



SPRING/SUMMER 2026
MENU

Rhubarb
HOSPITALITY
COLLECTION



This menu pushes the boundaries of culinary creativity while maintaining a strong focus on sustainability.

Our culinary team emphasizes seasonality, using locally sourced ingredients to minimize environmental impact. Each dish is crafted with an experimental approach, drawing inspiration from global travels and everyday experiences.

These elements come together to create a menu that is both innovative and deeply rooted in tradition.

PASSED CANAPÉS

SELECT 6 FOR \$28 PER GUEST



LAND

BUFFALO CHICKEN RANGOON

Zesty Blue, Pickled Celery & Herb

SHORT RIB GRILLED CHEESE

Caramelized Onions, Gruyère, Caviar

BIRRIA TOSTADA

Mint Salsa Verde, Pickled Jalapeno (DF, GF)

ALL BEEF PIG IN A BLANKET

Toasted Sesame, Horseradish Mustard

HOISIN GLAZED DUCK BREAST

Japanese Mayonnaise, Crispy Wonton Cone (DF)

CUSTOM BLEND SLIDER

Special Sauce, Slab Bacon, Onion Jam, Brioche

CHICKEN "CAESAR"

Romaine Lettuce, Parmesan Sable

(GF) gluten free, (DF) dairy free, (VG) vegan, (V) vegetarian



SEA

SPICY TUNA TART

Diced Tuna, Tomato Water Dressing, Spicy Yuzu Gel, Avocado Cream, Kombu Tart (DF)

HAMACHI TATAKI

Cucumber, Turmeric-Yuzu Vinaigrette, Rice Chip (GF, DF)

SMOKED SALMON

Croque Madame

RAZOR CLAM CEVICHE

Coconut Milk, Calamansi, Pickled Ginger (GF, DF)

MAINE LOBSTER SALAD

Celery, Preserved Lemon, Brioche

CRAB COCKTAIL CRUMPET

Pickled Kohlrabi, Caviar, Dill

SHRIMP SALAD

Crisp Plantain, Shrimp, Avocado Mousse, Micro Cilantro, Finger Lime

(GF) gluten free, (DF) dairy free, (VG) vegan, (V) vegetarian



GARDEN

NEW POTATO

Cultured Butter, Chive Crème Fraiche, Caviar (GF)

BASIL GOUGÈRE

Tomato Fondue, Tomato Powder (V)

BOMBOLONI PARMIGIANO

Heirloom Tomato Relish, Nasturtium (V)

GREEN PEA TARTINE

Ricotta, Pea Shoot (V)

WHIPPED SHEEP'S MILK TARTLET

Macerated Plum, Espresso (V)

