



# HIGH BAR

N Y C

## PASSED HORS D'OEUVRES

MINI LOBSTER BISQUE BOULE  
CRAB CAKES WITH LEMON CHIVE AIOLI  
CHICKEN PARMESAN BITES  
SKEWERED SHORT RIB WRAPPED IN BACON, MICHIGAN CHERRY DEMI  
BABY STUFFED ARTICHOKE  
FIG & GOAT CHEESE STARS  
STEAK & CHEESE SPRING ROLLS  
PAELLA BITES  
COCONUT SHRIMP WITH MANGO CHUTNEY  
BBQ PORK SPRING ROLLS WITH CREAMY RANCH DIP  
MINI VENISON WELLINGTONS  
PORCINI MUSHROOM & RISOTTO BALLS  
MANCHENGO & QUINCE TARTS  
SHITAKE & LEEK SPRING ROLLS WITH SWEETENED SOY  
HIGH BAR SLIDER WITH CORIANDER, YUZU CREAM, SUGAR SNAP PEAS & TERIYAKI  
SAUCE & TOASTED SESAME SEED  
CLASSIC CLUB SANDWICH  
ONION CAKES WITH MASCARPONE, WALNUTS & CRANBERRIES  
TOMATO FINANCIERS RICOTTA CREAM, MINI MOZZARELLA BALL & MARINATED TOMATO  
BILINIS WITH PEPPER CREAM & ROASTED PEPPERS  
SPINACH CAKES WITH MASCARPONE CREAM, BROAD BEANS & SUGAR SNAP PEAS  
SPRING PEA CROSTINI, PEA PUREE, PEPPER JAM & PEAN TENDRILS  
TWICE BAKED NEW POTATO WITH CHIVES, CHEDDAR & SOUR CREAM  
CRISPY POLENTA CAKE WITH MARINATED MUSHROOMS & TOMATO JAM (V)



# HIGH BAR

N Y C

## CHARCUTERIE STATION

*Smoked Duck Breast/Hot Soppressata/ Imported Prosciutto, Country Pate, Sweet Copa, Chorizo/Pickled Vegetables/Cornichons/Marinated Olives/Stone Ground, Mustard/Assorted Fresh Baked Breads*

## ARTISINAL CHEESE

*Selection of Cow, Goat and Sheep's Milk Cheeses/Red Bee Honey Comb/Dried Fruits/Fig Jam/Fresh Baked Breads/Assorted Crackers*

## FARM TO TABLE

*Freshly Picked Heirloom Greens/Sheep milk ricotta and honey/Blood orange fennel salad/Ancient grain salad/ Heirloom Carrots and pomegranate/Asparagus and Ricotta salata/Niman ranch grilled Flank steak*

## MEDITERRANEAN

*Hummus/Romesco /Babaganoush/Pickled Seasonal vegetables  
Horiatiki salad/Tabouleh/Falafel/Pita/Stuffed Grape leaves/Marinated Feta*

## THE TULUM

*Taco: Chicken pibil, rajas, crema, radish, cilantro  
Taco: Snapper/charred pineapple salsa/lime pickled cabbage/Cotija cheese  
Empanadas/Saffron rice/Black beans/Plantains/Citrus marinated pork carnitas*

## FRESCO ITALIAN

*Panzanella salad/Tuscan Kale Caesar/ Porchetta/Marinated tomato on the vine/  
Margherita flatbread/Hot Italian sausage flatbread/Chef selection of seasonal pasta*

## PAN PACIFIC

*Assorted Dim sum/Pork belly bao buns/Wakame and cucumber salad/Green papaya salad/Pork char siu/Coconut sticky rice/Edamame/Vegetable stir-fry*

## RAW BAR

*Chilled Shrimp cocktail/Little neck clams/East and West coast oysters/Snow crab claws/King Crab legs/Chilled lobster/Bloody Mary cocktail sauce  
Ginger mignonette/Old Bay remoulade*