

PASSED apps — \$8 per person

Chicken + Spinach Meatball, Grated Pecorino

Roasted BBQ Chicken + Spinach Meatball, Aged White Cheddar

Chicken Tempura, Sweet + Spicy Sauce

Seared Chicken Slider, Cranberry Jam, Jalapeño, Challah Bun

Franks Wrapped with Phyllo Dough, Stuffed with Grain Mustard + Sauerkraut

Brie + Prosciutto, on Sweet Cookie

Goat Cheese + Sopressata Stuffed Dates, Crumbled Pistachio

Beef Burger Slider, Spicy Aioli, Tomato, Gherkin, Brioche Bun

Sliced Beef, Goat Cheese Crumble, Rosemary, Garlic, Crostini, Pickled Red Onion + Rosemary Oil

Smoked Brisket Slider Style *supplemental fee

Charred Teriyaki Steak, Cucumber Lollipop



PASSED apps

Tuna Tostada, Chipotle Chile, Avocado

Crab Cake, Spicy Rémooulade + Microgreens

Fish Tacos, Cilantro, Guacamole, Chipotle, Lime

Smoked Salmon, Jalapeño Sour Cream, Sushi Rice Crisp

Grilled Trout Bruschetta, Tomatillo Salsa Verde

Grilled Cheddar, Caramelized Onion, Bacon, Brioche Toast

3 Cheese Mac + Cheese, Panko Crusted

Grilled Vegetable Fall Roll, Truffle Garlic Tahini, Rice Paper (v+gf)

Shitake, Cremini + White Button Mushroom, Panko Crusted Meatball + Tomato Jam (v+gf)

Vegan Meatballs, au jus (v+gf)

Vegetable Summer Roll, Sweet Chili Dipping Sauce (v+gf)





EARLY EVENING stations

HARVEST TABLE - \$20 per person

Prosciutto, Hot Sopressata, Mortadella, (4) Cheeses, Fresh and Dried Fruits, Plant Based Accompaniments, Breads, Crackers, Spreads and Seasonal Dips

MEDITERRANEAN MEZZE BAR - \$20 per person

Gravlax, Smoked White Fish Salad, Olives, Capers, Charred Cherry Tomato, Hothouse Cucumber, Red Onion Tahini, Hummus, and Yogurt Dips - Pita, Naan, Crostini + Olive Oil

SLIDER BAR (SELECT 3) - \$23 per person

Basic Beef or Bacon Cheddar, Ketchup, Caramelized Onion, Romaine Lettuce
Vegan Burger, Pickle, Spicy Aioli, Grape Tomato
Ahi Tuna Burger, Wasabi Mayo + Ginger Slaw
Pulled Pork Slider, Smokey Sauce + Coleslaw
Spiced Potato Wedges



EARLY EVENING stations

TACO BAR (SELECT 3) - \$23 per person

* pre-made or do it yourself

Fish Taco - Flour Tortilla, Mild + Spicy Aioli, Pico De Gallo, Lime

Carne Asada Taco - Corn Tortilla, Cheese, Sour Cream, Guacamole

Fried Egg Taco - Flour Tortilla, Chilli Jam, Labneh, Chile Peppers, Scallion

Chicken Taco - Corn Tortilla, Romaine Lettuce, Pico De Gallo, Cotija Cheese

Salsa, Guacamole and Tortilla Chips

(3) BITER SANDWICH STATION (SELECT 2) - \$23 per person

GRILLED BALSAMIC CHICKEN, Kale Pesto, Shaved Parmesan,

on Focaccia with BBQ Potato Chips

CRISPY PAN FRIED WHITEFISH, Cucumber, Dill, Dijon, Capers,

on Parker House Bun with Corn Salad

KOREAN STYLE SHORT RIB, Miso, Sriracha, Sesame Oil, Ginger, Scallion,

on Hawaiian Roll with Kimchi Shredded Sweet Cabbage Slaw



COMPOSED plates

\$23 per person

GRILLED STRIP STEAK

Sweet Chili Sauce, Chopped Arugula, Tri Colored Tomato, Avocado, Sunflower Seed

HANGER STEAK

Orange, Mustard, Ginger Marinade-Tomato Relish, Lemon Herb Potato Salad

THREE PEPPER CACIO e PEPE

Bucatini Olive Oil, Pink Peppercorn, Telli Cherry Pepper, Szechuan Pepper, Romano Cheese, Parmigiano Reggiano, Chopped Classic Cesar Salad

