

CATERING MENU

ALLOW US TO
ELEVATE YOUR EVENT



A PLACE WHERE EXTRAORDINARY CUISINE COMPLEMENTS THE ENVIRONMENT

EXPERIENCE A NEW WAY TO MEET WITH CONTEMPORARY
MUSIC-INFUSED DESIGN AT THE VENUE.

MIDTOWN MORNING.....	3	THE HEIGHTS LUNCH.....	16
UPTOWN MORNING.....	4	THE TRIBECA LUNCH.....	17
DOWNTOWN MORNING.....	5	THE SUMMIT LUNCH.....	18
BREAKFAST ENHANCEMENTS	6	WORLD MUSIC	20
EMPIRE STATE MORNING	7	TAKING IT TO THE STREETS.....	23
GOOD MORNING SUNSHINE BRUNCH.....	8	DINNER IN THE HAMPTONS.....	24
BEVERAGE ENHANCEMENT STATIONS	9	THE EMPIRE STATE DINNER	25
LET'S TAKE A BREAK	10	THE AFTER PARTY	29
CENTRAL PARK STROLL	11	CHEERS.....	30
THE SOHO LUNCH.....	12	WINE.....	31
THE NOHO LUNCH.....	13	HOUSE WINE.....	32
THE ASTORIA LUNCH.....	14	BOTTLED BEER.....	32
BAY RIDGE LUNCH.....	15		

MIDTOWN MORNING

breakfast buffet includes: lavazza regular & decaffeinated coffee / forté teas
pricing based on two hours of service

JUICES

SEASONAL FRUITS

HOUSE-MADE PASTRIES

croissants: traditional / chocolate
muffins: blueberry / lemon poppy seed

NY-STYLE-BAKED BAGELS

plain / poppy seed / everything / wheat
plain / herb cream cheese

UPTOWN MORNING

breakfast buffet includes: lavazza regular & decaffeinated coffee / forté teas
pricing based on two hours of service

JUICES

SEASONAL FRUITS

LA FERMIÈRE YOGURT

individual flavors

FREE-RANGE SCRAMBLED EGGS

chives / aged cheddar

THE CLASSICS

applewood smoked bacon / country-style pork sausage / herb-roasted potatoes

NY-STYLE-BAKED BAGELS

plain / poppy seed / everything / wheat / plain / herb cream cheese

HOUSE-MADE PASTRIES

croissants: traditional / chocolate muffins: blueberry / lemon poppy seed

DOWNTOWN MORNING

breakfast buffet includes: lavazza regular & decaffeinated coffee / forté teas
pricing based on two hours of service

JUICES

SEASONAL FRUITS

ORGANIC BERRIES

LA FERMIÈRE YOGURT

individual flavors

FREE-RANGE EGG WHITE SCRAMBLE

chives

THE CLASSICS

turkey bacon / country-style chicken / apple sausage

NY-STYLE-BAKED BAGELS

plain / poppy seed / everything / wheat / plain / herb cream cheese

HOUSE-MADE PASTRIES

muffins: blueberry / lemon poppy seed / oat bran

STEEL CUT OATS

brown sugar / raisins / flax seeds

GRANOLA BY GRANOCHIK

BREAKFAST ENHANCEMENTS

pricing based on two hours of service

BAGELS & HOUSE-CURED LOX

beefsteak tomatoes / red onions / capers / lemon / cream cheese

OMELETTE STATION*

cage-free eggs / egg whites / spinach / mushrooms / tomatoes / asparagus
peppers / cheddar cheese / swiss cheese / ham / bacon

BREAKFAST BURRITOS

scrambled eggs / chorizo / refried beans / cheddar cheese
jalapeños / sour cream / pico de gallo

BRIOCHE FRENCH TOAST

vanilla-roasted apple compote / whipped butter
maple syrup / powdered sugar

PANCAKES

blueberries / bananas / chocolate
shavings / whipped butter / maple syrup / powdered sugar

ORGANIC BERRY BAR

handpicked berries / yogurt / honey

STEEL CUT OATS

brown sugar / raisins / flax seeds

BREAKFAST JARS

select one:

teff pudding: apples / dried blueberries & coconut

chia seeds: almond milk / granola clusters / quinoa: coconut milk / coco powder
maple / vanilla

*Prepared by a uniformed Culinarian for each station per 2 hours. One culinary attendant is required for every 75 guests.

