



THE
WILSON

COCKTAILS & SEAFOOD

EVENTS MENU

EXECUTIVE CHEF:
ADRIENNE GUTTIERI



FAMILY-STYLE DINNER

FOR THE TABLE

WARM BREAD + CULTURED BUTTER

FIRST

WHIPPED RICOTTA green olive gremolata

BRUSSELS SPROUT TACOS thai chili, pepper jam, caramelized yogurt

HUMMUS sunflower dukka, laffa

CALAMARI sweet n sour sauce, pickled hot peppers

BAKED CLAMS lemon, herbs

SALAD

MARKET LETTUCES soft herbs, red wine vinaigrette

MAIN

8oz HANGER STEAK bordelaise, beurre fondue

MARKET FISH caper + lemon butter

TRADEMARK'S BRICK CHICKEN cherry pepper

RIGATONI BOLOGNESE house-made pasta, soft ricotta, grana padano

WILD MUSHROOM RISOTTO

SIDES

WHIPPED POTATOES

CRISPY BRUSSELS thai chili glaze

WILD MUSHROOMS shallots + sherry

CACIO E PEPPER TATER TOTS

GRILLED BROCCOLINI romesco aioli

DESSERT

CHOCOLATE BUDINO oatmilk, chocolate granola, raspberry

PASSED HORS D'OEUVRES

1 hour

\$30 PER PERSON select 6

\$40 PER PERSON select 8

TUNA POKE CONE macadamia, hijicki, soy + ginger

LOBSTER SALAD preserved lemon aioli

SHRIMP SATAY SKEWER spicy peanut sauce

SEASONAL CEVICHE root chip

CRAB TOAST citrus aioli

SHRIMP ARANCINI pimenton aioli

MINI ELOTE SKEWER guajillo aioli, parm

CACIO E PEPE ARANCINI basil aioli

SMASHED CHICKPEA CRISP sesame, laffa

THAI TOFU LETTUCE CUP charred scallion

MINI PAN CON TOMATO extra virgin olive oil

WILD MUSHROOM TOAST whipped ricotta, frico

GRILLED CHICKEN TIKKA SKEWER crushed peanuts

BEEF TARTARE shallot, capers, chives, parm, crostini

BURGER SLIDER american, black pepper mayo, pickle

PULLED PORK SLIDER korean bbq, pickle

GRILLED STEAK SKEWER chimichurri

FRIED CHICKEN SLIDER sweet n sour sauce, shaved cabbage, pickle

CHEF'S STATIONS

SLIDER \$20 PER PERSON please select 2

PULLED PORK korean bbq, pickle

CHEESEBURGER american, black pepper mayo, pickle

FALAFEL pepperoncini, feta yogurt

FRIED CHICKEN sweet n sour, shaved cabbage, pickle

MEATBALL whipped ricotta, pesto

TACO \$20 PER PERSON please select 2

CHICKEN TINGA cilantro, onion

GRILLED STEAK salsa verde

ROASTED MUSHROOMS guajillo aioli (vegetarian)

GRILLED SHRIMP sriracha mayo

WILD MUSHROOM TOAST whipped ricotta, frico

MINI LOBSTER ROLL \$28 PER PERSON

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 + west coast oysters

shrimp cocktail

lump blue crab meat

little neck clams

PREMIUM \$50 PER PERSON

east + west coast oysters

shrimp cocktail

lump blue crab meat

lobster tail

scallop ceviche

king crab legs



CHEF ATTENDED SUSHI \$35 PER PERSON 2 hours

seasonal selection of classic sushi rolls with accompaniments

(chopsticks, wasabi, soy + ginger)

CHEF'S STATIONS CONTINUED...

