

# Catering By Design

E V E N T S



## Fall/Winter Menu



## ELEVATING YOUR EXPERIENCE

Welcome to our culinary haven! we proudly present a meticulously crafted menu, a culmination of years of culinary exploration in fine dining establishments and catering. this menu marks a new standard here at catering by design. a truly chef-driven culinary journey, characterized by its "seasonal" nature and ever-evolving essence.

What tantalizes your palate this year is a fleeting masterpiece, unlikely to return next season. i take pride in embracing local and seasonal ingredients, ensuring each dish is a fresh, sustainable delight.

Let me walk you through the menu:

### Tray Passed Selections:

For this section, we invite you to make five- six selections. they are thoughtfully crafted, presented on unique serving pieces that i have designed and handmade. each bite is served by our expertly trained team to elevate your overall dining experience.

### Cocktail Stations:

We highly recommend exploring our cocktail station, starting with the chef's table, where seasonal delights are offered at a special rate. this is your canvas to create a personalized experience, with a wide array of options available in our supplemental selection.

As you progress to the 1st course, entrée, and dessert, the path is clear and delicious. should you seek something truly extraordinary and exclusive, we are more than happy to craft a one-of-a-kind culinary masterpiece for you. our event specialists are readily available to assist with questions, planning and pricing.

In this journey, I am not alone. we are fortunate to have an exceptional team of culinary professionals dedicated to ensuring that your day unfolds just as you've envisioned. to facilitate their efforts, please provide us with your guest count and any dietary restrictions in a timely manner, making their task a touch smoother.

We're thrilled to embark on this culinary voyage with you, and we look forward to crafting a memorable experience together.

Bon Appétit!

Roth Perelman  
Executive Chef | Partner

# BEVERAGE



## CRAFT COCKTAILS (spirits sold separately)

### BEAUREGARDE (VV)(GF)

mezcal, crème de violette, lime

### OCEAN EYES (VV)(GF)

gin, cucumber, lime, mint, salt

### MR. BRIGHTSIDE (VV)(GF)

vodka, grapefruit, rosemary, club

### BLUE-EYED BLONDE (VV)(GF)

rum, blueberry, yuzu

### DIABLO ROJO (VV)(GF)

tequila, fresh grenadine, lemon, ginger beer

### BREAK OF DAY (VV)(GF)

whiskey, blackberry, lemon, thyme

## SPECIALTY MOCKTAILS

### BRIGHT DAY (VV)(GF)

limeade, grapefruit, rosemary, club

### OLD BLUE EYES (VV)(GF)

butterfly pea flower tea, blueberry, lemon

### DEVIL DOG (VV)(GF)

lemon, iced tea, grenadine, ginger ale

### THYME TO RESET (VV)(GF)

black tea, lemon, blackberry, thyme

## LIBATIONS (includes classic mixers)

### RESERVE LIBATIONS

spirits | grey goose vodka, hendrick's gin, diplomatico rum, woodford reserve, glenlivet 12, casamigos tequila.  
wine (select 4) | hayes ranch varietals, benvolio pinot grigio, hayes ranch rosé, conundrum red, or conundrum white.  
bubbly | celene cuvée royale crémant  
beer (select 4) | From a curated list of premium craft and imported selections.

### HERITAGE LIBATIONS

spirits | stateside vodka, bluecoat gin, single prop rum, dad's hat rye, espolon tequila.  
wine (select 2) | hayes ranch cabernet, pinot noir, chardonnay, benvolio pinot grigio.  
bubbly | benvolio prosecco  
beer (select 3) | From regional craft breweries such as 2sp, dogfish head, and yards

### SELECT LIBATIONS

spirits | tito's vodka, bombay sapphire gin, bacardi, captain morgan, maker's mark, espolon tequila, dewar's white label scotch  
wine (select 3) | hayes ranch cabernet, pinot noir, chardonnay, benvolio pinot grigio.  
bubbly | benvolio prosecco  
beer (select 3) | dogfish head 30 minute ipa, stella artois, levante pilsner, yards pale ale, 2sp delco lager, yards ipa or blue moon

