



DEITY

E V E N T S

FAMILY  
-STYLE  
DINNER

STATIONARY PLATTERS: CHOOSE 2

CRUDITE PLATTER- V\* GF\* NF\*

green goddess dip and romesco tomato dip  
with baby carrots, cucumbers, radish, cherry tomatoes, celery, cauliflower,  
romanesco broccoli, haricot vert, mixed peppers

CHEESE & MEAT BOARD- NF\*

selection of artisanal cheese and charcuterie  
with whole grain mustard, cornichon, mixed olives, grapes, assorted crackers, baguette

CHIPS & DIPS- NF\*

(choice of 3 dips) with tortilla chips, pita chips  
-mild guacamole-  
-classic hummus-  
-spinach artichoke-  
eggplant babaganoush-

HAND ROLL SUSHI DISPLAY- GF\* NF\*

selection of -california roll - spicy tuna - salmon & avocado - avocado & cucumber-  
with pickled ginger, wasabi, soy sauce

GRILLED CHEESE BAR- NF\* (choice of 2 styles)

-mozzarella, pesto & tomato-  
-gruyere, eggplant & caramelized onion-  
-brie, nutella & fig-  
-classic cheddar-

FRENCH FRY BAR- NF\* (choice of 2 styles)

-herbs provence-  
-truffle & chive-  
-parmesan & crispy shallots-  
(choice of 2 sauces) ketchup - classic bbq - chipotle aioli - korean bbq

RAW BAR- GF\* NF\*(+\$20 per guest)

selection of jumbo shrimp - seasonal oysters - lump crab - maine lobster tails  
with cocktail sauce, mignonette, horseradish, lemons, clarified butter

V\*= Vegan    GF\*= Gluten Free    NF\*= Nut Free

## PASSED ITEMS

### COLD PASSED ITEMS: CHOOSE 2

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KALE CAESAR SALAD BITES- NF\*  
lacinato kale, parmigiano reggiano, anchovy vinaigrette

CAVIAR & POTATO- GF\* NF\*  
sturgeon caviar, whipped creme fresh, chive

TRUFFLED HONEY RICOTTA- NF\*  
rosemary crostini, pink peppercorn

SUMMER ROLLS- V\* GF\* NF\*  
rice paper, cucumber, tofu, carrots, basil, mai poi chili sauce

VEGETABLE TERRINE- V\* NF\*  
wasabi pea, honey carrot, tofu cheese, 7 grain crostini

Truffled Mushroom Tart-NUT FREE  
shiitakes, fine herbs, goat cheese

Caprese- GF\* NF\*  
mozzarella, fresh tomato, basil, balsamic, tomato crostini

Lemongrass Shrimp- GF\* NF\*  
citrus, remoulade

"Everything" Crusted Yellowfin Tuna- GF\* NF\*  
scallion purée, avocado, yuzu

CEVICHE- NF\*  
shrimp, scallops, mango, jalapeño, lime, pita

LOBSTER ROLL- NF\*  
old bay aioli, citrus, chive, brioche

SALMON POKE- NF\*  
teriyaki, wasabi, sushi rice, avocado cream, black sesame cone

BEEF TENDERLOIN- NF\*  
horseradish cream, parsley, toast

DUCK PROSCIUTTO- NF\*  
fennel, white balsamic, tartlet

### HOT PASSED ITEMS: CHOOSE 2

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THAI COCONUT SOUP SHOOTER- GF\* NF\*  
lemongrass, ginger

HUSH PUPPIES- NF\*  
corn, buttermilk aioli, chive

CACIO Y PEPE BITES- GF\* NF\*  
parmigiano reggiano, black pepper, tapioca pearls

CRABCAKES- NF\*  
jumbo lump crab, spicy remoulade, panko

SOUTHERN FRIED CHICKEN- NF\*  
country gravy, chive

CHICKEN & CHEDDAR WAFFLE- NF\*  
maple syrup butter, chives

FOIE GRAS TORCHON- NF\*  
marbled bread pudding, fig compote, maple powder

BROOKLYN CUBAN SANDWICH- NF\*  
turkey, ham, swiss cheese, mustard, pickles

PORK BELLY SLIDER- NF\*  
kimchi, scallions, miso mustard, brioche

SHORTRIB SLIDER- NF\*  
beef jus, pickled pearl onions, potato bun

MOROCCO BRAISED LAMB- NF\*  
pomegranate seeds, mint, garlic pita



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**SALADS: CHOOSE 1**

**CITRUS SALAD- V\* GF\* NF\***  
shaved fennel, frisée, orange, herbs, champagne vinaigrette

**BET SALAD- GF\* NF\***  
mesclun greens, roasted beets, goat cheese, beet emulsion

**MOZARELLA SALAD- GF\* NF\***  
wild arugula, heirloom tomato, ciliegini mozzarella, basil,  
white balsamic

**CLASSIC CAESAR- NF\***  
romain hearts, parmigiano reggiano, croutons, anchovy vinaigrette

**SIDE DISHES: CHOOSE 2**

**QUINOA SALAD- V\*GF\*NF\***  
roasted butternut squash, parsley, spiced sunflower seeds

**JUMBO ASPARUGUS A LAPLANCHA- V\* GF\* NF\***  
champagne vinegar, crispy shallots

**SAUTEED HARICOT VERT -V\* GF\* NF\***  
white balsamic glaze, citrus, crispy garlic

**ROASTED BRUSSELL SPROUTS- V\* GF\* NF\***  
spiced maple syrup, citrus, fine herbs

**ROASTED FINGERLING POTATOES-GF\* NF\***  
truffled creme fraiche, chives, rosemary

**GARLIC MASHED POTATOES- GF\* NF\***  
yukons, chives, vermont butter  
ADD Bacon & Cheddar or Truffles

**MAC & CHEESE- NF\***  
conchiglie pasta, blend of cheeses, burnt bread crumbs  
ADD Bacon or Truffles

**ENTREES: CHOOSE 2**

**CHICKEN (BONELESS BREAST)**

**MADIERA CHICKEN- NF\***  
sautéed grapes, sweet madeira sauce, parsley

**MOLE CHICKEN- GF\* NF\***  
blend of chilies, tomatillo salsa, cilantro

**BBQ CHICKEN- GF\* NF\***  
tangy smoked sauce, crispy onions, chives

**LEMONGRASS CHICKEN- GF\* NF\***  
cilantro, mai poi chili sauce

**NEW AMERICAN CHICKEN- GF\* NF\***  
carrot purée, chicken jus, fine herbs

**VEGETARIAN**

**CAULIFLOWER A LAPLANCHA- V\* GF\* NF\***  
oregano, fine herbs, caper marinara

**CURRY TOFU- V\* GF\* NF\***  
root vegetables, japanese curry, fine herbs

**FISH**

**YELLOW FIN TUNA- GF\* NF\***  
"everything" spice, scallion purée, eel sauce

**TALAPIA A LA PLANCHA- GF\* NF\***  
citrus, herbs, white wine sauce

**POACHED SALMON- GF\* NF\***  
fine herbs, dashi, cream sauce

**BLACKENED COD- GF\* NF\* (+\$5 per guest)**  
white miso, scallions, crispy shallots

**RED MEAT**

**"PASTRAMI" BEEF SHORTRIBS- GF\* NF\***  
red wine jus, rosemary, parsley

**N.Y. STRIP- GF\* NF\***  
horseradish cream, beef jus, herbs

**FILET MIGNON- GF\* NF\***  
beef jus, herbs

**BONELESS LEG OF LAMB- GF\* NF\***  
mediterranean spice, fine herbs, lamb jus