

THE OBSERVATORY PRIVATE EVENTS BANQUET MENU

THE REAL MCCOY

\$125/person

PACKAGE INCLUDES

ALL LABOR

BUFFET DISPLAY*

TRAY-PASSED SERVICE

BEVERAGE SERVICE*

Open Bar includes Signature Cocktails, Well Drinks, Beer, Wine, and Non-Alcoholic Beverages.

* Per person servings based on estimated guest count

All menus and prices subject to change. Prices do not include 22% mandatory service charge or sales tax.

STAPLES

Buffet Service Only. No Substitutions.

Cheese & Charcuterie Display

Assorted Artisan Cheeses and Cured Meats

Crudité Display

Seasonal Vegetables with Green Chickpea Hummus – (GF/V/DF)

Dessert Display

Assorted Delectable Sweets

THE OBSERVATORY PRIVATE EVENTS BANQUET MENU

SIGNATURE SELECTIONS

Please select up to nine (9) options with a maximum of four (4) per section.

Service style on select items are offered as
Buffet or Tray-Passed

Gluten-free: GF Vegan: V Dairy-free: DF
indicate dietary considerations

VEGETARIAN

Buffet

Kale Salad (GF/DF/V)

Tomato Bruschetta (DF)

Curried Carrot and Parsnip Fritters, Strained Yogurt, Mint

Artichoke Heart Tapenade, Green Chickpea Hummus (DF)

Roasted Beet Tartlet, Goat Cheese, Seasonal Jam, Micro Greens (DF)

Caprese Tartine, Mascarpone, Cherry Tomatoes, Basil, Crostini

Tray-Passed

Deviled Eggs (GF/DF)

Olive Tapenade, Goat Cheese, Crostini

Cambozola, Pear, Honey, Thyme, Crostini

THE OBSERVATORY PRIVATE EVENTS BANQUET MENU

MEAT

Buffet

Pork Belly Pinch Buns

Bacon and Shallot Popovers, Balsamic

House-Made Italian Sausage, Pepper Relish (GF/DF)

Tray-Passed

Curried Chicken Salad Endive Boats (GF/DF)

Pork Belly, Cambazola, Pomegranate, Chives, Crostini

SEAFOOD

Buffet

Caesar Salad

Prosciutto Wrapped Prawns, Golden Raisin-Scallion Pesto (GF/DF)

Tray-Passed

Prawn Cocktail (GF/DF)

Mini Crab Cakes, Herb Aioli, Micro Greens

Smoked Salmon, Herbed Crème Fraiche, Crostini

Prawn Salad Spoons, Coconut, Sweet Chili, Lime, Cilantro (GF)

THE OBSERVATORY PRIVATE EVENTS BANQUET MENU

À LA CARTE MENU

All Menu Selections Priced Separately
Buffet Only.

BUFFET DISPLAY*

TRAY-PASSED SERVICE

BEVERAGE SERVICE

Hosted or Cash Bar options available.
* All beverages are on consumption.

Gluten-free: GF Vegan: V Dairy-free: DF
indicate dietary accommodations

VEGETARIAN

Priced per person or dozen*
*Minimum three (3) dozen

Buffet

Crudit  Display, Green Chickpea Hummus (GF/V/DF)
\$8/person

Roasted Beet Tartlet, Goat Cheese, Seasonal Jam, Micro Greens
\$30/dozen

Caprese Tartine, Mascarpone, Cherry Tomatoes, Basil, Crostini
\$28/dozen

Artichoke Heart Tapenade, Green Chickpea Hummus, Crostini (DF)
\$26/dozen

THE OBSERVATORY PRIVATE EVENTS BANQUET MENU

Curried Carrot and Parsnip Fritters, Strained Yogurt, Mint
\$30/dozen

Kale Salad (GF/DF)
\$10/person, Add Chicken \$12/person

Tomato Bruschetta (DF)
\$26/dozen

Tray-Passed

Cambozola Pear, Honey, Thyme, Crostini
\$30/dozen

Olive Tapenade, Goat Cheese, Crostini
\$26/dozen

Deviled Eggs (GF/DF)
\$22/dozen

MEAT

Priced per person or dozen*

*Minimum three (3) dozen

Buffet

Cheese and Charcuterie Display
\$14/person

Pork Belly Pinch Buns
\$52/dozen

House-Made Italian Sausage, Pepper Relish (GF/DF)
\$48/dozen

THE OBSERVATORY PRIVATE EVENTS BANQUET MENU

Bacon and Shallot Popovers, Balsamic
\$48/dozen

Tray-Passed

Pork Belly, Cambazola, Pomegranate, Chives, Crostini
\$52/dozen

Curried Chicken Salad Endive Boats (GF/DF)
\$42/dozen

SEAFOOD

Priced per person or dozen*

*Minimum three (3) dozen

Buffet

Prosciutto Wrapped Prawns, Golden Raisin-Scallion Pesto (GF/DF)
\$52/dozen

Caesar Salad
\$6/person

Tray-Passed

Smoked Salmon, Herbed Crème Fraiche, Crostini
\$42/dozen

Prawn Salad Spoons, Coconut Cream, Chili, Lime, Cilantro (GF/DF)
\$46/dozen

Mini Crab Cakes, Herb Aioli, Micro Greens
\$52/dozen

Prawn Cocktail (GF/DF)
\$52/dozen

THE OBSERVATORY PRIVATE EVENTS BANQUET MENU

DESSERT

Priced per person or dozen*

*Minimum three (3) dozen

Buffet

Assorted Delectable Sweets

\$32/dozen