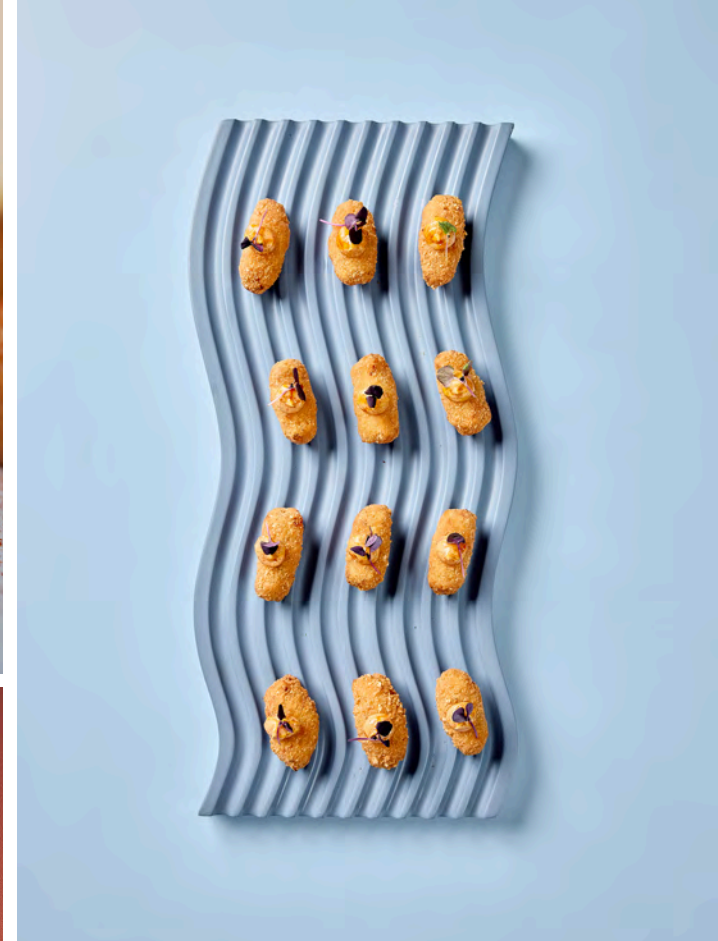
PICKLED WATERMELON

Cheddar Sable, Whipped Basil, Feta (V)

HEART OF PALM CEVICHE

Plantain, Lime, Cilantro (GF, VG)

(GF) gluten free, (DF) dairy free, (VG) vegan, (V) vegetarian





PASSED BOWLS

SELECT 2 FOR \$18 PER GUEST PER HOUR

PASSED BOWLS

SALMON

Olive Oil Poached Salmon, French Lentils, Pink Pepper Crème Fraîche, Dill Oil, Charred Snap Peas, Asparagus (GF)

PERI PERI POUSSIN

Jollof Rice, Curry Puffed Rice, Shaved Fennel & Citrus Salad (GF)

SWEET PEA AGNOLOTTI

Spring Peas, Brown Butter (V)

TAMARIND BRAISED SHORT RIB +\$5

Sweet Potato Purée, Horseradish, Herbs (GF, DF)

TUNA CRUDO

Szechuan Peppercorn, Herb Salsa, Sake Pickled Mushrooms, Fresno Peppers (GF, DF)

FENNEL-LEMON RISOTTO

Charred Artichoke, Parmesan Broth, Basil Oil (GF, V)

TOMATOES

Opal Basil, Pickled Onion, Olive Fricco, Parmesan Aqua Faba (GF, V)



PASSED BOWLS

BURRATA

Fava-Basil Pesto, Baby Gem, Pickled Tomato, Fresno Vinaigrette (GF, V)

CRISPY DUCK

Thai Salad, Nam Jim Dressing, Crispy Shallot, Toasted Peanuts

DIVER SCALLOP +\$5

Wild Maitake Mushroom, Umami Oil, Scallop Chip (GF, DF)

VEGAN BIBIMBAP BOWL

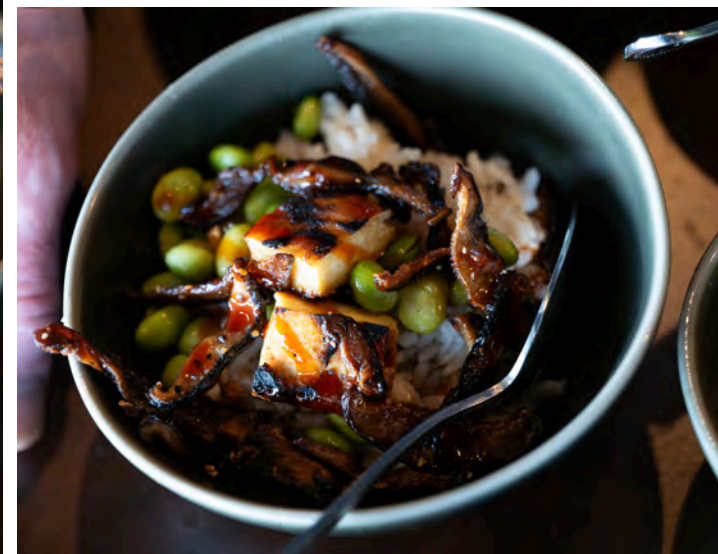
Brown Rice, BBQ Tofu, Pickled Daikon, Edamame, Shiitake(GF)

SALMON POKE BOWL

Sushi Rice, Pickled Cabbage, Charred Spring Onions, Yuzu (DF)

SMOKED FRENCH CARROTS

Babaganoush, Yogurt Labneh, Black Lime, Cashews (GF)





