



www.cryingonion.com

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Sit down meals

Small plates and Traditional Courses

small plates 5 selections **\$65** 6 selections **\$75** 7 selections **\$80** plus amuse or bar snack
prix fixe 3 courses **\$50** 4 courses **\$60** 5 courses **\$65**

chef's tasting menu [seasonally or thematically inspired] \$85

hors d'oeuvres Inspired

Pulled pork slider in Crying Onion BBQ Sauce | pretzel roll

Smoked and braised brisket | smoked gouda | pretzel roll

Paprika grilled swordfish and apple rosemary skewers

Panko fried goat cheese | honey mustard | microgreens

Lamb meatballs, pomegranate syrup

Miniature deep dish pizza {choice}

[Seasonal special- brisket | Iberico cheese | butternut marinara]

Tamales, Chihuahua cheese, red and green sauce

[Carnitas, shredded brisket, sweet potato, lamb, shrimp]

Miniature crab cakes | fried lotus root | tropical salsa

vegetarian and vegan

Fettucine | butternut squash sauce | roast wild mushrooms

Fresh noodles | tempura fried artichoke hearts | tomato cream sauce

Butternut squash ravioli | fresh mozzarella | smoked tomato sauce

Tamales- masa | sweet potato | cheese | red and green salsa

Samosas- peas | carrot | purple potato | chutney | herb oil

Potstickers- enoki mushrooms | Napa cabbage | ground cashews | pickled vegetables

salad and soup

Panko fried goat cheese | mache | heirloom tomatoes

Roasted beets | goat cheese mousse | truffle vinaigrette

Shaved vegetables | arugula | seared salmon | ginger soy dressing

Mixed greens | goat cheese | candied nuts | bacon | honey thyme dressing

Wilted spinach | roast pork | cheese curds |

Roasted butternut squash soup

add duck confit or roasted pork +3

New Orleans seafood gumbo | rice

Corn and crab bisque | saffron

poultry

Roast quail | pork boudin stuffing | chanterelles

Duck charcuterie- prosciutto | confit | pate | smoked

Duck breast, seared | arugula and fennel | quail egg

Duck confit pizza crisp

Lemongrass ginger chicken, Bibb lettuce cup, fresh herbs

[duck tasting menu available]

seafood

Mini crab cakes, fried plantain crisp, tropical salsa

Shaved dried kiwi and mango, tuna and salmon tartare

Grilled giant prawn { saffron coconut milk } { New Orleans BBQ sauce | crouton }

Baby octopus, shaved vegetables, sweet chili sauce

Moules frites [select from many styles | seasonal]

Seared salmon [rare] | fried soba noodles | shaved veg salad

Red snapper | vegetable hash | chipotle corn sauce

Seared scallop | saffron prosecco reduction

Shrimp | velouté | leeks | Creole butter crouton

Bouillabaisse in mini sourdough bowls

Paella

lamb

Rack of lamb on the bone { rosemary garlic Dijon crust } { sage | thyme | shallots } { Sriracha }

Puff pastry- lamb shank | Iberico cheese | enoki mushrooms | herbs

Lamb curry | peas | basmati rice

Cast iron chops | fork mashed potatoes | gremolata

seasonal

Seasonal roast vegetables | puff pastry | fontina cheese | fresh herb oil

Roasted prosciutto-wrapped fingerling potatoes | saffron aioli

Puff pastry- pears | brie | fennel

Cornmeal crusted maple brined pork chop | acorn squash hash | pan sauce

Baked fresh noodles | butternut Bolognese | burrata | truffle oil

Herb roasted chicken involtini | raw cheddar mashed potatoes | jus

Bacon and sprouts | porter oxtail

Fettucine | butternut squash sauce | roasted pork

fun

Homemade bagel breakfast sandwiches [bacon | cheddar | quail egg] [smoked salmon | cream cheese | caper salsa]

Grown-up mac and cheese | prosciutto bowl

Chicken waffles | chipotle maple syrup | honey mustard berry compote

Tongue and cheek – beef cheek and tongue | two preparations

pasta { rolled fresh }

Ravioli [choice filling] [choice sauce]

Popular { shrimp and lobster | cream sauce } | { butternut squash | smoked marinara }

Hand rolled noodles/thick | apricot braised beef | fried herbs

Tagliatelle | grilled shrimp | house sausage

beef

Beef short rib | fried lotus root crisp | pea shoots and herbs

Nori sesame crust cast iron strip steak | kim chee steak sauce

Petite filets | sweet chili fig sauce

Steakhouse- ribeye | creamed spinach | garlic mashed potatoes

Ribeye strips | hash browns | quail egg | white bean sauce

pork

Baby back ribs | parmesan sweet potato fries

Braised and seared pork belly | sweet chili sauce | greens | pickled vegetables

Cornmeal crusted maple brined pork chop | acorn squash hash | pan sauce

Tenderloin | grits | tasso chicory gravy

Wood roasted pork | corn griddle cake | gravy

sweet

Fresh fried mini donuts {choice flavor and dipping sauces}

Puff pastry apple crisp (two bite)

Bourbon milk punch | chocolate covered biscotti

Cheesecake lollipop, chocolate dipped {other flavors available}

Miniature pies: mixed berries/pumpkin/sweet potato | whipped cream

Cupcakes {big or small} choice flavors/toppings

Blueberry pancake lollipops | maple syrup | berry compote

A note about this menu:

Descriptions are minimal to save space and prevent menu fatigue. The primary components of each selection are listed, some ingredients or sauces are left intentionally vague to allow our chefs to use to the best selections as dictated by availability and taste for every event. If you'd like to know more about the construction of a dish for curiosity, taste or dietary reasons please ask.

Additional staff {chefs | servers | bartenders} are available.

Our prices include ingredients, preparation, cooking equipment, service of one chef and cleanup. Small plates dinners are typically served on the clients china. Glassware, china, silverware, linens, table, chairs and anything else you may need or want for your event can be provided upon request.