

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 & Champagne

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

*Excludes aged liquors & super premiums

**Shots & Specialty Cocktails not included in open bar

SPECIALTY COCKTAIL 1ST HOUR OPEN BAR (WEDDINGS)

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

PASSED HORS D'OEUVRES – 2 HOUR MINIMUM

\$30.00pp/ph = Selection of 4 (Light)

\$35.00pp/ph = Selection of 6 (Moderate)

\$40.00pp/ph = Selection of 8 (Heavy)

FOOD STATIONS – 2 HOUR MINIMUM (CHOICE OF 3 PER STATION)

\$65pp/p2h - \$10pp every extra hour

PLATTERS – 25 pieces per platter for groups of 75 people or less

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%).

PASSED HORS D'OEUVRES

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)
- Veggie Spring Rolls** – sweet chili sauce and chives (vegetarian, vegan & nut free)
- Truffled Deviled Egg** – caviar, chives (gluten & nut free)
- Caprese** – heirloom tomatoes, burrata cheese, basil (vegetarian, gluten & nut free)
- Watermelon Feta** – blistered shishito peppers (vegetarian, vegan, gluten & nut free)
- 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)

DESSERTS

- 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)

FOOD STATIONS

PASTA – (choose 3)

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 (choose 3)

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 (choose 3)

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 (all included)

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 (all included)

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 (all included)

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

RAW BAR FOUNTAIN (choose 3)

served w/ mignonette, dijonnaise & 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

STATIONARY PLATTERS

25 pieces per platter

GARDEN - \$50 per Platter

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)

Veggie Spring Rolls – sweet chili sauce and chives (vegetarian, vegan & nut free)

Truffled Deviled Egg – caviar, chives (gluten & nut free)

Caprese – heirloom tomatoes, burrata cheese, basil (vegetarian, gluten & nut free)

Watermelon Feta – blistered shishito peppers (vegetarian, vegan, gluten & nut free)

Cheese Tacos - fried cheese, roasted poblano peppers & queso fresco (vegetarian & nut free)

LAND - \$75 per Platter

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 - \$75 per Platter

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*)