

PIER SIXTY | THE LIGHTHOUSE | CURRENT

| Wedding Menu |





## COCKTAIL RECEPTION

Eight Passed Hors d'oeuvres, Five Hot & Three Cold, And Two Stations

### HOT HORS D'OEUVRES

| SELECT FIVE |

#### SPAGHETTI & MEATBALLS

angel hair custard, tiny meatballs, tomato gravy

#### ADOBE BEEF SHORT RIBS gf

smoky chipotle glaze

#### STEAK FRITES gf

potato confit, béarnaise

#### REUBEN CROQUETTES

pickled mustard seeds, cornichons

#### BLANKETED FRANKS

caraway kraut mustard sauce

#### SMOKED SALMON CROQUE MONSIEUR

green herb dust

#### SHRIMP & GRITS FRITTERS

corn ancho crema, salsa verde

#### CRAB CAKES

avocado cilantro sauce

#### PEKING DUCK WONTONS

hoisin sauce, radish, scallion

#### SWEET CHILI LIME CHICKEN

pickled cucumber & daikon

#### MAC & CHEESE CUPCAKES

smoked tomato chutney

#### ONION SOUP-WHICH

truffled gruyere, caramelized onion jam

#### TRUFFLED ARANCINI

mushroom, fontina, oregano

#### MEDITERRANEAN VEGETABLE TARTINE gf

mozzarella, parmigiana, basil

#### PORTOBELLO MUSHROOM STEAK FRIES

balsamic aioli

#### CAULIFLOWER PIZZETTA gf

artichokes, fontina cheese, kale lemon

| [IMAGES AVAILABLE](#) |



## COLD HORS D'OEUVRES

| SELECT THREE |

### **KOREAN SPICED SHORT RIB**

taro root "taco" shells, lime, radish, gochujang glaze

### **CLASSIC SHRIMP COCKTAIL gf**

horseradish gin cocktail sauce

### **TUNA TARTARE SPRING ROLLS**

sesame, chive, sriracha aioli

### **BLACKENED MAHI TACOS gf**

lime avocado sauce

### **THAI CHICKEN gf**

peanuts, red chili, red endive spear

### **BRUSSELS WALDORF**

smoked chicken, apple, pecans

### **BEET & GOAT CHEESE**

shallot red wine confit, raisin nut croustade

### **CAESAR BITES**

kale, smoked sundried tomato, peppered pecorino

### **AVOCADO TOAST**

ginger, radish, chia pink peppercorn dust

### **ARTISAN VEGETABLE SUSHI gf+v**

pickled beet, butternut squash & cucumber, quinoa

### **PERSIAN CUCUMBER CUPS gf+v**

Fava bean hummus, olive tapenade, za'atar

### **DEVILED QUAIL EGGS gf**

Pickled beets, dill, root chip

### **CITRUS WATERMELON BITES gf ss**

Feta, lime gastrique, basil, ancho salt

| [IMAGES AVAILABLE](#) |



## HORS D'OEUVRES ENHANCEMENTS

### LOBSTER ROLLS

maine lobster salad, herb buttered brioche bun  
old bay dusted potato chips  
\$10 per person

### SHRIMP PO BOY TACOS & JULEPS

crispy cornmeal shrimp, cider remoulade slaw  
flour tortillas, smoky potato chip crumble  
bourbon peach juleps  
\$15 per person

### GRILLED BABY LAMB CHOPS *gf*

dijon shallot marinade, lemon mint chutney  
\$10 as one of 8 or \$13 as one additional

### ROVING RAW BAR *gf*

jumbo gulf shrimp, cocktail sauce  
cotuit oysters, horseradish mignonette  
littleneck clams on the half shell, salsa verde  
\$15 as one of 8 or \$20 as one additional

### ROVING CLASSIC SUSHI

spicy tuna | salmon avocado | surimi california roll  
drizzles: ginger sesame glaze | wasabi aioli  
snacks: shishito peppers | prawn chips | watermelon radish  
\$15 as one of 8 or \$20 as one additional

### ROVING CONTEMPORARY SUSHI

hamachi, blue fin, avocado | spicy kani salmon  
bbq eel kimchi & asparagus  
drizzles: ginger sesame glaze | wasabi aioli  
snacks: shishito peppers | prawn chips | watermelon radish  
\$18 as one of 8 or \$23 as one additional

### SURF BOARD SUSHI

catch the tastiest wave - full size surf boards  
manned by 2 server dudes, roving the room  
maki rolls: tuna | salmon | kani | veggie *gf*  
drizzled with a trio of sauces  
prawn chips | wasabi spice pea crunch  
\$18 as one of 8 or \$23 as one additional

### SLIDERS, TOTS & SHAKES

| SELECT ONE |  
| SIRLOIN | TURKEY | IMPOSSIBLE MEATLESS |  
cheddar, caramelized onion jam, smoked tomato aioli  
Truffled Tater Tots, Spiked Rum Coke Shakes  
\$13 per person

