



s a v o r y

Full Service Catering Menu

FALL/WINTER 2026

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Sushi

Wiggle Roll
springroll, avocado, cucumber, *SOUTHERN FISH*, veggie
sprouts

Garden Roll
springroll, cucumber, alfalfa sprouts, blue roll

California Roll
springroll, crab sticks, cucumber, sesame seeds

Shrimp Tempura
springroll, tempura

Salmon Avocado Roll
springroll, avocado, sesame seeds, *SOUTHERN FISH*

Spicy Tuna Roll
springroll, pepper tuna, spicy mayo, cucumber,
sesame seeds, *SOUTHERN FISH*

- Veggie Roll**
arugula, avocado, cucumber, hummus
- Garden Roll**
cucumber, tomatoes, alfalfa sprouts, blue basil
- California Roll**
avocado, crab sticks, cucumbers, sesame seeds
- Shrimp Tempura**
avocado, tobiko
- Salmon Avocado Roll**
salmon, avocado, shrimp, seeds (20-1700-000)
- Spicy Tuna Roll**
grilled ahi tuna, spicy mayo, cucumber, sesame seeds (20-1700-000)

Fine Print

GENERAL

All item availability and prices are subject to change without notice. Staffing and rentals are required for all Full-Service events. For information about our drop-off catering, please visit savory.com/catering.

BOOKING AND PAYMENT TERMS

Savory requires that a 50% deposit is paid no less than 7-days before your event to secure catering services at the time of booking. The remaining balance is due in full the business day prior to the event. Guest counts must be finalized within 72 hours of the event. An increase of guest count within the 72 hour window is allowable, and will be assessed on a case by case basis.

In the event of late notice guest count increase, bar service extension or event overtime, an add-on final invoice will be sent, and payment will be due within five business days of the event.

A late charge of 3% of the total bill will be added for any unpaid balance after 15 days from the event date and every 15 days thereafter.

HOURS

Event orders can be placed through our Client Services Team, Monday through Friday between 8:00 AM - 5:00 PM. For more information, please contact us at 212.757.6100 or concierge@savory.com.

CANCELLATIONS

Events canceled or postponed within 72-hours of your scheduled event call time will result in 100% forfeiture of deposit.

If the number of required staff decreases within 48-hours of the scheduled event call time, a payment of the 5-hour minimum for canceled staff is required.

All rental equipment cancellations must be received no later than 12:00 PM two days prior to scheduled delivery. Failing to meet this deadline may result in a restocking fee for rental equipment.

DELIVERY + ORDER MINIMUMS

All orders delivered Monday - Friday require a \$1,000 minimum. All weekend deliveries require a \$4,000 minimum. Depending on proximity to our facility, a delivery fee will be applied and varies by location.

ADMINISTRATIVE FEE

A 20% administrative fee will be applied to all orders. The administrative fee covers order processing and administrative costs. Gratuities are not included; this charge is not a gratuity and will not be distributed as such.



Breakfast Packages (10 PERSON MINIMUM)

CONTINENTAL | \$26.95 PP

Includes a sliced fruit platter and Chef's selection of freshly baked sweet and savory pastries and mini bagels served with fruit preserves, butter, and cream cheeses

SPREADS AND SCHMEARS | \$26.95 PP

Includes smoked fish platter, avocado toast platter, assorted cream cheeses and spreads, multigrain toast, assorted bagels and gluten free toasts and bagels

HEALTHY START | \$31.95 PP

Includes avocado toast platter, assorted parfaits and breakfast pots, hard boiled eggs, and whole fruit

EXECUTIVE | \$36.95 PP

Assorted gluten free tartine platter, assorted frittata platter, sliced fruit platter, assorted parfaits and breakfast pots, assorted pastries, including gluten free and vegan breakfast pastries



Hot Breakfast Buffet

\$31.95 PP. Includes Sliced Fruit Platter. 10 Person Minimum.

