

## **HK HALL WEDDING & BANQUET RECEPTION PACKAGES**

### **PREMIUM SEATED DINNER**

**5 Choices of Hor D'Oeuvres** – *butlered during cocktail hour*

**1 Choice of Cocktail Station** – *open for 1 hour (\$25pp/per extra station)*

**Seated Plated Dinner** – *select 1 salad, 2 mains, 2 desserts*

**\*\*\$170 per person**

### **STANDARD SEATED DINNER**

**3 Choices of Hor D'Oeuvres** – *butlered during cocktail hour*

**Seated Plated Dinner** – *select 1 salad, 2 mains, 2 desserts*

**\*\*\$120 per person**

OR

### **PREMIUM DINNER STATIONS**

**5 Choices of Hor D'Oeuvres** – *butlered during cocktail hour*

**1 Choice of Cocktail Station** – *open for 1 hour (\$25pp/per extra station)*

**Premium Dinner Stations** – *select 4 stations (\$25pp/per extra station)*

**Premium Desserts** – *5 selections butlered for 1 hour (\$15pp/per item extra)*

**\*\*\$150 per person**

### **STANDARD DINNER STATIONS**

**3 Premium Hor D'Oeuvres** – *butlered during cocktail hour*

**Standard Dinner Stations** – *select 3 stations (\$25pp/per extra station)*

**Standard Desserts** – *3 selections butlered for 1 hour (\$15pp/per item extra)*

**\*\*\$115 per person**

### **OPEN BAR PACKAGES – 2 HOUR MINIMUM**

\$16.50pp/ph = Water, Soda, Juices

\$20.00pp/ph = House Beer, Wine & Champagne

\$22.50pp/ph = House Liquors, Beer, Wine & Champagne

\$27.50pp/ph = Standard Liquors, B, W & Champ

\$32.50pp/ph = Premium Liquors, B, W & C

\*Excludes aged liquors & super premiums

\*\*Shots & Specialty Cocktails not included in open bar

### **SPECIALTY COCKTAIL 1<sup>ST</sup> HOUR OPEN BAR**

\$25.00pp/ph = Pick 2 out of 4. Client can rename cocktail. Comes w/ table tent menus advertising cocktails.

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## COCKTAIL HOUR – HORS D' OEUVRES (SELECT 5-PREMIUM) (SELECT 3-STANDARD)

### GARDEN

- Truffled Potato Croquette - *white truffle, aioli (vegetarian & nut free)*
- Arancini – *saffron, green peas, mozzarella (vegetarian & nut free)*
- Mac & Cheese Croquette – *provolone, mozzarella, parmesan (vegetarian & nut free)*
- Mushroom Risotto Phyllo – *arborio rice, mushrooms, black truffle oil*
- Truffled Deviled Egg – *caviar, chives (gluten & nut free)*
- Caprese – *heirloom tomatoes, burrata cheese, basil (vegetarian, gluten & nut free)*
- Crispy Baby Artichokes – *lemon aioli*
- Watermelon Feta – *blistered shishito peppers*
- Cheese Tacos - *fried cheese, roasted poblano peppers & queso fresco (vegetarian & nut free)*

### LAND

- Filet Mignon – *horseradish, micro wasabi, crostini (nut free)*
- Hard Shell Mini Taco (Beef or Chicken) - *sour cream, lettuce, pico de gallo, cheddar (gluten & nut free)*
- California Mini Sandwich – *grilled chicken, avocado puree, swiss, bacon (nut free)*
- Classic Beef Slider – *cheddar, ketchup, caramelized onion, pickle (nut free)*
- Chicken Lollipop – *asian bbq sauce, toasted sesame seeds (nut free)*
- Steak Tartare – *crostini, capers, cornichon (nut free)*
- Birria Tacos - *seared beef short rib & mango habanero sauce (gluten & nut free)*

### SEA

- Maine Lobster – *tarragon lemon sauce, butter crostini (nut free)*
- Smoked Salmon Canapé – *avocado, seven grain crouton (nut free)*
- Moroccan Glazed Shrimp – *pomegranate glaze (gluten & nut free)*
- Fluke Ceviche – *aji, avocado, peruvian corn, lime, red onion (gluten & nut free)*
- Rock Shrimp Popcorn – *sweet & spicy sauce (nut free)*
- Tuna Tartare - *corn tostada, spicy peanut salsa macha & avocado (gluten free)*
- Grilled Octopus Bite - *roasted poblano peppers & tulum sauce (gluten & nut free)*
- Shrimp & Crispy Polenta - *skewer (nut free)*

