

# STANDARD POUR ESPRESSO & WINE BAR

## Private Events Menu

*Brunch/Lunch*

64 ROCKAWAY AVE, VALLEY STREAM NY 11580 | 516-596-2000

STANDARDPOURLI.COM | STANDARDPOURLI@GMAIL.COM

 @STANDARDPOURLI





Standard Pour Espresso & Wine Bar is available for semi-private party bookings of less than 20 guests or for private party booking if your party is larger than 20 guests. For all events with more than 20 guests, a full café buyouts is required; we can accommodate a maximum of 49 guests.

While we welcome in-house catered private events; unfortunately, we do not offer "space-only" rentals nor allow promoter or "for-profit" usage of Standard Pour. This allows you and your guests to have the best experience and allows us to maintain our commitment to our Standard of quality.

All catering is prepared in-house by our Head Chef, who is committed to providing exceptional dishes with quality ingredients for you and your guests. We have several prepared menu options to help with stress free planning.

For more intimate events, our team and chef can build the perfect menu for you and your guests.

A close-up photograph of a white plate containing a meal. The main component is a large, golden-brown fried chicken drumstick, which is heavily breaded and appears to be coated in a thick, dark sauce. The chicken is garnished with a pile of finely sliced green onions. Surrounding the chicken are several dumplings, likely potstickers, with a golden-brown, slightly crispy exterior. The entire dish is presented on a plain white ceramic plate.

Brunch/Lunch Buffet Menu

# Standard Buffet

\$45 PER PERSON

## CHOOSE TWO STANDARD BUFFET MAINS

### CHALLAH FRENCH TOAST

Soft challah bread based in a decadent custard

### VEGGIE FRITATTA GF

Sauteed veggies, feta and cheddar cheeses, spinach, tomatoes and eggs baked to perfection

### BELGAIN WAFFLES

Served with rum-spiced maple syrup

### BISCUITS & GRAVY

Biscuits smothered in a savory pork sausage gravy

### SPINACH & CHEESE QUICHE

Savory spinach pie made decadent with blend of creamy cheeses in a flaky crust

### STEWED SPINACH GF V

Our nod to a traditional West African dish bursting with flavors and spice (Served with plantain)

## CHOOSE TWO SIDES

SCRAMBLED EGGS

APPLEWOOD SMOKED BACON

TURKEY BACON

GOUDA GRITS

POTATOES HASH

CHEDDAR BISCUITS

SIGNATURE SALAD

## STANDARD BUFFET INCLUDES....

DRIP COFFEE CARAFE

Two 96oz carafes of our house drip coffee

# Signature Buffet

\$55 PER PERSON

## CHOOSE TWO SIGNATURE BUFFET MAINS

### CHALLAH FRENCH TOAST

Soft challah bread based in a decadent custard

### VEGGIE FRITATTA GF

Sauteed veggies, feta and cheddar cheeses, spinach, tomatoes and eggs baked to perfection

### BELGAIN WAFFLES

Served with rum-spiced maple syrup

### BISCUITS & GRAVY

Biscuits smothered in a savory pork sausage gravy

### SPINACH & CHEESE QUICHE

Savory spinach pie made decadent with blend of creamy cheeses in a flaky crust

### STEWED SPINACH GF V

Our nod to a traditional West African dish bursting with flavors and spice (Served with plantain)

## CHOOSE TWO SIDES

### SCRAMBLED EGGS

### APPLEWOOD SMOKED BACON

### TURKEY BACON

### GOUDA GRITS

### POTATOES HASH

### CHEDDAR BISCUITS

## SIGNATURE BUFFET INCLUDES....

### SIGNATURE SALAD

Spring and romaine mix, heirloom cherry tomatoes, red onions, cucumbers, croutons, housemade balsamic dressing