### DOGS THREE WAYS

corn dog lollipop bites | classic franks in a blanket  
mini salt & caraway dusted pretzel dogs  
honey grain mustard |spiced up ketchup  
\$12 per person

| [IMAGES AVAILABLE](#) |



## COCKTAIL STATIONS

| SELECT TWO STATIONS |

### MEDITERRANEAN TAPAS STATION

#### WOOD GRILLED SKEWERS

| SELECT ONE |

| GRILLED CHICKEN | CITRUS MAHI MAHI |

| LAMB MEATBALLS |

cilantro pesto, assorted hot sauces

#### COUSCOUS PILAF v

dried fruit, edamame, citrus, chives

#### FALAFEL QUINOA FRITTERS gf

harissa raita drizzle, cucumber tomato & olive salad

#### SPANAKOPITA HAND PIE

spinach, leek, feta & dill custard phyllo, red pepper salsa

#### CHARRED BABY CARROTS & ZUCCHINI gf

toasted moroccan spices, feta dust, mint, candied ginger

#### WATERCRESS SALAD gf+v

dates, celery, radishes, oranges, almonds, mustard seeds

#### ROASTED RED PEPPER HUMMUS gf+v

poppadum, pita

ADDITIONAL TAPAS MAIN SELECTIONS

\$7 per person, per selection

### FAR EAST FUSION STATION

#### WOK FRY

| SELECT ONE |

| FILIPINO STYLE PORK PERNIL |

| BALI STYLE SHRIMP & SCALLOPS |

| RENDANG STYLE BEEF | SHANGHAI STYLE DUCK |

| INDONESIAN STYLE TOFU |

bok choy, broccoli leaves, green beans, edamame, peppers  
steamed asian pancakes, lettuce cup  
toasted coconut, candied peanuts  
scallion threads, papaya slaw

#### DUMPLINGS

| SELECT ONE |

| PAN SEARED SHRIMP | EDAMAME |

yuzu ginger glaze, house made sriracha

#### ADDITIONAL ITEMS

#### BIBIMBAP RED & BASMATI RICE gf

shiitake mushrooms, pickled carrots, pea shoots, soft egg

#### FUSION PIZZA

smoked tofu, mild kimchee, broccoli stems, cilantro pesto

#### CRISPS

curried plantains | nori rice crackers | prawn chips

ADDITIONAL WOK FRY SELECTIONS

\$7 per person, per selection

| [IMAGES AVAILABLE](#) |



## TRATTORIA STATION

### PASTA

| SELECT ONE |

#### | SHRIMP SCAMPI RISOTTO gf |

peas, lemon zest, chives, scampi tomato broth

#### | WHITE LASAGNA |

spinach, leeks, basil, tomato sauce

#### | ARTISAN CAVATAPPI |

butternut squash, brussels sprouts, rosemary brown butter

#### | BAKED MACCHERONI |

bacon, roasted peppers, pink ricotta tomato sauce

#### | TORTELLINI VERDE |

asparagus, tomatoes, smoked mozzarella, pesto

#### | ORECCHIETTE TOSCANO |

fennel sausage, broccoli rabe, white beans, roasted peppers

### SLIDERS

| SELECT ONE |

#### | MEATBALL SLIDERS |

fire roasted pepper sauce

#### | CHICKEN PARMIGIANA SLIDERS |

tomato basil sauce

### ADDITIONAL ITEMS

#### WARM CAPRESE

fresh mozzarella, dusted in basil crumbs  
warm tomato salad, balsamic syrup, crispy prosciutto, pesto

#### BALSAMIC ROASTED MEDITERRANEAN VEGETABLES gf+v

zucchini, yellow squash, eggplant, baby bell peppers

#### HOUSE MADE FOCACCIA

caramelized onion olive | apricot cranberry pistachio  
infused oils - truffled porcini | lemon parsley | pepper roast garlic

#### MARINATED CRACKED OLIVES | CAPERBERRIES gf+v

ADDITIONAL PASTA SELECTION

\$6 per person, per selection

| [IMAGES AVAILABLE](#) |



## SOUTHERN COMFORT STATION

| SELECT ONE |

| CAJUN FRIED CHICKEN | SHRIMP ETOUFFEE |  
corn griddle cakes, pickled vegetable chow chow  
creole tomato sauce

### **ADDITIONAL ITEMS**

#### **SAVORY SHORT RIB IN A JAR**

carrot yam mash, chipotle crumb crust

#### **MAC & CHEESE CUPCAKES**

cheddar, pimentos, crispy kale, salsa verde

#### **SWEET POTATO FRIES gf**

sage & smoked sea salt, honey grain mustard sauce

#### **BAYOU SALAD gf+v**

peaches, candied peanuts, carrots, cabbage  
peach bourbon vinaigrette

#### **SOUTHERN SNACKS gf**

bbq spiced house made potato chips | baked okra crisps  
caramelized vidalia onion dip

## ARTISAN CARVING & GRIDDLE STATION

### **CARVED SELECTIONS**

| SELECT ONE |

| TRI TIP BEEF SIRLOIN | BRAISED LAMB SHANK |  
| BALLOTINE OF TURKEY | FARM RAISED CHICKEN |

### **GRIDDLED SELECTIONS**

| SELECT ONE |

| ROSEMARY GRILLED SALMON |  
| CITRUS DIJON SHRIMP & SCALLOPS |  
| CHICKEN CHORIZO & CHICKEN APPLE SAUSAGES |  
| GLAZED & SMOKED DUCK BREAST & CONFIT |

