



WINTER COCKTAIL FÊTE

this menu was just what our sophisticated clients dreamed of with a classic cocktail hour followed by a family style wintery dinner and a great dj. family style dining brings people together where food and conversation is the focus easier planning for client • great with simple tablescapes design

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SPECIALTY COCKTAILS

THE PALOMA

tequila, fresh squeezed ruby red grapefruit + lime juices, grapefruit soda, salt

PASSION + SPICE

vodka, aperol, passionfruit, jalepeño syrup, fresh squeezed lemon, seltzer

BLOOD ORANGE FIZZ

gin, blood orange soda, mint simple syrup, fresh squeezed lime

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PASSED HORS D'OEUVRES

LAOTIAN CHICKEN SPRING ROLL

green onion, rice noodle, peanut-lime dipping sauce

FRENCH ONION TART

gruyère, thyme leaves, buttery onions

DUCK PROSCIUTTO

seeded crostini, ginger-plum jam

STEAKHOUSE BITE

crispy yukon potato bite, sliced steak, cabernet aioli, caramelized onion

GRILLED BABY LAMB CHOP

walnut romesco

KOREAN BBQ CAULIFLOWER BITE

wild sesame, scallion



FIRST COURSE

ROASTED BEET SALAD (VEG)

baby kale, zucchini, brined savoy cabbage, black quinoa, ricotta salata, apricot-sesame vinaigrette

MOLASSES BROWN BREAD
SEEDED GRAIN DINNER ROLL

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FAMILY STYLE DINNER

SHORT RIB

red wine demi glace

ARCTIC CHAR

saffron rouille

POTATO GRATIN

sweet cream butter, white cheddar

ROASTED BABY CARROTS

za'atar spices

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FAMILY STYLE DESSERT

S'MORE TORCHED MERINGUE

melted chocolate filling, housemade graham cracker

LAYERED CAKE BARS

pistachio-blood orange

EARL GREY + YUZU PETIT FOUR

earl grey infused vegan sponge cake, tangy yuzu jelly, vegan icing

BLACK WALNUT BOURBON TART

kings syrup, butter, brown sugar

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WEDDING CAKE

A FLORAL ARRANGEMENT

orange blossom honey + lavender cake with vanilla bean crème diplomat

CUSTOM BAR PACKAGE

mix and match to customize from three different packages