

# 3 World Trade Center Catering Menu

Fall & Winter 2023

CONSTELLATION

# ORDERING GUIDELINE

## GENERAL INFORMATION

We kindly ask that you place your order as early as possible, but no later than 2 days prior to service. We also understand that last-minute meeting requests happen & will make every effort to accommodate them.

Please email all requests to:

[Erica.Ali@constellationculinary.com](mailto:Erica.Ali@constellationculinary.com)

[Hope.Alicea@constellationculinary.com](mailto:Hope.Alicea@constellationculinary.com)

## DELIVERIES: 8:00 am – 5:00 pm

Need service before 8am? We are happy to accommodate. Please note that delivery fees or additional labor may apply. After hours? We will add one captain per event. Please contact your catering team for inquiries. (This only applies to after-hours small services.)

## GUEST COUNT

Our offerings are based on a minimum of 6 guests. Please let us know your final guest count 48 hours prior to delivery.

## LABOR

Events offering bar service will add one bartender for every 25 guests at \$225. Additional labor needs may arise at the discretion of the events team and fees may apply.

## RENTALS

The minimum charge for rentals is \$475, if rentals are necessary. Rentals orders placed within 5 business days of an event incur a \$185 delivery charge. Menu selections, rental requirements, and a guaranteed headcount must be provided, 10 business days before your event.

## CANCELLATION

If plans have changed and you need to cancel your event, please let us know no later than 48 hours in advance. Cancellations received with less than 48 hours in advance will be charged for all costs incurred.

## ALLERGEN & DIETARY INFORMATION

DAIRY ( D ) • EGG ( E ) • SOY ( S ) • NUT ( N )

FISH ( F ) • SHELLFISH ( SF ) • GLUTEN ( G ) • SESAME ( SS )

VEGETARIAN ( V ) • VEGAN ( VG )

# BREAKFAST

includes coffee & tea service

## CONTINENTAL BREAKFAST (D,WH, E,V)

**\$9.00 per person**

assortment of mini muffins, pastries, artisan bread, butter, cream cheese, preserves

## PREMIUM CONTINENTAL (D,WH,E,V)

**\$15.00 per person**

assortment of mini muffins, bagels, pastries, croissants, butter, cream cheese, preserves, mixed berry parfaits, seasonal fruit salad

## BAGEL BREAKFAST (G,D,WH,E)

**\$18.00 per person**

assorted bagels, flavored and plain cream cheese, hard boiled eggs, tomatoes, cucumbers, capers, smoked salmon, seasonal fruit salad

## BREAKFAST SANDWICHES

**\$18.00 per person**

includes individual yogurt cups, seasonal fruit salad

CHOICE OF 2 SANDWICHES:

### PARISIAN JAMON (WH,D)

french ham, brie, dijon mustard, ficelle

### CLASSIC (WH,D,E)

sunny egg, applewood smoked bacon, american cheese, english muffin

### FULL ENGLISH BREAKFAST BURRITO (WH,D,E)

scrambled eggs, baked beans, sauteed mushrooms, roasted tomatoes, sausage, bacon, plain wrap

### SAGE PUMPKIN (E)

roasted butternut squash, sage aioli, sunny side egg, rye sliced bread

### TOAST (E,V)

roasted beets, herbed ricotta, caramelized onions, whole grain batard

### BREAKFAST CHIMI (VG)

plant based chorizo, avocado, chipotle tofu scramble, roasted potatoes, chimichurri





# BREAKFAST

## includes coffee & tea service

### BASIC BREAKFAST BUFFET

**\$24.00 per person**

scrambled eggs, egg whites, multigrain bread (V,E,G)  
applewood smoked bacon  
local pork sausage links breakfast  
potatoes (VG)  
mini muffins & fruit Danish (V,G,E,D)  
seasonal fruit salad (VG)

