

# SPRING 2023 BUFFET RECEPTION MENU

## PASSED HORS D'OEUVRES

*Please Select Eight*

### VEGETARIAN

CRUSTED JAPANESE SWEET POTATO  
*Sriracha Aioli*

PORT SALUT POPPERS  
*Candied Jalapeño Jam | Smoked Salt*

EGGPLANT "MEATBALLS"  
*Chermoula*

MAC & CHEESE  
*Tomato Jam*

MUSHROOM ARANCINI  
*Parsley | Parmesan*

PERUVIAN POTATO CUP (GF)  
*Comté Fondue*

PINK PEPPERCORN POTATO (GF)  
*Lemon Cream | Smashed Peas | Pea Tendril*

FIGS IN A BLANKET  
*Goat Cheese | Poppy | Açai Berry*

PEAR & GORGONZOLA FLATBREAD  
*Arugula | Truffle | Sweet Crème*

FARMER'S DEVEILED EGG (GF)  
*Pickled Shallots | Spanish Paprika*

BURRATA & TOMATO (GF)  
*Virgin Oil | Micro Basil | Balsamic Pearls*

ASPARAGUS TART  
*Ricotta Cheese | Pickled Mushroom | Lemon*

### VEGAN

AVOCADO TOAST  
*Radish | Micro Herbs | Chia Seeds*

TEMPURA BUFFALO CAULIFLOWER (GF)  
*Micro Celery*

BRÛLÉE FIG (GF)  
*Black Garlic Tofutti Cream | Micro Radish Sprout  
Corn Papadum*

SPICY MANGO MAKI ROLL (GF)  
*Black Rice | Avocado | Mango  
English Cucumber*

SWEET TREE ROLL (GF)  
*Black Rice | Avocado | Sweet Potato  
Alfalfa Sprouts | Toasted Cayenne Sauce*

YELLOW TOMATO GAZPACHO (GF)  
*Niçoise Olive | Smoked Tofu | Herb Oil  
Lime Tofutti Cream*



