



THE FISHERMAN'S TABLE

STARTERS PASSED

tomato pie, pimento + house biscuit dough, veg
deviled quail egg + crispy prosciutto, gf
sweet potato tartlet + whipped potato salad, veg + gf

THE HARVEST SERVED HARVEST STYLE, (WOODEN FARM TABLE INCLUDED)

texas milkque toast, compound lobster butter
old bay shrimp, tartar + spicy cocktail sauce
butter poached lobster, clarified butter, gf + pesc
mecox sausage + corn + farm boiled potatoes (available pork-free)
buckets of mussels + clams, wolffer sauvignon blanc + butter broth, gf + pesc
filet of beef + farm vegetable skewer, grassfed + finished, gf + df
mecox cheddar + gruyere macaroni + cheese, veg
romaine caesar salad + breadcrumbs, garlic vinaigrette, veg
burrata + squash salad, pepitos + fennel, gf + veg
pie bar, seasonal custard + traditional pies

FISHERMAN'S BAR INTERACTIVE MUDDLE BAR + BAR TABLES

muddle bar: vodka + tequila
seasonal herb syrups + cut organic fruits + sparkling pellegrino + fresh juices
wolffer summer in a bottle rose, bridgehampton
assorted montauk beers
sassy water, fruit infused spa water

PRICING INCLUDES 18 GUESTS, 3.5 HOUR EVENT

- \$5950 plus tax + admin (includes 1 server, 1 bartender + 1 chef team)
- includes bamboo plates + stainless cutlery + bistro napkin roll-ups
- includes bar-table, poolware glasses, and rambler's bar offerings above
 - includes food table flowers / herbs, platters + serving utensils
- optional: add biergarten picnic tables + benches (seats 8) for \$250 e, incl flowers / add furniture from our Vibe Brochure
 - requires access to home kitchen + grill / al fresco kitchen + \$2500