

TRADEMARK

taste + grind

EVENTS MENU

minimum of 40 guests



FOOD

PASSED HORS D'OEUVRES

FOR THOSE OF US WITH DIETARY OBSERVATIONS

below you'll see some icons with dietary observations, **if the icon is present the menu item suits the diet**

 gluten-free  vegan  vegetarian

1 HOUR - 40 person minimum

 VG

WHIPPED RICOTTA black pepper, truffle honey

 VG

SHIITAKE BACON SLIDER kbbq, charred scallion kewpie

 VG

ARANCINI herb pesto, wild mushrooms

 VG

STRACCIATELLA tomato & fennel pollen, foccacia

 VG

MUSHROOM TOAST whipped ricotta, frico, truffle

CRAB SLIDERS tarragon mayo, celery

PHYLLO WRAPPED SHRIMP preserved lemon aioli

TUNA POKÉ SPOON avocado mousse, macadamia

CRAB WONTONS miso duck sauce

BURGER SLIDERS cheddar, b+b pickles

MERGUEZ SLIDERS goat cheese, sweet pepper, harissa aioli

CHICKEN LETTUCE CUP sweet chili peanut sauce, cilantro, shiso leaves

PULLED PORK SLIDERS crispy pickled onions, slaw + mustard

BEEF TARTARE frico, truffle, shiso

FRIED CHICKEN SLIDERS cherry pepper jam, lemon aioli

FRIED CHICKEN SLIDERS hot pepper jelly, bleu cheese ranch

MEATBALL classic tomato, provolone

FOOD

RECEPTION DISPLAYS

THE ARTHUR AVE | 1.5 hours

GRISSINI + OLIVES

BOCCONCINI + ARTICHOKE sicilian vinaigrette

MEATBALLS pomodoro

CACIO E PEPE ARANCINI

STRACCIATELLA roasted pepper, basil aioli

PROSCIUTTO + FIG CROSTINI gorgonzola, aged balsamic

CAPONATA foccacia

GET 'EM TO THE GREEK | 1.5 hours

MARINATED FETA

GF VG

TZATZIKI za'atar chips

GF VG

MUHAMMARA pita

GF VG

LAMB GYRO MEATBALL SLIDERS lemon jam, goat cheese

CRISPY ZUCCHINI paprika aioli

VG

CHICKPEA SALAD

GF V VG

HUMMUS crudités

GF V VG

VIVA LA FIESTA | 1.5 hours

CHEPE'S GUACAMOLE

GF V VG

OCTOPUS CEVICHE tostada

SHRIMP COCKTAIL AGUACHILE

GF

BABY CORN ELOTE SALAD cotija, paprika

GF VG

CHICKEN TINGA FLAUTAS queso oaxaca, tomatillo

GF

CARNE ASADA SKEWER salsa verde

GF

PLANTAIN CHIPS + PICO DE GALLO

V VG

CHEESE + CHARCUTERIE

dried fruits + nuts, pickled vegetables, mostarda, jams,
artisanal bread + crostini

FOOD

BUFFET

40 person minimum

SALADS - choose one

VG

CAESAR

VG

KALE aioli, crispy chickpeas, golden raisins, citrus, parm

VG

CHARRED CARROT almonds, feta, honey tahini

GF

VG

MARKET LETTUCE red wine vinaigrette, shallots, soft herbs

FREGOLA CHOPPED SALAD

ENTRÉE - choose two

SALMON seasonal garnish

GF

ROASTED COD shiitake mushroom, ginger soy

VG

SEAFOOD RISOTTO squid ink, saffron aioli

GF

MAC N' CHEESE add lobster +9pp

VG

ROASTED CHICKEN cherry pepper, lemon

ORECCHIETTE wild mushroom, herb pesto, stracciatella

GF

RIGATONI BOLOGNESE hand-made pasta, soft ricotta, grana padano

GF

ROASTED BEEF TENDERLOIN au poivre, roasted cippolini

VG

GRILLED SKIRT STEAK scallion, salsa verde

VG

SPINACH LASAGNA ROTOLO whipped ricotta, pomodoro

EGGPLANT PAVÉ béchamel, parmesan, basil pesto

SIDES - choose one

GF VG

ROASTED FINGERLINGS caramelized shallots, mustard

GF VG

WHIPPED POTATO PURÉE

GF VG

CAULIFLOWER raisin pesto, herbs

GF V VG

BROCCOLINI toasted garlic, calabrian chili

GF VG

CREAMED SPINACH

V VG

CRISPY BRUSSELS thai chili

V VG

GRILLED ASPARAGUS preserved lemon, caper

VG

CACIO E PEPE POLENTA

BEVERAGE

BEER & WINE

2 HOURS • 3 HOURS

FULL OPEN BAR

2 HOURS • 3 HOURS

NON-ALCOHOLIC

2 HOURS • 3 HOURS

VODKA

GREY GOOSE, KETEL ONE CITRÓN, TITO'S, SOBIESKI

GIN

BOMBAY SAPPHIRE, HENDRICK'S, TANQUERAY, SPRING 44

RUM

BRUGAL, MOUNT GAY BLACK BARREL, PLANTATION, YAGUARA

TEQUILA

CASAMIGOS, PATRÓN, SAUZA, REVOLUCIÓN, ILEGAL MEZCAL

WHISKEY

**WOODFORD RESERVE, MAKER'S MARK, JACK DANIEL'S RYE,
TULLAMORE DEW, REDEMPTION RYE, JOHNNY WALKER BLACK**

BEER

ENTIRE BEER MENU AVAILABLE

WINE house wines by the glass available

**PINOT GRIGIO, SAUVIGNON BLANC, CHARDONNAY, ROSÉ, PINOT NOIR,
AND CABERNET SAUVIGNON**

*specific spirits may be affected by availability and seasonality