## FROM THE SEA

### AHI POKE

*Sesame Coronet | Chili Oil | Tobiko*

### TUNA NIÇOISE (GF)

*Haricots Verts | Tomato | Aioli | Micro Basil*

### TUNA IN A NEST

*Sesame Yuzu Vinaigrette | Tobiko | Micro Shiso*

### SALMON TARTARE (GF)

*Potato Fritter | Chive*

### SMOKED SALMON MOUSSE (GF)

*Salmon Roe | Cucumber Cup | Chive Baton*

### SMOKED SALMON BENEDICT

*Quail Egg | Micro Arugula | Brioche  
Aji Amarillo "Hollandaise"*

### SNAPPER CEVICHE (GF)

*Chili | Pink Salt | Corn Tostada | Avocado Emulsion*

### COCONUT SHRIMP BEIGNETS (GF)

*Carrot – Ginger | Bonito*

### SHRIMP COCKTAIL (GF)

*Vodka – Cocktail Horseradish | Citrus*

### MARYLAND CRAB CAKE

*Yellow Tomato Aioli | Basil*

### CRAB SALAD (GF)

*Watermelon Radish | Avocado | Lime | Shaved Nori*

### SMOKED EEL

*Sesame | Black Rice | Enoki | Kabayaki Glace*

### LOBSTER TART

*Basil Crème Fraîche | Crispy Ginger*

### LOBSTER ROLL

*Brioche | Chive*

## POULTRY

### CHICKEN BAO BUN

*Carrot | Cilantro | Cucumber | Kimchi  
Sriracha Mayo*

### KOREAN CHICKEN SLIDER

*Gochujang Fried Chicken | Kimchi Slaw  
Sriracha Aioli*

### CHIPOTLE CHICKEN TACO (GF)

*Avocado – Lime Purée | Micro Cilantro*

### BUFFALO CHICKEN MEATBALL

*Micro Celery | Blue Crème | Crisp*

### CHICKEN & WAFFLE

*Maple*

### CHICKEN WALDORF SALAD (GF)

*Apple*

### DUCK CONFIT

*Sweet Potato | Cherry Jam*

### DUCK SPRING ROLL

*Sake Plum Glaze*

### SOUR CHERRY DUCK

*Papadum Crisp | Sour Cherry Gastrique  
Thyme Sprig*



## **BEEF**

BBQ SHORT RIB (GF)  
*Roasted Corn Polenta | Poblano*

MANGO SHORT RIB (GF)  
*Coconut Risotto with Lime Zest*

SHORT RIB RIGATONI  
*Tomato Sauce | Crispy Basil*

SHORT RIB SLIDER  
*Tomato Jam | Potato Bun*

CLASSIC SLIDER  
*Garlic Aioli | Pickle | White Cheddar  
Brioche Bun*

MEAT LOAF & MASHED (GF)  
*Brussel Leaf | Balsamic Glaze*

BIRRIA TAQUITO SHOOTER (GF)  
*Bone Broth Consommé Shooter | Lime Crema*

REUBEN FRITTER  
*Corned Beef | Sauerkraut | Swiss | Russian  
Dressing*

STEAK FRITES  
*Seared Sirloin | Bordelaise Onion Jam  
Chive Potato Pancake*

TENDERLOIN (GF)  
*Potato Galette | Corn Soufflé | Asparagus*

RIBEYE RICE CAKE (GF)  
*Carrot Ginger Wasabi | Mirin Glaze  
Black Sesame Seeds*

FRANK EN CROUTE  
*Whole Grain Mustard*

## **PORK | LAMB**

SUNNY SIDE UP BLT  
*Quail Egg | Black Pepper Aioli | Brioche*

CUBAN  
*Pickle | Spiced Mustard | Swiss*

BRAISED LAMB TACO (GF)  
*Piri Piri Chutney*

LAMB MEATBALL & SPAGHETTI  
*Fra Diavolo*

LAMB TENDERLOIN WELLINGTON  
*Wild Mushroom Purée | Blueberry Compote*

BONELESS LAMB LOLLIPOP  
*Pretzel | Mint Chimichurri*

\*BONE-IN LAMB CHOP (GF)  
*Cilantro – Mint Labneh  
\*Supplemental Charge*



# SPRING / SUMMER 2023 STATIONS

PLEASE SELECT THREE STATIONS FROM THE BELOW LIST

## **SLIDER BAR**

*Please Select Three Sliders from the Below List*

### GRILLED BEEF BURGER

Aioli | Crispy Shallots | Thunder Pickle | Potato Bun

### THE CADILLAC

American Cheese | Mayo | Bibb Lettuce | Tomato | White Onion | Sesame Seed Bun  
*Optional: Client May Add Bacon If They Wish When Making Menu Selections*

### GRILLED CHICKEN BURGER

Honey Mustard | Thunder Pickle | Potato Bun

### CHICKEN PARM SLIDER

Mozzarella | Marinara Sauce | Garlic Knot

### PLANT BASED BURGER (VT)

Vegan Cheese | BBQ Sauce | Crispy Shallots | Potato Bun

### CITY ISLAND FISH SANDWICH

Fried White Fish Filet | Tartar Sauce | Lemon | Potato Bun

### SALT AND VINEGAR CHIPS

### PICKLE SPEARS

### TATER TOTS STATION (VT)

#### POUTIN TOTS

Old Bay | Truffle Oil | Balsamic Ketchup | Garlic Parmesan | Chili Flakes



## **MAC & CHEESE BAR**

PARMESAN MAC N' CHEESE WHEEL  
FUSILLI PASTA (VT)

### TOPPINGS

Southern Fried Chicken Bites  
Toasted Herb Breadcrumbs (VT)  
Bacon Bits  
Italian Sausage

Lobster  
Peas (GF) (VT)  
Cauliflower (GF) (VT)  
Diced Jalapeño (GF) (VT)

Wild Mushrooms (GF) (VT)  
Broccoli Florets (GF) (VT)  
Diced Tomatoes (GF) (VT)  
Crispy Shallots (GF) (VT)

BASIL | OLIVE OIL | WHITE TRUFFLE OIL

JALAPEÑO CORN BREAD (VT)  
Maple Butter

## **SOUTHERN FLAIR**

BUTTERMILK FRIED CHICKEN & WAFFLES  
Honey - Dijon

BBQ BRISKET  
&  
CREOLE SHRIMP (GF)  
Served with White Cheddar Grits

MAC N' CHEESE (VT)  
Herb Breadcrumbs

FRIED CAULIFLOWER (GF) (V)  
Green Goddess Sauce

SHAVED COLLARD GREENS & CANNELLINI BEAN SALAD (GF) (V)  
Roasted Peppers | Grilled Onions | Lemon Garlic Oil

