

CONTINUOUS COCKTAIL PARTY

\$105 per person (food only)



PASSED HORS D'OEUVRES

5-Cheese Mac & Cheese

edible parmesan spoon (V)

Hearts of Palm Ceviche

jalapeño | onion | cilantro | lemon (GF, VG)

Smoked Salmon Blini

chive | creme fraiche

Bacon Wrapped Scallop

maple glaze | balsamic reduction (GF)

Chicken Arancini

parmesan | black sea salt

Grilled Steak Bruschetta

caramelized onion | garlic confit



DINNER STATIONS

PAN-ASIAN BUFFET

Vegetable Dumplings | scallion-soy sauce (VG)

Duck Bao Buns | hoisin | cabbage slaw

Slow-Braised Korean-Style Short Ribs

black vinegar | ginger | sesame seeds (GF)

Jasmine Rice (GF, VG)



MEZZE GRILL

Kebabs | Chicken | Beef | Veggie (GF)

Greek Salad | cucumber | tomato | feta | olives (GF, V)

Pita Bar (VG)

pickled & raw vegetables | assorted hummus
baba ghanoush | lemon-garlic dip | artichoke dip
garnished with pomegranates | dates | grapes | olives



CARVING STATION

Whole-Roasted Hog | adobo-style (GF)

Roasted Fingerling Potatoes | mustard sauce (GF, VG)

Charred Garlic Greens (GF, VG)

Grilled Pineapple (GF, VG)

PASSED DESSERT

Lemon Meringue Pots

Infused Cream Puffs

Milk & Cookie Shots



COFFEE & TEA STATION

Fair-Trade Kobrnick's coffee | decaf

Harney & Sons teas

GF - Gluten Free | V - Vegetarian | VG - Vegan
DF - Dairy Free | NF - Nut Free