### WAFFLES & EGGS BUFFET

**\$26.00 per person**

scrambled eggs (E)  
sugar pearl waffles - cinnamon apple compote, whipped cream, maple syrup (E,D)  
applewood smoked bacon  
sage turkey sausage patties  
breakfast potatoes - red bliss potatoes, peppers, onions, garlic, paprika (VG)  
seasonal fruit salad (VG)

### SEASONAL FRITTATA BREAKFAST BUFFET

**\$26.00 per person**

includes smoked bacon, sage turkey sausage patties, breakfast potatoes, red bliss potatoes, peppers, onions, garlic, paprika, seasonal fruit salad, mini muffins & fruit danish

#### CHOICE OF 2:

roasted brussels sprouts, tilamook smoked cheddar (E,D)  
kale, shaved red onions, parmesan (E,D)  
artichoke, sundried tomato, olive, spinach (E)  
vegan sausage, roasted poblano, tomato, cilantro (E)  
French ham, roasted peppers, tilamook sharp cheddar, caramelized onions (E,D)

### SOUTHERN BREAKFAST

**\$28.00 per person**

scrambled eggs (E)  
carved country ham  
root vegetable hash - carrots, yukon, sweet potato, beets, scallions, onions (VG)  
white cheddar grits (V,G,D)  
buttermilk biscuits (V,WH,D)  
sausage & onion gravy - pork sausage, onions, garlic, chicken stock, cream, butter, flour (WH,D)  
seasonal salad (VG)

### HASH

**\$28.00 per person**

scrambled eggs, roasted roma tomatoes, grilled asparagus, chicken apple sausage, lemon hollandaise, tomato aioli, seasonal fruit salad

#### CHOICE OF 2 HASH:

corned beef - corned beef, yukon potato, onion, parsley  
beet & fennel - roasted beet, fennel, potato, chives (VG)  
mushroom - oyster mushroom, leeks, celery root, spinach, onion (VG)  
cauliflower - cauliflower, scallion, yukon potato, onion, garlic, basil (VG)  
chorizo - black bean, sweet potato, scallion, chorizo, cilantro  
smokey kale - applewood smoked bacon, red potato, kale, pickled onions  
short rib - braised short rib, pearl onion, yukon potato, brussels sprouts



# BREAKFAST

## BREAKFAST A LA CARTE ENHANCEMENTS

### **BAGEL BASKET (D,WH)**

**\$2.50 per person**

assorted mini bagels, cream cheese, butter, jelly

### **MINI PASTRY BASKET (V,WH,D,E)**

**\$3.50 per person**

assorted danish, croissants, muffins

### **MINI CROISSANT BASKET (V,WH,D,E)**

**\$3.50 per person**

plain, chocolate, and almond croissants

### **MINIBREAKFAST SWEETS (V,WH,D,E)**

**\$4.50 per person**

mini donuts, mini scones, mini cinnamon buns

### **SEASONAL OVERNIGHT OATS**

**\$5.00 per person**

**1 option per group of ten**

winter spiced pear - almond milk, steel cut oats, vanilla, cinnamon, ginger, allspice, maple syrup, roasted pears, apples, toasted walnuts (V,N)

pumpkin spiced latte - milk, steel cut oats, roasted pumpkin, toasted pecans, whipped cream, pumpkin spice (V,D,N)

mocha - oat milk, chocolate, steel cut oats, chocolate covered espresso beans (V,D)

### **SEASONAL FRUIT SMOOTHIES**

**\$5.50 per person**

**1 option per group of ten**

banana, blueberries, strawberries, raspberries, agave, acai, almond milk (N,VG)

mango, pineapple, coconut, honey, coconut milk, bee pollen (V, N)

kale, spinach, avocado, pineapple, coconut water, spirulina (VG, N)

### **SEASONAL FRUIT CUPS (VG)**

**\$4.50 per person**

seasonal fruit salad

### **MINI YOGURT PARFAITS**

**\$4.50 per person**

**1 option per group of ten**

greek yogurt mixed berries, toasted oats, honey granola (V,D)

coconut yogurt, mango compote, toasted coconut granola (V,N)

greek yogurt, cranberry orange compote, toasted pecans, granola (V,N,D)

