

s a v o r y  
Full Service  
Catering Menu

SPRING / SUMMER 2024

# 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](http://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.

## **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, delivery fees, and administrative costs. Gratuities are not included; this charge is not a gratuity and will not be distributed as such.

## **HOURS**

Event orders can be placed through our Accounts 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](mailto:concierge@savory.com).

# BREAKFAST PACKAGES (10 PERSON MINIMUM)

## CONTINENTAL | \$25.95 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 | \$25.95 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 | \$30.95 PP

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

## EXECUTIVE | \$35.95 PP

Petite breakfast sandwiches, assorted frittata platter, sliced fruit platter, assorted parfaits and breakfast pots, assorted pastries, including gluten free and vegan breakfast pastries



# HOT BREAKFAST BUFFET

\$30.95 PP. Includes Sliced Fruit Platter. 10 Person Minimum.

## EGGS

choose one

SCRAMBLED EGGS (GLUTEN FREE)

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“JUST” PLANT BASED EGGS

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POACHED EGGS

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ASSORTED PETITE FRITTATAS (GLUTEN FREE)

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Ham, Cheddar, Onion  
Roasted Pepper, Broccoli, Kale  
Fontina, Leek, Potato  
Egg White, Spinach, Artichoke, Feta

PETITE OMELETTES (GLUTEN FREE)

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Broccoli and Goat Cheese  
Ham and Cheddar  
Mushroom and Leek

## SIDE PROTEINS

choose one

BACON

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SAUSAGE

---

TURKEY BACON

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CHICKEN SAUSAGE

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IMPOSSIBLE SAUSAGE PATTY

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SLOW ROASTED PORTOBELLO MUSHROOM

## FROM THE GRIDDLE

choose one

BELGIAN WAFFLES

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includes Vermont Maple Syrup and Whipped Sweet Cream Butter

FRENCH TOAST

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includes Vermont Maple Syrup and Whipped Sweet Cream Butter

RICOTTA HOTCAKES

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Wildflower Honey, Whipped Sweet Butter

THREE CHEESE POLENTA CAKE

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Fontina, Parmesan, Mozzarella (GLUTEN FREE)

## BREAKFAST POTATOES

choose one

CLASSIC HASHBROWNS (GLUTEN FREE)

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POTATO RÖSTI

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Grated Potato, Egg, Parmesan

HOMEFRIES (GLUTEN FREE)

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Onions, Peppers, Seasoning

# BREAKFAST ADD-ONS (10 PERSON MINIMUM)

## WARM BREAKFAST SANDWICHES \$10.95 ea.

Bacon, Egg, and Cheese  
on an english muffin

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

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

Ham, Egg, and Pepper Jack  
on a telera roll

Plant-based JUST Egg Sandwich  
impossible sausage, on gluten free roll (VEGAN, GLUTEN  
FREE)

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

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

Sweet and Spicy Short Rib and Egg  
manchego frico, sweet chili sauce, telera roll

## SMOKED FISH BAR \$25.95 pp

Assorted NY Bagels, Scallion, Vegetable, and Plain  
Cream Cheeses, Smoked Salmon, Smoked Trout  
Spread, White Fish Salad, Romaine, Tomato, Red  
Onion, Cucumber, Capers

## HOT OATMEAL BAR \$11.95 PP

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

## BREAKFAST GRITS BAR \$12.95 PP

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

## PARFAIT BAR \$13.95 PP

Greek Yogurt, Vegan Coconut Mousse, Granola,  
Toasted Coconut, Chia, Flax, Peach Compote, Mixed  
Berry Compote, Honey, Blueberries, Strawberries,  
Mango (GLUTEN FREE)



# BREAKFAST POTS

**MANGO PASSION  
COCONUT PARFAIT** \$9.00 ea.

*mango, passionfruit, vegan coconut mousse,  
coconut (GLUTEN FREE, VEGAN)*

**BERRY GREEK  
YOGURT PARFAIT** \$9.00 ea.

*fruit compote, granola (GLUTEN FREE)*

**SUMMER FRUIT CUP** \$9.00 ea.

*watermelon, kiwi, mango, blackberry  
(GLUTEN FREE, VEGAN)*

**BLUEBERRY CRUMBLE  
OVERNIGHT OATS** \$9.00 ea.

*(GLUTEN FREE, VEGAN)*

**MANGO GREEK  
YOGURT PARFAIT** \$9.00 ea.

*mango, passionfruit, house granola (GLUTEN  
FREE, VEGAN)*

**STRAWBERRY KIWI  
CHIA POT** \$9.00 ea.

*breakfast chia pudding, strawberries, kiwi  
(VEGAN, GLUTEN FREE)*

**CHOCOLATE COVERED  
CHERRY OVERNIGHT OATS** \$9.00 ea.

*cacao nibs, coconut, red cherry puree  
(GLUTEN FREE, VEGAN)*

**MIXED FRUIT CUP** \$9.00 ea.

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

**HARD BOILED EGGS** \$6.00 ea.

*baby spinach (GLUTEN FREE)*



# BUFFET MEALS (10 PERSON MINIMUM)

## CLASSIC \$45.95 PP

Includes Choice of 2 Entrées, 2 Sides, and Choice of 2 Dessert, Dinner Rolls and Butter.

