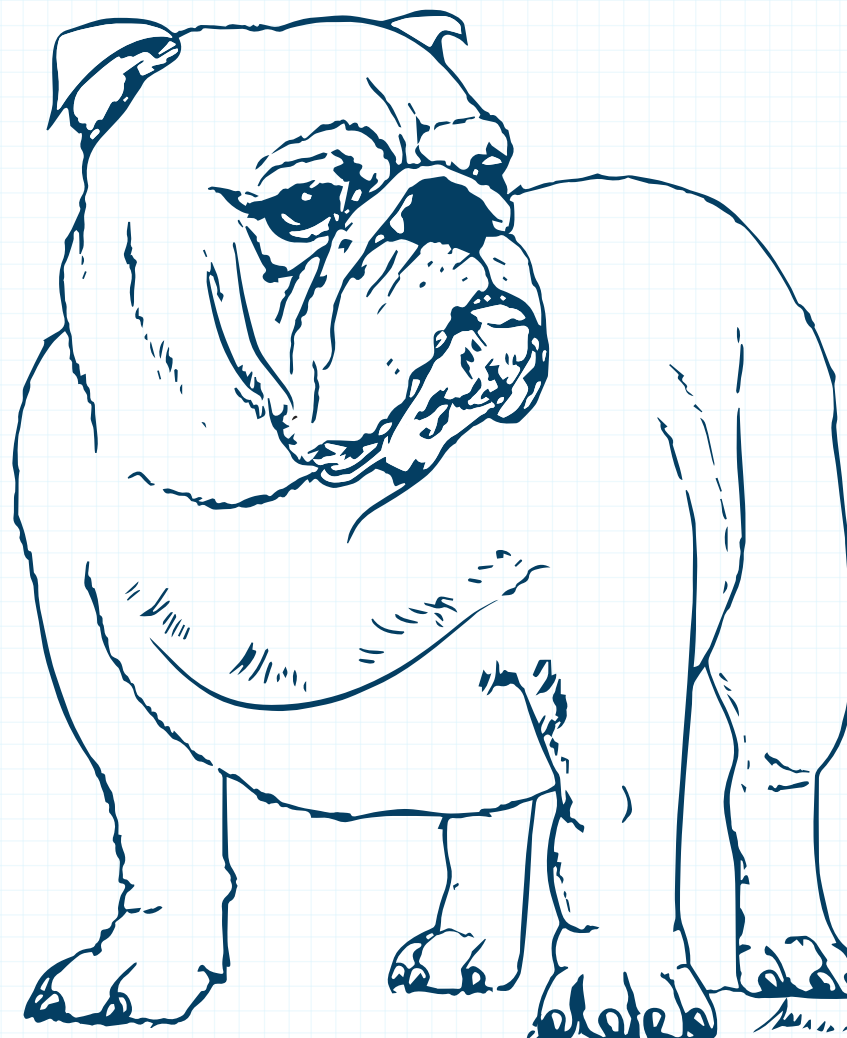


THE
WILSON
Events menu
minimum of 40 guests



Food

PASSED HORS D'OEUVRES *1 hour*

SALMON MOUSSE CONES *chives*

LOBSTER SALAD *sweet corn arepa*

SHRIMP SATAY SKEWERS *peanut sauce*

SEASONAL CEVICHE *root chip*

CRAB TOAST *citrus aioli*

SPICY TUNA MEATBALLS *gochujang aioli*

SALMON POKE *charred pineapple, scallion*

MINI ELOTE SKEWERS *guajillo aioli, parmesan*

VEGETABLE PAELLA ARANCINI *paprika aioli*

MINI AVOCADO TOAST *charred corn, harissa*

THAI TOFU LETTUCE CUP *charred onion*

WATERMELON + FETA *balsamic*

MINI PAN CON TOMATE *extra virgin olive oil*

SPANAKOPITA FILO CUP *spinach, garlic, feta*

GRILLED CHICKEN TIKKA SKEWERS *crushed peanuts*

DUCK CONFIT BANH-MI TOAST *aioli, pickled vegetables, cilantro*

BEEF TARTAR *shallots, capers, chives, parmesan, toasted bread crumbs*

BEEF SLIDERS *white cheddar, secret sauce*

PULLED PORK CUBAN SLIDER *gruyere, pickle*

LAMB LOLLIPOP *salsa verde*

