



LIQUIDARTHOUSE

Passed Hors D'oeuvres

Wild Mushroom Toast truffle butter, chives **6.5**
Tempura Asparagus lemon, parmesan **6**
Lentil Sliders tomato, red onion, tomato, tzatziki **6**
Onion Bajhii tamarind dipping sauce **6**
Chick Pea Fries tzatziki, tamarind, cilantro **6**
Wild Mushroom Arancini truffle-chive aioli **6.5**
Lithuanian Cheese Dumplings grain mustard, aged gouda, pickled Asian pear **6**
Strawberry Tartare whipped ricotta, pine nuts, aged balsamic, buttermilk biscuit **6**
Ham & Cheese 'Croque Monsieur' **6**
Cubano Sandwich **6**
Chicken Satay vadouvan, labne **6**
Duck Confit queso azul de valdeon, Urfa pepper aioli, micro arugula **7**
Lamb Lollipops pomegranate BBQ sauce **8**
Fried Oyster Po'boy horseradish remoulade, lettuce, milk bun **7**
Beef Satay sesame, green onion, orange-ginger aioli **8**
Shrimp Satay red pepper sauce **7**
Sashimi chef's seasonal preparation **7**

Wild Mushroom Flatbread, gruyere, caramelized onion, arugula, sherry reduction **6**
Margherita Flatbread, sliced tomato, torn basil, mozzarella **5**
Vegetable Flatbread, charred broccolini, fontina, chili flake, olive oil, marjoram **6**

Cones:

Tuna Tartare sesame dressing, shitake mushroom, green onion **7**
Scallop Tartare Cara Cara oranges, chives, chili **7**
Steak Tartare truffle aioli & chive **8**

Stationary Displays

Breads & Spreads 12

Assorted international dips and spreads accompanied by our resident Bavarian baker's breads & crackers
Fava bean
Sweet onion
Black bean
Babaganoush

Cheese 18

Chef's Selection of Artisanal Cheeses
Served with our resident Bavarian baker's breads & crackers
Seasonal accompaniments

Antipasti

Vegetarian 14

Seasonal grilled, pickled & marinated vegetables

Meat & Vegetarian 24

Seasonal grilled, pickled & marinated vegetables
Chorizo · Serrano Ham · Salami · Mortadella
Rosemary-roasted garlic infused EVOO, mixed olives



LIQUIDARTHOUSE

Charcuterie MKT

Served with our resident Bavarian baker's breads & crackers
Chicken Liver Mousse

Foie Gras Pate
Salchichon Iberico
Chef's Seasonal Creation

Flatbreads 12

Wild Mushroom, bacon, sherry reduction, cheese, arugula
Margherita, LAH three cheese mix, tomato
Broccoli, roasted garlic, chili, fontina

Bay Village Burgers 26

Chicken tzatziki, lettuce, tomato
Fried Oyster Po'boy horseradish remoulade, lettuce, milk bun
Lentil Sliders tomato, red onion, tomato, tzatziki
Black Angus gruyere, lettuce, tomato, caramelized onion
Served with fries & ketchup

Sushi 45

(5 Pieces per Guest)

Nigiri Sushi: Ahi Tuna · Sea Bass · Salmon
Maki Roll: California Roll · Vegetable Roll · Spicy Tuna Roll
Unagi and Cucumber · Philadelphia Roll · Rainbow roll
Soy Sauce · Wasabi · Pickled Ginger

Dedicated Sushi Chef Available Upon Request, \$275

Seafood

Clams 6

Oysters 7

Cocktail Shrimp 7

Herb Poached Scallops 7

Alaskan King Crab Legs market price

Nova Scotia Lobster market price

Served with horseradish, mignonette, cocktail sauce, lemon & tabasco

Ice Carving Available Upon Request

\$300 Large Ice Server (20 x 40 x 5)

\$200 Small Ice Server (20 x 20 x 5)



LIQUIDARTHOUSE

LAH Rotisserie Small Plate Carving

Carving Stations Require a Dedicated Culinarian for 1 Hour, \$150

Green Circle Chicken 18

Jack's corn mamaliga, lemon crème fraîche

Asian Marinated Pork Loin 22

bok choy kimchee, crispy noodles

Roasted Tuna Loin 22

fattoush, za'tar pita chips

Del Terruno Beef Ribeye 25

Yukon potato puree, porcini jus

Preserved Lemon, Marjoram and Garlic Rubbed Leg of Lamb 30

white wine braised fingerling potatoes, lemon-shallot jam

Dessert Stations

Miniatures (3 per guest) 16

cheesecake, brownies, macarons, fruit tarts, chocolate mousse cones etc

Assorted Cookies (2 per guest) 6

chocolate cookies, oatmeal raisin, snickerdoodle

Sundaes 14

Neapolitan ice cream, coconut, strawberries, butterscotch chips, caramel sauce, chocolate sauce, whipped cream

Cupcake Corner (3 per guest) 14

Carrot and Cream Cheese Cupcakes

Vanilla Bean Cupcakes

Double Chocolate Cupcakes



LIQUIDARTHOUSE

Chefs Three Course Dinner \$85

Two choices per course: appetizer, entrée and dessert

\$15 per person charge for each additional choice per course

Set dinner starting at \$72 (no choice)

Appetizers

Young Greens tiny tomato, radish, shallot, herbs, sherry vinaigrette

Duck Confit plum compote, orange, queso azul de valdeon, micro red watercress

Market Vegetable Salad roasted root vegetables, red rice, dried cherries, grilled manouri cheese, mizuna, Korean chili vinaigrette +5

Tuna Tartare shiitake mushrooms, sesame vinaigrette, radish, crispy bread +5

Fall Squash Dumplings brown butter, lemon, thyme, yellow raisins, sour cream, pine nuts

Dutch Hollander Mussels bacon, apple, hard cider grilled bread

Entrees

Faroe Island Salmon olive oil poached, black lentils, sweet and sour rutabaga, orange, olives, salmon chips

All Natural Statler Chicken Breast maple brine, grilled red onion, fall potatoes, béarnaise sauce

The Artist red rice, seasonal vegetables, crispy tofu, coconut lemongrass sauce

Berkshire Pork Loin potato cake, Chinese sausage, Tokyo turnip, plum caramel

Prime Skirt Steak confit pearl onion, Spanish blue cheese, red pepper jelly +5

Plated Desserts

Classics

Bread pudding

Crème Caramel

Chocolate Mousse

Modern

Kalamanzi Tart

Chocolate Ganache

Brown Sugar Cake



LIQUIDARTHOUSE

LAH Specialty Rotisserie Communal Roasts

Communal roasts for between 6-12 people to be served at our communal table in a family style setting

6-8 or 10-12

Green Circle Chicken.....675 / 850

Young greens salad
Green Circle Chickens
Choice of two sides
Dessert & coffee service

Leg of Lamb.....750 / 935

Young greens salad
Preserved Lemon, Marjoram and Garlic Rubbed Leg of Lamb
Choice of two sides
Dessert & coffee service

Whole Suckling Pig.....875 / 1050

Young greens salad
Whole, Roasted and Carved Suckling Pig
Choice of two sides
Dessert & coffee service

Del Terruno Ribeye.....1025 / 1275

Young greens salad
Whole Roasted Ribeye
Choice of two sides
Dessert & coffee service

Rohan Duck..... 775 / 975

Young green salad
Whole, Roasted Rohan duck
Choice of two sides
Dessert & coffee service