

HORS D'OEUVRE PACKAGES

25-PERSON MINIMUM | REQUIRES SERVER(S) & CHEF(S) FOR ADDITIONAL FEE.

INCLUDES COCKTAIL NAPKINS, TASTING VESSELS & MINI UTENSILS, PASSING & CLEARING TRAYS, CHEF'S SURPRISE EXTRAS.

1+ HOUR - PASSING WITH 6 SELECTIONS \$33 PER-PERSON

1 ½+ HOUR - PASSING WITH 8 SELECTIONS \$39 PER-PERSON

2+ HOURS - PASSING WITH 10 SELECTIONS \$45 PER-PERSON

KOBE SLIDERS

AMERICAN WAGYU GROUND BEEF, CHEESE, PICKLE, KETCHUP

NASHVILLE CHICKEN & WAFFLES

BUTTER MILK BATTERED FRIED BREAST CHUNK, MINI MAPLE WAFFLES, HOT SAUCE

CAPTAIN CRUNCH CHICKEN

CHICKEN TENDERS BREADED IN PULVERIZED CAPTAIN CRUNCH CEREAL,
BAKED GBD (GOLDEN BROWN DELICIOUS), HONEY-MUSTARD DIP

BUFFALO CHICKEN SLIDERS

CRISPY SPICY TENDERS, RANCH DRESSING, POTATO ROLL

HARLEQUIN FRANKS

PASTRY WRAPPED BEEF HOTDOGS ROLLED IN BLACK & WHITE SESAME SEEDS,
POMMERY MUSTARD DIP

PULLED PORK POPOVERS

BARBECUE PORK STUFFED CHEDDAR-SCALLION CORNBREAD "MUFFINS"