### LUXE LIBATIONS

spirits | faber vodka, faber gin, bacardi rum, four roses bourbon, cazadores reposado tequila.  
wine | silver gate pinot noir and silver gate sauvignon blanc.  
beer | blue moon, stella artois, and yards ipa



## MIXERS

### CRAFT MIXERS

Fresh-pressed juices, house-made syrups, bitters, fever tree mixers, pellegrino sodas, premium garnishes like, dehydrated citrus, salts, and herbs, plus crystal-clear 2x2 ice cubes. comes with one custom-crafted cocktail, such as a rosemary paloma or citrus gold rush.

### SIGNATURE MIXERS

fever tree mixers, pellegrino soda, fruit juices, and fresh garnishes like lemon, lime, cherries, olives, and ice are also available. includes selection one seasonal cocktail, signature cocktail, or craft cocktail.

### CLASSIC MIXERS

selection of sodas, juices, fresh mixers, tonic, club, garnishes, and ice

## BEER, WINE & BUBBLY

### RESERVE BEER, WINE & BUBBLY

beer (select 4) | From a curated list of premium craft and imported selections  
 wine (select 4) | hayes ranch varietals, benvolio pinot grigio, hayes ranch rosé, conundrum red, conundrum white.  
 bubbly | celene cuvée royale crémant  
 includes a selection of sodas, flavored sparkling waters, juices, spring water, and ice

### SELECT BEER, WINE & BUBBLY

beer (select 3) | dogfish head 30 minute ipa, stella artois, levante pilsner, yards pale ale, 2sp delco lager, yards ipa, blue moon  
 wine (select 2) | hayes ranch cabernet, pinot noir, chardonnay, benvolio pinot grigio  
 bubbly | benvolio prosecco  
 includes a selection of sodas, flavored sparkling waters, juices, spring water, and ice

### LUXE BEER & WINE

wine: silver gate pinot noir and sauvignon blanc  
 beer: blue moon, stella artois, and yards ipa  
 includes a selection of sodas, flavored sparkling waters, juices, spring water, and ice

## SPIRIT FREE DRINKS

### CARBONATED DRINKS, JUICES & WATER

selection of sodas, flavored sparkling waters, juices, spring water and ice

### REFRESH BEVERAGE STATION (SELECT 3)

orange lavender water  
 strawberry basil water  
 lemon thyme water  
 cucumber mint water  
 old-fashioned lemonade  
 strawberry lemonade  
 ginger limeade  
 lavender lemonade  
 hibiscus iced tea  
 sweet iced tea  
 honey citrus green tea (lightly sweetened)  
 masala chai tea (warm or iced)

# BAR SNACK

## ADDITIONS

### CRÈMANT TOAST

céline cuvée royale crémant

### PROSECCO TOAST

benvolio prosecco

### CANNED COCKTAILS

stateside iced teas, hard seltzers, and other

## BAR SNACK

### MIXED NUTS (V)(GF)(N)

suya spiced

### OYSTER CRACKER (VV)

za'atar

### HURRICANE POPCORN (VV)

sweet seaweed

### PLANTAIN CHIPS (VV)(GF)

chili lime

### HOUSE CHIPS (V)(GF)

sour cream & onion

# TRAY PASSED

SELECT 5



## TACOS

BEET TACO (VV)(GF)

lime crema, cilantro

CHICKEN CHORIZO TACO (GF)(DF)

scallion, cilantro, daikon

## BITES

DEVILED EGG BITES (GF)

smoked salmon, caper, dill

SAUSAGE ROLL (DF)

spicy italian sausage, peppers & onion mustard

KALE POTATO CROQUETTE (V)(GF)

preserved lemon aioli

## TOASTS

BUTTERNUT SQUASH TOAST (V)

ricotta, maple agrodolce

CELERY ROOT SHAWARMA (VV)

beet tahini, mint, pita

## SLIDERS

TACO BURGER

lime crema, pickled onion, cilantro, queso fresco

THAI PORK BURGER

sambal, pickled carrot & daikon

## SPOONS

SWEET POTATO ARANNCINI (N)