FRIED CHICKEN SLIDER *honey mustard, bacon, savoy slaw*

THE

RECEPTION DISPLAYS *1.5 hours*

TAPAS

TORTILLA ESPAÑOLA
MIXED OLIVES IN ROMESCO
GRILLED CALAMARI SALAD
CHORIZO + MANCHEGO
PAPRIKA TOASTED ALMONDS
PATATAS BRAVAS
VEGETABLE BOCADILLOS

FAR EAST

CHILLED SESAME NOODLES *grilled chicken, peanut dressing*
GRILLED SHISHITO PEPPERS
SPINACH DUMPLINGS *ponzu*
SHRIMP TOAST *sweet chili*
SPICY RED PEANUTS
CHARRED EDAMAME *ginger soy*
SEAWEED SALAD

THE MED

SMOKED CARROT HUMMUS *pita*
FUSILLI PASTA SALAD *sundried tomato, stracciatella, basil*
LAMB MEATBALLS *pomodoro*
FALAFELS *dill yogurt*
CRISPY CHICKPEAS
BALSAMIC GRILLED PORTOBELLO MUSHROOMS
OLIVES

ARTISANAL CHARCUTERIE & FARMSTEAD CHEESE

dried fruits and nuts, pickled vegetables, quince paste, jams & artisanal breads and crostini

THE

BUFFET

SALAD *select 1*

BROKEN WEDGE SALAD *blue cheese, bacon, cherry tomato*

WILSON CHOPPED SALAD *baby zucchini, pumpkin seeds, golden raisins, tahini ginger dressing*

