



HEAVY APPS + COCKTAIL PARTY / HAPPY HOUR!

Seating and gathering areas for up to 25 - 100 guests

Food and Beverage Minimums are based on a 2 hour event

No guaranteed guest count required. Room rental fee may apply

*indicates house recommendations

HORS D'OEUVRES

minimum 3 dozen per type

CROSTINI

*burrata, tomato jam, black salt (veg) \$36/doz

hummus, avocado, pickled red onion (VEGAN) \$30/doz

*rare roast beef, bleu cheese, sweet onion jam \$36/doz

*egg salad with crispy chicken skin, chives \$33/doz

SKEWERS (3 inch skewers)

chilled smoked tofu with cashew butter dipping sauce

(VEGAN/GF) \$36/doz

grilled chicken brushed with tangy, sweet chili, garlic

sauce, fish sauce, green onion and sesame (GF) \$36/doz

ENDIVE

shrimp salad with dill (GF) \$48/doz

*smoked salmon dip with trout roe (GF) \$48/doz

whipped bleu cheese, walnuts, dried cranberries (veg/GF)

\$33/doz

APPETIZERS

serves 15 - 20

***BURRATA** fresh creamy mozzarella and seasonal accompaniments and grilled crostini (veg) \$110

***HUMMUS** hummus, grilled pita, olives, pickled vegetables, pickled red onions (VEGAN) \$100

CRUDITÉS young carrots, asparagus, belgian endive, cucumbers, and radishes with pesto aioli (veg/GF) \$120

SHRIMP COCKTAIL 40 chilled prawns, bloody mary cocktail sauce (GF) \$125

***HOUSE CURED LOX** creme fraiche, persian cucumber, rye croutons, dill oil, shaved red onions, pickled mustard seeds and crostini \$160

CORN JALEPEÑO FRITTERS 25 fritters topped with creme fraiche, piquillo aioli, scallions (veg) \$70

TRUFFLED FRENCH FRIES with parmesan (veg) \$70

- ***FRIED BRUSSELS SPROUTS** lemon, parmesan, Aleppo chile (veg) \$65
- ***WINGS** 40 tangy, sweet chili, garlic sauce, green onion and sesame contains Vietnamese fish sauce! It's good! \$95
- ***CARBONA PIZZA! BITES** assorted detroit-style pizzas (similar to focaccia) cut into 30 bite sizes for easy snacking \$85
- MOZZARELLA STYX** 40 hand cut and breaded brick cheese, deep-fried, with marinara and dilly ranch on the side (veg) \$105
- DONUTS** warm housemade donuts dusted in nutmeg, cinnamon sugar (veg)

SIDES and SALADS

serves 15 - 20

- ***HOUSE PICKLED VEGETABLES** (VEGAN/GF) \$20
- CAULIFLOWER SALAD** roasted cauliflower, pickled fennel, capers, herb oil, dill (VEGAN/GF) \$85
- ***JEAN'S PERSIAN CUCUMBERS** marinated in Bragg's liquid aminos, garlic, sesame (VEGAN/GF) \$60
- ***GLK CHOPPED SALAD** romaine lettuce, roasted corn, english cucumber, cherry tomato, avocado, sunflower seeds, basil vinaigrette (VEGAN/GF) \$80
- ARUGULA SALAD** with cherry tomatoes, shaved parmesan, and lemon vinaigrette (veg/GF) \$60
- ***VICIOUS SALAD** romaine, radicchio, arugula, walnuts, crispy prosciutto, parmesan, chickpeas, black olives, balsamic dressing (GF) \$80

BEVERAGE OPTIONS

HOSTED BAR	HOSTED N/A BAR	DRINK TICKETS	BEVERAGE ADD-ONS	CASH BAR
(default) drinks are charged based on consumption from our abbreviated drink menu and added to the host's final bill (can add an amount to cap at or timeframe if desired)	only non-alcoholic drinks are charged based on consumption and added to the host's final bill (can add an amount to cap at or timeframe if desired)	guests walk up to the cash bar to order with tickets. All drinks for which tickets are redeemed are tallied up and added to the host's final bill	can be offered in addition to any of the beverage plans above (ex. self-service bubble or wine bar in addition to the ability to order drinks either on the host's tab or individually paid)	guests pay for their own drinks at the event or as an option in addition to what the host is offering Minimum purchase based on room size and guest count must be met.