# LUNCH

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## Grain Bowls

\$26.00 per person

Includes: Fresh Baked Cookies & Brownies (V,G,D,N,E)

Choose one:

### TEX-MEX

american blend(vg,g) barley, corn, wild rice  
golden blends (vg,g) couscous, orzo, split garbanzo beans,  
grape tomato, pickled onions, roasted corn, black beans, avocado, cheddar  
avocado crema, cilantro lime vinaigrette chicken, shrimp

### ASIAN

jade blend (vg) bamboo rice, wheatberries, green lentils  
brown rice  
shredded carrot, crispy shallots, avocado, roasted mushrooms, peanuts,  
cilantro, purple cabbage sweet chili sauce, peanut dressing salmon, soy tofu

### MEDITERRANEAN

bewell (vg) quinoa, brown rice, green garbanzo beans  
golden blends (vg,g) couscous, orzo, split garbanzo beans,  
grape tomato, diced cucumber, marinated olives, chickpeas, feta, pickled  
onions roasted garlic hummus, spicy feta dip, herbed red wine vinaigrette  
chicken, salmon

### FARMER'S MARKET

bewell (vg) quinoa, brown rice, green garbanzo beans  
mixed greens  
avocado, roasted butternut squash, balsamic roasted mushrooms, charred  
brussels, roasted broccoli, rosemary roasted sweet potato, feta rosemary white  
bean hummus, honey cider vinaigrette shrimp, chicken



# LUNCH BUFFETS



## SANDWICH BUFFET

### CLASSIC SANDWICH BUFFET

**\$22.00 per person**

selection of two seasonally inspired sandwiches & one locally sourced salad  
includes kettle chips, cookies & brownies

### PREMIUM SANDWICH BUFFET

**\$24.00 per person**

selection of three seasonally inspired sandwiches & two locally sourced salads  
includes kettle chips, cookies & brownies

### CLASSIC BOXED LUNCH

**\$24.00 per person**

choice of two sandwiches, bag of chips, fresh baked cookie, small side salad, whole fruit

## 3 FOOT HEROS

**20 PERSON MINIMUM**

**\$25.00 Per Person**

Includes kettle chips, choice of 2 salads, cookies & brownies

### ITALIAN HERO (WH,D)

ham, prosciutto, capicola, provolone cheese, roasted peppers, shredded lettuce, tomatoes, oregano, red wine vinaigrette

### TURKEY CLUB (WH,D)

roasted turkey breast, bacon, leaf lettuce, red onion, tomato, roasted garlic aioli

### CAPRESE (V,WH,D)

heirloom tomato, fresh mozzarella, basil pesto, baby arugula, roasted peppers

### MUFFULETTA (D,WH,N)

salami, ham, mortadella, provolone, olive salad

# SANDWICH SELECTIONS

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## POULTRY

### **KALE PESTO CHICKEN (D,WH)**

grilled chicken, kale pesto, tomatoes, provolone cheese, ciabatta

### **CHICKEN CAESAR (F,WH)**

grilled chicken, romaine, shaved parmesan, red onions, lemon anchovy vinaigrette, tomato wrap

### **Green Goddess Chicken Salad (E,WH)**

pulled chicken breast, green goddess dressing, lettuce, tomato, croissant

### **DINDE ROTIE (D,WH)**

roasted turkey, french brie, red wine shallot jam, lettuce, french baguette

### **FALL TURKEY (WH)**

roasted turkey, butternut squash, cranberry chutney, multigrain bread

### **TURKEY, PEAR & BRIE (D,WH)**

roasted turkey, shaved bartlett pear, brussels sprouts slaw, french brie, baguette

## BEEF

### **PASTRAMI (WH,D,E)**

pickle, swiss cheese, 1000 island dressing, rye

### **BLUE BEEF (WH,D,E)**

roast beef, caramelized onions, crumbled blue cheese, horseradish aioli, onion roll

### **CHIPOTLE STEAK (WH,D)**

shaved sirloin steak, jalapeno cabbage slaw, tomato, black bean hummus, avocado mousse, plain wrap

