Eat + Celebrate

Catering Options

23 CITY BLOCKS CATERING
2019+2020 MENU

WWW.23CITYBLOCKS.COM
An Introduction to your Catering Team

EVENT MANAGER
23 CITY BLOCKS CATERING
Meghan Wilkey

CORPORATE EXECUTIVE CHEF
23 CITY BLOCKS HOSPITALITY GROUP
Nick Miller

EXECUTIVE SOUS CHEF
23 CITY BLOCKS HOSPITALITY GROUP
Brad Bardon

EVENT MANAGER
23 CITY BLOCKS CATERING
Sloane Simmons

EVENT MANAGER
23 CITY BLOCKS CATERING
Stephanie Wigginton

EVENT MANAGER
23 CITY BLOCKS CATERING
Meghan Wilkey

EVENT MANAGER
23 CITY BLOCKS CATERING
Shelby Buckman

EVENT SERVICES MANAGER
23 CITY BLOCKS CATERING
Katerina Li

ASSISTANT EVENT SERVICES MANAGER
23 CITY BLOCKS CATERING
Shelbi Basler
Tray Passed
Hors D’oeuvres

SELECT THREE TO BE PASSED
DURING YOUR COCKTAIL HOUR

ADD A FOURTH OPTION FOR $4.25 PER PERSON

G A R D E N

Seasonal Chef’s Choice Bruschetta

Forest Mushroom Arancini
Truffled Mayonnaise

Eggplant Fritters
Mint, Pecorino, Aioli

Cheese Croissant, Tomato Jam

Tomato & Grilled Cheese Shooters
Mini Glasses Filled with Tomato Bisque
Topped with Grilled Cheese Sandwiches

Tropical Fruit Sushi
Blueberry Lavender Sauce, Yuzu Coconut Sauce

Tempura Fried Silken Tofu
Broccoli, Garlic Ginger Hoisin, Toasted Sesame Seeds

S E A F O O D

Scallop Corndog
Raspberry White Chocolate Mustard

Pickled Shrimp
Cocktail Sauce, Butter Crackers

Sweet Maryland Crab Cakes
Herb Remoulade

Buffalo Style Oysters
Tempura Fried, Chili Butter Sauce,
Blue Cheese, Celery

Butter Poached Shrimp
on Corn Cakes, Garlic, White Wine, Herbs

Crab Nachos
Guacamole, Pickled Jalapeño

Stuffed Oysters
Italian Sausage, Spinach

Spiced and Seared Tuna Lavash
Cucumber Yoghurt

P O U L T R Y

Chicken & Waffles
Chipotle Chocolate Braised Chicken
Waffle Cone, Chive Crème Fraîche

Mini Tacos
Tiny Fresh Grilled Spicy Chicken Tacos
P O R K

Bratwurst Corndog
Herb Mustard

Mini BLTs
Cherry Tomatoes Stuffed
with Lettuce, Bacon, and Garlic Aioli

Pork Bahn Mi
Pork Tenderloin, Kim Chee,
Pickled Carrot, Sprouts

Asiago Gougères
Cheese Pastry Puffs with
Mustard and Prosciutto

Pork Belly
Root Beer Glaze, Tobacco Onions

Tostones
Smoked Chorizo, Pico De Gallo, Crispy Plantain

Gochujang Braised Pork Wontons
Brûléed Orange, Lémeon Sweet Chile Dipping Sauce

B E E F

Beef and Broccoli
Served on an Asian Spoon

Peppery Beef
Roasted Peppered Beef,
Braised Shallot, Rosemary Jus

Barbeque Braised Shortrib
Potato Salad

Tostada, Ropa Vieja
Braised Flank Steak,
Avocado, Queso Fresco

Grassfed Beef Choucroute Garnie
Beef Jaegerwurst, Roasted Potato,
Bacon Braised Cabbage

Angus Strip Steak
Beurre Rouge, Crispy Shallot

G A M E

Pan Seared Lamb Lollipops
Horseradish Crème Fraîche, Saba

Crispy Duck Rillette
Apple Fennel Slaw
TWO-COURSE SEATED DINNER WITH COMPLIMENTARY CAKE CUTTING

SALADS

Pear, Hazelnuts, Smoked Cherries, Aged Cheddar, Greens, Milk Chocolate Vinaigrette

Quinoa, Mixed Field Greens, Dried Cranberry, Candied Pecans, Cranberry Vinaigrette

Grilled Red Pepper, Fennel, Red Onion, Kalamata Olive, Little Gem Lettuce, Balsamic Vinaigrette

Cherry Tomato Caprese, Mozzarella, Basil, Arugula, Tomato-Balsamic Vinaigrette

SEASONAL IS SUPERB!
Ask Your Event Manager for Options!

