

PASSED APPETIZERS

LEMON POACHED SHRIMP WITH COCKTAIL SAUCE
SHRIMP CEVICHE WITH AVOCADO & RED ONION
TUNA TARTARE TOSTADAS WITH SZECHUAN PEPPER
SALMON POKE STUFFED INARI SUSHI
MINI SHRIMP PO'BOY WITH REMOULADE

PORK BAHN MI SLIDERS
ITALIAN MINI MEATBALLS WITH TOMATO SAUCE & PECORINO
CHICKEN SALAD PUFFS WITH PECANS & BLUEBERRIES
HAWAIIAN BBQ CHICKEN TACOS WITH KIMCHI CUCUMBERS
CHARCUTERIE SKEWERS
BULGOGI STUFFED INARI SUSHI

GARBANZO & LENTIL FALAFEL WITH GARLIC SAUCE
JACK FRUIT SLIDERS WITH CHIPOTLE BBQ & SLAW
MUSHROOM & BEET PATE WITH GRILLED CROSTINI
HEARTS OF PALM CEVICHE WITH AVOCADO & MANGO
FRIED TOFU BAHN MI SLIDERS
TAJIN FRUIT CUPS
STUFFED MUSHROOMS WITH PECORINO & PANKO

ITALIAN DINNER

MEATBALLS WITH TOMATO SAUCE & PECORINO
CHICKEN MUSHROOM MARSALA
GRILLED HOT OR SWEET SAUSAGE WITH PEPPERS & ONIONS
FRIED CHICKEN CUTLETS WITH LEMON & PARMESAN
EGGPLANT PARMIGIANA

ARUGULA SALAD WITH PECORINO & LEMON VINAIGRETTE
ROMAINE CESAR SALAD WITH CIABATTA CROUTONS
ANTIPASTO SALAD WITH PICKLED VEGETABLES
ITALIAN POTATO SALAD WITH BLACK OLIVES

GRILLED ASPARAGUS WITH LEMON & CRUSHED RED PEPPER
CHARRED BROCCOLI WITH FRIED GARLIC & BLACK OLIVES

BAKED RIGATONI WITH BOLOGNESE SAUCE
PASTA PRIMAVERA WITH TOMATOES, SQUASH & ONIONS

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PASTA PRIMAVERA WITH TOMATOES, SQUASH & ONIONS

AGINETTI SPRINKLE COOKIES

MINGLING FLAVORS

TUNA TARTARE CRISPS WITH AVOCADO & SZECHUAN PEPPER
SALMON POKE STUFFED INARI SUSHI
BULGOGI STUFFED INARI SUSHI

VIETNAMESE STICKY WINGS WITH FISH SAUCE & PEANUTS
HONEY GOCHUJANG WINGS WITH SESAME SEEDS & SCALLIONS
KARAAGE FRIED CHICKEN BITES WITH YUZU AIOLI

THAI BBQ CHICKEN WITH PEANUT SAUCE
PORK KATSU CUTLETS WITH TONKATSU SAUCE & CABBAGE
CHAR SUI ROAST PORK SHOULDER WITH WATERMELON HOISON GLAZE

VEGAN BEEF & BROCCOLI WITH SWEET SOY GLAZE
IMPOSSIBLE LETTUCE CUPS
FRIED TOFU KATSU WITH TONKATSU SAUCE & CABBAGE

JAPCHAE GLASS NOODLES WITH MUSHROOMS & VEGETABLES
EGG FRIED RICE WITH ONIONS, SQUASH & PEAS
STEAMED JASMINE RICE

MODERN AMERICAN

ROASTED CHICKEN WINGS WITH LEMON PEPPER DRY RUB
BROILED CHICKEN MEATBALLS WITH SAGE BROWN BUTTER
GARBANZO & LENTIL FALAFEL WITH GARLIC SAUCE
SMOKEY BABAGANOUSH WITH RAINBOW CARROTS & FLATBREAD

