

# events menu

## passed appetizers

available by the dozen or each

**smoked salmon tartine**  
dill creme fraiche, cherry tomatoes \$6/pc

**ricotta toast**  
prosciutto di parma, aged balsamic \$4.5/pc

**bacon-wrapped jalapeños**  
cream cheese filling \$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

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**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

**burrata cheese platter**  
prosciutto, fresh fruit, heirloom tomato, basil, balsamic, crostini \$18/guest

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

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

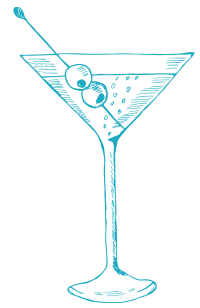
**shellfish tower**  
oysters on the half shell & shrimp cocktail + accompaniments \$28/guest

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

**grilled flat iron steak**  
crispy yukon gold potatoes, chimichurri \$28/guest

## stations

minimum 15 guests



## Prix Fixe Menu

### SMALL PLATES

#### CAULIFLOWER CAESAR

LACINATO KALE, SHAVED CAULIFLOWER, LEMON,  
FOCACCIA BREADCRUMBS, PARMESAN CHEESE

#### HONEY ROASTED CARROTS (v, GF)

HERBED GREEK YOGURT, HAZELNUT DUKKAH

#### BURRATA PANZANELLA SALAD (v)

HEIRLOOM TOMATOES, BASIL, BALSAMIC,  
TOASTED BAGUETTE

### MAINS

#### BRAISED SHORT RIB (GF)

MASHED POTATOES, SAUTEED GREEN BEANS, SHAVED  
ALMOND, DEMI-GLACE

#### LAMB & PESTO TAGLIATELLE

PISTACHIO, CHERRY TOMATOES,  
PARMESAN, LAMB SAUSAGE

#### MUSHROOM RISOTTO (GF, v)

SHIITAKE, SPINACH, PARMESAN CRISP

### DESSERT

#### CARROT CAKE

CREAM CHEESE ICING, HAZELNUT CRUNCH,  
HOUSE-MADE MACARONS

#### S'MORES CAKE

MARSHMALLOW ICE CREAM, SMOKED HOT FUDGE,  
CHOCOLATE CRUNCH



*\*A 20% taxable mandatory service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel. An additional 3% taxable mandatory surcharge will also apply to all items, 100% of which will be distributed to our culinary team and stewards working behind the scenes.*