

Large Group Dining

Winter/Fall

Dinner

SAMPLE DINNER MENU (Family Style)

Za'atar Corn Nuts (v/gf) Devils on Horseback medjool dates, lamb bacon, green romesco (gf)

Black-eyed pea Hummus pickled okra, black-eyed pea salad (v) Housemade Ricotta black figs, pistachio fennel pollen dukkah, fermented honey 15 (vg)

Crispy Rock Shrimp pickled serranos, green onions & vadouvan dressing Crispy Artichokes lemon, holy basil aioli (vg/gf) Red Butter Lettuce crisp vegtables, fresh soybeans, soft herb dressing(v/gf)

Grilled Piri Piri Chicken preserved lemon mashed potatoes, green olive almond relish (gf) Kasha Knish buckwheat, roasted mushrooms, golden beet harissa, black trumpet vinaigrette (v) Market Fish seasonal garnish

> **Sautèed Greens** garlic crumble (v/gf) **Hand Cut Fries** malt vinegar mayovg/gf)

\$50 per Guest Tax, 25% Gratuituy and 3% credit card fee not inlclusive

Brunch

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SAMPLE BRUNCH MENU (Family Style)

Devils on Horseback medjool dates, lamb bacon, green romesco (gf)

Crispy Artichokes *lemon, holy basil aioli* (vg/gf) **Albacore Ceviche** *fragrant herbs, gigante beans, black lime* (gf)

Black-eyed pea Hummus pickled okra, black-eyed pea salad (v) **Smashed Avocado s**haved radish, green onion & mustard oil (v)

Market Fish seasonal garnish Kasha Knish buckwheat, roasted mushrooms, golden beet harissa, woodear salad (v) Grilled Piri Piri Chicken preserved lemon mashed potatoes, green olive relish (gf)

Hand Cut Fries malt vinegar mayo (vg/gf)

\$40 per Guest Tax, 25% Gratuituy and 3% credit card fee not inlclusive





Cocktail Events





Cocktail Platters

Charcuterie

Local and imported cured meats, house made pâté with breads, mustard, pickles \$100 (serves 10)

Vegetable Mezze

Bean salad, olives, almonds, eggplant caviar, hummus, tabbouleh, with house made flatbread \$100 (serves 10)

Cheese

Assorted local and artisinal cheeses, fruits, nuts, chutney, breads \$100 (serves 10)

Raw Bar

Oysters, shrimp, crab, sea urchin w/ lemon, mignonette, cocktail sauce Market Price

Passed Canapés

One hour (choose six) \$34 Two hours (choose six) \$58 Three hours (choose eight) \$76 *Canapés also available at \$5 per piece, 100 piece minimum

sample canapés

Burrata Tostada w/ smoked trout roe House-made Ricotta On grilled fruit bread, fig,sea salt Wild Mushroom Soup Shooter Lamb Bacon wrapped medjool dates, almonds Spicy Beef Tartar crispy parmesan cups Smoky Deviled Eggs caperberries, fried shallot Tuna Tartare Stuffed Vine Leaves basil, pine nuts Sweet Corn Fritters roasted beet tzatziki Curried Crab Cakes black kale slaw. Chilled Grilled Shrimp sundried tomato horseradish relish Merguez Lettuce Cups chili lime vinaigrette, toasted cashews Goat Cheese & Roasted Beets on endive, brown breadcrumbs Braised Lamb Sliders roasted tomato & green olive yogurt Eggplant-Shitake Burger Sliders roast beet katsup, tomatillo pickle Black RIce Crisp Carrot-cumin puree



Beverage Packages



(Stand up events only)

Bronze Draft Beer (choice of 2) Brooklyn Lager, Montauk Wavechaser IPA, Allagash white Sparkling, White, Rose, Red (choose one from each category List two of each that we will be offering.

2 hours@\$29 ~3 hours @\$35 ~ 4 hours @\$45

Silver Draft Beer (choice of 2) Brooklyn Lager, Montauk Wavechaser IPA, Allagash white Sparkling, White, Rose, Red (choose one from each category) List two of each that we will be offering. Basic spirits

2 hours@\$40 ~3 hours @\$45 ~ 4 hours @\$50

Platinum Draft Beer (choice of 2) Brooklyn Lager, Montauk Wavechaser IPA, Allagash white Sparkling, White, Rose, Red (choose one from each category) Basic spirits Cocktail on arrival (2 options offered to guests)

2 hours@\$40 ~3 hours @\$45 ~ 4 hours @\$50 + \$15pp cocktail



Event Confirmation Form

Contact details
Name:
Phone Cell/Landline:
email address:
Event Details Date & Time:
Guest Count:
drink/food package:
Entertainment Requirements
Load in:
Load out:
Special Requests:
Deposit: Y/N
Signatura
Signature

Terms and Conditions to be signed off \$250 Non refundable deposit (to be subtracted from final payment) Buyouts require 50% deposit due one month prior, balance on completion of event

