the

HUDSON GRAND

AT SLEEPY HOLLOW HOTEL

WEDDING BROCHURE



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Wedding Packages Pricing Overview

Classic Wedding

STARTING AT $100 PER GUEST

Minimum 350 guests

Children's table ages 3–10: $500 per table of 12

Hashgacha Fee $750

THE CLASSIC PACKAGE INCLUDES:

- Upgraded designer linen options
- Soda bar; full bar available as an upgrade at $18 per person

CHOSSONS TISCH ARRANGEMENTS

CHOSSON'S TISCH HOT BUFFET:
2 chicken + 2 side selections
Or 1 chicken + 1 beef + 2 side selections

RECEPTION/SHMORG

SALAD STATION
FRUIT STATION
SHMORG HOT BUFFET: 2 chicken + 2 beef + 4 side selections

2 RECEPTION ACTION STATIONS

Premium Action Stations are available as an upgrade

DINNER
- Appetizer
- Choice of Two Soups
- Choice of 2 chicken entrées with sides

DESSERT - Classic Sweets Table on Wheels

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Prestige Wedding

STARTING AT $130 PER GUEST

Minimum 350 guests

Children's table ages 3–10: $500 per table of 12

Hashgacha Fee $750

THE PRESTIGE PACKAGE INCLUDES:

- Upgraded designer linen options
- Bar - Double Prestige Bar included for men and ladies

CHOSSONS TISCH ARRANGEMENTS

CHOSSON'S TISCH HOT BUFFET:
2 chicken + 2 beef + 2 side selections

RECEPTION/SHMORG

SALAD STATION
FRUIT STATION
SHMORG HOT BUFFET: 2 chicken + 2 beef + 4 side selections

3 RECEPTION ACTION STATIONS

1 PREMIUM ACTION STATION

DINNER
- Appetizer
- Choice of Two Soups
- Duet Entrée of 1 chicken + 1 beef selection with sides

DESSERT - Prestige Sweets Table on Wheels + Hot Churro Station

ADDITIONAL FEES FOR CLASSIC & PRESTIGE PACKAGES:

Optional valet parking for your guests: Inquire for a quote.

Sundays and Thursdays: Additional $3,500 staffing fee

Legal Holidays: Additional $5,500 staffing fee

Outdoor chuppah fee: $1,750

Simchas Chosson V'Kallah: Hot station for each side that includes: one chicken buffet selection, one kugel, and one side dish. Each station serves 150 guests: Starting at $2,900.

Mitzvah Tanz: Sweets table, potato kugel, soft drinks, scotch, bourbon and vodka: $1,800

Weddings are up to 6 hours, every additional hour is $1,800

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Wedding Menu

Chosson's Tish

Your selections from our hot buffet
Bundt Cakes
Tropical fruit platters
Assorted Soft Drinks
Tequila, vodka, bourbon and whiskey

Reception/Shmorg

Your selections from our hot buffet and stations

BEVERAGE STATION

Assorted soft drinks, sparkling and still water

SALAD STATION

Purple cabbage crunch salad, mixed greens, pomegranate jewel salad, leafy antipasti salad, crunchy green bean & mango salad, quinoa vegetable salad, nish nosh cracker salad

FRUIT STATION

Seasonal melons and fruits in glass martinis

CLASSIC: SODA BAR

PRESTIGE: DOUBLE PRESTIGE BAR

(Men and ladies)



Bar

CLASSIC PACKAGE: *Add a bar to your classic wedding package for* **$18** *a person.*

PRESTIGE PACKAGE: *Bar included.*

SOFT BEVERAGES

WINES TO INCLUDE:

Barkan Cabernet, Tepperberg vision, Baron Herzog Chardonnay, Herzog Pinot Grigio, Herzog Sauvignon Blanc, Bartenura Blue Moscato

BASIC HARD LIQUOR TO INCLUDE

Vodka, Tequila, Whiskey, Bourbon, & Rum

MIXED BEVERAGES AND COCKTAILS TO INCLUDE:

Passionfruit Martini, Cosmopolitan, Spicy Margarita, Tequila Sunrise, Mojito, Pina Colada, Old fashioned, Strawberry Daiquiri, Classic Margarita

Reception Menu

CLASSIC

CHOSSON'S TISCH:
Choose: two chicken selections and two sides, OR one chicken and one beef selection and two sides