### **NEW YORK BEEF (WH,D)**

shaved roast beef, everything cream cheese, smoked gouda, heirloom tomato red onion, bagel

## PORK

### **CALABRIAN PROSCIUTTO (WH,D)**

prosciutto di parma, calabrian chili, roasted garlic puree, fresh mozzarella, arugula, semolina

### **BLACK FOREST HAM (D)**

sharp cheddar, watercress, grain mustard, baguette

### **MUFFULETTA (D,WH,N)**

salami, ham, mortadella, provolone, olive salad

### **BRUNCH (E)**

country ham, egg salad, lettuce, tomato, sourdough

## FISH / SEAFOOD

### **ALBACORE TUNA SALAD (WH,D,E,S)**

albacore tuna, celery, celery seed, mayo, lettuce & tomato, brioche bun

### **BUFFALO SHRIMP (WH,D,E,SF)**

crispy breaded shrimp, blue cheese crumbles, buffalo sauce, romaine lettuce, tomato, tomato wrap

### **SARUMI SALAD (WH,F)**

sarumi "crab" stick, tobiko, spicy mayo, seaweed salad, scallion, brioche hero

### **BACALAO (WH,F)**

flaked codfish, lime, oil, cilantro, parsley, pickled red onions, tomato, shredded romaine, green olive tapenade, tomato wrap



# SANDWICH SELECTIONS

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## VEGAN/VEGETARIAN

### LOBSTER ROLL (VG)

heart of palm, aqua faba, old bay, lemon zest, parsley, lettuce, tomato, artisan hero

### ROASTED VEGETABLES (VG,WH)

roasted butternut squash, hummus, kale, spiced pepitas, pomegranate seeds, 7 grain baguette

### TOAST (VG,WH,SE)

avocado, cucumber, alfalfa sprouts, green goddess hummus, open face multigrain batard

### CAPRESE (V,WH,D)

heirloom tomato, fresh mozzarella, baby arugula, pesto, focaccia

### NIÇOISE WRAP (V,WH,E)

sliced eggs, pickled haricot vert, marinated tomatoes, olive tapenade, steamed new potato, tomato, lettuce, plain wrap



# SALAD SELECTIONS

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## **SOUTHWESTERN COBB (VG)**

romaine, charred corn, roasted poblano, tomato, black beans, shaved radish, chili-lime vinaigrette

## **HARVEST (VG,N)**

mixed greens, roasted butternut squash, apple, dried cranberries, walnuts, maple vinaigrette

## **MISO BROCCOLI SLAW (VG,SE)**

shaved broccoli, scallions, carrots, cilantro, ginger miso vinaigrette

## **SQUASH QUINOA (VG,N)**

baby arugula, zucchini, yellow squash, dill, pine nut, lemon, extra virgin olive oil

## **HEIRLOOM BEET SALAD (V,D,N)**

arugula, shaved fennel, orange, mint, candied walnut, herbed goat cheese, citrus vinaigrette

## **AUTUMN PASTA SALAD (V,D,WH,N)**

bowtie pasta, sweet potatoes, broccoli, pine nuts, dried cranberries, pickled red onion, goat cheese, poppyseed vinaigrette

## **MIXED GREENS (VG)**

mixed baby greens, radicchio, shaved carrot, heirloom tomatoes, cucumber, shallot vinaigrette

