

PICNIC MENU

BOTTLE OF WINE

Sauvignon Blanc, Groth, Napa Valley, USA
or Champagne, Taittinger La Française, Brut, Reims, France

ARTISANAL CHEESE

Chef's selection of imported and domestic farmhouse cheese, toasted fruit bread,
Spanish membrillo, candied walnuts

EGGPLANT CAVIAR

Italian tomato confit, garden herbs, crispy capers, toasted baguette

SELECTION OF SANDWICHES

Burrata and prosciutto, garlic aioli, arugula, heirloom tomato, toasted baguette
Grilled vegetables, basil pesto aioli, pickled onions, mixed greens, grilled flatbread
Grilled Jidori chicken BLT, Neuskes bacon, shallot marmalade, butter lettuce,
market tomatoes, garlic aioli, house-made sourdough bread

DESSERTS

Assortment of mini scones
Assortment of seasonal pastries

HOTEL GUESTS

\$450 (includes two guests)
Each additional guest \$95 per person
Maximum of six guests

NON-HOTEL GUESTS

\$450 (includes two guests)
Each additional guest \$95 per person
Maximum of six guests
Additional rental fee may apply

Picnics may only be booked from 11am - 3pm, Monday - Thursday,
and have a two hour seating window
Bookings must be arranged at least three days prior to the event date,
within a 14-day booking window
All pricing subject to 20% service charge and 9.5% sales tax

To book please call +1 310 909 1642
catering.hba@dorchestercollection.com