

# 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**

# Prix Fixe Dinner

3-Course Offerings - \$150 Per Person

## To Start Choice of 1

### LITTLE GEM SALAD

Radishes, Shaved Fennel, Soft Herbs, Fennel Pollen Vinaigrette

### CLASSIC CAESAR SALAD

Romaine, Garlic Crouton, Parmesan

### LITTLE GEM WEDGE

Heirloom Tomato, Lardon, Blue Cheese, Soft Herbs

## Mains Choice of 3

### ROASTED CHICKEN (GF)

Potato Purée, Braised Baby Leeks, Spigarello, Rosemary Jus

### ROASTED HALIBUT

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

### CRISPY SUNCHOKES

Celery Root Purée, Roasted Wild Mushrooms, Wilted Chard, Spring Onion Chimichurri

### BRAISED SHORT RIBS (GF)

Carrot Purée, Carrot Top Harissa, Sugar Snap Peas

### GEMELLI AND PEAS

Spring Peas, Piave, Basil

## Dessert Choice of 1

### FLOURLESS CHOCOLATE CAKE

Chocolate Ganache, Strawberry Coulis

### LEMON TART

Labne, Quince Compote, French Buttercream

### OPERA CAKE

Almond Sponge Cake, Coffee Liqueur, French Buttercream

# Prix Fixe Dinner

4-Course Offerings - \$175 Per Person

## To Start Choice of 1

### LITTLE GEM SALAD

Radishes, Shaved Fennel, Soft Herbs, Fennel Pollen Vinaigrette

### CLASSIC CAESAR SALAD

Romaine, Garlic Crouton, Parmesan

### LITTLE GEM WEDGE

Heirloom Tomato, Lardon, Blue Cheese, Soft Herbs

## Appetizers Choice of 1

### BURRATA

Spring Pea Smash, Smoked Roe

### MUSHROOM TERRINE

Blue Oyster Mushrooms, Truffled Mustard

### SHRIMP COCKTAIL

Jumbo Prawns, SEV Cocktail Sauce, Lemon Cheek

## Mains Choice of 3

### ROASTED CHICKEN (GF)

Potato Purée, Braised Baby Leeks, Spigarello, Rosemary Jus

### ROASTED HALIBUT

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

### CRISPY SUNCHOKES

Celery Root Purée, Roasted Wild Mushrooms, Wilted Chard,  
Spring Onion Chimichurri

### BRAISED SHORT RIBS (GF)

Carrot Purée, Carrot Top Harissa, Sugar Snap Peas

### GEMELLI AND PEAS

Spring Peas, Piave, Basil

## Dessert Choice of 1

### FLOURLESS CHOCOLATE CAKE

Chocolate Ganache, Strawberry Coulis

### LEMON TART

Labne, Quince Compote, French Buttercream

### OPERA CAKE

Almond Sponge Cake, Coffee Liqueur, French Buttercream

# Family-Style Dinner

\$115 Per Person

## To Start

Choice of 1

### LITTLE GEM SALAD

Radishes, Shaved Fennel, Soft Herbs, Fennel Pollen Vinaigrette

### CLASSIC CAESAR SALAD

Romaine, Garlic Crouton, Parmesan

### LITTLE GEM WEDGE

Heirloom Tomato, Lardon, Blue Cheese, Soft Herbs

## Mains

Choice of 2

### ROASTED CHICKEN (GF)

Potato Purée, Braised Baby Leeks, Spigarello, Rosemary Jus

### ROASTED HALIBUT

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

### CRISPY SUNCHOKES

Celery Root Purée, Roasted Wild Mushrooms, Wilted Chard, Spring Onion Chimichurri

### BRAISED SHORT RIBS (GF)

Carrot Purée, Carrot Top Harissa, Sugar Snap Peas

### GEMELLI AND PEAS

Spring Peas, Piave, Basil

## Appetizers

Choice of 2

### BURRATA

Spring Pea Smash, Smoked Roe

### MUSHROOM TERRINE

Blue Oyster Mushrooms, Truffled Mustard

### SHRIMP COCKTAIL

Jumbo Prawns, SEV Cocktail Sauce, Lemon Cheek

### SEASONAL HUMMUS

Crudité, Flatbread

## Sides

Choice of 2

### POMMES PURÉE

ROASTED BABY CARROTS  
Avocado, Puffed Rice, Carrot Top Pesto

### ROASTED NEW POTATOES

Bacon Lardons, Pearl Onion, Cider Vinegar, Parsley Pistou

### HARICOT VERTS

Spiced Almonds, Fine Herbes

## Dessert

Choice of 1

### FLOURLESS CHOCOLATE CAKE

Chocolate Ganache, Strawberry Coulis

### LEMON TART

Labne, Quince Compote, French Buttercream

### OPERA CAKE

Almond Sponge Cake, Coffee Liqueur, French Buttercream

## Self-Serve Bistro Station

\$65 per person

### CLASSIC CAESAR SALAD

Romaine, Garlic Crouton, Parmesan

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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

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### 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