

HORS D'OEUVRES MENU 1

Charcuterie Boards

HALF Serves 8-10 / \$55 FULL Serves 20 / \$100

Hippie Ex roasted, grilled, pickled and raw vegetables. Hummus, dips.

Andre the Giant charcuterie, pickles, accompaniments

Summer of 92 cheeses, jams, nuts, fruits & homemade crackers

Bread Board ciabatta, breadsticks, toasts and crackers. Olives, oils and spreads

Bread Board- Serves 20- Purchased individually at \$75 or add on to a charcuterie board for \$55

Appetizers – Passed or Plated

(Appetizers Quantities are served 2 pcs per person)

Choose 3- \$25 per person | Choose 5- \$35 per person

PROSCIUTTO WRAPPED MOZZARELLA

GRILLED MUSHROOM CROSTINI

SMOKED SALMON CRISPS

STEAK AND GORGONZOLA PANINI

GOAT CHEESE STUFFED PIQUILLO PEPPERS

GINGER CHICKEN SPRING ROLLS

LAMB MEATBALLS

ZAATAR CRUSTED LAMB CHOPS

OCTOPUS SKEWERS A LA PLANCHA

TEMPURA SHRIMP AGRODOLCE

Private Event Menu

Dinner Option #1 - \$55 per person, family style or buffet style

SALADS (choose 2 family style or plated individually)

CARBOY CAESAR

roasted garlic parmigiano dressing

BEETS AND ARUGULA

citrus, toasted hazelnuts, shaved pecorino, mint

BABY SPINACH SALAD

goat cheese, apples, toasted pumpkin seeds, cider vinaigrette

ENTRÉE (choose 2)

RIGATONI MEZZE

tomato, basil, parmesan cream

PAN ROASTED CHICKEN BREAST

confit garlic, thyme jus

GRILLED PETIT FILET OF BEEF

rosemary demi glace, crispy pickled red onions

GRILLED SALMON

lemon beurre blanc, tomato- pine nut relish

RICOTTA CAVATELLI

pancetta, peas, pecorino, black pepper

SIDES (choose 2)

WARM CRISPY POTATO SALAD roasted red peppers, olives, red onions, cherry tomatoes, capers, arugula

ROASTED BRUSSELS SPROUTS toasted walnuts, whole grain mustard

ROASTED ARTICHOKE & GIGANTE BEANS black truffle, lemon, parsley

HERB ROASTED FINGERLING POTATOES

DESSERT (choose 1)

CRÈME BRULÉE, RASPBERRY POT DE CRÈME, NUTELLA PANNA COTTA

Private Event Menu

Dinner Option #2 - \$65 per person, family style or buffet style

SALADS (choose 2 family style or plated individually)

CARBOY CAESAR

roasted garlic parmigiano dressing

BEETS AND ARUGULA

citrus, toasted hazelnuts, shaved pecorino, mint

BABY SPINACH SALAD

goat cheese, apples, toasted pumpkin seeds, cider vinaigrette

ENTRÉE (choose 3)

RIGATONI MEZZE

tomato, basil, parmesan cream

PAN ROASTED CHICKEN BREAST

confit garlic, thyme jus

GRILLED PETIT FILET OF BEEF

rosemary demi glace, crispy pickled red onions

GRILLED SALMON

lemon beurre blanc, tomato- pine nut relish

RICOTTA CAVATELLI

pancetta, peas, pecorino, black pepper

SIDES (choose 2)

WARM CRISPY POTATO SALAD roasted red peppers, olives, red onions, cherry tomatoes, capers, arugula

ROASTED BRUSSELS SPROUTS toasted walnuts, whole grain mustard

ROASTED ARTICHOKE & GIGANTE BEANS black truffle, lemon, parsley

HERB ROASTED FINGERLING POTATOES

DESSERT (choose 2)

CRÈME BRULÉE, RASBERRY POT DE CRÈME, NUTELLA PANNA COTTA