# PLATED COURSE

OPTION 1 $75PP

## FIRST COURSE

CHOOSE 1

*Shrimp Cocktail*
*Caesar salad with Lobster*
*Seafood ravioli*

## SECOND COURSE

CHOOSE 1

*Lobster Bisque*
*New England Clam Chowder*
*Seafood gumbo*

## THIRD COURSE

CHOOSE 2

*French seafood platters*
*New England. Lobster dinner*
*Seafood and Chorizo Paella*
*Louisiana Seafood platter*

## DESSERT

CHOOSE 1

*Fruit tarts*
*Chocolate tart with sea salt and caramel*
*White chocolate cheesecake - seasonal fruits*

# Nibbles and Street snacks

$25pp or $35pp

**Kettle Corn/NYC Popcorn-**

choose one

Sea Salt

Cheddar

Caramel

*Please inquire for a list of additional seasonal popcorn flavors!*

Served in Individual Craft Paper To-Go Bags

**Pretzels-**

choose one of the following

Salted, German-Style, Pretzel hot dog,
Jalapeño Poppers, Mozzarella-Stuffed.
Served with Whole Grain Mustard

**Bar Bites-**

choose one

Homemade Marinated Olives - *Lemon, Herbs, Garlic, Chili Peppers*

Vegetable Chips - *Yuzu Mustard Dipping Sauce*

Pickled Things - *Seasonal Pickled Vegetables*

Plantain Chips - *Guacamole and Mango Salsa*

Waffle Fries - *Chipotle Mayo*

Truffle Potato Croquettes - *Fresh Tomato Sauce*

**Nut Mixes-**

Trio of Epicurean Nuts [Select 3]

Hickory Smoked Almonds

Ranch Cashews

Butter Toffee Mixed Nuts

# PLATED COURSE VEGAN

OPTION 1 $50 PP

## FIRST COURSE

CHOOSE 1

PASTA OR SOUP

Smoked mozzarella and tomato
Caesar salad - vegan
Baby spinach salad - *pear, candied walnut, pecorino*
Mushroom ravioli
Cavatelli - *Pistachio, Romano cream, sage sauce*
Rigatoni in Bolognaise sauce (vegan)

## SECOND COURSE

CHOOSE 1

*Butternut squash soup*
*French Onion Chowder*
*Soupe Au Pistou*
*Lemon Chickpea Orzo soup*

## THIRD COURSE

CHOOSE 2

*Grilled Portobello Mushroom Steak - Farro Risotto*
*Spiraled Zucchini Spaghetti with Chimichurri sauce*
*Polenta Roasted Corn, Grape Tomatoes, Basil Pesto, Almonds, Olive Oil*
*Roasted Cauliflower Steak Chickpea Quinoa Salad, Parsley, Cilantro, Tomatoes, Olives, Romesco Sauce*

## DESSERT

CHOOSE 1

*Seasonal fruit*
*Vegan Tiramisu*
*Napoleon* - Vanilla custard with Fresh Seasonal Fruit

# PLATED COURSE

## OPTION 3 $65 PP

## FIRST COURSE

### CHOOSE 1 SALAD

*Caesar Salad*- Red Chili Flakes, Grana Padano Cheese Croutons, Anchovies
*Organic Green Kale Salad*- Radicchio Bowl, Red Onions, Candied Pecans, Strawberries, Cape Gooseberries, Manchego Cheese, Honey Yuzu Vinaigrette
*Baby Iceberg Wedge*- Cucumbers, Red and Yellow Grape Tomato, Scallions, Red Onion, Julienne Red Radish, Bacon, Bleu Cheese Dressing

## SECOND COURSE

### CHOOSE 2

*Spicy Salmon Tartar*- Pickled Forbidden Black Rice, Harissa Orange Emulsion, Micro Cilantro, Crispy Wonton
*Butternut Squash Corn Cake*- Sage, Cilantro, Saffron Remoulade, Micro Arugula
*Maryland Crab Cake*- Classic Remoulade Sauce, Pineapple Salsa, Chive Oil, Micro greens

