

COCKTAIL RECEPTION

PASSED HORS D'OEUVRES

EARTH

- POTATO CROQUETTE** v truffle mascarpone, basil
- ARANCINI** v risotto balls- fresh mozzarella, pesto and mozzarella, or roasted mushroom
- OLIVE AND RICOTTA TARTS** v basil leaf, cracked pepper
- BEET BRUSCHETTA** v roasted beets, burrata, toasted hazelnuts, orange zest
- ZUCCHINI PESTO BRUSCHETTA** v zucchini, pesto, burrata, pickled fresno pepper
- CAPRESE PIPETTE** v tomato, mozzarella, balsamic drizzle
- CRUDITE SHOOTER** v seasonal raw vegetables, herb buttermilk dressing
- HERBED GOAT CHEESE CROSTINI** v charred carrot slaw, aged balsamic
- DEVEILED EGGS** pimento, bacon, chive

LAND

- HOT HONEY CHICKEN BITES** fried chicken, dill pickle, tabasco honey
- BACON WRAPPED DATES** goat cheese, black pepper maple syrup, bacon
- PORK BELLY SKEWER** whiskey maple glaze
- SWEET POTATO BISCUIT SLIDERS** country ham, green apple jam, pimento cheese
- MINI BEEF SLIDERS** spicy ketchup, cheddar cheese, pickle
- BEEF TARTARE** fried caper, truffle aioli, potato chip
- LAMB MEATBALL KEBAB** harissa yogurt

- BALSAMIC BEEF CROSTINI** tenderloin, arugula, herbed goat cheese, balsamic glaze
- BLT BITES** thick cut, smoked bacon, roma tomato, romaine, lobster aioli
- CREAMY CHICKEN VOL-AU-VENT** creamy chicken salad, pastry shell
- SPICY CHICKEN MEATBALLS** blue cheese dipping sauce
- APPLE CIDER PULLED PORK SLIDER** brioche, brie, apple slaw

ENHANCEMENTS

- FILET MIGNON BITES** bacon wrapped, marinated filet, spicy horseradish
+2 per person
- MINI BEEF WELLINGTON** beef tenderloin, boursin cheese, puff pastry
+2 per person
- AGED PROSCIUTTO AND PARMESAN SKEWER**
+2 per person

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SEA

SHRIMP DIABLO SKEWER spicy pomodoro sauce, fennel, orange zest

MARYLAND STYLE CRABCAKE remoulade, saltine cracker

SMOKED SALMON CANAPE dill, red onion, lemon, crème fraîche, toasted rye

SEARED TUNA SKEWER sesame seeds, pickled baby beets

FISH AND CHIPS housemade chips, vinegar powder, tuna, tartar sauce

SHRIMP CEVICHE SHOOTER shrimp, bell pepper, mango, red onion, crispy wonton

CRAB STUFFED MUSHROOMS crimini mushroom, spinach, pecorino, lump crab, toasted breadcrumbs

ENHANCEMENTS

SHRIMP AND GRITS SHOOTER white cheddar grits, spicy tomato sauce
+2 per person

SEARED SCALLOP ZUCCHINI CAKE cranberry bacon jam
+2 per person

MINI LOBSTER ROLL butter roll, Maine lobster, spicy mayo , chive
+2 per person

PICKLED SHRIMP SKEWER pickled in red onion, garlic, dill, oregano, parsley, peppercorn medley, champagne vinaigrette
+2 per person

CREME FRAICHE & CAVIAR TART caviar, savory tart shell, creme fraiche, chive
+3 per person



COCKTAIL RECEPTION STATIONS

ONE HOUR SERVICE

WOOD OVEN FLATBREAD STATION

MARGHERITA basil, San Marzano tomato sauce

WILD MUSHROOM v sautéed mushrooms, goat cheese bechamel, caramelized onion, arugula, balsamic glaze

SOPPRESSATA mozzarella, soppressata, San Marzano tomato sauce

CW PESTO pine nuts, feta cheese, house made pesto sauce, roma tomato, fresh arugula

PASTA STATION

GNOCCHI wild mushrooms, rainbow swiss chard, parmesan cheese

RAVIOLETTI fresh tomato sauce, basil

CAMPANELLE broccoli pesto, toasted pine nuts, ricotta salata

PAPPARDELLE BOLOGNESE beef ragu, shaved parmesan, basil

— accompanied with assorted breadsticks, parmesan cheese, red pepper flakes, grissini & EVOO

