



Elbow Lane

PRIVATE EVENTS

Karp & Crown

Passed Hors D'oeuvres

SERVED FOR TWO HOURS

Consuming raw food could lead to a higher incidence of foodborne illness

SEAFOOD	MEAT	VEGETABLE & MORE
PICKLED SHRIMP (gf) <i>fennel, smoked paprika, pickled fresno</i>	CHEESEBURGER SLIDER <i>american cheese, iceberg, special sauce</i>	FIG & RICOTTA TOAST* <i>port, cinnamon, thyme</i>
TUNA POKE (gf) <i>avocado, wasabi pea, sesame oil</i>	SPICY CHICKEN SLIDER <i>hot sauce, ranch, pickle</i>	SPRING PEA TARTLET <i>ricotta, mint</i>
LOBSTER TOAST* <i>celery, avocado, sourdough</i>	LAMB MEATBALL <i>date relish, mint, yogurt</i>	CRUDITÉ (gf , vg) <i>seasonal vegetable, edamame hummus</i>
CRAB CROQUETTE <i>spicy mayo</i>	PIGS IN A BLANKET <i>white grain mustard</i>	VEGETABLE FLAT BREAD <i>chef's seasonal selection</i>
BEET CURED SALMON (gf) <i>caper, dill, celery cream cheese</i>	BEEF TARTARE TOAST* <i>sourdough, caper, horseradish</i>	MINI QUICHE <i>chef's seasonal selection</i>
SHRIMP ARANCINI <i>basil aioli</i>	PULLED PORK SLIDERS <i>bbq sauce, apple slaw</i>	BURRATA TOAST * <i>leek, walnut, sourdough</i>
SALMON POKE <i>sesame, wasabi peas, nori</i>	CHICKEN SKEWER <i>garam masala, hummus</i>	DEVILED EGG (gf) <i>sour cream, smoked paprika</i>
SHRIMP SKEWER <i>aji amarillo, herbs</i>	SHORT RIB SKEWER <i>spiced chili glaze</i>	AVOCADO TOAST <i>pickled fresno, lime, herbs</i>
CRAB AND AVOCADO <i>lemon, herbs, gem lettuce cup</i>		TOMATO TOAST <i>pickled shallot, basil, balsamic</i>
		BEET HUMMUS TART <i>tahini, lemon</i>

(gf) gluten-free | (vg) vegan
*can be made gluten-free

Elbow Lane

SERVED FOR TWO HOURS

Consuming raw food could lead to a higher incidence of foodborne illness

OPTION

01

\$30 per person

PASSED HORS D'OEUVRES

(select 5)

OPTION

02

\$40 per person

PASSED HORS D'OEUVRES

(select 5)

STATIONARY DISPLAY

PIZZA

(select one)

ASSORTED CHEESE

preserves, spiced nuts

CHARCUTERIE

whole grain mustard, gherkin, sourdough

SEASONAL CRUDITE

green goddess, whipped goat cheese

OPTION

03

\$55 per person

PASSED HORS D'OEUVRES

(select 5)

STATIONARY DISPLAY

PIZZA

(select one)

MEAT & POULTRY

(select one)

SHRIMP COCKTAIL

spicy cocktail sauce, lemon

MARINATED & ROASTED VEGETABLES

green goddess, whipped goat cheese

ASSORTED DESSERTS

(select 2)

PIZZA

SPICY SOPPRESSATA

shishito, honey, provolone

MUSHROOM & TRUFFLE

arugula, fontina, sherry

TOMATO PIE

tomato, boursin, garlic

ROAST PORK

broccoli rabe, long hot, provolone

MARGHERITA

mozzarella, tomato, basil

MEAT & POULTRY

PRIME RIB

salsa verde, horseradish cream

PORCHETTA

chermoula, roasted garlic aioli

ROASTED CHICKEN

herb pesto (nut free), lemon aioli

DESSERT

FRESH BAKED CHOCOLATE CHIP COOKIE

CHOCOLATE MOUSSE

MARSCAPONE CHEESECAKE

Imbibe

SERVED FOR THREE HOURS

BEVERAGE OPTION # 1

\$45/person

SOFT DRINKS

ALL DRAFT BEER

SELECT WINE BY THE GLASS

BEVERAGE OPTION # 2

\$57/person

SOFT DRINKS

ALL DRAFT BEER

SELECT WINE BY THE GLASS

SPECIALTY COCKTAILS

SELECT LIQUORS:

*Tito's Vodka, Tanqueray London Dry Gin,
Honitos Blanco Tequila, Jim Beam Bourbon, Old Overholt Rye,
Teachers Blended Scotch, Sailor Jerry's Spiced Rum*

BEVERAGE OPTION # 3

\$70/person

SOFT DRINKS

ALL DRAFT AND BOTTLED BEER

SELECT WINE BY THE GLASS

SPECIALTY COCKTAILS

SELECT PREMIUM LIQUORS:

*Ketel One Vodka, Tanqueray No. Ten Gin,
Don Julio Blanco Tequila, Bulleit Bourbon, Bulleit Rye, Johnnie
Walker Black Blended Scotch, Sailor Jerry's Spiced Rum*

CHAMPAGNE TOAST

Starting at \$4/person

Extend any package one additional hour at \$10, \$12 and \$15 ,respectively.

Harp & Crown