GRILLED HERBED BREAST OF CHICKEN

Lemon + Olive Oil, Spinach, Feta, Orzo Salad



COMPOSED plates

SHELL PASTA PUTTANESCA

Garlic, Olives, Capers, Plum Tomato, Chopped Radicchio,
Endive and Parmesan, Champagne Vinaigrette

ROASTED SALMON

Honey, Rosemary, Garlic, Olive Oil, Black Eyed Pea, Cucumber,
Grape Tomato, Sweet Onion, Dill, Hot + Spicy Vinaigrette

PAN SEARED SEA SCALLOP

Rosemary Thyme Risotto

*ADDITIONAL PLATES CURATED UPON REQUEST



SEATED dinner

Our seated dinner menu is designed to be tailored to your tastes — featuring a diverse array of flavors, from vibrant and refreshing to rich and indulgent. Mix and match courses, swap sides, and choose from an assortment of chef-recommended pairings or create your own combinations. With every option, discover a unique balance of tastes and textures, ensuring a dining experience that is entirely your own.



SEATED 1st course

— \$16 per person — Select (1)

PEACH & SHAVED FENNEL

Alepo, White Wine Vinaigrette, Crumbled Goat Cheese

CAPRESE SALAD

Buffalo Mozzarella, Heirloom Tomato, Balsamic Syrup, Basil

ICEBERG WEDGE

Dried Oregano, Dill, Chives, Creamy, Honey Feta Cheese

PISTACHIO BEET SALAD

Mint, French Green Lentils, Pistachios, Sweet Maple Syrup, Lemon

LITTLE GEM SALAD

Watermelon Radish Creamy Dijon Vinaigrette



SEATED main course

Select (1)

BRANZINO ROASTED - \$59

Orange Citrus, Tarragon, Chives, Parsley, Shallots, Charred Baby Vegetables

BAKED SALMON - \$52

Roasted Carrots, Cumin, Cilantro, Lemon Yogurt Sauce

SLOW COOKED BRAISED SHORT RIB - \$59

Coconut Milk, Shaved Coconut, Ginger, Thyme, Fresno Chiles Lemongrass Jasmine Rice

