

à La Carte Hors D'oeuvres Enhancements

SUMMER & FALL 2025 JUNE - 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

CHICKEN "WINGS"

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

FRESH FRUIT

SEASONAL DISPLAY, DEVONSHIRE CREAM
8 PER PERSON

TOMBO TUNA SLIDERS*

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

SEAFOOD CEVICHE*

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

GRAND PLATEAU*

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

ARTISANAL GRILLED CHEESE

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

PORK BELLY SLIDERS

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

PETIT DESSERTS

ASSORTED TRUFFLES, TARTLETS, PETIT FOURS
9 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.