

Cocktail Reception

PASSED HORS D'OEUVRES

select 4 / **+15 per person**

select 6 / **+25 per person**

additional hour of service / **+12**

EARTH

POTATO CROQUETTE v truffle mascarpone, basil

ARANCINI v risotto balls- fresh mozzarella, pesto and mozzarella, or roasted mushroom

OLIVE AND RICOTTA TARTS v basil leaf, cracked pepper

BEET BRUSCHETTA v roasted beets, burrata, toasted hazelnuts, orange zest

ZUCCHINI PESTO BRUSCHETTA v zucchini pesto, burrata, pickled fresno pepper

CAPRESE PIPETTE v tomato, mozzarella, balsamic drizzle

CRUDITE SHOOTER v seasonal raw vegetables, herb buttermilk dressing

HERBED GOAT CHEESE CROSTINI v charred carrot slaw, aged balsamic

DEVEILED EGGS pimento, bacon, chive

LAND

HOT HONEY CHICKEN BITES fried chicken, dill pickle, tabasco honey

BACON WRAPPED DATES goat cheese, black pepper maple syrup, bacon

PORK BELLY SKEWER whiskey maple glaze

SWEET POTATO BISCUIT SLIDERS country ham, green apple jam, pimento cheese

MINI BEEF SLIDERS spicy ketchup, cheddar cheese, pickle

BEEF TARTARE fried caper, truffle aioli, potato chip

LAMB MEATBALL KEBAB harissa yogurt

BALSAMIC BEEF CROSTINI tenderloin, arugula, herbed goat cheese, balsamic glaze

BLT BITES thick cut, smoked bacon, roma tomato, romaine, lobster aioli

CREAMY CHICKEN VOL-AU-VENT creamy chicken salad, pastry shell

SPICY CHICKEN MEATBALLS blue cheese dipping sauce

APPLE CIDER PULLED PORK SLIDER brioche, brie, apple slaw

ENHANCEMENTS

FILET MIGNON BITES bacon wrapped, marinated filet, spicy horseradish
+2 per person

MINI BEEF WELLINGTON beef tenderloin, boursin cheese, puff pastry
+2 per person

AGED PROSCIUTTO AND PARMESAN SKEWER
+2 per person

Cocktail Reception

PASSED HORS D'OEUVRES

SEA

SHRIMP DIABLO SKEWER spicy pomodoro sauce, fennel, orange zest

MARYLAND STYLE CRABCAKE remoulade, saltine cracker

SMOKED SALMON CANAPE dill, red onion, lemon, crème fraiche, toasted rye

SEARED TUNA SKEWER sesame seeds, pickled baby beets

FISH AND CHIPS housemade chips, vinegar powder, tuna, tartar sauce

SHRIMP CEVICHE SHOOTER shrimp, bell pepper, mango, red onion, crispy wonton

CRAB STUFFED MUSHROOMS crimini mushroom, spinach, pecorino, lump crab, toasted breadcrumbs