ASIAN FUSION

VEGETABLE ROLLS fried wonton, vegetable medley, pickled red pepper jam

MINI POKE BOWLS kale, quinoa, edamame, pickled red onion, pickled shredded carrot, sesame vinaigrette, sesame seed, green onion

PORK POTSTICKERS dumpling sauce, green onion

SALMON SASHIMI CONES sticky rice, tobiko, Asian marinated cucumber

BEEF SKEWERS marinated beef satay, peanut sauce

TASTE OF NEW YORK

REUBEN BITES sauerkraut, swiss cheese, pastrami

SMOKED SALMON red onion, capers, egg, rye toast points

CHINATOWN NOODLE BOXES spicy sobu noodles

SOFT PRETZELS deli mustard

MINI CALZONES pepperoni and mozzarella, sundried tomato, spinach and basil, chicken and artichoke, feta and spinach

COCKTAIL RECEPTION STATIONS

ONE HOUR SERVICE

SLIDERS

select four

- CHEESEBURGER** roasted shallot aioli, cheddar cheese
 - FRIED CHICKEN** pickle, honey mustard
 - BBQ BEEF** jicama slaw, spicy BBQ sauce
 - PULLED PORK** grilled pineapple, Carolina BBQ sauce
 - PORTOBELLO MUSHROOM** rosemary aioli
 - GRILLED VEGGIE** pesto mayo
 - GRILLED CHICKEN** brie, tomato jam
 - BLT** applewood bacon, little gem, heirloom tomato, spicy mayo
 - MEATBALL** nonna’s tomato sauce, mozzarella
- Accompaniments: house cut fries, ketchup, mustard, hot sauce mayo

ENHANCEMENT

- CRAB CAKE** chipotle tartar, slaw, tomato
- +5 per person`**

TACO STATION

select three

- CHICKEN TINGA | GUAJILLO CHILI BRAISED BEEF | GROUND TURKEY**
 - NOPALES CACTUS | PORTOBELLO MUSHROOM | ROASTED CAULIFLOWER**
- assembled in fried corn tortilla taco shell
- Accompanied with plantain tostones, Baja slaw, pico de gallo, cilantro, minced onions, lime wedges

ENHANCEMENT

- HOUSE MADE GUACAMOLE**
- +2 per person**

MEDITERRANEAN BAR

- CHICKPEA HUMMUS EGGPLANT SPREAD | GRILLED VEGETABLES**
- TOMATO TAPENADE | TZATZIKI | OIL CURED OLIVES | FETA**
- PICKLED TURNIPS | GRILLED PITA | LAVASH | BREADSTICKS**

CHEESE & CHARCUTERIE

- CHEF’S SELECTION OF ASSORTED THREE CURED MEATS AND THREE CHEESES**
- HONEY, FRESH FRUIT | DRIED FRUITS | SEA SALT ROASTED NUTS**
- WHOLE GRAIN MUSTARD CRACKERS | TOASTED BAGUETTE**

ENHANCEMENT COCKTAIL STATIONS

*ADD CHEF ATTENDANT \$150 PER

SOUTHERN COMFORT

select two proteins / **+35 per person**

CHICKEN AND WAFFLES CW fried chicken and housemade waffles

SOUTHERN KEBAB battered and deep fried, chicken, mushroom, bell pepper, vidalia onion

FRIED OR BLACKENED CATFISH tartar sauce

PULLED PORK spicy BBQ sauce, mesquite BBQ sauce, alabama white BBQ sauce

SHRIMP AND GRITS stone ground, white cheddar grits, mushroom, smoked bacon white wine sauce

PIMENTO MAC & CHEESE BITES southern chow chow relish

CHOPPED WEDGE SALAD BITES blue cheese, bacon, tomato

SOUTHERN CAVIAR black eyed peas, bell pepper, onion, vinaigrette

ASSORTED PICKLES AND PICKLED VEGETABLES

ICONIC NYC EATS

+35 per person / includes a selection of three ‘neighborhoods’

HARLEM fried chicken, collard greens, mac & cheese bite

CANAL STREET general tso’s chicken & fried rice, cold noodles, sautéed green Beans

L.E.S. pastrami, mustard seed and horseradish dipping sauces, potato knish & sour pickles

STREET MEAT chicken pita, lettuce, tomato, beef gyro, yellow rice, hummus, baba ganouj, yogurt tzatziki sauce & hot sauce