SHMORG/RECEPTION:
Choose: two chicken selections, two beef selections, four sides

PRESTIGE

CHOSSON'S TISCH:
Choose: two chicken and two beef selections, two sides

SHMORG/RECEPTION:
Choose: two chicken two beef selections, four sides

Hot Buffet

1. BBQ Baby Chicken
2. American Chicken Poppers
3. Chicken Lo Mein
4. Grilled Pesto Baby Chicken Strips
5. Sesame Chicken
6. Chicken with Vegetables
7. Chicken and Broccoli
8. Glazed Chicken Skewers
9. Grilled Beef Kebabs
10. Pepper Steak
11. Beef And Broccoli
12. Beef And Mushrooms
13. BBQ Beef Tidbits
14. Crispy Beef
15. Chef's Special Pastrami Rounds

Sides Hot Buffet

1. Jeweled Yellow Rice with Toasted Almonds, Golden Raisins, and Craisins
2. Fried Rice
3. Tricolor Quinoa Tabbouleh
4. Toasted Couscous with Carmelized Onions
5. Asian Vegetable Lo Mein
6. Homestyle Breaded Gnocchi
7. Sauteed Umami Forest Mushrooms
8. Julienned Roasted Vegetables
9. Crispy Mini Egg Rolls
10. Mini Potato Knishes
11. Herbed Mushroom Orzo
12. Roasted Fingerling Potatoes

Action Stations

CLASSIC *Choose two*

PRESTIGE *Choose three*

1. Carving Station
2. Bistro Station
3. Middle Eastern Station
4. Salad Station
5. Charcuterie Display
6. Pasta & Gnocchi Bar
7. Chicken Nugget Bar
8. Kebab Station
9. Asian Wok Station
10. Crispy Fish Taco Station
11. Mexican Street Taco Station
12. Meat Pizza Station
13. British Style Fish N' Chips Station
14. Kugel Carving Bar
15. Cast Iron Poulette Station
16. Chef's Signature Sushi Bar **Additional Cost, see pg. 20 for pricing*

Premium Action Stations

PRESTIGE: *Choose one*

Available to Classic as an upgrade

DUCK STATION

Chefs to serve according to orders. Carved Roast Duck with Crisp Skin and Tender Meat. Mini Duck Sliders with Caramelized Onions and Fig Jam. Citrus-glazed Duck Skewers with Orange Honey Reduction. Accompanied by Cranberry Chutney, Orange Zest Jus, and Fresh Herbs.

PRIME CARVING STATION

Set on grills. Our chefs will carve to order. Herb Crusted Prime Rib, Marinated Strip Steaks, Grilled Merguez Sausages, Tomahawk Steaks, Slow Roasted Lamb Shoulder, Honey Glazed Turkey. Accompanied by Caramelized Onions, Antipasti Vegetables, Pickled Shallots, Truffle Mustard, Chimichurri, and Red Wine Demi-Glace.

SIZZLIN' SMOKEHOUSE STATION

Chefs to prepare plates according to orders. Slow Smoked Brisket, BBQ Pulled Beef with Crispy Onions and Mini Slider Buns, Smoked Turkey Drumsticks, Sticky BBQ Chicken Quarters, Smoked Beef Sausages. Burnt Ends with Sweet Molasses Glaze, Smoked Corned Beef with Maple Mustard Glaze. Accompanied By Creamy Coleslaw, House Pickles, BBQ Baked Beans, Grilled Charred Corn, and Signature Smokehouse Sauces.

TROPICAL CEVICHE & CRUDO BAR

Freshly prepared and displayed on ice. Chefs to assemble and dress to order. Citrus Sea Bass Ceviche with Pineapple & Chili, Ahi Tuna Poke with Mango, Scallion & Sesame Salmon Tartare with Avocado & Passionfruit Glaze, Accompanied By Crisp Plantain Chips, Mini Tostadas, Cassava Crisps, Pickled Mango, Tropical Salsa, Chili-Lime Aioli, Avocado Cream, and Fresh Microgreens.

