



# The Garden

## October Reception Menu

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

### STATIONED

Salumi & Select Cheeses

Butter Bean Hummus with Crudite

Yellowfin Tuna Crudo with Meyer Lemon & Calabrian Chili (+\$4 per person)

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

Duck Rilette Crostini with Apple Chutney (+\$4 per person)

### PASSED

Tempura Fall Squash with Whipped Lemon Crème Fraîche

Fontina Fritter with Roasted Garlic Aioli

Mozzarella, Marinated Eggplant & Figs

Roasted Beet Skewers with Feta & Olive

House Made Meatballs with Pistachio Pesto <sup>or</sup> Arrabiata

### PIZZA

Margherita with Crushed Tomato, Mozzarella & Basil

Bianca with Ricotta, Mozzarella, Basil & Garlic

Eggplant with Crushed Tomato, Calabrian Chilis, Ricotta Salata, Dried Olive & Mint

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

House-Made Sausage with Mozzarella, Charred Escarole & Red Onion

Potato with Prosciutto di San Daniele, Fontina & Rosemary