

# SPRING 2023 WEDDING 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 &  
CHILLED SAKE SHOOTER (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 & THE POE (CAMPARI COCKTAIL)

*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 & MARGARITA (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 SHOOTER

*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 & A PETITE MUG OF LAGER

*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*



## STATIONS

PLEASE SELECT TWO 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

### **RUSTICA**

#### 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)*



## **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



## **FIRST COURSE**

*Please Select One*

### **VEGETARIAN FIRST COURSES**

#### BUCHERON BRÛLÉE & MELON

Seasonal Melon | Cucumber | Mizuna | Basil | Quinoa | Cherry Tomatoes | Balsamic Pearls

#### ARTICHOKES (GF)

Wild Arugula | Shaved Reggiano | Nasturtium | Broccolini | Radish | Pickled Fennel  
Infused Herb Oil & Champagne Vinegar

#### ROASTED LEEK SALAD (GF)

Pickled Rhubarb | Radish | Goat Cheese | Walnuts | Parsley

#### BABY ICEBERG & FAVA BEANS (GF)

Shaved Young Pecorino | Mint | Pea Shoots | Lemon Mint Vinaigrette

#### BABY GEM SALAD

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

#### BEET RAVIOLI (GF)

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

#### BEET SALAD

Pistachio Crusted Goat Cheese | Grapes | Seasonal Greens | Parsley Oil | Saba

#### BURRATA & SPRING GREENS

English Peas | Fava Beans | Affilla Cress | Snow Pea Leaves | Thai Basil | Grissini  
Balsamic Pearls | Green Oil

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

Tomatoes | Confit Tomato | Tomato Water | Parmesan Frico | Micro Basil | Basil Oil

#### BURRATA & SMOKED PAPRIKA RYE CRISP

Gem Lettuce | White Bean Purée | Cannellini Beans | Spring Garlic Chimichurri

#### SUMMER SQUASH CARPACCIO (GF)

Swiss Chard | Chives | Aged Soy | Pickled Shallot | Toasted Almonds | Lemon Vinaigrette

#### PEA PANNA COTTA

Whipped Goat Cheese | Beech Mushrooms | Sugar Snap Peas | Asparagus Tips | Toasted Pistachios  
Pea Shoots | Micro Pansies | Brown Butter Crust

#### MELON & FETA (GF)

Feta Mousse | Watercress | Pickled Rinds | Broken Lemon Vinaigrette



## **VEGAN FIRST COURSES**

### MUSHROOM CARPACCIO (GF)

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

### CITRUS CARROT SALAD (GF)

Cauliflower | Pear | Carrot | Kohlrabi | Clementine | Quinoa | Cranberries | Walnuts

### CARROT & CHICKPEA SALAD

Sesame Crisp | Ras el Hanout Vinaigrette | Affilla Sprouts

### GRAIN BOWL

Wheatberries | Quinoa | Arugula | Green Juice | Lambrusco Vinegar

### LEAVES & SEEDS (GF)

Shredded Vegetables | Pears | Herbs | Baby Lettuce | Toasted Seeds | Root Vegetable Purée

### BABY WEDGE (GF)

Strawberry | Cucumber | Radish | Yellow Beets | Baby Tomatoes | Crispy Chickpeas  
Balsamic Dressing

### YELLOW TOMATO GAZPACHO (GF)

Cucumber | Niçoise Olive | Roasted Tomatoes | Garlic – Herb Oil | Puffed Rice

## **SEAFOOD FIRST COURSES**

### DECONSTRUCTED SPRING ROLL (GF)

Grilled Lemongrass Tiger Prawns | Wood Ear Mushroom Mousse | Gem Lettuce | Crispy Rice Chip  
Micro Daikon Sprouts | Nuoc Cham Vinaigrette

### AHI NIÇOISE (GF)

Fingerling Potato | Haricots Verts | Roasted Tomatoes | Quail Egg | Mâche | Lemon Vinaigrette