## COCKTAIL HOUR STATIONS – (PREMIUM ONLY - CHOOSE 1)

### PASTA

- Spaghetti Pomodoro - *fresh heirloom tomato, basil, garlic, parmesan, mozzarella*
- Penne alla Vodka - *pink cream vodka sauce, prosciutto cotto, green peas, arugula*
- Fusilli Primavera - *asparagus, green beans, heirloom cherry tomatoes, lemon ricotta*
- Rigatoni Bolognese - *beef ragu & wild mushrooms*

**Garganelli al Forno** - baked pasta, spinach, mushrooms, ricotta, mozzarella  
**Orecchiette & Sausage** - peppers, broccoli rabe, garlic, olive oil  
**Ricotta Ravioli** - poppy seeds, parmesan, butter, sage  
**Cavatelli w/ Basil Pesto** - green beans & sweet potatoes  
**Bucatini all'Amatriciana** - pancetta, spicy tomato ragu, caramelized onions, pecorino romano

### SLIDERS

**Chicken Parmesan** - mozzarella, tomato sauce  
**Pulled Beef Short Rib** - swiss cheese  
**Classic Beef** - cheddar, special sauce, pickles, bacon onion jam  
**Sweet & Spicy Crispy Chicken** - serrano aioli, lettuce  
**Cubanito** - roasted pork, ham, swiss cheese & dijonaise  
**Banmi** - pork belly, cucumber, daikon radish, carrots chipotle aioli  
**Grilled Chicken** - lettuce, tomatoes, special sauce, red onion

### TACOS

**Grilled Chicken** - avocado sauce, morita sauce, onion, cilantro  
**Birria** - shredded beef short ribs, chihuahua cheese, habanero sauce, onions, cilantro  
**Fried Cheese** - roasted poblano peppers rajas style, corn, queso fresco (*vegetarian*)  
**Crispy Shrimp** - jicama, cucumber slaw, roasted tomatillo sauce  
**Wild Mushrooms** - roasted guajillo marinate, pickled onion salad (*vegetarian*)  
**Al Pastor** - rotisserie pork, roasted pineapple sauce, onions, cilantro  
**Carnitas** - pork confit, habanero sauce, chicharrons, onions, cilantro

**GUACAMOLE** served w/ jicama, cucumbers, carrots, celery, tortilla chips

**Classic** – serrano pepper, limes, tomatoes, cilantro (*vegetarian, vegan, gluten & nut free*)  
**Fruit** – pomegranate, apples, mango (*vegetarian, vegan, gluten & nut free*)  
**Humo** – chipotle, corn, queso fresco served (*vegetarian, gluten & nut free*)

### ARANCINI

**Classic** – mozzarella, provolone, swiss cheese (*vegetarian, nut free*)  
**Español** – saffron, green peas (*vegetarian, nut free*)  
**Beef Short Rib** - parmesan & asiago (*nut free*)

### ARTESINAL CHARCUTERIE & CHEESES

mortadella, coppa, soppressata, prosciutto, taleggio, robiola, manchego, parmesan, served w/ toasted nuts, breads, & fresh seasonal fruits.

