

TO SHARE

Premium Cheese & Charcuterie Board
pickles | fruit | nuts | crackers | sweets

PLATED

Fried Chicken Slider
szechuan slaws | eggless sweet pepper aioli

Roasted Farmers Market Vegetables
homemade dill and buttermilk dressing

French Onion Soup
bone stock | sweet vidalia onion | baguette | provolone | Gruyère

Australian Wagyu Au Poivre
peppercorn | frites | arugula

Creamy Bucatini
shallot | butter | cream | aged parm

Kombucha Granita

Chocolate Lava Cake + Fresh Whipped Cream

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NOTE:

No seafood
No eggs
No watermelon

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Quote: \$1800 for 5-8 guests.

Quote includes food, travel fee, service for a two hour dinner, crockery, utensils, set up, and clean up. Quote does not include beverage, table, chairs, linens, gratuity.

A 4% surcharge will apply for all credit card, PayPal, and Venmo good and service transactions. No additional fee for Zelle, Venmo friends and family payment.

Cheese & Charcuterie @eatalya @wholefoods / Steak @traderjoes / Farmers Market Vegetables @southpasfarmersmarket (for Fri-Mon events) @smfms (for Monday-Thursday events) / Caviar @astrea_caviar / Truffle @thetrufflecartel / Wagyu @butcherandbooze / Local fishmonger @goldfishseafoodmarket / Japanese fishmonger @ussakasyu