EGGS

choose one

SCRAMBLED EGGS (GLUTEN FREE)

"JUST" PLANT BASED EGGS (GLUTEN FREE, VEGAN)

POACHED EGGS (GLUTEN FREE)

VEGGIE SCRAMBLE (GLUTEN FREE)

tomato, mozzarella, arugula

ASSORTED PETITE FRITTATAS (GLUTEN FREE)

Ham, Cheddar, and Onion

Plum Tomato, Red Pepper, and Sautéed Kale

Egg White, Mushroom, Butternut Squash, and Spinach

ASSORTED PETITE OMELETTES (GLUTEN FREE)

Broccoli and Goat Cheese

Ham and Cheddar

Mushroom and Scallion

SIDE PROTEINS

choose one

BACON (GLUTEN FREE)

SAUSAGE (GLUTEN FREE)

TURKEY BACON (GLUTEN FREE)

CHICKEN SAUSAGE (GLUTEN FREE)

VEGAN SAUSAGE PATTY (VEGAN)

SLOW ROASTED PLUM TOMATO
(GLUTEN FREE, VEGAN)

FROM THE GRIDDLE

choose one

BELGIAN WAFFLES

includes Vermont Maple Syrup and Whipped Sweet Cream Butter

FRENCH TOAST

includes Vermont Maple Syrup and Whipped Sweet Cream Butter

RICOTTA HOTCAKES

Wildflower Honey, Whipped Sweet Butter

THREE CHEESE POLENTA CAKE

Fontina, Parmesan, Mozzarella (GLUTEN FREE)

BREAKFAST POTATOES

choose one

CLASSIC HASHBROWNS (GLUTEN FREE)

POTATO RÖSTI

Grated Potato, Egg, Parmesan

HOMEFRIES (GLUTEN FREE)

Onions, Peppers, Seasoning





Breakfast Add-ons

(10 PERSON MINIMUM)

WARM BREAKFAST SANDWICHES

\$11.50 ea.

Bacon, Egg, and American Cheese
on an english muffin

Chicken Little
*maple mayo, chicken sausage, over medium egg, swiss cheese
on a brioche bun*

Ham, Egg, and Cheddar
on a pretzel roll

Plant-based Egg Sandwich
vegan sausage, on gluten free roll (VEGAN)

Egg White, Red Pepper, and Spinach Wrap
gluten free wrap (GLUTEN FREE)

Sausage, Egg, and Cheese
pork sausage, cheddar cheese, brioche

Vegetarian Breakfast Burrito
*scrambled eggs, pico de gallo, black beans, vegan chorizo,
potato, cheddar, spinach wrap*

Chorizo Breakfast Burrito
*scrambled eggs, pico de gallo, black beans, chorizo, potato,
cheddar, tomato wrap*

Roasted Portobello and Egg
baked egg, tomato olive jam, spinach, ciabatta roll

HOT OATMEAL BAR

\$15.95 PP

Steel Cut Oats, Chocolate Chips, Almond Butter, Dried
Cranberries, Coconut Shavings, Cinnamon, Mixed Berries,
Brown Sugar

BREAKFAST GRITS BAR

\$15.95 PP

Cheddar Grits, Red Pepper Chowchow, Crispy Bacon, Scallions,
Cherry Tomato, Pickled Jalapeño
(GLUTEN FREE)

PARFAIT BAR

\$14.95 PP

Greek Yogurt, Vegan Coconut Mousse, Vegan Granola, House
Granola, Toasted Coconut, Chia, Flax, Peach Compote, Mixed
Berry Compote, Honey, Fresh Berries, Diced Mango (GLUTEN
FREE)

Breakfast Pots

PUMPKIN SPICE PARFAIT **\$9.50 ea.**

pumpkin spice purée, coconut mousse, pepita crunch
(GLUTEN FREE, VEGAN)

APPLE PIE OVERNIGHT OATS **\$9.50 ea.**

apple butter, green apples, candied pecans (GLUTEN FREE, VEGAN, CONTAINS TREE NUTS)

COCOA PROTEIN CHIA POT **\$9.50 ea.**

almond butter, chia seeds, cacao nibs, banana (GLUTEN FREE, VEGAN, CONTAINS TREE NUTS)

