



A Social Menu

PASSED APPETIZERS

The Good Stuff:

*Asparagus and Sunflower Seed Arancini
Lemon Mascarpone*

*Green Garlic Marinated Shrimp
Lemon, Aleppo and Parsley Compound Butter*

*Pastrami on Rye
Beet and Cabbage Kraut, 1000 Island Sauce*

*Nicoise Toast
Boquerones, Cherry Tomatoes, Quail Egg,
Caper Remoulade*

SAVORY LIVE CHEF STATIONS

*Bruschetta Bar
Sourdough Crostini, Sliced Heirloom Tomatoes, Pork Rillettes, Marinated Mozzarella
Grilled Peppers and Squash*

*Traditional Mexico City Taco Stand
Served with black beans, rice, cilantro, onion, limes, salsa fresca and fresh corn tortillas
Cochinita Pibil - Yucatan style braised pork in banana leaf
Jackfruit Tinga - braised in tomato, chipotle and tomatillo
Carne Asada - Cumin and Cilantro marinated grilled skirt steak with caramelized onions*

*Korean Savory Pancakes
Cooked on Plancha with Lime Aioli. Choose from Kim Chi or Shrimp
On Green Onion and Leek Pancake*

DESSERT STATION

*Custom Milkshake Bar
Mix in: Chocolate Syrup, Almond Roca, Oreos, Strawberries
French Vanilla Milkshake*

