



SOCIALS + COCKTAIL PARTIES

Signature Social Packages, are customizable + will offer a full floating meal

ADD ON if being added to existing menu / experience
add on hors d'oeuvres (per guest): \$8 each
add on tapas (per guest): \$16 each

MINI COCKTAIL PARTY \$5750 for up to 30
- includes 5 hors d'oeuvres + 1 passed dessert, 1 chef + 2 servers
- includes glassware, 1 bartender, includes passing trays + ice
- includes 4 cocktail tables / optional lounge / bistro furniture avail
+ tax + 16% admin fee + delivery + gratuity (\$100 per staffer)

SOCIAL SUPPER floating dinner, \$7500
base includes 30 guests (\$75 per additional gst up to 50 guests)
- includes 2 servers + chef team
- includes bar table + 4 cocktail tables + 2 sofas + 4 club chairs
- select 4 hors d'oeuvres + select 3 tapas + 1 dessert bite
- includes 3 hours of food + bartender
- includes all vessels + passing trays, includes wine glasses
- includes al fresco kitchen set up / saltine trolley
+ tax + admin fee + delivery + gratuity (\$100 per staffer)



HAMPTONS ARISTOCRAT

HORS D'OEUVRES bite sized

salmon crudo + crispy rice + avocado mousse + spicy aioli, gf + pesc
 braised australian lamb + pappadam + mint raita, gf
 truffle grilled cheese + shaved black truffle, veg
 smoked watermelon nigiri, pickled cucumber + sushi rice, vegan + gf
 sweet potato tart, whipped potato salad, gf + veg
 spicy lobster + tempura maki, fermented black bean, gf + pesc
 seasonal arancini, asparagus / corn / squash, gf + veg
 crispy prosciutto + deviled quail egg, gf + pesc
 buffalo cauliflower, tempura fried + buttermilk ranch, vegetarian + gf
 beef tartare + crispy tot + sturgeon caviar, gf
 chicken-fried chicken + biscuit, hot honey mustard + butter pickle
 tuna tostada + avocado wasabi mousse + shaved radish, gf + pesc
 black garlic + wagyu beef, seared dumpling
 fried gnocchi + caviar, smoked crema, pesc
 shrimp corn dog + aristocrat jam, pesc
 naruto, spicy tuna + cucumber, spicy aioli + sesame, gf + df + pesc
 lobster nacho + goat cheese + pickled corn, gf + pesc
 tomato pie, cheddar pastry dough + farm tomato, veg
 pickled mushroom crudo, catch of the day, gf + pesc + df
 parmesan biscuit + crispy jamon iberico + parmesan mousse

TAPAS enjoyed on a small plate

braised lamb, raita, candy pistachio + pomegranate, gf + \$8pp
 spicy tuna poke + pickled cucumber + sushi rice, gf + pesc + df
 beef carpaccio + quail yolk + pickled mustard + herbs, gf + df
 colossal shrimp cocktail, spicy cocktail, gf + pesc
 lemongrass lobster + couscous, coconut bowl, pesc
 spiced lamb mini burger + grainy mustard + seared brioche bun
 fried squash blossom, goat cheese + artichokes, meyer lemon aioli, gf + veg
 spicy lobster nori taco, sushi rice + shaved radish, gf + pesc
 wild salmon sashimi nori taco, sushi rice + avocado wasabi + crispy rice, gf + p
 smoked chicken taco + salsa verde + feta + green goddess, gf
 chicken fried buffalo cauliflower, bleu cheese'ed ranch, veg
 peking duck + scallion pancake, hoisin + scallions, + \$5 pp
 bistro burger, tomato + remoulade, brioche + cornichon
 tuna tostada + avocado mousse + sesame, gf + pesc
 ricotta gnocchi + corn puree + jalapeno, veg, + \$7 pp
 seasonal mushroom + herbs grilled pullman, veg
 taquito salad, grassfed ground beef, lettuce + cheddar + crema + tortilla, gf
 hot buttered lobster rolls + herbs, pesc
 paella boudain, saffron aioli + pasture raised pork + shrimp + popcorn rice
 tomato + garlic flatbread + jamon iberico, farm tomato (available vegan)
 pesca fresca, calamari + shrimp salad, crostini, gf
 tuna blt slider, seared sushi grade tuna + wasabi aioli + farm tomato