

BLACKBARN CAFÉ & BAR

PASSED HORS D'OEUVRES

HOT

Mini Lump Crab Cakes Roasted Red Pepper Aioli
Lollipops of Chicken Wings, Honey & Cilantro Sauce
Mushroom Toast, Robiola, Taleggio, Watercress Salad
Chicken Satay, Peanut Sauce
Braised Short Rib Arancini
Lemon Robiola Arancini
Quiche Lorraine

COLD

Roasted Eggplant Hummus, sundried tomato gremolata
Marinated Shrimp, Cannellini Bean Puree & Rosemary Oil
Carrot-Cumin Soup, Spicy Granola & Cilantro Oil
Smoked Salmon Tartar on Gaufrette Potato
Four-Cheese & Roasted Garlic Gougere
Tuna Tartare on crisp Lotus Root
Roll of Cellophane Noodles

Please select six
1 Hour of Service \$24 /person
2 Hours of Service \$37 /person
3 Hours of Service \$48 /person

RECEPTION BUFFET STATIONS

CHARCUTERIE & CHEESE \$21 per person

Lonza
Pancetta
Spicy Coppa

Bent River
Pawlet
Anabasque

TUSCAN TABLE \$27 per person

To Include:

White Pizza, arugula, parmesan, truffle oil
Wild Mushroom Toast, robiola, taleggio, parmesan

Salads *Select three*

Grilled Butternut Squash, burrata, arugula, pepitas
Bibb & Roasted Beet, pistachio, blood orange, yogurt dressing
Tomato & Smoked Eggplant, sorana beans, roasted garlic crumbs
Braised Octopus

Add-on items: \$6 per person, per item

Smoked Salmon Tartine, shaved fennel, capers, caviar
Mangalitsa Rillettes Tartine, spicy coppa, pickled carrots
Chicken Milanese Slider, mozzarella, tomato, arugula, pesto
The Cuban Sandwich, pulled Pork, ham, gruyere, pickles
BBQ Short Rib, cheddar mash

SWEETS *Select three* \$15 per person

Rum Butterscotch Bread Pudding, vanilla ice cream
Passion Fruit Mousse, honeycomb candy, rice krispies
Fresh Berries, whipped cream
Chocolate Cremeux, marshmallow, cherry compote
Chocolate Cherry Brownies

All menu items and pricing are subject to seasonal changes

Please note that all private dining charges are subject to 20% Service Fee and 8.875% Sales Tax