SPANISH

+35 per person

CHICKEN & CHORIZO PAELLA saffron rice, peppers and onions

ALBONDIGAS beef & pork meatballs, red wine, tomato sauce

GAZPACHO SHOOTERS crouton, basil oil

HAM AND CHEESE CROQUETTES spicy lemon aioli

PATATAS BRAVAS

TOMBET baked layered eggplant, tomatoes, bell pepper

ROASTED PADRON PEPPERS flake salt, red chili flake

BAHN MI STATION

+35 per person

HONEY HOT CHICKEN

SMOKED BRISKET

MARINATED SLICED TOFU

— individually assembled in sticky buns with cilantro, sliced cucumber, pickled carrots and daikon, spicy mayonnaise, garlic aioli, sliced asian pickles

SEATED WEDDING DINNER

FIRST COURSE

select one

- BABY LETTUCES v** gala apple, candied pecans, aged cheddar, truffle vinaigrette
- ARUGULA SALAD v** aged balsamic, cured tomatoes, ricotta salata, extra virgin olive oil
- CAESAR SALAD** romaine hearts, classic caesar dressing, shaved parmesan, focaccia brown butter croutons
- MODERN WEDGE** candied bacon, buttermilk dressing, blue cheese, hard egg cured, tomato, radish, chive
- BABY SPINACH SALAD** smoked bacon, chopped hard boiled egg, crispy onions, sweet onion vinaigrette
- MIXED LETTUCE SALAD** heirloom radish, rainbow carrots, goat cheese, marcona almonds
- ROASTED MUSHROOM RAGOUT** grilled focaccia, madeira mushroom jus, burrata

ENHANCEMENT

- CRAB SALAD** grapefruit, hearts of palm, avocado, roasted garlic puree, lemon vinaigrette
- +4 per person**

ENTRÉES

select two, City Winery to include a silent vegetarian option

- MISO-HONEY GLAZED BLACK COD** grilled broccolini, enoki mushroom, coconut-lime rice
- SEARED SCOTTISH SALMON** tomato vinaigrette, roasted artichokes, creamy polenta
- BACON AND HONEY GLAZED CHICKEN** herbed polenta, sautéed shaved brussels sprouts
- DIJON CRUSTED CHICKEN** potato au gratin, roasted seasonal vegetables
- PORK TENDERLOIN** caramelized turnips, toasted hazelnuts, apple mustard, jus, sautéed rainbow chard
- BISTRO STEAK** cauliflower purée, grilled asparagus, beurre blanc
- SEARED FILET** herb butter, parmesan scalloped potato, haricot verts, crispy shallots
- GNOCCHI v** plum tomato pomodoro sauce, baby zucchini, sweet onion, basil, roasted mushroom risotto, aged acquerello risotto, wisconsin parmesan
- SEASONAL CW WHITE WINE FARRO** roasted seasonal vegetables, shaved parmesan, white wine farro, micro-greens

ENHANCEMENT ENTRÉES

select one

- DUO PLATES +8 per person**
- SURF & TURF FILET & SHRIMP** whipped boursin potato, CW red wine demi, CW White Wine Buerre Blanc, Roasted Asparagus
- Add Lobster \$15 per person / Add Scallop \$12 per person**
- BEET ROASTED SALMON & PETITE FILET** sautéed vegetables, stone ground white cheddar grit, CW red wine au poivre, beet and yogurt sauces

ENHANCEMENT SWEETS

PLATED DESSERTS

+12 per person

FLOURLESS CHOCOLATE TORTE whipped mascarpone, sea salt

S'MORE BARS chocolate pot de crème, graham crust, chocolate mousse
toasted marshmallow topping

CITRUS POT DE CRÈME lemon curd, meringue

RED VELVET CAKE

APPLE RIESLING PANNA COTTA cinnamon caramel apples, butter crumble

CHOCOLATE MOUSSE matcha crumble, chocolate pearls

RASPBERRY SHORTCAKE whipped lemon ricotta, white chocolate shavings

DESSERT STATION

select 3 / **\$14 per person**

select 5 / **\$18 per person**

ASSORTED COOKIES AND BROWNIES chocolate chip, oatmeal raisin, sugar,
chocolate and flourless chocolate brownies

ASSORTED DESSERT BARS blueberry crumb, raspberry crumb,
white chocolate

MINI DESSERT SHOOTERS banana pudding, key lime, chocolate mousse

MINI PROFITEROLES seasonal flavors

MINI CANNOLI chocolate chip, pistachio, vanilla

MINI SEASONAL FRUIT TARTS apple, blueberry, cherry

