



Portable Provisions Menu

Fall/Winter 2027

Boards, Breads & Spreads

Farmstead Cheese, Crudites & Charcuterie Station

seasonal chutney, cornichons, baguette & flatbreads, figs, grapes, dried fruit pickled veg, herbed nuts, berries, salumi, speck, prosciutto, herbed hummus, fresh cut veg, olive oil grissini v, GF Friendly

Mediterranean Mezze & Dips

lemon hummus, cucumber-mint tzatziki, herbed olives, lentil salad, seasonal vegetables v

Calvados Chicken Liver Mousse w/Accoutrements

sour cherry preserves, chervil, candied hazelnuts, pickled vegetable tapenade, basket of fresh baguette & GF crisps

Roasted Tomato, Artichoke & Stracciatella Focaccia

garden herbs, olive oil, crispy capers v

Kale Pesto & Acorn Squash Focaccia

arugula, dried cherries, parmesan, pine nuts, caramelized acorn squash v

Vegetable-Forward & Plant-Based

Roasted Oyster Mushroom Pinwheels

garlic cream, puff pastry, chimichurri, slow-roasted mushroom purée v

Asian Pear & Kimchi Crispy Rice

sesame oil, garlic, nori chips v, GF

Vegan Butternut Squash Lasagna Bites

cashew ricotta, pepita pesto, olive crumble v, GF

Turmeric-Chipotle Roasted Cauliflower Bites

salsa verde, lavash crisp, pickled vegetables v



Warm Chevre-Filled Honey Roasted Plums

crispy sage, thyme, lemon zest v, GF

Feta Stuffed Roasted Baby Tomatoes

fresh basil, feta, caramelized onions, herbed breadcrumbs, oregano, olive oil, crispy capers

Za'atar Broiled Pumpkin & Feta Stacks

spicy green schug sauce, mint, pomegranate v

Eggplant Caviar, Feta & Tomato Tart

smoky garlic-eggplant puree, heirloom tomato slices, parmesan, puff pastry, oregano v

Maitake + Chestnut Tartlet

butter tart, caramelized onion, thyme, pansy VG, GF

Seafood & Chilled Bites

Shiso-Yuzu Tuna Lettuce Wraps

asian pear, sesame, puffed black rice, scallion, ginger P, GF, DF

Yuzu Shrimp & Mango Lettuce Wraps

scallion, ginger, crispy black rice, sesame, gem lettuce P, GF

Scallop Crudo Spoons

yuzu, olive oil, black lava salt, scallion P, GF, DF

Cured Salmon Roulade

thin crepe layers, house cured salmon, crispy caper, herbed cream, dill, trout roe P, GF

Garlic Shrimp Scampi Crostini

roasted shrimp tossed in herbed, garlic butter, roasted tomato, crispy shallots, herbs

Ecuadorian Ceviche w/Avocado

cilantro, crispy plantain strip, lime, red onion, jalapeno, market fish P, GF, DF

Roasted Wild Shrimp Skewers

smoked paprika, lemon-herb pistou P



Meat & Savory Bites

Charred Beef Tostada Bites

blue corn crisp, smoky crema, Asian pear-cilantro pico **GF, DF**

Sliced Grass Fed Beef, Brie & Tarragon Baguettinis

lemon herb aioli, pickled red onion, arugula

Beef Bibimbap Lettuce Wraps

gochujang, garlic chips, pickled chili, sesame rice **GF**

Layered Lamb Kofta Skewers

tzatziki, garlic, wheat lavash, mint

Melon & Smoked Speck Rounds

parmesan frico, basil, saba drizzle

Crispy Chipotle Chicken Empanadas

lime crema, chimichurri

Smoked HV Duck Breast Canape

endive, pickled apple, candied pecan, horseradish crema **GF**

Teeny Tiny Pot Pies *(select 1)*

creamy wild mushroom **v OR** *tarragon chicken & leek
butter pastry, herb-madeira roux, carrots, shallots*

Baguette Crostinis *(select 1)*

-seared steak, pickled fennel, chimichurri, smoked salt **DF**
-roasted eggplant, caramelized onion jam, burrata **v**

Ukrainian Style Pierogi *(select one)*

Served with sour cream, caramelized onions & apple chutney
-roasted mushroom & cabbage **v**
-potato & cheese **v**
-braised beef



