

HAND PASSED HORS D'OEUVRES MENU ~ 20 piece minimum each

Price per Piece

VEGETARIAN

Goat Cheese Crostini, Tomato Conserva, Chive Oil* V	\$3.75
Mushroom Crostini, Brie, Roasted Wild Mushrooms, Aged Balsamic* V	\$4.00
Marinated Cucumber Crostini, Feta, Pink Peppercorns* V	\$4.00

VEGAN

White Bean Crostini, Thyme, Truffle Oil* DF, VV	\$3.75
French Fries Cones GF, DF, VV	\$4.00
Truffle Fry Cones GF, DF, VV	\$5.00
Tempura Vegetables, Sweet and Sour DF, VV	\$3.50

SEAFOOD

Mini Lurcat Crab Cakes, Dijon Aioli DF	\$4.75
Tempura Shrimp, Sweet and Sour DF	\$5.00
Mini-Shrimp Rolls, Sweet and Sour DF	\$4.75
Miso Seabass (in a spoon)* GF, DF	\$5.50
Prosciutto Wrapped Shrimp, Sambuca Glaze, Fennel Pollen* GF, DF	\$5.50

MEAT

Country Ham Crostini, Frisee, Brie, Ames Honey*	\$5.00
Steak Tartare, Crostini* DF	\$5.00
Bite Size Fried Chicken Sandwiches, Pickled Cucumber, Sriracha Mayo	\$5.00
Lurcat Burger, Single	\$5.00

* These items can be made gluten free with 48 hour notice

PLATTERS - *serves up to 25 guests

Crudités Platter, Blue Cheese GF, V	\$125
Apple, Cheese, Chive Salad GF, V	\$125
Artisan Cheese Platter, Dried Fruits, Nuts, Honey V	\$175
Charcuterie Platter- Chef Selections of Meats, Mostarda, Olives GF, DF	\$200
Burrata Salad, Tomato, Basil, Balsamic GF, V	\$150
Jumbo Shrimp, Cocktail Sauce GF, DF	\$225
Oysters, Mignonette, House Hot Sauce GF, DF	Market Price
Seafood Tower GF, DF	Market Price
Carved Tenderloin, Chimichurri GF, DF	Market Price
Carved Prime Rib, Horseradish Creme Fraiche GF	Market Price

PRIVATE DINING MENU \$80.00 Per Guest

SALADS

Apple, Cheese, Chive GF, V

Green Salad, Mixed Greens, Shaved Vegetables, Pecorino, Preserved Lemon Vinaigrette GF, V

DINNER PLATES - (Choice of 3)

Korean Barbecue Salmon, Black Rice, Ginger, Scallion** GF

Korabuta Pork Chop, Honey-Mustard Glaze, Baby Potatoes, Frisee, Sauce Charcuterie, Grilled Lemon** GF

Miso Seabass, Rice Noodles, Cabbage Slaw GF, DF +\$15

Roasted Amish Chicken Heirloom Tomato, Eggplant, Zucchini, Walnut-Parsley Pistou GF, DF

7oz Filet Mignon, Red Wine Reduction, Roasted Mushroom, Cambozola** GF +\$10

6oz Wagyu Filet Seasonal Vegetables, House Steak Sauce** GF +\$25

Seasonal Risotto GF, VV

Flank Steak, Oyster Mushrooms, Spring Onion, Chimichurri GF, DF

VEGETABLES

Roasted Cauliflower GF, V

Lurcat Fries GF, V, VV

Baby Potato, Chive Butter, Crème Fraîche GF, V

Broccolini, Chimichurri, Pecorino GF, V

DESSERT

Basque Cheesecake, Blueberry Compote, Crème Chantilly GF, V

Cafe Mocha, Dark Chocolate, Espresso, Hazelnuts V

Warm Cinnamon-Sugar Doughnuts V

Sebastian Joe's Ice Cream or Sorbet GF, V

GF Gluten Free

DF Dairy Free

V Vegetarian

VV Vegan

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**These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Pricing not inclusive of tax, 6% service charge or 16% gratuity.