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Private Events

forte
EVENTS



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hors d'oeuvres

choose 3 at 22 per guest | choose 5 at 29 per guest

WARM

BACON WRAPPED DATES

CRAB CAKES with CITRUS AIOLI

FRIED ARTICHOKES with ROASTED GARLIC AIOLI **V**

CHICKEN EMPANADAS

VEGGIE EMPANADAS with CHIMICHURRI

GOAT CHEESE & HONEY PHYLLO

CHICKEN SKEWERS
balsamic & sesame sauces

TERIYAKI BEEF SATAY

VEGGIE SPRING ROLLS **V²**
unagi sauce

SHRIMP HUSH PUPPIES
unagi sauce, bonito flake, sesame, umami aioli

FRIED HALLOUMI
fresh herbs, hot honey drizzle

COLD

CRAB TOSTADA

SMOKED SALMON RILLETTE CROSTINI
cream cheese & chive

DOLMAS
yogurt, breadcrumbs

MEDITERRANEAN ANTIPASTI SKEWERS
cherry tomato, mozzarella, olive, basil, roasted red pepper,
pepperoncini, balsamic glaze

HUMMUS CROSTINI
chickpea tahini hummus, cherry tomato, feta crumble, olive oil,
everything bagel seasoning

GRILLED SHRIMP with ROMESCO SAUCE

TUNA CRUDO
lavosh, capers, citrico sauce, sesame seed & cilantro

CHILLED GRILLED BAY SCALLOP
ponzu pico de gallo

MINI MOZZARELLA BITES
pine nut sundried tomato pesto

CUCUMBER & WHIPPED FETA BITE
Persian cucumber, dill, cherry tomato, everything bagel seasoning

cocktail hour reception stations

sized for 10 servings

MUHAMMARA PLATTER 25

hummus with olive oil, sumac & roasted red pepper, served with pita
dolmas with feta & olives **V**

CRUDITÉ DISPLAY 12

seasonal vegetables, house ranch, hummus, pita & crackers **V**

CHEESE & FRUIT DISPLAY 16

manchego, brie, gouda, local cheddar, dried fruit, nuts, berries, honey with crackers **V**

CHARCUTERIE BOARD 24

chef's selection of cheese, capicola, salami, prosciutto, dried fruit, nuts, cornichons,
mustard, preserves, crackers

GRILLED & CHILLED VEGGIES 14

seasonal vegetables, creole dressing, balsamic glaze, sunflower **V**

EMPANADA PLATTER 24

seasonal vegetables, choice of beef, chicken, or vegetarian

FLATBREAD & CROSTINI

fig & gorgonzola flatbread with balsamic glaze 22 **V**

grilled peach & ricotta with honey and pistachio 23 **V**

hummus crostini, crumbled feta, cherry tomatoes, everything bagel seasoning 18

kalamata olives, parsley & red onion relish, whipped ricotta cheese on buttered
crostini 18 **V**

