

BROOKLYN WINERY

Cocktail Dinner Party

ANTIPASTI

Includes all items

Artisanal cheeses & charcuterie, crudités,
housemade caramelized onion dip, dried fruit, pickled vegetables, olives,
rosemary water crackers, toasted baguette

HORS D'OEUVRES

Choose 3 passed items

Maple Bacon Cupcake

bacon date jam, cornbread, mascarpone frosting, pickled jalapeno

House-Cured Salmon Gravlax

potato cream, beet pickled onion, dill

GF

Coconut Curry Shrimp Spring Roll

mango chutney

DF, contains shellfish

Ground Turkey & Golden Raisin Meatballs

golden raisin mustard, Parmigiano-Reggiano crisp

contains egg

Foie Gras Torchon*

brioche toast, pickled grapes, thyme, lemon zest

Steak Tartare

habanero mustard, potato gaufrette

(option to add truffle shavings*)

GF

Puff Pastry-Wrapped Merguez

mint aioli

contains egg

Fig & Ricotta Toast

pumpnickel, bacon crumble

Sourdough Grilled Cheese Bite

gouda, tomato jam, sweet & spicy pickle

V

Kabocha Squash Soup

smoked coconut milk, spiced pepitas, lime zest, paprika

V, Vegan

Spinach & Artichoke Tart

Parmigiano-Reggiano, fontina

V

*items available for supplemental cost

Stations

Choose 2

MISO SALMON

red miso glaze, sesame seeds, ginger yuzu gremolata

DF

asian pear & red cabbage salad

frisée, green onions, almonds, crispy wontons, mandarin oranges,
honey mustard vinaigrette

DF, V

ginger fried quinoa

GF, DF, V, Vegan

scallion pancake

ginger sesame soy sauce

DF, V

SWEET & SPICY BUTTERMILK FRIED CHICKEN

sweet potatoes, soy glaze, kaffir lime, fresh herbs

contains sesame, fish sauce

citrus & bitter greens

radicchio, frisée, citrus suprêmes, spiced walnuts,
shaved Parmigiano-Reggiano, caramelized orange vinaigrette

GF, V, contains nuts

mac & cheese

gouda mornay sauce, toasted bread crumbs
(option to add truffle shavings*)

V

cornbread

jalapeño, sharp cheddar, honey butter

V

MAPLE GLAZED PORK LOIN

apples, fennel, dijon cream

GF

roasted radish salad

red mustard greens, brown butter, lemon

GF, V

crispy brussels sprouts

rosemary, maple, pumpkin seed brittle

GF, V

fennel-raisin semolina rolls

house-made herbed boursin

V

GRILLED NY STRIPLOIN

rosemary, roasted garlic

GF, DF

roasted squash & kale salad

butternut & delicata squash, pomegranate seeds,
crispy cumin chickpeas, lemon tahini yogurt

GF, V

horseradish smashed potatoes

roasted garlic, frizzled onions

GF, V

potato-onion rolls

horseradish cream

V

CABERNET BRAISED SHORT RIBS

crispy leeks

GF, DF

winter panzanella

roasted cauliflower, beets, herbed croutons, pickled red onion, arugula,
Parmigiano-Reggiano, maple-balsamic dressing

V

roasted sweet potato & leek

caraway, mustard seeds, dill, chives, sherry sour cream

GF, V

parker house rolls

caramelized onion dip

V

HERBED FALAFEL STUFFED EGGPLANT

tomato chutney, pomegranate molasses, mint

GF, V, Vegan

crispy cauliflower & couscous

castelvetro olive, golden raisins, preserved lemon,
oregano, tomato vinaigrette

GF, DF, V, Vegan

grilled seasonal vegetables

extra virgin olive oil, sea salt

GF, DF, V, Vegan

toasted pita

roasted garlic hummus

V, Vegan

** silent vegan entree available upon request*

DESSERT

Includes all items

Nut free, V

Brownies

marbled tahini

Chai Tea Financiers

candied rose petals

Coconut Macaroons

chocolate ganache

GF