## PREMIUM \$59.95 PP

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

## ENTRÉES

### VEGETARIAN

Slow Roasted Eggplant  
*sautéed summer vegetables, red pepper hummus* (GLUTEN FREE, VEGAN)

Roasted 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)

### BEEF

Red Wine Braised Short Rib  
*thyme jus, mirepoix* (GLUTEN FREE)

Tamari Glazed Short Rib  
*sesame, scallion* (GLUTEN FREE)

Chimichurri Flank Steak  
*pickled red onion* (GLUTEN FREE)

Romesco Flank Steak  
*charred lemon* (GLUTEN FREE, CONTAINS NUTS)

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

Grilled Flank Steak  
*fines herbes, lemon* (GLUTEN FREE)

Beef Filet Tournedos (+\$5pp)  
*thyme jus, red onion marmalade, parsley* (GLUTEN FREE)

### PORK

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

Tamari Glazed Pork Tenderloin  
*sesame, scallion* (GLUTEN FREE)

Chimichurri Pork Tenderloin  
*pickled red onions* (GLUTEN FREE)

### SALMON

Roasted Salmon  
*sautéed fennel, sauce vierge* (GLUTEN FREE)

Pan Seared Salmon  
*grilled scallion, tarragon pistou* (GLUTEN FREE)

Tamari Glazed Salmon  
*bok choy, sesame* (GLUTEN FREE)

Romesco Salmon  
*charred lemon* (GLUTEN FREE, CONTAINS NUTS)

Chimichurri Salmon  
*pickled red onion* (GLUTEN FREE)

Roasted Dijon Salmon  
*herb crumbs, lemon*

Grilled Mango Salmon  
*mango salsa, grilled lime* (GLUTEN FREE)

### ATLANTIC COD

Roasted Cod  
*sautéed fennel, sauce vierge* (GLUTEN FREE)

Roasted Cod  
*grilled scallion, tarragon pistou* (GLUTEN FREE)

Miso Honey Cod  
*shiso, shishito* (GLUTEN FREE)

Romesco Cod  
*charred lemon* (GLUTEN FREE, CONTAINS NUTS)

Chimichurri Cod  
*pickled red onion* (GLUTEN FREE)

Roasted Dijon Cod  
*herb crumbs, lemon*

### SHELLFISH

Grilled Shrimp  
*sautéed fennel, sauce vierge* (GLUTEN FREE)

Chimichurri Shrimp  
*pickled red onion* (GLUTEN FREE)

Grilled Mango Shrimp  
*mango salsa, grilled lime* (GLUTEN FREE)

Romesco Shrimp  
*charred lemon* (GLUTEN FREE, CONTAINS NUTS)

Mediterranean Shrimp  
*tomato, capers, olive* (GLUTEN FREE)

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

Maryland Style Crab Cakes (+\$5pp)  
*horseradish, remoulade, lemon, frisée*

### CHICKEN

Pesto Marinated Chicken Breast  
*tomato jam* (GLUTEN FREE)

Bone-in Mediterranean Chicken Breast  
*capers, tomato, parsley* (GLUTEN FREE)

Chimichurri Chicken  
*pickled red onions* (GLUTEN FREE)

Herb Roasted Chicken Breast  
*romesco, lemon* (GLUTEN FREE, CONTAINS NUTS)

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

Pan Roasted Bone-in Chicken Breast  
*rosemary, wilted greens, lemon* (GLUTEN FREE)

# 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)

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)

Spring Pea Barley “Risotto”  
*pea puree, mint*

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

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

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

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

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

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

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

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)

Roasted Heirloom Cauliflower  
(GLUTEN FREE, VEGAN)

Pommes Fondant  
*butter, thyme* (GLUTEN FREE)

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

Grilled Asparagus  
*lemon, herb gremolata* (VEGAN)

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

### Market Field

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

### Greek

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

### Grilled Peach & Heirloom Tomato

romaine, frisee, watercress, toasted almonds, mozzarella, honey herb balsamic dressing (GLUTEN FREE)