SEATED DINNER

SELECT 3 COURSES FOR \$85 PER GUEST

FIRST COURSE

HUMBLE TOMATO

Heirloom Tomato, Dill Cream Cheese, Garlic Chips, Black Sesame, Mache, Black Garlic (GF, VG)

BABY VEGETABLES

Lavender Shortbread, Parmesan Marbles, Sherry Emulsion, Vegetable Jus (V)

SALAD OF MARINATED MELON

Roasted Beet, Feta, Crystallized Mint, and Basil (GF, V)

BURRATA

Fava-Basil Pesto, Baby Gem, Pickled Tomato, Fresno Vinaigrette (GF, V)

GEM WEDGE CAESAR

Roasted Garlic Dressing, Celery Root-Parmesan Crunch, Herbs (GF, V)

JAPANESE EGGPLANT

Black Garlic Tahini, Labneh, Parsley Crumb, Pickled Pearl Onions (GF, V)

ASPARAGUS

Snow Peas, Meyer Lemon, White Asparagus Romesco, Pecorino (GF, V)



MAIN COURSE

SEA BASS +\$5

Salsa Verde, Heirloom Tomato Broth, Jimmy Nardello, Roasted Yukon Gold Potato (GF)

LOCAL BEEF FILET +\$5

Corn Succotash, Pickled Pepper, Red Wine Nage, Charred Beans (GF)

PAN SEARED BRANZINO

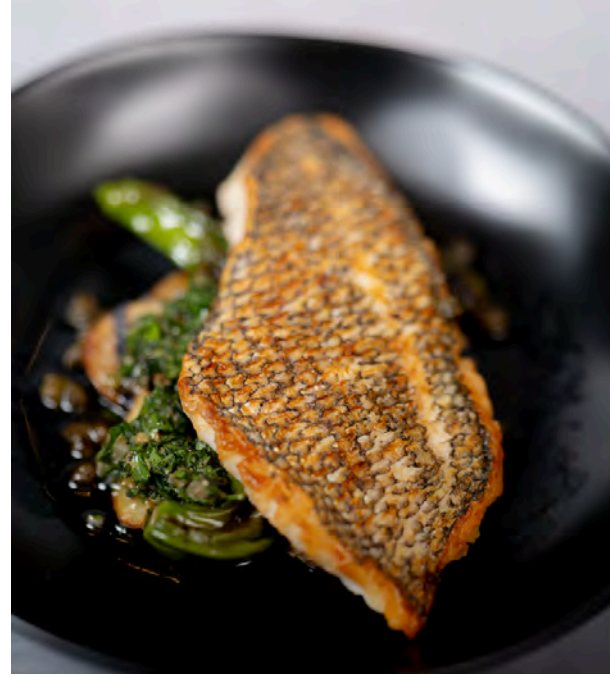
Roasted Artichokes, Potato Tian, Herb Beurre Blanc (GF)

ROASTED ATLANTIC COD +\$5

Fava Beans, Jumbo Asparagus, Sweet Pea Purée, Madras Curry (GF)

FAROE ISLANDS SALMON

Morels, Baby Peas, New Potatoes, Romesco, Chive Oil (GF, DF)



MAIN COURSE

GREEN CIRCLE CHICKEN

Pea & Charred Spring Onion Succotash, Chive Blossom (GF)

CHARRED SHORT RIB

Grilled Asparagus, Sweet Corn, Heirloom Tomato and Chipotle Glaze (GF)

GRASS-FED LAMB LOIN

Merguez Spices, Wilted Gem Lettuce, Mint Labneh, Tarragon Jus, Nasturtium (GF)

POACHED LOBSTER **+\$5**

Grilled Romano Beans, Crispy Matcha Potatoes, Saffron Romesco, Elderflower, Vanilla (GF)





DESSERT COURSE

SELECT ONE PLATED DESSERT OR 3 PASSED SWEETS

PLATED DESSERT

RASPBERRY MILLEFEUILLE

Raspberry Gel, St-Germaine Gel, Milk Gel, Raspberry Jus, Brown Butter Puff Pastry (V)

VALRHONA CARMELIA CREMIEUX

Flourless White Chocolate Cake, Dark Chocolate Pearls, Milk Chocolate Bon Bons (GF, V)

