



Hors d'oeuvres Selections

\$35 per person

KATAFI WRAPPED SHRIMP

with pickled pepper remoulade

KUMAMOTO OYSTER

with crème fraiche and caviar

SALMON TARTAR

with green olive tapenade on sullivan street crostini

SCALLOPS

Aguachile

TRUFFLE DEVILED EGGS

with sumac and papadum

WHITE ANCHOVY BOQUERONES

with garlic and herbs

CHORIZO DULCE Y AGRIO

MOSTARDA DI MANTOVANA

with fontina

PAN CON TOMATE

with boquerones (marinated anchovies)

PADRÓN PEPPERS

GAMBAS AL AJILLO SKEWERS

Garlic shrimp skewers

BACON WRAPPED DATES

Stuffed with goat cheese

MINI MEATBALLS

Italian style

PATATAS BRAVAS

Spanish fried potatoes with zesty paprika sauce

MOZZARELLA IN CARROZZA

Fried sandwich with mozzarella and anchovies

Cicchetti (little bites)

ROASTED VEGETABLE

with basil pesto

BURRATA AND POMODORO SECCO

GORGONZOLA

with golden raisin/date preserve



Private Events Brunch Menu

Served Family Style ~ \$60 per per person

Bites

TRUFFLE DEVILED EGGS

with sumac and papadumn

GAMBAS AL AJILLO SKEWERS

Garlic shrimp skewers

BURRATA AND POMODORO SECCO CICCHETTI

Mains

AVOCADO TARTINE

Sullivan Street multigrain toast with crushed avocado,
za'atar spiced boiled egg, torshi and fresh herbs

SMOKED SALMON PLATTER

Za'atar spiced labneh, Persian cucumber, f ne herbs, tomato,
breakfast radish, red onion, capers and Jerusalem bagel

FRITTATA

Spinach & Feta

IMPORTED GREEK YOGURT

House made granola, fresh berries & Florida honey

SEASONAL MELON SALD

Cucumber, feta, mint, extra virgin olive oil

Dessert

BAKLAVA CHEESECAKE

Spiced phyllo crisps, New York style cheesecake,
Sumac candied Sicilian pistachios

OLIVE OIL CAKE

Meyer lemon curd, blueberries, chantilly cream,
pine nut praline



Private Dinner Menu

TIER C - \$125 PER PERSON - SERVED FAMILY STYLE

Cold Mezze (choice of 3)

HUMMUS

Chickpeas, sumac, zaatar

TZATZIKI

Crushed Kalamata, fresh dill

MOUHAMMARA

Roasted red pepper, toasted walnuts, pomegranate

MELITZANOSALATA

Eggplant, Aleppo pepper, onion, citrus,

MARINATED OLIVES

Extra virgin olive oil, picked herbs

OLIVE TAPENADE DUO

Castelvetrano & Kalamata

ROASTED BEETS

Feta & pistachios

TORSHI

House pickled vegetables

SPICY PERSIAN CUCUMBERS

Almonds, goat cheese

Hot Mezze (choice of 2)

SPICED WHOLE ROASTED CAULIFLOWER

Labneh, charred lemon, pomegranate

CRISPY EGGPLANT & ZUCCHINI

Mouhammara

STEAMED LITTLE NECK CLAMS

White wine, Spanish chorizo, crushed tomatoes, fresh herbs

ROASTED HEIRLOOM CARROTS

with dukkah

Salad (choice of 1)

SEASONAL MELON

Cucumber, feta, mint, extra virgin olive oil

FATTOUSH

Traditional ingredients, sumac vinaigrette



Entrées (choice of 3)

PAN SEARED BRANZINO FILET

Provençale vinaigre e

ORA KING SALMON

Israeli salad

GRILLED HEAD-ON PRAWNS

Garlic chili bu er, charred lemon, herb salad

ROASTED BELL & EVANS CHICKEN

Panzanella salad

ARAYES BURGER

Warm pita stu ed with beef & lamb, harissa ketchup,
tahini sauce, torshi

Sides (choice of 3)

SAUTEED BROCCOLINI

Garlic, extra virgin olive oil, lemon

ASPARAGUS

Sauce Gribiche

ROASTED GARLIC POTATO PURÉE

LOADED GREEK FRIES

Desserts

CHEF'S SELECTION



Private Dinner Menu

TIER B - \$150 PER PERSON - SERVED FAMILY STYLE

Cold Mezze (choice of 3)

HUMMUS

Chickpeas, sumac, zaatar

TZATZIKI

Crushed Kalamata, fresh dill

MOUHAMMARA

Roasted red pepper, toasted walnuts, pomegranate

MELITZANOSALATA

Eggplant, Aleppo pepper, onion, citrus,

MARINATED OLIVES

Extra virgin olive oil, picked herbs

OLIVE TAPENADE DUO

Castelvetrano & Kalamata

ROASTED BEETS

Feta & pistachios

TORSHI

House pickled vegetables

SPICY PERSIAN CUCUMBERS

Almonds, goat cheese

Hot Mezze (choice of 2)

