



LUNCH & DINNER  
WINTER 2024

# CANAPES

ONE HOUR SERVICE  
\$24/PERSON, SELECTION OF 3  
\$40/PERSON, SELECTION OF 5

## OCEAN

SMOKED WHITEFISH SALAD  
seeded cracker

CRAB SALAD & GEM LETTUCE  
creme fraiche, apple *GF*

MUSSEL ESCABECHE  
garlic, shewolf sourdough

SMOKED SALMON  
scallion creme fraiche, pizza bianca

\*GILDA  
anchovy, olive, guindilla pepper *GF, DF*

\*CHICORIES & TROUT ROE  
whipped lemon ricotta *GF*

\*SCALLOP AGUACHILE  
citrus, jalapeno, tortilla chip *GF, DF*

\*BOQUERONES  
brioche

## FIELD

EGG SALAD  
seeded cracker

KOHLRABI & WHIPPED RICOTTA  
paprika aioli *GF*

RADISH  
nori butter *GF*

CORNBREAD  
honey butter

\*TOKYO TURNIP & TALEGGIO  
burnt leek *GF*

\*ROASTED SUNCHOKES  
whipped brown butter, coffee *GF*

## LAND

NDUJA  
sweet onion, she wolf sourdough *DF*

ROAST CHICKEN WRAP  
pepper marinade, gem lettuce *GF, DF*

TAGINE LAMB MEATBALLS  
cilantro salsa verde *GF*

BEEF TARTARE  
seeded cracker, mustard

\*LARDO & ONION JAM  
she wolf pizza bianca *DF*

\*BRAISED BEEF FLATBREAD  
oregano, charred onion *DF*

\*STUFFED CABBAGE  
beef, tomato *GF, DF*

\*SUPP CHARGE \$3  
PER PERSON, PER HOUR

# COCKTAIL PARTY

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## CRUDITÉ

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\$20/PERSON, ALL INCLUDED

MARKET VEGETABLES  
assorted seasonal selections

MARINATED OLIVES  
garlic, hard herbs

SELECTION OF TWO DIPS  
romesco, onion creme fraiche,  
oregano salsa verde,  
honeynut squash puree,  
calabrian chili oil, whipped ricotta,  
roasted garlic puree

SHE-WOLF BREAD

## MEDITERRANEAN

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\$20/PERSON, ALL INCLUDED

BURRATA & PESTO  
basil, walnuts *GF*

CHARRED EGGPLANT  
lemon, roasted garlic *GF, DF, Vegan*

WHITE BEAN HUMMUS  
tahini *GF, DF, Vegan*

TABBOULEH  
bulgar, lemon *GF, DF, Vegan*

MARINATED BEETS  
citrus, chili thread *GF, DF, Vegan*

SHE-WOLF BREAD

\$7 PER PERSON | ADD ON

BRAISED CALAMARI  
tomato, oregano *GF*

STEWED LAMB  
garlic aioli *GF*

ROASTED CARAFLEX CABBAGE  
sumac yogurt *GF*

## CHEESE & CHARCUTERIE

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\$30/PERSON, ALL INCLUDED

CHEESE BOARD  
assortment of 3 cheeses

CURED MEATS  
spicy coppa  
finocchiona  
prosciutto di parma

ONION JAM

ONE SEASONAL MARMALADE

SHE-WOLF BREAD

## FINGER SANDWICHES

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\$12/ PERSON, SELECT 2

PULLED PORK  
spicy slaw, thai chilis, lime, fish sauce *DF*

MORTADELLA  
oregano salsa verde *DF*

ROAST CHICKEN  
red onion, house BBQ sauce

BRAISED LAMB  
winter greens *DF*

STRACCIATELLA  
walnut pesto *GF*

SOFT BOILED EGG  
paprika aioli, herb salad *GF, DF*

## SEAFOOD

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\$40/PERSON, ALL INCLUDED

ISLAND CREEK OYSTERS

SHRIMP COCKTAIL

AGUACHILE  
tortilla chips

SELECTION OF THREE SAUCES  
chardonnay mignonette  
horseradish cream  
cocktail sauce