Deviled Eggs & Comfort Classics

Truffled Deviled Eggs

mascarpone, herbs, crispy chicken skin, white truffle oil

Red Kuri Squash & Chevre Fritters

romesco aioli, parsley v

Warm Gruyère Gougères

seasonal chutney, thyme, parmesan v

Soups & Shooters

Butternut Squash Bisque

coconut cream, Chinese five spice, frizzled leek VG, GF

Roasted Carrot & Chestnut Bisque Shooters

chestnut-carrot purée, crema, toasted pignoli v, GF

Salads

Petite Roasted Corn & Squash Salad

feta, cucumber, lemon vinaigrette, pistachio

Quinoa, Citrus & Fennel Salad

avocado cream, pickled red onion, arugula, yuzu-sesame vinaigrette VG, GF

Mini Poached Salmon Salad

brown butter potato salad, crispy caper, dill P

Petite Mediterranean Chopped Salads

crispy za'atar chickpeas, tri-color tomato, persian cucumber, red wine shallot vinaigrette, pepitas VG, GF

Chili Crisp Crab Salad

mango, black sesame, watermelon radish, rice vermicelli, puffed rice P, GF



Tartlets & Savory Pastries

Maitake & Chestnut Tartlet

caramelized onion, thyme **VG, GF**

Wild Mushroom Duxelle Tartlets

garlic cream cheese, chives, phyllo **v**

Roasted Apple, Goat Cheese & Thyme Tarts

thyme honey, lemon zest **v**

Creamy Spinach & Leek Mini Quiche

gruyère, tarragon **v**

NYS Burrata + Caramelized Apple Crostini

praline pecan, mint, black truffle salt **v**

Roasted Apple, Goat Cheese & Thyme Tarts

puff pastry, thyme honey, lemon zest **v**

Sliders & Sandwiches

Southern Style Roast Beef Sliders

smoky garlic & mustard aioli, cabbage-apple slaw, yeast roll, pickled onion

Classic Burger Slider *(not recommended for dropoff /room temp)*

wagyu blend, aged cheddar, herb aioli, tomato

Fall Harvest Roast Chicken Sliders

apple-cranberry chutney, aged cheddar, arugula

Herbed Farm Chicken Sliders

tarragon mustard cream, frisée, tomato

Mini Salmon Burgers **p**

caper-dill remoulade, pickled fennel, frisée



Petite Sliders *(select one)*

- Roasted Zucchini & Pepper w/Balsamic Onion Jam & Mozzarella **v**
- Green Goddess Chicken Salad w/cucumber, radish & sunflower seeds **DF**
- Spicy Red Cabbage-Apple Slaw & Miso Roasted Pumpkin **VG**

Tea Sandwich Duo

served on multigrain, brioche, or ciabatta (select two)

*farmhouse chutney & cheddar **v***

*thyme, brie & fig jam **v***

*classic caprese **v***

sesame scallion chicken salad

cucumber & chive butter

fennel & egg salad

*hummus, beet & pickled red onion **VG***

tuna salad with dill, caper & preserved lemon

smoked turkey & gruyère

Dessert

****Classic Petite Dessert Tray** *varies, comp with 6+ item menus*

garnished w/chocolate dipped almonds, meringues and fresh berries

*almond macarons **GF***

shortbread

rhubarb bars

sliced tea cakes

salted caramel cookies

fruit tarts

belgian brownie bites

coconut macaroons

sea salt tahini cookies

pumpkin pie bites

pecan pie bars

double chocolate brownies

cranberry orange oat cookies

caramelized pecan bars

almond financiers

lemon tarts

chocolate peanut butter cookies

apple pie tartlets

raspberry thumbprint cookies

mini cheesecakes

berry cobbler

key lime pie bites

white chocolate macadamia

s'mores bars



Seasonal Sweets

Handmade Dark Belgian Chocolate Truffles GF

Available boxed or bagged for gifts, favors or family style (vegan or nut free upon request)

assorted seasonal flavors typically include cranberry orange, pistachio, toasted coconut, double dark chocolate, cardamom, fig

Mini Dark Chocolate & Orange Tiramisu

shaved dark chocolate, orange-cinnamon scented mascarpone, espresso, dehydrated raspberry

Festive Holiday Trifle Cups

layers of fresh berries w/berry compote, buttery vanilla cake, frangelico whipped cream, toasted hazelnuts & shimmery holiday sprinkles