EMPIRE STATE MORNING

plated breakfast includes: lavazza regular & decaffeinated coffee / forté teas
pricing based on two hours of service

UPPER WEST SIDE

juice

poached eggs

smoked pork shoulder

brussel sprouts

diced apple

confit potatoes

variety of housemade pastries jams & butter

UPPER EAST SIDE

juice

scrambled eggs

applewood smoked bacon

roasted potatoes

grilled asparagus

slow-cooked tomato

variety of housemade pastries jams & butter

GOOD MORNING SUNSHINE BRUNCH

pricing based on two hours of service

JUICES

SEASONAL FRUITS

ORGANIC BERRIES

SEASONALLY INSPIRED ANTIPASTO & CHARCUTERIE DISPLAY

FREE-RANGE SCRAMBLED EGGS

chives / aged cheddar

HOUSE-CURED & SMOKED SALMON

capers / onion / tomato / bagel chips / trout roe / whipped crème fraîche

SHELLFISH & OYSTERS

oysters on the half shell / jumbo prawns mignonette / traditional cocktail sauce / lemon wedges

BELGIAN-STYLE WAFFLES

macerated strawberries / blueberry compote / bourbon maple syrup

BREAKFAST MEATS

applewood smoked bacon / country-style pork sausage

ROASTED POTATOES

fresh herbs

HOUSE-MADE PASTRIES

seasonally inspired
antipasto & charcuterie display

upgrades available for “bubbles & mimosas” and “champagne & mimosas”

add gospel choir pricing

BEVERAGE ENHANCEMENT STATIONS

*bartender required

bartender fee applies to all bar packages / 1 bartender per 75 guests
pricing based on two hours of service

BUBBLY BAR*

sparkling wine & assorted juices
champagne & assorted juices

BLOODY MARY BAR*

upgraded vodka / bloody mary mix / assortment of fancy garnishments

LET'S TAKE A BREAK

pricing based on two hours of service

NY STYLE WARM PRETZELS

queso / mustard

KETTLE BAKED CHIPS & POPCORN

ENERGY BARS

kind bars / protein bars

FRESH FRUIT SKEWERS

yogurt dip

BOWL OF SEASONAL WHOLE FRUIT

MIXED NUTS / serves 15 guests

HOUSE-MADE COOKIES by the dozen

chocolate chip / oatmeal cranberry / sugar cookies

HOUSE-MADE PASTRIES by the dozen

croissants / muffins

SOFT DRINKS

assorted regular & diet sodas
sparkling & still waters / bottled juices

COFFEE & TEA SERVICE

lavazza regular & decaffeinated coffee
forté teas / freshly brewed iced tea

BEVERAGE BREAK

2 hour service

lavazza coffees / forté teas / freshly brewed iced tea
assorted regular & diet sodas / sparkling & still water / bottled juices

CENTRAL PARK STROLL

“john lennon & yoko ono”

breaks inspired by the beautiful and often synonymous parks within nyc

pricing based on two hours of service

BRYANT PARK

potato chips / tortilla chips / vegetable chips / onion dip / guacamole
edamame hummus

CENTRAL PARK

twizzlers / rock candy / bubble gum / circus peanuts / pixie sticks
taffies / mini chocolate bars / lollipops

MADISON SQUARE PARK

churros / cupcakes / cookies / sticky buns / monkey bread

INWOOD PARK

house-made trail mix / taproom gourmet nuts
marcona almonds

THE SOHO LUNCH

choice of: (1) soup / (1) salad / (2) sandwiches
lunch buffets include: lavazza regular & decaffeinated coffee / forté teas
pricing based on two hours of service

SOUPS

COUNTRY TOMATO & BASIL
LENTIL & LOCAL GRAINS

SALADS

CHEF'S GARDEN MIX

haricot vert / heirloom cherry tomatoes / basil leaves / balsamic vinaigrette

LITTLE GEMS

point Reyes blue cheese / bacon lardons / pickled onions / chives
blue cheese dressing

ROASTED BEETS

frisée / upland cress / goat cheese / tarragon-champagne dressing

SANDWICHES

SMOKED TURKEY BLT

avocado / mayo / brioche

ROASTED BLACK PEPPER STRIP LOIN

chicory / creamed horseradish / ciabatta layered vegetables - sprouts
chickpea spread / focaccia bread

LAYERED VEGETABLES

sprouts / chickpea spread / focaccia bread

HAM & CHEESE

whole grain mustard / ciabatta

HOUSE-MADE COOKIES

make it a to-go boxed lunch

THE NOHO LUNCH

choice of: (1) soup / (2) salads / (3) sandwiches
lunch buffets include: lavazza regular & decaffeinated coffee / forté teas
pricing based on two hours of service

SOUPS

COUNTRY TOMATO & BASIL
MANHATTAN CLAM CHOWDER

SALADS

LITTLE GEMS

point Reyes blue cheese / bacon lardons / pickled onions / chives
blue cheese dressing

ROASTED BEETS

frisée / upland cress / goat cheese / tarragon-champagne dressing

TRICOLORED KALE "CAESAR"

toasted almonds / romaine hearts / feta / red peppers / cucumber
olives / caesar dressing vinaigrette

SANDWICHES

SMOKED TURKEY BLT

avocado / mayo / brioche

ROASTED BLACK PEPPER STRIP LOIN

chicory / creamed horseradish / ciabatta

LAYERED VEGETABLES

sprouts / chickpea spread / focaccia bread

HAM & CHEESE

whole grain mustard / ciabatta

PORCHETTA

purple mustard / frisée / membrillo / baguette

HOUSE-MADE COOKIES

THE ASTORIA LUNCH

lunch buffets include: lavazza regular & decaffeinated coffee / forté teas
pricing based on two hours of service

