

# HELL’S KITCHEN | DINNER



## MENU 1

100 PER PERSON

### FOR THE TABLE

bread service(v)

### FIRST

caesar salad  
harvest salad(gf)(df)(v)(v+)

### MAIN

braised short rib(df)  
brick chicken(gf)(df)  
vegetarian risotto(gf)(df)(v)

### DESSERT

sticky toffee pudding(v)

parties of 100 or fewer

Sample menus; items subject to change.  
Caviar service requires 72 hour's notice.

## MENU 2

135 PER PERSON

### FOR THE TABLE

bread service(v)

### FIRST

caesar salad  
harvest salad(gf)(df)(v)(v+)  
tuna tartare(gf)(df)

### MAIN

8oz filet mignon(gf)  
served medium-rare  
crispy skin salmon(gf)  
vegetarian risotto(gf)(df)(v)

### DESSERT

sticky toffee pudding(v)  
apple butterscotch  
cheesecake(v)

parties of 50 or fewer

## MENU 3

150 PER PERSON

### FOR THE TABLE

bread service(v)

### FIRST

potato leek soup(v)  
caesar salad  
harvest salad(gf)(df)(v)(v+)  
tuna tartare(gf)(df)  
pan-seared scallops\*(gf)(df)

### MAIN

beef wellington  
served medium-rare  
brick chicken(gf)(df)  
crispy skin salmon(gf)  
vegetarian risotto(gf)(df)(v)

### DESSERT

sticky toffee pudding(v)  
apple butterscotch  
cheesecake(v)

parties of 30 or fewer

## PREMIUM ADD-ONS

|                       |                            |
|-----------------------|----------------------------|
| lobster tail<br>+32pp | grilled prawn<br>+14pp     |
| foie gras<br>+20pp    | seasonal truffle<br>+29/3g |
| garlic butter<br>+4ea | truffle butter<br>+6ea     |
| herb butter<br>+4ea   |                            |

## Supplemental Options

### Menu 1

|                             |                          |
|-----------------------------|--------------------------|
| filet mignon<br>+25pp       | beef wellington<br>+35pp |
| crispy skin salmon<br>+15pp |                          |

### Menu 2

|                          |                       |
|--------------------------|-----------------------|
| beef wellington<br>+10pp | lobster tail<br>+32pp |
|--------------------------|-----------------------|

# HK STATIONS OFFERING



## MAIN STATIONS

PRICED PER PERSON\*\*

### Pan Seared Scallops (GF, DF)

**\$25 per person**

pea purée, braised bacon lardons, pickled fennel, chicken jus

### Crispy Skin Salmon (GF)

**\$30 per person**

miso marinated, pressed sushi rice, baby bok choy, miso beurre blanc, scallion oil

