

THE  
**WILSON**  
COCKTAILS & SEAFOOD

## RESERVATIONS PACKAGES

### **NEW** \$395: 12-15 GUESTS

HUMMUS sunflower dukka, laffa

WHIPPED RICOTTA green olive gremolata

SHISHITOS tajin, lime

BEEF SLIDERS (25) american, black pepper mayo, pickle

CACIO E PEPE ARANCINI pesto aioli

### **YORK** \$595: 20-25 GUESTS

SEASONAL CRUDITE

HUMMUS sunflower dukka, laffa

GUAC + CHIPS cilantro, pickled fresno

SHISHITOS tajin, lime

BEEF SLIDERS (20) american, black pepper mayo, pickle

FRIED CHICKEN SLIDER (20) remoulade, hot honey, shaved cabbage

### **CITY** \$795: 30-35 GUESTS

SEASONAL CRUDITE

CHARCUTERIE BOARD

HUMMUS sunflower dukka, laffa

WHIPPED RICOTTA green olive gremolata

SHISHITOS tajin, lime

BEEF SLIDERS (60) american, black pepper mayo, pickle

FRIED CHICKEN SLIDER (60) remoulade, hot honey, shaved cabbage

CACIO E PEPE ARANCINI pesto aioli

EXECUTIVE CHEF:  
ADRIENNE GUTTIERI