### Empire State

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

### Blackberry Spinach

red watercress, spinach, frisee, sunflower, golden raisin, sliced radish, blackberry, ricotta salata, cider poppy dressing (GLUTEN FREE)

### Escarole Caesar

marinated tomato, pecorino, focaccia croutons, lemon peppercorn dressing

## DESSERT

Coconut and Rose Malabi  
pomegranate seeds, pistachio, pomegranate molasses (GLUTEN FREE, VEGAN, CONTAINS TREE NUTS)

Keylime Pie Shooter  
graham cracker crumbs, mojito jelly

Piña Colada Panna Cotta  
maraschino cherry (GLUTEN FREE)

Matcha Ube Tartlette  
white chocolate, ube mousse, matcha tart shell

Textures of Chocolate Tartlette  
cacao nibs, white chocolate mousse, dark chocolate ganache, white chocolate pearls (CONTAINS TREE NUTS)

Blueberry Summer Trifle  
berry compote, fresh blueberries, lemon pepper cake, chantilly cream

Strawberry Cheesecake Tart

Petite Tiramisu

## ADD SEASONAL SOUP (+\$5.95)

Asparagus Veloute  
asparagus, mint, parsley, shallot, heavy cream (GLUTEN FREE)

Vegan Roasted Tomato Soup  
tomato, onion, vegetable stock (GLUTEN FREE, VEGAN)

Summer Minestrone  
gluten free penne, summer vegetables, light tomato broth (GLUTEN FREE, VEGAN)



# GLOBALLY INSPIRED BUFFET (STARTING AT \$23.95 PP)

## Mexican

Grilled Chipotle Lime Chicken  
(GLUTEN FREE)

Grilled Herb Marinated Steak  
(GLUTEN FREE)

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)

## KOREAN

Korean BBQ Flank Steak

Gochujang Chicken

Steamed Short Grain Rice  
(GLUTEN FREE, VEGAN)

Sesame Broccoli  
(GLUTEN FREE, VEGAN)

Chopped Kimchi  
(GLUTEN FREE, VEGAN)

Scallions (GLUTEN FREE, VEGAN)

## Italian

Chicken Parmesan

Beef and Pork Meatballs  
*marinara sauce*

Spaghetti

Broccoli Rabe  
(GLUTEN FREE, VEGAN)

Balsamic Eggplant  
(GLUTEN FREE, VEGAN)

Shredded Parmesan  
(GLUTEN FREE)

## Moroccan

Moroccan Chicken  
(GLUTEN FREE)

Chermoula Shrimp  
(GLUTEN FREE)

Couscous (VEGAN)

Roasted Green Beans  
(GLUTEN FREE, VEGAN)

Harissa Maple Carrots  
(GLUTEN FREE, VEGAN)

Tagine Relish  
(GLUTEN FREE, VEGAN)

## Indian

Chicken Tikka Masala  
(GLUTEN FREE)

Curry Spiced Cauliflower  
(GLUTEN FREE, VEGAN)

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)

## CARIBBEAN

Jerk Chicken  
(GLUTEN FREE)

Fried Pork  
(GLUTEN FREE)

Red Beans and Rice  
(GLUTEN FREE, VEGAN)

Roasted Sweet Potato  
(GLUTEN FREE, VEGAN)

Stewed Greens  
(GLUTEN FREE, VEGAN)

Pickled Cabbage Slaw  
(GLUTEN FREE, VEGAN)

# BEVERAGES

## FRUIT JUICES \$5.00 ea.

Orange, Grapefruit, Apple

## COLOMBIAN COFFEE \$5.20 pp

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

## BUSHWICK TEA \$4.20 pp

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

## POLAND SPRING \$3.50 ea

## PELLEGRINO 250 ML \$4.50 ea

## CANNED SODA \$3.50 ea

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

## SNAPPLE \$4.50 ea

## CAFFE VITA COLD BREW \$7.00 ea.

## NAKED SMOOTHIES \$8.50 ea.

Banana Strawberry, Tropical Protein, Green Machine

## PURE GREEN JUICES \$10.95 ea.

Golden Girl, Rockin' Beet, All Green

# HORS D'OEUVRES (10 PERSON MINIMUM)

Served passed or stationary. Prices marked for 2 hours.

choice of 3 | \$41.95, choice of 5 | \$51.95

## MEAT + POULTRY

Beef Tenderloin on Brioche Toast  
*red onion marmalade, blue cheese cream, brioche*