### Beef Wellington\*

**\$35 per person**

red wine demi

### Wagyu Meatballs

**\$15 per person**

American wagyu, pork, slow-roasted tomato sauce

### Braised Short Rib (DF)

**\$30 per person**

potato cake, spinach, crispy onions, red wine demi-glaze

### Roasted Chicken (GF, DF)

**\$25 per person**

oregano & garlic oil, shaved fennel, arugula, herb sauce

## V & V+ STATIONS

PRICED PER PERSON\*\*

### Pan Seared Tofu Scallops (Vegan, DF, GF)

**\$10 per person**

seasonal

### Vegetarian Risotto (V, GF)

**\$25 per person**

seasonal

### Vegan Risotto (Vegan, DF, GF)

**\$20 per person**

seasonal

### Tofu Fried Rice (Vegan, DF, GF)

**\$20 per person**

cabbage, kale, pickled mushrooms, spiced cashews, sesame seeds, peanut sauce

## RISOTTO ENHACMEMNTS

PRICED PER PERSON\*\*

### \*\*Lobster

**\$26 per person**

### \*\*Pan-Seared Scallops

**\$10 per person**

## FLATBREAD STATION

**\$15 PER PERSON**

### PLEASE SELECT TWO

### Hell's Kitchen Flatbread

spicy tomato sauce, pepperoni, bacon, avocado crema, jalapeño honey

### Margherita Flatbread (V)

slow-roasted tomato sauce, fresh mozzarella, roasted tomatoes

### Pepperoni Flatbread

slow-roasted tomato sauce, mozzarella cheese, pepperoni

## SIDES STATION

PRICED PER PERSON\*\*

### French Fries (V, DF)

**\$10 per person**

### Potato Purée (V, GF)

**\$10 per person**

crème fraîche, chives

### Mac & Cheese

**\$13 per person**

smoked gouda cheese sauce, crispy prosciutto, chives

### Green Beans (DF)

**\$12 per person**

crispy prosciutto, sherry vinaigrette

### Brussels Sprouts (DF)

**\$12 per person**

chili glaze, cilantro

## SALAD STATIONS

PRICED PER PERSON\*\*

### Caesar Salad\*

**\$15 per person**

parmesan frico, garlic croutons, lemon zest

### House Salad

**\$12 per person**

English cucumber, cherry tomatoes, red onion, red cabbage, house vinaigrette

### Harvest Salad (Vegan, DF, GF)

**\$15 per person**

kale, mango, avocado, snap peas, tajín, crispy chickpeas, lime vinaigrette

## CARVING STATION

### Dinner Rolls

### Turkey Breast

**\$30 per person**

hand-carved herb-roasted turkey, served with turkey gravy

### Prime Rib

**\$35 per person**

served with au jus

### Lamb Rack (GF, DF)

**\$20 per person**

shawarma salt, spinach, baba ghanoush, pomegranate lamb jus

## DISPLAY STATIONS

PRICED PER PERSON\*\*

### Shellfish Tower

**\$40 per person**

oysters, shrimp cocktail, tuna tartare, crab cocktail served with mignonette & cocktail sauce

### \*\*Add Lobster

**\$20 per person**

### Charcuterie Board

**\$20 per person**

chef's selection of meats, cheeses, & seasonal fruit

### Grazing Table

**\$30 per person**

(groups of 50+ guests)

chef's selection of meats, cheeses, & seasonal fruit

(V) VEGETARIAN | (V+) VEGAN | (GF) GLUTEN FREE | (DF) DAIRY FREE

# PASSED | CANAPÉS

per piece, unless otherwise noted



| HOT                                                                                                       | PRICE | HOT                                                                                                                                            | PRICE    |                                                                                                                             |         |
|-----------------------------------------------------------------------------------------------------------|-------|------------------------------------------------------------------------------------------------------------------------------------------------|----------|-----------------------------------------------------------------------------------------------------------------------------|---------|
| wagyu meatballs<br>american wagyu, pork, slow roasted tomato sauce, parmesan, basil                       | 5     | pan-seared tofu scallops <sup>(df)</sup> <sup>(gf)</sup> <sup>(v)</sup><br>seasonal scallops                                                   | 5        | spicy veggie roll (8pc) <sup>(df)</sup><br>avocado, cucumber, fresno chili jam, tempura flakes, spicy citrus aioli          | 18 ROLL |
| croquettes<br>prosciutto, fontina bechamel                                                                | 5     | vegetarian risotto <sup>(v)</sup><br>seasonal risotto                                                                                          | 5        | spicy tuna roll (8pc) <sup>(df)</sup><br>pickled radish, cucumber, shiso leaves, baby gem, shiitake mushroom, avocado cream | 24 ROLL |
| crab cakes <sup>(df)</sup><br>lump crab, avocado mousse, apple relish, fresh herbs                        | 7     | tofu fried rice <sup>(df)</sup> <sup>(gf)</sup> <sup>(v)</sup><br>cabbage, kale, pickled mushrooms, spiced cashews, sesame seeds, peanut sauce | 4        |                                                                                                                             |         |
| baked macaroni & cheese<br>smoked gouda cheese sauce, crispy prosciutto, chives                           | 4     | pan-seared scallops <sup>(df)</sup> <sup>(gf)</sup><br>seasonal scallops                                                                       | 7        | DESSERT                                                                                                                     | PRICE   |
| mini beef wellington*<br>red wine demi-glace, served medium rare                                          | 12    | lobster risotto <sup>(gf)</sup><br>seasonal risotto                                                                                            | 9        | sticky toffee pudding <sup>(v)</sup><br>english toffee sauce                                                                | 5       |
| filet bites* <sup>(df)</sup> <sup>(gf)</sup><br>filet mignon, potato cake, horseradish aioli, fresh herbs | 8     |                                                                                                                                                |          | cherry blossom cheesecake <sup>(v)</sup><br>cherry gelee, black cherries, graham cracker, chantilly                         | 4       |
| chicken blt slider<br>bacon, lettuce, tomato, mustard bbq, brioche                                        | 9     | COLD                                                                                                                                           | PRICE    |                                                                                                                             |         |
| backyard sliders<br>American cheese, pickles, ketchup, o.g sauce                                          | 9     | tuna tartare taco* <sup>(gf)</sup> <sup>(df)</sup><br>ahi tuna, soy chili vinaigrette, pickled fresno, asian pear, taro taco shell             | 7        |                                                                                                                             |         |
| grilled cheese <sup>(v)</sup><br>sourdough, cheddar, garlic aioli                                         | 5     | oysters by the dozen* <sup>(gf)</sup> <sup>(df)</sup><br>chef's daily selection, hk mignonette, cocktail sauce                                 | 54 DOZEN |                                                                                                                             |         |
| fried mozzarella bites <sup>(v)</sup><br>slow-roasted tomato sauce, herb breadcrumbs                      | 4     | jumbo shrimp cocktail<br>cocktail sauce, lemon vinaigrette, espelette                                                                          | 7        |                                                                                                                             |         |

