

FOOD STATIONS







MIXED SALAD STATION \$17 PER PERSON
A selection of salads to please all parties. Choose 3-5.

ROASTED BEET AND RADICCHIO

olive crumb/orange /maple walnut vinaigrette

ARUGULA + MUSHROOM

garlic croutons/
parmigiano/roasted
+ pickled mushrooms/
dijon vinaigrette

SQUASH + HALOUMI

chermoula/ pomegranate/chickpeas /tahini

WEDGE SALAD

iceberg lettuce/ tomatoes/bacon/ pickled red onion/blue cheese dressing

LEEK + POTATO

lemon poached leeks /fogo Island shrimp/ hard-boiled egg/dill/old bay spice

VIET GREEN BEAN + BABY GEM

toasted peanuts/ vermicelli noodles/ pickled carrots + daikon/ anchovy dressing

TOMATO + CUCUMBER CAPRESE

bocconcini cheese/ pesto genovese

KOREAN SLAW

napa cabbage/mutsu apple/sesame/red pepper/kimchi





FOOD STATIONS

FRUIT + CHEESE

\$18 PER PERSON

selection of artisanal local + French cheeses, quince paste, house made fruit preserve/breads/crackers/ grapes + other fruit

APERITIVO ITALIANO

\$17 PER PERSON

sliced salumi such as prosciutto, coppa, mortadella /selection of cheeses such as parmigiano reggiano, tallegio, fresh mozzarella, Moliterno/grilled, pickled + marinated vegetables/olives/table grapes

MEDITERRANEAN

\$17 PER PERSON

Persian feta/pickled wild cucumbers/humus/tahini/kaymak (fresh Turkish cream)/pickled eggplant/simit (Turkish sesame bagels)/pickled turnips/Palestinian + Greek olives/za'atar flat breads/fresh pita

RACLETTE

\$18 PER PERSON

steamed potatoes/cornichons/pickled onions/ selection of mustards/espelette/curry powder/black pepper/sliced speck

GAME DAY

\$21 PER PERSON

Texas style beef chili/corn dogs/nachos/queso fundido/fried chicken bites + waffles

LIVING SALAD BAR

\$18 PER PERSON

chef's display of live lettuces and herbs cut to order with a selection of dressings, toasted nuts, grains + seeds, croutons

OVEN ROASTED

\$19 PER PERSON

roast duck/whole roast pork/vegetable pot stickers /flour wraps/lettuce wraps/hoisin/green onion + cucumber (Add sesame beef + \$7pp)

RISOTTO AL PARMIGIANO REGGIANO

\$22 PER PERSON

artisanal carnaroli rice perfectly cooked and served out of a ½ wheel of Parmigiano

SUSHI STATION

\$ MP

live curation of premium nigiri, maki + hand rolls/soy sauce/pickled ginger/wasabi/sunomono salad



ASCARI PIZZA + PASTA

\$21 PER PERSON

Artisanal made Roman Style pizza. Choose 1 pizza.

FUNGHI

roasted cremini + honey mushroom/gorgonzola/roasted garlic/chives

PUTTANESCA

tomato sauce/anchovy/olives/ chilli/capers/parsley

MARGHERITA

pomodoro crudo/fior di latte/ basil

HANDMADE PASTA MADE IN SMALL BATCHES KEPT WARM.

Choose 1 pasta.

RICOTTA GNOCCHI

radicchio/roasted squash/ walnuts/gorgonzola/vincotto

MEZZO PACCHERI DI SEPIA NERO

squid ink pasta/watercress puree /calamari/clams/white wine/ garlic/chilli

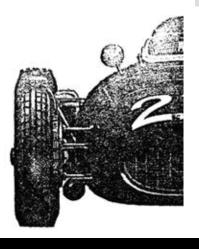
CAMPANELLE CON SUGO FINTO

slow cooked vegetable ragù/ ricotta salata









ROAST BEEF STRIPLOIN \$25 PER PERSON

horseradish crème fraîche/peppercorn jus/crunchy mustard

RACK OF LAMB \$28 PER PERSON

romesco/mint salsa

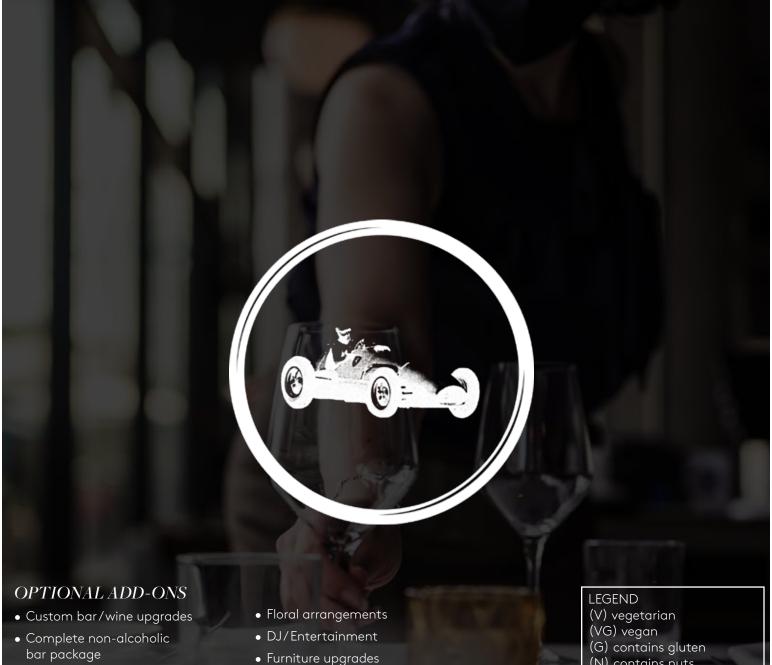
CHICKEN SALTIMBOCA \$19 PER PERSON

prosciutto + sage wrapped chicken/mustard jus

CRISPY ROASTED PORCHETTA \$19 PER PERSON

peperonata/stewed rapini + potatoes/crunchy mustard

SERVED WITH A SELECTION OF ARTISANAL BREADS



Décor

• Guest takeaways/favors

- (N) contains nuts
- (SF) contains shellfish

TERMS & CONDITIONS

- This document is for information purposes only, menus and budgets can be tailored to your event vision.
- Staff hours are based on a 4-hour minimum and will be charged based on actual hours worked.
- Rental pricing is based on basic event rentals and are subject to change based on final guest numbers and upgrades at the client's request.
- Prices are subject to change and do not include applicable taxes and gratuities.
- Menu items are subject to change due to seasonality of ingredients.
- A venue site visit may be required to ensure the space is suitable for your event needs.