### SMOKED SALMON CARPACCIO (GF)

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

### SHRIMP & AVOCADO (GF)

Watermelon | Pickled Onion | Cilantro | Honey – Lime Vinaigrette

### \*LOBSTER & HEIRLOOM TOMATOES

Chilies | Thai Basil | Chive Oil | Horseradish – Tomato Consommé

\*Supplemental Charge





**WARM FIRST COURSES**

*Cannot be Pre-Set*

SUMMER VEGETABLE RAVIOLI (VT)

Squash | Fava Beans | Cherry Tomatoes | Basil | Garlic | Pecorino

POTATO GNOCCHI (VT)

Truffle Asparagus Fondue | Red Sorrel | Spring Peas

CHEESE TORTELLINI (VT)

Hen of the Woods | Gaeta Olive | Pea Tendril

SHORT RIB GARGANELLI

Parmesan | Parsley

SHRIMP & CREAMY WHITE CORN GRITS (GF)

Tarragon & Herb Salad | Creole Vinaigrette

\*SEA SCALLOPS & PARMESAN RISOTTO (GF)

Orange Coulis | Sunflower Sprouts

\*Supplemental Charge

\*LOBSTER & FORBIDDEN BLACK RICE CAKE (GF)

Pea Shoots | Thai Basil | Green Curry

\*Supplemental Charge

\*LOBSTER & CRAB

Lemon Poached Lobster Tail | Maryland Crab Stuffed Pasta | Chive Ricotta Crème

Asparagus | Pea Sprouts | Anise Beurre Blanc

\*Supplemental Charge

**ACCOMPANIED BY ARTISANAL BREADS**

**CHIVE & SEA SALT BUTTER**



## **ENTRÉE**

*Please Select Two*

### **FISH**

#### BRANZINO & ASPARAGUS

Morel Mushrooms | Pommes Dauphine | Asparagus Fondue

#### BRANZINO & FREGOLA SARDA

Zucchini | Cipollini Onion | Basil

#### ROASTED ARCTIC CHAR (GF)

Asparagus | Breakfast Radish | Couscous | Lemon Lavender Vinaigrette

#### HALIBUT (GF)

Champagne-Parmesan Risotto | Sweet Corn | Oven Dried Tomato Relish | Marigold Confetti

#### RED SNAPPER (GF)

Corn Soufflé | Grilled Artichokes | Broccoli Rabe | Spanish Oil | Romesco

#### STRIPED BASS (GF)

Artichoke | Watercress | Potato Pearls | Caviar Crème Fraîche

#### LEMONGRASS POACHED COD (GF)

Forbidden Black Rice | Pressed Sumac Carrot | Yellow Pepper Kumquat Coulis | Sorrel

#### \*MISO GLAZED BLACK COD

Forbidden Black Rice | Baby Bok Choy | Pickled Hon Shimeji | Kaffir Lime Dashi

\*Supplemental Charge

### **GOFFLE FARMS POULTRY**

#### FRENCH CUT CHICKEN BREAST (GF)

Fingerling Potatoes & Baby Vegetables | Sweet Pea Purée | Juniper Jus

#### ROSEMARY ROASTED CHICKEN (GF)

Lemon Potatoes | Creamed Peas | Hen of the Woods

#### BALSAMIC - CHERRY GLAZED CHICKEN

Sweet Potato Latke | Yogurt Creamed Spinach | Sunflower Seed | Pan Reduction

#### CITRUS ROASTED CHICKEN (GF)

Sweet Potato Wedges | Summer Succotash | Pan Sauce | Chives

#### BALSAMIC GLAZED DUCK BREAST (GF)

Parsnip Purée | Porcini Mushrooms | Blackberries & Cherries | Beet Root | Sorrel | Black Currant Glace





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**GRASS FED BEEF**

FILET MIGNON & ASPARAGUS RISOTTO (GF)

Grilled Trumpet Mushroom | Mascarpone | Sweet & Sour Onion Reduction

FILET MIGNON & SUMMER VEGETABLE SUCCOTASH (GF)