bacon, walnut miso aioli

TUNA CRUDO (GF)(DF)

apple cider ponzu, wasabi tobiko

## SHOOTERS

FRENCH ONION SOUP (V)

gruyere toast

TRUFFLE MUSHROOM BROTH (V)(GF)

enoki mushroom, scallion

## CANNOLIS

CRAB CANNOLI (S)

tobiko, chive

PUMPKIN CANNOLI (V)(N)

ricotta, pumpkin seed

## CONES

BLUE CHEESE CONE (V)(N)

sour cherry, sicilian pistachio

BARBACOA BEEF CONE (DF)

mint aioli, salsa matcha, cilantro, sesame cone

## SKEWERS

WAGYU COCKTAIL FRANK

everything bagel spice, scallion cream cheese

12 HOUR PORK BELLY (GF)(DF)

hoisin à l'orange, sesame, pickle fennel

SHRIMP COCKTAIL (GF)(S)(DF)

yuzu kosho cocktail sauce



# COCKTAIL STATIONS

## CHEF'S TABLE

### CHEF'S SELECTION

#### SPINACH ARTICHOKE DIP (V)(GF)

celery sticks, house made chips

#### HARVEST MOON (V)

cherry preserve, cabernet rustica bread

#### PA NOBLE AGED CHEDDAR (V)

apple butter, pretzel lavash

#### SERRANO HAM (DF)

olive salsa, pickled cauliflower, pan de casa

#### TRUFFLE RICOTTA FLATBREAD (V)

roasted mushrooms, parsley

### PERSONALIZED EXPERIENCE (SELECT 5)

#### CREAMY

#### FETA & SUN DRIED TOMATO DIP (V)(GF)

celery sticks, house made chips

#### CREAMY HUMMUS (VV)

zaatar giardiniera relish, baby carrots, pita

#### PUMPKIN SPREAD (VV)(N)

pumpkin oil, toasted pumpkin seeds, walnut raisin toast

### CHEESE (BASED ON AVAILABILITY)

#### BLACK SWALLOWTAIL (V)(N)

red romance, batard

#### PA NOBLE AGED CHEDDAR (V)

tomato chutney, garlic rosemary lavash

#### BRIEBA (V)

sour cherry, baguette

#### BAMBOOZLED (V)(N)

black walnut salsa verde, focaccia

### CURED (BASED ON AVAILABILITY)

#### SERRANO HAM (DF)

oven-roasted tomato & olive tapenade, pan di casa

#### WILD BOAR SALUMI (DF)

cornichons, düsseldorf mustard, batard

#### SPECK (DF)

pickled beech mushrooms, focaccia

#### CAPICOLA (DF)

rosemary giardiniera relish, sesame bread

### GRILLED FLATS

#### FRENCH ONION FLATBREAD (V)

herb gruyere

#### CARROT FLATBREAD (V)

fontina, pickled jalapeno, mint, oregano

#### NDUJA FLATBREAD

provolone, oven-roasted tomato, basil

# COCKTAIL STATIONS

## SUSHI & RAW BAR

### SUSHI MAKI (4PC. PP.)

w/ pickled ginger, wasabi, soy sauce

### SPICY TUNA ROLL (GF)(DF)

cucumber, spicy sauce

### SALMON ROLL (GF)(DF)

### CALIFORNIA ROLL (DF)

cucumber, avocado, crab stick

### VEGGIE ROLL (VV)(GF)

cucumber, avocado, pickle, carrot, tofu

### SUSHI MAKI SPECIAL (4PC. PP.)

w/ pickled ginger, wasabi, soy sauce

### RAINBOW ROLL (DF)

california roll topped with assorted sashimi

### DRAGON ROLL (DF)

eel & avocado with eel sauce

### SHRIMP TEMPURA ROLL (S)(DF)

special sauce

### PHILADELPHIA ROLL

cream cheese, cucumber, crabstick, smoked salmon

### SUSHI NIGIRI (4PC. PP.)

w/ pickled ginger, wasabi, soy sauce

