Build Your Own Graze

Soup Shooters with a “small bite”

our shooters are mini shot glasses of soup, some served with a small bite, a perfect addition to any grazing table!

- bloody mary gazpacho + skewered grilled shrimp & stone fruit $8 (gf/df)
- sweet yellow tomato & jalapeno gazpacho - crispy chickpea falafel $7 (vegan/ gf)
- corn & chipotle chowder shooter + chive oil + skewered scallop $9 (gf)
- lobster bisque shooter + creme fraiche + skewered tempura lobster $11 (gf)
- tomato & fennel bisque + grilled cheese bite $8
- thai coconut curry butternut squash shooter $6 (vegan/gf)
- grilled watermelon gazpacho + e.v.o.o. + yuzu pearls $7 (vegan/gf)
- creamy potato shooter + bacon + cheddar + green onion $7 (gf)
- green soup shooter + cucumbers + avocado + fresh soft herbs + almonds $6 (vegan/gf)

Poke Bowls

fresh never frozen fish served and displayed in mini coconut shells with chopsticks

- sesame seared tuna + asparagus stir-fry + jasmine rice + pineapple & mango salsa $15 (gf/df)
- raw tuna + mango + avocado + pickled purple cabbage + carrots + radishes + brown rice + seaweed & cucumber salad + tamari + sesame seeds $15 (gf/df)
- seared & sliced beef tenderloin + ponzu ginger + charred corn + avocado + sliced jalapeno + pickled shallots + crispy wontons + sriracha kewpie $15 (df)
- spicy miso grilled salmon + edamame + cucumbers + radishes + herb chili salad + sesame seeds + brown rice $12 (df)

Satay’s

sauces for satays can be changed / switched out due to allergies

- ginger-soy marinated beef satay + jasmine rice + spicy peanut sauce $9 (df)
- lemongrass marinated chicken satay + edamame rice + sweet chili sauce $6 (df)
- za’atar chicken brochette + quinoa salad + crazy red pepper feta dip $6 (gf)

Pasta

our amazing pastas are always a win on our grazing tables

- fried ravioli + butternut squash puree + pumpkin seed granola $10
- autumn rigatoni + butternut squash + leek + sage + sherry cream + toasted walnuts + goat cheese $10
- spring-time trofie + prosciutto + spring peas + toasted garlic + truffle butter + parmigiano $10
- cavatelli + wild boar ragu + pecorino + rosemary breadcrumbs $10
- pesto orecchiette + sunflower pesto butter + zucchini + asparagus + peas + pecorino + black pepper + herb chili salad $10
- truffle gnudi + king oyster + cremini + shiitake + sunflower pesto + truffle butter + parmigiano $10
- burrata pomodoro + rigatoni + san marzano + burrata cheese + sunflower pesto + padano + basil + parsley + preserved chili $10
- spicy penne + pomodoro + vodka parmesan cream + preserved chili + caramelized onion + padano + toasted garlic + micro basil $10

Sliders

with every event we do, at least one type of slider is selected. Check out some of our winners!

- asian chicken slider + avocado + sriracha kewpie $7 (df)
- crispy buttermilk fried chicken slider + cabbage slaw + chipotle aioli $7
- short-rib slider + provolone + horseradish cream $11
- "our royale w/ cheese" beef + cheddar slider + arugula + tomato + pickled red onions + chipotle thousand island $9
- espresso bbq pulled pork + cabbage slaw $8 (df)
- salmon cake slider + teriyaki slaw + sesame seeds $10 (df)
- seared tuna slider + wasabi aioli + mango slaw $13 (df)
- crab cake slider + avocado + sriracha kewpie $14
- mini lobster roll + celery aioli + dill + old bay $16
- falafel burger + garlic & lemon aioli + arugula + tomato + tapenade $7 (vegan)

Graffiti Street Tacos

our signature tacos, they sound and taste so amazing, you probably won't just pick one!

- jerk chicken + purple cabbage slaw + pineapple & mango chutney + cilantro syrup + soft corn tortilla $6 (df)
- asian short-rib tacos + cabbage & scallion slaw + pickled red onions + sesame seeds + hard corn tortilla $9 (gf/df)
- smoky chipotle chicken + pickled pineapple + avocado & lime crema + hard corn tortilla $6 (gf)
- *Carnitas* Pork + roasted salsa + charred corn & avocado salsa + cilantro crema + cotija + soft corn tortilla $6 (gf)
- blackened shrimp tacos + charred corn & tomato pico de gallo + creamy avocado crema + flour tortilla $8 (df)
- flower power tacos + buffalo cauliflower + pickled slaw + radish + scallion + creamy avocado + soft flour tortilla $6 (df/v)
- brazilian adobo seared tuna tacos + mango + ginger-slaw + sesame seeds + creamy avocado + hard corn tortilla $9 (gf/df)

