



THE READING ROOM EVENT MENU

STATIONED HORS D'OEUVRES

**\$24 pp for 3 options
or \$36 pp for 5 options**

Fried Polenta Bites

Bacon and Onion Chutney

Peri Peri Shrimp

Ahi Verde

Sesame Ahi Tuna

Crispy Wontons and Wasabi Crème

Crispy Fried Chicken

Asian Aioli

Steak on Toast

Chimichurri, Pickled Red Onion and
Arugula

Charred Corn Tostada

Avocado Mousse, Pickled Red Onion

Classic Bruschetta

Tomatoes, Garlic and Balsamic Glaze

Miso Mushroom Wontons

Miso, Soy and Thai Chili Marinade

BOARDS

Butcher Board

Chefs Selection of Meats, Cheese and
Accompaniments (serves 10-12 guests)
\$170

Hummus Board

Hummus Platter with Assorted Crudités
(serves 10-12 guests)
\$150

MEAT CANAPES

**All canapes priced per item
Minimum 15 of each piece**

Charcuterie Skewer

\$5

Miso Beef Skewers

\$6

Fried Chicken Slider with
Asian Slaw

\$6

Lamb Slider with Whipped
Lemon Feta

\$7.50

FISH CANAPES

Spicy Crab Cake

\$5

Mini Lobster Roll

\$9.50

Salmon Tartare

\$5

Shrimp Ceviche Shooters

\$6

VEGETARIAN CANAPES

Goat Cheese Panna Cotta,
Apple Compote, Toasted
Brioche

\$5

Roasted Sweet Potato Rounds,
Whipped Feta and Candied
Walnuts

\$5

HOT ENTREE

**Served in chafing dishes buffet
style.**

***Only available for Private
Events***

\$65 Per Person

Choose 3 Entree Options:

- Peri Peri Chicken served
with Ahi Verde
- Braised Short Ribs
- Pan seared Salmon served
in a Lemon Beurre Blanc
- Pasta Primavera

Choose 2 Sides:

- Roasted Potatoes
- Sautéed Mix Vegetables
- Caesar Salad
- Brussels and Fried
Chickpeas

STATIONED DESSERTS

**Chef's Selection of Seasonal
Desserts.**

**\$20 per Person or \$30 per
Person Including Tea and
Coffee**

**LISTED PRICES ARE EXCLUDING TAX,
20% GRATUITY & A 3% ADMIN FEE**