CUBAN BITES

PANINI PRESSED HAM, GRUYERE, DIJON, GRILLED CHEESE MORSELS

PORK BELLY SKEWERS

SLOW BRAISED & BASTED IN KOREAN BBQ SAUCE, TORCH GLAZE FINISHED

RASPBERRIED BRIE

TRIPLE CREAM BRIE SERVED WARM ON CINNAMON TOAST ROUNDS

POTATO PANCAKES

NEW YORK DELI STYLE LATKES, CARAMELIZED ONION & PEAR CREMA

SPRING ROLLS OR POT STICKERS

ASIAN VEGETABLES, SWEET RED CHILI DIPPING SAUCE

THAI MEATBALLS

AROMATIC-FLORAL SPICED BEEF & PANKO BREADCRUMBS, SWEET & SAVORY FLAVOR
PROFILE, STICKY BROWN PACIFIC RIM INSPIRED SAUCE

SAMOSAS

PUNJABI SPICED POTATOES & PEAS WRAPPED IN INDIAN PASTRY

CRISPY RAVIOLI

CHEESE STUFFED, BREADED & FRIED, MARINARA DIP

WARM GARLIC CHIPS

THE FAMOUS POTATO CHIPS THAT EVERYONE RAVES ABOUT!!!
PRESENTED IN INDIVIDUAL BAMBOO CONES ON FAUX WHEATGRASS

QUESADILLAS

CHICKEN, CHEESE, PEPPERS, ONIONS, MEXICAN HERBS & SPICES

EMPANADAS OR JAMAICAN MEAT PIES

BEEF, MEXICAN HERBS & SPICES OR ISLAND SPICES

CRAB CAKES

MINI MARYLAND STYLE TOPPED W/ CAJUN REMOULADE SAUCE

COCONUT SHRIMP

HAND BREADED SHRIMP, STONE FRUIT GLAZED, TOASTED COCONUT

SHUMAI SPOONS

SHELLFISH DIM SUM DUMPLINGS, SERVED ON MISO SPOON, PONZU SAUCE

ARANCINI TASTING

RISOTTO RICE BALLS STUFFED W/ FRESH MOZZARELLA & REGGIANO
CHOICE OF VODKA OR MARINARA SAUCE

"TOASTIE" MEATBALL TASTING

PAN FRIED ITALIAN MEATBALLS IN SUNDAY GRAVY OVER POT CHEESE

MINI PENNE VODKA TASTING

ALWAYS A CROWD PLEASER, ENHANCED W/ TITO'S VODKA

MINI MAC & CHEESE TASTING

CREAMY OOEY GOOEY FOUR CHEESE BLEND, QUINTESSENTIAL COMFORT FOOD

SOUP SAMPLING

BUTTERNUT SQUASH, TOMATO-BASIL W/ MINI GRILLED CHEESE, TEX-MEX CHILI,
CHICKEN & RICE, TUSCAN VEGETABLE, TRUFFLED POTATO

LAMB "LOLLI CHOPS" (ADDITIONAL \$3.75 P/P)

WOOD FIRE GRILLED, UMAMI MARINATED BABY LAMB CHOPS

"BEEFSTEAK" FILET MIGNON (ADDITIONAL \$3.50 P/P)

OLD SCHOOL STYLE, HAND SLICED BEEF TENDERLOIN, DIPPED IN GARLIC BUTTER
SERVED ON FRENCH BREAD ROUNDS

SHRIMP SHOOTERS (ADDITIONAL \$2 P/P)

SERVED IN SHOT GLASSES W/ BLOODY MARY COCKTAIL SAUCE

ARTISANAL GRAZING DISPLAYS

SERVES 20-30 PEOPLE | REQUIRES SERVER(S) FOR ADDITIONAL FEE.

STATIONARY PRESENTATION UTILIZING RUSTIC WOOD PLATTERS, NATURAL TEAK SLABS & BASKETS

FRESH MOZZARELLA PIPETTES \$125

CHARCUTERIE CUPS \$225

WARM GARLIC CHIPS \$75

CUSTOM DISPLAYS \$375 & UP

APPETIZERS

SOLD IN HALF TRAYS | READY TO HEAT & EAT W/ INSTRUCTIONS | NO SERVER OR CHEF REQUIRED

KOBE SLIDERS \$95 / 20 PCS.

RASPBERRIED BRIE \$96 / 24 PCS.

POTATO PANCAKES \$72 / 18 PCS.

CAN BE CUT IN HALF FOR 36 SERVINGS.

BUFFALO CHICKEN SLIDERS \$85 / 20 PCS.

CRISPY RAVIOLI (CHEESE) \$66 / 24 PCS.

PULLED PORK POPOVERS \$96 / 24 PCS.

SPRING ROLLS OR POTSTICKERS \$66 / 24 PCS.

CAPTAIN CRUNCH CHICKEN \$95 / 24 PCS.

CAN BE CUT IN HALF FOR 48 SERVINGS.

CHICKEN FINGER BITES \$95 / 60-70 PCS.

QUESADILLAS (CHICKEN) \$78 / 24 PCS.

THAI MEATBALLS \$80 / 60 PCS.

COCONUT SHRIMP \$96 / 24 PCS.

WARM GARLIC CHIP BOWL \$75

COMPLETE DIY KIT W/ 25 BAMBOO CONES INCLUDED

SAMOSAS \$80 / 40 PCS.

EMPANADAS OR JAMAICAN MEAT PIES \$72 / 24 PCS.

C R E A T I V A C A T E R I N G

•CLASSIC BUFFET•

\$33 P/P WITH PURCHASE OF HORS D'OEUVRE PACKAGE OR \$38 P/P WITHOUT.
25-PERSON MINIMUM | REQUIRES SERVER(S) & CHEF(S) FOR ADDITIONAL FEE.
UNIQUE PRESENTATION. INCLUDES UPSCALE WARMING, SERVING & DISPLAY ITEMS.

- DOUBLE TIERED SALAD DISPLAY (SELECT 2)
- PASTA, POTATO, RICE, VEGETABLE OR SIDES (SELECT 1) OR (40+ PEOPLE SELECT 2)
- CHICKEN, PORK, OR VEGETARIAN ENTRÉE (SELECT 1) OR (40+ PEOPLE SELECT 2)
- FRESH BAKED BREADS & BUTTER

•SIGNATURE BUFFET•

\$48 P/P | 25-PERSON MINIMUM | REQUIRES SERVER(S) & CHEF(S) FOR ADDITIONAL FEE.
OUR SIGNATURE PRESENTATION. INCLUDES UPSCALE WARMING, SERVING & DISPLAY ITEMS.

