PRIVATE EVENT MENU OPTIONS (SPRING & SUMMER)

Beverages Cocktails, Beer, Wine, Bubbles, Mocktails 2 Drinks Per Person: \$32 3 Drinks Per Person: \$45 Additional Drinks & Soft Drinks: Market Rate per Current Menu

> Small Plates One Item: \$10 Per Person Choose Three: \$27 Per Person

Deviled Eggs Topped with crispy shallots

Hummus Tahina, lemon, cumin, paprika Served with House-made flatbread and sliced cucumber

Pommes Frites Crispy French fries with herbed aioli, ketchup

> **Roasted Brussels Sprouts** Dressed with House-made Ranch or

Glazed with ponzu reduction, scallions

Stuffed Mushrooms

Baked criminis filled with Madeira duxelle, herbed breadcrumbs

Baked Polenta

Roasted Hen-of-the-Woods mushrooms, balsamic reduction, Parmigiano-Reggiano

> Seafood One Item: \$16 Per Person Choose Two: \$30 Per Person

Tuna Poke Shoyu-marinated Ahi tuna, sweet Maui onion, sesame, scallion or *Firecracker* tuna poke, Sriracha, tobiko, sesame

Baked Crab Dip

Lump crab, cream cheese, Creole seasonings, butter crackers

Large Plates One Item: \$12 Per Person Choose Three: \$36 Per Person

Birria Tacos

Chile-braised beef, cilantro, onion, salsa roja, served on fresh corn tortillas

Pull-apart Sliders Meatballs on house-made rolls, marinara, provola, basil

Primavera Flatbread Artichoke cream, asparagus, snap peas, tomatoes, burratal

Sicilian Square Pizza Spica vodka sauce, mozzarella, crisp-and-cup pepperoni

Laab Gai Lettuce cups filled with Thai-style minced chicken

> Sweets One Item: \$7 Per Person Choose Two: \$12 Per Person

Basque-style Cheesecake Burnt honey & cider reduction

Meyer Lemon Bars Lemon curd, spiced shortcrust, powdered sugar

> **Tres Leches Cupcakes** Whipped cream, seasonal fruit

> > Chocolate Chip Cookies Vanilla ice cream

(Please note our menu options are seasonal)

