

Private Events

THE PROMONTORY

Passed

[Priced per piece, minimum 50 pieces per item]

Pickled Cauliflower \$3
white anchovy, ajo blanco

Mini Chicken Salad Sandwich \$4
toasted cashew, golden raisin, curry aioli

Chickpea Fries \$3
charmolula ketchup, micro cilantro

Crispy Potato Masala \$3
cashew puree, pickled red onion, smoked feta,
black olive tapenade, preserved lemon

Wild Boar Meatball \$4
red sauce, basil puree, parmesan tuile

Country Pâté \$4
pickle relish, whole grain mustard

Ahi Tuna Tartare \$4
roasted pearl onion, purple potato hash

Chicken Wing \$4
ginger scallion glaze, white sesame

Butter-Poached Maine Lobster \$4
maitake mushroom, truffle crema

Mini Pork & Clam Po'Boy \$5
fermented slaw, barbecue remoulade

Brown Butter Profiteroles \$4
brown sugar, hazelnut mousse

Ricotta & Honey Beignets \$4
seasonal jam

Mini Old Fashioned Donuts \$4
sour cream icing

Sample Three-Course Meal

[\$60 per person for family style
or \$70 per person for plated]

to start

Baby Greens Salad
green goddess, cucumber, pickled red onion,
toasted pine nut

entrée

Whole Roasted Chicken
seasonal vegetables, mushroom ragout, natural jus

dessert

S'more Soufflee
graham cracker ice cream, brûlée marshmallow,
smoked cocoa powder

Stations

[Priced per person]

Baby Greens Salad \$8
green goddess, cucumber, pickled red onion,
toasted pine nut

Little Gem Caesar Salad \$12
roasted garlic vinaigrette, toasted baguette,
grana padano, feathered egg, fried boquerones

Mezze Spread \$13
fine herb hummus, smoked eggplant,
olive tapenade, pine nuts, hung yogurt,
grilled and pickled vegetables, hearth bread

Roasted Seasonal Vegetables \$11
preserved lemon, fine herbs

Charcuterie Board \$15
country pâté, jamon serrano, whipped pork rillettes,
artisanal cheese, pickles, petite greens

Selection of Artisanal Cheeses \$12
golden raisin mostarda, candied walnut,
baguette tartine

Bread Service \$5
epi baguette, hearth bread, whipped butter

Grilled Beef Strip Loin \$17
roasted fingerling potato, broccolini,
caramelized cipollini onion, sauce bordelaise

Faroe Island Salmon \$18
toasted farro, malabar spinach,
cauliflower soubise

Pork Bolognese \$15
ricotta cannelloni, persillade,
grana padano, arbequina olive oil

Crispy Potato Masala \$14

Desserts

[Priced per person, served family style]

Smoked Chocolate Pave \$9
crispy chocolate, graham cracker custard,
brûlée marshmallow

Carrot & Raisin Cake \$9
walnut brittle, pineapple jam, whipped cream cheese

Coconut Tart \$9
passion fruit, rum cream, macerated pineapple,
compressed kiwi, gooseberry, lime gel

Seasonal Fruit \$9

