

DROP-OFF, SET-UP & PICK-UP MENU

Chilled and room-temperature options for events without on-site chefs.

Curated room-temperature and chilled selections designed for drop-off, setup, and pickup without a full on-site kitchen team. Menus are created as complete catering packages rather than individual items ordered by the batch.

Please tell us about all allergies and dietary needs. Many selections can be adapted, but our kitchen and event environments are not certified allergen-free. Final ingredients and preparation methods should be confirmed for each event.

Recommended Drop-Off Selections

Thai Grilled Chicken Skewer **GF**

Grilled chicken with ginger sauce.

Curry Chicken Salad Cucumber Cup **GF**

Curried chicken salad with mango chutney in a crisp cucumber cup.

Cold Montauk-Style Lobster Roll **P**

Tender lobster with tarragon aioli on brioche.

Grilled Shrimp & Asparagus Skewer **GF | P**

Grilled shrimp and asparagus with yuzu-pepper aioli.

Jamaican Jerk Chicken Skewer **GF**

Jerk-spiced chicken with tamarind glaze.

Wild Mushroom & Truffle Tart **V**

Savory wild mushroom duxelles and truffle in a delicate tart shell.

Tomato-Cucumber Gazpacho Shooter **VGN | GF**

Chilled gazpacho with cilantro oil.

Vegetable Summer Roll **VGN | GF**

Fresh vegetables with sriracha-avocado mousse in rice paper.

Grilled Beef Skewer **GF**

Grilled beef with bright chimichurri.

Grilled Market Vegetable Skewer **VGN | GF**

Seasonal grilled vegetables with fresh herbs.

Caprese Skewer **V | GF**

Tomato, fresh mozzarella, basil, and aged balsamic.

Smoked Salmon & Goat Cheese Mousse **P**

Smoked salmon and goat cheese mousse with watercress on pumpernickel.

Goat Cheese-Stuffed Cremini Mushroom **V | GF**

Roasted cremini mushroom with herbed goat cheese and garlic aioli.

Tuna Tartare **P**

Fresh tuna with lime-ginger aioli on a wonton crisp.

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Fennel-Cured Smoked Salmon **P**

Fennel-cured smoked salmon with crème fraîche and salmon roe.

Thai Mango Crab Salad **P**

Mango crab salad with chili and Thai basil on a rice cracker.

The Chef's Board

Artisanal cheeses, cured meats, seasonal crudités, fruit, gourmet breads, crackers, candied nuts, and house accompaniments.

Signature Deviled Eggs **GF**

Classic or customized with seasonal toppings; bacon and smoked salmon variations are also available.

Crostini

Choose one crostini preparation per selection.

Lemon Ricotta Mousse **V**

Whipped lemon ricotta with balsamic glaze on crostini.

Pomegranate Fig & Lemon-Thyme Ricotta **V**

Pomegranate fig jam and lemon-thyme ricotta mousse on crostini.

Eggplant, Onion & Corn Caponata **V**

Eggplant, sweet onion, corn caponata, and mozzarella on crostini.

Beef Tenderloin & White Truffle

Beef tenderloin with white truffle, arugula, and Parmesan on crostini.

Melted Brie, Honey & Walnuts **V**

Warm Brie with honey and toasted walnuts on crostini.

Tart Apple, Blue Cheese & Hazelnut **V**

Tart apple, blue cheese, and toasted hazelnut on crostini.

Feta, Oregano & Fig Jam **V**

Feta, oregano, and fig jam on grilled crostini.

Spring Pea, Fava Bean & Ricotta **V**

English peas, fava beans, fresh ricotta, mint, and chervil on crostini.

Brie & Poached Pear **V**

Melted Brie, caramelized onions, poached pear, and fig jam on crostini.

Sweets

Choose one sweet per selection, or select an assortment of three miniature sweets as one selection.

Mini Fudge Brownies **V**

Rich, bite-size chocolate brownies.

Mini Donuts **V**

Petite assorted donuts.

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Fresh Fruit Skewers VGN | GF

Seasonal fruit arranged on individual skewers.

Mini Cupcakes v

Petite cupcakes in assorted seasonal flavors.

Fresh-Baked Cookies v

Assorted house-style cookies.

Cake Pops v

Bite-size cake pops with decorative coating.

Mini Fruit Tarts v

Petite pastry tarts with cream and seasonal fruit.

Cheesecake Bites v

Petite cheesecake squares or rounds.

Chocolate Truffles v | GF option

Rich hand-finished chocolate truffles.

Chocolate-Dipped Strawberries v | GF

Fresh strawberries dipped in chocolate.