

RECEPTION/ A LA CARTE *PRICED PER PERSON*

CRUDITE / \$6

seasonal vegetables & dip

CHARCUTERIE BOARD / \$9

cured meats, house pickles + accompaniments

CHEESE PLATE / \$8

assorted cheese, house pickles + accompaniments

ROMAN FLATBREAD/ \$8

grilled flat bread, stracciatella, coastal lemon gremolata

PRESSED PORK BELLY / \$9

apple ketchup, carmelized mustard seed

FRIES / \$5

leek salt, rosemary, malt vinegar aioli

PETERS BISCUITS / \$8

cheddar chive biscuits, pimento cheese, summer alliums

BLUE CRAB DIP / \$11

blue crab, various herbs, old bay crackers

ARRANCINI / \$9

smoked mozzarella, cacio e pepe

MERGUEZ MEATBALLS / \$11

lamb, pork, beef, harissa, tzatziki, herb salad

CHICKEN FINGERS / \$14

crispy chicken, herbed ranch, pecorino

PACKAGE #1

-family-style salad

-flower city bread/whipped ricotta

-your choice of one mains

-your choice of two sides

\$55 per person buffet/ \$75 per person plated

PACKAGE #2

-family-style salad

-flower city bread/whipped ricotta

-your choice of two mains

-your choice of two sides

\$65 per person buffet/ \$85 per person plated

SALAD

- mixed lettuces, torn herbs, cucumber, creamy italian vinaigrette

- panzanella salad, cucumber, tomato, old bay croutons, goddess dressing

MAINS

- *baked cod, white wine, burst tomato, lemon and herbs*
- *crispy chicken thigh, lemon, romano*
- *rigatoni, parmesan, aleppo pepper, vodka sauce, straciatella*
- *braised short rib, sauce au poivre, crispy leeks*
- *bucatini cacio e pepe, cracked pepper, pecorino*
- *grilled market steak, horseradish cream, wild fennel salsa verde*

SIDES

- *orzo, roasted tomato, feta, basil*
- *grilled broccolini, bagna cauda, garlic toum, sesame dukkah*
- *utica greens, prosciutto, hot peppers, herbed breadcrumb*
- *fingerling potatoes, romano, gremolata*
- *street corn, chili crunch tartar sauce, wonton furikake*