



**SEATED 12 PERSON
TASTING MENU**

RAW BAR

oyster trio

standish shore | duxbury | ma
east beach blonde | charlestown | ri
savage harbour | pei

u-10 scallops

preserved meyer lemon | labneh | glasswort

black bass

calabrian chili | castelvetrano olive | pangrattato

smoked salmon

baguette | olive oil | sea salt | pickled herbs

caviar

blini | creme fraiche | allium

shrimp

cocktail | horseradish | lemon

LOBSTER

pork belly + lobster

butter poached lobster claw | bone-in pork belly | bourbon + persimmon agrodolce

MEAT

seven bone standing rib roast

roasted new potatoes | braised mushrooms | popovers | bone marrow bearnaise

SWEET

Hand-selected pies tasting

CORPORATE HAPPY HOUR

TIMING: 4PM-6PM

RAW BAR

oyster bar and shellfish tower | bubbles
u-10 scallops | preserved meyer lemon | labneh
black bass | calabrian chili | castelvetro olive
smoked salmon | baguette | olive oil | pickled herbs

FUN STUFF

cured meats | Prosciutto di Parma carved on stand
the 3 way | 72 hour short rib | cheese | aioli
bone-in pork belly | scallops
muffuletta | hot giardiniera
flank steak | salsa verde

LIBATIONS

wines | champagne, cellared whites and reserve reds
spirits | hand-crafted cocktails

SAN SEBASTIAN TAPAS RECEPTION

TIMING: 5:30PM-8:30PM

RAW BAR & PINCHOS

oyster bar and shellfish tower with cava
black bass | calabrian chili | castelvetro olive
smoked salmon | focaccia | olive oil | pickled herbs
pintxo - anchoa, guindilla, olive
pintxo - flank | salsa rojo
pintxo - setas de laurel (mushrooms)

VERDURAS

mushroom | honeycrisp | manchego | evoo | truffle
migas con verduras | roasted brussels | cauliflower | raisins | espelette crema

TAPAS

selection spanish cheeses + olives
cured meats | iberico de bellota | carved on stand
bocadillo de atún
albondigas-slider

LIBATIONS

wines | cava, cellared whites and reserve reds
cidra / ciders / sangrias white and red
spirits | hand-crafted cocktails

FRENCH RHONE WINES & MULTI-CHEF EVENT

TIMING: 4:30PM-8PM

CHEESE & CHARCUT

Assorted Country Pate, Mustards, Pickles, Crostini

Assorted Radish & French Butter Bar

Breads from Blacksmith Bakery, Butter & Salt Bar

Biellese Charcuterie Selection & Jambon Persille Terrine

A wide-selection of artisan cheeses including Saint Marcellin, Reblochon and Dauphinois