### DRIP COFFEE CARAFE

Two 96oz carafes of our house drip coffee

# Luxe Buffet

\$75 PER PERSON

## CHOOSE THREE SIGNATURE BUFFET MAINS

### CHALLAH FRENCH TOAST

Soft challah bread based in a decadent custard

### VEGGIE FRITATTA GF

Sauteed veggies, feta and cheddar cheeses, spinach, tomatoes and eggs baked to perfection

### BELGAIN WAFFLES

Served with rum-spiced maple syrup

### BISCUITS & GRAVY

Biscuits smothered in a savory pork sausage gravy

### SPINACH & CHEESE QUICHE

Savory spinach pie made decadent with blend of creamy cheeses in a flaky crust

### STEWED SPINACH GF V

Our nod to a traditional West African dish bursting with flavors and spice (Served with plantain)

## CHOOSE THREE SIDES

### SCRAMBLED EGGS

### APPLEWOOD SMOKED BACON

### TURKEY BACON

### GOUDA GRITS

### POTATOES HASH

### CHEDDAR BISCUITS

## LUXE BUFFET INCLUDES....

### SIGNATURE SALAD

Spring and romaine mix, heirloom cherry tomatoes, red onions, cucumbers, croutons, housemade balsamic dressing

### SEASONAL FRUIT PLATTER

Fresh seasonal fruits

### DRIP COFFEE CARAFE

Two 96oz carafes of our house drip coffee

# Ala Carte

PRICED PER ORDER

## SALAD UPGRADES

### CAESAR SALAD | + \$8 PER PERSON

Romaine lettuce with a housemade caesar dressing tossed with shaved parmesan and cornbread croutons

### SPINACH & BERRY SALAD | +\$10 PER PERSON

Spring lettuce and spinach mix, strawberries, feta, red onions, cucumber, strawberry balsamic vinaigrette

## PLATTERS & TRAYS

*Serves approximately 10-12 people*

### SEASONAL FRUIT | \$75

### SMOKED SALMON PLATTER | \$100

### CHICKEN & WAFFLES TRAY | \$120

### SHRIMP & GRITS TRAY | \$115

### CARIBBEAN BREAKFAST SKILLET TRAY | \$110

Includes scrambled eggs

## ADD-ONS

### GLUTEN-FREE QUICHE | \$7 EACH

### MAC N CHEESE BITES | \$10 EACH (3 PER ORDER)







## **EVENT BOOKING FEES**

**DATE HOLD (NON-REFUNDABLE; DUE AT CONTRACT SIGNING) | \$150**

**REFUNDABLE SECURITY DEPOSIT | \$250**

**MINIMUMS (INCLUDES 'STANDARD BUFFET' CATERING FOR UP TO 25 GUESTS):**

**OFF-PRIME: MONDAYS TO WEDNESDAYS (AFTER 5PM) | \$800**

**PRIME: MONDAYS TO FRIDAYS (8AM TO 5PM) | \$950**

**PRIME: THURSDAYS & FRIDAYS (AFTER 5PM): \$1,100 | SATURDAYS & SUNDAYS (ALL DAY): \$1,100**

**STAFFING | \$375**

**EVENT EXTENSIONS (FOR EACH HOUR EXCEEDING 4 HOURS) | OFF-PRIME HOURS: \$175 PER HOUR / PRIME: \$250 PER HOUR**

**CLEANING | \$200**

## **SERVICE FEES**

*Applied before Tax*

**GRATUITIES | 20% ON ALL PARTIES**

**NO CHARGE FOR CHILDREN UNDER 4 YEARS OLD; HALF CHARGE FOR CHILDREN 4-10 YEARS OLD**

**ALL EVENT FEES CAN BE PAID FOR IN CASH OR ON A SINGLE CREDIT CARD WITH A 3.5% CREDIT CARD FEE ADDED. PRICING DOES NOT INCLUDE TAX OR GRATUITY. STATE SALES TAX APPLIES. PRICING SUBJECT TO CHANGE.**