JALAPEÑO CORN BREAD (VT)  
Maple Butter



## **LATIN FLAVORS**

SWEET & SPICY SHORT RIB TACO (GF)  
Avocado Yogurt | Jalapeño | Cotija | Cilantro

FRIED SNAPPER TACO (GF)  
Jalapeño Cream | Lime

CHICKEN TINGA TACO (GF)  
Salsa Verde | Cabbage | Cilantro

MUSHROOM MOLE TACO (VT)

SPINACH & CHEESE EMPANADA (VT)

QUINOA STUFFED CHILE VERDE (V)  
Guajillo Salsa

CHILI - LIME MANGO & JICAMA SALAD (GF) (VT)

CHIPS N' CONDIMENT BAR  
Plantain Ribbons | Blue & Yellow Corn Chips  
Guacamole | Roasted Tomato Pico | Salsa Verde | Queso Fresco | Hot Sauces | Limes

## **LOWER EAST SIDE**

Carved to Order  
CURED PASTRAMI (GF)

SMOKED & CURED FISH (GF)  
White Fish | Gravlax Cured Salmon  
Minced Onion | Lemon | Capers | Chopped Egg

HERRING FILET IN CREAM SAUCE (GF)

CHOPPED CHICKEN LIVER (GF)  
Caramelized Onion

CORNED BEEF REUBENS

POTATO KNISH

PICKLES (GF) (V)

Deli Mustard | Russian Dressing | Dilled Crème Fraîche | Coleslaw  
Black Bread | Bagel Crisps | Cocktail Rye



## **ARTISANAL PIZZA**

Displayed on Wooden Pizza Peels

FRESH TOMATO & BASIL (VT)  
Mozzarella

ITALIAN SAUSAGE  
Tomato Sauce | Mozzarella

ARTICHOKE & SOPPRESSATA  
Arugula | Tomato Sauce | Mozzarella

GRILLED EGGPLANT & OLIVE (VT)  
Ricotta

PLATTERS OF GRILLED VEGETABLES (GF) (V)  
Olive Oil | Balsamic Glaze

CLASSIC CAESAR SALAD  
Anchovies | Croutons

GARLIC INFUSED OLIVE OIL | BASIL PESTO | GRATED PARMESAN | CHILI FLAKES  
DRIED OREGANO | FRESH GROUND PEPPERCORNS

## **BUILD-YOUR-OWN BURRATA BAR**

### TOPPINGS

Crispy Prosciutto  
Strawberries (GF) (VT)  
Seasonal Stone Fruit (GF) (VT)  
Baby Arugula (GF) (VT)  
Heirloom Tomatoes (GF) (VT)  
Cherry Tomatoes (GF) (VT)  
Crispy Quinoa Gremolata (VT)  
Cured Olives (GF) (VT)  
Pepperonata (GF) (VT)  
Cucumbers (GF) (VT)

English Peas (GF) (VT)  
Fava Beans (GF) (VT)  
Parmesan Frico (GF) (VT)  
Basil (GF) (VT)  
Sea Salt (GF) (VT)  
Fresh Ground Peppercorns (GF) (VT)  
Basil Pesto (GF) (VT)  
Balsamic Reduction (GF) (VT)  
Spanish Green Olive Oil (GF) (VT)

SMOKED PAPRIKA CROUTONS | GRILLED ARTISANAL BREADS | CROSTINI | FLATBREADS



(GF) = Gluten Free | (V) = Vegan | (VT) = Vegetarian



## **RUSTICA**

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### CHARCUTERIE & RUSTIC ITALIAN CHEESE COLLECTION

#### CHEESE TORTELLINI (VT)

Hen of the Woods | Spring English Peas  
Parmesan Reggiano Hollowed Cheese Wheel

#### CLASSIC BEEF MEATBALLS

Chunky Tomato – Basil Sauce

#### HERBED POLENTA (VT)

#### MUSHROOM ARANCINI (VT)

Parsley | Parmesan | Pepperoncini

#### RIBOLLITA SALAD (V)

Cannellini Beans | Celery | Carrots | Parmesan | Croutons | Red Wine Oregano Vinaigrette

#### ANTIPASTI (VT)

Roasted Campari Tomato | Marinated Mushroom | Orange & Rosemary Olives  
Roasted Peppers | Mozzarella | Grilled Fennel & Asparagus | Olive Tapenade

