



# evening events menu

## passed or displayed appetizers

priced per piece

### smoked salmon tartine

dill creme fraiche, cherry tomatoes \$6/pc

### ricotta toast

prosciutto di parma, aged balsamic \$4.5/pc

### chicken skewers

grilled chicken breast, bell peppers, \$7/pc

### deviled eggs

pickled shallot, dill \$4/pc

### grilled shiitake mushrooms

green onion, sesame, tamari \$4.5/pc

### ben paris burger sliders

smoked gouda cheese, caramelized onions \$7/pc

### pulled pork sliders

spicy kale slaw \$7/pc

### buttermilk hush puppies

smoked paprika, sweet corn, jalapeno \$4/pc

### caprese skewers

mozzarella, basil, tomatoes, balsamic glaze \$4.5/pc

### wedge salad

green goddess dressing, cherry tomato, bacon, bleu cheese \$12/guest

### cauliflower caesar salad

focaccia breadcrumbs, parmegianno \$12/guest

### hummus & crudite

fresh vegetables, seasonal accompaniments \$16/guest

### grain bowl

mixed greens, shallot vin, roasted carrots, quinoa, lentils, spicy peanut sauce and hazelnut dukkah \$16/guest

### charcuterie

preserves, pickles, mustard, crackers \$22/guest

### cheese board

nuts, honey, fresh bread and crackers, dried & seasonal fruit \$22/guest

### shellfish tower

oysters on the half shell & shrimp cocktail + accompaniments \$28/guest

### alaskan king salmon

pan-seared and baked alaskan king salmon with vegetable risotto  
\$31/guest

### fried chicken

mac & cheese, sesame-honey \$26/guest

### grilled flat iron steak

crispy yukon gold potatoes, chimichurri \$28/guest

### chef's selection mini desserts

seasonal selections of mini desserts \$12/ guest

## stations

minimum 15 guests  
must be ordered for  
total guest  
count/guarantee

\*mandatory service charge of 25% is applied to all event - 18% to the service team, 4% to the house, 3% to the culinary team\*