- DOUBLE TIERED SALAD DISPLAY (SELECT 2)
- PASTA, POTATO, RICE OR SIDES (SELECT 1) OR (40+ PEOPLE SELECT 2)
- IRON SKILLET VEGETABLE DISPLAY - SEASONAL ARRAY, GRILLED, ROASTED, SAUTÉED
- CHICKEN, PORK, OR VEGETARIAN ENTRÉE (SELECT 1)
- GRAFFITI CEDAR SALMON OR BEEF TIPS (SELECT 1)
- FRESH BAKED BREADS & BUTTER

•ULTIMATE BUFFET•

\$65 P/P | 25-PERSON MINIMUM | REQUIRES SERVER(S) & CHEF(S) FOR ADDITIONAL FEE.
EXTRAVAGANT PRESENTATION. INCLUDES UPSCALE WARMING, SERVING & DISPLAY ITEMS.

- DOUBLE TIERED SALAD DISPLAY (SELECT 2)
- PASTA, POTATO, RICE OR SIDES (SELECT 2)
- IRON SKILLET VEGETABLE DISPLAY - SEASONAL ARRAY, GRILLED, ROASTED, SAUTÉED OR VEGETARIAN ENTRÉE (SELECT 1)
- CHICKEN, PORK, OR VEGETARIAN ENTRÉE (SELECT 1)
- GRAFFITI CEDAR SALMON OR JUMBO CHARRED SHRIMP
- BEEF TIPS OR (40+ PEOPLE NY STRIP CARVING STATION)
- FRESH BAKED BREADS & BUTTER

SALADS

SELECT FOR BUFFET PACKAGES OR PURCHASE À LA CARTE (SERVES UP TO 25)

HOUSE GREENS SALAD \$75

BALSAMIC DRESSING, TOMATO, ONION, GARDEN VEGETABLES

ROASTED PEAR \$90

MAPLE-FRANGELICO SCENTED GREENS, GORGONZOLA, BERRIES, CRAISINS, PECANS

CAESAR \$80

ROMAINE HEARTS, AWESOME DRESSING, CROUTONS, PARMIGIANO

CAPRESE SALAD \$90

HOUSE SALAD, FRESH MOZZARELLA, ROASTED PEPPER, GOLDEN RAISINS, PISTACHIOS

PASTA, POTATO, RICE

SELECT FOR BUFFET PACKAGES OR PURCHASE À LA CARTE (HALF SERVES UP TO 15 | FULL SERVES UP TO 25-30)

