

Passed Hors D'oeuvres

STANDARD SLIDERS

Brioche Bun, SEV Sauce, B&B Pickle, American Cheese

FRIED CAULIFLOWER (GF)

Curried Aioli, Cilantro

TUNA TARTARE TACO (GF)

Chili, Lime, Avocado

ENGLISH PEA TARTLET

Pecorino Mousse, Mint

TRUFFLED MAC N' CHEESE

Aged Cheddar Fondue

SPANAKOPITA (VG)

Spinach, Feta, Phyllo

FRIED CHICKEN BITES

Aleppo Honey

SEARED AHI TUNA (GF)

Togarashi Spice, Tamari Glaze, Avocado Mousse, Scallion

CHILLED PEA SOUP SHOOTER (VG + GF)

Mint, Crème Fraîche, Smoked Roe

AVOCADO TACOS (V + GF)

Pickled Red Onion, Micro Cilantro

ROASTED STRAWBERRY TARTLET

Aged Balsamic, Chèvre Mousse, Tarragon

LOBSTER SALAD

Raita, Fresh Mint, Pani Puri Shell, Puffed Lentils

SAFFRON ARANCINI

Tomato-Basil Aioli

CHICKPEA FALAFEL (GF)

Harissa Yogurt, Zaatar

CROSTINI

Whipped Goat Cheese, Semi-dry Tomato, Basil

SMOKED SALMON

Cucumber, Roe, Chervil

V = Vegan, VEG = Vegetarian, GF = Gluten Free

\$60/PP Choice of 4 for 1 hour, + \$35/PP For Each Additional Hour

\$80/PP Choice of 6 for 1 hour, + \$45/PP For Each Additional Hour

Self-Serve Bistro Station

\$65 per person

CLASSIC CAESAR SALAD

Romaine, Garlic Crouton, Parmesan

Choice of 2

ROASTED HALIBUT

Tomatillo-Avocado Vinaigrette, Heirloom Cherry Tomato Salsa, Market Herbs

ROASTED CHICKEN (GF)

Potato Purée, Braised Baby Leeks, Spigarello, Rosemary Jus

BRAISED SHORT RIBS (GF)

Carrot Purée, Carrot Top Harissa, Sugar Snap Peas

GEMELLI AND PEAS

Spring Peas, Piave, Basil

HOUSE ASSORTED COOKIES

Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia

LEMON TART

Labne, Quince Compote, French Buttercream

Platters

CHARCUTERIE PLATTER

with Spiced Nuts, Marinated Olives, Cornichons, Sourdough
\$25 per person

CHEESE BOARD

with Dried Fruit, Seasonal Jam, Fresh Fruit,
Assorted Artisan Crackers
\$20 per person

CRUDITÉ

Seasonal Hummus, Flatbread
\$15 per person

Bar Packages

TOP SHELF LIQUORS

Selection of Premium Liquors May Include:
Grey Goose, Tito's, Hendrick's, Tanqueray, Casamigos Blanco, Don Julio, Bacardi Silver, Ron Zacapa 23 Year, John Walker Black Label, Macallan 12, Maker's Mark, Wild Turkey Bourbon, Campari, Combier, Dolin Dry, Dolin Rouge

WINE & SPARKLING

Selection of Wines May Include:
Benito Santos, Albariño 2020, Rias Baixas, Spain
Complices de Loire, Sauvignon Blanc 2020, Loire Valley, France
Grenache Blend, Bieler Pere & Fils, Sabine 2020, Aix-en-Provence, France
DeForville, Barbera d'Asti 2019, Piedmont, Italy
Chateau Sainte Marie, Vieilles Vignes 2018, Bordeaux, France
Tulia, Prosecco Brut NV, Veneto, Italy

BEER

Selection of Imported And Domestic Beers May Include:
Stella Artois, Modelo, Standard Bräuhaus Helles Lager

SEASONAL SPECIALTY COCKTAILS

THE USUAL SUSPECT

Pamplemousses, Citrus, Soda

PURPLE HEART

Tequila, Jalapeño, Pomegranate, Citrus

ON THE AVENUE

Whiskey, Italian Apéritif, Rouge Vermouth, Bitters

TROPICAL VIBES

Mezcal, Orange Liqueur, Mango, Citrus, Spiced Salt

NOT YOUR STANDARD OLD FASHIONED

Bourbon, Aged Rum, Smoked Demerara, Tiki Bitters

NEW EASTSIDE

Gin, Fortified Wine, Cucumber, Mint, Sparkling Water

DELUXE TOP SHELF BAR

Top Shelf Liquors, Wine, Sparkling, Beer, & One Specialty Cocktail

\$55 per person first hour, \$35 per person each additional hour

LIMITED BAR

Wine, Sparkling, Beer, & One Specialty Cocktail

\$40 per person first hour, \$30 per person each additional hour

WINE, SPARKLING & BEER BAR

\$30 per person first hour, \$20 per person each additional hour

A minimum 10-person guest count required for all event package pricing
Pricing is subject to an 8% administrative fee and 8.875% sales tax and applicable gratuities