



FLOATING DINNER BY THE BITE IN FOUR PHASES

PHASE ONE : HOT & COLD HORS D'OEUVRES

ADOBE BEEF SHORT RIBS (gf)
smoky chipotle glaze

SWEET POTATO DUSTED CRAB CAKES
avocado cilantro sauce

CHICKEN & WAFFLES
mole, cabbage slaw, sweet-n-tangy glaze

MAC & CHEESE CUPCAKES
smoked tomato chutney, crispy kale

CAULIFLOWER PIZZETTA (gf)
artichokes, fontina cheese, kale, lemon

CLASSIC SHRIMP COCKTAIL (gf)
horseradish gin cocktail sauce

CHICKEN TOSTADAS (gf)
lime crema, cotija cheese, pickled jalapenos

TOMATO BASIL ÉCLAIRS
peppered mascarpone, olive dust, basil seeds

PHASE TWO : HEARTIER PASSING

STEAKHOUSE in a BITE
boneless short rib topped with creamed spinach & leeks
skewered with a crispy tater tot, AK's steak sauce

LOBSTER ROLLS (ss)
maine lobster salad, herb buttered brioche bun, old bay potato
chips

GRIDDLE-WICH
brie cheese, caramelized onion jam, arugula & fig mostardo
griddled on sourdough bread

CRISPY SQUASH BLOSSOMS
smoked mozzarella, ricotta, broccoli rabe & caramelized peppers
pesto & balsamic reduction

ROVING PU PU PLATTER*
chicken spring rolls
pan fried vegetable gyoza
sushi roll duo: California & spicy tuna
help yourself sauces: ponzu ginger & apricot sesame

PHASE THREE : PASSED SMALL PLATES

NOODLES & SUSHI
served in individual take out containers with chorks
spicy tuna & california rolls with sesame noodle salad, asian
vegetables, pineapple & wasabi peas

SIRLOIN SLIDERS
hudson valley cheddar, apple smoked bacon, onion jam & tomato
aioli

BURRATA CAPRESE
creamy ricotta mozzarella, radicchio, green market vegetables &
parmesan pepper grissini

PHASE FOUR : PASSED DESSERT

TARTS
key lime beehive & dulce de leche

TROPICAL
meyer lemon shortbread & passion triple chocolate bars

JUST BAKED COOKIES
warm double chocolate chunk & cherry chip

CHOCOLATE
salted nutella towers & cocoa nib cherry truffles (gf & vegan)

AMPED-UP SHAKE SIPS
dipped, dusted & studded with fun toppings
salted caramel, butterscotch chips & pretzel crunch
funfetti, strawberries & cream, lucky charms