BERRY GREEK YOGURT PARFAIT **\$9.50 ea.**

fruit compote, granola (GLUTEN FREE)

QUINOA BREAKFAST PUDDING **\$9.50 ea.**

quinoa pudding, apricot, cranberry, pepitas, sunflower seeds (GLUTEN FREE)

UBE COCONUT YOGURT POT **\$9.50 ea.**

vegan coconut yogurt, toasted coconut flakes, ube essence, granola (GLUTEN FREE, VEGAN)

BANANA BREAD OVERNIGHT OATS **\$9.50 ea.**

chocolate chips, toasted coconut, pecans (GLUTEN FREE, VEGAN, CONTAINS TREE NUTS)

SEASONAL FRUIT CUP **\$9.50 ea.**

watermelon, kiwi, orange, pomegranate, blueberry
(GLUTEN FREE, VEGAN)

MIXED FRUIT CUP **\$9.50 ea.**

honeydew, pineapple, cantaloupe, grapes, strawberry
(GLUTEN FREE, VEGAN)

HARD BOILED EGGS **\$6.50 ea.**

baby spinach (GLUTEN FREE)



Buffet Meals (10 PERSON MINIMUM)

CLASSIC \$46.95 PP

Includes Choice of 2 Entrées, 2 Sides, and Choice of 2 Desserts, Dinner Rolls and Butter

PREMIUM \$61.95 PP

Includes Choice of 3 Entrées, 3 Sides, 1 Salad or Bowl, Choice of 2 Desserts, Dinner Rolls and Butter

ENTRÉES

BEEF

Red Wine Braised Short Rib (+\$6pp)
thyme jus, mirepoix (GLUTEN FREE)

Short Rib in a Mushroom Sauce (+\$6pp)
root vegetable fricassee

Chimichurri Flank Steak
pickled red onion (GLUTEN FREE)

Romesco Flank Steak
charred lemon, smoked almond panade
(CONTAINS NUTS)

Tamari Glazed Flank Steak
sautéed bok choy, sesame (GLUTEN FREE)

Za'atar Crusted Flank Steak
smoked eggplant purée, charred lemon
(GLUTEN FREE)

Grilled Flank Steak
fines herbes, lemon (GLUTEN FREE)

VEGETARIAN

Roasted Cauliflower Wedge
romesco, charred lemon, smoked almond panade (VEGAN, CONTAINS NUTS)

Seared Cauliflower Steak
chimichurri, pickled red onions
(GLUTEN FREE, VEGAN)

Zucchini Rollatini
ricotta, sautéed seasonal vegetable stuffing, sunday sauce, basil (GLUTEN FREE)

Stuffed Pepper
wild rice, pomegranate, dill tahini yogurt
(GLUTEN FREE)

Slow Roasted Eggplant
sherry gastrique, artichoke caponata
(GLUTEN FREE, VEGAN)

Baked Celeriac
miso marinated celery root, gochujang sauce, sesame (GLUTEN FREE, VEGAN)

FISH

Roasted Salmon
sautéed fennel, sauce vierge (GLUTEN FREE)

Tamari Glazed Salmon
bok choy, sesame (GLUTEN FREE)

Romesco Salmon
charred lemon, smoked almond panade
(CONTAINS NUTS)

Chimichurri Salmon
pickled red onion (GLUTEN FREE)

Artichoke Caponata Salmon
sherry gastrique (GLUTEN FREE)

Za'atar Crusted Salmon
smoked eggplant purée, charred lemon
(GLUTEN FREE)

Sweet Chili Salmon
pineapple chili crunch, cilantro
(GLUTEN FREE)

Roasted Cod
sautéed fennel, sauce vierge (GLUTEN FREE)

Romesco Cod
charred lemon, smoked almond panade
(CONTAINS NUTS)

Chimichurri Cod
pickled red onion (GLUTEN FREE)

Roasted Dijon Cod
herb crumbs, lemon

Tamari Glazed Cod
bok choy, sesame (GLUTEN FREE)

Sweet Chili Mahi Mahi
pineapple chili crunch, cilantro
(GLUTEN FREE)

