

THE RAINES LAW ROOM

48 West 17th Street, New York

HORS D'OEUVRES

Menu features seasonal ingredients that are subject to change based on quality of available ingredients.

+\$200 CATERING CHEF FEE

- \$20 per person per hour for a Choice of 4 Passed Hors D'oeuvres
- \$25 per person per hour for a Choice of 6 Passed Hors D'oeuvres
- \$30 per person per hour for a Choice of 8 Passed Hors D'oeuvres

PLEASE SUBMIT YOUR FINAL SELECTIONS AT LEAST 7 DAYS PRIOR TO YOUR EVENT

NO SUBSTITUTIONS ARE AVAILABLE AT THIS TIME

COLD

- **TOMATO BRUSCHETTA**, Crostini* (V)
- **AVOCADO & ALLEPO PEPPER**, Toast (VG, GF)
- **CHILI LIME TUNA TARTARE**, Cucumber (GF) (\$5pp Supplement)
- **SMOKED SALMON DIP**, Salmon Caviar, Garlic Aioli, Blinis*
- **WHIPPED GOAT CHEESE TARTLET**, Sweet Port Caramelized Onion (VG)
- **MINI MAINE LOBSTER SALAD**, on Brioche* (\$5pp Supplement)

HOT

- **PETITE CROQUE MONSIEUR**, Black Forest Ham, Gruyere, Truffle Bechamel
- **VEGETABLE SPRING ROLLS**, Toasted Sesame Sauce (VG)
- **WILD MUSHROOMS CROQUETTES**, Truffle Aioli (VG)
- **PIGS IN A BLANKET**, Stone Ground Mustard, Chive
- **MINI FILET MIGNON WELLINGTON**, Pommery Mustard, (\$5pp Supplement)

V - VEGAN VG - VEGETARIAN GF - GLUTEN FREE
*ITEMS CAN BE MADE WITH GLUTEN FREE TOAST OR CRACKERS
FOR A \$5PP SUPPLEMENT

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STATIONARY PRESENTATIONS

- **CRUDITE PLATTER**, Seasonal Veggies, Dipping Sauce (VG) | **\$8pp**
- **NY STATE CHEESES**, Seasonal Condiments, Crackers (VG) | **\$15pp**
- **MEAT BOARD**, Salumi, Charcuterie, Toast | **\$15pp**
- **SUSHI - selection of rolls:** California, Spicy Tuna, Spicy Salmon, Salmon Avocado, Tuna, Yellowtail Scallion, Eel Avocado, Tuna Avocado Caviar, Vegetable, Avocado Cucumber | **\$25pp**
Additional sushi options available upon request

MINI DESSERTS: \$6 Per

Person

- **MACARON**, Chef's Assortment
- **ASSORTED MINI DESSERT CUPS**, Chocolate, Lemon Meringue, Tiramisu, Raspberry & Vanilla
- **ASSORTED PETITS FOURS**, Fraiser, Pistachio Financier, Almond Lemon Sponge, Chocolate Éclair, Opera Cake, Chocolate Crumble, Raspberry Crumble & Cocoa Tartlet

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COCKTAILS

PLEASE CHOOSE 1 PUNCH & 3 COCKTAILS FOR YOUR SPECIALTY MENU

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TO YOUR EVENT*

PUNCHES

- **MEXICAN FIRING SQUAD SPECIAL,**
Blanco Tequila, Lime, Grenadine, Angostura Bitters, Seltzer
- **OLD CUBAN,**
Aged Rum, Lime, Simple Syrup, Fresh Mint, Angostura Bitters, Champagne
- **STRAWBERRY AIRMAIL,**
Rum, Strawberries, Lime, Honey, Champagne
- **SOUTH SIDE RICKEY,**
Gin, Lime, Simple Syrup, Fresh Mint, Seltzer

COCKTAILS – Bright and Fresh

- **APEROL SPRITZ,**
Aperol, Orange, Grapefruit, Club Soda, Champagne
- **RUMBLE/ BRAMBLE,**
Rum or Gin, Blackberries, Lemon, Simple Syrup
- **BICYCLE THIEF,**
Gin, Campari, Lemon, Grapefruit, Simple Syrup, Club Soda
- **GOLD RUSH,**
Bourbon, Lemon Juice, Honey
- **CHAMPS-ÉLYSÉES,**
Cognac, Green Chartreuse, Lemon, Angostura Bitters
- **DIAMOND DOVE,**
Tequila, Italian Bitter, Lime, Honey, Club Soda

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COCKTAILS – Hint of Spice

- **MOSCOW MULE,**
Vodka, Lime, Ginger Beer
- **WILDEST REDHEAD,**
Blended Scotch, Lemon, Honey, Allspice, Cherry Herring
- **PENICILLIN,**
Blended Scotch, Honey Syrup, Ginger Syrup, Lemon
- **GARDEN PALOMA,**
Tequila, Jalapeno Syrup, Lime, Grapefruit, Club Soda
- **GERSHWIN,**
Gin, Ginger Syrup, Lemon, Rose Water

COCKTAILS – Strong and Stirred

- **AMERICAN TRILOGY,**
Apple Brandy, Rye, Orange Bitters- Soaked Sugarcube
- **BAD LOVE,**
Boubon, Cocchi Rosa, Dash of Cacao, Orange Bitters
- **REMEMBER THE MAINE,**
Rye, Sweet Vermouth, Cherry Herring, Dash of Absinthe, Angostura Bitters
- **MANHATTAN,**
Rye, Sweet Vermouth & Angostura Bitters
- **MARTINEZ,**
Old Tom Gin, Sweet Vermouth, Maraschino, Orange Bitters