



## COCKTAIL PARTY



### SPECIALTY COCKTAIL MIXERS

#### **rye's rain**

rye whiskey, apricot, star anise, bitters,  
prosecco float

#### **summer smash**

Brooklyn gin, lime juice,  
muddled blueberries, mint, soda water

#### **chamomile-elderflower**

**prosecco sparkler**  
chamomile bud

#### **hibiscus margarita**

lime, chili-smoked salt rim

#### **basil-lavender limeade**

non-alcoholic sparkling refresher



### DESSERT CANAPÉS

#### **lemon tartlettes**

summer berries,  
gluten-free buckwheat crust [gf]

#### **chocolate-lavender ganache truffle**

lavender sugar, maldon salt [gf]

#### **watermelon granita**

thai basil, prosecco float [gf]

### CANAPÉS

#### **fresh ricotta + summer plum crostini**

lavender poached plum, lemon thyme,  
roasted garlic, cracked pepper

#### **pimento cheese crostini**

charred piquillo pepper, grilled ramps

#### **summer squash & potato samosa**

tamarind-mint chutney

#### **heirloom tomato wedge**

Spanish olive oil, burnt lime,  
maldon salt [gf, df]

#### **watermelon-whipped feta bite**

Moroccan olive dust, fresh mint,  
sherry reduction [gf]

#### **sweet corn fritter**

roasted poblano, charred corn kernels,  
tomato jam

#### **black sesame cashew tuna poké crisp\*\***

chili oil, wasabi microgreens

#### **Montauk cod cake**

Old Bay remoulade, fresh corn chutney,  
baby arugula

#### **coffee-glazed carnitas mini tacos\*\***

Hot Bread Kitchen blue corn tortillas,  
peach-cucumber salsa, lime crema [gf]

#### **caramelized lemongrass-chili grilled prawns\*\***

betel leaf, nuoc cham dipping sauce [gf, df]

*\*\*please note, starred items -  
additional \$2 per person*





## SEASONAL PLATTERS

### GREENMARKET CRUDITÉ PLATTER

seasonal vegetables, ruby red beet-feta-lemon dip //  
\$85 (serves 10) or \$145 (serves 20-25) [GF]

### ARTISAN CHEESE PLATTER

ewephoria sheep's milk gouda, cremeux de Borgogne,  
Humboldt Fog, Jasper Hill clothbound cheddar, wildflower honey  
with pink peppercorn and vanilla, peppered flatbread, dried and fresh fruit //  
\$180 (serves 10) // \$350 (serves 20-25)

### CHARCUTERIE PLATTER

artisan cured meats from Ends Meat Brooklyn, cornichons,  
date mostarda, crostini toasts // \$350 (serves 20-25)

### BURRATA PLATTER

Di Paolo's creamy burrata, aged prosciutto, pickled melon, grilled crostini,  
tomato jam, minted green beans, summer pesto dip // \$350 (serves 20-25)

### SUMMER MIX PLATTER

sundried tomato and goat cheese polenta bites, summer melons with popped sorghum  
and gomasio, crispy laffa chips, whipped "elotes" dip, salt and pepper okra //  
\$300 (serves 20-25)

### JAPANESE-CURED SALMON PLATTER

yuzu kosho-togarashi cured sustainably-sourced salmon, nori-tamari crackers,  
miso cream cheese, sesame-hijiki cured kohlrabi, tamari-honey-wasabi roasted nuts,  
ponzu-scallion sauce // \$375 (serves 20-25)