Artichoke Caponata Mahi Mahi
sherry gastrique (GLUTEN FREE)

Tamari Glazed Mahi Mahi
bok choy, sesame (GLUTEN FREE)

Za'atar Crusted Mahi Mahi
smoked eggplant purée, charred lemon
(GLUTEN FREE)

SHRIMP

Grilled Shrimp
sautéed fennel, sauce vierge (GLUTEN FREE)

Chimichurri Shrimp
pickled red onion (GLUTEN FREE)

Romesco Shrimp
charred lemon, smoked almond panade
(CONTAINS NUTS)

Blackened Shrimp
corn salsa, cilantro, lime (GLUTEN FREE)

Sweet Chili Shrimp
pineapple chili crunch, cilantro
(GLUTEN FREE)

Mediterranean Shrimp
tomato, capers, olive (GLUTEN FREE)

PORK

Tamari Glazed Pork Tenderloin
sesame, scallion (GLUTEN FREE)

Dijon Crusted Pork Tenderloin
honey and red wine jus, rosemary
(GLUTEN FREE)

Chimichurri Pork Tenderloin
pickled red onions (GLUTEN FREE)

Artichoke Caponata Pork Tenderloin
sherry gastrique (GLUTEN FREE)

CHICKEN

Pesto Marinated Chicken Breast
tomato jam (GLUTEN FREE)

Chimichurri Chicken
pickled red onions (GLUTEN FREE)

Herb Roasted Chicken Breast
romesco, lemon, smoked almond panade
(CONTAINS NUTS)

Tamari Glazed Chicken Breast
scallion, sesame, lime (GLUTEN FREE)

Chicken Breast in a Mushroom Sauce
root vegetable fricassee

Buffet Meals (CONT.)

SIDES

Farmers Market Vegetables
(GLUTEN FREE, VEGAN)

Warm Fingerling Potato Salad
grain mustard, parsley, olive oil, garlic (GLUTEN FREE, VEGAN)

Sofrito Rice
onion, tomato, garlic, cilantro, latin spices (GLUTEN FREE, VEGAN)

Roasted Fall Root Vegetables
(GLUTEN FREE, VEGAN)

Basil Olive Oil Mash
basil, lemon (GLUTEN FREE, VEGAN)

Sautéed Broccolini
calabrian chili, locatelli cheese, lemon (GLUTEN FREE)

Sautéed Rainbow Chard
lemon, herbs, butter (VEGAN, GLUTEN FREE)

Mushroom Barley “Risotto”
balsamic glaze

Haricots Verts
caper shallot dressing, parsley (GLUTEN FREE, VEGAN)

Roasted Corn “Esquites”
mayo, paprika, cotija, lime (GLUTEN FREE)

Roasted Heirloom Cauliflower
(GLUTEN FREE, VEGAN)

Pommes Fondant
butter, thyme (GLUTEN FREE)

Sticky Miso Brussels Sprouts
sticky miso glaze, sesame, scallion (VEGAN)

Buttermilk Champ Mashed Potatoes
sautéed cabbage, scallion, cheddar (GLUTEN FREE)

Grilled Radicchio
peas, mint, balsamic glaze (GLUTEN FREE)

Roasted Heirloom Beets
goat cheese, chervil, citrus (GLUTEN FREE)

Three Cheese Polenta
melted leek, fontina, locatelli, mozzarella (GLUTEN FREE)

Herb Roasted Fingerling Potatoes
shallot, garlic, thyme, parsley (GLUTEN FREE, VEGAN)

Hasselback Russet Potato
herb and parmesan crumbs

Steamed Bok Choy
ginger, szechuan pepper, honey (VEGAN)

Moroccan Spiced Baby Heirloom Carrots
ras el hanout, honey, parsley (GLUTEN FREE, VEGAN)

Slow Roasted Kabocha Squash
maple, black pepper, rosemary (GLUTEN FREE, VEGAN)

Pesto Farfale
basil pesto, blistered cherry tomato, roasted red onion, pine nuts

Rigatoni De Ciambotta
tomato sugo, chickpea, zucchini, bell peppers, garlic (VEGAN)

Pasta Campanelle
pancetta, peas, boursin, asparagus, herbs

Orecchiette
chicken sausage, broccolini, calabrian chili, locatelli cheese, garlic

Gluten Free Penne
tomato and sweet pepper cream, basil (GLUTEN FREE)



Buffet Meals (CONT.)