Salads

Our salads area great option, they are visually pleasing as well as having an option for vegans and vegetarians at your event

- red & golden beets + arugula + fennel + oranges + goat cheese + candied walnuts + sherry-walnut vinaigrette $11 (vegan/gf)
- "our waldorf" salad + frisee + green apples + red grapes + fried goat cheese + toasted walnuts $11 (v)
- autumn harvest salad + kale + arugula + apples + pickled butternut squash + gorgonzola + dried cranberries + toasted walnuts + balsamic basil emulsion $11 (gf/v)
- sweet & savory salad + arugula + quinoa + avocado + sweet potatoes + pickled beets + fresh berries + pecans + hemp seeds + lemon vinaigrette $11 (gf/vegan)
- modern mediterranean + kale + napa cabbage + quinoa + cucumbers + feta + tomatoes + peppers + grapes + mint + parsley + red wine vinaigrette + jalapeño feta + harissa chickpeas + sumac $11 (gf/v)
- kale + napa cabbage + quinoa + cucumbers + celery + thai basil + mint + toasted cashews + green apple + wasabi peas + tamarind dressing $11 (gf/vegan)

Bau Bun

amazing flavors, you probably won't just pick one!

- korean bbq short-rib + sesame seeds + cabbage & scallion slaw + pickled red onions $11
- crispy gochujang chicken + cucumber + sriracha kewpie + chile-scallion slaw + sesame seeds $9
- coconut shrimp + pineapple & mango chutney + micro cilantro $10
- teriyaki salmon + purple cabbage + carrots + thai-cucumber salsa $10
- gao bao pork belly + pickled carrots & cucumbers + cilantro + sesame seeds $9

Chef's Gastronomy Small Plates

Chef's favorites of unique items and basics that are presented differently

- beef tartare + potato pave + black truffle butter $16 (gf)
- mushroom flan baked in eggshell + oxtail jus + ratatouille + truffle oil $14 (gf)
- shirindā tuna tartare + pickled cucumbers + avocado mousse + chile crunch + yuzu pearls + lotus crisp $16 (gf/df)

Small Plates

restaurant quality offerings of artistic global tapas, visual and taste, just amazing

- mac & cheese + espresso bbq pork + cornbread $11
- seared beef tenderloin + potato & fennel au gratin + baby carrots + parsnip puree + 72hr demi-glace $19
- boneless braised beef short-rib + pommes puree + charred broccolini + 72hr demi-glace $19
- "our steak frites skewered" + hanger steak + truffle tater tot + tempura shallots + chipotle ketchup $18
- chicken & waffles "our way " + buttermilk fried chicken & granola crust brioche french toast + jalapeno maple $11
- pan roast sea scallops + pea puree + fondant potato + asparagus + shiitake mushrooms + black truffle butter $14 (gf)
- pan roast salmon + red quinoa + heirloom tomato vierge sauce + avocado crème fraîche + fennel fronds + lemon & chive oil $16 (gf)
- crispy kataifi jumbo shrimp + lemon cous-cous + pickled vegetables + avocado mousse + cilantro syrup + chile oil $12 (df)

One Bite's

Amazing hors d'oeuvres that are sure to please, order by the dozen. chef's quote....a culinary carnival in your mouth!

- sesame seared tuna + crispy rice + kewpie gochujang + avocado mousse $8 (gf)
- grilled cheese bite + gruyere + cheddar + mozzarella + jack + bacon & onion jam $4
- gochujang shrimp + avocado mash + cucumber + sesame seeds $4
- loaded fingerling potato + bacon + cheddar + creme fraiche + chives $4 (gf)
- mini corned beef reuben + gruyere + sauerkraut + russian dressing + rye $5
- lump crab cake + kewpie sriracha aioli $9
- pickled golden beet tartare + whipped goat cheese mousse + endive spear $4
- beet pickled deviled egg + micro cilantro $4 (gf/v)
- wild mushroom + caramelized onion + goat cheese tartlet $5
- asparagus + leek + gruyere tartlet $5
- cacio e pepe arancini + pearl mozzarella + basil lime crema $4
- compressed sweet watermelon + feta + aged balsamic + micro herbs $4 (gf/v)

Modern Roots Crostini's

Our crostini's can be made gluten free for $1.00 additional charge, call and see what can be made vegan

