

BROOKLYN WINERY

Stationed Dinner Party

ANTIPASTI

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

HORS D'OEUVRES

Choose 3 Passed Items

- House-Cured Salmon** potato cake, mirin aioli, shiso
- Coconut Curry Shrimp Spring Roll** lime aioli
- Ground Turkey & Golden Raisin Meatballs** golden raisin mustard, parmesan chip
- Foie Gras Torchon*** brioche toast, pickled grapes
- Steak Tartare** potato gaufrette, crème fraîche, fried caper
- Puff Pastry-Wrapped Merguez** aioli, mint
- Fig & Ricotta Toast** pumpernickel, bacon crumble
- Sourdough Grilled Cheese Bite** tomato tapenade
- Za'atar Pita Chips** roasted red pepper, feta
- Kimchi Cupcake** yuzu cream, nori
- Mushroom & Caramelized Onion 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
- Raspberry Meringue Kisses**

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

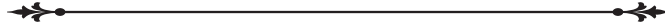
pickled fennel, lemon,
crème fraîche

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

tomato, mozzarella, basil

Fried Polenta

wild mushrooms, parmesan

Basil Pesto Pasta

chicken sausage, arugula,
parmesan

Grilled Seasonal Vegetables

garlic, chili

Focaccia Pizza

caramelized onion focaccia,
marinara, mozzarella

Arancini

crispy risotto, bolognese



MEZZE

Hummus & Baba Ganoush

pita chips

Crispy Artichokes

lemon, fresh mint

Grilled Chicken

yogurt marinade,
roasted red peppers

Mediterranean Cauliflower & Cous Cous Salad

golden raisins, mint,
lemon vinaigrette

Red Quinoa Falafel

green onion,
avocado-tahini sauce

Lamb Gyro Meatballs

caramelized onions, tzatziki

BOTANAS

Guacamole

roasted poblanos

Quinoa & Black Bean Salad

lime, pickled jalapeño,
red peppers

Quesadillas Two Ways

poblano peppers & cheese
chipotle chicken & cheese

Tomatillo Salsa & Pico de Gallo

housemade tortilla chips

Mexican Street Corn

cotija, paprika, parsley

Grilled Shrimp

lime, roasted garlic, onions,
peppers



BAR-B-QUE

Fried Pickles

cornmeal batter,
buttermilk ranch

Macaroni & Cheese Bites

aged cheddar, breadcrumbs

Buttermilk Chicken Bites

sweet potato,
Carolina BBQ sauce

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

ginger, garlic, soy, scallion

Napa Cabbage & Daikon Salad

rice wine vinegar, cucumber,
sesame, seaweed

Crispy Ginger Tofu

soy glaze, bean sprouts,
enoki mushrooms

Steak & Scallion Skewers

soy glaze, pink peppercorn