

PLATED BRUNCH

2-COURSES, \$40 PER GUEST

The host will pre-select 3 small plates and 3 brunch dishes prior to the gathering.
A dedicated server will take each guest's order at the event.

SMALL PLATES

3 small plates, pre-selected

FRESH FRUIT & BERRIES

mint

GREEK YOGURT & GRANOLA

homemade granola, coconut milk, berries

WHIPPED RICOTTA

orange blossom honey, thyme, sourdough

WHIPPED EGGPLANT DIP

zucchini chips

CRUSHED AVOCADO

chimichurri, seeded corn cracker

BRUNCH DISHES

3 brunch dishes, pre-selected

WEST COAST TOAST

avocado, poached eggs, anaheim chili salsa

ROASTED MUSHROOM WHOLE WHEAT FLATBREAD

tallegio, black truffle

FALL MARKET SALAD

avocado, cherry tomato, green beans, mushroom "bacon",
corn, blue cheese, romaine, radicchio, herbs, red wine vinaigrette

add grilled chicken, salmon or chipotle shrimp

GRILLED SHRIMP BLT

chipotle, avocado, lime, multigrain toast, zucchini chips

BOWERY BURGER

grass-fed beef, jack cheese, beefsteak tomato, red onion, aioli, fries

CACIO E PEPE

whole wheat trumpet pasta, english peas, pecorino, black pepper

SCOTTISH SALMON

summer squash, blistered tomato, saffron farro, cherry, pine nut, salsa verde

BRUNCH COCKTAILS

\$15 PER GUEST, PER HOUR

Choice of two signature brunch cocktails

BRUNCH COCKTAILS

Choice of two

BLOODY MARY

celery, horseradish, dijon, choice of spirit

BUILD-YOUR-OWN MIMOSA

house champagne, cold pressed juices, fresh fruits

GROWLER OF BELLINI

prosecco, peach puree, white peaches

GROWLER OF APEROL SPRITZ

aperol, prosecco, soda water, orange slice

BEVERAGES

Included

SOMMELIER'S CHOICE OF RED, WHITE & SPARKLING WINE

JUICES & COFFEE

BOTTLED STILL & SPARKLING WATER

PLATED LUNCH

3-COURSES, \$45 PER GUEST

The host will pre-select 3 small plates and 3 dishes prior to the gathering. In addition, we will offer 4 desserts. A dedicated server will take each guest's order at the event.

SMALL PLATES

3 small plates, pre-selected

CRUSHED AVOCADO

chimichurri, seeded corn cracker

WHIPPED EGGPLANT DIP

zucchini chips

WHIPPED RICOTTA

orange blossom honey,
thyme, sourdough

LIONI BURRATA

heirloom tomato relish, balsamic,
basil, red chili, grilled sourdough

SPICY SALMON CRISPY RICE

scallion, spicy mayo

SEASONAL GREEN SALAD

mixed baby lettuces, bartlett pear, chicory,
shaved vegetables, lemon vinaigrette

DISHES

3 dishes, pre-selected

USQ GRAIN BOWL

lentils, brown rice, quinoa,
roasted beet hummus, marinated chickpeas,
market greens, cauliflower, pickled mushroom
and radish, sunflower seeds

GREENMARKET CHOPPED SALAD

kale, romaine, radicchio,
honey crisp apple, spiced walnuts,
green beans, mushroom "bacon",
pickled cranberries, gorgonzola
*add roasted chicken,
salmon or chipotle shrimp*

CRISPY CHICKEN SANDWICH 16

b & b pickles, shredded lettuce,
tomato relish, chipotle buttermilk
ranch dressing