A wide-selection of olives warmed with herbs, citrus peel and garlic

WINE PAIRING DISHES

Purple Tomato Skewer- Reblochon Cheese, Turnip Seed Oil, Shibazi Spice

Sirloin Tartare, Fleur de Sel, Rosé Vin, Fried Capers, Cured Yolk, Crostini

Beef Wellington Sausage with Grain Mustard

Boudin Blanc Sausage Red Wine Poached

Mussels Suzette, Crispy Leeks, Sherry and Pepper Conserva

Gnocchi Parisienne, Aged Comte, Tomato Jus, Wildflower Honey

Praline Profiterole: Cocoa Choux, Hazelnut Ice Cream

Vanilla-Tonka Chantilly, Chocolate Sauce

SOMM SELECTED WINES

2016 Domaine de la Renjarde

AOC Côtes du Rhône Villages

2018 Domaine de la Bastide Tradition

2018 AOC Côtes du Rhône

M. Chapoutier Belleruche

2018 AOC Côtes du Rhône

Vins Jean Luc Colombo Les Abeilles

2016 AOC Côtes du Rhône

Domaine Pélaquié AOC

2016 Côtes du Rhône Villages Laudun

Domaine de Piaugier AOC

2016 Côtes du Rhône Villages Sablet

Domaine Clavel Syrius AOC

2016 Côtes du Rhône Villages Saint-Gervais

Famille Vermeersch RS - Recolte Selectionnee

2018 Côtes du Rhône Villages Plan de Dieu AOC

MULTI-CHEF MENU / CELEBRITY VIBE

TIMING: 4PM-7PM

» RAW BAR

oyster bar and shellfish tower with bubbles
u-10 scallops | preserved meyer lemon | labneh
black bass | calabrian chili | castelvetrano olive
smoked salmon | baguette | olive oil | pickled herbs
caviar | blini | creme fraiche | allium
shrimp | cocktail | horseradish | lemon

» LOBSTER + FUN STUFF

butter poached lobster + bone-in pork belly
kelsey's famous deviled eggs | 'nough said
greens for a healthy start

» MEAT

cured meats | Prosciutto di Parma + Iberico de Bellota
standing rib roast | bone marrow bearnaise
the 3 way | 72 hour short rib | cheese | aioli
buffalo style pig tails | blue cheese fondu
taco al pastor | salsa verde | crema | pico

» CLASSY SWEETS

Southern Pie Bar

» LIBATIONS

wines | champagne, cellared whites and reserve reds
magnums of wines per client request
spirits | bourbon, tequila, mezcal and vodka of course
hand-crafted cocktail | notable barkeeps

ROLLS-ROYCE THREE DAY MENU
TEST DRIVE SUPER BOWL RECEPTION | TIMING: 11AM-3PM

AWAKE - Rt = room temp

Seasonal Berry Yogurt Cup (V)
Banana, Berries, Toasted Coconut, Chia Granola - Rt
Carved Fruit Board (V)
Exotic Seasonal Fruits - Rt
Coconut Key Lime Chia Parfait Cup (V)
Key Lime Custard, Chia Seeds, Coconut Cream

CRUDO & RAW

Westholme Sirloin Tartare (providing Wagyu beef for tartare)
Beef, Egg Yolk, Mustard Frill, Capers, Za'atar Parker House Rolls
By Catch Ceviche, Citrus, Tiger Milk
Ora King Salmon Ponzu, Micro, Serrano

PLANT-BASED

Dan Dan Noodle (Vegan)
Plant-Based Protein, Sichuan Crisp, Peanut, Chive, Gf Noodle - Rt
Pro Bowl Cup (Vegan)
Grilled & Pickled Vegetables, Vegan Coconut Ranch, Togarashi, Bibb Lettuce - Cold
Heirloom Carrots Salad (Vegan)
Apple, Medjool Dates, Pistachio, Clementine, Sherry Caramel - Rt

ROTISSERIE

Westholme Beef Rib Australian Wagyu
Roasted / Grilled Vegetables

HYDRATE

Green is Good - Kale, Spinach, Cucumber, Green Apple, Celery
So Fresh, So Clean - Coconut Water, Lime

LIBATE

Buffalo Trace Bourbon Cold Brew, Elmhurst Cashew Milk
Buffalo Redland Revival - guava & papaya marmalade | era origins bitters | citrus trifecta |
hibiscus & orange blossom water | ginger beer
Barrel-Aged Buffalo Trace "Smoked in Fashion"
La Casa de Los Trucos with Vodka
Habitat Bloody Mary Mix w mini Croquettes
Classic Martini - Blue Cheese Stuffed

