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# Full Service Catering Menu

SPRING / SUMMER 2025

# 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.

## 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](mailto: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.

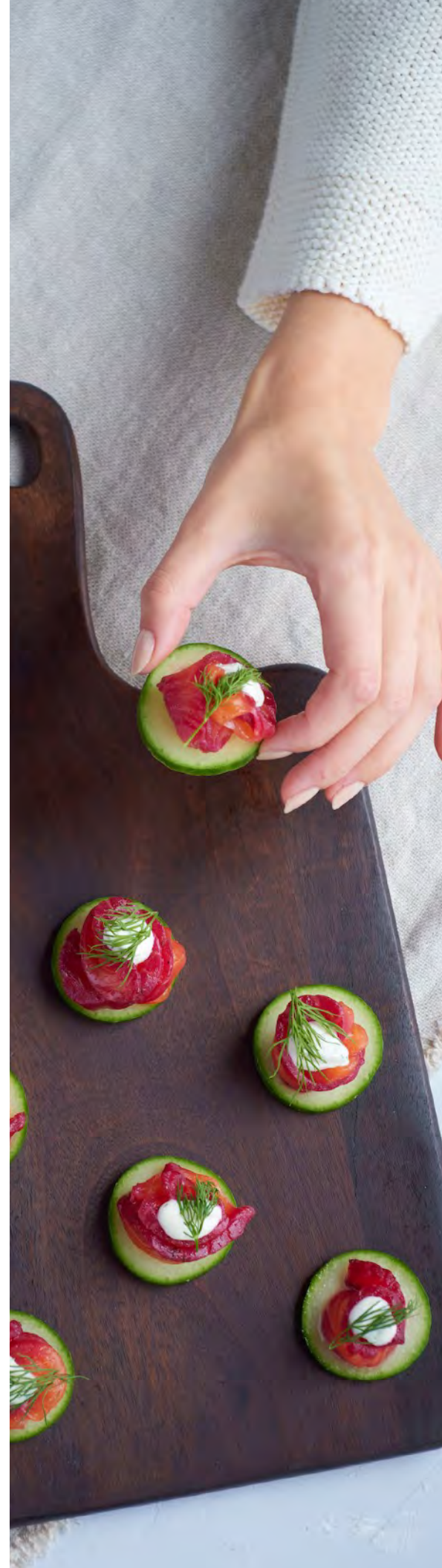
All rental equipment cancellations must be received no later than 12:00 PM two days prior to scheduled delivery. Failing to meet this deadline may result in a restocking fee for rental equipment.

## 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 | \$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)

“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, Onion  
Plum Tomato, Red Pepper, Sautéed Kale  
Egg White, Green Pea, Goat Cheese, and Dill

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 PORTOBELLO MUSHROOM  
(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 \$10.95 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*

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

## HOT OATMEAL BAR \$14.95 PP

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

## BREAKFAST GRITS BAR \$14.95 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, Vegan Granola,  
House Granola, Toasted Coconut, Chia, Flax, Peach  
Compote, Mixed Berry Compote, Honey, Fresh Berries,  
Diced Mango (GLUTEN FREE)*



# BREAKFAST POTS

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**MANGO PASSIONFRUIT POT** **\$9.00 ea.**

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coconut mousse, diced mango, passionfruit puree, toasted coconut (VEGAN, GLUTEN FREE)

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**QUINOA BREAKFAST PUDDING** **\$9.00 ea.**

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

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

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fruit compote, granola (GLUTEN FREE)

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**BANANA BREAD OVERNIGHT OATS** **\$9.00 ea.**