CARVING STATION \$25 PER PERSON please select 2

SLOW ROASTED PRIME RIB natural jus, horseradish cream

PORCHETTA salsa verde

CIDER-BRINED TURKEY BREAST apple maple mustard

HERB CRUSTED BEEF TENDERLOIN au poivre

SESAME CRUSTED AHI TUNA soy + ginger (+\$4 per guest supplement)

CARVING SIDES \$9 PER PERSON

WHIPPED POTATOES

GRILLED ONIONS + WILD MUSHROOMS

ROASTED GARLIC STRING BEANS

CREAMED SPINACH

CREAMY POLENTA

ZAATAR ROASTED CARROTS

BUFFET

\$60 PER PERSON

SALAD

please select 1

BROKEN WEDGE blue cheese, bacon, cherry tomato, chive

MARKET LETTUCES seasonal vegetables, soft herbs, champagne vinaigrette

GREEK greens, cucumber, olive, tomato, feta, onion, red wine vinaigrette

SHAVED BROCCOLI CAESAR frico, crostini, parm

MAIN

please select 2

FLANK STEAK caramelized shallot, bordelaise

ROASTED CHICKEN lemon, cherry pepper

CHATHAM COD caper, buerre blanc

PAN SEARED SALMON honey mustard

LEG OF LAMB salsa verde

WILD MUSHROOM RISOTTO herb pesto, grana padano

PASTA

please select 1

RIGATONI ALLA NORMA eggplant, spicy tomato, ricotta salata

CRAB MAC + CHEESE house-made radiatori, peas, nuneske's bacon

ORECCHIETTE fennel sausage, broccolini, chili

FUSILLI vodka arrabiatta

RIGATONI BOLOGNESE soft ricotta, grana padano

SIDES

please select 1

ZAATAR ROASTED CARROTS

ROASTED GARLIC STRING BEANS

CREAMY POLENTA

GRILLED ONIONS + WILD MUSHROOMS

LEMON ROASTED POTATOES

CREAMED SPINACH

RECEPTION DISPLAYS 1.5 hours

TAPAS \$30 PER PERSON

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

FAR EAST \$30 PER PERSON

CHILLED SESAME NOODLES shrimp, peanut dressing
GRILLED SHISHITO PEPPERS
CRAB WONTONS miso duck sauce
VEGETABLE SPRING ROLLS
SPICY RED PEANUTS
CHARRED EDAMAME ponzu
SEAWEED SALAD

THE MED \$30 PER PERSON

HUMMUS sunflower dukka
CRISPY CHICKEPEAS
FALAFELS dill yogurt
BALSAMIC GRILLED PORTOBELLO MUSHROOMS
FREGOLA SALAD cherry tomato vinaigrette, bocconcini
MARINATED OLIVES
MEATBALLS pomodoro

ARTISANAL CHARCUTERIE + FARMSTEAD CHEESE

\$12 PER PERSON

accoutrements, artisanal bread + crostini

BEVERAGE

BEER + WINE

2 hours: \$35 PER PERSON
3 hours: \$45 PER PERSON
+ per additional hour \$15^{PP}

NON-ALCOHOLIC

2 hours: \$15 PER PERSON
3 hours: \$20 PER PERSON

FULL OPEN BAR

2 hours: \$50 PER PERSON
3 hours: \$70 PER PERSON
+ per additional hour \$25^{PP}

VODKA grey goose, tito's, sobieski

GIN bombay sapphire, spring 44, oxley

RUM bacardi, goslings, bacardi spiced

TEQUILA casamigos, cazadores, ilegal mezcal

WHISKEY heaven hill, jack daniels, tullamore dew, maker's mark, rittenhouse rye

BEER a selection of domestic, import, and american craft options

WINE select house white, red, rosé, sparkling

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

ADD-ONS 2 hours

HAIR OF THE DOG \$30 PER PERSON

includes 3 house curated craft cocktails **from our cocktail menu*

WHISKEY TASTING

add a custom whiskey tasting to your event
seasonal selections of bourbon, rye & scotch

select 3: \$20 PER PERSON

select 4: \$25 PER PERSON

select 5: \$25 PER PERSON

OLD FASHIONED BAR \$45 PER PERSON

a custom old fashioned bar curated by our beverage director