

BROOKLYN WINERY

Stationed Dinner Party

ANTIPASTI

Assortment of cheese, charcuterie, crudités, housemade caramelized onion dip, dried fruit, pickled vegetables, olives, rosemary water crackers, toasted baguette

HORS D'OEUVRES

Choose 3 Passed Items

Pepper-Seared Salmon Bites sweet wasabi caramel, salmon chicharrón

House-Cured Salmon Gravlax potato cream, dill

Shrimp Salchicha warm corn butter, chorizo

Ground Turkey & Golden Raisin Meatballs golden raisin mustard, parmesan chip

Steak Tartare potato gaufrettes, crème fraîche, fried capers

Puff Pastry-Wrapped Merguez aioli, mint

Lime Yogurt Spheres citrus salad, mint, pomegranate

Roasted Garlic Hummus sesame-cilantro shortbread, apricot chutney

Kimchi Cupcake yuzu cream, nori, bonito

Mushroom Tartlet béchamel, parmesan

STATIONED DINNER SERVICE

Choose 2 of the 7 stations

Select from the following:

Deli Noshes, Dim Sum, Apertivi, Mezze, Botanas, Bar-B-Que, Izakaya
(see following pages for list of items for each station)

DESSERT

Includes all items

Petit Brown Butter Financiers dried cranberry, ginger glaze

Brownie Bites orange caramel, sea salt

Pâte à Choux Puffs lemon curd, rock sugar

DELI NOSHES

Kasha Knish

roasted sweet potato,
caramelized onion

Cured Salmon Tartare

mustard oil sabayon,
potato galette, dill

Stuffed Cabbage

ground turkey, tuscan kale,
cauliflower, paprika, horseradish

Smoked Whitefish Salad

pickled fennel, lemon,
crème fraîche

Chopped Liver

fresh herbs, crispy shallot,
bagel chips

Winery “Reuben”

slow cooked brisket, sweet &
sour red cabbage, aged cheddar,
roasted-garlic tomato aioli



DIM SUM

Blistered Long Beans

preserved radish, chiles

Vegetable Spring Rolls

bean sprouts, mustard greens,
mushrooms, apricot sauce

Salt & Pepper Shrimp

jalapeño, cilantro, white pepper

Steamed Asian Greens

oyster sauce, peanuts, fried garlic

Scallion Pancake

black vinegar

Crispy Pork Belly

ginger-scallion oil, hoisin,
chili sauce



APERTIVI

Caprese Salad Skewers

tomato, mozzarella, basil

Housemade Focaccia

artichoke, olives, sea salt

Stromboli

chicken sausage, escarole, ricotta

Cannellini Bean Dip

fried sage, olive oil

Fried Polenta

wild mushrooms, parmesan

Arancini

crispy risotto, bolognese



MEZZE

Hummus & Pita Chips

roasted garlic, fried chickpeas

Crispy Artichokes

lemon, fresh mint

Chicken Kebabs

yogurt marinade, tomato paste

Baba Ganoush

tahini, lemon, parsley

Red Quinoa Falafel

green onion, avocado-tahini sauce

Lamb Gyro Meatballs

caramelized onions, tzatziki

BOTANAS

Guacamole

grilled corn, roasted poblanos

Mexican Street Corn

cotija, paprika, parsley

Shrimp Skewers

chipotle, lime, roasted garlic

Black Bean Pineapple Salsa

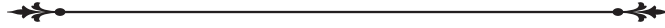
roasted tomatillo, red onion

Jicama Salad

tangerines, cilantro,
spiced pumpkin seeds

Chicken Sopes

crema, pickled red onion



BAR-B-QUE

Fried Pickles

cornmeal batter,
buttermilk ranch

Buttermilk Biscuits

honey butter

Fried Chicken Bites

buttermilk marinade,
smoked paprika

Red Cabbage Coleslaw

carrots, slivered almonds,
honey mustard

Smoked Potato Salad

bacon, scallion,
mustard vinaigrette

Pulled Pork

housemade bar-b-que sauce,
brioche roll



IZAKAYA

Citrus Edamame

roasted garlic, red pepper flakes

Blistered Shishito Peppers

togarashi, sea salt

Yakitori Chicken Skewers

teriyaki glaze, scallion

Rice Wine Pickles

cabbage, cucumber, daikon

Cold Soba Noodles

ginger dashi, bean sprouts,
enoki mushrooms

Steak & Scallion Skewers

soy glaze, pink peppercorn