## **KALE CAESAR (WH,D,F)**

baby kale, torn focaccia, shaved pecorino, parmesan crisp, caesar dressing

## **TRICOLOR SALAD (VG)**

endive, radicchio, arugula, lemon zest, white balsamic vinaigrette

## **SOUTHERN POTATO SALAD (V,E)**

yukon gold, egg, mayo, sweet pickles, parsley, red onion

## **YUCCA & TOMATO SALAD (VG)**

steamed yucca, heirloom grape tomatoes, pickled red onions, cilantro vinaigrette

### **Add a Protein:**

Grilled Chicken **\$5.00 per person**

Grilled Tofu **\$5.00 per person**

Grilled Salmon **\$7.00 per person**

Seared Shrimp **\$7.00 per person**

# LUNCH BUFFETS

## FUSION BBQ

\$32.00 per person

### INCLUDES

**GREEN TEA CAKE**

### CHOICE OF 2

**BONELESS SHORT RIB BULGOGI (S,SE)**

sesame, scallions, red chilis

**CHAR SHU ROASTED TURKEY BREAST (S,SE)**

charred scallions

**THAI GRILLED PORK TENDERLOIN**

sweet chili mustard

**SALMON SHIOYAKI (F,S,SE)**

grilled salt cured salmon, shoyu glaze

**COMPRESSED TOFU SATAY (VG,SE,S,N)**

pressed tofu, soy, garlic, turmeric, coriander, peanut sauce

### CHOICE OF 3 SIDES

**UNFRIED RICE (V,S,SE,E)**

jasmine rice, scallion, egg, soy, sesame

**STEAMED JASMINE OR BROWN RICE (VG)**

**CHARRED CHINESE BROCCOLI (VG)**

chinese broccoli, chili garlic crisp

**MISO GLAZE CORN (V,D)**

corn on the cobb, miso butter

**GRILLED EGGPLANT (VG,SE,S)**

japanese eggplant, yu xiang sauce, scallions

**DRY FRIED HARICOT VERT (VG,SE,S)**

vegan sausage, preserved black beans, sesame, soy

**KIMCHI BRAISED WINTER GREENS (VG,SE)**

collards, bok choy, napa, scallions, kimchi spice

**CURRIED SQUASH (VG,N)**

kabocha squash, thai red curry, coconut, cilantro

## COCINA LATINA

\$30.00 per person

### CHOICE OF 2

**POLLO GUISADO**

french cut chicken breast, sofrito chicken jus, potatoes, pimiento stuffed olives

**LOMO SALTADO (S)**

sirloin steak, onion, tomato, aji amarillo chili, soy sauce, vinegar, cilantro, crispy shoestring potatoes

**PERNIL**

Pork shoulder, orange, oregano, paprika adobo, pickled onions, sofrito, garlic

**PESCADO ENCOCADO (F)**

grilled swordfish, achiote coconut sauce, peppers, onions, cilantro

**CHILI CHEESE TAMALES (V,D)**

### CHOICE OF 2

**ARROZ CON GANDULES (V)**

carolina rice, alewife helles lager, gandules, pimento olives, onions, garlic, sazón, sofrito

**ORANGE GLAZED MADUROS (V)**

sweet plantains, brown sugar, orange, grand marnier

**HABICHUELAS GUISADAS**

slab bacon, red beans, red peppers, onions, tomato, spices, cilantro

**YUCCA & TOMATO SALAD (V)**

Steamed yucca, heirloom grape tomatoes, pickled red onions, cilantro vinaigrette

**CILANTRO RICE (V)**

carolina gold rice, cilantro, onions

**SOUTHWESTERN COBB (V)**

romaine, charred corn, roasted poblano, tomato, black beans, shaved radish, chili-lime vinaigrette

### INCLUDES

**HOUSE MADE DEATH SAUCE (VG)**

fresno peppers, garlic, vinegar, sugar

# LUNCH BUFFETS

## SEASONAL PLATE

\$30.00 per person

### STOUT BRAISED SHORT RIBS (WH,D)

boneless short ribs, alewife brewing stout, baby carrots, pearl onions, demi, herbs

### MUSHROOM WELLINGTON (V,WH,D)

Portobello mushroom, duxelles, quonia, baby spinach, puff pastry, egg, mushroom demi glaze

### TURNIP GRATIN (VG,WH,D)

turnips, garlic, heavy cream, vegetable stock, butter, gruyere cheese

### ROASTED BRUSSELS SPROUTS (VG)

crispy shallots

### HARVEST (VG,N)

mixed greens, roasted butternut squash, apple, dried cranberries, walnuts, maple vinaigrette

