

Cocktail Stations



By Chef Jean-Marie Lacroix®

TUSCAN PASTA

Rotini – *Roasted Eggplant, Caramelized Cipollini Onions, Bolognese Sauce*
Penne Rigato – *Broccoli Rabe, Red Peppers, Roasted Garlic Oil*
Grilled Italian Sausage – *Roasted Shisito Peppers*
Classic Caesar Salad – *Shaved Parmesan Reggiano*
Tomato, Herb & Onion Focaccia, Crispy Breadsticks
Spinach & Asiago Sachetti, (additional fee)
Porcini Angolati (additional fee)

GREENMARKET PALETTE

Grilled Raw Beet & Parsnip Slaw – *Pineapple Vinaigrette*
Organic Quinoa & Fennel Salad – *Fava Beans, Apricots, Roasted Carrots*
Roasted Tri-Color Cauliflower – *Cipollini Onions, Spring Peas, Herb Pesto*
Curried Chickpea & Mango Salad – *Baby Spinach, Lemon Yogurt Dressing*
Caprese Salad – *Hand Pulled Mozzarella, Heirloom Tomatoes, Basil, EVOO*
Assorted Artisanal Dinner Rolls, Flatbreads & Breadsticks

UNION SQUARE PICNIC

Kobe Beef Hot Dogs
House Made Cart Relishes, Mustards & Artisan Pickles
Montauk Lobster Roll – *Lobster Salad, Top Split Bun, Butter*
Warm NYC Pretzel – *Caraway Mustard*
Grilled Sullivan Street Bread – *Brooklyn Salvatore Ricotta, Olive Oil & Parsley; and Roasted Peppers, Picked Herbs, White Anchovies*

CHICKEN & WAFFLE SHACK

All Natural Buttermilk Fried Chicken Bites
Waffles
Maple Glaze
Shrimp & Grits – *Creole Spices*
Picnic Salad – *Torn Croutons, Tomatoes, Cucumber, Firefly Blue Cheese Dressing*
Corn Bread – *Cultured Honey Butter*
Sodas

VEGAN GREEK STATION

Roasted Eggplant & Marinated Mediterranean Olives – *Carrot Top Pesto*
Garden Salad – *Artisan Greens, Roasted Carrots, Roasted Garlic Vinaigrette*
Roasted Tri-Color Beets – *Pistachios, Preserved Lemon Vinaigrette*
"Ratatouille" Style Orzo Salad – *Baby Arugula, Banyuls Vinegar, Provencal Herbs*
Grilled Portabella Mushrooms – *Nectarines, Balsamic Onions, Local Hydro Greens*

GINZA COCKTAIL LOUNGE

Soy Glazed Tuna Tataki – *Miso-Ponzu*
Barnegat Scallop Tartar
Kolbi Spiced Beef Skewers – *Kimchi Sauce*
Mushroom Bao Buns – *Korean BBQ Sauce*
Blue Crab Dip – *Prawn Cracker*
Truffle Noodle Box
Chicken Spring Roll

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BISTROT

Confit of Duck Croquets – *Cumberland Sauce*
Beet Cured Salmon Tartine
Prosciutto Wrapped White Asparagus
Lyonnais Salad
Roasted Beets, Fennel, Baby Carrots, Oranges
Chicken Liver Pate
Pissaladiere Flatbread
Flatbreads & Breadsticks

CHAR-GRILLED PIZZA & SALAD

Choose (3) Pizzas

Grilled Chicken Pizza – *Jersey Corn, Gorgonzola Cheese, Balsamic Syrup*
Grilled Peach Pizza – *Local Rocket Greens, Ricotta Cheese, Pesto Drizzle*
Shrimp & Applewood Smoked Bacon Pizza – *Black Beans, Watercress Aioli*
Italian Sausage Pizza – *Pepperoncini Peppers, Robiola Cheese*
Heirloom Tomato Pizza – *Burrata Cheese, Basil, EVOO, Saba*

Choose (3) Salads

Roasted Corn & Black Bean Salad – *Hominy, Piperade, Baby Spinach, Toasted Cumin-Cilantro Vinaigrette*
Garbanzo Bean & Cucumber Salad – *Saffron-Tahini Dressing*
Wheatberry Salad – *Feta Cheese, Honey Mint Emulsion*
Wax Bean & Radish Salad – *Bibb Lettuce, Smokey Bleu Cheese*

ASIAN RIVER ROCK

Edamame Dumpling – *Vietnamese Nuoc Cham*
Shrimp Potsticker – *Chili-Garlic Sauce*
Crispy Vegetable Potsticker – *Soy-Ginger Dipping Sauce*
Mongolian Beef Gyoza – *Black Vinegar Dipping Sauce*
Soy Bean-Wakame Salad
Fortune Cookies & Chopsticks

CAPE MAY

Rib Eye Sliders – *Horseradish Cream, Smoked Tomatoes*
Crab Cocktail – *Green Tomato Chow-Chow, Espelette Mayo*
Kobe Hotdog Slider – *Slaw & Dressing*
Roasted Chioggia Beets – *Romesco Sauce, Rocket (individual)*
Red Quinoa – *Pickled Radish, Picked Herbs*
Italian Sodas

CARIOCA STREET FOOD

Short Rib Pastel
Croquette Coxinha
Grilled Queijo Coalho Skewer
Tamale – *House Cured Duck*
Tapioquinha – *Sweet Potato*
Mini Feijoada Casserole
Individual Caipirinha

SALT BLOCK

Salt & Mole Cured Duck Breast – *Frisee-Orange Salad*
Hot Smoked Salmon Skewer – *Pickled Cucumber*
Vadouvan Chicken Caesar Salad – *Gem Lettuce, Reggiano Cheese Crisp, Chick Pea Croutons*
Tricolor Quinoa Salad – *Dried Fruit, Scallions, Citrus Vinaigrette*
Couscous Salad – *Peas, Baby Heirloom Tomatoes, Roasted Garlic Pesto*
Mango Lassi

SPRING BRUSCHETTA BAR

Bruschetta
Breads – *Seeded Flatbread, Lavash, Fried Naan, Plantain Chips, Whole Vegetables*
Toppings – *Chunky Artichoke Hummus, Gingered Edamame Spread, Kenneth Square Mushroom & Olive Tapenade, Fig & Smokey Bleu Cheese Spread, Whipped Ricotta*