- smoked salmon canape + horseradish creme fraiche + capers + dill + pumpernickel crostini $6
- peppered beef tenderloin + horseradish cream + melted onion confit + boursin crostini $8
- prosciutto + brie + apricot & thyme jam crostini $4
- tuna tartare + cucumber + capers + lemon + red pepper flake + semolina crostini $9
- goat cheese crostini + roasted grapes + lavender honey $4 (v)
- butternut squash crostini + whipped honey goat cheese + pumpkin seed granola $4 (v)
- mexican street corn crostini + grilled corn + avocado-lime crema + cotija + chili dust + micro cilantro $4 (v)
- blistered grapes + manchego + chorizo spread + semolina crostini $4
- Burrata + marinated tomatoes + micro basil + balsamic agrodolce $4 (v)
- prosciutto & melon crostini + burrata + balsamic agrodolce + micro basil $5

Globe Tree's

One of our most sought after items for presentation is our "globe tree's"

- Vegetable crudites + choice of dip see here beet hummus / crazy red pepper feta / guacamole / our lemon-cumin hummus $4 (gf/vegan)
- spanakopita cigars + crazy red pepper feta tzatziki $4
- short-rib & oaxaca mexican string cheese eggroll cigars + spicy avocado mash $7
- Moroccan meat cigars + ground beef & spices + lemon-dill yogurt

Clipped & Hanging

Another dramatic style in presentation, we clip items and hang them on your graze, amazing look and as always our flavors are unmatched!

- chicken pot pie empanadas $5
- spinach & artichoke dip empanadas $4
- buffalo chicken empanadas $5
- french onion potsticker + gruyere + cipollini onion agrodulce $4
- asian chicken potsticker + ponzu $4
- coconut shrimp + sweet chile $8

Our Boards

Our artisan boards are always sought out from our clients. Great to bring to visit family, a friendly gathering, holiday or to add to your graze.

- classic charcuterie - prosciutto + soppressata + capicola + hard salami + cipollini onion & balsamic artigiano + local brie + grapes + berries + dried fruit + olives + cornichons + teardrops + fig jam + crostini / small $100 - large $175

- artisan cheese board - northeastern goat cheese + blue cheese + aged gouda + cacio di bosco al tartufo + cipollini onion & balsamic artigiano + irish kelly gold aged cheddar + grapes + berries + dried fruit + honey + crostini / small $85 - large $165

- mediterranean board - grilled squash + marinated artichokes + pickled haricot verts + charred broccolini + roasted mixed carrots + pickled beets + cauliflower + marinated olives + hummus + pita + crostini / small $90 - large $145

- mezze board - hummus + tzatziki + crazy red pepper & feta tzatziki + Spanakopita + stuffed grape leaves + marinated olives + artichokes + wet feta + vine tomatoes + cucumbers + toasted pita / large $165

Continue Boards

antipasto - prosciutto + soppressata + capicola + hard salamis + aged provolone + parmigiano-reggiano + stuffed cherry peppers + vine cherry tomatoes + pickled cauliflower + pepperoncini + roman style artichokes + eggplant caponata + teardrop peppers + crostinis / small $100 - large $175

vegetarian antipasto board - aged provolone + parmigiano-reggiano + grilled vegetables + roasted peppers + marinated artichokes + eggplant relish + white bean & rosemary spread + mozzarella & tomato skewers + marinated olives + teardrop peppers + toasted pita & crostinis / small $95 - large $150

mediterranean board - roman style artichokes + grilled squash + pickled haricot verts + charred broccolini + roasted mixed carrots + cauliflower + pickled beets + marinated olives + our hummus + pita + crostini / small $90 - large $145

vegetable crudite - seasonal selection of crisp raw vegetables + green goddess avocado dip or roasted beet hummus / small $75 - large $135 (gf/v)

More Boards & Some Other Stuff

beetroot & vodka salmon gravlax board - horseradish creme fraiche + sauce vierge + radishes + fried capers + pickled red onion + pickled cucumber ribbons + dill + lemon + pumpernickel toasts / small $125 - large $255

sliced beef tenderloin board - black truffle dijon + horseradish cream + charred broccolini + maldon + breads + crostinis / $300 large

spinach & artichoke dip - bechamel cream + garlicky baby spinach + baby artichokes + parmigiano-reggiano + pecorino-romano + mozzarella + toasted pita / crispy corn tortillas / $60.00 (3 -16oz containers)

southwestern chips & dips - our guacamole & fire roasted salsa + tortilla chips + plantain chips / $65 (3 guacamole / 2 fire roasted salsa) (gf/v)

hummus trio - lemon cumin hummus + sun-dried tomato & basil hummus + roasted red beet hummus + carrot & cucumbers sticks + toasted pita + corn tortillas / $55.00 (1 of each container)