## TRATTORIA

\$33.00 per person

### ORANGE CRANBERRY GLAZED DUCK BREAST

mouillard duck breast, orange juice & zest, dried cranberries, demi, arrowroot

### MUSHROOM GNOCCHI (V,WH,D)

potato & mushroom gnocchi, pulled mushrooms, sundried tomatoes, cream, parsley

### ROASTED DELICATA SQUASH,

crispy pancetta, porcini, fried sage

### CHARRED RAPINI (VG)

broccoli rabe, crushed red peppers, garlic

### TRICOLOR SALAD (VG)

baby arugula, endive, radicchio, lemon zest, white balsamic vinaigrette

### GRILLED FLATBREAD (V,WH,D)

lemon whipped ricotta

### PANNA COTTA

## RAMEN

\$32.00 per person

### BROTH

#### TONKATSU PORK BROTH (VG)

#### MUSHROOM & KELP BROTH (VG)

### NOODLE

#### WAVEY RAMEN NOODLES (VG,WH)

#### RICE NOODLES (VG)

### PROTIEN

#### CHARSHU BRAISED PORK BELLY (S,SE)

#### KOREAN GRILLED BULGOGI CHICKEN THIGH (S,SE)

#### VEGETABLES (VG)

carrots, scallions, bean sprouts, bok choy, shitake mushrooms

#### GARNISH (SE,S)

thai basil, cilantro, sambal, sriracha, togarashi, furikaki



# LUNCH BUFFETS

## WE BURG

\$30.00 per person

### CHOICE OF 3 SLIDERS

#### ALL AMERICAN (WH,D,E)

special beef blend, american cheese, house sauce, lettuce, tomato, dill pickle

#### STEAKHOUSE (WH,D)

special beef blend, whipped blue cheese, mushrooms, a-1 sauce, crispy onions

#### SPICY BBQ (WH,D)

special beef blend, talamook cheddar, pickled jalapenose, bbq sauce

#### IMPOSSIBLE (VG)

vegan meat, cheese, dijon mustard, lettuce, tomato, dill pickle

#### CHICKEN BURGER (WH,D)

ground chicken, peppers, onions, garlic, oregano, chipotle mayo, lettuce, tomato

#### NEW MEXICAN (WH,D)

special beef blend, hatch green chili, diced white onion, Dijon mustard, american cheese

#### Buffalo Chicken (D,WH)

crispy fried chicken thigh, whipped blue cheese, buffalo sauce, tomato

#### KYRELLE'S HOUSE VEGGIE BURGER (WH)

avocado, tomato, chipotle aioli, black & white beans, carrot, chipotle, onion, garlic

#### BACON JAM (WH,D)

Special beef blend, bacon tomato jam, gruyere cheese, lettuce, tomato

#### GYRO (WH,D)

ground lamb, tzatziki, tomato, lettuce, dried olives, sliced cucumbers

### INCLUDES

#### MIXED GREENS (VG)

mixed baby greens, radicchio, shaved carrot, heirloom tomatoes, cucumber, shallot vinaigrette

#### TATOR TOTS (VG)

spicy ketchup

#### KETTLE CHIPS (VG)

## STREET TACOS

\$35.00 PER PERSON

### CHOICE OF 2

#### NASHVILLE HOT CAULIFLOWER (F,WH,D)

crispy cauliflower, nashville hot sauce, comeback sauce (fish) vinegar slaw, cilantro, chives, corn tortilla

#### BRAISED SHORT RIB (WH,D)

stout braised short ribs, caramelized mushrooms, crispy onions, charred onion jalapeno demi, corn tortilla

#### FILIPINO CHICKEN (S)

adobo chicken thighs, green papaya mango slaw, chili garlic banana ketchup, corn tortilla

#### THAI CURRY (SF,SE)

red curry shrimp, pickled carrots & daikon, thai basil, sweet chili sauce, corn tortilla

#### "OYSTER: PO' BOY (VG)

crispy oyster mushrooms, avocado remoulade, pico de gallo, shredded lettuce, corn tortilla

