



CURE EXPERIENCE
COCKTAIL & DINNER MENU

RA
CATERERS

CURATED PACKAGES

Minimum 25 guests; minimum 50 guests for \$100 menu.

Delivery before 5pm (after hours incurs additional labor charges)

All items and pricing subject to change based on season & availability.

Attended receptions incur \$260 labor per attendant.

50.00 | STATIONARY ONLY RECEPTION (please choose 3)

Tapas

Chicken Pinchos with Rosemary

Garlic Shrimp Tapas on Toasted Bread, Green Sauce

Grilled Tomato Bread

Roasted Almonds

Dim Sum

Chicken Spring Rolls, Pork Dumplings

General Tso Chicken in Steamed Bun, Scallion

Asian Vegetable Crudités, Dipping Sauce

Fruit, Cheese & Charcuterie

Imported & Domestic Cheeses, Sliced Selection of Charcuterie

Fresh Fruit, Sliced Baguettes, Flatbreads

Mediterranean Spreads

Chef Curated Selection of Dips & Spread with Pita & Olives

Veggie-Vore

Vegetarian & Vegan Friendly

Green Chile & Potato Tostadas, Refried Beans, Aged Cheese, Chipotle Salsa, Crema

Baked Green Tomato Jackfruit, Aquafaba, Collard Green Slaw, Cashew Corn

Stuffed Baby Eggplant, Seasoned Rice, Chickpeas, Pine Nuts

50.00 | STATIONARY & PASSED (1 HOUR)

STATIONARY (please choose 2)

v Vegetarian | vg Vegan | ga Gluten Avoided

Edible Garden Crudite

Best of the Season Vegetables

Chef's Selection of Dips

Fruit, Cheese & Charcuterie

Imported & Domestic Cheeses, Sliced

Selection of Charcuterie

Fresh Fruit, Sliced Baguettes, Flatbreads

Mini Taco Bar

Three Composed Mini Tacos

(Chicken, Meat, Veg)

Tri-color Tortilla Chips, Guacamole & Salsa

Mediterranean Spreads

Chef Curated Selection of Dips & Spread with Pita & Olives

Bruschetta

Tomato, Basil, Mozzarella // Butternut

Squash, Shiitake Mushroom, Onion //

Roasted Peppers, Goat Cheese Balsamic Glaze

Tea Sandwich Assortment

Egg Salad & Watercress // Roast Beef with

Cornichon & Dijon // Cucumber & Cashew

Butter // Smoked Salmon & Crème Fraiche

PASSED (please choose 4)

Seared Chicken Skewers, Spicy Sunflower Seeds, Soy & Ginger

Spanish Beef Albondigas, Red Pepper Romesco

Roasted Baby Carrots, Red Pepper Hummus, Fingerling Potato, Crème Fraiche

Salmon Caviar

Slow Roasted Tomato Bruschetta (vg)

Grilled Shrimp Cocktail

Wild Mushroom Tartlet (v)

BBQ Beef Sliders

Vegetable Samosa, Tamarind Chutney (v)

Curried Chicken, Crispy Phyllo, Green Grapes

75.00 | STATIONARY & PASSED (2 HOURS)

4 Stationery items

6 Passed Items

Please choose from menu items above

100.00 | STATIONARY & PASSED (2 HOURS)

STATIONARY (please choose 2)

Edible Garden Crudite

Best of the Season Vegetables

Chef's Selection of Dips

Empanadas

Beef, Chicken & Veggie Empanadas

Pico de Gallo, Salsa Verde

Sushi

California Roll // Salmon Avocado Roll //

Spicy Tuna Roll

Wakame Salad, Wasabi, Soy Sauce

Southern Charm

Deviled Eggs

Mini BBQ Pulled Pork Sliders

Sweet Shrimp Hush Puppies

Dim Sum

Assorted Veggie Steamed Dumplings with Soy Scallion Sauce

Vegetable Spring Rolls

Satay with Peanut Sauce

Sweets

Chocolate Dipped Seasonal Fruit // Miniature

Cupcakes // Seasonal Fruit Tart // House

Made Mini Donuts // House Made Truffles //

Cake Pops

PASSED (please choose 6)

Curried Chicken Tea Sandwiches

Pigs 'n Duvet, Dijon Mustard

Beef Tenderloin Crostini, Bleu Cheese & Chives

Prosciutto Wrapped Asparagus Tips, Lemon Herb Aioli

Mini Crab Cake

Smoked Salmon on Pumpnickel, Dill

Grilled Spicy Shrimp Skewer, Cilantro Lime Sauce

Caprese Skewer, Mozzarella, Olive, Tomato & Basil

Parmesan Short Bread, Goat Cheese, Fig Compote

Hummus Shot with Vegetable Crudité

CURATED PACKAGES

STATIONS *(please choose 4 from each)*

Small Bites | 45.00 per guest
Grass-Fed Beef Sliders on Brioche
Butternut Squash Bisque Shooters
Sausage Roll in Puff Pastry
House Made Pretzels, Mustard
Vegetable Crudites with Roasted Red Pepper Dip & House Made Ranch
Truffle Mushroom with Aged Gouda Flat Bread
Included: Sweet Pickles and Hummus & House Made Pita Chips