CLIENT COCKTAIL PAIRINGS MENU - NEW ORLEANS
WELCOME RECEPTION & SEATED DINNER
TIMING: 7PM-10PM

FIRST

STICKS IN MUD

Truffle Love, Pimento, Dots

SPARKLE DONKEY

Bubbly Wine, Cognac, Luxardo

SECOND

HURRICANE WEDGE

Coconut Ranch, Iceberg, Tropical Snack Shit

HURRICANE B-CAUSE

Rum, Fruit Juices, No Added Sugar, Bourbon Float

THIRD

CHICKEN & RICE

Drumsticks over Mango Rice & Beans

SAZERAC

Breckenridge Bourbon, Remy VSOP, Usual Sazerac Stuff

FOURTH

DAN DAN NOODLE

Hot & Numbing Cabbage on Mute

VIEUX CARRÉ

High West Rye, Remy VSOP, Vermouths

FINAL

TRES LECHEs

Gluten Free, Pineapple, Lemon, Coconut

TASTING OF RARE RUMS & OLEO SACCHARUM

Education on Simple Old Fashion

BREAKFAST BAR
TIMING: 8AM-11AM

COCONUT CRUNCH EGG WRAP

Local Farm Eggs, Coconut Ranch, Dehydrated Coconut, Mixed Greens, Tortilla

DAN DAN SUNRISE ROLL

Grass Fed-Beef, Dan Dan Sauce, Pickled Veg, Herbs, Cucumber, Crushed Peanuts

BENTON'S & PIMENTO ROLL

pimento cheese, benton's bacon bits, roma tomato, arugula, crushed fritos, red pepper tortilla

BREAKFAST CLUB ROLL

turkey, forest ham, swiss, mixed greens, potato chips, sprouts, pickled carrot, mayo, flour tortilla

VEGAN DAN DAN SUNRISE ROLL

Smoked Tofu, Dan Dan Sauce, Pickled Veg, Herbs, Cucumber, Crushed Peanuts

VEGAN COCONUT CRUNCH EGG WRAP

Kala Namak Tofu, Coconut Ranch, Dehydrated Coconut, Mixed Greens, Tortilla

VEGETARIAN SECRET GARDEN ROLL

romesco, mixed greens, sprouts, avocado, cucumber, mayo, pickled veg, herbs, spinach tortilla

VEGETARIAN PIMENTO & SUGAR SNAP DRAGON ROLL

pimento cheese, sugar snap peas, peach heat, arugula, crushed fritos, red pepper tortilla

SALMON ON RYE

smoked salmon, pepperoncini feta spread, cucumber, red onion, soft rye, everything spice

FARMER'S MARKET

ASSORTED FRUIT BOX AND KEY LIME CROISSANT

PEPPERONI ROLLS

marinara, soft bread, classic

HOUSE-MADE JUICE - 12ounce

BRIGHT GREEN - Celery, Cucumber, Apple, Mint, Parsley, Lemon and Lime

SUPER CELERY - Celery & Lemon

COLD BREW MOCKTAILS - 12ounce

CHUNKY MONKEY Banana Chips, Cacao Nibs, Cashew Milk

GIRL SCOUT Cacao Nibs, Mint Tea, Oat & Cashew Milk

CHAI BUZZ Chai Tea, Finished Hemp & Hazelnut Milk

AXEL ROSE Cold Brew, Bourbon & Hibiscus Bitters

SANDWICH BAR
TIMING: 11AM-2PM

THE NEW YORKER

CORNED BEEF (triangle or tramezzini)
yellow mustard, sweet pickle, swiss, soft rye

SALMON ON RYE (triangle or tramezzini)

smoked salmon, pepperoncini feta spread, cucumber, red onion, soft rye, everything spice

NEW ORLEANS

MUFFULETTA (.5 ounce slider)

genoa, mortadella, ham, provolone, swiss, olive salad

DEBRIS (po-boy ½ baguette portion)

Roast beef, turkey, bacon bits, roasted garlic dressing, greens

EU

ITALIAN (½ baguette portions)

prosciutto di parma, vermont salted butter, arugula, toasted baguette

BARCELONA (½ baguette portions)

ham, mahon, romesco, rosemary mayo, mixed greens, baguette

GARDEN

SECRET GARDEN ROLL - VEGAN

arugula, sprouts, avocado, cucumber, mayo, pickled veg, romesco, mint, onion, spinach tortilla

