



PRIVATE DINING MENU

RECEPTION APPETIZERS

20 pieces each

CARPACCIO CROSTINI / 150

arugula, parmesan cheese, truffle oil, capers, horseradish cream

MINI CRAB CAKES / 250

lump crab, with caper aioli

TUNA TARTARE WONTONS / 160

sesame ginger, caper tapenade, crispy wontons

CHARCUTERIE BOARD / 130

artisanal cheeses and meats, pickles, spreads, olives

FILET SLIDERS / 220

2 oz filet, garlic aioli, pickles

SHRIMP COCKTAIL / 180

jumbo shrimp, cocktail sauce

CRAB AND SHRIMP TOAST / 160

lump crab, shrimp, aged cheddar, truffle butter, challah bread, cilantro aioli

GLAZE PORK BELLY CROSTINI / 140

bourbon apricot glaze, frisée

CHICKEN SKEWERS / 120

parmesan breaded chicken skewers

FRIED MAC AND CHEESE BITES / 100

topped with parmesan

BRUSCHETTA CROSTINI / 100

diced tomatoes, goat cheese, balsamic vinaigrette and garlic

LAMB LOLLIPOP / 380

grilled single lamb chop, peach glaze.

CHEF'S CARVED WHOLE TENDERLOIN / 425

oven-roasted whole tenderloin cooked to the desired temperature

MINI DESSERT PLATTER / 120

flourless chocolate cake, blueberry cheesecake, strawberry shortcake