#### BLACKENED COD FISH (F)

cod fish, spices, creole salsa, pickled red onions, cilantro, shaved radish

#### AL PASTOR (D)

pork al pastor, adobo, roasted pineapple, cilantro, white onion, chipotle lime crema

#### BULGOGI (S,SE)

beef ribeye, bulgogi sauce, brussels sprout kimchi, cilantro, dragon sauce, corn tortilla

#### POKE (F,S,SE)

ahi tuna, ponzu, scallion, avocado, shaved radish, sesame seeds, spicy mayo, tobiko, corn tortilla

### INCLUDES

#### HOUSE MADE DEATH SAUCE (VG)

fresno peppers, garlic, vinegar, sugar

#### MISO BROCCOLI SLAW (VG,SE)

shaved broccoli, scallions, carrots, cilantro, ginger miso vinaigrette

#### FILIPINO GARLIC RICE (VG,S,SE)

jasmine rice, crispy garlic chips, soy, sesame

#### STREET CAULIFLOWER (V,E,SE)

sriracha mayo, togarashi salt

# LUNCH BUFFETS

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## SOUTHERN COMFORT

\$30.00 per person

### CHOICE OF 2 PROTEIN

#### SHRIMP & GRITS (SF,D)

shrimp, bacon, garlic, smoked paprika, red pepper, scallions, chicken stock, arrowroot, hominy, milk, bay leaf, butter, tillamook cheddar cheese

#### BUTTERMILK FRIED CHICKEN (WH,D)

whole bird, buttermilk, cayenne pepper, flour, potato starch, honey hot sauce

#### CHICKEN FRIED STEAK (WH,D)

sirloin, buttermilk, cayenne pepper, flour, potato starch, white gravy

#### SMOTHERED PORK CHOPS

Bone in pork chop, caramelized shallot pan jus, fresh parsley, arrowroot

#### Cornmeal Crusted Catfish (F,WH,D)

alabama catfish, milk, cornmeal, flour, spicy remoulade

#### NASHVILLE HOT BEYOND CHICKEN TENDERS (V)

Honey Hot Sauce

### CHOICE OF 2 SIDES

#### BRAISED WINTER GREENS (VG)

collards, mustard greens, deco kale, garlic, scallions, crushed red pepper, vinegar, salt

#### RED RICE (VG)

carolina gold, vegan sausage, tomato paste, onions, garlic

#### SOUTHERN POTATO SALAD (V,E)

yukon potato, egg, mayo, sweet pickles, parsley, red onion

#### BLACK EYE PEA SALAD (VG)

black eyed peas, red onion, bell pepper, tomato, scallions, parsley, basil, red wine vinaigrette

#### TRADITIONAL COLE SLAW (V,E)

cabbage, carrots, scallions, mayo, salt, sugar

#### PIMENTO MACARONI & CHEESE (V,D)

elbow pasta, tillamook cheddar, cream cheese, roasted peppers, garlic

#### CANDIED YAMS (V,D)

sweet potatoes, orange juice, brown sugar, ginger, nutmeg, cinnamon, butter

### INCLUDES

#### BUTTERMILK BISCUITS (V,D)

honey butter

#### BANANA PUDDING (V,WH,D)

banana custard, vanilla wafers

# BREAKS & SNACKS

## Guacamole & Chips (V,D,E)

\$5.00 per person

## English Tea Break (V,G,D,E,N)

\$12.00 per person

cucumber cream cheese tea sandwiches, scones with butter & preserves, mini assorted cupcakes

## Chocolate Overload (V,D,G,N,E)

\$10.00 per person

chocolate dipped rice krispie treats, chocolate dipped strawberries, chocolate chip cookies, chocolate fudge brownies

