



# 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

## stations

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

- wedge salad**  
green goddess dressing, cherry tomato, bacon, bleu cheese \$12/guest
- cauliflower caesar salad**  
focaccia breadcrumbs, parmegiano \$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

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