Dinner Menu

CLASSIC *Choose one appetizer, two soups and two chicken entrees for a choice *Beef entrees are available as an upgrade*

PRESTIGE *Choose one appetizer, two soups, one chicken entree and one beef entree as a duet*

Tables Preset: Artisanal assorted bread rolls, cracked olives, coleslaw, spicy pickles



Appetizers

1. **PESTO-GRILLED PETITE CHICKEN**
   Tender grilled chicken brushed with fresh basil pesto, served over creamy mushroom risotto. Finished with crisp lotus root and a touch of spicy microgreens.
2. **TEXAS-STYLE PULLED BRISKET SPRING ROLL**
   Slow-braised brisket wrapped in a crisp golden roll, set atop a velvety navy-bean white purée and accented with a house BBQ aioli.
3. **HOUSE-MADE GNOCCHI & BRISKET**
   Soft pillowy gnocchi tossed with slow-cooked pulled brisket in a delicate, silky brown sauce — comforting, rich, and beautifully balanced.
4. **ASIAN BEEF SPRING ROLL**
   Hand-rolled and golden-fried, filled with savory ground beef and wok-seasoned vegetables. Served over couscous with a drizzle of chili aioli and micro greens.
5. **SQUARE-CUT SEARED SALMON OVER COUSCOUS**
   Perfectly pan-seared salmon presented over couscous with crisp zucchini fritters, teriyaki aioli, and a flamed lemon disc.
6. **SEARED SALMON WITH ROOT VEGETABLE PURÉE**
   Perfectly seared salmon served over a velvety root vegetable purée, complemented by crispy root vegetable chips and a vibrant green olive aioli.
7. **PULLED BRISKET RISOTTO CROQUETTE**
   A golden, crispy risotto croquette filled with tender, slow-cooked pulled brisket, nestled over a rich garlic aioli. Crowned with additional pulled brisket and finished with delicate microgreens.
8. **PASTRAMI RISOTTO CROQUETTE**
   A golden-fried rice croquette filled with savory pastrami, presented over a bed of fresh microgreens and accented with dots of spicy mayo.
9. **CHEF'S SALAD WITH PESTO CHICKEN**
   A fresh chef's salad topped with tender pesto-marinated chicken strips and crispy miniature rice croquettes, offering a delightful balance of flavors and textures.

AVAILABLE APPETIZER UPGRADES

- **STEAK LARDON SALAD · $6**

  London broil, romaine, red onion, heirloom tomatoes, balsamic reduction

- **SQUARE-CUT SEARED SEA BASS · $12**

  Seared Sea Bass served over a wild mushroom risotto and garnished with microgreens.

Choice of Soups

Served with Garlic Toast

1. House Split Pea Vegetable Soup
2. Spring Garden Vegetable Soup
3. Cream of Zucchini
4. Cream of Chicken
5. Cream of Broccoli
6. Cream of Mushroom
7. Wild Mushroom Barley
8. Butternut Squash Soup
9. Mushroom Barley
10. Split Pea Soup with Nuketlach (House Dumplings)

Chicken Entrées

1. SIGNATURE CRISPY CHICKEN
Crafted Your Way

Choose Your Chicken: *Chicken Breast • Baby Chicken • Chicken Steak*

Choose Your Crust: *Panko • Cornflake Crumbs • Seasoned Breadcrumbs*

2. SIGNATURE GRILLED CHICKEN
Grilled Your Way

Choose Your Chicken: *Chicken Breast • Baby Chicken • Chicken Steak • Airline Chicken*

Choose Your Finish: *Herb Pesto • Lemon Pepper • Citrus Glaze*

3. SIGNATURE ROLLED BABY CHICKEN
Rolled & Stuffed Your Way

Choose Your Preparation*: Roasted • Panko Crusted*

Choose Your Filling: *Wild Rice • White Rice • Savory Vegetable Stuffing*

4. CLASSIC CHICKEN MARSALA
Tender chicken, sautéed mushrooms & a rich Marsala wine reduction

Beef Entrées

1. SQUARE-CUT MOCK SHORT RIBS
Slow-braised brisket, cut into elegant square portions and cooked until exceptionally tender in a rich, savory jus.

2. FRENCH-CUT ROAST
Tender sliced French roast, slow-roasted to bring out the beef's rich flavor and natural juices.

3. PEPPER CRUSTED BEEF MEDALLION
Tender, slow-roasted chuck eye beef medallion with a seasoned cracked-pepper crust and a juicy center.