## Artisanal Cheese (V,G,D)

\$12.00 per person

aged firm, blue, soft, crostini, grapes & fig compote

## Baker's Sweets (V,D,G,N,E)

\$7.00 per person

house baked cookies, brownies, and dessert bars

## Healthy Choice (V,D,N)

\$7.00 per person

assorted granola bars, organic whole fruit, mixed nuts, vegetable chips

## Mezze Break (V,D,G)

\$10.00 per person

organic crudité, baba ghanoush, tzatziki, piquillo hummus, moroccan tomato & mint tabbouleh, grilled flatbread

## Meat & Cheese Board (G)

\$22.00 per person

cured meats, artisanal cheese and accompaniments



# HAPPY HOUR

## Mediterranean

\$26.00 per person

### BOARD

stuffed grape leaves, haloumi cheese with honey, beet skordilica, flatbread, marinated gigantea beans, marinated olives, pepperoncini (V,D)

### HORS D 'OEUVRES

#### Spanakopita

spinach, feta, phyllo (V,D,G)

#### Lemon Oregano Chicken Kebab

thigh, lemon zest, oregano, garlic, tzatziki sauce (D)

#### Goat Cheese & Caramelized Onion Tart

sweet onion, goat cheese, puff pastry (V,D,G)

#### Lamb Kofta

ground lamb, breadcrumbs, spices, salsa domates (G)

## Bruschetta

\$26.00 per person

### BOARD

vegetable antipasti zucchini, peppers, delicata squash, balsamic mushrooms, artichokes & olives (VG)

### HORS D 'OEUVRES

#### Classic Bruschetta

heirloom tomato, micro basil, evoo (VG,G)

#### Caponata Bruschetta

eggplant, tomato, capers, basil, garlic (VG,G)

#### Gorgonzola Bruschetta

whipped gorgonzola cheese, local honey, grapes (V,D,G)

#### Squash

roasted butternut squash, whipped ricotta, arugula (V,D,G)

## Shipudiya

\$30.00 per person

### HORS D 'OEUVRES

#### Butternut Squash Hummus

garbanzo beans, lemon, herbs, tahini, butternut squash (V, G, S)

#### Kale Baba Ganoush

Eggplant, tahini, garlic, parsley, lemon, paprika, Tuscan kale (V, S)

#### Lutenitsa

red peppers, tomatoes, carrot, onion, parsley (V)

#### Tandoori Naan Bread

garlic, parsley, oil, grilled (V, G)

#### Israeli Pickles

cauliflower, baby carrots, baby turnips, baby peppers, jalapenos, turmeric, lemon (V)

#### Piyaz

heirloom tomatoes, gigante beans, red onions, parsley, sumac cider vinaigrette (V)

#### Beef Shishlik

sirloin, lemon, garlic, onion, parsley, thyme, skewered & grilled, schug  
schug: jalapeno, cilantro, parsley, garlic, salt, cardamom, caraway, cumin, black pepper

#### Shawarma Spiced Cauliflower

whole roasted cauliflower, cumin, paprika, coriander, turmeric, black pepper, cayenne, parsley, tzatziki sauce (VG, D)



# BEVERAGES

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## NON-ALCOHOLIC

### Canned Dasani Water

\$1.50 per person

### Cold Beverage Service

mix of soda, sparkling and still water

\$2.95 per person

### Coffee & Tea

2 Hour Service \$3.95 per person

All Day Service \$7.00 per person

### Juice Carafe serves 4–5

\$10.00 per carafe

orange • cranberry

### House Brewed Iced Tea Carafe serves 4–5

\$6.25 per carafe

## ALCOHOLIC

All alcohol purchases require a liquor license at \$48. Bartenders are required for 25 guests or more at \$225 per bartender.

One week notice minimum is required to obtain the permit.

### On Consumption

\$7.00 per beer

\$10.00 per glass of wine

\$12.00 per cocktail

### Beer & Wine Open Bar

includes non-alcoholic beverages

1 Hour \$25.00 per person

2 Hour \$35.00 per person

3 Hour \$40.00 per person

### Beer & Wine & Liquor Open Bar

includes non-alcoholic beverages

1 Hour \$30.00 per person

2 Hour \$40.00 per person

3 Hour \$45.00 per person