Snow Pea Greens | Melted Leeks | Chimichurri

FILET MIGNON & TRUFFLE POMME PURÉE (GF)

Baby Carrots | Roasted Tomatoes | Pink Peppercorn Demi

SWEET & SPICY SHORT RIB (GF)

Coconut Jasmine Rice | Green Beans | Mole

BEEF SHORT RIB (GF)

Smoked Potato Purée | Haricots Verts | Spun Parsnips | Rosemary Glace

SHORT RIB BULGOGI

Coconut Sticky Rice | Shaved Bok Choy | Sesame Vegetable Slaw | Unagi Glace

NEW YORK STRIP (GF)

Potato Pearls | Brussels Sprouts | Port Jus | Micro Basil

**LAMB**

\*ZA'ATAR LAMB RACK (GF)

Grilled Polenta | Smoked Eggplant Ragout | Coriander – Sumac Yogurt

\*Supplemental Charge

\*HERB CRUSTED RACK OF LAMB (GF)

Artichoke-Asparagus-Fava Bean Fricassee | Zinfandel – Pomegranate Reduction

\*Supplemental Charge



**SILENT VEGETARIAN ENTRÉE**

*Please Select One*

EGGPLANT "MEATBALLS"

Zucchini Noodles | Harissa Marinara | Shaved Reggiano | Fried Basil

ELOTE RISOTTO

Wheatberry Risotto | Roasted Sweet Corn | Mexican Crème | Cotija Cheese

THAI CHILI SQUASH (V)

Mustard Green Pesto Risotto | Lemongrass Coconut Cream Velouté | Sprout Salad | Pepitas

SPRING ORECCHIETTE (V)

Summer Mushrooms | Olives | Spring Peas | Pesto

TORTA PANZANELLA (GF) (V)

Herbed Polenta | Marinated & Roasted Vegetables | Balsamic Glaze | Basil Oil

CRUSTED CAULIFLOWER (GF) (V)

Fingerling Potato Salad | Cress & Pansies | Green Goddess Dressing

TANDOORI SPICED CAULIFLOWER STEAK (V)

Ancient Grains | Curried Chickpeas | Cilantro Oil | Crispy Kale | Harissa

ASH CRUSTED SWEET POTATO (GF) (V)

Summer Vegetable Stew | Fine Herbs | Vegetable Demi-Glace



## **DESSERT**

*Please Select One Plated Dessert OR Five Passed Desserts*

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### ALMOND CHOCOLATE CRUNCH

Chocolate Mousse | Almond Crèmeux | Caramel Sauce

### BAVARESE AU CHOCOLAT (GF) (V)

Mandarin Orange Gel | Seasonal Berries

### BLACK-OUT CAKE

Devil's Food Cake | Chocolate Crèmeux | Malted Custard | Bittersweet Glaze

### WHITE-OUT CAKE

White Chocolate Mousse | Cranberry Vanilla Crèmeux | Cacao Sauce

### DARK CHOCOLATE RASPBERRY MOUSSE CAKE

Salted Cocoa Nibs

### FLOURLESS CHOCOLATE FONDANT (GF)

Burgundy – Macerated Currants | Vanilla Chantilly

### GOLDEN CHOCOLATE TART

Golden Toffee Crumble | Cocoa Powder

### NEW YORK STYLE COOKIES & CREAM CHEESECAKE

Oreo Chantilly | Maraschino Cherry | Amarena Cherry | Oreo Crumble

### BLOOD ORANGE MOUSSE PROFITEROLE

Crème Anglaise | Sugar Tuile

### ACCOMPANIED BY

COFFEE & TEA SERVICE TO THE TABLE WITH THE CHEF'S SELECTION OF MIGNARDISE



**\*PASSED DESSERT RECEPTION**

*Please Select Five Passed Desserts*

*\*Can replace plated dessert at no additional charge or compliment a plated dessert for a supplemental charge*

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.*

