



# SMALL BITES

SERVED AS PASSED OR APPETIZER STATIONS

## STANDARD PACKAGE

*Priced Per Person*  
CHOICE OF THREE | 30  
CHOICE OF FIVE | 50  
*Supplement One Premium Selection +10 per person*

## PREMIUM PACKAGE

*Priced Per Person*  
CHOICE OF THREE | 45  
CHOICE OF FIVE | 70

### STANDARD APPETIZER SELECTIONS

BRUSCHETTA  
CROSTINI | V

*Heirloom Tomato, Mozzarella*

CHICKEN  
LETTUCE CUPS | GF  
*Gem Lettuce, Basil Aioli*

CUCUMBER  
TARTS | V & GF  
*Dill Avocado Mousse, Everything Spice*

SPICY SHRIMP  
SKEWERS | GF  
*Tomatillo Crema, Guajillo Salsa*

BRICK CHICKEN  
SKEWERS  
*Fresno Chili Hot Sauce*

MINI  
MEATBALLS  
*Chef's take on an Italian classic*

### PREMIUM APPETIZER SELECTIONS

NY STRIP  
CROSTINI  
*Horseradish Crema*

OYSTERS  
ON THE HALF SHELL | GF  
*Ramp Mignonette*

WAGYU  
STEAK SKEWERS | GF  
*Seasonal Compound Butter*

MINI  
LOBSTER  
ROLLS  
*Main Lobster & Black Truffle on Brioche*

NASHVILLE HOT  
CRISPY CHICKEN SLIDERS  
*Spicy remoulade, Slaw, Dill Pickles, on Brioche*



## CULINARY STATIONS

*Each appetizer station is designed to serve approximately 25 guests, and additional orders may be required to accommodate larger groups or ensure ample portions for your event.*

### PIMENTO GRILLED CHEESE STATION | V

*Creamy pimento cheese melted between golden, buttery sourdough slices, grilled to perfection for a tangy, spicy, and savory bite*

**250**

### CRUDITÉ PLATTER | V & GF

*A vibrant selection of locally sourced farm-fresh vegetables, paired with house-made dips like seasonal hummus, tangy green onion ranch, and refreshing dill yogurt sauce.*

**300**

### FAIR FOOD

*Mini Corn Dogs, zesty Nashville Chicken Sliders, Gooey Mozzarella Sticks, and crispy French Fries*

**400**

### CHARCUTERIE BOARD

*Can accomodate GF*

*A curated selection of premium meats and cheeses, accompanied by velvety whipped ricotta, and a medley of flavors with marinated olives, buttery Marcona almonds, and rich fig jam. Served with a variety of crackers.*

*GF Crackers Available By Request.*

**500**

### SEAFOOD STATION | GF

*A refined trio of fresh Hamachi crudo, chilled shrimp cocktail, and PEI raw oysters. Simple, elegant, and full of clean, coastal flavors.*

*\$120 live raw oyster shucking fee applies*

**550**

### CAVIAR STATION

*Pershing Preferred Caviar*

#### SIBERIAN STURGEON

*Served with traditional accompaniments including fluffy blinis, rich crème fraîche, finely minced boiled egg, crisp red onion, and fresh chives.*

*An elegant and timeless indulgence.*

**795**



# DINNER

Priced Per Guest  
Served Buffet or Family style  
Ask us about our plated dinning experiences.

## STANDARD TIER

One Protein & One Side

50

### STANDARD

Protein Selections

BRICK CHICKEN | GF  
House Marinade & Fresno Hot Sauce

GRILLED SALMON | GF  
Lemon, Olive Oil, Dill

EGGPLANT D'AVOLA | V  
Portobello Ragu, Spicy Tomato,  
Parmesan

## DELUXE TIER

Two Proteins & Choice of Two Sides.

80

### DELUXE

Protein Selections

BRAISED SHORT RIB | GF  
Red Wine Jus, Tender Shallots

BRICK CHICKEN | GF  
Fresno Hot Sauce

BAKED ALASKAN SALMON  
Blistered Cherry Tomatoes, Lemon  
Butter Sauce

EGGPLANT D'AVOLA  
Portobello Ragu, Spicy Tomato,  
Parmesan

## PREMIUM TIER

One Pasta, One Salad, Three Proteins &  
Choice of Three Sides.

135

### PREMIUM

Protein Selections

TOMAHAWK STEAK | GF  
Bone in

BRAISED SHORT RIB | GF  
Red Wine Jus, Tender Shallots

RACK OF LAMB  
Pistachio Crusted Lamb with Zaatar Mustard

HALIBUT  
Creamy Lemon Butter Sauce with garlic,  
white wine, and capers

ROASTED DUCK | GF  
Honey Citrus Glaze

## SIDES

SWEET POLENTA | V & GF  
Chevre, Local Honey

CRISPY FINGERLING POTATOES | V & GF  
Garlic  
Chimichurri

ROASTED CARROTS | V & GF  
Hot Honey &  
Dill Yogurt

GRILLED BROCCOLINI | V & GF  
Sicilian Vinaigrette

GREEN BEANS | V & GF  
Caramelized Onions & Slivered  
Almonds

SEASONAL SUCCOTASH | V & GF  
Sweet corn, green beans, &  
seasonal vegetables



# A LA CARTE DINNER ADD ONS

*Priced Per Person*

## FRESH GREENS | 15

GEM LETTUCE SALAD | V & GF

*Lemon Vinaigrette,  
Chevre, Pepitas*

CAESAR SALAD

*Black Garlic Caesar, Brioche Croutons,  
Grana Padano*

CAPRESE SALAD | V & GF

*Garden Tomatoes, Fresh Mozzarella, Basil  
Pesto, Toasted Pistachio*

BEET SALAD | GF

*Roasted Golden and Purple Beets,  
Strawberry Vinaigrette, Stracciatella,  
Crispy Prosciutto*

## PASTA | 20

CAVATELLI | V

*Garlic Cacio Sauce, Grana Padano*

TRUFFLE MACARONI & CHEESE | V

*Black Truffle, White Cheddar, Bread Crumbs*

ORECCHIETTE | V

*Spring Onion Pesto, Cherry Tomatoes*

MUSHROOM RISOTTO

*Black Garlic, Maitake Mushroom (Can  
accommodate V or GF)*

RIGATONI | V

*Marinara, Ricotta, Basil*

ADDITIONS

*Meatballs +5*

*Bolognese +10*