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

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

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

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

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

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

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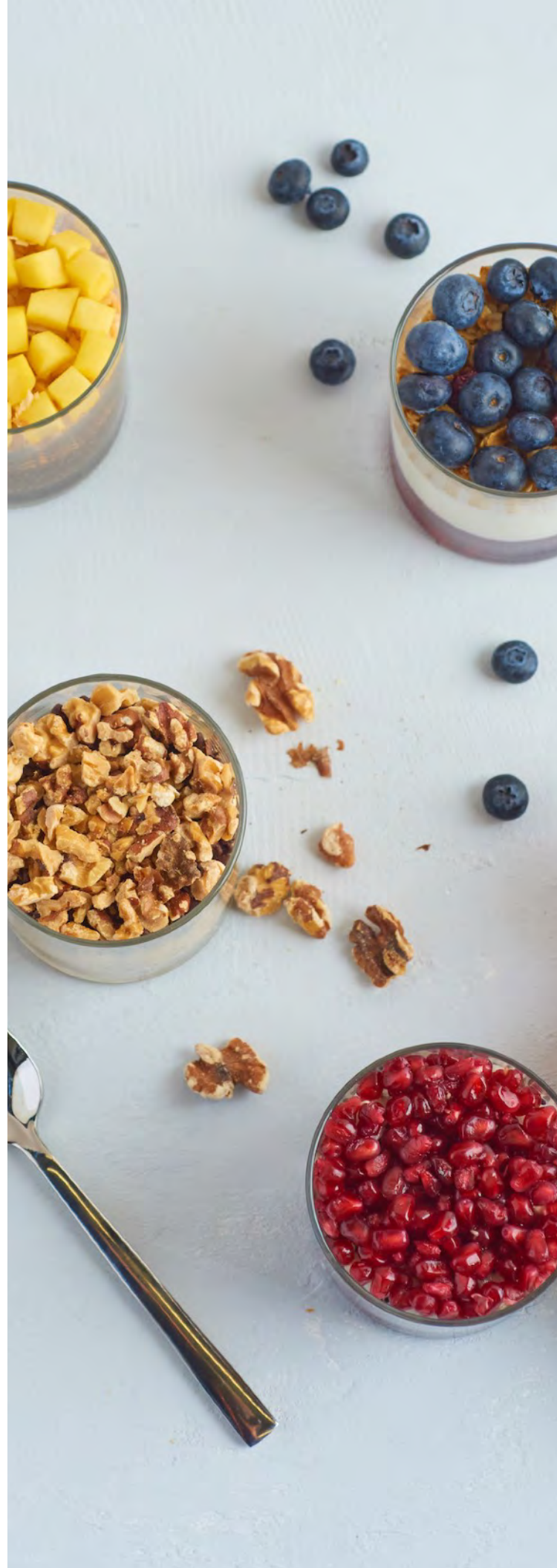
strawberry, kiwi, chia pudding, lime zest (GLUTEN FREE, VEGAN)

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

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baby spinach (GLUTEN FREE)



# BUFFET MEALS (10 PERSON MINIMUM)

## CLASSIC \$45.95 PP

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

## PREMIUM \$59.95 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 (+\$5pp)  
*thyme jus, mirepoix* (GLUTEN FREE)

Tamari Glazed Short Rib (+\$5pp)  
*sesame, scallion* (GLUTEN FREE)

Pink Peppercorn Short Rib (+\$5pp)  
*pink peppercorn confit, black cherry demiglace, charred scallion* (GLUTEN FREE)

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)

### 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*

Sweet Chili Cod  
*pineapple chili crunch, cilantro* (GLUTEN FREE)

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)

### PORK

Pink Peppercorn Pork Tenderloin  
*pink peppercorn confit, black cherry demiglace, charred scallion* (GLUTEN FREE)

Tamari Glazed Pork Tenderloin  
*sesame, scallion* (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)

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

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

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 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)

Basil Olive Oil Mash  
*mashed potatoes, lemon* (GLUTEN FREE, VEGAN)

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 & BOWLS

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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

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Coconut and Rose Malabi  
*blackberry, raspberry coulis, toasted coconut* (GLUTEN FREE, VEGAN, CONTAINS TREE NUTS)

Keylime Pie Shooter  
*graham cracker crumbs, mojito jelly*

Pistachio Cannoli

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

Vegan Chocolate Mousse  
*orange, cacao nib, orange marmalade* (GLUTEN FREE, VEGAN, CONTAINS TREE NUTS)

Blueberry Summer Trifle  
*berry compote, lemon black pepper cake, chantilly cream*

Strawberry Cheesecake Tart

Petite Tiramisu

## ADD SEASONAL SOUP (+\$5.95)

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Sweet Pea Veloute  
*pea, mint, spinach, heavy cream*  
(GLUTEN FREE)

Spring Chicken Brodo  
*homestyle italian chicken broth, vegetables, spaghetti*

Minestrone  
*tomato broth, vegetables, gluten free penne* (GLUTEN FREE, VEGAN)



