

## **MOONLIGHT DINNER**

24 FOOT AL FRESCO CHEF'S KITCHEN + DISPLAY & STAFFING (FOR UP TO 60 GUESTS): \$7500

includes chef team + 4 servers, 6 hours onsite / 2 hours for set up / 3 hour event (additional hours + \$750 per hour) includes 24 foot pallet al fresco kitchen, pizza ovens + equipment + display table package is available tableside butler'ed + family style +\$1500 for staffing + platter rental, includes additional hour onsite

main dishes & package selection
SLICED GRASSFED RIBEYE + BUTTER BRUSHED LOBSTER TAILS, \$125 pp

SEARED TUNA + SLICED FLANK STEAK & BUERRE BLANC, \$95 pp

FRIED CHICKEN + BBQ SHRIMP, \$85 pp

NY STRIP STEAK + ROASTED LEMON MARINATED SALMON, \$95 pp TRADITIONAL LOBSTER BOIL WITH SHRIMP & CORN + BBQ CHICKEN, \$115 pp

> passed biles, select 2 watermelon nigiri + pickled cucumber + sesame tuna tostada + avocado mousse + wasabi, gf + pesc deviled feisty acres quail egg + sturgeon caviar, gf + p mini lamb meatball + cumin creme fraiche sweet potato tartlette, qf + veq

latbread, select 1 lobster + corn puree + pickled corn, add fresh shaved truffles, \$750 kale + ricotta + kale pesto truffle mushroom + gruyere, add fresh shaved truffles, \$750

side dishes, select 3 farm wedge salad + bleu cheese + bacon + shaved radish, buttermilk vinaigrette burrata + squash salad, peppitos, gf + veg seared artichokes + arugula + parmesan mousse, gf + veg farm romaine salad + toasted bread crumbs + garlic vinaigrette traditional mashed potatoes, gf + veg tomato salad + crispy shallots, seasonal (July - October), veq crispy smashed potatoes + crema, gf + veg (potatoes are vegan on their own) ricotta gnocchi + local mushrooms + truffle, veg, + \$8 pp housemade lemon ricotta tortellini salad + arugula + shaved parmesan, veg, + \$6 pp garlic oil sauteed haricot verts, gf + vegan simple broccolini, garlic oil, gf + vegan