GREEK SALAD *cucumber, olives, roasted red pepper, citrus vinaigrette*

PANZANELLA SALAD *watermelon, tomato, croutons, feta, apple cider*

MAIN *select 2*

FLANK STEAK

GRILLED CHICKEN

ROASTED COD

PAN SEARED SALMON

PULLED PORK

LEG OF LAMB

SEASONAL CHICKPEA RATATOUILLE

+ SAUCES *select 2*

AGRODOLCE

SALSA VERDE

ROMESCO

LEMON HERB YOGURT

PASTA *select 1*

PENNE *gochujang coconut cream, scallions*

DITALINI *spicy tomato sauce, meatballs*

CRAB MAC N CHEESE

ORECCHIETTE *sausage, pesto*

SMOKED SALMON *lemon, poppy seed*

SIDES *select 1*

ZAATAR ROASTED CARROTS

CORN + SNAP PEAS AND FARRO

CREAMY PARMESAN POLENTA

ROASTED GARLIC STRING BEANS

GRILLED ONIONS AND WILD MUSHROOMS

LEMON ROASTED POTATOES

CHEF'S STATIONS *1 hour*

SLIDER

PULLED PORK *gruyere, dijon, pickle*

CHEESEBURGER *cheddar, special sauce*

FALAFEL *peperoncini, feta yogurt*

FRIED CHICKEN *honey mustard, bacon, slaw*

LAMB MEATBALL *ricotta, golden raisin pesto*

TACO

GRILLED CHICKEN *curry yogurt*

GRILLED STEAK *salsa verde*

ROASTED MUSHROOMS *guajillo aioli (veggie)*

GRILLED SHRIMP *sriracha mayo*

MINI LOBSTER ROLL

lobster salad, aleppo pepper & chives on a miniature roll

RAW BAR

yuzu cocktail sauce, mignonette, fresh lemon, tabasco, remoulade, rice crackers

STANDARD *\$30 per person*

EAST AND WEST COAST OYSTERS

SHRIMP COCKTAIL

LUMP BLUE CRAB MEAT

LITTLE NECK CLAMS

PREMIUM *\$50 per person*

EAST AND WEST COAST OYSTERS

SHRIMP COCKTAIL

LUMP BLUE CRAB MEAT

LITTLE NECK CLAMS

LOBSTER TAIL

SCALLOP CEVICHE

KING CRAB LEGS

CHEF-ATTENDED SUSHI

2 hours

seasonal selection of classic sushi rolls with accompaniments (chopsticks, wasabi, soy & ginger)

EXECUTIVE CHEF: STEPHANY BURGOS
CULINARY DIRECTOR: JEFF HASKELL

*consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness*

Beverage

BEER & WINE

FULL OPEN BAR

NON-ALCOHOLIC
BEVERAGE

VODKA

GREY GOOSE, KETEL ONE CITRONE, TITO'S, SOBIESKI, SPRING 44

GIN

BOMBABY SAPPHIRE, HENDRICK'S, BOTANIST, TANGUERAY, SPRING 44, PERRY TOT'S

RUM

BRUGAL, MOUNT GAY BLACK BARREL, BACARDI SUPERIOR, YAGUARA, OWNEY'S

TEQUILA

CASAMIGOS, HERRADURA, PATRON, SAUZA, REVOLUCION, MILAGOR,
MONTELOBOS MEZCAL, ILEGAL MEZCAL

WHISKEY

HEAVEN HILL, JACK DANIEL'S, WOODFORD RESERVE, MAKER'S MARK,
JACK DANIEL'S RYE, JACK DANIEL'S TENNESSEE WHISKEY, TULLAMORE D.E.W,
MONKEY SHOULDER SCOTCH, TOKI

BEER

a selection of DOMESTIC, IMPORT, AND AMERICAN CRAFT OPTIONS

WINE

house by the glass offerings including: PINOT GRIGIO, SAUVIGNON BLANC,
CHARDONNAY, ROSE, PINOT NOIR, AND CABERNET SAUVIGNON

**specific spirits may be affected by availability and seasonality*

OPEN BAR ADD ONS *2 hours*

TIKI PACKAGE

*this open bar add on includes the following 3 craft cocktails.
these cocktails can be renamed to add a personal touch to your event.*

VACATION IN MAUI

AS BEAUTIFUL AS THE LEGENDARY SUNSETS OF MAUI,
PERFECT COMBINATION OF PASSION FRUIT, ORANGE, & GUAVA
illegal mezcal, passion fruit & emotions, orange fruit & flower, guava, smoked black hawaiian sea salt

CASTAWAY MULE

A COCKTAIL SO GOOD IT'LL HAVE YOU TALKING TO IT
tito's vodka, ginger, thai chili, coconut, basil, lemon

BLACK & BLUE COBBLER

BRAZILIAN CANE SPIRIT, ACCENTED BY ITALIAN LIQUEUR
MADE FROM SRI LANKAN FRUIT. A TRULY GLOBAL COCKTAIL
yaguara organic cachaça, italicus, lemon, blackberry, blueberry, cream

WHISKEY TASTING

*add a custom whiskey tasting to your event.
ask about our luxury whiskey packages.*

BOURBON

MAKER'S 46
ELIJAH CRAIG
WELLER SPECIAL RESERVE
MICHTER'S
STRANAHAN'S
HUDSON'S BABY BOURBON
BUFFALO TRACE

RYE

MICHTER'S RYE
HUDSON DOUBLE RYE
WOODFORD RESERVE RYE

SCOTCH

COPPER DOG BLENDED
SCOTCH
CHIVAS 12
JOHNNY WALKER BLACK
HIGHLAND PARK MAGNUS

OLD FASHIONED BAR

a custom old fashioned stand alone satellite bar curated by our Beverage Director