# GLOBALLY INSPIRED BUFFET

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

## 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

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**FRUIT JUICES** **\$5.00 ea.**

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Orange, Grapefruit, Apple

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**COLOMBIAN COFFEE** **\$5.20 pp**

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

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**BUSHWICK TEA** **\$4.20 pp**

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

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**POLAND SPRING** **\$3.50 ea**

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**PELLEGRINO 250 ML** **\$4.50 ea**

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**CANNED SODA** **\$3.50 ea**

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

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**SNAPPLE** **\$4.50 ea**

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**CAFFE VITA COLD BREW** **\$7.00 ea.**

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**NAKED SMOOTHIES** **\$8.50 ea.**

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Banana Strawberry, Tropical Protein, Green Machine

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**PURE GREEN JUICES** **\$10.95 ea.**

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Golden Girl, Rockin' Beet, All Green



# HORS D'OEUVRES (10 PERSON MINIMUM)

choice of 3 \$41.95 | choice of 5 \$51.95 Served passed or stationary. Prices marked for 2 hours.

## 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)*

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

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

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*

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

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 (GLUTEN FREE)*

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*

## 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 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, smashed avocado (GLUTEN FREE)*

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

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*

Crab and Roasted Corn Croquette  
*horseradish remoulade*

Niçoise Bite  
*tuna, fingerling potato, string bean, kalamata olive, parsley, caper shallot dressing (GLUTEN FREE)*

## 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*

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

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

Mini Vegetable Empanada  
*creamy poblano dip*

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

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)*

Goat Cheese and Pea Arancini  
*mint, pea puree*

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

Whipped Goat Chèvre and Olive Tart

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

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

Crispy Gouda and Mac Fritter  
*chipotle aioli*

# RECEPTION STATIONS (25 PERSON MINIMUM)

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

- Tumbleweed Cheddar, Smoked Gouda, Everything Goat Chevre, Shropshire Blue, Petite Brie
- Prosciutto, Spanish Dried Chorizo, Soppressata
- 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
- Sun-dried Tomato Hummus, Vegan Green Goddess Ranch, Fire Feta
- Assorted Crackers, Lavash, and Bread

## 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)

## 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*
- Homestyle Macaroni and Cheese
- California Style Cole Slaw  
*mayo, cabbage, onion, vinegar, bell pepper, carrots (GLUTEN FREE)*



# DESSERT

choose 3 | \$20.95 pp | Stationary or passed.

## 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*

## COCONUT & ROSE MALABI

*blackberry, raspberry coulis, toasted coconut (GLUTEN FREE, VEGAN, CONTAINS TREE NUTS)*

## STRAWBERRY CHEESECAKE TART

## KEYLIME PIE SHOOTER

*graham cracker crumbs, mojito jelly*

## SIGNATURE CANNOLI

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

## PISTACHIO CANNOLI

## CHURRO CANNOLI

*milk chocolate, cinnamon*

## PETITE TIRAMISU

## S'MORES TART

*nutella chocolate, marshmallow fluff, graham cracker crust*

## BANANA PUDDING JAR

*brûléed banana, banana pudding, banana bread (GLUTEN FREE)*

## VEGAN CHOCOLATE MOUSSE

*orange, cacao nib, orange marmalade (GLUTEN FREE, VEGAN, CONTAINS TREE NUTS)*

## PIÑA COLADA PANNA COTTA

*diced pineapple, maraschino cherry, mint (GLUTEN FREE)*

## BLUEBERRY SUMMER TRIFLE

*berry compote, lemon black pepper cake, chantilly cream*

## BALSAMIC STRAWBERRY AND WATERMELON

*balsamic pearls (GLUTEN FREE, VEGAN)*



# BAR PACKAGES

10 person minimum. Prices marked for 2 hours.

## 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:

Strolling South

*bourbon, peach schnapps, lemon juice, agave, angostura bitters*

Night Running

*vodka, blackberry liqueur, lemon juice, honey syrup*

Bonnie Hill

*gin, campari, grapefruit, lemon juice, simple syrup*

Painkiller

*dark rum, pineapple juice, orange juice, coconut cream*

Day Tripper

*tequila, peach schnapps, watermelon juice, lime juice, agave*

## ADD TALKHOUSE ENCORE

## CANNED COCKTAIL | \$5.00 PP

Tequila Grapefruit

Vodka Lime

