THE WEST LOUNGE

table seating 16, cocktail 30

semi-private
THE BUYOUT

*table seating 52 + bar seating 16, cocktail 85*

private
THE PARLOR
lounge seating 12, cocktail 16
semi-private

THE WEST LOUNGE
table seating 16, cocktail 30
semi-private

THE PARLOR + BAR
table seating 30, cocktail 55
semi-private

THE BUYOUT
table seating 52 + bar seating 16,
cocktail 85
private
BRUNCH

$27 Per Person – tax & gratuity excluded
Available Daily 10am to 4:30pm
three hour time frames

BAKERY BOARD
Fresh Croissant, Housemade Bagel, Local Pastries, Seasonal Preserves

BUFFET
Toast Bites
*avocado toast & salmon toast*

Seasonal Quiche
Tuscan Kale Salad with Fennel, Pecorino and Lemon Dressing

Fresh Fruit Display
Greek Yogurt, Wild Flower Honey, Granola
Crispy Confit Potatoes with Garlic Aioli

Menu items rotated seasonally
AFTERNOON RECEPTION
$30 Per Person – tax & gratuity excluded
Available Daily 10am to 4:30pm
three hour time frames

CHARCUTERIE
Artisanal Cheeses and Cured Meats

BUFFET
Roasted Carrots with Za’atar, Harissa and Creme Fraiche
Tuscan Kale Salad with Fennel, Pecorino and Lemon Dressing
Prosciutto, Arugula, Havarti Flatbread
Tomato and Basil Flatbread
Seasonal Vegetable Risotto, Parmesan Broth, Toasted Garlic
Ricotta Gnocchi with Truffle and Roasted Mushrooms

DESSERT
Profiteroles with French Vanilla Ice Cream and Espresso Chocolate

Menu items rotated seasonally
STATIONARY APPETIZERS
House Marinated Olives
Selection of Artisanal Cheeses & Cured Meats with Accompaniments

BUFFET
Roasted Carrots with Za’atar, Harissa and Creme Fraiche
Cauliflower with Salsa Verde, Lemon and Shallot
Tuscan Kale Salad with Fennel, Pecorino, Lemon Dressing
Tomato with Burrata and Basil Flatbread
Roasted Half Chicken with Braised Kale and Jus

STATIONARY DESSERT
Profiteroles with French Vanilla Ice Cream and Espresso Chocolate

Menu items rotated seasonally
**STATIONARY APPETIZERS**

House Marinated Olives

Selection of Artisanal Cheeses & Cured Meats with Accompaniments

**PASSED APPETIZERS**

Smoked Salmon Toast, Herbed Mascarpone, Red Onion, Caperberries

Steak Tartare with Parmigiano-Reggiano and Pumpernickel

**BUFFET**

Roasted Carrots with Za’atar, Harissa and Creme Fraiche

Confit Potato with Dill and Pickled Mustard Seeds

Tuscan Kale Salad with Fennel, Pecorino, Lemon Dressing

Prosciutto, Arugula, Havarti Flatbread

Roasted Half Chicken with Braised Kale and Jus

**STATIONARY DESSERTS**

Almond Cake, Orange Mascarpone, Honey

Profiteroles with French Vanilla Ice Cream and Espresso Chocolate

*Menu items rotated seasonally*
THE STATEMENT
$115 Per Person – tax & gratuity excluded

STATIONARY APPETIZERS
House Marinated Olives
Selection of Artisanal Cheeses & Cured Meats with Accompaniments

PASSED APPETIZERS
Avocado Toast with Everything Seasoning
Lamb Scottadito with Herbed Yogurt and Harissa

PASSED SMALL PLATES
Ricotta Gnocchi with Truffle and Roasted Mushrooms
Maine Lobster with Avocado, Grapefruit Mint Vinaigrette

BUFFET
Roasted Carrots with Za’atar, Harissa and Creme Fraiche
Cauliflower with Salsa Verde, Lemon and Shallot
Tuscan Kale Salad with Fennel, Pecorino, Lemon Dressing
Prosciutto, Arugula, Havarti Flatbread
Scallops with Seasonal Vegetable Ragout and Piquillo Pepper Hot Sauce
Roasted Half Chicken with Braised Kale and Jus

STATIONARY DESSERTS
Almond Cake, Orange Mascarpone, Honey
Profiteroles with French Vanilla Ice Cream and Espresso Chocolate

Menu items rotated seasonally
BEVERAGES

all pricing is per person

BRUNCH REFRESHERS
Bloody Marys, Mimosas and Rose Sangria
2 Hours $30
3 Hours $38

ASSEMBLY
Select Beer and Wine, Non-Alcoholic Beverages
2 Hours $30
3 Hours $38

BANQUET
Premium Liquor, Select Beer and Wine, Non-Alcoholic Beverages
2 Hours $38
3 Hours $45

SYMPOSIUM
Super Premium Liquor, Select Beer and Wine, Non-Alcoholic Beverages
2 Hours $44
3 Hours $55

HOST BAR TAB
All drinks are charged by consumption and will be paid for by the Host

SODA PACKAGE
Unlimited Soda, Coffee & Hot/Iced Tea $4.00 per person
Juice + $2.00 per person

Doubles, shots, rocks and martini style cocktails not included