DRY AGED NY STRIP - \$60

Hot Mustard, Fish Sauce, Demura Sugar, Thai Chile, Minted Watercress Salad

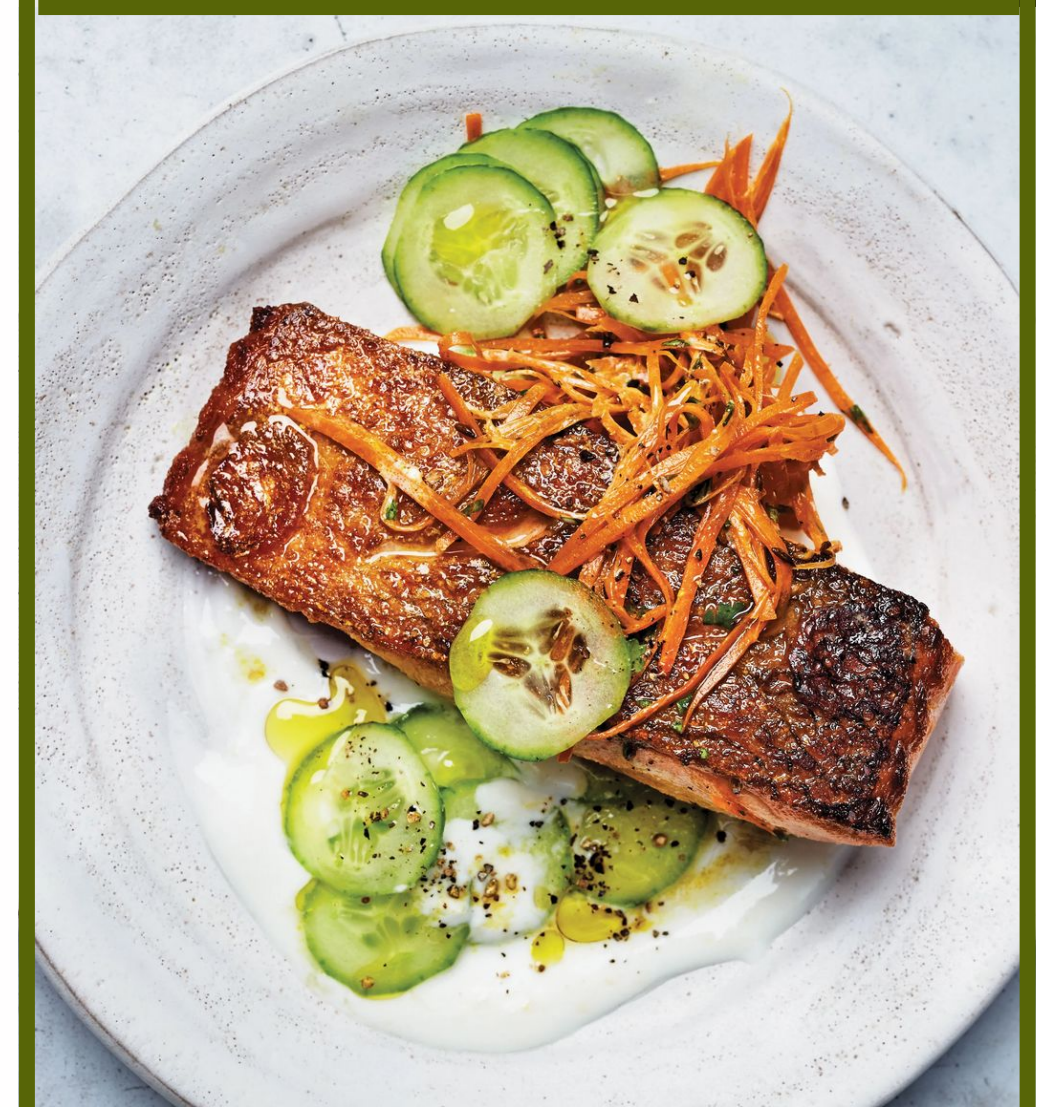
CHICKEN PICCATA - \$50

Capers, Lemon White Wine, Sweet Seasonal Vegetables

HERB ROASTED CHICKEN - \$50

Wilted Kale, Charred Baby Carrots, Leeks, Champagne Sauce

*ADDITIONAL PLATES CURATED UPON REQUEST



DESSERT sweets

Select (2)

YOUR CHOICE

Aubi & Ramsa - a bougie-boozey ice cream for 21+ *supplemental fee

Raspberry Drizzled Lemon Bars

Individual Bowls of Berries + Fresh Fruit *seasonal (gf+v)

Berry Fruit Tarts

Strawberry Shortcake

Flourless Chocolate Cakes

Seasonal Fruit Cobbler + Fresh Whipped Cream



HAPPY hour

SEASONAL – FRESH – CREATIVE

Our menu blends timeless favorites with custom cocktails to elevate every gathering.

Each season brings new ingredients and inspiration letting our team craft drinks that feel familiar refreshing and completely unique to your event.

MODERN CLASSICS

CORPSE REVIVER #2

WHITE NEGRONI

NECROMANCER

TERRIBLE LOVE

DRIED MEADOW FLOWER

FRENCH GIMLET

SUNFLOWER

LE ROUE EIFFEL

CHURCHILL

FUMATA BIANCA

OPEN BAR + 1 SPECIALTY COCKTAIL

2-HOURS \$35 per person

3-HOURS \$45 per person



HAPPY hour cont.

SMALL BATCH – LOCAL – BIO-DYNAMIC

A selection of artisanal spirits created + crafted by like minded businesses.

Locally brewed beers + global wines from sustainable vineyards.

WINES

Red, White, Rosé, and Prosecco

BEERS

IPA, Pilsner, Lager

Hard Cider (Fall/Winter), Hard Seltzer (Spring/Summer)

MIXED DRINKS

Cocktails, Mocktails and More

BEER + WINE BAR

2-HOURS \$27 per person

3-HOURS \$37 per person

*Our beverage selections are continually evolving seasonally. Our selection is curated based on support of the social injustices that take place in our day to day lives.



THE WORLD



OUR SUSTAINABILITY EFFORTS

RECYCLE
COMPOST
CONSERVE ENERGY
SOURCE LOCALLY
SUPPORT SMALL
ECO FRIENDLY

⁴¹⁹
Lafayette

LOFT + ROOFTOP

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