

Dear Irving,

GRAMERCY

DEAR IRVING - HORS D'OEUVRES MENU

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

- \$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 choice of 8 passed Hors d'oeuvres

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

COLD

- TOMATO BRUSCHETTA, *Crostini** (V)
- AVOCADO & ALLEPO PEPPER, *Toast (VG/GF)*
- SMOKED SALMON DIP, *Everything Topping, Blini**
- CHILI - LIME TUNA, *Avocado, Rice Cracker (GF) (\$5pp Supplement)*
- BRIE & APPLE & HONEY, *Crostini** (VG)
- MINI MAINE LOBSTER SALAD, *Garlic Aioli, on Toast** (\$5pp Supplement)



HOT

- PETITE CROQUE MONSIEUR, *Black Forest Ham, Truffle Béchamel*
- MINI SPINACH QUICHE, *Gruyere, Baby Spinach (VG)*
- PIGS IN A BLANKET, *Stone Ground Mustard, Chive*
- 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, House Dipping Sauce (VG)* | \$8pp
- **NY STATE CHEESES**, *Seasonal Condiments, Fresh Bread (VG)* | \$15pp
- **MEAT BOARD**, *Salumi, Fresh 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*

DESSERT | \$6 Per Person

- **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*
- **MACARON**, *Chef's Assortment*

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COCKTAIL



Please choose 4 from the following list for your cocktail choices:

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BRIGHT & CRISP

- **APEROL SPRITZ**, Aperol, Champagne, Seltzer
- **ISLA DEL SOL**, Vodka, Peach Liqueur, Verjus, Hibiscus Tea
- **SISTER CITY**, Pisco, Rosé Wine, Passionfruit, Grapefruit, Hibiscus, Seltzer
- **PEARL COLLINS**, Gin, Cocci Americano, Mint, Jasmine, Lemon, Seltzer
- **VICE VERSA**, Gin, Grapefruit, Bitter Pamplemousse Liqueur, Rosé Cava
- **GOLD RUSH**, Bourbon, Lemon, Honey

HINT OF SPICE

- **MOSCOW MULE**, Vodka, Ginger, Lime, Seltzer
- **XANTOLO**, Reposdao Tequila, Mezcal, Spiced Pineapple, Lime
- **ALTA BAJA**, Reposado Tequila, Chile Vodka, Ancho Verde, Cucumber, Jalapeno, Lime, Celery Bitters
- **WHISKEY BUSINESS**, Rye, Ancho Chile, Lemon, Cinnamon, Angostura Bitters

STRONG & STIRRED

- **PARISIAN**, Vodka, Gin, Lillet, Crème de Mure, Frozen Blackberry
- **GIBSON**, Gin, Bianco Vermouth, Pickled Onion
- **IDEAL PATRIOT**, Bourbon, Calvados, Bitters, Spiced Apple Syrup
- **COBBLE HILL**, Rye, Cucumber, Amaro, Dry Vermouth
- **REMEMBER THE MAINE**, Rye, Sweet Vermouth, Cherry Heering, Absinthe