

BEANS & LAGER EVENT MENU

STARTERS

BUFFET STYLE - Feeds 30 - 35 Guests

- \$64 **Risotto Fritters** deep-fried risotto balls with spicy mayo
- \$28 **Ricotta Toast** whipped ricotta on sour dough bread with sweet potato chips
- \$70 **Mixed Olives & Pita Bread** kalamata, black and green olives with olive oil and chili flakes
- \$88 **Brussel Sprouts** crispy Brussel sprouts served with parmesan cheese and chili flakes
- \$85 **Golden Beets & Smokey Eggplant Dip** roasted golden beets & eggplant Dip & toasted bread
- \$108 **Charred Asparagus** charred asparagus served with snap peas, mint, citrus and Greek yogurt
- \$240 **Sliders** three black angus sliders on a brioche bun
- \$185 **Chicken Wings** deep fried wings seasoned with cumin, scallions and our house sticky chili sauce
- \$173 **Shishito Peppers** blistered and served with Crème Fraîche. Average 1 out of 10 peppers are spicy!
- \$151 **Grilled Shrimp Skewers** cherry tomatoes, old bay rub and charred scallion jalapeño crema
- \$194 **Short Ribs** korean-cut and grilled with our house slaw
- \$165 **Fried Calamari** marinara sauce and tartar sauce
- \$245 **Grilled Octopus** grilled octopus in white wine served with crushed lemon potatoes
- \$114 **Chicken Tenders** deep-Fried Chicken Tenderloins
- \$166 **Chicharron** fried pork belly cubes & deep-fried skin sautéed in lemon chili

FAMILY STYLE

CHOICE OF 4 ENTREES	CHOICE OF 4 ENTREES	CHOICE OF 3 ENTREES	CHOICE OF 3 ENTREES
Starters #1	Starters #2	Starters #3	Starters #4
\$7 PP	\$8 PP	\$10 PP	\$12 PP
Eggplant Dip & Beets	Eggplant Dip & Beets	Charred Asparagus	Fried Calamari
Risotto Fritters	Shishito Peppers	Grilled Shrimp Skewers	Shishito Peppers
Ricotta Toast	Short Ribs & Slaw	Shishito Peppers	Short Ribs & Slaw
Bone Marrow	Grilled Zucchini Platter	Short Ribs & Slaw	Chicken Tenders
Sweet Potato Fries	Grilled Shrimp Skewers	Sliders	Grilled Octopus
French Fries		Chicken Wings	
Mixed Olives & Pita		Chicken Tenders	
Brussel Sprouts			

SALAD

Tray	FAMILY	Menu Description
\$38	\$5 PP	Caesars Salad romaine lettuce & croutons with Caesars dressing
\$154	\$7 PP	Mix Green Salad mesclun lettuce with fennel, radish, carrots, avocado, cherry tomatoes topped with honey mustard vinaigrette
\$216	\$9 PP	Greek Salad romaine lettuce with olives, feta cheese, red onions, cucumber, tomato served with red wine vinegar and olive oil

EACH TRAY FEEDS 30-35 GUESTS

LUNCH

BUFFET STYLE - Feeds 30 - 35 Guests

\$193	Gnocchi Italian potato dumplings served with sausage and edamame with our creamy mushroom sauce on side
\$338	Hot Pastrami on Rye pastrami served with pickle and sautéed onions - choice of mustard mayo or spicy mustard
\$241	Hot Corned Beef on Rye slow cooked house brined corned beef served with pickle
\$115	Smoked Honey Ham Panini smoked honey ham, swiss cheese, honey mustard sauce and kosher pickle
\$149	Pulled Pork Panini shredded and pulled Pork shoulder served with ham, mayo, red onions and swiss cheese
\$234	Chicken Saltimbocca Panini grilled chicken with prosciutto, sage, mozzarella and fig jam
\$236	Grilled Chicken Sandwich grilled breast of chicken served with romaine lettuce, tomatoes
\$320	Spanish Omelet spanish sausage, red peppers, spanish onions and Monterey jack cheese
\$318	Veggie Omelet goat cheese, zucchini, red pepper and yellow squash
\$151	Eggs Avocado eggs (any style) served with avocado & multi-grain toast
\$162	French Toast french toast served with yogurt, fresh blueberries and raspberries and powdered sugar
\$346	Black Angus Burger angus burger served with caramelized onions brunoise, mustard mayo
\$363	Vegetable Burger beyond burger served with caramelized onions, and avocado
\$371	Mediterranean Chicken Burger served with caramelized onions, lettuce, tomato and avocado on Pita Bread
\$300	Lobster Rolls served in beurre blanc sauce
\$300	Steak and Eggs NY strip steak topped with egg (any style)

