



EVENTS MENU

WOODPECKER

BY DAVID BURKE

PASSED HORS D'OEUVRES

1 hour

CAPRESE KEBOBS

CRISPY GOAT CHEESE STUFFED PEPPADEWS

BLISTERED SHISHITO PEPPERS

sea salt, togarashi

TOMATO BRUSCHETTA

olive tapenade, toast point

SALMON MOUSSE ROULADE

pastrami smoked salmon

TUNA TARTARE CUCUMBER CUPS

PASTRAMI CRUSTED SMOKED SALMON

cucumber slice, horseradish creme fraiche

ANGRY LOBSTER DUMPLINGS

PRETZEL CRUSTED CRAB CAKES

CHORIZO & OCTOPUS KEBOBS

DRY AGED CHEESEBURGER SLIDERS

the works, B1 mayo

TRADITIONAL BEEF TARTARE

gofret wafer

LAMB MEATBALLS

fresh goat cheese

BUTTERMILK FRIED CHICKEN SLIDERS

pickles, spicy mayo

RECEPTION DISPLAY

1.5 hours

BREADS & SPREADS

herb butter, tomato vera cruz, whipped ricotta

ROASTED BEET SALAD

orange segments, goat cheese,
angry pecans, white balsamic vinaigrette

RAW BROCCOLI & MISO

asian pears, dried cherries, cashews,
miso dressing

KALE & ROMAINE CAESAR

parmesan crisp, soft egg, crouton

SRIRACHA DEVEILED EGGS

FUSILLI PASTA SALAD

artichokes, cherry tomatoes, olives,
basil, vinaigrette

SEASONAL CRUDITE & MARINATED OLIVES

CHEESE & CHARCUTERIE

CHEF STATIONS

1 hour

BACON CLOTHESLINE

maple candied bacon

SLIDER *select 2*

BUTTERMILK FRIED CHICKEN

pickles, spicy mayo

CHEESEBURGER

white cheddar, B1 mayo

LAMB MEATBALL

saffron tomato sauce, creamy goat cheese

ITALIAN COLD CUT

prosciutto, salami, shredded lettuce, banana peppers, vinaigrette

CAPRESE

mozzarella, tomato, basil pesto

CARVING *select 2*

BACON WRAPPED PORK LOIN

SIRLOIN

WHOLE OVEN ROASTED SALMON

ROASTED LEG OF LAMB

CARVERY SIDES *select 2*

ROASTED CAULIFLOWER ROMESCO

CRISPY BRUSSELS SPROUTS

apples, horseradish cream

HIPSTER FRIES

bacon, parmesan, chili oil, shishito

WOOD FIRED MUSHROOMS & SPINACH

ROASTED CARROTS & FENNEL

PASTA *select 2*

FUSILLI & LAMB MEATBALLS

burrata, saffron tomato sauce, basil

RICOTTA GNOCCHI

broccoli rabe, butternut squash, basil, ricotta salata

FETTUCCINE & SHRIMP

confit cherry tomatoes, scallions, smoked paprika sauce

PIZZA *select 2*

MARGHERITA

mozzarella, basil, tomato

CHORIZO & OCTOPUS

peppadew, chili oil, olives

PROSCIUTTO & HONEY

mozzarella, red peppers, watercress

SPICY HAWAIIAN

pepperoni pickled jalapenos, mozzarella, pineapple

BIANCA

bacon, banana peppers, mozzarella, fontina, cherry tomatoes

BUFFET

3 COURSES

SALAD select 2

ROASTED BEET SALAD
orange segments, goat cheese, angry pecans,
white balsamic vinaigrette

KALE & ROMAINE CAESAR
parmesan crisp, soft egg, crouton

MARKET SALAD
mixed greens, avocado, cucumbers, tomatoes,
crispy chickpeas, lemon vinaigrette

RAW BROCCOLI & MISO SESAME
asian pears, dried cherries, cashews,
miso dressing

PASTA select 2

FUSILLI & LAMB MEATBALLS
burrata, saffron tomato sauce,
calabrian chilis, basil

RICOTTA GNOCCHI
broccoli rabe, butternut squash,
basil, ricotta salata

FETTUCCHINE & SHRIMP
confit cherry tomatoes, scallions,
smoked paprika sauce

MAIN select 2

HANGER STEAK

WOOD FIRED CHICKEN

WOOD FIRED BRANZINO

WOOD FIRED SALMON

BACON WRAPPED PORK LOIN

SIRLOIN ROAST supplemental

SIDES select 2

HIPSTER FRIES
bacon, parmesan, chili oil, shishito

ROASTED CAULIFLOWER ROMESCO

ROASTED CARROTS & FENNEL

BRUSSELS SPROUTS
apples, horseradish cream

WOODFIRED MUSHROOMS & SPINACH

DESSERT

RASPBERRY CHOCOLATE MOUSSE
sugar cone, rice crackers

CHOCOLATE DIPPED CHEESECAKE POPS
whipped cream

BEVERAGE

BEER & WINE

2 hours, \$35 per person

3 hours, \$45 per person

+ per additional hour,
\$15 per person

FULL OPEN BAR

2 hours, \$50 per person

3 hours, \$70 per person

+ per additional hour,
\$25 per person

NON-ALCOHOLIC BEVERAGE

2 hours, \$15 per person

3 hours, \$20 per person