TURKEY ON THE LOOSE ROLL

baby arugula, sprouts, avocado, cucumber, mayo, pickled vegetables, romesco, mint, red onion, turkey, Benton's Bacon, flour tortilla

FAR EAST & SPICY BOX

DAN DAN SUNRISE ROLL - VEGAN

Smoked Tofu, Dan Dan Sauce, Pickled Veg, Herbs, Cucumber, Crushed Peanuts

DAN DAN SUNRISE ROLL

Grass Fed-Beef, Dan Dan Sauce, Pickled Veg, Herbs, Cucumber, Crushed Peanuts

WHOLE SANDWICHES

THE CLUB

turkey, ham, pickle, durkee's mustard, white bread, damn!

PROSCIUTTO DI PARMA

vermont salted butter, arugula, toasted baguette

DAN DAN BANH MI

sichuan chili beef, pickled veg, jalapeño, cucumber, cilantro, mint, duke's mayo, toasted roll

BEST TURKEY STACK

arugula, sprouts, avocado, cucumber, mayo, pickled vegetables, romesco, mint, red onion, turkey, Benton's Bacon

CLASSIC EGG SALAD

8 minute egg, unicorn sauce, greens, white bread

LEAFY SALADS

17 ounce (single serving) or 25 ounce (sharing) portion

BAHN MI SALAD

sichuan chili beef, pickled carrot, daikon, jalapeño, cucumber, cilantro, mint, mixed greens, coconut ranch dressing

TACO SALAD

chipotle spiced grass-fed beef, cheddar, fritos, cilantro, green onion, sour cream, cholula, mixed greens, green goddess dressing

MUFFULETTA CLUB SALAD

Mixed greens, genoa, mortadella, ham, provolone, swiss, olive salad, tomatoes, benton's bacon bits, creamy garlic dressing

PANTRY SALAD

mixed greens, citrus vin, tomato, pickle carrot & daikon

TOMATO & CUCUMBER SALAD

feta, olive, citrus vin

SICHUAN SMOKED TOFU

peanut, chili crisp, cucumber

VEGAN LUNCH

DAN DAN BAHN MI

sichuan chili beyond, pickled carrot, daikon, jalapeño, cucumber, cilantro, mint, vegan mayo

DAN DAN SALAD

sichuan chili beyond, pickled carrot, daikon, jalapeño, cucumber, cilantro, mint, vegan mayo

TACO SALAD

chipotle spiced beyond, vegan cheddar, fritos, cilantro, green onion, cholula, mixed greens

SLOPPY JOE

vegan mayo, vegan bun, Lay's

SECRET GARDEN STACK

arugula, sprouts, avocado, cucumber, mayo, pickled vegetables, romesco, mint, red onion