FAMILY STYLE

CHOICE OF 3 ENTREES	CHOICE OF 3 ENTREES	CHOICE OF 3 ENTREES
Lunch #1	Lunch #2	Lunch #3
\$11 PP	\$15 PP	\$21 PP
Gnocchi	French Toast	Grilled Chicken Sandwich
Pulled Pork Panini	Grilled Zucchini & Cous Cous	Lobster Rolls
Hot Corned Beef on Rye	Black Angus Burger	Steak & Eggs
Eggs Avocado	Saltimbocca Panini	Saltimbocca Panini
Smoked Honey Ham Panini	Vegetable Burger	
Veggie Omelet	Mediterranean Chicken Burger	
Spanish Omelet	Grilled Chicken Sandwich	
Hot Pastrami on Rye		

ALL LUNCH ENTREES INDIVIDUAL OR BUFFET SERVED WITH CHOICE OF FRENCH FRIES, SWEET POTATO FRIES OR ROASTD POTATOES

PASTA

TRAY	INDIVIDUAL	Menu Description
\$79	\$4 PP	PENNE PASTA
\$213	\$8 PP	GRILLED Chicken & PENNE PASTA

EACH TRAY FEEDS 30-35 GUESTS

DINNER

BUFFET STYLE - Feeds 30 - 35 Guests

- \$113 **Mushroom Risotto** crimini mushroom, chives, mascarpone, arborio rice, shallots in white wine
- \$114 **Grilled Zucchini** served with turmeric, cous cous, toasted almonds, dried apricots and dried currants
- \$97 **Gnocchi** Italian potato dumplings served with Italian sausage and edamame beans
- \$197 **Salsa Verde Chicken** French-cut half chicken served with roasted maple carrots and salsa verde
- \$416 **Sole Piccata** filet of sole served with roasted potato, grilled asparagus in a lemon basil sauce and capers
- \$317 **Grilled bone-in Pork Chop** with golden beets, oranges, sweet potato puree and arugula fennel salad
- \$505 **Pan-seared Salmon & Little Neck Clams** served with a chorizo Spinach broth
- \$450 **Baby Lamb Chops** baby lamb chops served with sautéed baby spinach and mashed potato
- \$208 **Baby Back Ribs** pork ribs slow-cooked & drowned in sweet baby rays original sauce choice of french fries, Criolla potatoes shoestring fries or mashed potato
- \$563 **Skirt Steak** served with roasted potatoes, snap peas, topped with our salsa verde sauce
- \$655 **Sirloin Steak Carne Asada** 10 oz roasted, Shishito peppers, criolla potatoes, fire-roasted salsa and tortillas

FAMILY STYLE

CHOICE OF 3 ENTREES	CHOICE OF 3 ENTREES
Dinner #1	Dinner #2
\$13 PP	\$18 PP
Mushroom Risotto	Gnocchi
Gnocchi	Mushroom Risotto
Salsa Verde Chicken	Salsa Verde Chicken
Sole Piccata	Sole Piccata
	Baby Lamb Chops
CHOICE OF 3 ENTREES	CHOICE OF 3 ENTREES
Dinner #3	Dinner #4
\$27 PP	\$29 PP
Salmon & Clams	Casa Asada Steak
Grilled Zucchini & Cous Cous	Sole Piccata
Baby Back Ribs	Grilled Zucchini & Cous Cous
Salsa Verde Chicken	Baby Lamb Chops
Skirt Steak	Grilled Pork Chop

Extras – Choice of Sides

	TRAY	FAMILY
French Fries	\$38	\$2
Shoestring Fries	\$38	\$2
Criolla Potatoes	\$38	\$2
Sweet Potato Wedges	\$66	\$3
Mashed Potatoes	\$55	\$3
Roasted Potatoes	\$38	\$2
Sautéed Spinach	\$85	\$4
Roasted Maple Carrots	\$85	\$4
Grilled Asparagus	\$85	\$4
Grilled Zucchini	\$38	\$2

EACH TRAY FEEDS 30-35 GUESTS

ALL DINNER ENTREES INDIVIDUAL OR BUFFET SERVED AS WRITTEN



DESSERT

TRAY	INDIVIDUAL	Menu Description
\$124	\$7 PP	Doughnuts five homemade silver dollar sugar doughnuts fried fresh with chocolate, caramel, raspberry or blueberry sauce
\$156	\$7 PP	Deep Fried Double stuffed Oreo's served with vanilla gelato, powdered sugar & chocolate sauce
\$219	\$8 PP	OMONIA's Plain Cheesecake
\$229	\$8 PP	OMONIA's Carrot Cake with creamy filling
\$260	\$8 PP	OMONIA's Red Velvet Cake
\$230	\$8 PP	Brownie A La Mode hot fudge brownie topped with vanilla gelato, strawberries, chocolate syrup and powdered sugar

UNLIMITED FOUNTAIN DRINKS, JUICES & HOUSE DRIP COFFEE COMPLIMENTARY

FOUNTAIN DRINKS

Coke / Diet Coke/Ginger Ale Lemonade Club Soda / Iced Tea / Root Beer / Sprite Orange Soda

JUICE

Apple / Pineapple / Orange / Grapefruit Peach Cider / Tomato / Cranberry

THOMAS HENRY TONICS

Bitter Lemonade / Grapefruit Lemonade Mango Lemonade / Tonic

Deposit Requirement (50%)

Server & Bartender Tips

Tips are not included in Grand Total above. The tip for servers for this party type is 20% of the total cost.

