

large party menu

starters 01

shepherd's salad

cucumber, tomato, chickpea, mint
vegan, nut-free, gluten-free

roasted cauliflower

red onion turmeric chutney, parsnip chips
vegan, nut-free, gluten-free

roasted eggplant & yogurt

garlic, crispy beef, anaheim, aleppo
nut-free, gluten-free

kale, lentil, & apple salad

roasted cauliflower, peppercorn-agave vinaigrette
vegan, nut-free, gluten-free

mezze platter

hummus, babagannush, muhammara, dried fruit, sea salt crackers, olives
vegan, gluten-free, nut-free except muhammara

fried white cheddar curds

savory & sweet apple butter, basil marinara
vegetarian, nut-free, gluten-free

tempura squash rings

seasonal squash, charred scallion cream
vegetarian, nut-free, gluten-free

crispy brussels

aioli, piquillo pepper and shallot jam, parsley oil
vegetarian, dairy-free, nut-free, gluten-free



02 mains

fish & chips

cider batter, tartar sauce
pescatarian, nut-free, gluten-free

chicken shawarma

marinated chicken thighs, onion, bell pepper
dairy-free, nut-free, gluten-free

lobster mac & cheese

chives and pickled onion
nut-free, gluten-free

beef or chicken skewers

marinated and grilled skewers, tzatziki sauce
nut-free, gluten-free

red wine braised short ribs*

garlic & herb potato mash
nut-free, gluten-free

*additional \$5 per person

ratatouille risotto

eggplant, squash, bell pepper, tomato
garlic, herbes fde provence, vegan mozzarella

vegan, gluten-free, nut-free

lamb meatballs

basil marinara, parmesan
nut-free, gluten-free

crab cakes*

tomato butter

pescatarian, nut-free, gluten-free

*additional \$5 per person

spanish flank steak*

citrus-paprika marinade, cauliflower puree,

pickled fennel

nut-free, gluten-free

*additional \$5 per person

leek, mushroom, & rosemary flatbread

vegan bechamel, cauliflower crust

vegan, nut-free, gluten-free

mushroom flatbread

mozzarella, pesto, cauliflower crust

vegetarian, nut-free, gluten-free

margherita flatbread

tomato, mozzarella, basil, black pepper

vegetarian, nut-free, gluten-free

sweets 03

tahini chocolate mousse

agave syrup, pomegranate sour
vegan, nut-free, gluten-free

pumpkin pie mousse

graham cracker crumble, berries
vegan, gluten-free

chocolate chip cookies

aleppo honey drizzle, vanilla ice cream
vegetarian, nut-free, gluten-free

apricot-orange cake

aleppo honey, vanilla ice cream
vegetarian, nut-free, gluten-free

fresh fruit

seasonal fruit
vegan, nut-free, gluten-free



pricing

all dishes are prepared in a gluten-free kitchen and will be served family-style or buffet-style.



packages:

\$60* - two choices from 01
- two choice from 02
- two choices from 03

\$65* - three choices from 01
- two choices from 02
- two choices from 03

\$75* - three choices from 01
- three choices from 02
- three choices from 03

*add extra options from any category for \$10 per person, plus any listed surcharges

prices are listed per person and are not inclusive of taxes and gratuity.