

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 \$30 PER-PERSON

1 ½ HOUR - PASSING WITH 8 SELECTIONS \$35 PER-PERSON

2+ HOURS - PASSING WITH 10 SELECTIONS \$40 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 SLIDERS

CRISPY SPICY CHICKEN TENDERS, RANCH DRESSING, POTATO ROLL

HARLEQUIN FRANKS

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

CORN PUPPIES

MINI CARNIVAL STYLE CORN BATTERED BEEF HOTDOGS W/ MUSTARD & KETCHUP

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

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

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

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, MARINARA OR BOLOGNESE 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

BUTTERNUT SQUASH SOUP TASTING

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

LAMB "LOLLI CHOPS" (ADDITIONAL \$3 P/P)

WOOD FIRE GRILLED, UMAMI MARINATED BABY LAMB CHOPS

"BEEFSTEAK" FILET MIGNON (ADDITIONAL \$3 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

DIVER SCALLOPS (ADDITIONAL \$2 P/P)

PAN SEARED, TRUFFLE SCENTED, BALSAMIC DRIZZLED, REGGIANO DUSTED

ARTISANAL GRAZING DISPLAYS

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

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

FRESH MOZZARELLA PIPETTES \$100

CHARCUTERIE CUPS \$200

APPETIZERS

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

KOBE SLIDERS \$90 / 20 PCS.

SPRING ROLLS \$60 / 24 PCS.

POTATO PANCAKES \$60 / 16 PCS.
CAN BE CUT IN HALF FOR 32 SERVINGS.

BUFFALO SLIDERS \$80 / 20 PCS.

PULLED PORK POPOVERS \$90 / 24 PCS.

COCONUT SHRIMP \$90 / 24 PCS.

CAPTAIN CRUNCH CHICKEN \$90 / 24 PCS.
CAN BE CUT IN HALF FOR 48 SERVINGS.

CHICKEN FINGER BITES \$80 / 60-70 PCS.

THAI MEATBALLS \$75 / 60 PCS.

CORN PUPPIES \$75 / 60 PCS.

WARM GARLIC CHIP BOWL \$70
COMPLETE DIY KIT W/ 25 BAMBOO CONES INCLUDED

SAMOSAS \$75 / 40 PCS.

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

•SUPPLEMENTAL BUFFET•

ONLY AVAILABLE WITH THE PURCHASE OF AN HORS D'OEUVRE PACKAGE.
\$26 P/P | 25-PERSON MINIMUM | REQUIRES SERVER(S) & CHEF(S) FOR ADDITIONAL FEE.
UNIQUE PRESENTATION. INCLUDES UPSCALE WARMING, SERVING & DISPLAY ITEMS.

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

•SIGNATURE BUFFET•

\$40 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 (CHOOSE 2)
- PASTA, POTATO, OR RICE (CHOOSE 1) (40+ PEOPLE CHOOSE 2)
- IRON SKILLET VEGETABLE DISPLAY - SEASONAL ARRAY, GRILLED, ROASTED, SAUTÉED
- CHICKEN OR PORK ENTRÉE (CHOOSE 1)
- GRAFFITTI CEDAR SALMON OR BEEF TIPS (CHOOSE 1)
- FRESH BAKED BREADS & BUTTER

•ULTIMATE BUFFET•

\$56 P/P | 25-PERSON MINIMUM | REQUIRES SERVER(S) & CHEF(S) FOR ADDITIONAL FEE.
UNIQUE & SIGNATURE PRESENTATION. INCLUDES UPSCALE WARMING, SERVING & DISPLAY ITEMS.

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

SALADS

CHOOSE FOR BUFFET PACKAGES OR PURCHASE ALA CARTÉ (SERVES UP TO 20)

HOUSE GREENS SALAD \$70

BALSAMIC DRESSING, TOMATO, ONION, GARDEN VEGETABLES

ROASTED PEAR \$80

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

CAESAR \$70

ROMAINE HEARTS, AWESOME DRESSING, CROUTONS, PARMIGIANO

CAPRESE SALAD \$80

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

PASTA, POTATO, RICE

CHOOSE FOR BUFFET PACKAGES OR PURCHASE ALA CARTÉ (HALF SERVES UP TO 15 | FULL SERVES UP TO 25-30)
ALL PASTA & RICE DISHES COME WITH EXTRA SAUCE / BROTH & GRATED PARMIGIANO ON THE SIDE.