Side Dishes

1. Wild Rice
2. Herbed Basmati Rice
3. Saffron Rice
4. Rice Pilaf with Toasted Almonds
5. Tricolor Quinoa with Roasted Vegetables
6. Sweet Potato Purée
7. Yukon Gold Mashed Potatoes
8. Two-Tone Roasted Potato Stack
9. Herb-Roasted Fingerling Potatoes
10. Garlic Green Beans
11. Maple-Glazed Baby Carrots
12. White Asparagus
13. Roasted Rainbow Carrots
14. Long-Stem Broccoli
15. Grilled Mediterranean Vegetables
16. Baby Zucchini
17. Roasted Delicata Squash.
18. Butternut Squash with Maple & Herbs
19. Umami Mushroom Medley

AVAILABLE ENTRÉE UPGRADES

USDA PRIME 8OZ IN-HOUSE BUTCHERED SURPRISE STEAK · Market Price

A premium chef's cut, grilled to perfection

USDA PRIME SHORT RIBS UPGRADE · Market Price

An upgraded USDA Prime cut with an elevated presentation, enriched flavor, and refined garnishes



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Dessert Menu

CLASSIC SWEETS TABLE ON WHEELS

HOT DESSERT: Hot Cinnamon Buns, Chocolate Lava Cake, and Apple crumble

COLD DESSERT: Ice Cream Carving, Tropical Fruit Display

PRESTIGE SWEETS TABLE ON WHEELS

HOT DESSERT: Hot Cinnamon Buns, Chocolate Lava cake, Apple Crumble

COLD DESSERT: Ice Cream Carving, Tropical Fruit Display

CHURRO STATION: Under heat lamp: Churros in mini 4oz shot glasses. Accompanied by caramel, chocolate, and strawberry sauces in squeeze bottles, and crushed oreos and shaved chocolate toppings

LOBBY TO-GO STATION

Coffee & tea service
Cookies
Bottled Spring Water

Dessert Station Upgrades

CANDY BAR • 350 $1,450 | 350-500 $1,800

A variety of 10 premium candies displayed in a beautiful arrangement.

CHURRO STATION • 350 $950 | 350-500 $1,350

Under heat lamp: Churros in mini 4oz shot glasses
Accompanied by caramel, chocolate, and strawberry sauces in squeeze bottles, and crushed oreos and shaved chocolate toppings

S'MORES FONDUE STATION • 350 $950 | 350-500 $1,350

Graham crackers, skewered melons, skewered marshmallows, chocolate fondue

ICE CREAM BAR • 350 $950 | 350-500 $1,350

Attendant to serve premium assorted gelato, accompanied with 5 toppings and sugar cones

POPCORN STATION • 350 $525 | 350-500 $650

Fresh popcorn served by an attendant in popcorn themed holders

HOT PRETZEL STATION • 350 $875 | 350-500 $1,100

New York-style hot soft pretzels served with dijon mustard

POPSANITY POPCORN BAR • 350 $950 | 350-500 $1,200

5 premium artisan popcorn flavors

HOT BABKA CARVING • 350 $875 | 350-500 $1,100

4 flavors: chocolate, cinnamon, vanilla, strawberry

FRESH HOT APPLE CIDER STATION • 350 $450 | 350-500 $550

Infused Aromatic Apple and Cranberry- Apple Hot Cider

Miniature Cake Display Upgrades

Magnificent gourmet miniature cakes in a gorgeous display.

MINIATURES DISPLAY OPTION 1 • $1,450

- Caramel Shot Glass
- Strawberry Shot Glass
- Lemon Shot Glass
- Heavenly Hazelnut Dome
- Pecan Fudge Dome
- Strawberry Shortcake Plated
- Cookie Cake Stacks
- Chocolate Raspberry Tarts
- Lemon Tarts
- Praline Craze Tart
- Peanut Butter Pops
- Carrot Pops
- Passionfruit Cupcakes
- Carrot Cupcakes
- Caramel Cookies
- Strawberry Shortcake Cookie
- Chocolate Peanut Butter Cookies
- Smores Cookies
- Halva Leaf Cookies
- Butterfly Sugar Dark Chocolate Cookie



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MINIATURES DISPLAY OPTION 2 • $1,875