### TUNA NIGIRI (GF)(DF)

### SHRIMP NIGIRI (GF)(S)(DF)

### SALMON NIGIRI (GF)(DF)

### YELLOW TAIL NIGIRI (GF)(DF)

### SUSHI POCKETS

### TUNA SUSHI POCKET

spicy sauce, furikake, lime zest

### CRAB SUSHI POCKET (S)

bonito aioli, tobiko, scallion

### MISO SWEET POTATO SUSHI POCKET (VV)

furikake, purple shiso

### RAW BAR

### SHRIMP COCKTAIL (GF)(S) (3PP)

fiery cocktail sauce

### EAST COAST OYSTERS (GF)(S)(DF) (1PP)

tabasco sauce, lemons, mignonette

### STONE CRAB CLAWS (GF)(S) (1PP)

mustard dipping sauce

### SEAWEED GARNISH (VV)(GF)

### (ENHANCEMENTS)

### PETITE LOBSTER ROLL (S)

brioche bun, boston lettuce, tarragon lemon lobster salad



# COCKTAIL STATIONS

HOT & TASTY

## DIM SUM

w/ sweet chili sauce, spicy sambal, soy sauce

STEAMED CHICKEN DUMPLINGS

VEGETABLE GYOZA (VV)

SHRIMP SHUMAI (S)

## (ENHANCEMENTS)

RAMEN NOODLE SALAD (V)

black sesame, carrot, scallion, cilantro, lime

## GINGER BOA

PORK BELLY BAO

apple butter, red cabbage, jalapeno, scallion

KOREAN FRIED TOFU BAO (V)

scallion, kimchi mayo, quick pickle

SOY BRAISED CHICKEN BAO

jalapeno aioli, cilantro, pickled carrot

## SLIDER GRILL

BACON & MANCHEGO BURGER SLIDER (N)

pickled zucchini, romesco, brioche bun

BBQ CHICKEN SLIDER

jalapeño aioli, red cabbage slaw

IMPOSSIBLE SLIDER (V)

cheddar, lettuce and tomato, special sauce

## BUENO TACO (with flour & corn tortillas)

CHICKEN MOLE NEGRO TACO (N)(DF)

radish, cotija, avocado salsa

MUSHROOM AL PASTOR TACO (VV)

pineapple salsa, salsa verde, cilantro

LAMB BARBACOA TACO

drunken salsa, pickled red onion, cilantro

## SO PHILLY MINI STEAKS

CHOPPED RIB-EYE STEAK

fried onions, horseradish cheddar whiz

DUCK FAT CONFIT CHICKEN STEAK

caramelized onions, truffle brie whiz

OYSTER MUSHROOM STEAK (VV)

peppers and onions, garlicky broccolini, sharp provolone whiz

## MANGIA PASTA

RICOTTA GNOCCHI (V)

mushrooms, truffle cream, potato crunch

BASIL RICOTTA ROLLATINI

pepperoni sauce

CAVATELLI (V)(N)

butternut squash, toasted walnut gremolata

## SHUK PITA

SAFFRON CHICKEN PITA (N)

coriander yogurt, carrot slaw, peanut

LAMB SHAWARMA PITA

pomegranate mint raita, cumin apple slaw

ZA'ATAR OYSTER MUSHROOMS PITA (VV)

turmeric tahini, red cabbage slaw

# DINNER STATIONS

GUEST COUNT BASED SELECTION:

(1-50) SELECT 1

(50-100) SELECT 1-2

(100+) SELECT 1-3

## SIMPLY SEASONAL (NOV-MARCH)

BALSAMIC BRAISED SHORT RIB (GF)

balsamic jus, pickled red onion

SEARED SEA BASS (GF)

vadouvan sauce, chive

ROASTED SUNCHOKE CAKE (VV)(GF)

caramelized carrot sauce

ROASTED BRUSSELS (GF)(DF)

bacon, dill

CURRY ROASTED BUTTERNUT SQUASH (V)(GF)

garlic raita

## SIMPLY SEASONAL (AUG-SEPT)

CIDER GLAZED CHICKEN BREAST (GF)

