

Food Stations

(Minimum of 25 People)

Seafood Station

Freshly Shucked Oysters, Shrimp Cocktail,
Tuna Tartare On Crispy Wonton, Champagne
Mignonette, Cocktail Sauce, Lemon
25/pp

Charcuterie and Cheese Station

Chef's Selection of Fine Cheeses, Giardiniera,
Salumi, Fig Jam, Pickled Vegetables, Crostini
18/pp

Pasta Station

Choose Two \$225 (Serves Up To 75 People)

Rigatoni Bolognese

Lamb, Veal and Ground Beef

Penne Pink Vodka

Chefs Recipe

Pappardelle Marinara

Chefs Recipe

Burrata Ravioli

Cheese Stuffed Ravioli, Chefs Marinara

Vegan Ravioli

Ratatouille Ravioli, Vegetable Broth, Fresh Vegetables [V]

Add Chicken 75 | Add Meatballs 70

Add Shrimp 90 | Add Vegetables 50

Flatbread Station

Chicago Beef Flatbread

Grilled Steak, Giardiniera, Mozzarella, Balsamic
20

BBQ Chicken Flatbread

Prosciutto, Mozzarella, Balsamic
19

Margherita Flatbread

Fresh Mozzarella, Tomato and Basil
16

Sliders Station

Mini Beef Burgers
Cheese, Bibb Lettuce, Bacon Aioli, Onion Ring,
Condiments, Fries
18/pp

Appetizers

(Serves Up To 50 People)

Hummus Platter

Chickpeas, Tahini, Meyer Lemon, and Olive Oil,
Served With Vegetables, Sliced Flatbread. [V]
180

Shrimp Cocktail Platter

Cocktail Sauce, Lemon
300

Tuna Tartare Platter

Yellowfin Tuna, Avocado, Microgreens, Fried Wonton
250

Mini Lobster Rolls

Lobster Meat Tossed In A Dill Mayo and
Served On A Butter Roll. Served Cold
850

Mini Connecticut Roll

Lobster Meat Tossed In Butter and
Served On A Butter Roll. Served Warm
800.00

Mini Crab Cakes

House-Made Lump Crab Meat, Panko, Fresh Herbs,
Lemon Zest, Lobster Tartare Sauce
200

Mini Meatballs

Pork And Ground Beef With Homemade Marinara
180

Scallops Wrapped In Bacon

Sea Scallops, Applewood Bacon,
Maple Syrup, Brown Sugar
300.00

Mini Beef Wellingtons

Filet Mignon, Puff Pastry, Mushroom Duxelle
500