

## **Private Event Menus**

### **Cocktail Party**

#### **Passed Hors d'oeuvres**

**Beet** Tartare, Goat Cheese "Gnocchi"

**Crispy Pork** Rilette

**Beef** Carpaccio, Tarragon Mustard

Red, White **Endive**, Gorgonzola, Hazelnuts

**Lobster** Arancini

Braised **Short Ribs**, Truffle Parsnip Puree

Wild **Kampachi**, Avocado

**Sunchoke** Bisque, Black Truffle Butter

Nantucket Bay **Scallops**, Apple Coriander Nage

**Venison** Tenderloin, Dried Cranberry

"Baked Potato", Crème Fraîche **Agnolotti**

Choice of 4

\$15 per person per 1/2 hour

\$20 per person per hour

#### **Stationary Hors d'oeuvres**

Based on 1/2 hour

**Crispy Laughing Bird Shrimp**

\$10 per person

**Market Oysters**

\$5 per person

**Charcuterie**

Chefs Assortment from Salumeria Biellese

\$10 per person

**Cheese Platter**

Selection of Organic Artisanal Cheese from Marcelli's Formaggi of

Anversa degli Abruzzi

\$10 per person

**Chef's Selection**

Consists of all items above

\$25 per person