PENNE VODKA \$85 | \$140

SAN MARZANO TOMATOES, CREAM, ONIONS, BASIL, TITO'S VODKA

MAC & CHEESE \$85 | \$140

AUTHENTIC CREAMY SOUTHERN VERSION, NOT JUST FOR KIDS

TINY PASTA "RISOTTO" STYLE \$90 | \$140

MIXED MINI PASTAS, MUSHROOMS, PEAS, PARMIGIANO, BUTTER, TRUFFLE OIL

PASTA ALLA ANTONIA \$90 | \$140

BROCCOLI RABE, GARLIC, SAUSAGE, CHICKPEAS, TREBBIANO BUTTER SAUCE

CAVATELLI & BROCCOLI \$85 | \$140

GARLIC SAUTÉED FLORETS, LEMON ZEST, CHICKEN BROTH, AGLIO E OLIO SAUCE

PASTA NONNA \$90 | \$140

BAKED PASTA, EGGPLANT, STRACCIATELLA CHEESE, FRESH TOMATO SUGO

PASTA BOLOGNESE OR RICE BOLOGNESE \$90 | \$140

GROUND BEEF & PORK, BAROLO WINE, CREAM, TOMATOES, SOFFRITTO

PASTA PRIMAVERA OR RICE PRIMAVERA \$90 | \$140

SEASONAL VEGETABLES & MUSHROOMS, GARLIC-TRUFFLE SCENTED SAUCE

HERBACEOUS RICE PILAF \$85 | \$140

VIBRANTLY COLORED GREEN RICE, SPINACH, EDAMAME, AROMATICS

GARLIC MASHED POTATOES \$85 | \$140

CREAMY, BUTTERY, ROASTED GARLIC SCENTED

BOULANGÈRE POTATOES \$85 | \$140

OVEN ROASTED SLICED POTATOES, MINCED MELTED ONIONS

CONFIT POTATOES \$85 | \$140

TINY NEW POTATOES SLOWLY CRISPED IN BUTTER, HERBS & SEA SALT

ENTRÉES

SELECT FOR BUFFET PACKAGES OR PURCHASE À LA CARTE (HALF SERVES UP TO 15 | FULL SERVES UP TO 25-30)

LEMON CHICKEN \$95 | \$170

FRANCAISED MEDALLIONS, LEMON BUTTER SAUCE

CHICKEN & MUSHROOMS \$95 | \$170

GRILLED MEDALLIONS, FOREST MUSHROOMS, MARSALA SAUCE

SIMPLY GRILLED CHICKEN \$95 | \$170

OR SIMPLY CAJUN BLACKENED MEDALLIONS

CHICKEN BRUSCHETTA \$95 | \$170

GRILLED MEDALLIONS, TOMATOES, ONIONS, OLIVES, BALSAMIC-GARLIC DRIZZLED

CAPTAIN CRUNCH CHICKEN \$95 | \$170

OR REGULAR CHICKEN FINGERS

CHICKEN TENDER NUGGETS BREADED IN PULVERIZED CAPTAIN CRUNCH CEREAL, GBD (GOLDEN BROWN DELICIOUS), HONEY-MUSTARD

CHICKEN ALLA ADRIANNA \$95 | \$170

GRILLED MEDALLIONS TOPPED W/ PANCETTA, SPINACH, MOZZARELLA, DEMI-GLACE

CHICKEN MILANO (PLATTERED - MD. & LG.) \$120 | \$180

BREADED SLICED CUTLETS, FRESH MOZZARELLA, ROASTED PEPPERS, ONIONS, BALSAMIC-GARLIC DRIZZLED

JUNGLE NUT CHICKEN (PLATTERED - MD. & LG.) \$130 | \$190

FRANCAISED MEDALLIONS, WILD BERRIES, STONE FRUIT GELEÉ-TREE NUT CRUSTED

EGGPLANT ROLLANTINI \$90 | \$160

STUFFED W/ RICOTTA, PARMIGIANO, MOZZARELLA, TOMATO SAUCE

VEGETABLE PARMESAN \$90 | \$160

ASSORTED VEGGIES GRILLED, ROASTED, SAUTÉED, LAYERED W/ ENHANCING CHEESES, HERBS, FRESH TOMATO SAUCE

GRAFFITTI CEDAR SALMON \$160 (1 PLANK, SERVES UP TO 16)

CEDAR PLANKED WILD SALMON FILLET, SEA SALT & CRACKED PEPPER, THYME, DECONSTRUCTED VINAIGRETTE OF COLORFUL COULIS, OILS & BALSAMIC

JUMBO CHARRED SHRIMP \$125 (50 PC) | \$240 (100 PC)

MARINATED IN HERBS & GARLIC-CITRUS INFUSED OILS, FIRE GRILLED

SAUSAGE GIAMBOTTA \$90 | \$160

PORK SAUSAGE, PEPPERS, ONIONS, MUSHROOMS, TOMATOES

BBQ PORK \$95 | \$170

SECRETLY RUBBED PORK BUTTS, SLOWLY HOUSE SMOKED & PULLED, EXTRA ST. LOUIS STYLE BBQ SAUCE ON THE SIDE

BEEF TIPS \$115 | \$225

SEARED SHORT RIB TIPS, WILD MUSHROOMS, TRUFFLE SCENTED DEMI-GLACE

FILET MIGNON \$299 (APPROXIMATELY 24 / 5 OZ PORTIONS)