CHIPOTLE SHRIMP TACOS

red cabbage, avocado, salsa, radish, lime

BOWERY BURGER

grass-fed beef caramelized onion, fontina cheese,
special sauce, house pickle

ROASTED MUSHROOM WHOLE WHEAT FLATBREAD

tallegio, black truffle

ROASTED TURKEY SANDWICH

fontina pickled onions,
arugula, herb aioli

EGGPLANT MILANESE

roasted mushrooms,
oven dried tomato,
arugula, lemon, parmesan

CACIO E PEPE

whole wheat trumpet pasta,
english peas, pecorino, black pepper

RED SNAPPER VERACRUZ

green rice, cured olive,
radish, arugula
+\$10 per guest

GRILLED SKIRT STEAK

broccolini, crisp chili
parmesan potatoes, salsa verde
+\$10 per guest

DESSERTS

WARM CHURROS

cinnamon sugar, mexican chocolate sauce

BOWERY ROAD CHOCOLATE CHIP COOKIES

glass of mocha milk

PUMPKIN CHEESECAKE

cinnamon pear caramel, gingersnap crumble

APPLE CROSTADA

pecan caramel, cinnamon gelato, whipped cream

PLATED DINNER

3-COURSES, \$65 PER GUEST

The host will pre-select 3 small plates and 3 dishes prior to the gathering. In addition, we will offer 4 desserts. A dedicated server will take each guest's order at the event.

SMALL PLATES

3 small plates, pre-selected

CRUSHED AVOCADO

chimichurri, seeded corn cracker

WHIPPED EGGPLANT DIP

zucchini chips

LIONI BURRATA

heirloom tomato relish, balsamic, basil, red chili, grilled sourdough

SPICY SALMON CRISPY RICE

scallion, spicy mayo

SEASONAL GREEN SALAD

mixed baby lettuces, bartlett pear, chicory, shaved vegetables, lemon vinaigrette

GULF SHRIMP COCKTAIL

classic remoulade & cocktail sauces, lemon
+\$10 per guest

DISHES

3 dishes, pre-selected

ROASTED MUSHROOM WHOLE WHEAT FLATBREAD

tallegio, black truffle

EGGPLANT MILANESE

roasted mushrooms, oven dried tomato, arugula, lemon, parmesan

CACIO E PEPE

whole wheat trumpet pasta, english peas, pecorino, black pepper

GRILLED BRICK CHICKEN

brussels sprouts, pickled red onions, jalapeño green goddess

SCOTTISH SALMON

roasted cauliflower, pine nut cream, grapes, lemon, garlic chili vinaigrette

RED SNAPPER VERACRUZ

green rice, cured olive, radish, arugula

GRILLED SKIRT STEAK

broccolini, crisp chili parmesan potatoes, salsa verde

FILET AU POIVRE

honey roast carrots, olive oil whipped potato

+\$15 per guest

DESSERTS

WARM CHURROS

cinnamon sugar, mexican chocolate sauce

PUMPKIN CHEESECAKE

cinnamon pear caramel, gingersnap crumble

BOWERY ROAD CHOCOLATE CHIP COOKIES

glass of mocha milk

APPLE CROSTADA

pecan caramel, cinnamon gelato, whipped cream

BEVERAGES

COCKTAILS

Mixed and bottled in-house

small 14 large 20

MANDARIN COSMOPOLITAN

ketel one, mandarin napoleon,
cranberry cordial, lime

FROZEN PINEAPPLE MARGARITA

pueblo viejo, dry curacao,
pineapple, lime

NEGRONI MELA

boertoux brandy, aperol,
amaro montenegro

OLD FASHIONED

four roses bourbon, bada bing cherries,
black walnut bitters

DRAFT BEER

Pints 8 Pressurized growlers 40

SOLID GOLD LAGER

founder's
grand rapids, mi

AMERICAN AMBER ALE

bell's
comstock, mi

BOTTLED BEER

ALLAGASH WHITE

maine

NARRAGANSETT LIGHT TALL BOY

rhode island

WINES BY THE GLASS

SPARKLING

prosecco brut 12
bisol 'jeio', veneto, it nv

ROSÉ

provence blend 14
domaine de cala
coteaux varois en provence, fr 2018

WHITE

sauvignon blanc 'sancerre' 12
foucher 'le mont'
loire valley, fr 2018

pinot grigio 13
elena walch 'selezione'
alto adige, it 2018

chardonnay 'macon-verze' 15
nicolas maillet
burgundy, france 2018

RED

pinot noir 16
red tail ridge
finger lakes, ny 2016

malbec 'le croizillon' 13
chateau les croisille
cahors, fr 2018

cabernet sauvignon 14
upwell
lodi, ca 2017