- Caramel Shot Glass
- Strawberry Shot Glass
- Lemon Shot Glass
- Peanut Butter Shot Glass
- Halva Shot Glass
- Passionfruit Shot Glass
- Caramel Ramekins
- Pecan Fudge Ramekins
- Heavenly Hazelnut Ramekins
- Heavenly Hazelnut Dome
- Pecan Fudge Dome
- Babka Doughnuts
- Strawberry Shortcake Plated
- Tiramisu Plated
- Cookie Cake Stacks
- Chocolate Raspberry Tarts
- Lemon Tarts
- Peanut Butter Pops
- Carrot Pops
- Passionfruit Cupcakes
- Carrot Cupcakes
- Caramel Cookies
- Strawberry Shortcake Cookie
- Chocolate Peanut Butter Cookies
- Smores Cookies
- Halva Leaf Cookies
- Teardrop Sugar Dark Chocolate Cookies
- Doughnut Jam Cookie
- Butterfly Sugar Dark Chocolate Cookie



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Station Upgrades

PACKAGE PRICING FOR 350 GUESTS AND 350-500 GUESTS

CARVING STATION • 350 $2,100 | 350-500 $2,800

Chefs to carve london broil, pastrami, honey glazed turkey, herb encrusted turkey, pickled honey mustard corned beef and roasted kielbasa.

Accompanied by grilled antipasti vegetables, baby pickles, flatbreads & club rounds.

Chimichurri, BBQ sauce, honey mustard, cranberry sauce, pickled red onions ketchup, mustard.

BISTRO STATION • 350 $1,450 | 350-500 $1,800

Beef & Chicken sliders in slider buns, Mini size hot dogs in buns

French fries

Accompanied by sauteed onions, coleslaw, sauerkraut, sliced tomatoes, lettuce, pickles & onions. Along with ketchup, mustard, BBQ sauce, and garlic aioli.

MIDDLE EASTERN STATION • 350 $1,650 | 350-500 $2,150

Tender hot baby chicken shawarma

Mazza to include kibbeh, lachmagine and fried cigars.

Mushroom and onion hummus and asli platters.

Accompanied by red onion sumac salad, fried eggplant, Israeli salad, Israeli whole pickles, hot shipka, hot peppers, matbucha, and tahini.

Served with mini mezonos pitas, crisp pita chips, and thin breadsticks.

SALAD BAR • 350 $1,650 | 350-500 $2,100

Create your own salad: Crispy romaine lettuce. Cherry tomatoes, cucumbers, shredded beets and carrots, peppers, mushrooms, baby corn, red cabbage, sliced pickles, red onion, crunchy wontons, garlic croutons, Chinese noodles, crunchy crackers, slivered almonds, cashews, mandarin orange segments, and dried cranberries.

Served with a trio of dressings—classic Caesar, honey mustard, and balsamic vinaigrette

KABOB STATION • 350 $1,750 | 350-500 $2,250

Grilled kufta, bbq chicken, and pepper crusted beef kababs

Seasoned roasted vegetables, basmati rice

Accompanied by jalapeno mayo, hummus, techina, israeli salad, sweet chili, and BBQ sauce

CHARCUTERIE DISPLAY • 350 $1,150 | 350-500 $1,450

Grilled Mexican chicken strips, candied facon, beef jerky, dried salami, dried sausages,mini franks n blanks.

Accompanied by flatbreads, breadsticks, nacho chips, baby gherkin pickles, olives, mustards, and ketchup.

CHICKEN NUGGET BAR • 350 $2,100 | 350-500 $2,800

Pretzel nuggets, cornflake chicken fingers, American style chicken fingers, and grilled chicken strips.

French fries

Accompanied by creamy garlic, ketchup, creamy French, sweet apricot, spicy Asian and honey mustard

ASIAN WOK STATION • 350 $1,650 | 350-500 $2,150

Chefs prepare according to orders in woks at station.

Round rice, wide rice noodles, stir fry noodles

Beef and Chicken Strips

Jullienne sliced carrots, zucchini, peppers, mushrooms, onions, baby corn, green beans, bamboo shoots and bean sprouts

Accompanied by soy, teriyaki, sweet, hoisin sauces and spices.

MEXICAN STREET TACO STATION • 350 $1,950 | 350-500 $2,500

Chefs to prepare according to orders.

Pulled brisket and pulled chicken.

Hard and soft taco shells, nacho chips, and tostadas.

Sautéed onions, black beans, chunky guacamole, pico de gallo, charred corn, pickled red onion and hot peppers.