cider reduction

ROASTED SALMON (GF)

meyer lemon nori butter sauce

REDEFINED AU POIVRE (VV)

green peppercorn sauce

BROWN BUTTER POTATO FONDANT (V)(GF)

chive

BROCCOLINI (VV)(GF)

oyster mushrooms

## GINGER WOK

COLA GLAZED BEEF RIBS (GF)(DF)

scallion, sesame

ORANGE SOY ROASTED SALMON (GF)

red onion, orange condiment

JAPANESE SWEET POTATO (VV)(GF)

hoisin butter sauce

MISO BRAISED COLLARD GREENS

crispy shallot & garlic

SCALLION MAC (VV)

scallion cream sauce, scallion bread crumb

## BUENO CHA

CHICKEN MOLE NEGRO (N)(GF)

drum sticks & thighs, cilantro

BLACK BEAN CHILI RELLENOS (V)(GF)

ranchero sauce, cilantro

GRILLED SALMON (GF)(DF)

coconut chili lime sauce

BRAISED COLLARDS (VV)(GF)

chipotle, lime

ROASTED BUTTERNUT SQUASH (V)(GF)(N)

salsa macha, roasted garlic crema



## MANGIA ITALIA

### COD CACCIATORE (GF)(DF)

cherry tomato, peppers, onions, green olive

### HERB GRILLED CHICKEN THIGH (GF)

marisala mushroom sauce

### BUTTERNUT SQUASH RAVIOLI (V)(N)

moo blue cream sauce, toasted walnut, port wine  
craisins

### HERB ROASTED SWEET POTATOES (V)(GF)

creamy italian dressing, chive

### CHARRED BROCCOLI (V)(GF)

parmesan, toasted sesame, lemon

## SHUK

### TUMERIC GINGER CHICKEN (GF)(DF)

scallion, cilantro

### LAMB MEATLOAF (N)

pistachio, sumac yogurt

### BLACK LIME TOFU (VV)(GF)

spinach, pickled red onion

### BABY CARROTS (VV)(GF)

harissa, pomegranate

### ROASTED BRUSSELS SPROUTS (VV)(GF)

black garlic tahini sauce

## FRENCHY CARVING

### GRILLED BEEF TENDERLOIN (GF)

green peppercorn jus

### PAN SEARED SALMON (GF)

fumet blanc

### WHITE BEAN MUSHROOM CASSOULET (VV)

chermoula gremolata

### ROASTED FINGERLING POTATO (VV)(GF)

cippolini, herbs

### ASPARAGUS (V)(GF)

leek soubise

## BBQ

### ROASTED CHICKEN (GF)(DF)

berbere honey glaze (on the bone)

### GRILLED SALMON (GF)

curried corn sauce

### CHICKPEA STEW (VV)(GF)

sweet potato

### COLLARD GREENS (VV)(GF)

coconut milk

### JOLLOF RICE (VV)(GF)

# SMALL PLATE



## FIRST

### SEASONAL GREENS (VV)(GF)(N)

pear, pomegranate, great hill blue cheese, honey mustard vinaigrette, pecan

### CHICKORY SALAD (VV)(GF)

creamy black peppercorn, madera cranberries, roasted butternut, toasted pumpkin seeds

### SALT ROASTED BEETS (V)(GF)(N)

mint raita, citrus, pistachio

### BURRATA (V)

lemon macerated blueberry, arugula, frantoia evoo, focaccia

## SECOND

### ROASTED SUNCHOKE CAKE (VV)(GF)

braised kale, oyster mushrooms, caramelized carrot sauce

### BUTTERNUT SQUASH RAVIOLI (V)

roasted butternut squash, creamy brown butter sauce, sage

### ROASTED SALMON

saffron cous cous, oyster mushrooms, broccolini, meyer lemon nori butter sauce

### PECAN CRUSTED HAKE (GF)

carrot mustard puree, haricot vert, brown butter fumet

### LOUP DE MER

squid ink arancini, turmeric caulini, red pepper miso sauce

### SEARED SEA BASS (GF)

potato terrine, lemony asparagus, vadouvan sauce

## THIRD

### CIDER GLAZED CHICKEN BREAST (GF)

butternut squash, brussels sprouts, bacon, dill

### REDEFINED AU POIVRE (VV)

white asparagus, truffle potato fondant red cabbage purée, green peppercorn sauce