COLD SICHUAN NOODLES

grass-fed beef, peanut, green onion

DIPS & SPREADS

Pimento Cheese

Truffle Cheese Rilletto

Martin's Pretzels

Party Dip w. Fritos Chips or Lay's Chips

PROGRAMMING IDEAS

THE BIG MELT

Grilled Cheese, Mac & Cheese Festival

STEAK & BOARD

Wood-fired Steaks, Grilled Meats, Whiskey Cocktails

BIG DIXIE CARNIVAL

Live music, milk punch, muffulettas, bbq shrimp

CINCO DE MAYO

Tacos, chips, tequila, mezcal, mules & margs

HERITAGE RUM FEST

Rums Tastings, Rum Old Fashions, Pina Coladas, PuPu Platters

RUSTIC GRIND

Top Chefs, Cased Meats Cooked Over Grills, Reggae Vibe

BIG OAK & SMOKE

Royal Oak Charcoal, Big Steaks, Oak Aged Wine & Spirits

F'ROSE & ROSE

Breast Cancer Awareness Event

CHICKEN & SPRITZ

Fried Chicken Sparkling Wine Spritzers

SANTA CLAWS Holiday Theme

Lobsters, Butter, Bubbles, Staff Dressed in North Pole Attire

CHICKEN & LEMONADE STAND

Fried Chicken Sammies & Vodka Lemonades

AFTERNOON TEA

Tea Tastings, Iced, Hot, Spirited, Small Bites

LEMONADE STAND

Old fashion fair-style lemonade stands in lobby

THE ELITE WHITE WINES OF SUMMER

What wines to drink in summer inspired reception with seasonal small bites

SPAIN, PATATAS BRAVAS & WINE

We are going to Spain, Best Cheese, and Tapas inspired small bites

WINES, MEATS & CHEESE

Entertaining for friends with wine, meats and cheese like a pro.

PUNCH & TIKI

Island inspired punches, grog and local farm inspired small bites

WINTER PUNCH & SMORES

Winter inspired punches, nogs and grog with local farm inspired small bites

PUNCH & PIGS

Summer inspired punches with local farm inspired small bites

SANGRIA SOIREE

Sangria inspired reception with local farm inspired small bites

OCTOBERFEST

Beers in October paired with pretzels, fondue, and beer inspired small bites

HOLIDAY WINES

What wine to drink with holiday meals inspired reception with seasonal small bites

CHOCOLATE, COCOA, CACAO

The series of events can include chocolate service paired with hot and cold preparations of drinks.

ICE CREAM SANDWICH

Celebrated pastry chefs and confectionaries create featured desserts consisting of two cookies, ice cream and a finishing element (imagine infused ice cream pressed between baking chocolate-inspired cookies and rolled in chocolate shavings). Following the event, we will share the photographs of guests, desserts and interviews with the facebook and social community.

CHICKEN & WAFFLE BAR

Spotlight the chef and his waffle iron in this stunning culinary experience. We will only serve the best hot sauce alongside our many types of maple syrups.

BACON HALL OF FAME

A showcase of 10 of the best bacons in the country that support the raising of animals responsibly. A great extension of morning events ie pancake breakfasts, coffee bars.

COLD PRESSED ON TIME

When you need a pickup and sugar and caffeine are not options, learn what vegetables can make a body better.

THE PERFECT MANHATTAN

The Perfect Manhattan Bar recognizes a group of distinguished bourbons and serves them with class. Guests can visit the Bitters & Vermouth BAR to finish their Manhattan, making it perfect.

COLD BREW AND COCKTAILS

Everyone loves a late afternoon pickup. Cold brew, non-traditional cocktails and cocktails get the office tenants buzzing with appreciation.

TODDY & TEA SERVICE

Whiskeys, fine teas and tenants get a personal experience from barkeeps.

PEACHPUPPY

Hawaiian shaved frozen peaches from Georgia

“MOCKTAILS” COLD BREW

non-alcoholic, artistic preparation on coffee

“INFUSED” ICED TEA

Agua Frescas paired with our favorite iced teas

PASTRY CHEF FEATURES AND INDUSTRY CONTEST

Ten celebrated pastry chefs and confectionaries around the city each create one featured dessert. The tenants find a winner. Annual categories can change to include Bacon Caramel Corn, Ice Cream Sandwiches, Cupcakes, Cookies, Scones and Cakes.

ICE CREAM SOCIAL

A selection of top churned beauties, seasonally inspired toppings and old fashioned soda-jerk inspired adult beverages

AFTER SCHOOL SPECIAL

A selection of today's top after-school snacks with a blast from the past selection of nostalgia snacks from a couple decades ago paired with artisan beers, craft cocktails, and sangria.

COCKTAIL & SPIRIT EDUCATION THEMES

Top barkeeps inspired by their favorite spirits

Mezcal / Tequila

Sherry / Rum

Bourbon / Scotch