\$10 PER PERSON | ADD ON

CAVIAR & POTATO CHIP

TUNA TARTARE  
yuzu kosho, sesame

## \*SKEWERS

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\$13/PERSON, SELECT 2

VERITAS FARM SIRLOIN  
saba glaze *GF, DF*

SHRIMP  
calabrian salsa macha *GF, DF*

SNOWDANCE CHICKEN  
roasted garlic aioli *GF, DF*

BROCCOLINI  
whipped black pepper ricotta *GF*

SPICED BEEF MEATBALL  
toasted rice, lemongrass,  
culantro salsa verde *GF, DF*

MUSHROOM  
miso chili crust *DF, Vegan*

\*Requires outside space for grilling

# STATIONED MEAL

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MIXED GREENS , TWO MAINS, TWO SIDES  
\$95/PERSON

## APPETIZER

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MIXED GREENS

## MAINS

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ROASTED CHICKEN  
leeks vinaigrette, chicken jus *GF, DF*

ROASTED SHEELHEAD TROUT  
tzatziki, pickled shallots *GF*

LAMB CASSOULET  
navy beans, winter greens *DF*

## SIDES

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CHARRED CABBAGE  
ginger scallion sauce *GF, DF, Vegan*

SALT MINE POTATOES  
beef fat mustard, bayleaf *GF*

BRAISED WINTER GREENS  
citrus, puffed rice *GF, DF, Vegan*

BRAISED CHICKPEAS  
fennel seed, garlic aioli *GF, DF*

# LUNCH & DINNER

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## FAMILY STYLE

\$80/PERSON—1 APPETIZER, 2 MAINS, 2 SIDES

\$95/PERSON—2 APPETIZERS, 2 MAINS, 2 SIDES

\$105/PERSON—2 APPETIZERS, 2 MAINS, 3 SIDES

## APPETIZERS

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COUS COUS & QUINOA  
spiced yogurt, seasonal vegetables *GF*

MIXED GREENS  
yuzu vinaigrette, apples *GF, DF, Vegan*

SHAVED FENNEL  
winter citrus, olives *GF*

KALE  
tahini caesar, parmesan, sunflower seeds *GF*

ROASTED BEETS  
stracciatella, pistachio *GF*

KOHLRABI & PECORINO  
pinenut, mint *GF*

## SIDES

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BRAISED CHICKPEAS  
fennel seed, garlic aioli *GF, DF*

ROASTED JAPANESE  
SWEET POTATO  
honey vinegar, sesame *GF, DF*

CHARRED CARA  
FLEX CABBAGE  
ginger scallion sauce *GF, DF, Vegan*

BAKED CELERY ROOT  
soy-brown butter, seed mix

MARINATED MUSHROOM  
sherry, sunflower seeds *GF, DF, Vegan*

BRAISED WINTER GREENS  
puffed rice, citrus broth *GF, DF, Vegan*

SALT MINE POTATOES  
bay leaf, beef fat mustard *DF, GF*

GRAINS & CHORIZO  
red & black rice, farro, scallions

## MAINS

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SAVOY CABBAGE  
lentils, carrot jus *DF, GF, Vegan*

