

# SWANKY COCKTAIL PARTY

\$130 per person (food only)



## COCKTAIL HOUR - HORS D'OEUVRES

### Savory French Macaron

beet & goat cheese *(GF, V)*

### Cauliflower Pizzette

tricolor cauliflower | garlic confit *(GF, VG)*

### Gougère

caviar | crème fraîche

### Maryland Crab Cake

Old Bay remoulade

### Oyster Rockefeller

spinach béchamel | Pernod

### Duck Empanada

cherry-guava glaze

### Tuscan Chicken Livers

sage | crostini

### Deconstructed Beef Wellington

dijon cream



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## XO OYSTERS

roving oyster & caviar service

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## PASSED SMALL PLATES

### Gnocchi

walnut | parmesan cream | fried sage

### Pan-Seared Cod

saffron butter | togarashi-spice lentils | carrots *(GF)*

### Slow-Braised Short Ribs

Anson Mills creamy polenta | frizzled leeks *(GF)*



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## PASSED DESSERTS

### Mini Creme Brûlée *(GF)*

### NY-Style Cheesecake Bites

cherry swirl

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