

# **Cocktail Party Options**

Choose 4 Passed Appetizers & 2 Stationary Appetizers \$36 per person plus tax & gratuity

Shrimp Cocktail option to any package for an additional \$15 per person plus tax & gratuity

Sushi Bar option to any package for an additional \$18 per person plus tax & gratuity

Assorted Homemade Desserts to any package for an additional \$10 per person plus tax & gratuity

Coffee, Tea & Soda to any package for an additional \$4 per person plus tax & gratuity

Cappuccino & Espresso to any package for an additional \$6 per person plus tax & gratuity

# **Passed Appetizer Options**

Sirloin Skewers

Toasted Sesame Seeds, Soy Ginger Glaze, Veggies

**Chicken Quesadillas** 

Caramelized Onions, Barbecue Sauce,

Buttermilk Ranch

**Ahi Tuna Nachos** 

Sriracha Aioli, Furikake

**Artichoke Beignets** 

Truffle Aioli

**Smoked Salmon Toast** 

Pickled Red Onion, Everything Spice

**Crispy Sushi** 

Tuna or Crab

Mini Crab Cakes

Chipotle Aioli

**Antipasto Skewers** 

Assorted Meats & Cheeses

**Shrimp Tempura** 

Dynamite Sauce

Chicken & Waffle

Sriracha Maple Syrup

Chicken Teriyaki Pot Sticker

Ginger Sov

**Roasted Vegetable Satay** 

Thai Peanut Sauce

**Crispy Cauliflower** 

Buffalo Sauce

**Mini Chicken Taco** 

Chipotle Crema

**Falafel** 

Tahini Sauce

**Parmesan Truffle Fries** 

Truffle Aioli

**Vegetable Spring Rolls** 

Thai Chili Sauce

**Crispy Pork Belly** 

Cider Gastrique

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have a food allergy, please speak with the manager, the chef or your server.

All private function packages are 3-hour affairs.



# **Stationary Appetizer**

### Farm to Table GF

Crispy Brussels Sprouts, Shaved Prosciutto di Parma, Burrata, Crushed Pistachios, Spiced Fig Jam

### **Hickory Smoked Chicken Wings GF**

House Buffalo, Smokey BBQ, Sweet & Spicy

### Market Place Blackened Chicken Nachos GF

Blackened Chicken Breast, Blue Corn Tortilla Chips, Cheddar Cheese, Caramelized Onions, Guacamole, Hot Cherry Peppers, Arugula, Truffle Aioli

### **Crispy Point Judith Calamari**

Hot Cherry Peppers, Garlic Aioli, Pomodoro Sauce, Lemon

## **Additional Options**

## **Shrimp Cocktail Station**

\$15 per person plus tax & gratuity

### **Dessert Station**

\$10 per person plus tax & gratuity

## **Beverage Packages**

Espresso & Cappuccino

\$6 per person plus tax & gratuity Coffee & Tea

\$4 per person plus tax & gratuity

### **Hummus & Falafel GF**

Roasted Garlic Hummus, Tabbouleh Salad, Crumbled Feta, Grilled Naan Bread

### Charcuterie & Artisanal Cheese GF

Dried Fruits, Honey, Walnuts, Grain Mustard, Grilled Bread

#### **Build Your Own Taco Bar**

Chicken, Tuna, Short Rib, Fresh Pico De Gallo, Avocado, Cilantro Crème, Cotija Cheese, Sliced Jalapeno's, House Made Salsa

### Sushi Bar

\$18 per person plus tax & gratuity **Spicy Tuna Spicy Salmon** Crab Roll **Shrimp Tempura** 

Wasabi, Pickled Ginger, Seaweed Salad, Soy Sauce

3 Hour Beer and Wine \$25pp

3 Hour Full Open Bar \$35pp

3 Hour Premium Open Bar \$45pp

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