



The Garden

June Reception Menu

\$50 per person // your choice of 5 stationed & passed appetizers + 4 Pizzas

STATIONED

Salumi & Select Cheeses

Butter Bean Hummus with Crudite

Chicken Liver Mousse with Seasonal Mostarda & Crostini

Yellowfin Tuna Crudo with Meyer Lemon & Calabrian Chili (+\$5 per person)

Marin Miyagi Oysters with Champagne Mignonette (+\$6 per person)

PASSED

Deviled Eggs with House-made Harissa & Coriander

Crispy Polenta Fries with Olive Aioli

Tempura Summer Squash with Lemon Crème Fraîche

Beets & Avocado with Spiced Honey Vinaigrette

Charred Spring Onions en Croute with Caper Relish

House-made Pork Meatballs with Pesto OR Arrabiata

Smoked Trout Fritter (+\$5 per person)

PIZZA

Margherita with Crushed Tomato, Mozzarella & Basil

Bianca with Ricotta, Mozzarella, Basil & Garlic

Summer Squash with Gaeta Olive, Calabrian Chili, Pecorino & Mint

Salami Piccante with Crushed Tomato, Mozzarella, Gypsy Peppers, Onion & Chili

House-Made Sausage with Harissa, Pecorino & Castelvetrano Olives