SOUPS

Wedding Soup
Meatballs, Orzo, Aromatic Vegetables, Herbs

Roasted Butternut Squash
Maple-Cinnamon Crème Fraîche, Pancetta, Micro Greens

Creamy Broccoli
Cheese Pastry Poof, Bacon, Crème Fraîche

ENTRÉES

GARDEN

Sweet Potato Curry over Basmati Rice

Ricotta Gnudi
Tomato Agrodolce, Rapini, Oyster Mushrooms

Spinach and Forest Mushroom Ravioli
Porcini Cream, Parmesan

White Corn Grits
Black Beans, Corn, Tomato, Chimichurri

Sweet Potato Agnolotti
Apples, Sage, Brown Butter Egg Cream

PACKAGE PRICE:
$90 PER PERSON

PACKAGE ALSO INCLUDES:

Iced Water at Each Place Setting, Passed Bread and House Made Butters, and Hot Tea and Coffee Service
**ENTRÉES CONTINUED**

**POULTRY**

Parmesan Crusted Chicken Picatta
Fingerling Potatoes, Broccolini, Lemon-Caper Sauce

Pesto Roasted Chicken
Olive Oil Mashed Yukon Gold Potatoes,
Roasted Broccoli, Tomato Buerre

Coq Au Vin
Red Wine Braised Chicken Leg, Bacon,
Aromatic Vegetables, Mushrooms

Herb Roasted Half Game Hen
Olives, Leeks, White Beans, Romesco Sauce

Potato Gnocchi
Chicken Sausage, Peppers,
Parmesan Cream Sauce

Chicken Pot Pie
Braised Chicken, Root Vegetables,
Shiitake Mushrooms, Brandy Cream
Sauce, Cornmeal Biscuit

**PACKAGE PRICE:**

$90 PER PERSON

**POUR**

**COCOA BRAISED PORK CHEEKS**

White Cheddar Grit Cakes,
Apple-Celeriac Slaw, Barbeque Jus

32-Hour Porchetta
Risotto Milanese, Artichokes,
Grilled Radicchio, Fennel Pollen

Smoked Pork Rib Roast
Spaetzle, Roasted Apples,
Beer-Mustard Butter Sauce

Porcini Rubbed Pork Tenderloin
Brussels Sprouts, Whipped Sweet Potatoes,
Thyme and Honey, Cider Gastrique

**PACKAGE PRICE:**

$93 PER PERSON

**WHAT ARE YOUR LOVES & LOATHES?**

Ask your event manager
for a custom menu!
Did you know?

TABLE LINENS, NAPKINS
AND CHINA ARE INCLUDED!

SEAFOOD

Cornbread Stuffed Trout
Roasted Green Beans, Kale,
Lemon Brown Butter

Grilled Swordfish
Wheatberries, Castelavetrano Olives,
Shaved Fennel, Arugula,
Tomato-Balsamic Vinaigrette

Seared Scallops
Sweet Corn Pudding,
Cajun Barbeque Sauce, Greens, Toast

Pecan-Mustard Crusted Salmon
Red Potatoes, Poblano, Sweet Corn Sauce

PACKAGE PRICE:
$100 PER PERSON

BEEF

Beef Tenderloin
Sautéed Spinach, Crispy
Fingerling Potatoes, Sauce Diane

Prime Rib of Beef
Horseradish Mashed Potatoes,
Maque Choux, BBQ Sauce

Brick Cut Strip Steak
Crispy Fingerling Potatoes,
Glazed Baby Carrots, Brûlée Rouge

Braised Beef Pot Roast
Root Vegetables, Pommes Puree,
Red Wine Gravy

PACKAGE PRICE:
$118 PER PERSON

* Package pricing includes service charge, but not applicable tax.
** All pricing and menus subject to change until contracted.
**PREMIUM PACKAGE**

- Tito's Handmade Vodka, Beefeaters Gin,
- Bacardi Rum, Four Roses Yellow Label,
- Jack Daniel’s Whiskey, Black Label, Dewars Scotch,
- Jose Cuervo, Tequila Gold, Amaretto Disaronno,
- Rosé All Day, Hess Chardonnay, Matchbox Cabernet Sauvignon, Budweiser, Bud Light, O’Fallon 5-Day IPA,
- O’Douls, Goslings Ginger Beer, San Pellegrino and Assorted Coca Cola Products

**SUPER PREMIUM PACKAGE**

- Grey Goose Vodka, Jack Daniel’s Whiskey Black Label,

**Have a favorite?**

Ask your Event Manager for Pricing!

**Additions**

**DINNER WINE SERVICE**

- **PREMIUM BRAND**
  - $9.50 per person
- **SUPER PREMIUM**
  - $13.50 per person

**MOSCOW MULE**

- Vodka, Spicy Ginger Beer, Lime Juice, Lime, Fresh Mint
- Served in Copper Mule Mug
- $7.50 per person (plus deposit)

**CHAMPAGNE TOAST**

- $4.00 per person
  - Non-alcoholic is available as a substitute

* Bartender Ratio - 1 per 60 guests
** Bar pricing before 24% service charge, glassware rental and applicable taxes.

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