SPICED WHOLE ROASTED CAULIFLOWER

Labneh, charred lemon, pomegranate

CRISPY EGGPLANT & ZUCCHINI

Mouhammara

STEAMED LITTLE NECK CLAMS

White wine, Spanish chorizo, crushed tomatoes, fresh herbs

ROASTED HEIRLOOM CARROTS

with dukkah

Salad (choice of 1)

SEASONAL MELON

Cucumber, feta, mint, extra virgin olive oil

FATTOUSH

Traditional ingredients, sumac vinaigrette



Entrées (choice of 3)

SWORDFISH "MILANESA"

Beurre blanc, sunny side farm egg, tri color salad

WHOLE GRILLED CATCH OF THE DAY

Watercress, fennel, red onion

GRILLED HEAD-ON PRAWNS

Garlic chili butter, charred lemon, herb salad

LOBSTER RISOTTO

Carnoli rice, caviar butter

COLORADO RACK OF LAMB

Pistachio crust, black olive demi, watercress salad

OR

8 oz. FILET MIGNON

Tomato-harissa butter, roasted garlic

Sides (choice of 3)

SAUTEED BROCCOLINI

Garlic, extra virgin olive oil, lemon

ASPARAGUS

Sauce Gribiche

ROASTED GARLIC POTATO PURÉE

LOADED GREEK FRIES

Desserts

CHEF'S SELECTION



Private Dinner Menu

TIER A - \$250 PER PERSON - SERVED FAMILY STYLE

Cold Mezze (choice of 3)

HUMMUS

Chickpeas, sumac, zaatar

TZATZIKI

Crushed Kalamata, fresh dill

MOUHAMMARA

Roasted red pepper, toasted walnuts, pomegranate

MELITZANOSALATA

Eggplant, Aleppo pepper, onion, citrus,

MARINATED OLIVES

Extra virgin olive oil, picked herbs

OLIVE TAPENADE DUO

Castelvetrano & Kalamata

ROASTED BEETS

Feta & pistachios

TORSHI

House pickled vegetables

SPICY PERSIAN CUCUMBERS

Almonds, goat cheese

Seafood

BRIDGE TOWER

Maine lobster cocktail, oysters, colossal shrimp,
seafood aguachile, salmon tartare

CHAR-GRILLED OYSTERS

Chargrilled oysters, scampi buer, baguette

Hot Mezze (choice of 3)

SPICED WHOLE ROASTED CAULIFLOWER

Labneh, charred lemon, pomegranate

CRISPY EGGPLANT & ZUCCHINI

Mouhammara

STEAMED LITTLE NECK CLAMS

White wine, Spanish chorizo, crushed tomatoes, fresh herbs

ROASTED HEIRLOOM CARROTS

with dukkah

CHARRED SPANISH OCTOPUS

Beluga lentils, labneh, fingerling potatoes



Salad (choice of 2)

SEASONAL MELON

Cucumber, feta, mint, extra virgin olive oil

FATTOUSH

Traditional ingredients, sumac vinaigrette

MAINE LOBSTER COBB SALAD

Maine lobster, baby gem lettuce, summer truffle, avocado, hard-boiled egg, Neuske applewood bacon, baby heirloom tomatoes, green goddess dressing

Entrées (choice of 3)

SWORDFISH "MILANESA"

Beurre blanc, sunny side farm egg, tri color salad

WHOLE GRILLED CATCH OF THE DAY

Watercress, fennel, red onion

GRILLED HEAD-ON PRAWNS

Garlic chili butter, charred lemon, herb salad

LOBSTER RISOTTO

Carnoli rice, caviar butter

COLORADO RACK OF LAMB

Pistachio crust, black olive demi, watercress salad

OR

30 oz. "BUTTERO" RIBEYE

Salsa verde

Sides (choice of 3)

SAUTEED BROCCOLINI

Garlic, extra virgin olive oil, lemon

ASPARAGUS

Sauce Gribiche

ROASTED GARLIC POTATO PURÉE

LOADED GREEK TRUFFLE FRIES

LOADED GREEK FRIES

Desserts

CHEF'S SELECTION



Menu Enhancements

FOR SPECIAL EVENTS AND PRIVATE DINNERS SUPPLEMENTAL CHARGE

EAST & WEST COAST OYSTERS

Served with mignonette and cocktail sauce
Available with caviar & creme fraiche supplement

MAINE LOBSTER COCKTAIL

ALASKAN KING CRAB LEGS

COLOSSAL SHRIMP COCKTAIL

HAMACHI CRUDO

Citrus, strawberry relish, basil oil

SCALLOPS

Aguachile

SALMON TARTARE

Green olive tapenade, capers, fennel pollen

*** All of the above listed items can be served
in any combination as towers or stations**

ALASKAN KING CRAB LEGS

Served Hot

CAVIAR SERVICE

Traditional accompaniments

UNI in SEAWATER

Japanese hokkaidō uni with kaisui no aji

CHAR-GRILLED OYSTERS

Served with scampi butter and toasted baguette

MAINE LOBSTER COBB SALAD

Maine lobster, baby gem lettuce, summer truffle,
avocado, hard-boiled egg, Neuse applewood bacon.