### BEEF TENDERLOIN (GF)

mustard greens, curry sweet potato puree, dark and stormy sauce

### BALSAMIC BRAISED SHORT RIB (GF)

broccolini, caramelized celery root puree, balsamic jus, pickled red onion

## DESSERT

### GUAVE CHEESECAKE (V)

mango, coconut caramel

### KEY LIME TART (N)

chanilly, vanilla

### CHOCOLATE (N)

passionfruit, hazelnuts

# CHEFS TASTING MENU

LIMITED AVAILABILITY

SELECT 1 FROM EACH SECTION

## MEZZ (OPTIONAL)

SOUR CHERRY GRANITA (VV)(GF)  
lime

YUZU (V)(GF)  
lemonade

## CHEESE (OPTIONAL)

BAMBOOZLED (V)(N)  
black walnut salsa verde, focaccia

BRIEBA (V)  
sour cherry, baguette

## AMUSE

### BAKED OYSTER (GF)(S)

watercress bacon butter (50 person min)

### WHITE ASPARAGUS PANNA COTTA (GF)(V)

smoked trout roe, brown butter potato crunch

## FIRST

### SEASONAL GREENS (VV)(GF)(N)

pear, pomegranate, great hill blue cheese, honey mustard vinaigrette, pecan

### CHICKORY SALAD (VV)(GF)

creamy black peppercorn, maderia cranberries, roasted butternut, toasted pumpkin seeds

### SALT ROASTED BEETS (V)(GF)(N)

mint raita, citrus, pistachio

### BURRATA (V)

apple butter, arugula, honey crisp apple relish, focaccia

## SECOND

### ROASTED SUNCHOKE CAKE (VV)(GF)

braised kale, oyster mushrooms, caramelized carrot sauce

### BUTTERNUT SQUASH RAVIOLI (V)

roasted butternut squash, creamy brown butter sauce, sage

### LOUP DE MER

squid ink arancini, turmeric caulini, red pepper miso sauce

### CRAB STUFFED FLOUNDER (GF)

yuzu piccata sauce, spinach, sweet potato puree, fried capers

### SEARED SEA BASS (GF)

potato terrine, lemony asparagus, vadouvan sauce

## THIRD

### CIDER GLAZED CHICKEN ROULADE (GF)

butternut squash, brussels sprouts, bacon, dill

### CONFIT DUCK LEG (GF)

sour cherry puree, asparagus, miso cippolini, fingerling potato, foie gras sauce

### REDEFINED AU POIVRE (VV)

white asparagus, truffle potato fondant red cabbage purée, green peppercorn sauce

### BEEF TENDERLOIN (GF)

mustard greens, curry sweet potato puree, dark and stormy sauce

### WAGYU RIBEYE (GF)

white asparagus, truffle potato fondant red cabbage purée, green peppercorn au poivre

### BALSAMIC BRAISED SHORT RIB (GF)

broccolini, caramelized celery root puree, balsamic jus, pickled red onion

## DESSERT

### GUAVA CHEESECAKE (V)

mango, coconut caramel

### KEY LIME TART (N)

chanilly, vanilla

### CHOCOLATE (N)

passionfruit, hazelnuts

# SEATED DINNER

SELECT 1 FROM EACH SECTION



## BREAD SERVICE (OPTIONAL)

### VERMONT CREAMERY BUTTER (V)

maldon salt, fresh baked dinner rolls

### SEASONAL BUTTERS & ARTISINAL BREADS (V)

beet butter & alder smoked salt - dill butter & fennel salt - honey butter & hawaiian black salt

## FIRST

### SEASONAL GREENS (VV)(GF)(N)

pear, pomegranate, great hill blue cheese, honey mustard vinaigrette, pecan

### CHICKORY SALAD (VV)(GF)

creamy black peppercorn, madera cranberries, roasted butternut, toasted pumpkin seeds