SALADS & BOWLS

Market Field Salad
grape tomatoes, watermelon
radish, shaved carrot, cucumber,
balsamic vinaigrette
(GLUTEN FREE, VEGAN)

Greek Salad
grape tomato, cucumber,
kalamata olives, grape leaves,
pepperoncini, feta, red wine
vinaigrette (GLUTEN FREE)

Empire State
baby kale, candied pecans,
radicchio, cheddar cheese,
apples, sherry dijon vinaigrette
(GLUTEN FREE, CONTAINS NUTS)

Chilled Ramen Noodle Bowl
red peppers, purple cabbage,
broccoli, scallion, carrot, roasted
sesame seeds, crispy onions,
miso dressing

Bistro Bowl
haricots vert, cherry tomato,
arugula, kalamata olives, crispy
capers, new season potato,
tarragon, parsley, hard boiled
egg, caper shallot vinaigrette
(GLUTEN FREE)

Orzo Bowl
kalamata olive, spinach,
marinated tomato, feta, crispy
garlic, lemon, red wine
vinaigrette

DESSERT

Cookies and Cream Cannoli

Keylime Pie Shooter
graham cracker crumbs, mojito
jelly

Pineapple Upside Down Cake
glacé cherry

Apple Trifle
cardamom anglaise, lemon
pepper cake, apple compote

Vegan Chocolate Mousse
rapsberry (GLUTEN FREE,
VEGAN)

Strawberry Cheesecake Tart
ny style cheesecake, fresh
strawberries

Petite Tiramisu
coffee, mascarpone, dacquoise

ADD SEASONAL SOUP (+\$8.00PP)

Tuscan Bean and Mushroom
(VEGAN, GLUTEN FREE)

Kale and Chicken Sausage
(GLUTEN FREE)

Cauliflower Chana Masala
(VEGAN, GLUTEN FREE)



Globally Inspired Buffet (STARTING AT \$23.95 PP | 20 PERSON MINIMUM)

Mexican

Choose 2 or 3 Proteins:

Grilled Chipotle Lime Chicken (GLUTEN FREE)
Grilled Herb Marinated Steak (GLUTEN FREE)
Vegan Ground Chorizo (GLUTEN FREE, VEGAN)

Sides and Toppings:

Cilantro Brown Rice (GLUTEN FREE, VEGAN)
Roasted Corn Salsa (GLUTEN FREE, VEGAN)
Roasted Peppers and Onions (GLUTEN FREE, VEGAN)
Pico de Gallo (GLUTEN FREE, VEGAN)
Lime Crema (GLUTEN FREE)

CARIBBEAN

Choose 2 or 3 Proteins:

Jerk Chicken (GLUTEN FREE)
Jerk Jackfruit (GLUTEN FREE, VEGAN)
Fried Pork (GLUTEN FREE)

Sides and Toppings:

Red Beans and Rice (GLUTEN FREE., VEGAN)
Roasted Sweet Potato (GLUTEN FREE, VEGAN)
Stewed Greens (GLUTEN FREE, VEGAN)
Pickled Cabbage Slaw (GLUTEN FREE, VEGAN)

Italian

Choose 2 or 3 Proteins:

Chicken Parmesan
Beef and Pork Meatballs
Zucchini Rollatini (GLUTEN FREE)

Sides and Toppings:

Spaghetti
Broccoli Rabe (GLUTEN FREE, VEGAN)
Balsamic Eggplant (GLUTEN FREE, VEGAN)
Shredded Parmesan (GLUTEN FREE)

Chinese

Choose 2 or 3 Proteins:

General Tso's Chicken
Beef and Black Bean Sauce (GLUTEN FREE)
Kung Pao Tofu (VEGAN)

Sides and Toppings:

