

# *à La Carte Dinner Enhancements*

## **FALL 2025 SEPTEMBER - NOVEMBER**

MINIMUM 30 GUESTS.

### **"LATE NIGHT" MAC & CHEESE**

SMOKED FONTINA, GRUYÈRE  
BACON, CARAMELIZED ONION AND BROCCOLI ON THE SIDE  
9 PER PERSON

### **PRIME RIB SLIDERS**

SLOW-ROASTED PRIME RIB SHAVED THIN, CARAMELIZED ONIONS, HORSERADISH CREAM  
9 PER PERSON

### **TOMBO TUNA SLIDERS\***

PICKLED VEGETABLE SLAW, SPICY RÉMOULADE, MISO-SESAME VINAIGRETTE  
10 PER PERSON

### **SEAFOOD CEVICHE\* (GF)**

SHRIMP, SEASONAL FISH, SCALLOPS, AVOCADO CREMA, TOMATILLO PICO  
10 PER PERSON

### **PORK BELLY SLIDERS**

ACHIOTE, TOMATILLO, PICKLED CHAYOTE, PASILLA-AVOCADO COULIS, QUESO FRESCO  
9 PER PERSON

### **GRAND PLATEAU\* (GF)**

COURT-BOUILLON POACHED PRAWNS, FRESHLY SHUCKED OYSTERS  
CRAB LEGS, COCKTAIL SAUCE, LEMON, SAUCE MIGNONETTE  
18 PER PERSON

### **BAKED BRIE EN CROÛTE (V)**

DOUBLE-CREAM BRIE BAKED IN PUFF PASTRY, CROSTINI, DRIED FRUIT, CANDIED NUTS  
75 PER HALF WHEEL

### **ARTISANAL CHEESES (V)**

ASSORTED ARTISANAL CHEESES, CROSTINI, DRIED FRUIT, CANDIED NUTS  
11 PER PERSON

### **CHICKEN "WINGS"**

BONELESS ORGANIC CHICKEN, HOUSE-MADE HOT SAUCE, BUTTERMILK DRESSING  
9 PER PERSON

### **FRESH FRUIT (GF) (V)**

SEASONAL DISPLAY, DEVONSHIRE CREAM  
8 PER PERSON

### **ARTISANAL GRILLED CHEESE (V)**

HOUSE-MADE BROICHE, FONTINA, SWEET APPLES, TRUFFLE OIL  
8.50 PER PERSON

PRICES AND MENU ARE SUBJECT TO CHANGE. NO SUBSTITUTIONS.

A TAXABLE 22% SERVICE CHARGE AND SALES TAX ARE ADDITIONAL.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS  
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.