Mediterranean Mezze | 50.00 per guest
Sliced Cured Meats, Salami & Prosciutto di Parma
Artisanal Local & International Cheeses
Hummus, Spicy Feta, Eggplant & Tzatziki Dips
Roasted Artichokes, Peppers & Tomatoes
Tomato, Mozzarella, Micro Basil
Included: Bread Sticks & Focaccia and Olive Tapenade, Extra Virgin Olive Oil

Street Cart | 50.00 per guest
Chicken Spring Rolls
Pork Dumplings
General Tso's Chicken in Steamed Bun
California Rolls with Pickled Ginger & Wasabi
Tuna Poke Mini Bowl with Steamed Rice, Scallions, Tomatoes, Edamame, Tamari Vinaigrette
Buffalo Cauliflower Mini Bowl, Vegetable Slaw, Baby Greens, Miso-Caper Vinaigrette
Crab, Shiitake, Cabbage, Mint Summer Rolls
Included: Soy Scallion Dipping Sauce and Peanut Sauce

Sweets | 35.00 per guest
Assorted Mini Cookies
Miniature Cup Cakes
Assorted Hand Made Truffles
Mini Cannoli
Seasonal Fruit Tart
Mini Eclairs
Included: Sliced Fresh Seasonal Fruit & Berries

Bar Bites | 18.00 per guest
Please Select 3
Potato Gaufrette, White Truffle Dip
Parmesan Cheese Straws
Homemade Sweet Potato Chips
Chipotle Spiced Macadamia Nuts, Almonds and Pecans
Truffle Popcorn
Plantain Ribbons, Mango Salsa

Dinner Buffet | 90.00 per guest
Inclusive of (2) Salads, (2) Entrees & Paired Sides, (2) Desserts
Served with an Assortment of Dinner Rolls and Sliced Seasonal Fruit
Chef Selected Menu will be Suggested
Includes: Bottled Water, Assorted Soft Drinks, Iced Tea, Coffee, Decaf & Stash Tea Selection

THREE COURSE DINNER*
110.00 per guest
Includes: Bottled Water, Assorted Soft Drinks, Iced Tea, Coffee, Decaf & Stash Tea Selection
Inclusive of (1) Salad, (1) Entree, (1) Dessert (silent vegetarian option available)
Served with an Assortment of Dinner Rolls & Sliced Seasonal Fruit
**Additional choice per course are an additional 15.00 per guest per course*

Salads
AeroFarms Lettuce, Pomegranate Seeds, Cheddar, Meyer Lemon
Petite Lettuces, Pickled Delicata Squash, Shaved Roots, Fine Herbs, Mustard Vinaigrette
Satur Farms Greens & Chicory Salad, Goat Cheese, Shaved Roots, Opal Apples, Ice Wine Vinaigrette
Baby Spinach, Toasted Wheatberries, Craisins, Pickled Red Onion, Cranberry Vinaigrette

Red & Green Little Gem Lettuce, Moro Orange, Quinoa Clusters, Pomegranate Seeds, Sherry Fig Vinaigrette
Romaine, Butternut Squash, Bosc Pear, Feta, Roasted Shallot Vinaigrette
Vine Ripened Tomato, Fresh Mozzarella, Basil with Balsamic Vinaigrette
Pasta al dente, Roasted Vegetables, Basil & Parmesan

Mains
Pan Seared Salmon, Lemon-Dill Reduction
Pan Seared Atlantic Salmon, Crispy Onion Hay, Citrus Chamomile Vinaigrette
Arctic Char, Gold Beets, Red Chard, Chervil, Truffle Ravigote
Miso Cod, Chinese Broccoli, Pickled Daikon, Lemongrass Emulsion
Roasted Hudson Valley Chicken, Golden Parsnips, Tarragon Jus
Parmesan Crusted Chicken Breast, Grilled Artichokes, Basil Beurre Blanc
Rosemary Roasted Angus Beef Sirloin, Grilled Corn & Mushrooms
Green Circle Farms Chicken, Squash Caponata

Vegetarian Mains
Scorched Cauliflower, Whipped Sunchoke, Toasted Garlic, Capers & Citrus
Seasonal Risotto
Wood Fired Fall Vegetables, Za'atar Eggplant
Baba Ganoush, Orange Lentils
Smoked Tomato Ajvar
Root Vegetable Curry
Baby Spinach, Canary Beans, Coconut Milk, Cilantro Oil

Sweets
Tiramisu Bite, Devil's Food Cake, Chocolate Glaze
Yuzu Lemon Bar, Blueberry Compote
Assorted Mini Italian Pastries
Seasonal Cheesecake Bites
Mini Fruit Tarts
Apple Tatin