



PRIVATE DINING RECEPTION MENU

PRICED PER PERSON UNLESS OTHERWISE NOTED

PASSED & SLIDERS

- SMOKED WHITEFISH DIP / CREAM CHEESE, CROSTINI \$5
- FRIED OYSTERS / OLIVE TANGELLO FENNEL SALAD, CITRUS CALABRIAN AIOLI \$7
- SMOKED BOUDIN BALLS / SMOKED PORK SHOULDER, HONEY MUSTARD CUSTARD, PICKLED ONIONS \$5.5
- SMASH BURGERS / TWIN PATTIES, AMERICAN CHEESE, ICEBERG, PICKLE, SECRET SAUCE, FRIES \$5
- SPICY CHICKEN / SLAW SAUCE, JALAPENO JELLY, ICEBERG, PICKLES \$5.5
- GRILLED CHEESE / ASSORTED CHEESE, TOMATO JAM (V) \$5

STATIONARY PLATTERS

EACH PLATTER SERVES 20-25 GUESTS

- SMOKED WINGS / SALT & PEPPER AND BUFFALO, CELERY, BLUE CHEESE & RANCH DRESSING (GF) \$117
- SMOKED PIMENTO CHEESE / CRACKERS (V, GF W/ CRUDITE) \$84
- SEASONAL CRUDITE (V, GF) \$87
- CHEESE PLATTER / CROSTINI, APPLE BUTTER, CANDIED PECANS (V, GF W/ CRUDITE) \$168
- CHARCUTERIE PLATTER / SELECTION OF MEATS, CROSTINI (GF W/ CRUDITE) \$180
- MARINATED OLIVES / CALABRIAN CHILI, LEMON, GARLIC CONFIT (V, GF) \$45
- HEIRLOOM TOMATO / BURATTA, GARLIC BREADCRUMBS, BASIL (V) \$75

BUFFET

FULL PAN, SERVES 20-25

MAINS

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| BRAISED LAMB SHOULDER / RIGATONI, WHIPPED LABNEH, ZA'ATAR | \$285 |
| CAVATELLI / WILD MUSHROOMS, TRUFFLED FONUDE, RED WINE (V) | \$225 |
| CITRUS BRINED PORK CHOP / SPRING PEAS, PEARL ONIONS, PARMESAN GRITS & MUSTARD JUS (GF) | \$270 |
| SEARED SCOTTISH SALMON / SPAETZLE, CABBAGE, MUSTARD CREAM | \$300 |
| GRILLED BACON MEATLOAF / MASHED POTATOES, SPINACH, BBQ SAUCE | \$240 |

SALADS & SIDES

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| CRISPY BRUSSELS SPROUTS / STRACCIATELLA, POMEGRANATE, MAPLE (V, GF) | \$114 |
| CHARRED ASPARAGUS / FARM EGG, SAFFRON BUTTER, CRISPY HAM (GF) | \$120 |
| BROCCLI RABE / NDUJA SOFRITTO, GRILLED LEMON, TOASTED HAZELNUTS | \$114 |
| CAESAR SALAD / ROMAINE, PECORINO, GARLIC BREAD CRUMB | \$114 |
| ARUGULA SALAD / HEIRLOOM CARROTS, FENNEL, PICKLED ONION,
GRANA PADANO, LEMON VINAIGRETTE (V, GF) | \$120 |



PRIVATE DINING DINNER MENU

\$52 PER PERSON

FIRST

HOST SELECTS THREE FOR GUESTS TO CHOOSE FROM DURING THE EVENT:

ROASTED BEETS / HAZELNUT GREMOLATA, PICKLED ONIONS, PRESERVED LEMON YOGURT
MEATBALLS POMODORO / PORK, POMODORO, PARMESAN GRITS, BASIL OIL
OCTOPUS AL PASTOR / HEIRLOOM CARROTS, CHIMICHURRI, CARROT CARAMEL, LIME (+\$4)
SMOKED BOUDIN BALLS / SMOKED PORK SHOULDER, HONEY MUSTARD CUSTARD, PICKLED ONIONS
FRIED OYSTERS / WHIPPED AVOCADO, PINEAPPLE CUCUMBER SALSA
CAESAR SALAD / ROMAINE, PECORINO, GARLIC BREAD CRUMBS
ARUGULA SALAD / HEIRLOOM CARROTS, FENNEL, PICKLED ONION, GRANA PADANO, LEMON VINAIGRETTE

SECOND

HOST SELECTS FOUR FOR GUESTS TO CHOOSE FROM DURING THE EVENT:

SEARED SCALLOPS / APPLEWOOD SMOKED BACON, SPAGHETTI SQUASH AMATRICIANA (+\$3)
BRAISED LAMB SHOULDER / RIGATONI, WHIPPED LABNEH, ZA'ATAR
CAVATELLI / WILD MUSHROOMS, TRUFFLED PECORINO FONDUE, RED WINE REDUCTION, PARMESAN
GRILLED BAVETTE / CRISPY RED BLISS POTATOES, MUSHROOM PUREE, RED WINE JUS (+\$5)
CHICKEN SCNITZEL / ROASTED GARLIC VELOUTE, GRILLED LEMON, YORKSHIRE PUDDING
CITRUS BRINED PORK CHOP / SPRING PEAS, PEARL ONIONS, PARMESAN GRITS & MUSTARD JUS
SEARED SCOTTISH SALMON / SPAETZLE, CABBAGE, PEA SHOOTS, BASIL CREAM

