

Grace

Plated Dinner Package
Fall | Winter

TOBEN

Grace

Passed Hors D'oeuvres

Please select up to six of the following



Vegetarian

ROASTED BEET AND GOAT CHEESE RISOTTO CAKES

Fennel, Dill, Creme Fraiche, Fresh Chives

WILD MUSHROOM RISOTTO CAKES

with Lemon Garlic Aioli and Fresh Chive

AGED WHITE CHEDDAR GRILLED CHEESE

with Smoked Tomato Jam

PARMESAN CRISPS

with Avocado-Tomato Salsa and Coriander Cress

BLACK TRUFFLED MAC 'N CHEESE

with Cave-Aged Gruyere, Farmhouse White Cheddar, Parmigiano-Reggiano and Herbed Bread Crumbs served in Mini Bamboo Cups

MINI CRISPY FALAFEL CROQUETTE

Cucumber-Tomato-Parsley Tabouleh, Beet-Pickled Radish, Spicy Chickpea Hummus

ARTISAN FLATBREAD "MARGHERITA" PIZZA

with Fior di Latte Mozzarella, Fresh Basil and San Marzano Tomatoes

ARTISAN FLATBREAD

with Wild Mushrooms, San Marzano Tomatoes, Mozzarella, Pecorino Romano and Parmigiano-Reggiano, Parsley Chiffonade

CAMBAZOLA, RED WINE POACHED PEAR WILDFLOWER HONEY TARTLET

Crispy Phyllo, Roasted Pistachio Crumble, Purple Basil Cress

BANGKOK FRESH ROLL

Thai Basil, Coriander, Mint, Nori, Cucumber, Carrot, Mango, Avocado, Daikon, Rice Noodles, Pickled Ginger, Peanut-Chili Dipping Sauce

VEGETARIAN SPRING ROLL

Carrots, Taro, Mung Bean Noodles, Tofu, Shiitake & Wood ear Mushrooms, Soy-Chili Dipping Sauce

MISO-GLAZED JAPANESE EGGPLANT

served on a Sushi Rice Cake with Heirloom Radish-Fennel Slaw

CARAMELIZED VEGETABLE TOSTADA

Ancho Chili Roasted Vegetables, Black-Beans, Charred Corn, Kale-Pickled Carrot Slaw, Queso Fresco, House Guacamole, House Corn Tortilla Crisp

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Meat

ARTISAN FLATBREAD PIZZA

Twith House Pepperoni, Mozzarella, Parmesan, Black Truffle, Fresh Basil, San Marzano Tomatoes

'MEAT LOVERS' ARTISAN FLATBREAD

with House Guanciale, House Sopressata, House Capicola, Fior di Latte, Fresh Basil, San Marzano Tomatoes, Pickled Chili

ARTISAN FLATBREAD

with Cabernet Poached Fig, Crispy Lamb Sausage, Caramelized Onion, Basil Pesto, Balsamic Reduction, Mozzarella and Gorgonzola Cheese, Arugula

ANCHO BRAISED BEEF TACO GF

Pickled Orange Carrot-Radish-Purple Cabbage Slaw, Guajillo Vinaigrette, Avocado-Pico de Gallo, Lime Crema

PEKING DUCK STEAM BUN

with 5 spiced Duck Confit, Pickled Cucumber, Radish, Soy-Chili Glaze, Fresh Scallions, House made Steam Bun

ANCHO BRAISED CHICKEN TACO GF

Chipotle Mole, Pickled Red Onion, Queso Fresco, Radish, Lime Crema, House Guacamole

GF **JERK ROASTED CHICKEN BREAST**
Served on a Plantain Chip with Mango-Ginger Chutney

GF **ARTISAN HOUSE SMOKED CHICKEN SAUSAGE**
served on a House Apple Crisp with Pickled Red Cabbage and House Grainy-Dijon Mustard

BBQ-BUTTERMILK FRIED CHICKEN & WAFFLES
Spiced Maple Syrup, Seasonal Pickle, Fresh Herbs

NUTS GF **BERKSHIRE PORK CARNITAS TACO**
Grilled Pineapple-Scallion Salsa, Lime Crema, Pickled Cabbage, Pickled Jalapeno, Peanuts, Chipotle Mole

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Seafood

4 SPICE SEARED TUNA GF

*on a Taro Root Chip with Mango-Mint Salsa,
Avocado and Wasabi Aioli*

MISO-MUSTARD TORCHED GF ORGANIC SALMON

*served on a Taro Root Chip with Miso Dressed
Edamame Bean-Sesame Relish, Crispy Shallots,
Cucumber-Radish Slaw*

TEQUILA-LIME JUMBO SHRIMP GF

with Pineapple Relish and House Chorizo

CHIPOTLE ROASTED FISH TACO GF

*Wild Icelandic Cod, Pickled Red Cabbage, Apple-Radish
Slaw, Guacamole, Lime Crema, Cilantro Cress*