Vegetable Lo Mein
Steamed Broccoli (GLUTEN FREE, VEGAN)
Sweet and Sour Eggplant (GLUTEN FREE, VEGAN)
Vegetable Spring Roll

Indian

Choose 2 or 3 Proteins:

Chicken Tikka Masala (GLUTEN FREE)
Tandoori Shrimp (GLUTEN FREE)
Curry Spiced Cauliflower (GLUTEN FREE, VEGAN)

Sides and Toppings:

Basmati Rice (GLUTEN FREE, VEGAN)
Red Lentil Dal (GLUTEN FREE, VEGAN)
Palak Paneer (GLUTEN FREE)
Cilantro Chutney (GLUTEN FREE, VEGAN)
Pickled Red Onion (GLUTEN FREE, VEGAN)

KOREAN

Choose 2 or 3 Proteins:

Korean BBQ Flank Steak
Grilled Gochujang Tofu (GLUTEN FREE, VEGAN)
Gochujang Chicken

Sides and Toppings:

Steamed Short Grain Rice (GLUTEN FREE, VEGAN)
Sesame Broccoli (GLUTEN FREE, VEGAN)
Chopped Kimchi (GLUTEN FREE, VEGAN)
Scallions (GLUTEN FREE, VEGAN)

Beverages

FRUIT JUICES **\$5.50 ea.**

Orange, Grapefruit, Apple

COLOMBIAN COFFEE \$5.50 pp

Includes Regular or Decaf Coffee, Choice of 3 Milks, and Assorted Sweeteners (*minimum of 10 people*)

BUSHWICK TEA **\$4.50 pp**

Includes Hot Water, 10 Assorted Tea Packets,
Choice of 3 Milks, and Assorted Sweeteners
(minimum of 10 people)

POLAND SPRING **\$4.00 ea**

PELLEGRINO 250 ML **\$5.00 ea**

CANNED SODA **\$4.00 ea**

Coke, Diet Coke, Coke Zero, Sprite, Ginger Ale, Seltzer

SNAPPLE \$5.00 ea

CAFFE VITA COLD BREW \$7.50 ea.

NAKED SMOOTHIES \$9.00 ea.

Banana Strawberry, Tropical Protein, Green Machine

PURE GREEN JUICES **\$11.45 ea.**

Golden Girl, Rockin' Beet, All Green



Hors D'oeuvres (10 PERSON MINIMUM)

choice of 3 \$43.95 | choice of 5 \$53.95 Served passed or stationary. Prices marked for 2 hours.

MEAT + POULTRY

Beef Tenderloin on Brioche Toast
red onion marmalade, garlic parmesan cream, brioche

Pig in a Blanket
whole grain honey mustard

Chicken Thigh Chimichurri Skewer
aji amarillo sauce, cilantro (GLUTEN FREE)

Toulouse Sausage En Croute
puff pastry, pickled red onion, honey bourbon mustard

Beef Flank Negamaki Skewer
scallion, asparagus, sesame, teriyaki, pickled ginger

Ricotta Prosciutto Toast
pistachio, arugula, balsamic
'Nduja Croute
manchego, sweetie pepper, pedro ximénez reduction (GLUTEN FREE)

Mini Cubano
house made pickle relish, cuban mustard, pulled pork, ham, swiss cheese

Buttermilk Fried Chicken on a Waffle
mike's hot honey, smoked paprika butter

Short Rib Hand Pie
red onion jam, parsley

Cheesesteak Egg Roll
comeback sauce

Truffled Chicken Salad on Brioche Toast
apple, celery, mayo

Confit Duck
duck leg, brique pastry, peach bourbon jam

Blue Corn Chicken Empanada
chipotle aioli, lime

Peking Duck Spring Roll
plum sauce

Chorizo Empanada
creamy poblano

Korean Beef "Bulgogi" Meatball
sesame, scallion (GLUTEN FREE)

Braised Short Rib Skewer
bibimbap sauce, shishito pepper, sesame, scallion

BBQ Pulled Pork Bite
cornbread, sweet and hot pepper relish

Chicharrón Pop
crispy pork belly skewer, tajin, aji amarillo, lime (GLUTEN FREE)