Pretzel Pig in a Blanket  
*whole grain honey mustard*

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

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

Chicken Mousse  
*pumpnickel, shallot and port wine marmalade, cornichon, pickled mustard seed*

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

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

Smoked Duck "Tataki"  
*juniper, nashi pear, calvados agridoux, ginger, radish veil (GLUTEN FREE)*

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

Prosciutto and Fig Skewer  
*everything spiced goat cheese, rosemary croute, macerated fig*

'Nduja Croute  
*manchego, sweetie pepper, pedro ximénez reduction, rosemary focaccia crouton*

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

Truffled Chicken Salad on Brioche Toast  
*apple, celery, mayo*

Confit Duck Brique  
*duck leg, brique pastry, spiced pear compote, warming spice*

Short Rib Hand Pie  
*red onion jam, parsley*

Blue Corn Chicken Empanada  
*chipotle aioli, lime*

Cheesesteak Egg Roll  
*comeback sauce*

Peking Duck Spring Roll  
*plum sauce*

Chorizo Empanada  
*creamy poblano*

Sticky Miso Pork Belly  
*miso carrot puree (GLUTEN FREE)*

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

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

## SEAFOOD

Fried Oyster Po'Boy  
*mini bun, romaine, mayo, crystal hot sauce*

Maine Style Cold Lobster Roll  
*mayo, celery, old bay, lemon*

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

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

Crab and Corn Hush Puppy  
*smoked paprika, horseradish remoulade*

Gin and Beet Cured Salmon  
*horseradish, dill creme fraiche, cucumber (GLUTEN FREE)*

Drunken Shrimp  
*tequila, lime, epazote, avocado mousse, street corn fritter*

Mini New England Crab Cake  
*remoulade celery cress*

Piri Piri Shrimp Skewer  
*harissa glaze, lime, mint (GLUTEN FREE)*

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

Spicy Scallop and Wasabi "Macaron"  
*nori powder, tobiko, spicy mayo, crispy rice (GLUTEN FREE)*

Glazed Yellowtail Nigiri  
*sesame mayo (GLUTEN FREE)*

Lobster Cone  
*black sesame cone, maine lobster salad, mayo, celery, romaine*

Crab Rangoon  
*scallion and cheese filling, sweet chili and eel sauces*

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

Tuna Avocado Tartare  
*garlic crisp, shallot, caper, lemon*

## VEGETARIAN

Mini Spinach Spanakopita  
*sumac yogurt, baby herbs*

Vegetable Spring Roll  
*sweet chili soy sauce (VEGAN)*

Mini Avocado Toast  
*12 grain crouton, lemon ricotta, soft boiled quail egg, everything spice*

Jalapeño Popper  
*cheddar frico*

Grilled Herb Polenta Cake  
*whipped feta, olive and tomato jam (GLUTEN FREE)*

Watermelon Feta  
*pea sprout, balsamic pearl, pickled red onion (GLUTEN FREE)*

Mini Vegetable Empanada  
*creamy poblano dip*

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

Goat Cheese and Spring Pea Arancini  
*mint, pea puree*

Guava and Cheese Tart  
*tumbleweed cheddar mousse*

Heirloom Beet "Tartare"  
*phyllo cup, vegan green goddess, chervil (VEGAN)*

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

Inari  
*fried tofu wrapped around furikake rice, seaweed salad, shiso, wasabi mayo (GLUTEN FREE)*

Yellow Gazpacho Shooter  
*heirloom and marinated gold tomato, agrodolce, pea sprout (GLUTEN FREE, VEGAN)*

Bruschetta Crostini  
*heirloom tomato, ciabatta crouton, balsamic, basil (VEGAN)*

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

Ricotta, Asparagus, and Tomato Tart

Chilled Watermelon Citrus Shooter  
*tajin rim*

Whipped Goat Chèvre and Olive Tart

# RECEPTION STATIONS (25 PERSON MINIMUM)

## FARMER'S MARKET GRAZING TABLE | \$72.95

- Tumbleweed Cheddar, Petit Basque, Everything Goat Chevre, Shropshire Blue, Petite Brie
- Prosciutto, Spanish Dried Chorizo, Saucisson Sec, Soppressata, Hot Coppa
- Guava Paste, Lavender Honey, Spiced Pear Compote, Grapes, Dried Apricots, Figs, Cipollini Onions, Peppadew Peppers, Mixed Olives, Spiced Almonds, 'Nduja, Whole Grain Mustard
- Pickled, Cured and Raw Seasonal Local Vegetables
- Heirloom Tomato and Fresh Mozzarella
- Sun-dried Tomato Hummus, Vegan Green Goddess Ranch, Fire Feta, Sumac Yogurt
- Assorted Crackers, Lavash, and Bread

