



GROUP DINING COCKTAIL PARTY

Available everyday

\$45 per person

Passed Hors d'oeuvres

Please select 4 of the following

Deviled Egg

black truffle, espelette, sea salt

Grilled Garlic Shrimp

garlic conserva, calabrian chili

Mini Crab Cake

scallion, lemon, chipotle mayo

Tuna Tostada

corn tortilla, avocado, red chili

Mini Rock Shrimp Roll

shallot, celery, Duke's mayo, old bay

Buffalo Cauliflower

house hot sauce, buttermilk ranch

Avocado Toast

multigrain bread, ricotta, crispy shallot

Filet Mignon Crostini

pickled red onion, horseradish crema

Brisket Slider

gouda, horseradish aioli

Stationary Display

Please select 2 of the following

Cheese & Charcuterie

assorted artisanal cheese and cured meats, served with accompaniments

Harvest Vegetable Display

kale & quinoa salad, seasonal vegetable crudite

Wood Grilled Flatbreads

seasonal assortment

Additions

Raw Bar Seafood Tower

a selection of chilled seafood, served with accompaniments

additional \$85 per guest

Nova Cravers

served passed or stationary

2 oz. burger patties, cooper sharp, onion, jalapeño aioli, house slider buns

additional \$5 per guest

Mini Desserts

served passed or stationary

chef's selection

additional \$5 per guest