AUTUMN/WINTER 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 PER HOUR

LAND

BUFFALO CHICKEN RANGOON
Zesty Blue, Pickled Celery & Herb

PIG IN A BLANKET
Pumpkin Dijonnaise, Sage

PASTRAMI
Crimson Cabbage Jam, Carraway Milk Bread

CHICKEN KARAAGE POPPER
Pickled Daikon, Yuzu Tonkatsu Sauce (GF, DF)

SHORT RIB BIRRIA TOSTADA
Jalapeno Salsa Verde, Radish (GF, DF)

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 friendly, (DF) dairy free, (VG) vegan, (V) vegetarian

SEA

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

SMOKED SALMON CROQUE MADAME
Gouda, Manchego

CRAB COCKTAIL CRUMPET
Pickled Kohlrabi, Caviar, Dill

HAMACHI
Nori Dusted Rice Crisp, Yuzu, Cucumber, Chili (GF, DF)

TUNA CRUDO
Yuzu Roe, Nori Masa Taco, Crispy Chili (GF, DF)

RED PEPPER TACO
Sea Bass, Leche de Tigre, Sweet Corn (GF, DF)

PAELLA ARANCINI
Saffron Aioli (GF)

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

GARDEN

NEW POTATO
Cultured Butter, Chive Crème Fraiche (GF)

BOMBOLONI PARMIGIANO
Heirloom Tomato Relish, Nasturtium (V)

HEART OF PALM CEVICHE
Plantain, Lime, Cilantro (GF, VG)

ROASTED HONEYNUT SQUASH
Pinenut Gremolata, Tuile (GF, V, DF)

SUNCHOKE TARTINE
Puree, Charred Leek, Apple Jam (VG)

GOUGÈRE
Pumpkin Diplomat Cream, Gruyere, Sage (V)

FALAFEL PANISSE
Curried Carrot Puree, Mustard Seeds, Coriander (GF, VG)

BLUE CHEESE TART
Quince, Black Pepper, Rosemary (V)

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

PASSED BOWLS

SELECT 2 FOR $18 PER GUEST PER HOUR

PASSED BOWLS

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

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

FENNEL-LEMON RISOTTO
Charred Artichoke, Parmesan Broth, Basil Oil (GF, V)

SCALLOP BOURGUIGNON +$5
Pearl Onion, Smoked Carrots, Concord Grape Glace (GF)

CRIMSON CARAMELLE
House Made Brisket, Fermented Garlic, Grain Mustard Buerre Fondue, Frilly Greens

ROASTED CHICKEN
Badger Flame Beets, Creamed Apple, Rosemary Onion (GF, DF)

CRISPY DUCK THAI SALAD
Nam Jim Dressing, Crispy Shallot, Toasted Peanuts

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

PASSED BOWLS

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

SMOKED FRENCH CARROTS
Babaganoush, Yogurt Labneh, Black Lime, Cashews (GF)

BAROLO BRAISED SHORT RIB +$5
Parsnip Puree, Baby Potatoes, Horseradish Gremolata (GF)

SEARED HALIBUT
Heritage Yam, Swiss Chard, Cranberry Marmalade (GF, DF)

JERSEY GIRL BURRATA
Chicories, Butternut Squash Chow Chow, Pumpkin Seed Brittle (GF, V)

GRILLED MAITAKE MUSHROOM
Vegan Demi, Petit Herbs (GF, VG)

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

SEATED DINNER

SELECT 3 COURSES FOR $85 PER GUEST

FIRST COURSE

GEM WEDGE CAESAR
Roasted Garlic Dressing, Aged Parmesan, Pumpernickel Crumble (V)

CABBAGES
Ancient Grains, Ricotta Salata, Leek & Apple, Citrus (GF, V)

BABY LETTUCES
Braised Beets, Blackberries, Quinoa Clusters, Celery Root Vinaigrette (GF, VG)

LATE HARVEST WALDORF
Lettuces, Cider Braised Butternut Squash, Caramelized Figs, Celery Root Frites, Buttermilk Goddess (GF, V)

ENDIVES
Orange Poached, Frisee, Pumpkin Seeds, Vanilla-Bourbon "Caramel" (GF, VG)

POACHED HEIRLOOM BEETS
Goat Cheese Fonduta, Frisée, Crunchy Honeycomb, Hibiscus-Quince Vinaigrette (GF, V)

CARROTS
Roasted Carrots, Queso Fresco, Toasted Pepitas, Hot Honey Dressing (V)

FARMHOUSE COBB
Free-Range Egg, Pickled Cucumber, Candied Bacon, Blistered Corn, Gorgonzola Crème (GF)

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

MAIN COURSE

SEA BASS +$5
Sweet Potato & Gruyère Gratin, Grilled Long Beans, Smoked Shallot Soubise