## THIRD COURSE

### CHOOSE 2

*French Pan Seared Drenched Chicken Breast* - with Herbs, Brunoise of Asparagus and Carrots, Potato Puree, Rosemary Au Jus.
*Grilled Atlantic salmon* - Warm Couscous Salad, Braised Kale, Corn, Scallions, Peas, Yellow Peppers, Tomatoes, Dill, Grilled Orange Ginger Emulsion
*Mushroom Duxelle Crusted Cod Fish* - Roasted Baby Carrots, Truffle Mashed Potatoes, Pin Peppercorn, Beurre Blanc.
*Red Oil Grilled New York Strip Steak* [+$5 Per Guest] - Roasted Tomatoes, Confit Garlic, Roasted Potato Wedges, Red Wine Mushroom Sauce
*Marinated Grilled Prawns* [+$5 Per Guest] - Sweet Corn Risotto, Red Peppers, Baby Patty Pan Squash, Cilantro, Lemon Butter Sauce
*Braised Beef Short Rib* - Truffle Mashed Potatoes, Grilled Asparagus, Cinnamon Red Wine Reduction
*Grilled Sword Fish* -Grilled Asparagus, Pineapple Salsa
*Long Island Duck* [+$5 Per Guest] - Roasted Purple Potatoes and Carrots, Port Wine Sauce

## DESSERT

### CHOOSE 2

*Vanilla Panna Cotta* - Strawberry Sauce, Raspberries
*Filled Wafer* - Chocolate Mousse, Strawberry Jam, Chocolate Hazelnut
*Chocolate Ganache Cake* - Caramel sauce, Raspberries, Whipped Cream
*Baked Meringues* - Seasonal Fruit, Mint, Honey
*Vanilla Cheesecake* - Passion Fruit, Berry Compote

# PLATED COURSE

## OPTION 2 $50 PP

### FIRST COURSE

CHOOSE 1 SALAD

Arugula - *Shaved Fennel, Pear, Dried Apricot, Bleu Cheese, Lemon Vinaigrette*
Shaved Brussels Sprouts - *Apple, Red Onion, Dried Cranberries, Pecan, Maple Syrup*
Kale - *Cojita, Dried Cranberries, Pine Nuts, Lemon Honey Chipotle Vinaigrette*

### SECOND COURSE

CHOOSE 1 SOUP

*Butternut squash soup*
*Italian wedding soup*
*Soupe Au Pistou*
*French Potato Leek soup*

### THIRD COURSE

CHOOSE 1

Sweet Sausage - *Broccoli Rabe, Garlic, Red Pepper Flakes, Olive Oil*
Mushroom Ravioli - *Asparagus, Porcini Truffle Sauce, Parmesan Cheese*
Cavatelli - *Pistachio, Pecorino Romano, Creamy Sage Butter*

### FOURTH COURSE

CHOOSE 2

Crispy Crab Cake - *Mango Salsa, Micro Arugula, Smoked Pepper Aioli*
Grilled Atlantic Salmon - *Arugula, Lemon Butter, Balsamic Reduction*
Pepper Crusted Seared Ahi Tuna - *Scallions, Mango, Orange Ginger Sauce, Spring*
Grilled Shrimp - *Risotto, Red Peppers, Cilantro, Mango Chutney*
Braised Beef Short Rib - *Mashed Potato, Asparagus Spear, Cinnamon Red Wine Reduction*
Marinated Skirt Steak - *Yellow Rice and Black Beans, Watercress, Chimichurri Sauce*
Balsamic Grilled Chicken - *Toasted Pine Nuts, Roasted Brussels Sprouts, Balsamic Glaze*
Duck Breast - *Roasted Potato, Baby Carrot, Port Wine Fig Glaze*

### DESSERT

CHOOSE 2

Flourless Chocolate Cake - *Berry Compote, Toasted Coconut V/GF*
Tiramisu Shooter - *Ladyfingers, Mascarpone, Espresso, Cocoa*
Mini Churros - *Chocolate and Caramel Sauce*
Vanilla Panna Cotta - *Fresh Berries*

# Appetizer Station

Choose 1 $45pp Choose 2 $65pp choose 3 $75pp

## Mini Burgers-

choose 1 from each of the following

***The Meats***- Sirloin Sliders, BBQ Chicken Sliders, Truffle Quinoa Veggie Sliders

***The Sauces*** - Ketchup, Chipotle Mayo, Honey Mustard

***The Accoutrements*** - Sea Salt Potato Chips, Red Cabbage Cole Slaw

## Tiny Tacos-

***The Tacos*** - Marinated Pulled Chicken, Grilled Peppers and Onions, Grilled Steak

***The Toppings*** - Roasted Corn, Guacamole, Pico De Gallo

***The Sauces*** - Salsa Verde, Salsa Rojo, Sour Cream

***The Accoutrements*** - Plantain Chips, Yuca chips

# Grand Table Grazing

choose 1 from each of the following:

***The Cheeses*** - Gorgonzola, Brie, Manchego, Aged White Cheddar, Herbed Goat Cheese

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***The Meats*** - Saffron-Shallot Sherry Shrimp, Lemon-Basil-Garlic Chicken, Chorizo