SLICED OR WHOLE TENDERLOIN, HORSE RADISH SAUCE & DEMI-GLACE ON SIDE

SIDES & BRUNCH ITEMS

SELECT FOR BUFFET PACKAGES OR PURCHASE À LA CARTE (HALF SERVES UP TO 15 | FULL SERVES UP TO 25-30)

WARM GARLIC CHIP BOWL \$75

COMPLETE DIY KIT W/ 25 BAMBOO CONES INCLUDED

VEGETABLE MEDLEY \$90 | \$160

SEASONAL ARRAY, GRILLED, ROASTED, SAUTÉED

FRENCH GREEN BEANS & BABY CARROTS \$85 | \$155

CITRUS COMPOUND BUTTER, SEA SALT & CRACKED PEPPER

BUTTERNUT SQUASH SOUP \$16 PER QUART

MAPLE-GINGER INFUSED VELVETY PUREE W/ TOUCH OF CREAM, SIDE TOPPINGS OF GORGONZOLA CHEESE, PECANS & DRIED CRANBERRIES

MUSHROOM MÉLANGE \$119 | \$200

ROASTED CREMINIS, SHITAKES, OYSTERS, CHAMPIGNONS, TRUFFLE-THYME SCENTED

ROLLS & BUTTER \$10 PER DOZEN

BAKERY BOX OF FRESH ARTISANAL BREADS W/ BUTTER CUPS

CORN BREAD WEDGES & BUTTER \$24 PER DOZEN

HOMEMADE W/ CHEDDAR, GREEN ONIONS, FRESH CORN

VEGETABLE TORTE (PLATTERED - MD. & LG.) \$99 | \$169

GRILLED SEASONAL VEGETABLES & FRESH MOZZARELLA "LAYER CAKE"

QUICHE \$70 (SERVES UP TO 10) (MUST ORDER 2)

CELEBRATED MUSHROOM MÉLANGE & FRENCH BRIE OR CUSTOM CREATION

"POUTINE" POTATOES \$90 | \$160

NEW POTATOES, GRAVY, BACON, BANGERS, CHEESE CURDS, FRIED ONION STRINGS

PAIN PERDU \$90 | \$160

FRENCH TOAST BREAD PUDDING, SIDE OF WHISKEY CARAMEL & CHANTILLY CREAM

CROQUE MONSIEUR GRATINÉE \$90 | \$160

PARISIAN HAM, GRUYERE, BRIOCHE, HERBES DE PROVENCE, BÉCHAMEL SAUCE

CUSTOM BRUNCH PACKAGES (\$42+ P/P, 25 PERSON MINIMUM)

EGG SELECTIONS AVAILABLE, REQUIRES SERVER(S) & CHEF(S) FOR ADDITIONAL FEE.

DESSERTS

CHEESECAKE LOLLIPOPS \$3 EACH (12-PC. MINIMUM)

MINI CHOCOLATE LAVA SOUFFLÉS \$4 EACH (20-PC. MINIMUM)

PETITE CRÈME BRULÉE \$4 EACH (20-PC. MINIMUM)

SWEETS PLATTERS 40 PC. \$90 | 60 PC. \$135 | 80 PC. \$180

CHOCOLATE CHIP COOKIES, FUDGE BROWNIES, CHEESECAKE LOLLIPOPS, CHOCOLATE DIPPED OREOS

FANCY COFFEE & TEA DISPLAY

\$200 SERVES UP TO 50 PEOPLE (\$2 EACH ADDITIONAL PERSON) | REQUIRES SERVER FOR ADDITIONAL FEE.

BREWERS, THERMAL POTS, RISERS & WOOD TRAYS, TEA BOX, UPSCALE DISPOSABLE CUPS, TRENDY BAMBOO STIRRERS, HALF & HALF, SUGAR, SUGAR SUBSTITUTE