ROASTED CHICKEN BREAST
Turnip Fondant, Medjool Date Chutney, Chicken Jus (GF, DF)

POACHED NORWEGIAN SALMON
Horseradish Potato Pave, Choux Farci, Lobster-Curry Emulsion, Crispy Leeks, Smoked Roe (GF, DF)

CIDER BRINED HERITAGE PORK CHOP
Heirloom Grits Cake, Romesco, Amazake, Corn & Shishito Pepper Salsa, Chive Oil

CARAMELIZED DUCK
Harvest Fricassee, Orange Gastrique, French Beans, Duck Demi (GF, DF)

BAROLO BRAISED SHORT RIB
Baby Root Vegetables, Parsnip Puree, Horseradish Gremolata (GF)

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MAIN COURSE

LOCAL BEEF FILET +$5
Parsnip Hash, Romanesco, Potato Crisp, Herb Demi (GF, DF)

MISO MARINATED BLACK COD +$5
Mussel Soubise, Japanese Sweet Potato Fondant, Yu Choi, Bamboo Rice (GF, DF)

PAN ROASTED HALIBUT
Poached Thumbelinas, Ginger-Carrot Puree, Shaved Carrot Salad, Carrot Juice Honey (GF)

GREEN CHICKPEA PANISSE
Smoked EVOO, Carrot-Ginger Puree or Smoked Cauliflower, Preserved Lemon Aioli, Kohlrabi Salad (GF, VG)

THAI GREEN CURRY
Jasmin Rice Cake, Fried & Marinated Tofu, Snap Peas, Lime, Micro Cilantro, Fried Cashews (GF, VG)

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

DESSERT COURSE

SELECT ONE PLATED DESSERT OR 3 PASSED SWEETS

PLATED DESSERT

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

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

OLIVE OIL CAKE
Citrus syrup, Cherry Vanilla Jam, Buttercream

BLACK FOREST SACHER TORTE
Dark Chocolate Sponge, Black Cherry Meringue, Vanilla Cream (V)

STICKY TOFFEE BREAD PUDDING
Pumpkin Labne, Brown Butter-Clove Tuile, Caramel Glaze (V)

APPLE TART TATIN
Bourbon Barrel Aged Maple Syrup, Vanilla Cream (V)

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

PASSED SWEETS

PLEASE SELECT 3

PASSED SWEETS

APPLE CRANBERRY "HAND PIE" (V)

CHOCOLATE MISO TRUFFLE (GF, V)

STICKY TOFFEE FINANCIER (V)

S'MORES TARTLET (V)

BLOOD ORANGE WHITE CHOCOLATE TRUFFLE (GF, V)

MAPLE MARSHMALLOW (GF, V, DF)

PATE DE FRUIT (GF, VG)

CARAMELIA PUMPKIN BON BONS (GF, V)

BASQUE CHEESECAKE (V)

RED VELVET CAKE (V)

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

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, Foccacia (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)

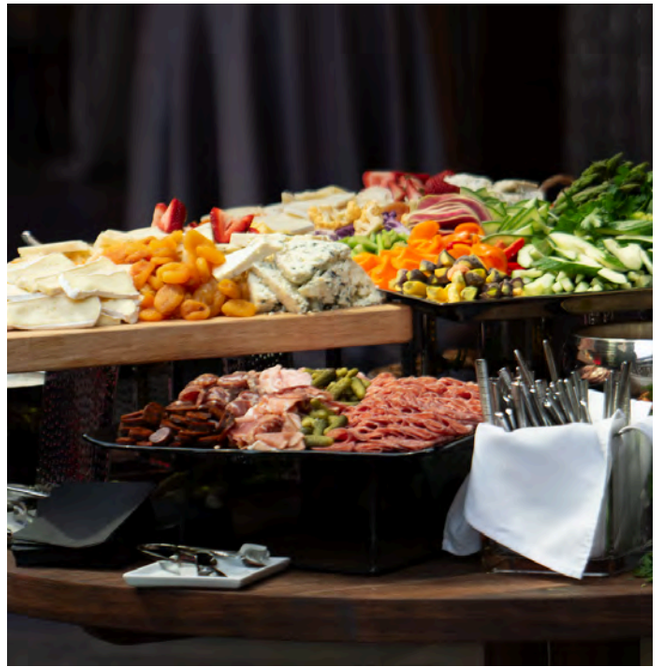
Deviled Egg, Wagyu Sirloin (DF, GF)

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
Foccacia

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)

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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 Pita (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

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

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 Breadcrumb (GF), Aged White Balsamic, Pumpkin Seeds

Pane Bianco, Breadsticks, Crostini

(GF) gluten free, (DF) dairy free, (VG) 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...

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