Mini Rueben Sandwich
corned beef, sauerkraut, thousand island, swiss

Pork Belly "Banh Mi"
hoisin, pickled vegetables, red chili, cilantro, mini baguette

SEAFOOD

Maine Style Cold Lobster Roll (+\$3pp)
mayo, celery, old bay, lemon

Salmon Croquette
potato, lemon, dill, fennel, salmon caviar

Gin and Beet Cured Salmon
horseradish, dill crème fraîche, cucumber (GLUTEN FREE)

Mini New England Crab Cake
remoulade celery cress

Honey Ginger Shrimp Skewer
scallion, sesame (GLUTEN FREE)

Spicy Tuna on Crispy Rice
tobiko, fried jalapeño, eel sauce, spicy mayo (GLUTEN FREE)

Mini Caviar Grilled Cheese (+\$5pp)
crème fraîche

Sesame Shrimp Toast
scallion, white bread, sweet and sour sauce

Tuna Avocado Tartare
garlic crisp, shallot, caper, lemon

Crab and Roasted Corn Croquette
chipotle lime aioli

Scallop and Smoked Corn Ceviche
avocado mousse, lime, cilantro (GLUTEN FREE)

Salmon Rillets
bagel crisp, everything spice, fried capers

VEGETARIAN

Mini Spinach Spanakopita
tzatziki, baby herbs

Vegetable Spring Roll
sweet chili soy sauce (VEGAN)

Caprese Skewer
baby mozzarella, cherry tomato, balsamic glaze, basil (GLUTEN FREE)

Vegan Mushroom Tart
gluten free and vegan cream cheese, wild mushroom duxelle (VEGAN, GLUTEN FREE)

Smoked Eggplant
whipped feta, pickled grapes, phyllo pastry, pomegranate

Mini Vegetable Empanada
creamy poblano dip

Tomato and Mozzarella Suppli
marinated and fresh tomato, panko, allium aioli

Guava and Cheese Tart
tumbleweed cheddar mousse

Whipped Goat Cheese and Olive Tart

Cantaloupe Gazpacho
espelette, pepper, lime (VEGAN, GLUTEN FREE)

"Ramen" Deviled Egg
miso, scallion, tamari (GLUTEN FREE)

Cacio e Pepe Arancini
tomato sugo, basil

Bruschetta Crostini
pesto cream, tomato, mozzarella, basil, balsamic

Cucumber Crudités Bite
beet hummus, brunoise of vegetables, pickled onion (VEGAN, GLUTEN FREE)

Crispy Gouda and Mac Fritter
chipotle aioli

Artichoke Beignet
herb salsa

Heirloom Beet "Tartare"
phyllo cup, roasted and marinated beets, vegan green goddess, chervil

Reception Stations (25 PERSON MINIMUM)

SUSHI | \$69.95

- A Premium Assortment of Maki Rolls, Sashimi, and Sushi
- Edamame
- Seaweed Salad (GLUTEN FREE, VEGAN)
- Soba Noodle Salad (VEGAN)
carrots, wakame, cucumber, roasted sesame dressing
- Miniature Poke Bowls, Chirashi Bowls, and Inari
- Soy Sauce, Ginger, Wasabi

SEAFOOD | \$MP (50 person minimum)

- Seasonal East and West Coast Oysters, Littleneck Clams, Poached Jumbo Shrimp, and Snow Crab Legs
- House Cured Salmon
- Tuna Avocado Tartare
- Scallop Ceviche
- Spicy and Mild Cocktail Sauce, Fresh Horseradish, Cider Mignonette, Remoulade, and Lemon Wedges
- Add Lobster Tails and Jumbo King Crab (+\$MP)

BUILD YOUR OWN TACO | \$37.95

- Choice of 3:
 - Pork Carnitas, Chicken Tinga, Ancho Shrimp or Cauliflower Al Pastor
- Pickled Red Cabbage, Pico de Gallo, Esquites, Chopped Cilantro, Diced Onion, Cholula, Avocado Crema, Cotija, Limes
- Soft Flour and Corn Tortillas

