

a.kitchen

COCKTAIL RECEPTION

MINIMUM PARTY OF 6

STATIONARY:

ASSORTED CHEESE 10^{PP}

MARINATED OLIVES 3^{PP}

SEASONAL VEGETABLES WITH ROMESCO 6^{PP}

WHITE BEAN HUMMUS 8^{PP}
served with freshly baked bread & vegetables

FRESH SHUCKED OYSTERS 48^{PER DOZEN}

SHRIMP COCKTAIL 7.5^{PP}

PASSED:

HAMACHI TARTARE 5^{PER PIECE}
on squid ink cracker

SMOKED ARCTIC CHAR 5^{PER PIECE}
on anadama toasts

CAPUTO BROS BURRATA & CHARRED EGGPLANT 5^{PER PIECE}
on potato toasts

BEEF TARTARE
potato skins or potato bread

CREEKSTONE BURGER SLIDERS 6^{PER PIECE}
Lancaster swiss, pickles, bacon-onion jam

GRILLED CHICKEN SKEWERS 4^{PER PIECE}
barbeque eggplant

BEET DEVEILED EGGS 4^{PER PIECE}

menu is subject to change.

wine & cocktails are available at your request for an additional price.