smoked salmon rilette with cream cheese & chives 24

SLIDERS

available by the half dozen

short rib sliders, creamy coleslaw 35

pulled chicken slider, bbq sauce & pickles 28

fried pork sliders with mostarda & cornichons 29

falafel slider, avocado aioli, pickled red onion, arugula 25 **V**

served with chips & house-made dip





dessert stations

pricing listed per guest

HOUSE-MADE COOKIE & BROWNIE DISPLAY 9

chocolate chip, Reece's brownie bites

BON BON PLATE 14

assorted chocolate bon bon bites

CHEESECAKE BITES 14 

assorted cheesecakes

PETIT FOURS 18 

chef's selection of mini dessert bites

MORE

more options available through our dessert partners upon request

Cake Cutting Fee 50

applies to cakes serving more than thirty guests



VEGETARIAN



VEGAN



AVOIDING GLUTEN



chef's table

pricing listed per guest includes choice of salad

ENTREES

select one from the following

GRILLED SKIRT STEAK 62

steak potatoes and chimichurri

MUSHROOM CHICKEN 45

mushroom cream sauce

BUTTERMILK FRIED CHICKEN WITH URFA MARINADE 47

COD 47

butter romesco sauce

HARISSA SALMON 47

POLENTA & PUTTANESCA 33

BRAISED BEETS 39

cous cous, tahini yogurt, savory granola **V**

SALADS

select one from the following

ARTISAN GREENS

mixed greens, tomatoes, cucumbers, radish, herb vinaigrette **V²**

FIG & FETA SALAD

spinach, poached figs, feta, citrus vinaigrette, almonds **V**

WINTER GREENS SALAD

grilled & chilled pears, gorgonzola, marcona almonds, balsamic vinaigrette **V**

BLT SALAD

lettuce, tomato, bacon bites, green goddess dressing

MANCHEGO ARUGULA

berries, sunflower seeds, creole dressing **V**

SIDES

additional available sides for 7

Israeli Cous Cous with Herbs **V**

Steak Potatoes **V²**

Whipped Mashed Potatoes **V**

Roasted Seasonal Vegetables **V**




Black Rice **V**

Focaccia with Herb Butter **V**



seated dinner

*pricing listed per guest
includes chef's choice bread basket of artisan rolls*

SALADS

- ARTISAN GREENS 11** 
mixed greens, tomatoes, cucumbers, radish, herb vinaigrette
- FIG & FETA SALAD 13** 
spinach, poached figs, feta, citrus vinaigrette, almonds
- WINTER GREENS SALAD 13** 
grilled & chilled pears, gorgonzola, marcona almonds, balsamic vinaigrette
- BLT WEDGE 14**
little gem, gorgonzola, tomato, bacon bits, green goddess dressing, old bay chip crumble
- MANCHEGO ARUGULA 13**
berries, sunflower seeds, creole dressing

ENTREES

- ROAST CHICKEN 40**
whipped mashed potatoes, truffle & mushroom gravy, fines herbs
- MUSAKHAN 44**
sumac seasoned chicken thigh, pita, Cipollini onion tomato ragout, pine nuts, lemons & shug
- FILET 55**
grilled asparagus, crispy shallots, demi sauce
- SHORT RIB 50**
polenta, confit tomato, bordelaise sauce
- COD 44**
ponzu butter baked cod, bok choy, umami broth, shitake mushroom, scallion curl, sesame seeds
- HARISSA SALMON 45**
cous cous, roasted asparagus
- CHILEAN SEA BASS 52**
hazelnut crusted squash, brown butter sauce, herbs
- STUFFED EGGPLANT 32** 
cherry tomato, feta, mozzarella, dill, shug & toasted breadcrumb
- ROASTED CAULIFLOWER 32** 
fried chickpeas, warm squash puree, mint & cilantro chiffonade, mango, sesame seeds, sumac & tamarind chutney



plated dessert

*pricing listed per guest
drip coffee and decaf included*

OLIVE OIL CAKE 13
berry compote, lemon glaze, mint

FLOURLESS CHOCOLATE CAKE 13
assorted chocolate bon bon bites

BRIGADEIROS 13
flight of chocolate, coconut, pistachio

PANNA COTTA WITH CANDIED ORANGE 16

BERRY BOWL 9
berries & mint

MORE

more options available through our dessert partners upon request

Cake Cutting Fee 50
applies to cakes serving more than thirty guests

boxed lunches

**includes bagged chips, fresh baked cookie & whole fruit,
bottled water, disposables & condiments**
28 per guest

SMOKED TURKEY WRAP

applewood smoked bacon, romaine, tomato, avocado aioli

ROAST BEEF & PROVOLONE

HUMMUS WRAP ^V

roasted red pepper, cucumber, spinach, artichoke, tahini

GRILLED CHICKEN WRAP

lemon chicken, feta, lettuce, tomato, black olives, pepperoncini

MEDITERRANEAN WRAP

hummus, roasted red pepper, feta, cucumbers, tomato, greens

CAESAR SALAD BOWL

romaine, shaved parmesan, pepperoncini, brioche croutons, house-made Caesar dressing
add chicken \$5

GRILLED COUS COUS SALAD BOWL ^{V²}

Israeli cous cous, seasonal vegetables, arugula, citrus vinaigrette
add chicken \$5





breakfast

pricing per guest

CLASSIC CONTINENTAL 18

muffins, danishes, breakfast breads, seasonal fresh fruit, coffee, decaffeinated coffee, hot herbal teas, orange juice & apple juice