ENHANCEMENTS

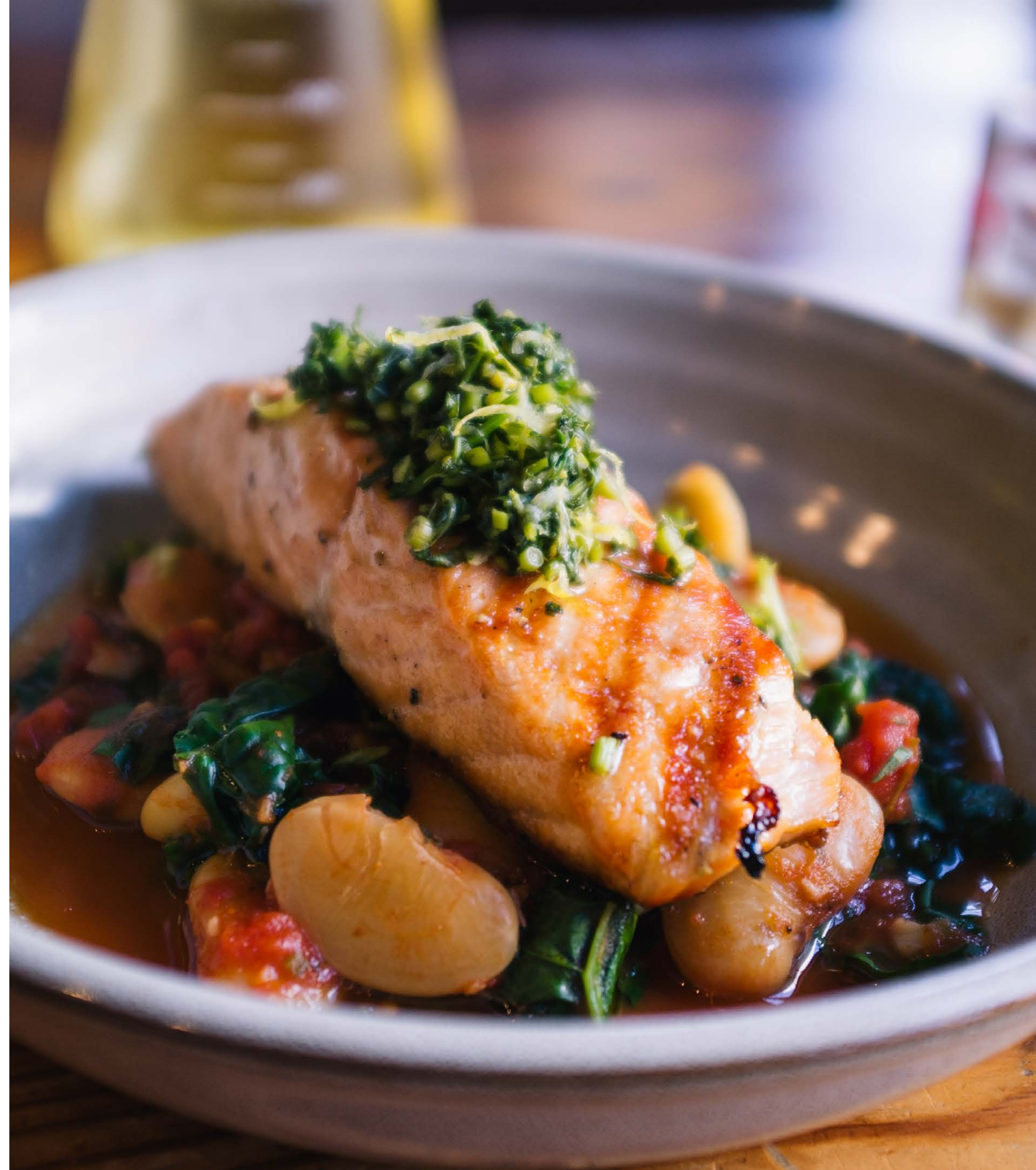
SHRIMP AND GRITS SHOOTER white cheddar grits, spicy tomato sauce
+2 per person

SEARED SCALLOP ZUCCHINI CAKE cranberry bacon jam
+2 per person

MINI LOBSTER ROLL butter roll, Maine lobster, spicy mayo, chive
+2 per person

PICKLED SHRIMP SKEWER pickled in red onion, garlic, dill, oregano, parsley, peppercorn medley, champagne vinaigrette
+2 per person

CREME FRAICHE & CAVIAR TART caviar, savory tart shell, creme fraiche, chive
+3 per person



Cocktail Reception Stations

ONE HOUR SERVICE

WOOD OVEN FLATBREAD STATION

+14 per person

MARGHERITA mozzarella, basil, San Marzano tomato sauce

WILD MUSHROOM v sautéed mushrooms, goat cheese bechamel, caramelized onion, arugula, balsamic glaze

SOPPRESSATA mozzarella, soppressata, San Marzano tomato sauce

CW PESTO pine nuts, feta cheese, house made pesto sauce, roma tomato, fresh arugula

PASTA STATION

select 2 / +16 per person

select 3 / +18 per person

GNOCCHI wild mushrooms, rainbow swiss chard, parmesan cheese

RAVIOLETTI fresh tomato sauce, basil

CAMPANELLE broccoli pesto, toasted pine nuts, ricotta salata

PAPPARDELLE BOLOGNESE beef ragu, shaved parmesan, basil

— accompanied with assorted breadsticks, parmesan cheese, red pepper flakes, grissini & EVOO

ASIAN FUSION

+17 per person

VEGETABLE ROLLS fried wonton, vegetable medley, pickled red pepper jam

MINI POKE BOWLS kale, quinoa, edamame, pickled red onion, pickled shredded carrot, sesame vinaigrette, sesame seed, green onion