#### CIABATTA | FLATBREADS | GRISSINI

PARMESAN | CHILI FLAKES | HERBS





## **“TOUR DE FRANCE”**

### CHEESE FONDUE (VT)

Pickled Fennel | French Radish | Cornichon | Fingerling Potato | French Baguette

### COD BRANDADE

Potato | Lemon | Herbed Breadcrumbs

### DUCK CONFIT CASSOULET

White Bean | Chicken Apple Sausage

**OR**

### COQ AU VIN

Boneless Chicken | Mushroom | Red Wine

### CAULIFLOWER & POTATO GRATIN (GF) (VT)

### PISSALADIÈRE

Caramelized Onion | Anchovies | Kalamata Olive

### SPINACH SALAD (GF) (V)

Mushrooms | Torn Croutons

*Served On the Side:* Warm Bacon Dressing (GF) & Sherry Vinaigrette (GF) (V)

### COUNTRY PÂTÉ EN BAGUETTE

Brie

### OLIVE TAPENADE | SOURDOUGH BOULE

### ABSINTHE FOUNTAIN



## **TASTE OF THE MEDITERRANEAN**

### SEAFOOD PAELLA (GF)

Chicken | Chorizo | Scallops | Mussels | Clams | Piquillo Peppers | Peas | Saffron Rice

### HAWAWSHI PITA

Beef | Onion | Peppers | Parsley

### GREEK MEATBALLS

Ground Lamb | Lemon | Tzatziki

### BABA GHANOUSH (GF) (V)

Urfa Biber

### SPANIKOPITA (VT)

### MOUSSAKA ROLLATINI (GF)

Ground Beef | Zucchini

### HORIATIKI SALAD (GF) (VT)

Tomato | Feta | Cucumber | Kalamata Olives | Greek Vinaigrette

### GRILLED FLATBREADS | PITA

### TAPAS

Serrano Ham | Manchego | Cured Olives | Marinated Peppers | Borlotti Beans & Farro  
Stuffed Grape Leaves | Roasted Chilies | Oven Dried Tomatoes | Charred Lemon



## **PAN ASIAN**

GRILLED SPICY SHRIMP BAO BUN (GF)

Spicy Aioli | Shaved Cabbage

DUMPLINGS

Chicken | Vegetable (VT)

BEEF & BROCCOLI IN TAKE-OUT BOXES WITH CHOPSTICKS (GF)

CHILLED SOBA NOODLES IN TAKE-OUT BOXES WITH CHOPSTICKS

Carrot | Peppers | Scallion | Cilantro | Sesame Sauce

MIRIN GLAZED TOFU & KIMCHI FRIED RICE (GF) (V)

Tofu Stir Fry | Marinated Mushrooms | Tatsoi

SAUCES | Teriyaki | Ponzu | Chili Oil | Hot Mustard | Sriracha

CRUNCHIES | Crispy Wontons | Lotus Chips | Cashews | Nori

*OPTIONAL UPGRADE: \*DISPLAY OF CHEF'S SELECTION OF SUSHI (\*Supplemental Charge)*

## **TASTE OF K-TOWN**

KOREAN FRIED CHICKEN SLIDER

Farm Kimchi | Sesame | Potato Roll

PORK PAN FRIED DUMPLING

Displayed in Bamboo Steamer

KOREAN FRIED RICE WITH BULGOGI BEEF (GF)

SALMON POKE

Sticky Rice | Seaweed Salad | Asian Pear | Furikake | Wonton Crisps

SPICY RICE CAKE (GF) (V)

Sweet Chili Cilantro Sauce

SEAWEED & CUCUMBER SALAD (GF) (V)

COLD MAPO TOFU SALAD (GF) (V)