### **ADDITIONAL ITEMS**

Chimichurri | horseradish mustard aioli | artisanal breads

#### **BUFFALO STYLE POTATO STEAK FRIES**

frank's red hot gastrique, blue cheese fondue

#### **PUB SALAD**

kale, celery root, kohlrabi, fennel, broccoli leaves  
bacon, crispy parmigiana, cocoa nibs

#### **JARDINIÈRE VEGETABLES gf+v**

zucchini, golden cauliflower, baby carrots, pepperonata

| [IMAGES AVAILABLE](#) |



## CONTEMPORARY DELI STATION

| SELECT ONE |

### | CORNED BRISKET OF BEEF |

caraway kraut, two mustard sauce, russian aioli, mini pretzel croustades

### | GRILLED FREE-RANGE CHICKEN SAUSAGES |

brooklyn lager grain mustard aioli, shaved cabbage slaw, pretzel roll

### | PASTRAMI REUBEN MEATBALL SLIDERS |

gruyere, house kraut, russian dijon aioli, caraway bun

### *ADDITIONAL ITEMS*

#### **BAGEL & LOX BREAD PUDDING**

everything spice, horseradish lemon crème fraiche

#### **PAN SEARED WILD MUSHROOM PIEROGIS**

caramelized onions, shiitake chips, truffle brown butter

#### **THE BIG APPLE FLATBREAD**

ny state cheddar, hudson valley apples, smoky bacon, watercress

#### **RED VEGGIE SLAW *gf***

beets, cabbage, kale, parsnips, apples, cranberries, honey caraway vinaigrette

#### **HOUSE BRINED PICKLES FOUR WAYS *gf+v***

garlic dill, half sour, spicy mustard seed, bread & butter

## ADDITIONAL COCKTAIL STATIONS

\$15 per person for one additional station

\$25 per person for two additional stations

\$30 per person for three additional stations

| [IMAGES AVAILABLE](#) |





## AUTHENTIC JAPANESE SUSHI BAR

Sushi Chef & Assistant In Traditional Wear Or Black Chef's Coat

### SASHIMI

Tuna | salmon | yellowtail | red snapper

### SUSHI

Tuna | shrimp | salmon | yellowtail | red snapper

### MAKI

passion roll | eel | rainbow | spicy tuna | California | blossom roll | fuji | shrimp tempura | salmon | tuna & cucumber

steamed edamame | sesame wakame salad | kani salad | soy sauce | pickled ginger | wasabi

\$38 per person

\$275 per chef (number of chefs, 1 per 100 guests)

## CLASSIC SEAFOOD BAR

### JUMBO SHRIMP COCKTAIL gf

poached with old bay spices

### EAST & WEST COAST OYSTERS gf

on the half shell

### LITTLENECK CLAMS gf

on the half shell

cocktail sauce | wasabi sauce | mignonette | citrus wedges | horseradish | tabasco | oyster crackers

\$29 per person

## OPTIONAL SEAFOOD BAR ENHANCEMENTS

### MAINE LOBSTER TAILS gf

steamed spicy ale & bay leaf broth, tarragon mustard sauce  
\$20 per person

### LOBSTER ROLLS

herb buttered brioche bun, old bay dusted potato chips  
\$15 per person

### HAND ROLLED MAKI SUSHI

spicy tuna | barbecued eel | tempura shrimp  
yuzu vegetable | salmon avocado  
pickled ginger | wasabi, soy sauce  
\$16 per person

### CEVICHE TWO WAYS

chipotle scallop - corn & black bean, avocado, plantain chip  
coconut lime tuna - papaya, wakame, sesame wonton crisp  
\$10 per person

### JUMBO LUMP CRABCAKES

truffled vegetable slaw, lemon dill aioli  
\$10 per person

### BAKED LITTLENECK CLAMS

pancetta bell pepper crust  
\$9 per person

| [IMAGES AVAILABLE](#) |



## ARTISANAL CART ENHANCEMENTS

Can Be Also Offered After Desserts as a Late-Night Enhancement

### POKE BOWL CART

#### **POKE BOWLS TWO WAYS gf**

Sesame Jalapeno Tuna | Yuzu Ginger Shrimp  
brown & red rice, pineapple, avocado, watermelon radish