RASPBERRY TART

Lemon Verbena Anglaise, Honey, Mint (V)

CARROT CAKE

Kyoto Carrots, Rum Raisins, Coconut Bavarian Cream, Caramelized Pineapple (GF, VG)


STRAWBERRY-RHUBARB SHORTCAKE

Vanilla-Rhubarb Shrub, Buttermilk Pop-Over, Elderflower Chantilly, Cardamom Meringue (V)

OLIVE OIL CAKE

Citrus syrup, Cherry Vanilla Jam, Buttercream





PASSED SWEETS

PLEASE SELECT 3

PASSED SWEETS

RHUBARB TARTLET (V)

HUCKLEBERRY "HAND PIE" (V)

PASSIONFRUIT TARTLET (V)

GIANDUJA BON BON (V, GF)

KEY LIME PIE SQUARE (V)

ORANGE POLENTA TEA CAKE (GF, VG)

PB&J LINZER COOKIE (V)

S'MORES TARTLET

PINEAPPLE WHOOPIE PIES (V)

BREAKFAST PROFITEROLE (V)





COCKTAIL STATIONS

PRICED FOR 1 HOUR OF SERVICE PER GUEST

COCKTAIL STATIONS

GRAZING TABLE \$28

Chef's Selection of Cured Meats and Cheeses (GF)

SALADS

Grilled Eggplant & Pepper Salad (GF, VG)

Stuffed Pepperoncini (GF, V)

Marinated Mushrooms (GF, VG)

MEZZE

Roasted Eggplant Caponata, Cannellini Bean Hummus, Calabrian Chili Aioli

Grilled Eggplant & Pepper Salad (GF, VG)

ACCOMPANIMENTS

Assorted Marinated Olives (VG, GF)

Baked Lavash, Crackers, Crostini, Focaccia (V)

Seasonal Selection of Fresh and Dried Fruits (VG, GF)

Herbs, Olive Oil, Balsamic (VG, GF)

Optional Enhancement

Live-Action Hand-Pulled Fresh Mozzarella (V, GF) **+\$12**

HIGH-LOW \$30

Korean Fried Chicken Nugget, Caviar (DF)

Deviled Egg, Wagyu Sirloin (DF, GF)

Dry Aged Slider, Clothbound Cheddar, Millionaire Pickles

Duck Fat Potato Wedges, Truffle Dijonnaise (GF, DF)

Truffle Grilled Cheese (V)

(GF) gluten free, (DF) dairy free, (VG) vegan, (V) vegetarian



COCKTAIL STATIONS

RAW BAR \$40

MAINS

Poached Prawns (DF, GF)

East & West Coast Oysters

Cherrystone Clams (DF, GF)

Tuna Tiradito, Aji Amarillo, Leche de Tigre, Citrus, Coriander (GF, DF)

SAUCES

Shallot Mignonette, Horseradish Cocktail Sauce,

Marie Rose Sauce (VG, GF)

Optional Enhancement

Lobster Tails, Stone Crabs, King Crab, Tarragon Remoulade (GF, DF) **+\$38**

Caviar on Twice Baked Potato **+\$20**

Live-Action Shucked Oysters **+\$24**

SUSHI MARKET \$45

MAINS

Big Eye Tuna, King Salmon,

Japanese Hamachi, Fluke, Tamago

Avocado Cucumber, California, Chef's Selection of Specialty Rolls

SAUCES

Soy Sauce, Wasabi, Pickled Ginger

Optional Enhancement

Live-Action Hand Rolls **+MP**

(GF) gluten free, (DF) dairy free, (VG) vegan, (V) vegetarian



COCKTAIL STATIONS

BREADS & SPREADS \$18

MAINS

Roasted Eggplant Caponata, Cannellini Bean Hummus,
Calabrian Chili Aioli

ACCOMPANIMENTS

Lavash Crackers
Toasted Baguette
Seeded Sour Dough
Focaccia

SLIDER BAR \$25

MAINS

Please Select Three Sliders:

All-American, Custom Beef Blend, Vermont Cheddar, Dijon, Onion Jam
Buffalo Chicken, Blue Cheese Slaw

