

Borough

Sample Reception Menu

PLATTERS

(serves an estimate of 25 guests)

CHARCUTERIE - pickled vegetables, mustard | 400

ARTISAN CHEESE - accoutrement, crackers | 350 (vegetarian)

ROASTED SEASONAL VEGETABLES - chevre green goddess | 150

SHRIMP COCKTAIL - lemon zest, dill | 250

SMOKED SALMON* - capers, red onion, dill creme fraiche, toast points | 375

HOT HORS D'OEUVRES

(priced per dozen)

MUSHROOM ARANCINI - miso aioli | 48

MEATBALLS - harissa honey glaze | 48

GLAZED PORK BELLY - soy, pickled shallot | 72

MINI FRIED CHICKEN SANDWICH - dill mayo, slider bun | 108

FALAFEL - cucumber tzatziki, kalamata olive relish | 60

PARLOUR BURGER PLATTER (quartered) - egg bun, white american cheese | 55

COLD HORS D'OEUVRES

(priced per dozen)

TUNA TARTARE* - cilantro aioli, rice cracker, tobiko | 60

WAGYU BEEF TARTARE* - preserved lemon, herbs | 65

BELGIAN ENDIVE - chicken salad, apple, dill | 60

DEVEILED EGG - bacon, tomato, micro lettuce | 72

OYSTER* - mignonette | 72

SWEETS

(priced per dozen)

7 LAYER BAR | 60

MINI CHOCOLATE CHIP COOKIES | 48

FRENCH MACARON | 60

BROWNIE BITES | 55

*These items are raw or undercooked (or may contain raw or undercooked ingredients). Consuming raw or undercooked meats, poultry, eggs, seafood, or shellfish may increase your risk of foodborne illness.