KIMCHI

KOREAN STYLE BBQ SAUCE | SOY PLUM SAUCE | SWEET CHILI SAUCE | PONZU SAUCE

*OPTIONAL UPGRADE: \*WAGYU RICE CAKE (\*Supplemental Charge)*

*OPTIONAL UPGRADE: \*UNI SHOT (\*Supplemental Charge)*



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## **STEAKHOUSE**

### ROASTED STRIP LOIN (GF)

Pearl Onion Agrodolce | Smoked Butter | Horseradish Crème Fraîche

### GRILLED CHICKEN BREAST (GF)

Roasted Wild Mushrooms | Lemon – Thyme Natural Jus

### PETIT TWICE BAKED POTATOES (GF) (VT)

### BABY GEM SALAD (GF) (VT)

Buttermilk Blue | Golden Beets | Currants | Dried Cranberries | Lemon Dressing

### GRUYÈRE CREAMED SPINACH (VT)

Crispy Parmesan Breadcrumbs

### PARKERHOUSE ROLLS | PINK SALT | A-1 STEAK SAUCE

### OPTIONAL UPGRADE: \*SHRIMP COCKTAIL (\*Supplemental Charge)

Cocktail Sauce | Lemon

## **CARVERY SUPPLEMENTS & UPGRADES**

### MAPLE GLAZED TURKEY BREAST (GF)

Sage Pan Sauce

### SALMON WELLINGTON

Lemon-Dill Beurre Blanc

### BOURBON BBQ SMOKED BRISKET

Luger BBQ | Onion Frizzle

### CHARRED BEEF TENDERLOIN (GF)

Truffle Demi-Glace

### CHIMICHURRI MARINATED TRI TIP (GF)

Coriander Jus

### SUNDRIED TOMATO CRUSTED PORK LOIN (GF)

Apple Cider – Rosemary Reduction

### MOLASSES GLAZED PAVE HAM (GF)

Mustard Seed Butter Sauce

### OREGANO ROASTED LEG OF LAMB (GF)

Grilled Stone Fruit | Mint Pistou

### ROSEMARY RUBBED PRIME RIB (GF)

Horseradish Demi-Glace

(Additional Charges Apply)

### ROASTED RACK OF LAMB (GF)

Rosemary Jus | Pomegranate Reduction

(Additional Charges Apply)

### TOMAHAWK (GF)

Shaved Truffles | Brown Butter

Smoked Sea Salt

(Additional Charges Apply)



## UPGRADED STATIONS

\*Additional Charges Apply

### \*PASSED SMALL PLATES

Please Select Four

#### MUSHROOM CARPACCIO (GF) (V)

Baby Tendrils | Haricots Verts | Parmesan  
Shaved Almonds | Lemon Truffle Vinaigrette

#### BEET & CITRUS (VT)

Tatsoi | Orange Oil | Radish

#### BURRATA & TOMATO THREE WAYS (VT)

Basil Oil | Balsamic Caviar

#### STRAWBERRY BURRATA SALAD (VT)

Pickled Fennel | Toasted Almonds | Swiss Chard  
White Balsamic Vinaigrette | Basil Sugar

#### BEET RAVIOLI (GF) (VT)

Westfield Farm Goat Cheese | Arugula | Toasted  
Sunflower Seeds | Broken Beet Vinaigrette

#### GNOCCHI (VT)

Lemon Cream Sauce | Spring Peas

#### LOBSTER BOLOGNESE GARGANELLI

Basil

#### SMOKED SALMON CARPACCIO (GF)

Beets | Cherry Tomatoes | Purple Potatoes  
Yuzu Vinaigrette | Chervil | Sorrel

#### PROSCIUTTO & MELON

Balsamic Reduction | Micro Lettuce

#### DUCK BREAST

Cherry Compote | Grissini

#### EL PASTOR TACO (GF)

Roasted Pork | Pineapple Salsa

#### PULLED SHORT RIB TACO (GF)

Salsa Negra | Lime | Onion

#### COD (GF)

Miso Glaze | Pickled Mushroom

#### LEMONGRASS POACHED COD (GF)

Forbidden Black Rice  
Yellow Pepper Kumquat Coulis | Sorrel

#### AHI TUNA (GF)

Avocado | Micro Herbs | Chili

#### RIBEYE RICE CAKE (GF)

Carrot Ginger Wasabi | Mirin Glaze  
Black Sesame Seeds

#### RIBEYE (GF)

Corn Custard | Asparagus

#### LAMB LOIN (GF)

Herb Pomme Purée | Pomegranate Gastrique

### \*MOBILE OYSTERS

#### EAST & WEST COAST OYSTERS (GF)

Seasonal & Oyster Purveyor Recommendations Via Chef

#### CONDIMENTS

Horseradish Cocktail | Yuzu Vinaigrette



**\*CAVIAR**

KALUGA CAVIAR & SALMON ROE (GF)

HOUSE CURED LOX (GF)

PASTRAMI CURED SALMON (GF)