PORK POTSTICKERS dumpling sauce, green onion

SALMON SASHIMI CONES sticky rice, tobiko, Asian marinated cucumber

BEEF SKEWERS marinated beef satay, peanut sauce

TASTE OF NEW YORK

+17 per person

REUBEN BITES sauerkraut, swiss cheese, pastrami

SMOKED SALMON red onion, capers, egg, rye toast points

CHINATOWN NOODLE BOXES spicy sobu noodles

SOFT PRETZELS deli mustard

MINI CALZONES pepperoni and mozzarella, sundried tomato, spinach and basil, chicken and artichoke, feta and spinach

Cocktail Reception Stations

ONE HOUR SERVICE

SLIDERS

select 4 / **+16 per person**

CHEESEBURGER roasted shallot aioli, cheddar cheese

FRIED CHICKEN pickle, honey mustard

BBQ BEEF jicama slaw, spicy BBQ sauce

PULLED PORK grilled pineapple, Carolina BBQ sauce

PORTOBELLO MUSHROOM rosemary aioli

GRILLED VEGGIE pesto mayo

GRILLED CHICKEN brie, tomato jam

BLT applewood bacon, little gem, heirloom tomato, spicy mayo

MEATBALL nonna's tomato sauce, mozzarella

— Accompaniments: house cut fries, ketchup, mustard, hot sauce mayo

ENHANCEMENT

CRAB CAKE chipotle tartar, slaw, tomato

+5 per person

TACO STATION

select 3 / **+17 per person**

CHICKEN TINGA | GUAJILLO CHILI BRAISED BEEF | GROUND TURKEY

NOPALES CACTUS | PORTOBELLO MUSHROOM | ROASTED CAULIFLOWER

assembled in fried corn tortilla taco shell

— Accompanied with plantain tostones, Baja slaw, pico de gallo, cilantro, minced onions, lime wedges

ENHANCEMENT

HOUSE MADE GUACAMOLE

+2 per person

MEDITERRANEAN BAR

+12 per person

CHICKPEA HUMMUS | EGGPLANT SPREAD | GRILLED VEGETABLES

TOMATO TAPENADE | TZATZIKI | OIL CURED OLIVES | FETA

PICKLED TURNIPS | GRILLED PITA | LAVASH | BREADSTICKS

CHEESE & CHARCUTERIE

+20 per person

CHEF'S SELECTION OF ASSORTED THREE CURED MEATS AND THREE CHEESES

HONEY, FRESH FRUIT | DRIED FRUITS | SEA SALT ROASTED NUTS

WHOLE GRAIN MUSTARD CRACKERS | TOASTED BAGUETTE

Cocktail Reception Stations

ONE HOUR SERVICE

DESSERT STATION

select 3 / +12 per person

select 5 / +16 per person

ASSORTED COOKIES AND BROWNIES chocolate chip, oatmeal raisin, sugar, chocolate and flourless chocolate brownies

ASSORTED DESSERT BARS blueberry crumb, raspberry crumb, white chocolate

MINI DESSERT SHOOTERS banana pudding, key lime, chocolate mousse

MINI PROFITEROLES seasonal flavors

MINI CANNOLI chocolate chip, pistachio, vanilla

MINI SEASONAL FRUIT TARTS apple, blueberry, cherry



Dinner Stations

ONE AND A HALF HOUR SERVICE

SOUTHERN COMFORT

select 2 proteins / **+30 per person**

CHICKEN AND WAFFLES CW fried chicken and housemade waffles

SOUTHERN KEBAB battered and deep fried, chicken, mushroom, bell pepper, vidalia onion

FRIED OR BLACKENED CATFISH tartar sauce

PULLED PORK spicy BBQ sauce, mesquite BBQ sauce, Alabama white BBQ sauce

SHRIMP AND GRITS stone ground, white cheddar grits, mushroom, smoked bacon white wine sauce

PIMENTO MAC & CHEESE BITES southern chow chow relish

CHOPPED WEDGE SALAD BITES blue cheese, bacon, tomato

SOUTHERN CAVIAR black eyed peas, bell pepper, onion, vinaigrette

ASSORTED PICKLES AND PICKLED VEGETABLES

ICONIC NYC EATS

select 3 / **+30 per person**

HARLEM fried chicken, collard greens, mac & cheese bite

CANAL STREET general tso's chicken & fried rice, cold noodles, sautéed green beans

L.E.S. pastrami, mustard seed and horseradish dipping sauces, potato knish & sour pickles

STREET MEAT chicken pita, lettuce, tomato, beef gyro, yellow rice, hummus, baba ganouj, yogurt tzatziki sauce & hot sauce