**RAW BAR FOUNTAIN** served w/ mignonette, dijonaise & cocktail sauce

**Shrimp Cocktail**

**Chilled Maine Lobster**

**Oysters** – seasonal east & west coast

**Chilled Seafood Salad** – squid, shrimp, mussels,

\*\$35 up-charge per person/per hour

## **SEATED DINNER MENU**

*(Select 1 Salad)*

**APPLE & POMEGRANATE** – endive, toasted walnuts, aged balsamic

**AVOCADO CAESAR** – lacinato kale, parmesan cheese croutons, caesar dressing

**HEIRLOOM TOMATO** – burrata cheese, basil, sherry vinegar

**WATERMELON & FETA** – shishito peppers, arugula

*(Select 2 Mains)*

**ROASTED COD** – asparagus, yukon gold potatoes, romanesco sauce

**SEA BASS** – cauliflower chowder, spinach, haricover

**TUNA** – black pepper crust, arugula, heirloom tomato, olives, potatoes

**RIB EYE** – roasted fingerling potatoes, rosemary, thyme, sea salt

**NY STRIP** – truffle fries, truffle aioli, parmesan, bordelaise sauce

**BRAISED SHORT RIBS** – caramelized baby carrots, potato purée, bordelaise

**ROASTED CHICKEN** – wild mushrooms, golden potatoes

**CHICKEN PARMESAN** – mozzarella, tomato ragú, basil

**PERUVIAN CHICKEN** – aji sauce, sweet plantains

**SHORT RIB CAVATELLI** – ragú, green peas, ricotta sage

**RICOTTA RAVIOLI** – chanterelle mushrooms, green peas, asparagus butter, sage

**LOBSTER ARRABBIATA** – garganelli pasta, chives

*(Select 2 Desserts)*

**DARK CHOCOLATE CAKE** – mousse, vanilla chantilly, fresh raspberries

**TIRAMASU** – lady finger, mascarpone mousse

**CRÈME BRULEE** – vanilla, seasonal fruit

**FRESH TROPICAL FRUIT** – cinnamon shortbread cookie

**HOMEMADE DONUT DUO** – strawberry cream, chocolate ganache (VEGAN)

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## **DINNER STATIONS – (SELECT 4 PREMIUM) (SELECT 3 STANDARD)**

*(Salads)*

**APPLE & POMEGRANATE** – endive, toasted walnuts, aged balsamic

**AVOCADO CAESAR** – lacinato kale, parmesan cheese croutons, caesar dressing

**HEIRLOOM TOMATO** – burrata cheese, basil, sherry vinegar

**WATERMELON & FETA** – shishito peppers, arugula

*(Pasta)*

**SHORT RIB CAVATELLI** – ragú, green peas, ricotta sage

**RICOTTA RAVIOLI** – chanterelle mushrooms, green peas, asparagus butter, sage  
**LOBSTER ARRABBIATA** – garganelli pasta, chives

*(Sea)*

**ROASTED COD** – asparagus, yukon gold potatoes, romanesco sauce

**SEA BASS** – cauliflower chowder, spinach, haricover

**TUNA** – black pepper crust, arugula, heirloom tomato, olives, potatoes

*(Steak)*

**RIB EYE** – roasted fingerling potatoes, rosemary, thyme, sea salt

**NY STRIP** – truffle fries, truffle aioli, parmesan, bordelaise sauce

**BRAISED SHORT RIBS** – caramelized baby carrots, potato purée, bordelaise

*(Poultry)*

**ROASTED CHICKEN** – wild mushrooms, golden potatoes

**CHICKEN PARMESAN** – mozzarella, tomato ragú, basil

**PERUVIAN CHICKEN** – aji sauce, sweet plantains

**DINNER STATION DESSERTS – (SELECT 5-PREMIUM) (SELECT 3 STANDARD)**

**Tiramisu** – lady finger, mascarpone mousse *(nut free)*

**Chocolate Mousse Tart** – cold cream *(nut free)*

**Dipped Strawberries** – dark chocolate *(vegan, gluten & nut free)*

**Opera Cake** – butter cream, coffee sponge cake *(nut free)*

**Cheesecake Lollipop Duo** – strawberry, chocolate *(nut free)*

**Donut Holes** – strawberry cream, old fashion cinnamon *(nut free)*

**Marbled Chocolate Cheesecake** – brownie, raspberry compote *(nut free)*

**Sticky Bun** – frosting, cinnamon *(nut free)*

**Cupcake Selection** – chocolate, passion fruit *(nut free)*

**Fresh Fruit Tartlet** – vanilla pastry cream *(nut free)*

**Artisanal Macaroon Trio** – snickers, mint oreo, peanut butter & jelly

**Pistachio Crunch** – sponge cake, dark chocolate *(gluten free)*

**Cookies & Brownies** – homemade oven fresh *(nut free)*

**Chocolate Truffle** – avocado cream, honey *(nut free)*

**Vanilla Flan** – authentic Mexican style *(nut free)*

**Strawberry Shortbread** – fresh strawberry consommé *(nut free)*

### **A/V PACKAGE**

Includes giant LED screen, 5 flat screen TVs, state of the art sound & lighting, technicians & production manager. **\$2k**

*\*additional premium production available upon request*

### **VENUE RENTAL**

1-149 guests = \$10k

150-174 guests = \$5k

175-199 guests = \$2k

200+ = waived

Includes all bar staff, catering servers, catering captain, bussers, doorman, security guards, event manager, coat check, tables, chairs & dinnerware.

### **ADDITIONAL FEES**

\*Food & beverage package subject to NY State tax (8.875%) & 20% administration fee.

\*\*A/V package & room rental fee subject to NY State tax (8.875%).

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