Sales Tax

Sales Taxes are not included in Grand Total above. Applicable NYS sales tax will be an additional charge.

OPEN BAR - BEER & WINE

2 HOUR -\$27pp (all wine and beer below per glass)

3 HOUR -\$39pp (all wine and beer below per glass)

Drink Ticket Options are available as well.

Per Bottle	REDS		
\$28	Colchagua Valley, Argentina	Cabernet	Veramonte
\$28	Mendoza, Argentina	Malbec	Finca Malbec
\$32	Lazio Region, Italy	Sweet Red	Cantina Gabriele Sweet Red
\$28	Bordeaux, France	Bordeaux	Chataeu Berard Bordeaux
\$33	Bordeaux, France	Merlot	Chateau Les Millaux
\$33	Côteaux du Verdon, France	Pinot Noir	Domaine De Valmoissine
\$33	Toscana, Italy	Sangiovese	Monte Artico Toscana
\$33	Monterey, California	Pinot Noir	Noble 667 Pinot No
\$32	Gatinara Region, Italy	Moscato	Bellavita Sweet Red

DRAFT BEER
Narragansett Lager Pale Ale
Brooklyn Lager
Samual Adams Seasonal
Stella Artois Pilsner
Sierra Nevada Pale Ale
Harpoon IPA
Blue Moon Belgium Wheat
Radeberger
Guinness Stout
Down East Cider

Per Bottle	WHITES		
\$28	Modesto California	Sauv Blanc	Dark Horse
\$28	Loire, France	Sauv Blanc	Sagat La Petite Perriere
\$33	Ardeche, France	Chardonnay	Maison Louis Latour
\$28	Mosul, Germany	Riesling	Urban Riesling
\$28	Marlboro, New Zealand	Sauv Blanc	Mohua
\$35	Monterey, California	Chardonnay	Coppola Diamond
\$49	Soave, Veneto Italy	Garganega	Pieropan Soave

BOTTLED BEER
Coors Light
Aguila
Reeds Extra Ginger Beer
Miller Lite
Schofferhofer Grapefruit
Bells Lager of the Lakes Lager
Blue Point Toasted Lager
Mural Agua Fresca
Stone Delicious IPA
Original Sin
Lagunitas IPA
Amstel Light
Heineken
Heineken Zero
Corona Extra
Modelo Especial
Montauk Summer Pale Ale
Jacks Hard Cider
White Claw Hard Seltzer

Per Bottle	SPARKLING & ROSE		
\$33	Vin De France	Rose	Sagat La Petite Perriere
\$33	Veneto & Sicily Regions	Rose	Valdo Numero 1 Brut
\$24	Hudson Valley, NY	Sparkling White	La Petit Champignon
\$28	Penedes , Spain	Sparkling White	Clos Amador Brut Delicat
\$25	Northeastern, Italy	Prosecco	Pasqua Prosecco

\$79 Champagne (Bottle Only) Charles de Casanova brut Champagne, France

*Depending on delivery delays there might be some items that may not be available at the time of the event. We are always well stocked for events but just in case.

FULL OPEN BAR - BEER, WINE & LIQUOR

2 HOUR -\$39pp (includes wine and beer package)

3 HOUR -\$48pp (includes wine and beer package)

Drink Ticket Options are available as well.

Whiskey

Aberfeldy S-Malt
Buchanans 12yr Scotch Whiskey
Bulleit Rye
Chivas Regal 12yr
Crown Royal
Cutty Shark
Dewar's Scotch
Dewars White Label
Eleven Jones
Elijah Craig Bourbon
Fireball Cinnamon
Four Roses Bourbon
High West Bourbon
High West Rye
Jack Daniels Tennessee
Jameson Black Barrel
Jameson Irish
Jim Beam Black Extra
Jim Beam Bourbon
Jim Beam Smoked Apple
Johnnie Walker Dblack
Johnnie Walker Red
JW Dants
Knob Creek Maple
Redemption Rye
Seagrams
Southern Comfort
Wild Turkey 101

Vodka

Absolut
Absolut Citron
Absolut Mandarin
Bogarts
Deep Eddy Cranberry
Deep Eddy Grapefruit R
Deep Eddy Orange
Deep Eddy Sweet Tea
Sea Ice
Sobieski
Spring 44
Stolichnaya
Stolichnaya Blueberry
Svedka
Titos Handmade
Van Gogh Blueberry

Tequila

Anza Blanco
Tres Agaves Blanco
Casa Noble Crystal
1800 Silver
Olmecca Altos Plata
Olmecca Altos Reposad
Paqui Silvera
Paqui Reposado
Paqui Anejo

Brandy

Chateau St. CYR
Hennessy
Mr. Boston Blackberry

Rum

Bogarts
Cruzan Aged
Bacardi Silver
Captain Morgan Spiced
Malibu Coconut
Myers Dark
Cachaca-Leblon

Gin

Barton London Dry
Bogarts
Bombay Sapphire
Tanqueray



*Pricing is for all liquor items above including the beer and wine package.

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