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***The Dips*** - Olive Tapenade, Roasted Eggplant, White Bean Spread, Tomato and Feta Spread

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***The Bites*** - Marinated Olives, Artichokes, Dolma, Roasted Cauliflower, Roasted Almonds

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***The Accoutrements*** - Dried Figs, Melon, Berries

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***The Carbs*** - Baguette, Tomato Focaccia, Crackers, Grilled Flatbread
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# PLATED COURSE

OPTION 1 $40 PP

## FIRST COURSE

CHOOSE 1

PASTA, SALAD, OR SOUP

*Smoked mozzarella and tomato soup*
*Caesar salad*
*Baby spinach salad* ~ pear, candied walnut, pecorino
*Mushroom ravioli*
*Cavatelli* ~ Pistachio, Romano cream, sage sauce
*Rigatoni in Bolognaise sauce*

## SECOND COURSE

CHOOSE 1

*Butternut squash soup*
*Italian wedding soup*
*Soupe Au Pistou*
*French Potato Leek Soup*

## THIRD COURSE

CHOOSE 2

*French Roasted Chicken*
*Petit Steak au poivre*
*Stuffed chicken*
*Herb-Crusted Cod*
*Polenta Ratatouille*

## DESSERT

CHOOSE 1

*Seasonal fruit with French Vanilla/Dark Chocolate mousse*
*Madeleines with Fresh Seasonal Fruit*

# Grazing Table

choose 1  $45pp

***Grand Table***

***The Cheeses-*** Gorgonzola, Brie, Manchego, Aged White Cheddar, Herbed Goat Cheese

***The Meats-*** Saffron-Shallot Sherry Shrimp, Chorizo, Lemon-Basil-Garlic Chicken

***The Dips-***Olive Tapenade, Roasted Eggplant, White Bean Spread, Tomato and Feta Spread

***The Bites-*** Marinated Olives, Roasted Cauliflower, Roasted Almonds, Artichokes, Dolma

***The Accoutrements-***Dried Figs, Melon, Berries

***The Carbs-*** Baguette, Tomato Focaccia, Grilled Flatbread, Crackers

***Artisanal Grazing Table***

***The Cheeses-*** Gorgonzola, Brie, Sharp Cheddar, Smoked Gouda, Mozzarella

***The Meats-*** Prosciutto, Hot Coppa, Genoa Salami

***The Dips-*** Hummus, Olive Tapenade, Fruit Preserves, Dijon Mustard

***The Bites-*** Marinated Olives, Dried Apricots, Roasted Salted Almonds

***The Accoutrements-*** Cucumber, Cherry Tomato, Bell Pepper, Grapes, Baguette, Tomato

# Grazing Table

## INTERNATIONAL TABLE

**Tex Mex $55**

***The Base*** - Yellow Corn Flour tortilla
Tortilla Chips, Melted Cheese Sauce
***The Meats*** - Pulled Chicken & Carnita
***The Toppings*** - Poblano Peppers, Beans, Cheddar, Guacamole, Onion, Bacon, Scallions, Shredded Lettuce
***The Sauces*** - Sour Cream, Tomato Salsa

**Asian Lettuce Wraps**

***The Base*** - Crispy Lettuce Cups
***The Meats*** - PF-Chang-Style Chicken& beef
***The Toppings*** - Carrots, Cucumbers, Peppers, Water Chestnuts, Peanuts, Cilantro
***The Sauces*** - Sweet Chili Sauce, Ginger Hoisin Sauce

# Entree Station

## INTERNATIONAL STATIONS

**$65PP**

### Latin Flavor Station

**The Meats -** Roasted Chicken,
Chimichurri Marinated Skirt Steak
**The Bites -** Yellow Rice and Beans,
Elote Corn, Fried Plantains
**The Salad -** Romaine, Watercress,
Cherry Tomatoes, Onion,
Avocado, Lime Cilantro Dressing
**The Accoutrements -** Aji Verde
**The Carbs** -Sweet Bread (Pan Dulce)

### Pan Asian Station - choose one

**The Meats** - Chicken Teriyaki Skewers,
Ginger Beef Stir-Fry
**The Bites** - Dumplings, Miso-Glazed Carrots,
Chinese Broccoli with Garlic
**The Salad** - Cabbage, Carrots, Edamame,
Cherry Tomatoes, Scallions, Sesame Seeds
**The Accoutrements** - Chili Sauce, Oyster Sauce
**The Carbs** - Vegetable Fried Rice

