



NKT PRIVATE EVENTS - MENU SELECTIONS

STATIONARY BOARDS & STARTERS

Beautifully displayed boards and platters with our signature style of cascaded components. Ideal for an eye-catching focal point to begin any event. **For parties over 50 guests, we offer a mixed selection of all boards below.*

CHEESE PLATTER

Selection of artisanal cheese, fresh fruit, wildflower pink peppercorn-rosemary honey, housemade fennel-cracked pepper crackers

CHARCUTERIE BOARD

Selection of cured meats from Ends Meat Brooklyn, chicken liver pate, fig mostarda, pickled greenmarket vegetables, crostini toasts

GREENMARKET CRUDITE PLATTER

Seasonal vegetables, ruby beet-Bulgarian feta-lemon dip

AUTUMN BURRATA + CROSTINI PLATTER

Di Paolo's creamy burrata, sage infused-honeycomb, roasted pear, truffled mushrooms, lemon relish, crostini toasts

JAPANESE-CURED SALMON PLATTER

yuzu kosho-togarashi cured sustainably-sourced salmon, nori-tamari crackers, miso cream cheese, sesame-hijiki cured kohlrabi, tamari-honey-wasabi roasted nuts, ponzu-scallion sauce



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PASSED CANAPÉS

WHIPPED RICOTTA & ROASTED PEAR CROSTINI
wildflower honey, cracked pepper, crispy sage

BUTTERNUT SQUASH + SOUR CHERRY CROSTINI
pine nut, rosemary, grana padano

MUSHROOM-WALNUT PHYLLO PURSE
thyme-roasted mushrooms, toasted walnuts [vegan]

GREENMARKET VEGETABLE SKEWER
selection of roasted winter vegetables, green goddess dressing [gf, df, vegan]

ROSEMARY SHRIMP SKEWERS**
head-on shrimp, five spice glaze, crushed peanut [gf, df]

BEEF-CURED SALMON TARTARE & PURPLE POTATO CRISP**
truffled créme fraiche, lemon zest, chive [gf]

SWEET POTATO LATKE
sriracha sour cream, apple-chive relish [gf]

HERB-RUBBED BEEF TENDERLOIN BITE**
horseradish aioli, frizzled shallots, fresh chive, currant reduction

MOROCCAN SPICED LAMB KOFTE**
minted-lemon yogurt, date molasses, pistachio

CURRIED CHICKEN SKEWER
fresh herbs, chili-tamarind sauce

***please note, starred items - additional \$2 per person*



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DESSERT CANAPÉS

ROASTED PEAR + ALMOND FRANGPAINE TARTLETS
rosemary cremé

GLUTEN-FREE DARK CHOCOLATE PETIT FOURS
lavender glaze, candied lemon zest

SIGNATURE COCONUT MACAROONS
dark chocolate dipped **gluten-free*

BOURBON FIG OAT BAR BITES
brown sugar streusel