## MIDDLE EASTERN | \$53.95

- Beef Kofte
- Chicken Shawarma
- Hummus, Mint Labne, Babaganoush, Tagine Relish
- Israeli Salad
- Quinoa Tabbouleh
- Toufayan Pita Pockets and Lavash
- Pickled and Marinated Vegetables and Legumes
- Olives, Peppers, Za'atar Chickpeas, Pickled Onions, Dolmades

## SUSHI | \$67.95

- 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 (*gf*)
- Scallop Ceviche
- Salmon Avocado Tartare
- Spicy and Mild Cocktail Sauce, Fresh Horseradish, Cider Mignonette, Remoulade, and Lemon Wedges
- Add Lobster Tails and Jumbo King Crab (+\$MP)

## TACO BAR | \$41.95

- Blackened Shrimp
- Chicken Tinga
- Vegetable Fajita Mix
- "Esquites" (Street Corn off the Cob)  
*paprika, cotija, mayo, cilantro, lime*
- Guacamole, Salsa Roja, Pico de Gallo, Lime Crema, Cilantro, Shaved Radish, Pickled Onion, Jalapeño, Shredded Lettuce
- Tortilla Chips, Soft Flour and Corn Tortillas

## AMERICANA | \$43.95

- Angus Cheeseburger Slider  
*pickle, ketchup, american cheese on a brioche roll*
- Fried Chicken Slider  
*mayo, pickle, fried chicken, brioche bun*
- Barbecue Pulled Jackfruit Slider  
*on gluten free brioche (VEGAN, GLUTEN FREE)*
- Boneless Buffalo Wings  
*celery, blue cheese dressing*
- Summer Tomato Salad  
*basil, balsamic, marinated and heirloom tomatoes (GLUTEN FREE, VEGAN)*
- Homestyle Macaroni and Cheese
- California Style Cole Slaw  
*mayo, cabbage, onion, vinegar, bell pepper, carrots (GLUTEN FREE)*

# DESSERT (1 HOUR MINIMUM)

choose 3 | \$20.95 Stationary or passed. 1 hour minimum.

## BLACK SESAME MOUSSE

*date purée, toasted coconut, sesame basket (CONTAIN TREE NUTS)*

## TEXTURES OF CHOCOLATE TARTLETTE

*cacao nibs, white chocolate mousse, dark chocolate ganache, white chocolate pearls (CONTAINS TREE NUTS)*

## MATCHA UBE TARTLETTE

*white chocolate, ube mousse, matcha tart shell*

## BLUEBERRY SUMMER TRIFLE

*berry compote, fresh blueberries, lemon pepper cake, chantilly cream*

## STRAWBERRY CHEESECAKE TART

## ASSORTED DESSERT "SUSHI"

*(+\$2.50)  
coconut sticky rice topped with a variety of seasonal fruit (GLUTEN FREE, VEGAN)*

## YUZU TARTLETTE

*raspberries, yuzu curd, mint*

## COCONUT & ROSE MALABI

*pomegranate seeds, pistachio, pomegranate molasses (GLUTEN FREE, VEGAN, CONTAINS TREE NUTS)*

## KEYLIME PIE SHOOTER

*graham cracker crumbs, mojito jelly*

## WHIPPED RICOTTA CANNOLI

*dried cherries, dark chocolate, candied orange, ricotta, mascarpone*

## PIÑA COLADA PANNA COTTA

*maraschino cherry (GLUTEN FREE)*

## PETITE TIRAMISU



# BAR PACKAGES (2 HOUR MINIMUM)

## SOFT BAR | \$15.95 PP

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

## WINE AND BEER BAR | \$30.95 PP

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

## STANDARD FULL BAR | \$41.95 PP

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

## PREMIUM FULL BAR | \$51.95 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 BESPOKE COCKTAIL | \$10.00 PP

### CHOOSE ONE:

Spicy Mango Margarita

*spicy tequila, mango puree, lime juice, simple syrup*

Bumbling Bees

*gin, lemon juice, honey, club soda*

Blackberry Whiskey Smash

*bourbon, blackberry puree, lemon juice, ginger syrup, mint leaves*

Guava Daiquiri

*rum, guava puree, lime juice, simple syrup*

Summer in Moscow

*vodka, watermelon juice, lime juice, ginger beer*

## ADD TALKHOUSE ENCORE

## CANNED COCKTAIL | \$5.00 PP

Tequila Grapefruit

Tequila Blood Orange

Vodka Cranberry

Vodka Lime

Hampton Mule