### Southern Station - choose one

**The Meats** - BBQ Pulled Chicken,
oney Glazed Pork Loin
**The Bites** - Macaroni and Cheese, Mashed Potatoes,
Apricot-Glazed Carrots
**The Salad** - Shaved Broccoli and Brussels Sprouts,
Onion, Celery, Toasted Almonds, Cranberries, Raisins,
with Creamy Dressing
**The Accoutrements** - Hot Sauce
**The Carbs** - Cheddar Cheese Biscuits

# Menu

## FAMILY STYLE

Salads - choose one

Baby Spinach Salad I Pears, Pecorino Romano, Candied Walnuts, Dried Cranberries, Orange Vinaigrette
Watermelon Salad I Sweet Watermelon, Crumbled Feta, Mint, Olive Oil, Lime
Tomato and Cucumber Scallions, Lemon, Parsley, Olive Oil
Rosemary Roasted Potatoes Red Potatoes, Rosemary, Lemon, Parmesan

Pasta - choose one
Farfalle Pasta I Peas, Red Pepper, Cherry Tomatoes, Crispy Bacon, Parmigiano
Coq au Vin Blanc | Chicken in Garlic White Wine Sauce
Chicken Milanese | Arugula, Cherry Tomatoes

Entrée - choose two
Beef and Basil Ginger Stir Fry | Peppers, Sugar Snap Peas, Squash
Cinnamon and Red Wine Braised Beef Short Rib
BBQ Boneless Country Pork Ribs
Cuban-Style Roasted Pulled Pork | Aji Verde Sauce
White Fish Ceviche | Cucumber, Mango, Pineapple,
Scallion, Cilantro, Onion, Jalapeno
Grilled Atlantic Salmon | Lemon Butter
Shrimp Provencal Linguine | Capers, Tomatoes, Lemon

Assorted Seasonal Breads - choose one

French Baguette | Sourdough, Semolina, Rosemary, Raisi,n and Nut
Includes Rolls | Pumpernickel, Rye, 7-Grain, Onion
Includes Foccacia | Rosemary, Tomato, Olive, Zatar, Plain

Entrees and Sides are provided at smaller portion sizes to allow for a greater variety of items; Once consumed, select items will not be replenished.
Optional menu add-onsite available for an additional fee, inquire for details.

Please notify your planner of any allergies or dietary restrictions, we will do our best to accommodate! Seasonal items are subject to change.

# Menu

## FAMILY STYLE
## CHOOSE ONE

Grilled Seasonal Vegetables | Olive Oil
Haricot Verts | Sautéed Shallots, Toasted Almonds, Olive Oil
Sautéed Eggplant | Tomato, Feta
Sugar Snap Peas | Sesame Seeds
Garlic Sautéed Zucchini | Parmigiano
Spicy Cauliflower | Tahini
Charred Carrots | Honey Glaze, Parsley
Chickpeas | Black Beans, Corn, Tomato, Peppers, Jalapeno, Cilantro Vinaigrette
Truffle Mashed Potatoes | Russet Potatoes, Butter, Cream, Truffle Oil
Roasted Potatoes | Rosemary, Olive Oil
Pearl Cous Cous | Basil Pesto, Tomatoes, Red Onion
Farfalle | Peas, Bacon, Parmigiano
Rice Pilaf | Wild Mushrooms, Peppers, Onion
Rice and Beans | Spanish Rice, Black Beans, Onions, Celery

Gourmet Salad - choose one

Modern Mediterranean | Romaine, Cucumber, Tomato, Lentils, Feta, Pickled Onion, Lemon Herb Vinaigrette
Simple Arugula | Baby Arugula, Cherry Tomatoes, Shaved Pecorino, Lemon Vinaigrette
Shredded Veggies | Arugula, Shaved Broccoli and Carrots, Lentils, Beets, Cucumbers, Walnuts, and Balsamic Vinaigrette
Baby Spinach Salad | Pears, Pecorino Romano, Candied Walnuts, Dried Cranberries, Orange Vinaigrette
Kale Salad | Cotija Cheese, Dried Cranberries, Pine Nuts, Lemon Honey Chipotle Vinaigrette
Shaved Brussels Sprouts | Apple, Red Onion, Dried Cranberries, Pecans, Maple Syrup, Vinegar, and Oil
Traditional Caesar | Romaine, Chili Flakes, Seasoned Croutons, Grana Padano Cheese, Caesar Dressing
Arugula Salad | Baby Arugula, Cherry Tomatoes, Shaved Pecorino, Lemon Vinaigrette