### SALT ROASTED BEETS (V)(GF)(N)

mint raita, citrus, pistachio

### BURRATA (V)

apple butter, arugula, honey crisp apple relish, focaccia

## VEGAN

### ROASTED SUNCHOKE CAKE (VV)(GF)

braised kale, oyster mushrooms, caramelized carrot sauce

### REDEFINED AU POIVRE (VV)

white asparagus, truffe potato fondant red cabbage purée, green peppercorn sauce

## FISH

### ROASTED SALMON

saffron cous cous, oyster mushrooms, broccolini, meyer lemon nori butter sauce

### LOUP DE MER

squid ink arancini, turmeric caulini, red pepper miso sauce

### PECAN CRUSTED HAKE (GF)

carrot mustard puree, haricot vert, brown butter fumet

### CRAB STUFFED FLOUNDER (GF)

yuzu piccata sauce, spinach, sweet potato puree, fried capers

### SEARED SEA BASS (GF)

potato terrine, lemony asparagus, vadouvan sauce

## MEAT

### CIDER GLAZED CHICKEN BREAST (GF)

butternut squash, brussels sprouts, bacon, dill

### CONFIT DUCK LEG (GF)

sour cherry puree, asparagus, miso cippolini, fingerling potato, foie gras sauce

### BEEF TENDERLOIN (GF)

mustard greens, curry sweet potato puree, dark and stormy sauce

### 12 OZ. WAGYU RIBEYE (GF)

white asparagus, truffe potato fondant red cabbage purée, green peppercorn au poivre

### BALSAMIC BRAISED SHORT RIB (GF)

broccolini, caramelized celery root puree, balsamic jus, pickled red onion

# DESSERT

## BEVERAGES

### COFFEE & TEA STATION (V)(GF)

rival brothers regular and decaf coffee and assorted tazo teas

### BOOZY COFFEE BAR (V)(GF)

brown sugar, whipped cream \*alcohol not included in price

## SWEET BITES (SELECT 4-5)

### CHOCOLATE CRANBERRY (V)

chocolate, cranberry

### WHITE CHOCOLATE MACADAMIA (V)(N)

cookie

### MADELEINE (V)

lemon, white chocolate

### CHEESECAKE (V)

guava

### TARTLET (V)(N)

orange, whipped cream

### POSSET (V)(GF)(N)

mango, coconut

### MOUSSE (GF)(V)

chocolate, peppermint

### PROFITEROLE (V)

spiced cranberry

### CUPCAKE (VV)(GF)

chocolate cassis

### TART (N)

chocolate passionfruit

### MACARON (V)(GF)(N)

pomegranate, vanilla

### COOKIE & MILK SHOT (V)

chocolate chip cookie cup with cold milk.

### MINI CHIPWICHES (V)

cookie ice cream sandwiches with sprinkles.

### BEIGNET (V)

pumpkin mascarpone

## PLATED DESSERT (SELECT 1)

### GUAVA CHEESECAKE (V)

mango, coconut caramel

### KEY LIME TART (N)

chanilly, vanilla

### CHOCOLATE (N)

passionfruit, hazelnuts

## DESSERT STATIONS (SELECT 1)

### BEIGNET STATION (V)(N)

salted caramel, nutella sauce, seasonal fruit compote,

powdered sugar, vanilla bean whipped cream

### TUBBY ROBOT ICE CREAM (V)

pick two flavors - ask your event specialist for availability

guest's choice - cone or cup

toppings bar - salted caramel, chocolate sauce, whipped cream, chocolate jimmies, rainbow sprinkles,

oreo pieces, maraschino cherries

### AFFOGATO BAR (V)(N)

tubby robot's vanilla & chocolate ice cream

drowned in freshly brewed espresso

with your choice of chocolate chip biscotti, toasted pistachio, candied orange

### S'MORE CRAFT

a toasted marshmallow experience

house-made graham crackers

milk chocolate ganache, caramel chocolate

ganache, coffee chocolate ganache

vanilla or chocolate marshmallow