#### **CUCUMBER LIME GRANITA gf+v**

scooped to order in poke bowls

#### **PICKLED JICAMA & PINEAPPLE gf+v**

chipotle-lime tequila syrup

#### **BLISTERED SHISHITO PEPPERS gf+v**

sesame, yuzu, soy, ginger

#### **HOUSE MADE HOT SAUCES gf+v**

mango habanero, green chili verde, smoked pepper sriracha  
\$16 per person

### NEW ENGLAND SEAFOOD CART

#### **MINIATURE LOBSTER ROLLS**

buttered top slider buns

#### **OLD BAY POTATO CHIPS gf+v**

#### **CORN & CLAM CHOWDER gf**

dill cornbread croutons

#### **VODKA SPIKED ARNOLD PALMERS**

\$20 per person

### NOODLE CART

#### **PAD THAI NOODLE SALAD v**

individual take out containers, chorks  
asian vegetables, thai basil, peanuts

#### **SUSHI ROLLS**

tuna | california | salmon rolls

#### **SHRIMP GYOZA**

red chili & ponzu sauces

#### **SPICED NORI RICE CRACKERS gf**

#### **RASPBERRY GINGER PLUM WINE SPRITZERS**

\$15 per person

### MINI CRISPY TACO & MARGARITA CART

#### **MINI CRISPY TACO DUO**

| SELECT TWO |

| SPICED PERNIL GF | BARBECUED BEEF |

| CHILI LIME CHICKEN GF |

| CILANTRO GRILLED MAHI GF | ADOBE VEGETABLES GF |

#### **ADDITIONAL ITEMS**

#### **TACO BOATS gf+v**

cabbage salad, avocado sauce, salsa, assorted hot sauces

#### **BLOOD ORANGE JALAPEÑO MARGARITAS**

\$15 per person

| [IMAGES AVAILABLE](#) |



## PLATED DINNER

Appetizer, Salad Course Choice Of Two Entrées Table Side, Plated Dessert or Butler Passed Dessert

### APPETIZER

| SELECT ONE |

#### AHI TUNA AVOCADO SALAD

grapefruit, cucumber carpaccio, soft herb nest  
sesame crisp

#### SHRIMP & GREENMARKET VEGETABLES

baby cress, pickled mustard seeds, horseradish herb puree

#### MEDITERRANEAN BURRATA

shaved ratatouille vegetables,  
kale & fennel caesar salad, basil focaccia crostini

#### HEIRLOOM TOMATO BURRATA ss

charred corn, grilled baby zucchini, focaccia shards  
kale basil pesto

#### TOMATO CAPRESE TWO WAYS

pearl & bocconcini mozzarella, kalamata olives  
affilla cress, basil, smoked pretzel crostini

#### BURRATA & BUTTERNUT SQUASH CARPACCIO gf fw

citrus, fig, pomegranate seeds, micro sorrel  
savory granola crunch

#### BURRATA & HEIRLOOM BEET CARPACCIO gf

citrus, berries, dried fig, frisée, savory granola crunch

#### EGGPLANT "PARM" RISOTTO

heirloom tomatoes caprese burrata, tomato beurre blanc

#### ARTISANAL CACIO & PEPE RISOTTO gf ss

burrata, tomato, grilled corn  
shallot jam, basil pesto

#### TRUFFLED CACIO & PEPE RISOTTO gf fw

burrata, roasted carrots, parsnips, winter squash,  
shallot jam, kale pesto

#### ARUGULA ENDIVE SALAD

pearl mozzarella, tomatoes, pinenuts, basil  
parmigiana olive oil crostini

#### GOAT CHEESE SALAD

Lemon truffle goat cheese ovalinis, asparagus  
snow & snap peas, maitakes, chickpea flatbread

#### FIELD GREENS SALAD

goat cheese, blistered grapes, dried cranberries,  
spiced walnuts, caramelized shallot lavash

| [IMAGES AVAILABLE](#) |



## SALAD COURSE

| SELECT ONE |

### SALAD OF BABY GREENS

goat cheese, dried cranberries, spiced walnuts  
sage balsamic flatbread

### TRI COLORE CAESAR SALAD

romaine, radicchio & arugula, shaved parmigiana  
asiago crispy prosciutto flatbread, caesar vinaigrette

### GORGONZOLA SALAD

mesclun, candied walnuts, blistered grapes  
fig, shallot & thyme flatbread

### ARUGULA SALAD

fennel, teardrop tomatoes, parmigiana  
black olive & basil flatbread

### HUDSON VALLEY SALAD

Kale, radicchio, apple, shallots, feta cheese  
Honey sunflower seed flatbread

## GRANITAS (Optional Enhancement)

| SELECT ONE, TWO OR THREE |

### SPIKED RUM MOJITO **gf+v**

served in a lime wedge on a sea salt sugar bed

### SPIKED GINGER LIMONCELLO **gf+v**

served in a lemon wedge on a lavender sugar bed

### SPIKED MULLED RED SANGRIA **gf+v**

served in a lemon wedge on a cinnamon sugar bed

### SPIKED BLOOD ORANGE MARGARITA **gf+v**

served in a lime wedge on a lime sugar bed

### SPIKED STRAWBERRY ROSÉ GRANITA **gf+v**

served in a lime wedge on a strawberry sugar bed

### SPIKED BASIL RUBY RED PALOMA **gf+v**

served in a lime wedge on a citrus sugar bed

\$10 per person

\$12 per person for 2 selections

\$13 per person for 3 selections

| [IMAGES AVAILABLE](#) |



## ENTRÉE COURSE

| SELECT TWO |

A Silent Vegetarian Entrée Will Be Available

### ARTISAN STEAKHOUSE BEEF

duck fat fingerlings, vine tomato, cipollini onion, cauliflower creamed spinach, house made steak sauce

### TRUFFLED FILET OF BEEF

potato leek gratin, asparagus, fennel, arugula confit tomato, truffled beef jus

### BOURBON MUSTARD FILET OF BEEF

pan seared spaetzle, cauliflower, wild mushrooms peas, horseradish, soft herbs  
*\*\*short rib can be substituted for tournedo if preferred*

### GREEN MARKET BRAISED SHORT RIB

arugula whipped potatoes, roasted heirloom carrots affilla cress, san marzano beef jus  
*\*\*tournedo can be substituted for short rib if preferred*

