

REVOLUTION

woodfire dining

Hors D' Oeuvres Select up to 4

- Shrimp Cocktail - 50 Per Doz
- Tuna Tartar on English Cucumber - 60 Doz
- Creole Crab Cakes - 70 Doz
- Mediterranean Skewer with White Anchovy - 32 Doz
- Sliced Sirloin with Roquefort and Pickled Onion - 50 Doz
- Wild Mushrooms Spanikopita - 30 Doz
- Deviled Eggs with Caviar - 50 Doz
- Smoked Norwegian Salmon on Rye - 38 Doz
- Open Faced Mini Cheeseburger, Aioli, Pickle, Tomato - 39 Doz
- Artichoke & Mozzarella Arancini - 32 Doz
- Mini Tenderloin Sliders - 96 Doz
- Bacon Wrapped Sea Scallops, Apricot Chutney - 48 Doz
- Onion Soupe Boule - 36 Doz
- Shiitake & Leek Springroll - 37 Doz
- Ginger Cured Salmon, Wasabi Tobiko - 48 Doz

Displays

Chilled Seafood - Shrimp, Oysters, Lobster, and Clams on the Half Shell
135 Serves Six Guests

Imported and Domestic Artisanal Cheeses
8 Per Guest

Cured Meats Charcuterie Board
12 per Guest

Grilled Seasonal Vegetables
7 Per Guest



All private events are based on a three hour service and must be secured with a non-refundable deposit. Final menu and guest counts are due 72 hours prior to event. Non-refundable final payment, based on minimum requirement for the room selected, plus any additional guests/menu selections, plus a ++21% taxable service charge and applicable sales tax, is due in full 48 hours prior to event. REVOLUTION can not provide alcohol; however, guest is welcome to bring their own wine and/or beer.