PENNE VODKA \$80 | \$135

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

MAC & CHEESE \$80 | \$135

AUTHENTIC CREAMY SOUTHERN VERSION, NOT JUST FOR KIDS

TINY PASTA "RISOTTO" STYLE \$80 | \$135

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

PASTA ALLA ANTONIA \$80 | \$135

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

CAVATELLI & BROCCOLI \$80 | \$135

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

PASTA NONNA \$80 | \$135

BAKED PASTA, EGGPLANT, STRACCIATELLA CHEESE, FRESH TOMATO SUGO

PASTA BOLOGNESE OR RICE BOLOGNESE \$80 | \$135

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

PASTA PRIMAVERA OR RICE PRIMAVERA \$80 | \$135

SEASONAL VEGETABLES & MUSHROOMS, GARLIC-TRUFFLE SCENTED SAUCE

HERBACEOUS RICE PILAF \$80 | \$135

VIBRANTLY COLORED GREEN RICE, SPINACH, EDAMAME, AROMATICS

GARLIC MASHED POTATOES \$80 | \$135

CREAMY, BUTTERY, ROASTED GARLIC SCENTED

BOULANGÈRE POTATOES \$80 | \$135

OVEN ROASTED SLICED POTATOES, MINCED MELTED ONIONS

CONFIT POTATOES \$80 | \$135

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

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

ENTRÉES

CHOOSE FOR BUFFET PACKAGES OR PURCHASE ALA CARTÉ (HALF SERVES UP TO 15 | FULL SERVES UP TO 25-30)

LEMON CHICKEN \$95 | \$165

FRANCAISED MEDALLIONS, LEMON BUTTER SAUCE

CHICKEN & MUSHROOMS \$90 | \$155

GRILLED MEDALLIONS, FOREST MUSHROOMS, MARSALA SAUCE

SIMPLY GRILLED CHICKEN \$85 | \$150

OR SIMPLY CAJUN BLACKENED MEDALLIONS

CHICKEN BRUSCHETTA \$90 | \$155

GRILLED MEDALLIONS, FRESH MOZZARELLA, TOMATOES, ONIONS, OLIVES

CAPTAIN CRUNCH CHICKEN \$90 | \$155

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

CHICKEN ALLA ADRIANNA \$95 | \$165

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

CHICKEN MILANO \$90 | \$155

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

JUNGLE NUT CHICKEN \$99 | \$175

FRANCAISED MEDALLIONS, STONE FRUIT GELEÉ-TREE NUT CRUSTED

EGGPLANT ROLLANTINI \$90 | \$155

STUFFED W/ RICOTTA, PARMIGIANO, MOZZARELLA, TOMATO SAUCE

VEGETABLE PARMESAN \$95 | \$165

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

GRAFFITTI CEDAR SALMON \$150 (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 \$120 (50 PC) | \$230 (100 PC)

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

SAUSAGE GIAMBOTTA \$90 | \$155

PORK SAUSAGE, PEPPERS, ONIONS, MUSHROOMS, TOMATOES

BBQ PORK \$90 | \$170

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

BEEF TIPS \$110 | \$200

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

FILET MIGNON \$289 (APPROXIMATELY 25 / 5 OZ PORTIONS)

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

SIDES & BRUNCH ITEMS

PURCHASE ALA CARTÉ (HALF SERVES UP TO 15 | FULL SERVES UP TO 25-30)

WARM GARLIC CHIP BOWL \$70

COMPLETE DIY KIT W/ 25 BAMBOO CONES INCLUDED

VEGETABLE MEDLEY \$95 | \$175

SEASONAL ARRAY, GRILLED, ROASTED, SAUTÉED

FRENCH GREEN BEANS & BABY CARROTS \$80 | \$145

CITRUS COMPOUND BUTTER, SEA SALT & CRACKED PEPPER

BUTTERNUT SQUASH SOUP \$15 PER QUART

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

MUSHROOM MEDLEY \$100 | \$200

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

ROLLS & BUTTER \$10 PER DOZEN

BAKERY BOX OF PETITE ASSORTED BREADS W/ BUTTER CUPS

CORN BREAD WEDGES & BUTTER \$24 PER DOZEN

HOMEMADE W/ CHEDDAR, GREEN ONIONS, FRESH CORN

VEGETABLE TORTE \$99 | \$149

GRILLED SEASONAL VEGETABLES & FRESH MOZZARELLA "LAYER CAKE"

QUICHE \$70 (SERVES UP TO 10)

OUR CELEBRATED MUSHROOM MÉLANGE & TRIPLE CREAM BRIE QUICHE

"POUTINE" POTATOES \$90 | \$155

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

PAIN PERDU \$90 | \$155

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

CROQUE MONSIEUR GRATINÉE \$90 | \$155

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

CUSTOM BRUNCH PACKAGES (\$36+ P/P, 25 PERSON MINIMUM)

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

DESSERTS

PURCHASE ALA CARTÉ | PURCHASE PLATTERS

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

CHOCOLATE LAVA SOUFFLÉS \$3 EACH (20-PC. MINIMUM)

CRÈME BRULÉE \$3 EACH (20-PC. MINIMUM)

SWEETS PLATTERS 40 PC. \$70 | 60 PC. \$105 | 80 PC. \$140

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

FANCY COFFEE & TEA DISPLAY

\$200 SERVES UP TO 60 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