### BISTRO BEEF SHORT RIB

potato gratin, mediterranean vegetable palette shallot jam, pinot noir demi  
*\*\*tournedo can be substituted for short rib if preferred*

### PAN SEARED DAY BOAT COD gf

golden risotto, carrot, parsnip, yellow beets root vegetable crisps, carrot ginger sauce, arugula oil

### GREENMARKET DAY BOAT COD gf

basil zucchini, yellow squash, tomatoes, rainbow potatoes soft herb nest, saffron lemon beurre blanc

### BRANZINO PLANCHA

fregola pilaf, asparagus, green chickpeas eggplant caponata, yellow tomato vinaigrette

### CITRUS BRANZINO

toasted fregola pilaf, celery root, asparagus creamy leeks, orange saffron beurre blanc

### BRANZINO PROVENCAL

lemon fennel leek confit, citrus gastrique, cauliflower puree grilled artichokes, kale, thyme maitake mushrooms

### CRISPY POTATO CHIVE CRUSTED SALMON

truffled cauliflower puree, frizzled leeks lemon glazed asparagus, saffron beurre blanc

### BASIL ROASTED FARM RAISED CHICKEN gf

saffron risotto pancake, slow roasted peppers fennel, eggplant, arugula, balsamic tomato chutney

### JARDINIERE FARM RAISED CHICKEN

carrot & truffled yukon potato purée, snap peas pea shoots, dijon tarragon chicken jus

### ROAST FARM RAISED CHICKEN

truffled potato puree, broccolini, heirloom carrots white wine chicken jus

### FARM TO TABLE CHICKEN

colorful garden vegetables, heirloom beans pea shoots, sunflower seeds, lemon white wine jus

### FAMILY STYLE HERBED POMMES FRITES gf

served in individual corrugated cups  
 mini squirt bottles: truffle aioli, house made ketchup  
 \$6 per person

