

HARVEST & REVEL

SAMPLE MENU:

SPRING COCKTAIL PARTY

Dips & Spreads Board:

- Buttermilk & celery root hummus with pepitas
- Charred scallion & chile pistachio dip with scallion, cilantro, shaved radish
- Creamy spiced beet dip with feta, scallions

Cheese Board:

- Assorted local & global cheeses and charcuterie
 - Parsley & walnut pesto
 - Spice roasted apple butter
 - Carrot mustard

Boards above served with assortment of (choose 2):

*Crudite of carrots, radish, and cucumbers; housemade seeded crackers, house baked rosemary flatbreads;
Sullivan Street bakery fresh focaccia; housemade garlic sea salt pita chips*

Passed & Stationary Hors d'oeuvres:

Polenta crisps with romesco, roasted asparagus, pancetta

Rainbow beet tartlets with fennel scented white bean filling, poppy seed crust

Curried chicken & red lentil on seeded flatbread, whipped yogurt, crispy onion, cilantro

Roasted potato & pesto flatbreads

Asparagus deviled eggs, crisped prosciutto

Turkish apricots filled with creamed cardamom goat cheese, pistachios

Spiced rhubarb mousse cups, topped with candied almonds, lemon cream



Craft cocktail punchbowls, bartender service, beverages, and staffing all available upon request