Main Course- choose two

Herb-Grilled Chicken | Garlic Aioli
Balsamic Grilled Chicken | Toasted Pine Nuts, Balsamic Glaze
Red Wine Braised Chicken Thighs | Peas, Carrots, Cashews
Braised Beef Short Rib | Cinnamon Red Wine Reduction
Slow-Cooked Beef and Mushroom Burgundy | Carrots, Bacon
Cuban-Style Roasted Pulled Pork | Mojo Sauce
Honey Glazed Pork Loin | Carrots, Bacon
Grilled Atlantic Salmon | Lemon Butter
Lemony Baked Cod | Parmesan, Lemon, Garlic, Parsley
Baked Salmon | Brown Sugar and Mustard

In House Breads - choose one
Sourdough Roll + Herbed Butter
French Roll + Herbed Butter
Pretzel Roll + Spicy Mustard
Rosemary Focaccia + Olive Oils

# Menu

## FAMILY STYLE VEGAN

Vegan Plated Menu

Vegan, Gluten - Free, Dairy - Less
1st Course Salads - choose one

Grilled Portobello Mushroom Steak I Farro Risotto, Carrots, Peas, Cranberries,
Chimichurri sauce Spiraled Zucchini Spaghetti
Corn, Grape Tomatoes, Basil Pesto, Almonds, Olive Oil
Roasted Cauliflower Steak Chickpea Quinoa Salad, Parsley, Cilantro, Tomatoes, Olives, Romesco Sauce

2nd Course Desserts- choose one
Vanilla Panna Cotta Strawberry Sauce, Raspberries
Chocolate Mousse Strawberry Jam, Chocolate Hazelnut Filled Wafer
Chocolate Ganache Cake Caramel sauce, Raspberries, Whipped Cream
Vanilla Cheesecake Passion Fruit, Berry Compote

3rd Course - choose one

Sourdough Roll + Herbed Butter
French Roll + Herbed Butter
Pretzel Roll + Spicy Mustard
Rosemary Focaccia + Olive Oil

# Menu

## NIBBLES AND STREET SNACKS

Handmade Desserts
Seasonal - Fall / Winter

Available Sept - Feb - choose One
Pumpkin Spiced Cheesecake | Candied Pecans
Carrot Cake | Honey Glaze, Cardamom Cream
Poached Pear and Hazelnut Financier | Hazelnut, Rosemary
Chai Caramel Pot de Cream | Chocolate Covered Wafers, Whipped Crème Fraiche
Lemon Polenta Olive Oil Cake | Lemon Zest, Candied Cranberries
Earl Grey Macarons | Almond Meringue Cookies, Earl Grey Milk Chocolate Ganache GF

Classic Americana - choose one
Pistachio Macaron | Almond Meringue Cookies, Sicilian Pistachio Ganache
Ginger Cream Puff | Ginger Infused Cream, Dipped Dark Chocolate, Crystallized Ginger
Vanilla Bean Panna Cotta| Marinated Blackberries, Crumble, Torn Mint
Brown Butter Almond Financier | Cherry, Thyme
Classic Lemon Tart | Toasted Meringue Meyer Zest
Salted Dark Chocolate Ganache Cake | Cocoa Nibs, Flakey Sea Salt

# CORPORATE MENU

## EVENTS CATERING

# Ordering Protocol

### How To Pay

~Deposit is due in full in order to confirm; unless otherwise agreed upon
~Balance is due (5) business days prior to event date
~We accept corporate checks, wire transfers, and cash
~Credit card transactions will incur a 3.5% processing fee

### Sales Tax

~8.875% NY State Tax applied to all orders
~Tax Exemptions are permitted for non-profit organizations; must provide valid, up-to-date certificate for proof

### Service Costs

~A 15% service charge will apply per order
~Service charge is <u>not</u> a gratuity; includes delivery, disposables and equipment

### Food Notes

~Tastings are available; please inquire for more information (add'l cost)
~Please inform us in advance of any known allergies or dietary restrictions
~Items are prepared in a facility that uses Milk, Egg, Fish, Shellfish, Tree Nuts, Wheat, and Peanuts
~Seasonal items are subject to availability

### Cancellation Policy

~Orders cancelled up to ten (10) business days prior will incur 50% charge
~Orders cancelled within ten (10) business days of event will incur 100% charge

# SEATED RECEPTION

## FOUR OR SEVEN COURSE DINNER

ALL SEATED RECEPTIONS INCLUDE A VARIETY OF ARSTISAN BREAD AND SPREADS, COFFEE AND TEAS