HOUSE BEET-CURED SALMON

*served on a Rye Blini with Horseradish-Chive Crème
Fraiche, Roasted Red-Pepper Scallion Compote, Fresh Dill*

MISO BLACK COD

*served on a Crispy Sushi Rice Cake with Yellow
Carrot-Radish-Fennel Slaw*

PANCETTA WRAPPED ARCTIC CHAR

*Preserved Lemon Remoulade, Old Bay
Potato Crisp, Celery Cress*

WILD FISH CROQUETTE

*Crispy Salmon and Whitefish Cakes with Preserved Lemon
Remoulade, Confit Tomato, Chiffonade Kale Salad*

(Based on ~ 4 pieces per person)

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Three Course Plated Dinner

HOUSEMADE BREADS & FLATBREAD

*House Spread (*Vegan), Whipped Butter*



Salads

Please select one of following

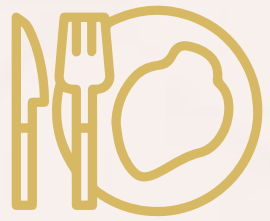
FARMER'S MARKET GF VE ORGANIC GREENS

*Kale, Arugula, Radicchio, Frisee, Heirloom Cherry
Tomato, Cucumber, Avocado, Pickled Red Onion,
Radish, Pumpkin Seeds, Honey-White Wine Vinaigrette*

ORGANIC KALE CAESAR

*Kale, Radicchio, Romaine Hearts, Heirloom Cherry
Tomato Confit, Parmigiano-Reggiano, House Sourdough
Croutons, Roasted Garlic Caesar Vinaigrette*

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Meat

Please select one of the following

CRISPY CHICKEN 'COTOLETTO'

Truffled Corn Puree, Roasted & Fresh Heirloom Tomatoes, Sugar Snap Pea Salad, White Truffle Vinaigrette

GOCHUJANG-HONEY SF GLAZED CHICKEN SUPREME

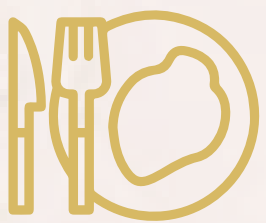
Duck Confit-Shiitake Mushroom-Kimchi
Fried Rice, Radish-Pickled Kohlrabi Salad,
Scallions & Toasted Sesame Seeds

HARISSA-HONEY GLAZED CHICKEN SUPREME

Warm Beluga Lentil-Barley Pilaf, Caramelized Cauliflower, Wax Beans, Heirloom Carrots, Soft Herbs, Sumac Labneh, Green Zhug, Micro Herb Salad

GF EVERYTHING SPICE-MUSTARD ROASTED SALMON

Cauliflower Puree, Brown Butter Haricot Verts, Green Goddess, Potato "Snow",
Radish-Celery Heart-Fennel Salad



Vegetarian Alternative

Please select one of the following

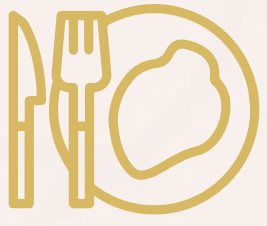
ROASTED SWEET VEG POTATO "STEAK"

Toasted Barley 'Verde', Crispy Maitake Mushrooms,
Heirloom Carrot-Haricots Vert Salad, Green Goddess

KOREAN FRIED VEG VE CAULIFLOWER

Kimchi-Shitake Mushroom-Spinach Fried Rice,
Crispy Tofu, Shaved Cucumber-Watermelon
Radish Salad, Scallions, Toasted Sesame Seeds,
Crispy Garlic

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Dessert

Please select one of the following

FLOURLESS CHOCOLATE CAKE

GF

Peanut Butter Mousse, Raspberry gel, Fresh Raspberries, Candied Peanut Brittle, Raspberry Sorbet, Sorrel Cress

SUN'S LIME CHEESECAKE

NUTS

Coconut Chantilly Cream, Rum Compressed Pineapple, Sesame-lime Meringue 'glass', Mango Fluid Gel, Lemon Balm Seedling

VEGAN

CONTAINS SHELLFISH

GLUTEN FREE

CONTAINS NUTS

VEGETARIAN

DAIRY FREE

\$143/person

**Pricing does not include taxes or 15% service charge on food*

**Package pricing subject to statutory holiday rates – inquire for additional fees*

**Package includes 8 hours of event timing & 3 hours of dinner service*

**Package pricing is subject to change based on market prices & subject to change based on seasonality*

**Package pricing includes all culinary, service and bar staff*

**Coat check staff not included*

**Package pricing includes all food and beverage service rentals – linens & linen napkins not included*

**\$143/person based on minimum 100 guests*

**Add on services available on request – inquire for additional fees*

**Any adjustments will be made at the conclusion of the event*

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