

COCKTAIL STATIONS

SALUMI & FORMAGGI

Prosciutto San Daniele, Bresaola, Salami Calabrese
Perline Mozzarella, Parmigiano Reggiano, Robiola Piemonte
Grilled Eggplant & Pepper Salad, Stuffed Pepperoncini
Castelvetrano Olives, Marinated Mushrooms
Sicilian Almonds, Pistachio
Grissini, Black Pepper Taralli, Focaccia
Red and Green Grapes, Figs, Dried Apricots, Strawberries

BURRATA BAR

Burrata con Panna
Crostini
Tomato Jam, Basil, Balsamico, EVOO
Stracciatella
Piadina
Honeycomb, Fresh Figs, Calabrian Chili Relish
Live-Action handmade Mozzarella di Bufala
Focaccia
Butternut Squash Chutney, Fried Sage, Spiced Pepitas

RAW BAR

Poached Prawns, Marie Rose Sauce
East & West Coast Oysters, Cherrystone Clams
Shallot Mignonette, Horseradish Cocktail Sauce
Marinated Octopus Salad, Cucumbers, Capers, Sweet Pickled Fennel
*Lobster Tails, Cracked Stone Crabs, Tarragon Remoulade
Supplement M/P*

COCKTAIL STATIONS

OAXACAN TAQUERIA

Chicken Al Pastor

Pescado

Cilantro, Onion, Radish, Guacamole, Pineapple, Lime, Cabbage

Habanero-Sour Orange, Serrano-Cilantro, Salsa Roja, Lime Crema

Corn Rib Esquites

Oaxacan Cheese Quesadilla, Nopales

Grilled Cactus Salad, Tomato, Scallion, Radish, Watercress, Bibb Lettuce

Corn Tortilla Chips, Guacamole

WILD INK SUSHI

Sushi

*Big Eye Tuna, King Salmon, Japanese Hamachi
Avocado Cucumber, California Roll*

Nigiri

*Big Eye Tuna, King Salmon, Japanese Hamachi
Fluke, Tamago*

Chef's Selection of Specialty Rolls

WILD INK DIM SUM

Lobster Har Gow

Berkshire Pork Dumpling

Foraged Mushroom Steamed Bun

Edamame Dumpling

Vermicelli Rice Noodles, Cucumber, Carrot, Mint, Basil, Chili, Nuoc Cham

Crispy Bok Choy Salad, Sesame Ginger Dressing

DINNER STATIONS

SPANISH COAST & COUNTRY

Valencia Paella, Shrimp, Chorizo, Chicken

Vegetarian Paella, Mushrooms, Squash, Peppers

Patatas Bravas, Beef Empanadilla, Gambas al Ajillo, Pan con Tomate

Tortilla Espanola, New Potatoes, Cage-Free Eggs, Pimenton

Cantaloupe Gazpacho, Marcona Almonds, Crispy Jamon

Andalusian-Marinaded Olives, Marcona Almonds

MEDITERRANEAN GARDEN

Herbed Chickpea Falafel

Slow Roasted Za'atar Chicken Breast

Lamb Merguez Kibbeh

Ancient Grain Tabbouleh, Preserved Lemon, Mint, Pickled Pearl Onion

Orzo Salad, Asparagus, Chickpeas, Raisins, Citrus Vinaigrette

Grilled Zucchini, Roasted Pine Nuts, Goat Cheese, Honey

Rustic Israeli Hummus, Sunflower Seed Muhammara

Market Pickles, Carrot, Cucumber, Chili, Turnip, Olive

Grilled Pide, Sesame Lavash, Garlic Naan

GREENMARKET CHOP HOUSE

Carved Prime NY Strip, Au Poivre Sauce

Oven Roasted Salmon, Horseradish, Lemon Gremolata

Twice-Baked Potato au Gratin

Grilled Jumbo Asparagus, Bearnaise

Foraged Mushroom Fricassee, Roasted Pearl Onion, Sherry Reduction

Satur Farms Mesclun Salad, Baby Vegetables, Basil and Toasted Sunflower Seed Pistou

Butterhead Lettuce, Watermelon Radish,
Hudson Valley Blue Cheese, Apple Cider Vinaigrette

DINNER STATIONS

ITALIAN INDULGENCE

Orecchiette, Porcini, Black Truffle Ragu

Strozzapreti, Fennel Sausage, Broccoli Rabe, Calabrian Chili, Pecorino

Free Range Chicken Marsala, Creamy Polenta, Parsley

Branzino, Sundried Tomato, Kalamata Olives, Capers

Crispy Artichokes, Parmesan Emulsion, Black Pepper

Heirloom Tomato Panzanella, Arugula, Cucumber,
GF Herb Breadcrumb, Aged White Balsamic

Pane Bianco, Breadsticks, Crostini

COMFORT CUISINE

All-American Slider, Vermont Cheddar, Dijon & Caramelized Jam, Potato Bun

New York Pastrami Reuben, Swiss, Russian Dressing, Sauerkraut, Rye

Chicken Tinga Quesadilla, Monterey Jack, Chipotle Salsa, Sour Cream, Guacamole

Buttermilk Fried Chicken Fingers, Mac & Cheese Waffles

Belgian Frites, Sweet Gochujang, Chipotle Aioli, Gribiche, Ketchup

Mini Wedge Salads, Bacon, Blue Cheese, Red Onion, Garlic Crouton

Assorted Pickles, Carrots, Cucumbers, Beets, Green Beans

SOUTHERN SMOKE

Dinosaur Beef Shank Ossobuco

18-hour Old Spot Pork Shoulder

BBQ Joyce Farm Poulet Rouge Chicken Legs

Cruciferous Slaw

Aunt Mildred's Pickles

Baked Molasses Lima Beans, Burnt Ends

Sullivan County Stone Ground Cornbread, Honey Butter

Demerara Mustard BBQ Sauce, Wesley's Mop Sauce