CHOICE OF THREE ENTREES  
 \$12 Per Person

| [IMAGES AVAILABLE](#) |



## BUTLER PASSED SWEETS

SELECT | THREE BUTLER PASSED SWEETS | or | ONE PLATED DESSERT |

### SUGAR-N-SPICE DUSTED CHURROS

dulce de leche

### BITE SIZE PANCAKE STACK

ganache, strawberry jam, syrup

### GILDED CHOCOLATE LAVA CAKE BITES

served warm & oozing

### ICE CREAM SANDWICH POPS

strawberry funfetti | chocolate caramel crunch

### CIDER BOURBON SLUSHIES fw

ginger shortbread

### MINI CONES TWO WAYS

tiramisú pistachio cream | chocolate graham s'mores

### TROPICAL FRUIT & RUM SLUSHIES ss

ginger shortbread

### CUPCAKES TWO WAYS

lemon coconut meringue | devils food salted caramel

### PIE & ICE CREAM

warm apple pies, cinnamon ice cream pops

### CHOCOLATE DIPPED CHEESECAKE LOLLIPOPS

strawberry vanilla | caramel candied pretzel

### MOD MACARONS

shimmers, dips & dusts

### CEREAL & MILK

fruity pebble cereal cups, strawberry cream

### JUST BAKED COOKIES

warm double dark chip & classic chocolate chip

### CHERRY COKE CUPCAKES

funfetti topping

### COOKIES & MILK

chocolate chip cookie cup, chocolate cream

### MERINGUE PAVLOVAS gf

peach blueberry | raspberry ginger  
grand marnier mascarpone

### FROZEN CHOCOLATE CANNOLI

stracciatella gelato, strawberry jam

### COOKIES & SHAKE SIPS

chocolate pretzel shortbread cookie  
strawberry shake

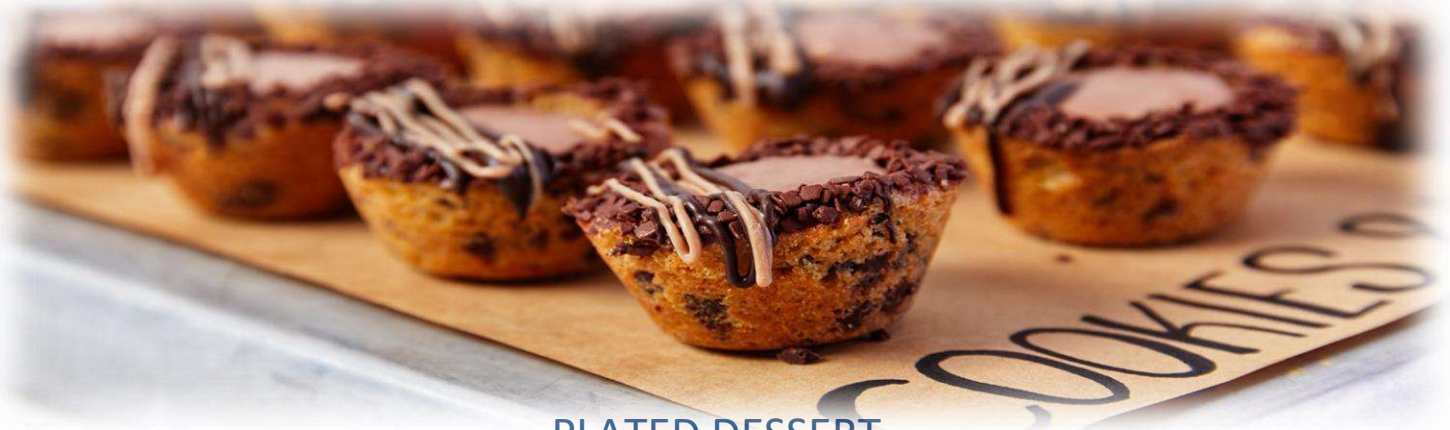
### FROZEN COOKIE DÖ POPS

chocolate dipped with crunchies

\$6 per person, per item

for each additional item if or served in addition to dessert

| [IMAGES AVAILABLE](#) |



## PLATED DESSERT

SELECT | THREE BUTLER PASSED SWEETS | or | ONE PLATED DESSERT |

### **DARK CHOCOLATE S'MORES CUSTARD CAKE**

salted caramel, graham crumb crust  
strawberries, blackberries, torched marshmallow meringue

### **MODERN MERINGUE TART**

lemon cream, dulce de leche  
raspberries three ways: compote, coulis, dust

### **COOKIES & SHAKE**

warm chocolate chip cookie dough soufflé  
strawberry milkshake, chocolate salted pretzel cookie

### **CHOCOLATE NAPOLEON**

chocolate chiboust, caramel chantilly  
orange berry salad, micro mint, red berry coulis

### **FROZEN ARTISAN MOCHA-CCINO BAR**

chocolate coffee semifreddo, chocolate candy cookie  
crunch, gold leaf chocolate, raspberry coulis

### **KEY LIME BERRY CHIFFON**

chocolate lattice band  
minted crushed berries, wild berry coulis

### **CRISP IN A JAR À LA MODE**

sorbet & vanilla ice cream bar with | SELECT ONE |  
| SPICED APPLE | BERRIES | PEACH BLUEBERRY |

### **CHOCOLATE CARAMEL PAVE**

chocolate ganache tart, coffee meringue  
salted caramel crème fraiche, straw-blue-black berries

## DESSERT ENHANCEMENTS

### **CAPPUCCINO & ESPRESSO BARISTA BAR**

regular & decaffeinated cappuccino & espresso  
assorted biscotti, whipped cream, chocolate shavings, sugar in the raw, cinnamon  
\$13 per person

### **CORDIAL & LIQUEUR PAIRINGS**

*can be added as an enhancement upon request*  
\$15 per person

| [IMAGES AVAILABLE](#) |



## BUTLERED DESSERT ENHANCEMENTS

### DONUT TOWERS

chocolate & vanilla glazed donuts  
dusted & drizzled with a confetti of colorful treats  
\$12 per person

### AMPED UP SHAKE SIPS

strawberries & cream funfetti shake, cereal crunch  
salted caramel butterscotch shake, pretzel crunch  
\$10 per person

### PIER SIXTY POP!

caramel popcorn, chocolate trio drizzle, dried fruit  
served in mini hanging bags  
\$7 per person

### CHOCOLATE-CHOCOLATE-CHOCOLATE...

junk food bark | drizzled potato chips | Pier Sixty Pop!  
dipped & dusted pretzel rods | cocoa malted milkshakes  
double fudge brownie pops  
\$11 per person

### PRETZEL UMBRELLAS

sea salt caraway dusted soft pretzel  
honey grain mustard | buttermilk ranch  
smoky cheddar | chocolate caramel  
\$12 per person

### ESPRESSOTINI

vodka, grand marnier, espresso whip,  
shaved chocolate rim, cocoa dusted gold leaf truffle  
\$6 per person

## DESSERT ENHANCEMENT CARTS

### DONUT CART

#### CHOCOLATE & VANILLA GLAZED DONUTS

chocolate drizzles - dark | milk | white | strawberry  
crunchies - mini chips | candied pretzels  
colorful marshmallows | coconut  
dusts: chocolate curls | sprinkles | dragées  
\$14 per person

### COOKIES to go CART

#### COOKIES

classic chocolate chunk | mudslide chip  
snickerdoodles | granola raisin | coconut macaroons

#### CINNAMON MOCHA COFFEE fw CHOCO CARAMEL MILK ss

\$14 per person

| [IMAGES AVAILABLE](#) |

### RETRO COOLER CART

| SELECT ONE, TWO OR THREE |

#### | POLKA DOT SPIKED PUSH POPS |

strawberry daiquiri limoncello | blood orange margarita

#### | POLKA DOT PUSH POPS |

watermelon green apple | chocolate strawberry

#### | ICE CREAM SUNDAE CUPS |

caramel chocolate oreo | strawberry coconut

#### | ICE CREAM SANDWICHES |

strawberry funfetti | vanilla devils food crunch  
\$11 for a single duo | \$13 for double duo

