADES:**

Chateaubriand (+\$10++ pp)
Tomahawk Ribeye (+\$15++ pp)
Imperial Wagyu Sirloin (+\$25++ pp)

# **VEGETABLE STATION**

\$25++ per person Select Two • Additional Selections \$10++ per person supplement

Whole Roasted Zucchini, Cauliflower, Sweet Potato, Marinated Artichokes, Tomato Provençale

# **DESSERT STATION**

\$28++ per person Select Five • Additional Selections \$5++ per person supplement

Lemon Meringue Tart
Fruit Tart
Chocolate Tart
Mini Cheesecake
French Macarons

Assorted Cookies

Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia

**Assorted Truffles**