



WEDDING Catering and Event Menu

CELEBRATE.
GATHER.
INDULGE.

STATIONARY PLATTERS

CHARCUTERIE 15pp

A curated selection of cured meats, artisan cheeses, house accompaniments, pickles, preserves, and house made flatbread.

VEGGIE CRUDITE 6pp

A vibrant assortment of fresh seasonal vegetables served with house-made dip for easy sharing and snacking.

OYSTERS 40 / dozen

Always fresh and shucked to order

CANAPÉS

all ordered and priced by the dozen

BEEF TARTARE (can be made GF) 34

Top Sirloin, Capers, Shallots, Cornichon, Grainy Mustard, Grana Padano, on a Focaccia Crostini

TUNA POKE BITES 30

Yellowfin Tuna, Edamame, Pickled Cucumber, Radish, Unagi Glaze, Sriracha Kewpie Mayo, on a Wonton Crisp, topped with Scallions, Wasabi Greens, and Togarashi

BEET AND GOAT CHEESE GF 21

Beets and Goat Cheese Espuma on Endive with Orange Zest

KOREAN FRIED CHICKEN BITES GF 29

Addictive Korean Fried Chicken bites. Do we really need to explain?

WHIPPED RICOTTA (can be made GF) 22

Garlic Roasted Tomatoes, Lemon, Cracked Pepper, Honey, on Sourdough Bread

MINI BIRRIA TAQUITOS 36

Shortrib, Mozzarella, rolled into a tortilla, served in bite sized pieces with Crema Mexicana and Tequila Compressed Avocado

CUBANO QUESADILLAS 34

Braised Pork Shoulder Swiss Cheese, House Made Pickles, Spicy Mustard, Mango Jalapeño Mojo Sauce

MORTADELLA SKEWER GF 28

Crispy Mortadella on a skewer with Lemon Herb Oil

TROPICAL PRAWN ROLL GF 33

Coconut Sushi Rice, Avocado, Mango, Cucumber, Toasted Coconut Flakes, Pineapple Gastrique, Wasabi, Soy

NY STYLE PIZZAS

Cut into 9 square slices (GF + \$3)

ONE NIGHT IN BANGKOK 22

Pad Kra Pao, Stir-fried Ground Pork, Birds Eye Chili, Thai basil, Lemongrass Lager-pickled Garlic, Mozzarella, Sweet Soy, Fried Egg

DAY OF THE DEAD 22

Chicken Al Pastor, Charred Pineapple, Quick-pickled Red Onions, Jalapeño Salsa, Avocado Crema, Mozzarella, Cilantro, Lime

BRONX 22

Red Sauce, Mozzarella, 'Cup'aroni

MUSHROOM TRIP V 24

Seasonal Mushrooms, Cashew Pesto, Smoked Gouda Cheese, Red Endive Ensalata, Truffle

CHEF'S PLAYGROUND MP

A look inside our Chef's creative mind. Please ask for details

GF gluten free

DF dairy free

V vegetarian



BUFFET MENU

SERVED FAMILY STYLE

All options include House Made Focaccia and accompanied with a starter choice of Caesar Salad, House Salad, or Soup

OPTION 1 29pp

- Beets and Goat Cheese
- Korean Fried Chicken
- Donair Patatas Bravas

OPTION 2 39pp

- Beets and Goat Cheese
- Donair Patatas Bravas
- Chorizo Street Tacos
- Tuna Poke Nachos
- Coconut Crème Brûlée

OPTION 3 49pp

- Beets and Goat Cheese
- Braised Short Rib
- Mashed Potato
- Broccolini
- Chocolate Mousse and Chocolate Paté

ADD CHARCUTERIE 10pp

ADD VEGGIE CRUDITÉ 4pp

ADD WHIPPED RICOTTA 6pp

PLATED DINNER MENU

SERVED BY COURSE

All options include House Made Focaccia and accompanied with a starter choice of Caesar Salad, House Salad, or Soup

OPTION 1 39pp

MAIN (choose one)

Roasted Pork Loin with Preserved Lemon Gastrique, Roasted Potatoes, Seasonal Vegetables

or

Roasted Herb Cod, Roasted Potatoes, Seasonal Vegetables

or

Mushroom Risotto V

DESSERT

Cinnamon Sugar Mini Donuts

OPTION 2 49pp

MAIN (choose one)

Chicken Supreme stuffed with Roasted Red Peppers, Fresh Herbs, and Goat Cheese, Mashed Potato, Seasonal Vegetables

or

Roasted Salmon, Basmati Rice, Seasonal Vegetables

or

Prime Rib Roast with Red Wine Jus, Mashed Potato, Seasonal Vegetables

or

Cacio e Pepe V

DESSERT

Chef's Crème Brûlée

OPTION 3 59pp

MAIN (choose one)

Chicken Supreme stuffed with Prawns, Basil, and Fontina Cheese, Potato Pavé, Seasonal Vegetables

or

Miso Black Cod, Black Rice, Seasonal Vegetables

or

Braised Shortrib, Potato Pavé, Seasonal Vegetables

or

Truffle Mushroom Risotto V

DESSERT

Chef's Crème Brûlée