

RYAN BROWN

SMALL PLATES STATIONS SAMPLE MENU OPTIONS

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GREENMARKET DISPLAY

Local artisanal cheeses. Organic crudités with warm bagna cauda.
Fresh and dried fruits. Crackers, bread, and crisps.

ITALIAN MARKET

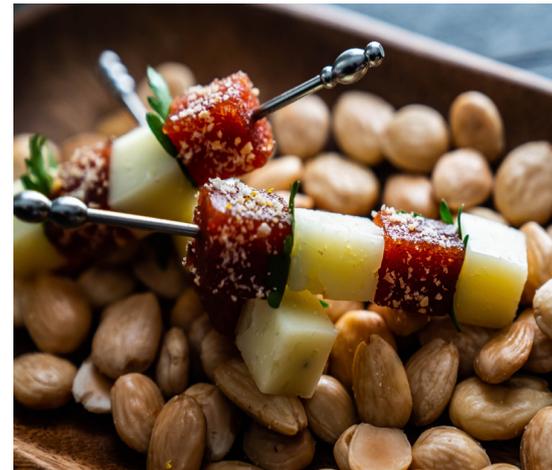
Two bite meatballs in classic marinara sauce. Brooklyn ricotta and Parmesano Reggiano.. Warm pizza bianca with rosemary. Eggplant caponata with bruschetta. Chopped Italian salad served in parmesan cups.

MEDITERRANEAN SKEWERS

Grilled skewers—grilled vegetable, chicken souvlaki, and lamb kofte with dipping sauces; cucumber tzatziki, spicy romesco, and garlic aioli; Warm pita triangles with hummus. Miniature spanikopitas. Bulgarian feta marinated in olive oil and spicy peppers. Moroccan olives.

SALMON POKE BOWLS

Raw marinated salmon with mirin-soy dressing on sticky rice or romaine. A variety of toppings such as cucumber, crispy shallots; avocado, scallions, edamame, seaweed salad, sriracha aioli, sesame seed furikake.



BURGERS AND FRIES

Clients chooses 3 types of sliders—classic beef burger, spicy lamb burger, turkey burger, salmon burger, vegetarian chickpea burger. All served on two bite brioche buns. Variety of toppings and sauces to include: ketchup, mustard, Kewpie mayonnaise, special sauce, balsamic grilled onions, sautéed wild mushrooms, Brooklyn Brine pickles, heirloom cherry tomatoes (per seasonal availability) and a variety of cheeses. Classic and sweet potato fries.

MAC AND CHEESE

Creamy macaroni and cheese with a variety of toppings such as blue cheese, smoked gouda, bacon, sauteed garlicky mushrooms, roasted broccoli, roasted cherry tomatoes with oregano, scallions, Italian sausage and breadcrumbs.



ANTIPASTI

Grilled marinated antipasti vegetables such as squashes, sweet peppers, mushrooms, and baby artichokes. Italian breads and grissini with olive oils and spicy condiment. Italian salume, prosciutto, and bresaola. Parmesan chunk with Italian white truffle oil. Asiago and marinated bocconcini.

BROOKLYN MEETS SAVANNAH

Buttermilk marinated fried chicken fingers served with honey mustard, garlic sauce, and ketchup; Hoppin' John rice cakes; barbequed beef or pork on buttermilk biscuits; Southern cole slaw in lettuce cups; fresh watermelon slices (per seasonal availability).



MINI TAQUITOS

Miniature taquitos (rolled, fried tacos) served with a variety of fillings such as pork carnitas, grilled vegetables, and spicy chicken. Yellow rice and black bean cakes. House made guacamole, A variety of salsas such as salsa verde, pico de gallo, and spicy mango. Mexican crema, cilantro



DIM SUM

Pork and ginger meatballs; Chicken satay with peanut sauce; crispy vegetarian spring rolls; a variety of dumplings such as vegetable and kale, lemongrass chicken, and shrimp and pork shumai; grilled Asian eggplant with sesame and scallions; A variety of dipping sauce such as sesame-garlic, Asian cocktail sauce, and coconut-cilantro sauce.



NEW YORK STEAKHOUSE (\$10 PER PERSON SUPPLEMENT)

Filet mignon skewers served with RBCNY steak sauce, mustard, and horseradish aioli. Shrimp cocktail shots. Tiny twice baked potatoes. Caesar salad in Parmesan cups. Classic New York dinner rolls and butter.