Accompanied by creamy garlic and BBQ drizzle

MEAT PIZZA STATION • 350 $2,100 | 350-500 $2,800

Prepared pizzas, pulled cheek meat, candied facon/pastrami and pulled chicken.

Topped with sautéed tricolor peppers and onions.

Accompanied by a BBQ and garlic aioli drizzle. Garnished with pickled red onions and microgreens.

CRISPY FISH TACO STATION • 350 $1,450 | 350-500 $1,800

Chefs to prepare according to orders.

Hard taco shells , soft tacos and tostadas. Crispy seared spice rubbed tilapia and salmon.

Crispy onions, pickled red onions, crunchy cabbage slaw, mango jalapeno salsa, BBQ sauce , garlic aioli, and chunky guacamole.

BRITISH FISH N' CHIPS STATION• 350 $1,950 | 350-500 $2,500

British Style Battered Crispy Tilapia and French Fries in restaurant style themed to-go paperware

Accompanied by Tartar sauce, lemon wedges, ketchup

PASTA AND GNOCCHI BAR • 350 $1,650 | 350-500 $2,150

Chefs to prepare according to orders. Fettuccini, spiral & penne pasta, tri Color or blanc tortellini or raviolis

Accompanied by sauteed onions, mushrooms, and peppers. Pesto, pink vodka sauce and white cream sauce.

Potato and spinach gnocchi accompanied by a wild mushroom onion and pepper medley, and a jalapeno chutney. Creamy white wine sauce and brown beef gravy.

CHEF'S SIGNATURE SUSHI BAR • 350 $2,900 | 350-500 $3,850

Sushi Chefs to prepare and serve to guests.

Assorted raw and cooked fish rolls, vegetable rolls, specialty sushi rolls, tropical rolls, and tempura rolls.

Accompanied by tempura crumbs, crispy onions, toasted sesame, ginger and wasabi along with soy sauce, spicy mayo and sweet sauce

KUGEL CARVING BAR • 350 $1,150 | 350-500 $1,450

Chefs to carve potato, yerushalmi, salt n' pepper, and beef yapchick kugels.

CAST IRON POULETTE STATION • 350 $2,100 | 350-500 $2,800

Signature buffalo chicken poppers, citrus glazed chicken, pargiyot grilled pesto chicken. Jasmine rice with craisins, slivered almonds, and parsley, roasted garlic haricot vert, and charred cauliflower

Premium Action Stations

PRICING AVAILABLE UPON REQUEST

DUCK STATION

Chefs to serve according to orders. Carved Roast Duck with Crisp Skin and Tender Meat. Mini Duck Sliders with Caramelized Onions and Fig Jam. Citrus-glazed Duck Skewers with Orange Honey Reduction. Accompanied by Cranberry Chutney, Orange Zest Jus, and Fresh Herbs.

PRIME CARVING STATION

Set on grills. Our chefs will carve to order. Herb Crusted Prime Rib, Marinated Strip Steaks, Grilled Merguez Sausages, Tomahawk Steaks, Slow Roasted Lamb Shoulder, Honey Glazed Turkey. Accompanied by Caramelized Onions, Antipasti Vegetables, Pickled Shallots, Truffle Mustard, Chimichurri, and Red Wine Demi-Glace.

SIZZLIN' SMOKEHOUSE STATION

Chefs to prepare plates according to orders. Slow Smoked Brisket, BBQ Pulled Beef with Crispy Onions and Mini Slider Buns, Smoked Turkey Drumsticks, Sticky BBQ Chicken Quarters, Smoked Beef Sausages. Burnt Ends with Sweet Molasses Glaze, Smoked Corned Beef with Maple Mustard Glaze. Accompanied By Creamy Coleslaw, House Pickles, BBQ Baked Beans, Grilled Charred Corn, and Signature Smokehouse Sauces.

TROPICAL CEVICHE & CRUDO BAR

Freshly prepared and displayed on ice. Chefs to assemble and dress to order. Citrus Sea Bass Ceviche with Pineapple & Chili, Ahi Tuna Poke with Mango, Scallion & Sesame Salmon Tartare with Avocado & Passionfruit Glaze, Accompanied By Crisp Plantain Chips, Mini Tostadas, Cassava Crisps, Pickled Mango, Tropical Salsa, Chili-Lime Aioli, Avocado Cream, and Fresh Microgreens.

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