

BROOKLYN WINERY

Cocktail Dinner Party

ANTIPASTI

Includes all items

Artisanal cheeses & charcuterie, crudités,
housemade caramelized onion dip, dried fruit, pickled vegetables, house-marinated olives,
maple cayenne nuts, rosemary water crackers, toasted baguette

HORS D'OEUVRES

Choose 3 passed items

Salmon Poke

scallion, nori, togarashi, crispy rice cake
GF

Scallop Ceviche

plantain chip, pickled jalapeno
contains shellfish, GF, DF

Kimchi Cupcake

yuzu cream, nori
contains fish

Ground Turkey & Golden Raisin Meatballs

golden raisin mustard, Parmigiano-Reggiano chip
contains egg

Foie Gras*

brioche toast, grape jam (option to add truffle shavings*)

Steak Tartare

habanero mustard, potato gaufrette (option to add truffle shavings*)
GF

Blackened Shrimp Tostada

pineapple salsa, avocado lime crema, corn tortilla
contains shellfish

Roasted Beet & Walnut Toast

dill crème fraîche, pumpernickel
contains nuts, V

Sourdough Grilled Cheese Bite

gouda, tomato jam, sweet & spicy pickle
V

Whipped Goat Cheese & Root Chip

cherry tapenade (option to add caviar*)
GF, V

Za'atar Pita Chip

roasted red pepper, feta
V

Salsa Vaso

flour tortilla, black bean salsa, smoked sour cream
V

DF = dairy free

GF = gluten free

V = vegetarian

*If guest is celiac, please notify a manager so we can prepare an individual plate
and avoid cross contamination*

**items available for supplemental cost*

Stations

Choose 2

SALMON FILLET

onion raita
GF

asian pear & red cabbage salad

arugula, green onions, feta, almonds, lime dijonette
GF, V

ginger fried quinoa

GF, DF

scallion pancake

apricot chutney
DF

SWEET & SPICY BUTTERMILK FRIED CHICKEN

sweet potatoes, soy glaze, kaffir lime, fresh herbs

blue cheese & baby greens

dried cherries, apples, spiced walnuts, tart apple dressing
GF, V

mac & cheese

gouda béchamel, poblano, breadcrumbs (option to add truffle shavings*)
V

cornbread

jalapeño, sharp cheddar, honey butter
V

ROASTED PORK LOIN

pickled raisin jus, fried sage
GF, DF

roasted radish salad

red mustard greens, brown butter, lemon
GF, V

roasted brussels sprouts

garlic, shallots, tondo
GF, DF, V

fennel-raisin semolina rolls

house-made herbed boursin
V

GRILLED NY STRIPLOIN

rosemary, roasted garlic
GF, DF

kale & farro

red onion, spiced walnuts, dried cranberries, thyme, lemon vinaigrette
V

fingerling potatoes

butter, garlic, shallots, white wine
GF, V

potato-onion rolls

horseradish cream
V

*items available for supplemental cost

LAMB GYRO MEATBALLS

caramelized onions, tzatziki

GF

watercress & roasted sunchoke

english peas, roasted pearl onions, spiced pumpkin seeds,
herbed buttermilk dressing

GF, V

honey curry carrots

mixed herbs, crispy quinoa

GF, V

parker house rolls

caramelized onion dip

V

HERBED FALAFEL STUFFED EGGPLANT

tomato chutney, pomegranate molasses, mint

GF, DF, Vegan

mediterranean cauliflower & couscous salad

golden raisins, mint, lemon vinaigrette

GF, DF, V

grilled seasonal vegetables

extra virgin olive oil, sea salt

GF, DF, V

toasted pita

roasted garlic hummus

DF, V, Vegan

** silent vegan entree available upon request*

DESSERT

Includes all items

nut free, V

Brownie Bites

orange white chocolate ganache

Petit Brown Butter Financiers

citron poppy seed glaze

Coconut Macaroons

chocolate ganache

GF