CONDIMENTS

Pickled Red Onion | Capers | Dilled Crème Fraîche

Buckwheat Blini | Potato Pancakes

Bagel Crisps | Lavash | Toast Points

CHILLED VODKA DISPLAY

**\*PEKING DUCK**

CARVED PEKING DUCK

Mandarin Crepes

Scallions | Carrots | Radish | Cucumber | Cilantro | Hoisin | Plum Sauce

INDIVIDUAL SUSHI BOX

Chef's Selection of Sushi | Cucumber | Wasabi | Tamari

SEAWEED SALAD

**\*SEAFOOD BAR**

STEAMED JUMBO SHRIMP

Classic Cocktail | Creamy Remoulade | Charred Lemons

EAST COAST OYSTERS ON THE HALF SHELL

Classic Mignonette | Hot Sauce | Horseradish Crème

LITTLE NECK CLAMS ON THE HALF SHELL

Lemon

FRUTTI DI MARE

Calamari | Lobster | Scallops | Green Olives | Yellow Roasted Peppers | Celery

OPTIONAL UPGRADE

STONE CRAB CLAWS

CHILLED MAINE LOBSTER TAILS

KING CRAB LEGS



## \*SUSHI

Variety of Sushi Rolls Including but Not Limited to the Selections Below Based on Availability

### RAINBOW MAKI

Kani | Avocado | Cucumber Roll  
Topped with

Tuna | Salmon | Yellowtail | Avocado | Tobiko

### SPICY KANI ROLL

Spicy Tuna | Tempura Crunch | Cucumber Roll  
Topped with Kani Salad

### PHOENIX MAKI

Shrimp Tempura Roll

Topped with Spicy Tuna | Scallions | Tobiko

### GREEN DRAGON MAKI

Eel Cucumber Roll

Topped with Avocado | Eel Sauce

### MANGO SUMMER ROLL

Spicy Salmon | Tempura Crunch | Cucumber Roll  
Topped with Mango | Tobiko

### FUJI MAKI

Tuna | Salmon | White Fish | Avocado

### CALIFORNIA MAKI

Kani | Cucumber | Avocado

### SALMON AVOCADO MAKI

### SHRIMP TEMPURA MAKI

Shrimp Tempura | Cucumber | Avocado

### SPICY TUNA CRUNCH MAKI

### FUTO MAKI

Egg | Kani | Oshinko | Cucumber | Carrot |  
Avocado

### VEGETABLE ROLL

Cucumber | Avocado | Carrot | Forbidden Rice

### SWEET POTATO ROLL

### EDAMAME

### SEAWEED SALAD

### SUSHI & SASHIMI

Salmon

Tuna

White Tuna

Yellow Tail

Tamago



## **PASSED DESSERTS**

*Please Select Five Passed Desserts*

ALMOND CARAMEL ROCHER  
ASSORTED MACARONS  
FRIED APPLE CINNAMON RAVIOLI  
FRIED PEACH RAVIOLI  
BANANA TOFFEE CHOCOLATE CUP  
BLACKBERRY CHEESECAKE  
CARAMEL CHEESECAKE BITES  
CHOCOLATE ALMOND TRIFECTA TART  
KEY LIME TARTLET  
DARK CHOCOLATE-RASPBERRY TRUFFLE  
PASSIONFRUIT WHITE CHOCOLATE TRUFFLE (GF)  
FLOURLESS CHOCOLATE CAKE BITES  
FINANCIER FRAMBOISE | *Fresh Raspberries*  
FRIED COOKIE DOUGH  
MOCHA BROWNIE BITES | *Coffee Whipped Ganache*  
CHOCOLATE MOUSSE ÉCLAIR  
SALTED CARAMEL ÉCLAIR  
PASSIONFRUIT ÉCLAIR  
LEMON MERINGUE PIE POP  
CHOCOLATE DIPPED CHEESECAKE LOLLIPOPS | *Rainbow Sprinkles*  
SEASONAL ASSORTMENT OF MINI SORBET CONES  
CLASSIC ICE CREAM SANDWICHES WITH SPRINKLES  
CHOCOLATE CHIP COOKIE & VANILLA MILKSHAKE SHOT  
PINEAPPLE COCONUT BAR (V)  
CARROT CAKE (GF) (V)  
VEGAN CHOCOLATE PUDDING (GF) (V)  
SEASONAL FRUIT MARTINIS (GF) (V)

### **An Important Note from Our Chefs**

*At Gotham Hall we strive to serve the freshest ingredients within our seasonal dishes.  
To that point, please note that all menu items and ingredients are subject to change due to availability.*

