

STANDARD POUR ESPRESSO & WINE BAR

Private Events Menu

Cocktail/Small Plates

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 @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, ticket sales or any other "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 filled with glazed chicken wings. The wings are coated in a dark, glossy sauce and garnished with sliced green onions. The background is softly blurred, showing a glass and other dishes on a table.

Cocktail/Small Plates
Buffet Menu

Standard Buffet

\$45 PER PERSON

CHOOSE TWO STANDARD BUFFET MAINS

CARAMELIZED ONIONS & MUSHROOM FLATBREAD

BBQ JERK CHICKEN FLATBREAD

WINGS

Choice of Flavor: Sorrel BBQ, Mango Habanero, Tamarind, or Soy Sambal

JERK OR FRIED CHICKEN

Quartered chicken (add +2 per person for white meat)

STEWED SPINACH  

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

CHOOSE ONE STANDARD BUFFET PRIMES

SALMON BITES

GARLIC SHRIMP

GARLIC BUTTER STEAK

SHRIMP & SPINACH FLATBREAD

CHOOSE ONE SIDE

BEET SALAD

ROASTED SEASONAL VEGGIES

BRUSSEL SPROUTS

TRUFFLE FRIES (BEST ENJOYED IN-DINING)

SALTFISH & PLANTAIN CUPS

MAC & CHEESE

STANDARD BUFFET INCLUDES....

SIGNATURE SALAD

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

Signature Buffet

\$65 PER PERSON

CHOOSE THREE SIGNATURE BUFFET MAINS

CARAMELIZED ONIONS & MUSHROOM FLATBREAD

BBQ JERK CHICKEN FLATBREAD

SHRIMP & SPINACH FLATBREAD

WINGS

Choice of Flavor: Sorrel BBQ, Mango Habanero, Tamarind, or Soy Sambal

JERK OR FRIED CHICKEN

Quartered chicken (add +2 per person for white meat)

STEWED SPINACH GF V

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

CHOOSE ONE SIGNATURE BUFFET PRIMES

SALMON BITES

GARLIC SHRIMP

GARLIC BUTTER STEAK

CHOOSE TWO SIDES

BEET SALAD

ROASTED SEASONAL VEGGIES

BRUSSEL SPROUTS

TRUFFLE FRIES (BEST ENJOYED IN-DINING)

SALTFISH & PLANTAIN CUPS

MAC & CHEESE

SIGNATURE BUFFET INCLUDES....

SIGNATURE SALAD

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

ROASTED SEASONAL VEGGIES

Oven roasted fresh seasonal vegetables seasoned with fresh herbs and savory aromatics

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

COOKIE TRAY | \$45

SMOKED SALMON PLATTER | \$100

CHICKEN & WAFFLES TRAY | \$120

MINI CRAB CAKES | \$80

(priced per dozen)

COCKTAIL SHRIMP | \$45

(priced per dozen)

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 20-25 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.