

TOWN PRIVATE - PASSED HORS D'OEUVRES

\$35 PER PERSON

Choose 6

VEGETABLE SPRING ROLL + SWEET CHILI SAUCE

CRAB CAKE + SIRACHA AIOLI

GRILLED CHICKEN SATAY + SZECHUAN SAUCE

BUFFALO MOZZARELLA + HEIRLOOM TOMATO + AGED BALSAMIC

TOWN SLIDERS + AMERICAN CHEESE

SHRIMP CEVICHE SPOON +RED BELL PEPPERS + RED ONION + CILANTRO

TUNA TARTARE + WONTON CRISPS + WASABI AIOLI

SMOKED SALMON + CRISPY PHYLLO + WHIPPED CREAM CHEESE + DILL

RED PEPPER HUMMUS + PITA

WARM BRIE CRUSTINI + BERRY COMPO

SPANAKOPITA + PHYLLO + SPINACH

POTATO CROQUET + DIJON AIOLI

YUKA AND GUAC + YUKA CUP + GUACAMOLE

ADDITIONAL OPTIONS

GLAZED SLICED STEAK CRUSTINI + WHIPPED GOAT CHEESE + MICRO GREENS (add \$5 per person)

BEEF WELLINGTON + DUXEL + BRANDY CREAM (add \$10 per person)

OYSTER ROCKAFELLA + PERNOD + CREAM SPINACH (add \$10 per person)

U10 SHRIMP COCKTAIL + VODKA COCKTAIL SAUCE (add \$15 per person)

ROOM RENTAL FEE IS \$125

PRIVATE BARTENDER FEE IS \$125

Clients Initials _____ Date _____

8% in taxes and 20% service charge added to the final bill