(V) VEGETARIAN | (V+) VEGAN | (GF) GLUTEN FREE | (DF) DAIRY FREE

# HELL’S KITCHEN | LUNCH



## MENU 1

41 PER PERSON

### FIRST

Potato leek soup (v)  
caesar salad

### MAIN

backyard burger  
*served medium*  
*applewood-smoked bacon +4.5*  
brick chicken(gf) (df)  
tofu fried rice(gf) (df)(v)  
petite beef wellington +15  
*served medium-rare*

### DESSERT

sticky toffee pudding(v)  
apple butterscotch  
cheesecake(v)

Add Lobster Tail (GF) +\$32  
Add Foie Gras\* (DF) (GF) +\$20  
Add Grilled Prawn (GF) +\$14  
Add Seasonal Truffles (DF) (GF) +\$29

## ENHANCEMENTS:

garlic butter  
+4ea

truffle butter  
+6ea

herb butter  
+4ea

lobster tail  
+32pp

foie gras  
+20pp

seasonal truffle  
+29/3g

grilled prawn  
+14pp

## MENU 2

75 PER PERSON

### FIRST

caesar salad

### MAIN

petite beef wellington  
*served medium-rare*  
brick chicken(gf) (df)  
vegetarian risotto(gf) (df)(v)

### DESSERT

sticky toffee pudding(v)

*parties of 50 or fewer*

## MENU 3

85 PER PERSON

### FOR THE TABLE

bread service(v)

### FIRST

harvest salad(gf) (df)(v)(v+)  
caesar salad

### MAIN

petite beef wellington  
*served medium-rare*  
brick chicken(gf) (df)  
vegetarian risotto(gf) (df)(v)

### DESSERT

sticky toffee pudding(v)  
apple butterscotch cheesecake(v)

*parties of 50 or fewer*

## MENU 4

100 PER PERSON

### FOR THE TABLE

bread service(v)

### FIRST

harvest salad(gf) (df)(v)(v+)  
caesar salad  
potato leek soup(v)

### MAIN

petite beef wellington  
*served medium-rare*  
brick chicken(gf) (df)  
crispy skin salmon(gf)  
vegetarian risotto(gf) (df)(v)

### DESSERT

sticky toffee pudding(v)  
apple butterscotch cheesecake(v)

*parties of 50 or fewer*

Sample menus; items subject to change.  
Caviar service requires 72 hours notice.

# HELL'S KITCHEN | SIDES DISHES



## LUNCH & DINNER

**baked macaroni & cheese** 17

smoked gouda sauce, crispy prosciutto, chives

**roasted brussels sprouts (df)** 16

chili glaze, pickled Fresnos, micro cilantro

**potato purée (gf) (v)** 15

crème fraîche, chives

**green beans (df)** 15

crispy prosciutto, sherry vinaigrette

**papas bravas (gf)** 16

pee wee potatoes, paprika salt, brava sauce, garlic aioli

**french fries (v)** 12

O.G. sauce

(v) vegetarian | (v+) vegan | (gf) gluten free | (df) dairy free



# CONTINENTAL BREAKFAST

OFFERED AT \$45 PER PERSON

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## Breakfast Offerings

Seasonal Fresh Fruit

Assorted Breakfast Pastries

Yogurt & Granola

Coffee & Tea Service