SPANISH

+30 per person

CHICKEN & CHORIZO PAELLA saffron rice, peppers and onions

ALBONDIGAS beef & pork meatballs, red wine, tomato sauce

GAZPACHO SHOOTERS crouton, basil oil

HAM AND CHEESE CROQUETTES spicy lemon aioli

PATATAS BRAVAS

TOMBET baked layered eggplant, tomatoes, bell pepper

ROASTED PADRON PEPPERS flake salt, red chili flake

BAHN MI STATION

+30 per person

HONEY HOT CHICKEN

SMOKED BRISKET

MARINATED SLICED TOFU

— individually assembled in sticky buns with cilantro, sliced cucumber, pickled carrots and daikon, spicy mayonnaise, garlic aioli, sliced asian pickles

Dinner Stations

ONE AND A HALF HOUR SERVICE

ITALIAN-INSPIRED

+35 per person

ANTIPASTI grilled artichoke stems, classic arancini

PRIMI

select two

RAVIOLETTI fresh tomato, basil

CAMPANELLE broccoli pesto, toasted pine nuts, ricotta salata

PAPPARDELLE BOLOGNESE beef ragu

SECONDI

select one

SICILIAN CHICKEN blistered heirloom cherry tomatoes and fennel, green olives, capers

BREADED CHICKEN CUTLET tomato sauce, melted mozzarella

HOUSE-MADE MEATBALLS beef & pork meatballs with marinara

CONTORNI

select two

CRISPY BAKED ZUCCHINI

TUSCAN KALE SALAD

SAUTEED ARTICHOKE

CW BRUSSELS

SAUTEED HARICOT VERTS

BUTCHER

served with house rolls | requires chef attendant / +35 per person

MAINS

select two

BEEF TENDERLOIN CW red wine sauce

PRIME RIB garlic chili rub

ROASTED TENDER CHICKEN rosemary

CW SMOKED TURKEY

GARLIC CHILI GLAZED PORK TENDERLOIN

CORIANDER RUBBED SALMON

SAUCES

select two

harissa, labneh, salsa verde, lemon aioli, au jus, chimichurri

SIDES

select two

PARKER HOUSE ROLLS

BRUSSELS SPROUTS lightly fried with molasses vinaigrette and feta

HERB-SEASONED HOUSE CUT FRENCH FRIES

SPAGHETTI SQUASH

PARMESAN ROASTED POTATO

Dinner Stations

ONE AND A HALF HOUR SERVICE

CHEF'S SEASONAL FLAVORS

+30 per person

PROTEIN

select one

SLOW ROASTED TURKEY BREAST cranberry preserve, sage turkey jus

ROASTED PORK LOIN apple chutney, bourbon pork jus

MAPLE GINGER CHICKEN rosemary and chicken jus

SIDES

select one

ROASTED BUTTERNUT SQUASH SALAD pumpkin seeds, vinaigrette

WILD MUSHROOM SOUP SHOOTERS

HERB ROASTED FINGERLING POTATOES

SPINACH AND CRANBERRY SALAD

DESSERT STATION

select one

ASSORTED COOKIES AND BROWNIES chocolate chip, oatmeal raisin, sugar, chocolate and flourless chocolate brownies

ASSORTED DESSERT BARS blueberry crumb, raspberry crumb, white chocolate

MINI DESSERT SHOOTERS banana pudding, key lime, chocolate mousse

MINI PROFITEROLES seasonal flavors

MINI CANNOLI chocolate chip, pistachio, vanilla

MINI SEASONAL FRUIT TARTS apple, blueberry, cherry

Three-Course Dinner

+75 per person

FIRST COURSE

select one

BABY LETTUCES v gala apple, candied pecans, aged cheddar, truffle vinaigrette

ARUGULA SALAD v aged balsamic, cured tomatoes, ricotta salata, extra virgin olive oil

CAESAR SALAD romaine hearts, classic caesar dressing, shaved parmesan, focaccia brown butter croutons

MODERN WEDGE candied bacon, buttermilk dressing, blue cheese, hard-boiled egg, cured tomato, radish, chive

BABY SPINACH SALAD smoked bacon, chopped hard boiled egg, crispy onions, sweet onion vinaigrette

MIXED LETTUCE SALAD heirloom radish, rainbow carrots, goat cheese, marcona almonds