V = VEGETARIAN

VG = VEGAN

P = PESCATORIAN

DF = DAIRY FREE

GF = GLUTEN FREE

[Gallery](#) of recent events at the PP Townhouse Venue & throughout NYC



Recommended Seasonal Cocktails

Spiced Pear Margarita

pear puree, pumpkin pie spice infused agave, fresh lemon, tequila blanco, triple sec

Winter Citrus Bourbon Sour

fresh lemon, orange, bourbon, orange bitters,
grapefruit rosemary infused simple syrup, soda

Apple-Calvados Cider

Can be served hot or cold

local honeycrisp cider, ginger, cardamom bitters, calvados, fresh mandarin,

Cucumber Elderflower-Thyme Collins

elderflower liqueur, muddled cucumber, fresh thyme, vodka, ginger beer, lime

Pomegranate-Yuzu Spritz

Spikeable Mocktail!

pomegranate juice, yuzu juice, soda, organic lemonade, fresh berry garnish

House Specialty Cocktail List

(for inspiration- special requests or classics welcome!)

Clementine-Cucumber Collins

cucumber infused vodka, fresh mint, italian lemon soda, clementine

Spiced Pear Margarita

pear puree, fall spice infused agave, fresh lemon, tequila blanco, triple sec

Rose Sangria

asian pear, rosemary muddled berries, sparkling rose, grand marnier

Boozy Cucumber Strawberry Lemonade

fresh mint lemonade, soda, house strawberry infused vodka, cucumber

Spicy Passionfruit Martini

fresh raspberry, lemon, passionfruit juice, jalapeno infused vodka

**Charred Pineapple Mule**

ginger beer, charred pineapple puree, mezcal, tequila, lime

Jalapeno Passion Fruit Martini

jalapeno-passionfruit puree, lemon, vodka, vermouth

Yuzu White Sangria

lychee juice, macerated stone fruit, yuzu, white wine, soda

Yorkville 75

cava, gin, thyme syrup, fresh lemon, rosewater, fresh berry garnish

Classic Aperol Spritz

aperol, cava, soda, orange twist

The Red Queen

red wine, cassis, blackberries, pomegranate, cranberry, citrus, gin & Soda

White Winter Paloma

tequila blanco, grapefruit juice, lime juice, grapefruit seltzer, rosemary thyme syrup

Bourbon Cider Punch

local cider, ginger Beer, triple sec, fresh mandarin, bourbon

Gin Gin Gin Mule

ginger beer, gin, ginger liqueur, lime + mint

Spicy “Green Juice” Margarita

smoked salt rim, lime, jalapeno, tequila blanco, cilantro, mint, cucumber

“The Bee’s Knees”

honey-lemon syrup, gin, cava

Grapefruit Lavender Spritz

lavender-rosemary syrup, fresh grapefruit, vodka, grapefruit soda

Cucumber Vodka Tonic

cucumber infused vodka, fresh orange sour mix, tonic

Woodland Gin & Tonic

elderflower-lemon tonic, grapefruit, tarragon infused gin
thyme sprig, smoked salt

**Beach, Please**

pineapple infused tequila, lime, house sour, cranberry, agave

“Cappuccino” Martini Shooters

cold brew, baileys, vodka, heavy cream, nutmeg, maple syrup, lemon zest

Espresso Mar-teeny Shooters

cold brew, vanilla infused vodka, orange zest, amaretto, chocolate bitters

Whiskey Penicillin

rosemary simple syrup, fresh lemonade, whiskey, lemon wheel, smoked salt

Updated “Brunch All-Day” Classics

Tangerine Mimosa

*Boozy Cucumber
Lemonade*

*Orange Flower
Pomegranate Cooler*

Jalapeno Bloody Mary

*Aperol Spritz Grapefruit
Paloma*

*Yuzu G + T
Elderflower Gin Fizz*

Sparkling Margarita

Watermelon-Lime

Hibiscus Margarita

Mint Julep Bellini

Tequila Soda

*Passionfruit-Ginger
Punch*

Green Juice Margarita

Rose Berry Sangria

Limoncello Spritz



Mocktails/Zero Proof

*Yuzu-Pomegranate
Spritz*

Cucumber Limonata

*Smoked Pineapple
Mule*

*Faux Sangria
Tropical Jalapeno*

Mint No-Jito

Fall Spiced Pear Spritz

Ginger Berry Cooler

Mandarin Cider "Mule"

Melón Agua Fresca

Rose-Berry Punch

*Spicy Green Juice
Chili-Limeade*

Hibiscus Citrus Iced Tea

*Organic Matcha-Mint
Lemonade*