

SAMPLE MENUS These Options Are Good "As Is" Or We Can Customize The Perfect Party Package Just For You!

Call 917 - 327 - 8997 Today For More Info and More Options

Hors d'oeuvres

Passed & Plated

Choose Any or All of these Delicious Hot and Cold Hors d'oeuvres to Customize Your Party Package.

Appetizers Mix and Mingle

CHARCUTERIE

assortment of smoked & cured meats
dijon mustard pickles cornishons, rustic bread

CHEESE BOARD & CRUDITÉS

local and international cheeses, fresh fruit + nuts
vegetable crudités with dips, french bread, crackers

CANAPES & CROSTINIS

Prime Rib Sliders w/Horseradish Cream
Pulled Pork Sliders
Brie, Fig & Honey : Avocado w/Garlic Shrimp
Classic Bruschetta : Olive Tapenade
Smoked Salmon, Cream Cheese & Capers
Roasted Red Pepper Hummus

BITE SIZE HORS D'OEUVRES

Vegan Spring Rolls, Spanish Meatballs
Roast Chicken Skewers with Pesto Glaze
Crab Cakes, Shrimp Cocktail, Ceviche
Deviled Eggs, Assorted Mini Quiches
Smoked Salmon Cucumber Wedges

HOT PLATES

Prime Rib of Beef w/ Chimichurri
Filet Mignon w/Roquefort Cheese
Spanish Meatballs w/ Shishito Peppers
Beef or Shrimp Tostones
Orecchiette Pasta w/ Crumbled Italian Sausage
Lobster or Wild Mushroom Ravioli
- Call for More Options -

Dinner

Open Bar

Add a 3 Hr Limited Open Bar for \$25 per person
Add a 3 Hr Premium Open Bar for \$30 per person

Hors d'oeuvres

You Can Add or Change Appetizers to Create Your Own Menu

Fig & Honey Brie Crostini's
Smoked Salmon Cucumber Wedges

Salad

Mixed Field Greens
champagne vinaigrette

Main Course

guests enjoy a choice of entree

Angus Hanger Steak
roast potatoes, peas and carrots

Slow Roasted, Boneless Half Chicken
rosemary roast potatoes, carrots, chicken jus

Salmon Filet
ratatouille, baby arugula pesto

Vegetarian Risotto
seasonal fresh vegetables, crispy onion topping

Dessert

Lemon Cheese Cake with Blueberry Sauce
Godiva Chocolate Mousse ~ Creme Brûlée

This Menu is \$65 p.person exclusive of tax and gratuities
35 Guests w/Open Bar Has Exclusive Private Party Venue

Cocktails

Open Bar

A Limited Open Bar for 3 Hours is \$25 p.person
A Premium Open Bar for 3 Hours is \$30 p.person

Premium Open Bar

BEER

All Imported and Domestic Bottled Beers

WINE

Chardonnay, Pinot Grigio, Rose, Sauvignon Blanc
Pinot Noir, Malbec, Cabernet Sauvignon

COCKTAILS

All Premium Liquor, Any Mixed Drinks & Martinis

NON ALCOHOLIC

Soft Drinks, Tea and Coffee, Filtered Water

Limited Open Bar

BEER

Goose Island 312 Bottled Beer
Miller Lite Bottled Beer

WINE

Italian Pinot Grigio ~ French Chardonnay
Californian Pinot Noir and Cabernet Sauvignon

COCKTAILS

Any Mixed Drinks or Martinis made to order with
speed bar liquors, Little Gem Cocktails Included

NON ALCOHOLIC

Soft Drinks, Tea and Coffee, Filtered Water

- or -

Tea, Coffee + Unlimited Soft Drinks \$9 p.person