\$15 for a triple duo





## LATE NIGHT CART ENHANCEMENTS

Served Either During Event or As Guests Depart

### BR-INNER CART

#### ORGANIC EGG SANDWICHES

| SELECT ONE |

#### | CLASSIC SCRAMBLED EGG SANDWICH |

cheddar, bacon, sesame seed brioche bun

#### | TRUFFLED SCRAMBLED EGG SANDWICH |

pancetta, creamed spinach, parmigiana brioche bun

#### ADDITIONAL ITEMS

#### HERB DUSTED TATER TOTS v

house made ketchup

#### ORANGE ALMOND FRENCH TOAST FINGERS

bourbon maple syrup, cinnamon nutella

#### BERRY SKEWERS gf+v

coconut, mint

\$17 per person

#### SUNBURST MIMOSAS

fresh orange juice, raspberry nectar, sparkling wine

\$3 per person

### ICE CREAM CART

#### ASSORTED ICE CREAM & SORBETS

scooped to order in miniature dark & white cones

old fashion candy, sprinkles & marshmallows

\$14 per person

### SNACK ATTACK CART

#### GRIDDLED CHEESE SANDWICHES

heirloom tomatoes, challah

#### PRETZEL DOG BITES

honey mustard | cheddar chipotle | parmigiana ranch

#### MARGHERITA FLATBREAD

fresh mozzarella, san marzano tomato sauce, basil

#### POPCORN gf

truffled parmigiana | tomato basil | bbq spice

#### PIER SIXTY POP!

caramel popcorn, chocolate trio drizzle, dried fruit

#### OLD FASHIONED SALTWATER TAFFY

\$20 per person

### PRETZELS CART

#### TWO WAY MINI BUTTERY PRETZEL BITES

sea salt caraway | cinnamon sugar

#### OLD FASHIONED SOFT NY PRETZEL TWISTS

honey grain mustard | parmigiana ranch

smoky cheddar | chocolate caramel

#### AMISH SOURDOUGH HARD PRETZELS

#### CHOCOLATE DIPPED & DUSTED PRETZEL RODS

#### CHIPOTLE BBQ SPICED POPCORN gf

\$13 per person

| [IMAGES AVAILABLE](#) |



### SLIDER CART

#### SLIDERS

| SELECT TWO |

#### | SIGNATURE BEEF SLIDER |

gorgonzola, arugula, horseradish sauce

#### | CRAB CAKE SLIDER |

old bay slaw, chipotle remoulade

#### | TURKEY SLIDER |

pepper jack, avocado tomatillo sauce

#### | VEGGIE SLIDER |

sprout fennel slaw, olive hummus

#### | IMPOSSIBLE MEATLESS SLIDER |

caramelized onions, truffle aioli

#### ADDITIONAL ITEMS

#### TRUFFLED PARMIGIANA YUKON CHIPS gf

house made ketchup | honey mustard | jalapeno aioli

#### HOUSE BRINED PICKLES FOUR WAYS gf+v

garlic dill | half sour | spicy mustard seed | bread & butter

#### RUM SPIKED CHERRY VANILLA COKE

\$17 per person

## GIVE YOUR GUEST A GIVEAWAY

Unique and Individually Wrapped Treats, Offered As Guests Depart

#### COOKIE CLASSICS

salted caramel pretzel brownies  
chocolate cherry chippers

#### PIER SIXTY POP!

caramel popcorn, chocolate trio drizzle, dried fruit

\$12.00 per person per selection

| [IMAGES AVAILABLE](#) |



### S'MORES CART

#### HOUSE MADE VANILLA & STRAWBERRY MARSHMALLOWS

presented on oversized skewers & torched on the station

#### S'MORES SANDWICH FIXINGS

chocolate ganache bars  
house made grahams - cinnamon sugar | chocolate chipotle  
sauces - salted caramel | strawberry | tutti fruitti  
dusts - coconut | sprinkles | candied pretzel brittle  
\$17 per person

#### MAC & CHEESE TRIO CART

#### THREE CHEESE MAC & CHEESE

Savory herbs & caramelized shallots

#### TRUFFLED WILD MUSHROOMS

Micro arugula & shiitake chips

#### MEDITERRANEAN PASTA SALAD

grilled vegetables, arugula, basil, tomatoes

#### MASON JARS OF CRUDITE VEGGIES gf

ranch dipping sauce  
\$15 per person

#### MASON JAR STREUSEL CRISPS

| SELECT ONE |

apple spice | caramelized peach | sweet-n-tart wild berry

#### MACARONS gf

assorted french sandwich cookies



## BEVERAGE ARRANGEMENTS

Open Premium Bar For The Duration Of The Event, Specialty Cocktail & Dinner Wines

### THE PREMIUM BAR

tito's vodka, ketel one vodka, stolichnaya vodka  
 tanqueray gin, bacardi silver & malibu rums  
 herradura blanco tequila  
 glenlivet single malt scotch, jack daniels whiskey  
 knob creek rye whiskey, makers mark bourbon  
 campari, triple sec, dry & sweet vermouth

dark horse chardonnay, santa rita sauvignon blanc  
 canyon road cabernet sauvignon, red tree pinot noir  
 ava grace rose, andre delorme sparkling wine  
 heineken light, sixpoint the crisp pils  
 captain lawrence hop commander ipa  
 local brooklyn lager, local seasonal beer, heineken 0.0

