

# Wedding Reception Canapé

## 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

### The Standard Deluxe \$250

3 Hour Deluxe Open Bar Package  
Complimentary Moët & Chandon Toast upon arrival  
2 hours passed hors d-oeuvres (choice of 4)

### The Standard Premium \$300

4 Hour Deluxe Open Bar Package with specialty cocktail  
Complimentary Moët & Chandon Toast upon arrival  
2.5 hours passed hors d-oeuvres (choice of 6)

# Standard Wedding Seated 3-Course Dinner

## To Start

Choice of 1

### SHRIMP COCKTAIL

Jumbo Prawns, SEV Cocktail Sauce, Lemon Cheek

### 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

### The Standard Deluxe \$350

4 Hour Deluxe Open Bar Package  
Complimentary Moët & Chandon Toast Upon Arrival  
1 hours Passed Hors d-oeuvres (Choice of 4)

### The Standard Premium \$375

4 Hour Deluxe Open Bar Package with Specialty Cocktail  
Complimentary Moët & Chandon Toast Upon Arrival  
1.5 hours Passed Hors d-oeuvres (Choice of 6)

# Standard Wedding Seated 4-Course Dinner

## 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

## 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

## 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

### The Standard Deluxe \$375

4 Hour Deluxe Open Bar Package  
Complimentary Moët & Chandon Toast Upon Arrival  
1 hours Passed Hors d-oeuvres (Choice of 4)

### The Standard Premium \$400

4 Hour Deluxe Open Bar Package with Specialty Cocktail  
Complimentary Moët & Chandon Toast Upon Arrival  
1.5 hours Passed Hors d-oeuvres (Choice of 6)

# Family Style Dinner

## To Start

### 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

### 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

### FLOURLESS CHOCOLATE CAKE

Chocolate Ganache, Strawberry Coulis

### LEMON TART

Labne, Quince Compote, French Buttercream

### OPERA CAKE

Almond Sponge Cake, Coffee Liqueur, French Buttercream

## Appetizers

### 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

### 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

### The Standard Deluxe \$300

Seated Family Style Dinner / Selection of Salad, Appetizer, 2 Mains, 1 Side and Individually-Plated Dessert.

3-Hour Deluxe Bar with

Complimentary Moët & Chandon Toast.

1 hours Passed Hors d-oeuvres (Choice of 4)

### The Standard Premium \$350

Seated Family Style Dinner / Selection of 1 Salad, 2 Appetizers, 2 Mains, 3 Sides and Individually plated dessert. 4 Hour Deluxe Bar with complimentary Moët & Chandon toast.

1.5 hours passed hors d-oeuvres (choice of 6)

# 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