AMERICANA | \$45.95

- Angus Cheeseburger Slider
pickle, ketchup, american cheese on a brioche roll
- Fried Chicken Slider
mayo, pickle, fried chicken, brioche bun
- Impossible Slider
vegan cheddar, ketchup, vegan bun (VEGAN)
- Boneless Buffalo Wings
celery, blue cheese dressing
- Homestyle Macaroni and Cheese
- California Style Cole Slaw
mayo, cabbage, onion, vinegar, bell pepper, carrots (GLUTEN FREE)

FARMER'S MARKET GRAZING TABLE | \$74.95

- Redmond Cheddar, Manchego, Brie, Everything Goat Chevre, Gorgonzola Dolce
- Prosciutto, Spanish Dried Chorizo, Soppressata, Saucisson Sec
- Guava Paste, Lavender Honey, Orange Bourbon Marmalade, Grapes, Dried Apricots, Figs, Cipollini Onions, Peppadew Peppers, Mixed Olives, Spiced Almonds, Whole Grain Mustard
- Pickled, Cured and Raw Seasonal Local Vegetables
- Sun-dried Tomato Hummus, Vegan Green Goddess Ranch, Fire Feta
- Assorted Crackers, Lavash, and Bread



Dessert

choose 3 | \$23.95 pp

Stationary or passed.

UBE WHITE CHOCOLATE TART

white chocolate, ube mousse, matcha tart shell, tapioca pearl

APPLE TRIFLE

cardamom anglaise, lemon pepper cake, apple compote

PINEAPPLE UPSIDE DOWN CAKE

glacé cherry

KEYLIME PIE SHOOTER

graham cracker crumbs, mojito jelly

PISTACHIO CANNOLI

CHURRO CANNOLI

milk chocolate, cinnamon

COOKIES AND CREAM CANNOLI

PETITE TIRAMISU

coffee, mascarpone, dacquoise

S'MORES TART

nutella chocolate, marshmallow fluff, graham cracker crust

VEGAN CHOCOLATE MOUSSE

raspberry (GLUTEN FREE, VEGAN)

STRAWBERRY CHEESECAKE TART

ny style cheesecake, fresh strawberry

PUMPKIN SPICE MOUSSE

pumpkin mousse, ginger snap, pepita, pecans

BANANA BREAD PUDDING

brûlée banana, banana pudding, gluten free banana bread (GLUTEN FREE)



Bar Packages

10 person minimum. Prices marked for 2 hours.

SOFT BAR | \$16.95 PP

Still and Sparkling Water, Assorted Sodas, Fruit Garnish, and Ice

SPIRITLESS BAR | \$28.95 PP

Craft Non-Alcoholic Beers, Red and White Non-Alcoholic Wines, and Soft Bar

WINE AND BEER BAR | \$32.95 PP

House Selection of Red and White Wines, House Selection of Local Craft Beers, and Soft Bar

STANDARD FULL BAR | \$42.95 PP

Middle Shelf Liquors, House Selection of Red and White Wines, House Selection of Local Craft Beers, and Soft Bar

PREMIUM FULL BAR | \$52.95 PP

Top Shelf Liquors, House Selection of Red and White Wines, House Selection of Local Craft Beers, and Soft Bar

ADD ROSÉ | \$6.00 PP

ADD PROSECCO | \$6.00 PP

ADD A COCKTAIL | \$11.00 PP

39th Street

gin, cacao campari, simple syrup, lemon juice

Afterglow

burnt orange tequila, ginger simple syrup, lemon juice, mr. black coffee liqueur

Good to Sea

charred pineapple rum, lime juice, cinnamon simple syrup, banana syrup

Little Flower

chamomile vodka, triple sec simple syrup, orange bitters

Superstitions

bourbon, blackberry liqueur, lime juice, simple syrup

ADD A MOCKTAIL | \$9.00 PP

Cascades

grapefruit juice, lime juice, lavender syrup, ginger syrup

Half Real

apple cider, lemon juice, orgeat, best day brew kolsch

Top of the Hill

cranberry juice, lime juice, blackberry puree, ginger beer