### SPECIALTY COCKTAIL

| SELECT TWO |

#### THE ZEPHYR *ss*

vodka, grapefruit & lemon juices  
 orgeat, fresh grapefruit

#### CUCUMBER WAVE *ss*

cucumber vodka, st germain  
 lemon juice, cucumber carpaccio

#### REVERSE NEGRONI *ss*

pink gin, sweet vermouth, aperol  
 orange peel

#### GINGER BASIL GIMLET *ss*

gin, lime juice, muddled basil  
 ginger soda, lime wheel

#### SPIKED LEMON TEA *ss*

bourbon infused mint tea, lemonade  
 peach nectar, lemon wheel

#### SPICY PINEAPPLE MARGARITA *ss*

tequila, pineapple, lime, chili syrup  
 pineapple wedge dusted with ancho

#### DARK AND STORMY *fw*

gosling dark rum, lime juice  
 vanilla syrup, ginger beer, lime wheel

#### PINK LILY *ss*

tequila, lemon juice, simple syrup, sparkling  
 rose, rose champagne gummy, lemon slice

#### BLACKBERRY COLLINS *fw*

ginger vodka, lemon juice  
 blackberry puree, ginger beer

#### VODKA HERBAL SPRITZ *fw*

vodka, campari, club soda  
 tonic, sprig of rosemary

#### BOURBON CIDER *fw*

bourbon, sparkling apple cider  
 maple cinnamon syrup

#### GUAVA BASIL MARGARITA *fw*

tequila, guava néctar  
 basil lemon lime infusion, lime peel

### DINNER WINE SERVICE

#### DARK HORSE CHARDONNAY

a light bright wine with very little smokiness, the essence of tropical fruit and pears with a dry crispy finish

#### CANYON ROAD CABERNET SAUVIGNON

a mild, medium bodied wine with the bright flavors of cherry, cassis, mint and a slight touch of oak

#### ANDRE DELORME SPARKLING WINE

a light and refreshing well-balanced sparkling wine with fruit flavors & aromas of citrus, pear and peaches

(ss) spring summer

(fw) fall winter

PIER SIXTY | THE LIGHTHOUSE | CURRENT

(v) vegan

(gf) gluten free



## BEVERAGE ENHANCEMENTS

### MARTINI BAR

Four Renditions Including Classic  
& Contemporary Options  
Shaken To Order

#### CLASSIC MARTINI

vodka or gin, white vermouth, olives

#### ELDERFLOWER COSMO

citrus infused vodka, cranberry juice  
lemon, orange peel

#### VESPAR MARTINI

vodka or gin, lillet, orange bitters, dried orange

#### COCCHI AMERICANO APERITIF

cocchi american bianco, gin, orange bitters  
lemon peel  
\$15 per person, \$250 per bartender

### BOURBON & WHISKEY CART

Artisan Brown Spirit Experience, Offered After Dessert

#### SPIRITS

woodford reserve rye  
jefferson's reserve bourbon  
angels envy bourbon  
suntory japanese whiskey  
basil hayden's bourbon

#### FINISHING GARNISHES

candied cranberries | orange rind | lemon wheels  
luxardo cherries | 2" square ice cubes  
\$18 per person

### TEQUILA CART

A Curated Tequila Experience, Offered After Dessert

#### SPIRITS

partida tequila-double oak aged sherry finish reposado  
hussongs anjeo tequila  
clase azul planta blanco  
banhez cuishe joven mezcal

#### FINISHING GARNISHES

orange rind | grapefruit rind | lime wheels  
2.5" ice sphere  
\$19 per person

| [IMAGES AVAILABLE](#) |



**JET PACKS**  
| SELECT ONE |

\$8 per person (minimum of 100 guests)

**HARVEST COBBLER**

vodka, pear liqueur, lemon, bosc pear

**CUCUMBER WAVE**

vodka, orange-pomegranate infusion, ginger beer

**SPICY BLOOD ORANGE MARGARITA**

tequila, lime, jalapeno syrup, orange

**MAI TAI**

light & dark rums, pineapple-orange infusion, maraschino cherry

**HEATHROW TONIC**

gin, earl grey tea, lemon, thyme syrup, tonic

**SKINNY PALOMA**

tequila, ruby grapefruit juice, lime essence

**ELDERFLOWER COSMO**

citrus infused vodka, cranberry juice, lemon

**BOURBON SWIZZLE**

ginger juice, mint syrup, bitters, lemon juice

**BLACKBERRY COLLINS**

vodka, blackberry puree, lemon, mint

**MANHATTAN 4 WAYS**

Four Versions Of The "Classic Manhattan"  
Each Representing A Unique Taste And Style

**BRANDIED CHERRY MANHATTAN**

bourbon, sweet vermouth, cherry brandy syrup  
bitters, brandied cherry

**CLASSIC MANHATTAN**

bourbon or rye whiskey, sweet vermouth, angostura &  
orange bitters, orange peel

**BOULEVARDIER**

bourbon or rye whiskey, Campari  
sweet vermouth, sugar rim

**BROOKLYN**

rye whiskey, dry vermouth, maraschino liqueur  
amer dit picon, dried orange

**SPECIALTY ICE**

2.5" sphere

\$16 per person, \$250 per bartender

**ULTRA PREMIUM BAR**

\$14.00 per person

please inquire for further details

| [IMAGES AVAILABLE](#) |

(ss) spring summer

(fw) fall winter

PIER SIXTY | THE LIGHTHOUSE | CURRENT

(v) vegan

(gf) gluten free