



SMALL BITES

All events with a seated dinner also include a cocktail hour featuring 6 passed hors d'oeuvres of your choice.

Additional hors d'oeuvres may be added for an extra charge.

SEASONAL BRUSCHETTA (V)

Pecorino crostini, seasonal market veg

SPICY GOBI (V)

Tempura cauliflower and blue cheese

MARINATED TOFU & MAITAKE MUSHROOMS (V)

Matsutaki shoyu marinated tofu, roasted maitake floret, scallion

SPINACH AND FETA PHYLLO PASTRY (V)

Fig jam, feta mousse

PARMESAN STUFFED CREMINI MUSHROOMS (V)

Mushroom mousse, aleppo pepper and nori

TARTUFO TARTS (V)

Mushroom mousse, tartufo, farmers cheese

TEXAS TOAST GRILLED CHEESE+TOMATO SOUP (V)

VEGETABLE POTSTICKERS (V)

Yuzu Ponzu

BRANDADE

Salted fluke, potato, kimchi

WELLINGTON BITES

Teres major steak, roasted mushrooms, black garlic



SMALL BITES

Continued

BEEF CROSTINI

Beef filet, pecorino crostini, horseradish

CHICKEN AND WAFFLES

Tempura chicken, Belgian waffles, Vermont maple syrup, Serrano chili

DEITY CRAB CAKE

A mix of jumbo lump and backfin crab, served with spicy remoulade

MARKET CRUDO

Local catch paired with seasonal ingredients

LEMONGRASS SHRIMP

Lemongrass poached shrimp, lemon aioli, Old Bay

SPICY TUNA WITH CRISPY TEXTURES

Yellow fin tuna, sriracha, lentil crisp

POMMES DE TERRE AU CAVIAR

Crispy fingerling potatoes, whipped creme fraiche, Osetra caviar

SHORT RIB SLIDERS

24 hour short rib, smoked tomato aioli, gem lettuce, crispy onions

RONNIE'S CUBAN

Braised pork shoulder and ribs, charred speck ham,
swiss cheese, pickles, dijonnaise



SIT DOWN DINNER

CHOICE OF 1 SALAD, 2 SIDES, AND 2 ENTRÉES

STARTERS

YOUNG BEETS WITH GOAT CHEESE

Baby gem lettuce, a variety of young beets, black olive, and chèvre

THE HARVEST

Roasted seasonal vegetables, baby kale, crispy quinoa, whipped labneh

CITRUS SALAD

A selection of fresh citrus, mixed baby lettuces, fennel, citrus vinaigrette

CEASAR SALAD

Baby gem lettuces, pecorino and parmesan, croutons, white anchovy

HEIRLOOM TOMATO SALAD

Baby gem lettuce, peaches, spiced pepitas

SIDES

MARKET BROCCOLI

Blanched and roasted with lemon
and fresh herbs

MAC & CHEESE

Fusilli pasta and our
signature cheese blend

WARM HEIRLOOM GRAINS

Variety of seasonal market
vegetables and roasted mushrooms

ORZO PILAF

Fresh vegetables and
pickled mushroom

HARICOT VERT

Green beans blanched and roasted
with fines herbs and lemon

FINGERLING POTATOES

Poached and fried crispy, served
with creme fraiche

FAVA BEANS AND FARRO

A variety of spring legumes
and vegetables served with
heirloom farro

POMMES PUREE

Yukon potatoes and confit garlic

MENU BY EXECUTIVE CHEF JAMES NEAL



ENTRÉES

MEATS

CHICKEN

Herb Roasted Chicken: Herb butter and jus de vin blanc

Barbecue Chicken: Roasted chicken breast glazed in our signature barbecue sauce

BEEF

24 hour Short Rib

Filet of Beef*

NY Strip*

Grilled Skirt Steak

-Accompanied by baby kale, chicories and choice of sauce-

Beef Sauces

Roasted Mushroom Balsamic Jus

Red Wine Demi Glace

Herbed Butter Sauce

Chimichurri

SEAFOOD

Roasted Salmon*

Seared Yellowfin Tuna*

Local Line Caught Hake*

-Supplemental Options-

Halibut or Striped Bass

(subject to seasonal availability)

Fish Sauces

Miso Sake

Yuzu Ponzu

Herbed Lemon Cream

Thai Coconut Fumet

VEGETARIAN/VEGAN

Roasted Maitake Mushroom: Black garlic, mushroom beurre blanc

Marinated Tofu: Extra firm tofu, roasted shallot, young lettuce

Entrees combining Filet or Strip with a Fish option will result in an upcharge



YOUNG ADULTS MENU

APPETIZERS

PIGS IN A BLANKET

with yellow mustard

CHICKEN QUESADILLAS

with chili lime crema

CHICKEN TENDERS

with your choice of two sauces

Sauces

BBQ, Buffalo, Ranch, Blue Cheese, Honey Mustard, Lemon Aioli

THE DEITY SLIDERS

with your choice of cheese and sauces

Cheese

America, Cheddar, Pepper Jack

Sauces

Ketchup, Yellow Mustard, Dijon Mustard, Honey Mustard,
Duke's Mayo, Kewpie Mayo, BBQ Sauce

DEITY GRILLED CHEESE

served on Texas toast with the Deity grilled cheese blend

POTSTICKERS

with your choice of filling

Fillings

Vegetable, Chicken, or Pork

NY STYLE SOFT PRETZEL BITES

with your choice of mustard

Mustards

Yellow Mustard, Dijon Mustard, Honey Mustard, Spicy Brown Mustard

MENU BY EXECUTIVE CHEF JAMES NEAL