CONTINENTAL PLUS 34

muffins, danishes, breakfast breads, seasonal fresh fruit, coffee, decaffeinated coffee, hot herbal teas, orange juice & apple juice

select two from the following

HOUSEMADE BISCUITS

butter, honey, preserves

BURRATA

Calabrian hot honey, focaccia

SPINACH & FETA QUICHE ^{V2}

FRENCH TOAST

with lemon mascarpone sauce, whipped cream

BREAKFAST POTATOES ^V

HICKORY SMOKED BACON

PLANT BASED SAUSAGE ^V

BREAKFAST SAUSAGE

YOGURT PARFAIT WITH GRANOLA

beverages

*pricing per guest per hour
price adjustment for events more than two hours
includes appropriate garnishes*

MAIN LEVEL BAR PACKAGE 20

Spirits: Vodka, Gin, Bourbon, Rye Whiskey, Tequila, Scotch, Rum

Wine (Select Two):

Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir, Cava
additional selections 5 each

Beer: Select Domestic and Imported Beers

Soft Beverages: Coke, Diet Coke, Sprite, Tonic, Soda Water

BOX LEVEL BAR PACKAGE 40

Premium Spirits: Vodka, Gin, Bourbon, Tequila, Rum, Scotch, Cointreau, Sweet and Dry Vermouth

Wine (Select Four):

Pinot Noir, Cabernet Sauvignon, Malbec, Pinot Grigio, Sauvignon Blanc, Chardonnay, Rose, Sparkling Rose, Cava
additional selections 5 each

Beer: Premium Domestic and Imported Beers

Soft Beverages: Coke, Diet Coke, Sprite, Q Mixers, Tonic, Soda Water, Orange Juice, Grapefruit Juice, Lemon and Lime Juice, Lemonade

ROTUNDA PACKAGE 10

Soft Beverages: Coke, Diet Coke, Sprite, Tonic, Soda Water

Coffee: Metric Coffee Regular and Decaf Drip Coffee

Tea: Assorted Selection of Rishi Teas

Juice: Orange Juice, Grapefruit Juice, Lemonade



beverages

pricing per guest per hour

WINE + BEER SELECT PACKAGE 15

White (Select One): Chardonnay, Pinot Grigio, Cava

Red (Select One): Pinot Noir, Cabernet Sauvignon

additional selections 5 each

Beer: Select Domestic and Imported Beers

WINE + BEER PREMIUM PACKAGE 25

Wine (Select Four): Chardonnay, Pinot Grigio, Sauvignon Blanc, Cava, Prosecco, Rose, Sparkling Rose, Pinot Noir, Cabernet Sauvignon,

Beer: Premium Domestic and Imported Beers

CELEBRATORY TOASTS

Cava Toast 8

Champagne Toast 25

Custom Craft Cocktail 10

CUSTOM BEVERAGE OPTIONS AVAILABLE

Our Beverage Director enjoys working with you for special requests. Please speak your wildest wish! We strive to accommodate special requests. If we cannot fulfill a specific item, we will be happy to suggest alternatives or available options.

meet our team



Leonardo Moslemian

Executive Chef Leonardo Moslemian brings his experience and palate to every menu he creates. He takes extra care with special event menus, ensuring they are both delicious and visually striking. Chef Leo's professional experience was most notably as Chef de Cuisine at El Che Bar & Steakhouse. Chef cares most about creating a great hospitality environment for your event.



Jennifer Knott

Director of Beverage Jennifer Knott is a beverage enthusiast, with a deep knowledge of spirits and wine. Jennifer applies her commitment to education by creating experience driven menus. Jenn is also passionate about spirit free, understanding that different events call for different measures. Jenn was impressively named National Whisky Brand Ambassador America in 2019. Jennifer loves to discuss everything beverage to make your event unique to you.



Mayra Neria

Catering Operations Manager Mayra Neria is a guest focused event perfectionist. Mayra's celebrated experience leading events for venues such as the Fifty/50 group and CH Distillery enables her to vision, plan and deliver beautiful events. Mayra is an excellent communicator and delights in guest enjoyment.



event pricing and booking details

PRICING

Pricing is subject to change based on market fluctuations.

City and state tax is added to all food and beverage items at 11.75%.

Rental tax is added to all rental items.

A service charge is added to all orders at 21%.

BOOKING DETAILS

Menu selection and minimum guest count must be determined by two weeks from your event.

Menu items may need to be substituted based on market availability.

Guest count may increase but not decrease with proper communication.

A deposit is due upon contract signing.

Payment must be completed by fourteen days in advance.

**Thank you for the opportunity
to create an event with you!**