Mini Panino, Salami, Bresaola, Provolone, Broccoli Rabe, Calabrian
Chili- Giardiniera, Focaccia

Tempura Fried Mushroom, Herb Gremolata (VG)
Impossible Burger, Shallot Jam, Potato Roll (VG)

ACCOMPANIMENTS

Potato Wedges, Ketchup, Aioli, Dijionaise (VG, GF)
Gotham Greens Salad, Root Vegetables, Green Goddess (VG, GF)

(GF) gluten free, (DF) dairy free, (VG) vegan, (V) vegetarian



COCKTAIL STATIONS

PHILLY STATION \$24

MAINS

Classic Philly Cheesesteaks

Fried Onions, Cheez Wiz

South Philly Veggie Hoagies (V)

Roasted Eggplant, Herb Marinated Tomato, Broccoli Rabe,
Sharp Provolone

Mini Italian Hoagies

Capicola, Genoa, Pepperoni, Prosciutto, Pepper Shooter Relish,
Red Wine Vinegar, Oregano

Italian Roast Pork Sliders

Broccoli Rabe, Aged Provolone

MEZZE

Tri-colored Pasta Salad

Soft Pretzels

(GF) gluten free, (DF) dairy free, (VG) vegan, (V) vegetarian





DINNER STATIONS

PRICED FOR 2 HOURS OF SERVICE PER GUEST

DINNER STATIONS

CHOP HOUSE \$55

MAINS

Carved Prime NY Strip, Au Poivre Sauce (GF)

Grilled Salmon, Caper-Chive Emulsion (GF, DF)

Sliced Heritage Chicken, Dijon Velouté

ACCOMPANIMENTS

Butter Whipped Potatoes (V, GF)

Brussels Sprouts, Charred Onions, Hickory-Maple Dressing (V, GF)

Mesclun Salad, Baby Vegetables, Basil-Sunflower Seed Pistou (VG, GF)

Butterhead Lettuces, Hudson Valley Blue Cheese,

Apple Cider Vinaigrette (V, GF)

Optional Enhancement

Live Action Chef Carved Chateaubri and Wellington **+\$25**

LITTLE ITALY \$40

Penne alla Vodka

Eggplant Rollatini, Sunday Sauce

Braised Polpetti, Short Rib, Sausage, Dry Aged Ground Beef

Classic Caesar Salad

Optional Enhancement

Live Action Cacio e Pepe from Parmesan Wheel **+\$25**

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DINNER STATIONS

MEDITERRANEAN \$40

MAINS

Herbed Chickpea Falafel (VG, GF)

Slow Roasted Za'atar Chicken Breast (GF, DF)

Grilled Salmon, Italian Salsa Verde

SALADS

Orzo Salad, Asparagus, Chickpeas, Raisins, Citrus Vinaigrette (VG)

Marinated Chickpeas, Preserved Lemon, Mint,

Pickled Pearl Onion (VG, GF)

Grilled Squash, Mint, Tahini Vinaigrette, Pomegranate Molasses (VG, GF)

MEZZE

Smoked Babaganoush, Israeli Hummus, Sunflower Muhammara (VG, GF)

Za'Atar Lavash, Flatbreads, Grilled Pide (VG)

Raw and Blanched Seasonal Vegetables (VG, GF)

Optional Enhancement

Live-Action Hand-Carved Lamb Shawarma **+\$25**



DINNER STATIONS

OAXACAN TAQUERIA \$40

MAINS

Chicken Al Pastor (DF), Pescado Frito (DF) & Hongos (VG)
Oaxacan Cheese Quesadilla (V)

ACCOMPANIMENTS

Corn Rib Esquites (V)
Grilled Cactus Salad, Bibb Lettuce, Black Beans, Tomato, Scallion (VG, GF)
Tortilla Chips, Guacamole (VG, GF)

TOPPINGS

Cilantro, Onion, Radish, Guacamole, Pineapple, Lime, Cabbage
Salsas: Habanero-Sour Orange, Serrano-Cilantro, Roja, Lime Crema

Optional Enhancement

Live-Action Smoked Guacamole (VG, GF) **+\$12**

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DINNER STATIONS

CHINATOWN \$40

MAINS

Peking Duck Bun, Scallion, Cucumber, Hoisin (DF)