ROASTED MUSHROOM RAGOUT grilled focaccia, madeira mushroom jus, burrata

ENHANCEMENT

CRAB SALAD grapefruit, hearts of palm, avocado, roasted garlic puree, lemon vinaigrette

ENTRÉES

select two, City Winery to include a silent vegetarian option

MISO-HONEY GLAZED BLACK COD grilled broccolini, enoki mushroom, coconut-lime rice

SEARED SCOTTISH SALMON tomato vinaigrette, roasted artichokes, creamy polenta

BACON AND HONEY GLAZED CHICKEN herbed polenta, sautéed shaved brussels sprouts

DIJON CRUSTED CHICKEN potato au gratin, roasted seasonal vegetables

PORK TENDERLOIN caramelized turnips, toasted hazelnuts, apple mustard, jus, sautéed rainbow chard

BISTRO STEAK cauliflower purée, grilled asparagus, beurre blanc

SEARED FILET herb butter, parmesan scalloped potato, haricot verts, crispy shallots

GNOCCHI v plum tomato pomodoro sauce, baby zucchini, sweet onion, basil, roasted mushroom risotto, aged acquerello risotto, wisconsin parmesan

SEASONAL CW WHITE WINE FARRO roasted seasonal vegetables, shaved parmesan, white wine farro, micro-greens

ENHANCEMENT ENTRÉES

select one

DUO PLATES

+8 per person

SURF & TURF FILET & SHRIMP whipped boursin potato, CW red wine demi, CW White Wine Buerre Blanc, Roasted Asparagus

BEET ROASTED SALMON & PETITE FILET sautéed vegetables, stone ground white cheddar grit, CW red wine au poivre, beet and yogurt sauces

DESSERTS

FLOURLESS CHOCOLATE TORTE whipped mascarpone, sea salt

S'MORE BARS chocolate pot de crème, graham crust, chocolate mousse topped with toasted marshmallow

CITRUS POT DE CRÈME lemon curd, meringue

RED VELVET CAKE

APPLE RIESLING PANNA COTTA cinnamon caramel apples, butter crumble

CHOCOLATE MOUSSE matcha crumble, chocolate pearls

RASPBERRY SHORTCAKE whipped lemon ricotta, white chocolate shavings

Family-Style / Buffet Service

SELECT ONE SALAD, SELECT TWO MAINS, SELECT TWO SIDE, ONE DESSERTS
+65 per person — displayed for 1.5 hours

FIRST COURSE

select one

BABY LETTUCES v gala apple, candied pecans, aged cheddar, truffle vinaigrette

ARUGULA SALAD v aged balsamic, cured tomatoes, ricotta salata, balsamic honey lemon vinaigrette

CAESAR SALAD romaine hearts, classic Caesar dressing, shaved parmesan focaccia brown butter croutons

SPINACH SALAD v goat cheese, pickled red onion, spicy pecan, blueberry vinaigrette

HOUSE SALAD v mixed greens, cherry tomato, cucumber, pickled heirloom carrots, parmesan crisp, herbed buttermilk dressing

MAINS

select two

GNOCCHI v wild mushrooms, rainbow swiss chard, parmesan cheese sauce

RAVIOLETTI v fresh tomato, basil

PAPPARDELLE BOLOGNESE beef bolognese

ROSEMARY CHICKEN WITH HERBED DEMI-GLACE

SEARED SALMON WITH CITRUS REDUCTION

GARLIC CHILI GLAZED PORK TENDERLOIN

BRAISED SHORT RIBS hoisin glazed short rib

ADDITIONAL MAIN OPTION + \$10 / \$12 per person

SIDES

select two

ROASTED ASPARAGUS AND TOMATOES shaved parmesan

ROASTED SEASONAL VEGETABLES

MASHED SWEET POTATOES maple-bourbon drizzle, spiced pecans

MASHED RED BLISS POTATOES rosemary, roasted garlic

ROASTED FINGERLING POTATOES herbes des provence, olive oil

WHITE CHEDDAR MAC & CHEESE crispy buttered panko

DESSERTS

select one

ASSORTED COOKIES AND BROWNIES chocolate chip, oatmeal raisin, sugar, chocolate and flourless chocolate brownies

ASSORTED DESSERT BARS blueberry crumb, raspberry crumb, white chocolate

MINI DESSERT SHOOTERS banana pudding, key lime, chocolate mousse

MINI PROFITEROLES seasonal flavors

MINI CANNOLI chocolate chip, pistachio, vanilla

MINI SEASONAL FRUIT TARTS apple, blueberry, cherry