ROASTED STEELHEAD TROUT  
tzatziki, pickled shallots *GF*

ROASTED SNOWDANCE CHICKEN  
charred leeks vinaigrette,  
sherry chicken jus *GF*

BRAISED PORK  
collards, oregano salsa verde *GF, DF*

LAMB CASSOULET  
gigante beans, vadouvan, breadcrumbs *DF*

BAKED SQUASH \$15 *supp charge*  
truffle butter, freddy guy's hazelnuts

ROASTED HAKE \$17 *supp charge*  
sherry beurre blanc, charcoal oil *GF*

ROASTED DUCK \$25 *supp charge*  
haskap berry, spicy mustard sauce *GF, DF*

SEARED SIRLOIN \$17 *supp charge*  
romesco, chicories *GF, DF*

ROASTED PORK COLLAR \$17 *supp charge*  
beurre monte, trout roe, herbs *GF*

# DESSERTS

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## PLATED DESSERTS

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\$15/PERSON

CHOCOLATE CAKE  
salted caramel icing

MAPLE BAKED APPLES  
fruit and candied nuts

HAZELNUT TORTE

PEAR BUCKLE

CHOCOLATE PECAN PIE

## PASSED OR STATIONED BITE-SIZED DESSERTS

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\$15/PERSON, 1 HOUR SERVICE

CARAMEL BLONDIES

S'MORE TARTS

OATMEAL CREME PIES

BROWN BUTTER BROWNIES

## COOKIE PLATTERS

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\$10/PERSON

EARL GREY SUGAR COOKIES

CHOCOLATE CHIP

GINGERSNAPS

COFFEE COCONUT MACAROONS *GF*

# WEDDING CAKES

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\$20/PERSON  
CHOICE OF ONE FROM EACH CATEGORY

## CAKE

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VANILLA  
CHOCOLATE  
CITRUS ZEST

## BUTTERCREAMS

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VANILLA  
CHOCOLATE  
COCONUT  
LEMON

## FILLINGS

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CHOCOLATE GANACHE  
SEASONAL JAM  
LEMON CURD  
VANILLA CUSTARD

## FINISH

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SMOOTH  
HORIZONTAL STRIPES

# CELEBRATION CAKES

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\$15/PERSON  
8" ROUND OR HALF SHEET SIZE

OLIVE OIL

CARROT CAKE  
cream cheese frosting

FLOURLESS CHOCOLATE *GF*

# SAMPLE FULL BAR MENU

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## BEER & WINE BAR

\$13/PERSON, PER HOUR

SOMMELIER SELECTED SPARKLING, WHITE & RED WINES, 3 BEERS

## FULL BAR

\$17/PERSON, PER HOUR

SOMMELIER SELECTED SPARKLING, WHITE & RED WINES, ONE SPECIALTY COCKTAIL, 3 BEERS, JUICES AND MIXERS

## SPECIALTY COCKTAILS

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GOLDEN HOUR SPRITZ  
contratto, sparkling wine, twist

HEATWAVE  
sweet vermouth, campari, soda,  
lemon twist

RED HOOK SUMMER  
light rum, dark rum, ginger bitters,  
honey syrup, lime

LIGHTNING STRIKES TWICE  
chile-infused tequila or mezcal,  
grapefruit soda

VAN BRUNT BRAMBLE  
bourbon, current cassis, lemon

EDGE OF THE EARTH  
gin, dolin blanc, lemon twist

### ADD ON SPECIALTY COCKTAIL

\$5 SUPP PER PERSON  
PER HOUR

## WINE

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### SOMMELIER SELECTED TIER

MAISON FOUCHER  
crémant de loire brut  
cuvée de roys de naples

DOMAINE DE PAJOT  
côtes de gascogne les 4 cépages,

TELLUS VINEA  
cabernet sauvignon,  
cabernet franc

### PREMIUM WINE TIER

\$15 SUPP PER PERSON  
PER HOUR

LOUISE BRISON  
pinot meunier, chardonnay, pinot noir

NEUMEISTER  
sauvignon blanc

DOMAINE GOUR DE CHALE  
grenache

## BEER

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BELL'S BREWERY  
two hearted ale, ipa, michigan

ALLAGASH BREWING COMPANY  
white wheat beer, maine

VICTORY PILS  
german-style pilsner, pennsylvania

## SPIRITS

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A selection of favorites from  
our family of restaurants, based  
on seasonality.

### BAR SERVICE INCLUDES

ASSORTMENT OF SODAS

FRESH JUICES

GARNISHES

\*Ice charged additionally