Chicken Katsu Slider, Pickled Cabbage Slaw, Sesame Milk Bread

Vegetable Gyoza, Ponzu Glaze (V, DF)

ACCOMPANIMENTS

Shishito Yakitori, Red Miso (VG, GF)

Edamame Salad, Scallions, Wasabi Ginger Vinaigrette (VG, GF)

House Special Lo Mein (DF)

Crispy Wontons (VG)

SAUCES

Mala Chili Sauce, Tamari Vinegar Sauce (VG, GF)

FANFARE \$40

MAINS

Spicy Sausage Pizza, Margherita Pizza (V)

Achiote Chicken Empanada, Black Bean Purée, Pineapple Salsa

Chopped Cheesesteak, Cooper Sharp, Caramelized Onion

Shaved Pastrami Slider, Swiss Mornay, Sauerkraut, Rye

Pretzel Bites, Beer Cheese, Grain Mustard (V)

Gotham Green Lettuces, Root Vegetables, Green Goddess (VG, GF)

Optional Enhancement

Street Cart-Style Carved Lamb, Seasoned Rice,

Shredded Lettuce, All the Sauces **+\$12**

(GF) gluten free, (DF) dairy free, (VG) vegan, (V) vegetarian



DINNER STATIONS

TEXAS SMOKEHOUSE \$40

MAINS

BBQ Pulled Chicken

Texas Beef Brisket (GF, DF)

ACCOMPANIMENTS

Baked Molasses Lima Beans, Burnt Ends (GF, DF)

Cruciferous Slaw, Aunt Mildred's Pickles (VG, GF)

Sullivan County Stone Ground Cornbread, Honey Butter (V)

Potato Rolls (VG)

SAUCES

Demerara Mustard BBQ Sauce (VG, GF), Wesley's Mop Sauce (VG, GF),

Hot Honey (V, GF)

FROM PIEDMONTE TO PALERMO \$45

MAINS

Free Range Chicken alla Pizzaiola, Creamy Polenta, Parsley

Branzino, Fennel, Citrus

ACCOMPANIMENTS

Tortellini al Ragù Bolognese

Campanelle al Olio, First Press Olive Oil, Chili Flakes,

Roasted Garlic Chips

Crispy Artichokes, Parmesan Emulsion, Black Pepper

Butternut Squash Panzanella, Arugula, Herb Breadcrumbs (GF),

Aged White Balsamic, Pumpkin Seeds

Pane Bianco, Breadsticks, Crostini

(GF) gluten free, (DF) dairy free, (VG) vegan, (V) vegetarian





DESSERT STATIONS

PRICED FOR 1 HOUR OF SERVICE PER GUEST

DESSERT STATIONS

WAFFLE BAR \$22

Bubble Waffles, Belgian Waffles, Stroopwafels

TOPPINGS

Chocolate, Caramel, Pistachio

Sprinkles

Chopped Peanuts

Crushed Oreos

Mini M+Ms

Cookie Crumble

Mini Chocolate Chips

Coconut Shavings

CANDY SHOP \$22

MAINS

House-Made Marshmallows

Chocolate Covered Strawberries

Mini Cakes

Assorted Penny Candy





LATE-NIGHT BITES

PLEASE SELECT 5 for \$25 - For One Hour of Service

LATE NIGHT

LATE NIGHT Select 5 for \$25

PRETZEL BITES

Beer Cheese, Grain Mustard

POPCORN CHICKEN

BBQ, Buffalo or Ranch Dipping Sauce

CUSTOM BLEND SLIDER

Vermont Cheddar, Dijon & Caramelized
Onion Jam

CARNE ASADA QUESADILLA

Monterey Jack Cheese, Guacamole

BURNT ENDS MAC & CHEESE

VEGETABLE SAMOSA

Lemon Raita Sauce

FRIED CHICKEN BISCUIT

Hot Honey, Bleu Cheese Coleslaw





LET'S BEGIN...

INFO@RHCHOSPITALITY.COM | [@EVENTSBYRHC](https://www.instagram.com/eventsbyrhc)

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