THIRD

HOST SELECTS TWO FOR GUESTS TO CHOOSE FROM DURING THE EVENT:

GRANDMA'S SLICE / CHOCOLATE CAKE, BISCOFF CREAM
FOURLESS CHOCOLATE CAKE / BLUEBERRY SAUCE
SHORTCAKE / STRAWBERRIES & CREAM
BUTTERSCOTCH PUDDING / WHIPPED CREAM, TOASTED GRAHAM CRACKER CRUMBS, CHERRY

ENHANCEMENTS

STARTERS - SERVED ON THE TABLE AS GUESTS ARRIVE

MARINATED OLIVES / CALABRIAN CHILI, LEMON, GARLIC CONFIT	+\$3 PER PERSON
SMOKED PIMENTO CHEESE / WITH CRACKERS	+\$4 PER PERSON
CHEESE PLATE / WITH CROSTINI, APPLE BUTTER, CANDIED PECANS	+\$10 PER PERSON
SMOKED WHITEFISH DIP / CREAM CHEESE, CRACKERS	+\$4 PER PERSON

SIDES - SERVED FAMILY STYLE

CRISPY BRUSSELS SPROUTS / STRACCIATELLA, POMEGRANATE, MAPLE	+\$5 PER PERSON
CHARRED ASPARAGUS / FARM EGG, SAFFRON BUTTER, CRISPY HAM	+\$7 PER PERSON
GRILLED SPRING ONIONS / PUMPKIN SEED PESTO, HAZELNUTS, SALSA MACHA	+\$5.5 PER PERSON



PRIVATE DINING BRUNCH MENU
 PRICED PER PERSON UNLESS OTHERWISE NOTED

SEATED

\$28 PER PERSON - INCLUDING COFFEE, TEA & JUICES

MAINS

HOST SELECTS THREE FOR GUESTS TO CHOOSE FROM DURING THE EVENT:

- CHICKEN & WAFFLES / WHIPPED BUTTER & MAPLE SYRUP
- VEGETABLE FRITTATA / SEASONAL VEGETABLES, SMOKED CHEDDAR (V, GF)
- CLASSIC BENEDICT / CANADIAN BACON, POACHED EGG, HOLLANDAISE ENGLISH MUFFIN
- SMOKED BEEF HASH / SMOKED ANGUS BEEF SHOULDER, FRIED EGG, PEPPERS & ONIONS, DIJONAISE
- FRENCH TOAST / MIXED BERRIES, MAPLE SYRUP, WHIPPED CREAM (V)
- SMASH BURGER / TWIN PATTIES, AMERICAN CHEESE, ICEBERG, PICKLE, SECRET SAUCE, FRIES
- BREAKFAST SANDWICH / SMOKED PULLED PORK, AMERICAN CHEESE, CHERRY PEPPER MAYO, FRIED EGG

SIDES

HOST SELECTS TWO TO BE SERVED FAMILY STYLE:

- FRESH SEASONAL FRUIT (V, GF)
- BREAKFAST POTATOES (V, GF)
- PARMESAN GRITS (V)
- GREEN SALAD / PECORINO, CHAMPAGNE VINAIGRETTE (V, GF)
- ASSORTMENT OF PASTRIES (V)
- BACON OR PORK SAUSAGE

BUFFET

PRICED PER PERSON

MAINS

- CHICKEN & WAFFLES / POWDERED SUGAR, MAPLE SYRUP \$9.5
- FRITTATA / ROASTED SEASONAL VEGETABLES, SMOKED CHEDDAR (V, GF) \$6.5
- BAGEL PLATTER / SMOKED SALMON, EVERYTHING BAGELS, EGG SALAD, CHIVE CREAM CHEESE \$9
- FRENCH TOAST / MAPLE SYRUP, MIXED BERRIES & WHIPPED BUTTER (V) \$7
- SMOKED BEEF HASH / SMOKED BEEF SHOULDER, FRIED EGG, PEPPERS & ONIONS, DIJONAISE \$10
- SMASH BURGER SLIDERS / TWIN PATTIES, AMERICAN CHEESE, ICEBERG, PICKLE, SECRET SAUCE \$5
- FRIED CHICKEN SLIDERS / ALABAMA WHITE SAUCE, JALAPENO JELLY, ICEBERG, PICKLES \$6

APPETIZERS, SALADS & SIDES

- CINNAMON ROLLS / CREAM CHEESE FROSTING, ORANGE ZEST (V) \$4.5
- GREEN SALAD / PECORINO, CHAMPAGNE VINAIGRETTE (V, GF) \$5.5
- ASSORTMENT OF PASTRIES (V) \$4
- YOGURT BOWL / SEASONAL BERRIES, HOUSE MADE GRANOLA (V) \$5.5
- BACON OR PORK SAUSAGE \$5
- BREAKFAST POTATOES (V) \$4.5
- FRESH SEASONAL FRUIT (V) \$5.5
- PARMESAN GRITS (V) \$4.5