

# OUTLET EVENT MENU

## Passed or Placed priced per piece

- Beet arancini, little boy bleu and gremolata 3.75
- Broccoli tater tots, kewpie miso mayo, sesame, and togarashi (3 per serving) 4
- Brisket sliders, aged cheddar, tobacco onions, and house bbq sauce 5
- All natural Kobe beef sliders, Roma tomatoes, Romaine, and aioli 5
- Chili braised pork street tacos, pico de gallo and avocado purée 5
- Calabacita street tacos, grilled vegetables, black beans, cilantro and cotija cheese 5
- Shaved turkey wrap bites, swiss, arugula, cured tomatoes, and house aioli 3.5
- Grilled seasonal vegetable wrap bites, pesto aioli and butter lettuce 3
- Warm pretzel sticks, spicy beer mustard 3
- Fresh lobster tail hush puppies, traditional cornmeal batter and 9 herb dressing 5
- Hot quail knots, spicy Korean glaze and scallions 6
- Chicken skewer, adobo lime marinade 3.5
- Beef Skewer, orange glaze, benne seed, and scallion 3.5
- Grilled shrimp skewer, garlic butter and chives 5
- Brussels sprouts, lime Polynesian glaze 3.5

## Enhancement serves 10

- Easy Tiger Bread with Chef's selections of butters 25
- Charcuterie board, house made selection of pâté and cured meats 38
- Domestic cheese board served with a selection of three domestic cheeses, fruit chutney and grilled bread 32
- Truffle popcorn with cheddar cheese, herbs, and fresh black pepper 15
- House marinated olives with marcona almonds 15
- El Milagro tortilla chips, guacamole and salsa 25  
add roasted jalapeño queso 6
- Texas chevre & arribiatta, calabrian chili, tomato sauce, baked goat cheese, toasted baguette 35
- Mixed fruit display, local honey 30
- Local Vegetable Crudité, 9 herb dressing and hummus 30
- Vegetarian Antipasti Platter, marinated & grilled vegetables, fire roasted peppers, fresh mozzarella, feta and chickpea salad 36

## Smokehouse per person

(\$100 carver fee applies, choose one)

- Whole roasted brisket or Crispy skin pork belly served with cured cucumbers, steam buns, spicy mayo, cabbage, shaved jalapeños and Asian dipping sauce 18

# OUTLET RECEPTION MENU

## Passed per piece

- hot quail knots, spicy Korean glaze, scallion 6
- Beet arancini, Little Boy Bleu, gremolata 3.75
- Hanger steak tartar, black garlic aioli, cured egg yolk 6
- Scallop crudo, avocado, grapes, sesame, Thai chilies 7

## Skewers per piece

- Short rib skewer, Korean glaze, scallion, peanut 5
- Chicken skewer, adobo lime marinate 3.5
- Brussels sprouts skewer, lime Polynesian sauce 3.5
- Grilled shrimp skewer, garlic butter, chives 5

## Salads per piece

- Beet salad, pistachio, toasted farro, arugula, pickled red onion 6
- Melon salad, cucumber, Thai chilies and herbs, onion, jalapeños 6
- Local greens, red wine vinaigrette, local cherry tomatoes, brioche croutons 6

## Placed per piece

- Gnocchi al la Romana, lemon parsley salad 5
- Maple bacon, seasonal jam 5
- Honey macerated pineapple, chili salt 4
- Grilled asparagus, piquillio Romesco, shaved goat cheese 4

## Stationed serves 10

- Texas chevre & arrabiatta, calabrian chili, tomato sauce, baked goat cheese, toasted baguette 35
- Buffalo meatballs, smoked sweet potato fondue 50
- Sesame crusted Ahi tuna, Anson Mills stir fry, Bonito, fruikiake 50
- Charcuterie board, house made selection of pâté and cured meats 38
- Domestic cheese board served with a selection of three cheeses, fruit chutney, and grilled bread 32
- Vegetarian Antipasti Platter, marinated & grilled vegetables, fire roasted peppers, fresh mozzarella, feta, and chickpea salad 36

## Carved per person

(\$100 carver fee applies, choose one)

- Whole roasted brisket or Crispy skin pork belly served with cured cucumbers, steam buns, spicy mayo, cabbage, shaved jalapeños and Asian dipping sauce 18

## Desserts \$36 per dozen

- Keylime tart
- S'mores cake
- Carrot cake with caramelized pecans