GRILLED TRI-TIP WITH CHIMICHURRI & CHARRED SCALLIONS
GRILLED CHICKEN BREAST WITH PESTO & TOASTED PEPITAS
PAN-SEARED SALMON WITH DILL & GOCHUGARU
PAN-SEARED KING OYSTER MUSHROOMS WITH MISO BROWN BUTTER

CAJUN SHRIMP MAC & CHEESE WITH WHITE CHEDDAR
PASTA FAGLIOLI WITH RAINBOW CHARD AND PECORINO

CHARRED BROCCOLINI WITH FRIED GARLIC & BLACK OLIVES
RAINBOW POTATOES WITH CARAMELIZED ONIONS & GARLIC SAUCE
QUINOA KALE SALAD WITH CARROTS & SESAME MISO DRESSING

BRUNCH

BACON & GRUYERE QUICHE
BROCCOLI & CHEDDAR QUICHE
SPINACH & GARLIC QUICHE

SAUSAGE & BELL PEPPER FRITTATA
MUSHROOM & CHIVE FRITTATA

FRESH CUT SEASONAL FRUIT
RED-SKINNED BREAKFAST POTATOES

HAM & GRUYERE STUFFED CREPES
CREAMY SPINACH STUFFED CREPES
BOURBON BANANA STUFFED CREPES

TEA PARTY

CUCUMBER SANDWICHES WITH WATERCRESS & WHIPPED BUTTER
CHICKEN WALDORF PUFFS WITH PECANS & BLUEBERRIES
SMOKED SALMON PINWHEELS WITH CREAM CHEESE & DILL
EGG SALAD SANDWICHES WITH PICKLED SHALLOTS

SPINACH & GRUYERE MINI QUICHES
MUSHROOM & LEEK MINI QUICHES
DEVEILED EGGS
RICOTTA & ENGLISH PEA CROSTINI
BACON-WRAPPED DATES

SHORTBREAD COOKIES
SCONES WITH WHIPPED CREAM & LEMON CURD
RED VELVET MINI CUPCAKES
CARROT MINI CUPCAKES
LEMON BLUEBERRY BUNDT CAKE
EARL GREY COOKIES WITH LEMON GLAZE
GRAPEFRUIT FRENCH YOGURT CAKE

COOKED-TO-ORDER POP-UP SPECIALTIES

OUR FAMOUS MEATBALL BURGERS:

- CHEDDAR, ONION JAM, SOUR PICKLES & CALABRIAN AIOLI
- PROVOLONE, TOMATO ONION JAM, ARUGULA & CALABRIAN AIOLI
- MUNSTER, FRIED CAPICOLA, BALSALMIC BBQ & FRIED ONIONS
- SWISS, MUSHROOMS & ONIONS, ARUGULA & CALABRIAN AIOLI

VEGETARIAN MEATBALL BURGERS:

- CHEDDAR, ONION JAM, SOUR PICKLES & CALABRIAN AIOLI
- PROVOLONE, TOMATO ONION JAM, ARUGULA & CALABRIAN AIOLI
- SWISS, MUSHROOMS & ONIONS, ARUGULA & CALABRIAN AIOLI

DESSERTS

CARROT CUPCAKES

RED VELVET CUPCAKES

VEGAN DOUBLE CHOCOLATE CUPCAKES

BROWN BUTTER & SEA SALT CHOCOLATE CHIP COOKIES

ITALIAN ANGINETTI SPRINKLE COOKIES

VEGAN SPARKLED GINGER COOKIES

VEGAN RASPBERRY JAM BARS

FRENCH YOGURT CAKE

FLOURLESS CHOCOLATE CAKE

GLAZED CINNAMON PUMPKIN BUNDT CAKE

TIRAMISU WITH WHIPPED MARSCARPONE

ADDITIONAL INFO

***WE CAN ACCOMODATE MOST DIETS. WE ARE ESPECIALLY GOOD AT
CREATING DELICIOUS VEGETARIAN AND VEGAN DISHES**

***WE REQUIRE A 20% DEPOSIT WITHIN 5 DAYS OF BOOKING**

***FOR OUR BAR MENU, PLEASE CHECK OUT
THE SEPARATE MENU ON OUR WEBSITE**