

THE
Refectory

GROUP DINING

HORS D'OEUVRES

Available 11am-9pm

7 days a week

\$25 per person

For 1 hour of service

-or-

\$45 per person

For 2 hours of service

Passed Hors d'oeuvres

Please select three

Avocado Toast *veg*

ricotta cheese, gigante bean, crispy shallot, multigrain toast

Buffalo Cauliflower *gf/veg*

served w/ buttermilk ranch

Grilled Garlic Shrimp *gf*

garlic conserva & calabrian chili

Crab Cakes

scallion, old bay, lemon

Mahi Tacos

plantain crust, red cabbage, chipotle aioli

Tuna Tostada *gf*

avocado, ginger, red chili, corn tostada

Bacon Wrapped Dates *gf*

bleu cheese, manchego, spinach crema

Chicken Skewer *gf*

roasted tomato, basil pesto

Steak Crostini

horseradish crema, pickled red onion

Brisket Slider

shredded brisket on house made mini buns w/ gouda, pickled red onion & horseradish aioli

Stationary Display

Please select two

Garden Salad

mixed greens, fresh seasonal vegetables, lemon vinaigrette

Caesar Salad

Baby gem lettuce, focaccia crouton, fresh dill, cured egg yolk

Vegetable Crudite

Assortment of fresh, seasonal vegetables served w/ house made green goddess dressing & buttermilk ranch

Cheese & Charcuterie Board

assortment of artisanal cheeses and cured meats, served w/ traditional accompaniments

Wood Grilled Flatbreads

Choose 2

Cheese - Pepperoni - Mushroom - Brisket

Nova Craver Board

additional \$5 per person

2oz burger patties on house made mini buns w/ american cheese, pickle & special sauce

Raw Bar Seafood Tower

additional \$85

raw market oysters, raw clams, shrimp cocktail, spicy tuna tartare, chef's crudo w/ mignonette & cocktail sauce

THE
Refectory

Passed Hors d'oeuvres

Please select three

Stuffed Baby Bella Mushroom *veg*
goat cheese, piquillo pepper, breadcrumb

Caprese Skewer *gf/veg*
fresh mozzarella, cherry tomato, basil,
aged balsamic

Potato Pave *gf/veg*
caviar, creme fraiche

Baked Bree *veg*
phyllo dough, pistachio, wildflower honey

Truffled Mac & Cheese Bite *veg*
house made cavatappi pasta, aged cheddar &
grana padano cheeses, fresh shaved black truffle

Shrimp Cocktail *gf*
cocktail sauce, fresh lemon

Mini Lobster Roll
celery, old bay, duke's mayo

Bacon Wrapped Scallop *gf*
chive, citrus

Lollipop Lambchop *gf*
fresh herb chimichurri

Sliced Filet Mignon *gf*
crispy fingerling potato, horseradish crema

GROUP DINING

DELUXE

HORS D'OEUVRES

Available 11am-9pm

7 days a week

\$65 per person

For 2 hours of service

Stationary Display

Please select two

Rocket Salad *gf*
arugula, brussels sprouts, bacon lardon, apple,
balsamic mustard vinaigrette

Green Salad *veg*
bibb lettuce, avocado, watermelon radish,
avocado, cucumber, green goddess dressing

Vegetable Crudite
assortment of fresh, seasonal vegetables
served w/ house made green goddess dressing &
buttermilk ranch

Cheese & Charcuterie Board
assortment of artisanal cheeses and cured meats,
served w/ traditional accompaniments

Raw Bar Seafood Tower

additional \$85

raw market oysters, raw clams, shrimp
cocktail, spicy tuna tartare, chef's crudo
w/ mignonette & cocktail sauce

LUNCH & BRUNCH BEVERAGE PACKAGES

NON-ALCOHOLIC BEVERAGE PACKAGE

\$8 PER PERSON

Unlimited soda, fresh brewed iced tea, lemonade,
hot tea, and drip coffee

add two seasonal mocktails

for \$12 per person

BEER & WINE BAR

\$25 PER PERSON

Bottled & Canned Beers

rotating selection

House Red, White & Sparkling

rotating selection

STANDARD OPEN BAR

\$30 PER PERSON

Bottled & Canned Beers

rotating selection

House Red, White & Sparkling

rotating selection

FEATURED COCKTAILS

mimosa, bloody mary, rotating spritz

DINNER BEVERAGE PACKAGES

NON-ALCOHOLIC BEVERAGE PACKAGE

\$8 PER PERSON

Unlimited soda, fresh brewed iced tea, lemonade, and drip
coffee

*add two seasonal mocktails
for \$12 per person*

BEER & WINE BAR

\$25 PER PERSON

Bottled & Canned Beers

rotating selection

House Red, White & Sparkling

rotating selection

STANDARD OPEN BAR

\$35 PER PERSON

Bottled & Canned Beers

rotating selection

House Red, White & Sparkling

rotating selection

FEATURED COCKTAILS

two seasonal cocktails

DINNER BEVERAGE PACKAGES

PREMIUM OPEN BAR

\$45 PER PERSON

Bottled & Canned Beers

rotating selection

House Red, White & Sparkling

rotating selection

House Spirits

*boardroom vodka & gin, agavales tequila, plantation rum, bonded
bourbon*

FEATURED COCKTAILS

two seasonal cocktails

DELUXE OPEN BAR

\$55 PER PERSON

Bottled & Canned Beers

rotating selection

House Red, White & Sparkling

rotating selection

Premium Spirits

*tito's vodka, beefeater gin, plantation rum, casamigos blanco tequila,
makers mark bourbon*

FEATURED COCKTAILS

two seasonal cocktails