SOUP

FARMERS MARKET TOMATO SOUP

artisanal breads / butter

SALADS

TOMATO

burrata / haricots verts / basil oil

ROMAINE HEARTS

cherry tomatoes / cucumber / feta / salted black olives
champagne-oregano vinaigrette

GRILLED VEGETABLES

pearl couscous

MAINS

SEARED BEEF TENDERLOIN

GRILLED SALMON

CAVATELLI PASTA

cellingini cheese / cherry tomatoes / basil

FARMERS MARKET GRILLED VEGETABLES

WILD MUSHROOMS

FARRO BROCCOLI LEAVES

VARIETY OF HOUSE-MADE DESSERTS

baklava / flourless-olive oil chocolate cake
coconut moroccan cookies

BAY RIDGE LUNCH

lunch buffet includes: lavazza regular & decaffeinated coffee / forté teas
pricing based on two hours of service

SOUP

MINISTRONE SOUP

artisanal breads / butter

SALADS

WEDGE

point reyes blue cheese / pickled onion / candied walnuts
blue cheese dressing

ARTICHOKE

frisée / upland crest / toasted hazelnuts / brown butter dressing

MOZZARELLA & TOMATO PANZANELLA

caramelized onions / balsamic vinaigrette

MAINS

GRILLED CHICKEN BREAST

saffron-scented fregula sarda / tuscan black kale

PAN-SEARED BRANZINO

oven-dried tomatoes / roasted root vegetables / tomato coulis

LASAGNA AL FORNO

ricotta / mozzarella broccolini / toasted almonds

VARIETY OF HOUSE-MADE DESSERTS

tiramisu / almond-orange panna cotta / italian sandwich cookies

THE HEIGHTS LUNCH

lunch buffet includes: lavazza regular & decaffeinated coffee / forté teas
pricing based on two hours of service

SOUP

HOT & SOUR

artisanal breads / butter

SALADS

GREEN PAPAYA

bird's eye chili / cherry tomato / green beans / toasted peanuts

CHINESE CUCUMBER

sesame seeds / seaweed / bean sprouts / spicy dressing

EDAMAME

mango / avocado / shaved cabbage / radishes / pickled carrots
avocado vinaigrette

MAINS

GLAZED SALMON

balsamic / teriyaki sauce / sesame seeds

CHICKEN KATSU

gai lan / orange-ginger sauce

THAI GREEN CURRY

shiitake mushrooms / eggplant / red peppers

WOK-FRIED VEGETABLES

sesame-citrus glaze steamed rice

VARIETY OF HOUSE-MADE DESSERTS

matcha-mousse cake / yuzu-meringue tart / caramel-miso cream puff

THE TRIBECA LUNCH

lunch buffet includes: lavazza regular & decaffeinated coffee / forté teas
pricing based on two hours of service

SOUP

TORTILLA

guajillo chile / avocado / queso fresco
artisanal breads / butter

SALADS

WILD ROCKET

chayote squash / jicama / crispy tortilla chips / chipotle vinaigrette

TRICOLORED KALE

shaved parmesan / endive / hand-roasted corn / anchovy dressing

RED & GOLD BEETS

agave syrup / avocado / pepitas / cilantro vinaigrette

MAINS

BEEF, CHICKEN & PORTOBELLO FAJITAS

mixed peppers / onions / cilantro / warm corn & flour tortillas
frijoles negros / crema agria

MEXICAN-STYLE RICE

pico de gallo / tomatillo salsa / salsa roja

VARIETY OF HOUSE-MADE DESSERTS

tres leche / chile-spiced chocolate pot de creme
mexican wedding cookies

THE SUMMIT LUNCH

additional main dish selection
plated lunch includes: lavazza regular & decaffeinated coffee / forté teas
pricing based on two hours of service

THREE COURSES

choice of: (1) soup or salad / (1) main / (1) dessert

SOUPS

COUNTRY TOMATO

basil / focaccia croutons

MUSHROOM CAPPUCINO

toasted brioche

SWEET CORN BISQUE

charred kernels

artisanal breads with creamery butter

SALADS

HEIRLOOM TOMATO TOWER

soft mozzarella / micro greens / balsamic reduction

GREEN & WHITE ASPARAGUS

frisée / mache / pepitas / truffle emulsion

PANZANELLA

tomatoes / little gems / balsamic vinaigrette

MAINS

GROUPER

salt-baked peewee potatoes / vine-ripened tomato / charred parsnips
fermented grape sauce

SEARED SALMON

cavatelli pasta / baby artichoke barigoule

THE SUMMIT LUNCH

continued

plated lunch includes: lavazza regular & decaffeinated coffee / forté teas

MAINS

PAN-ROASTED CHICKEN BREAST

fingerling potato lyonnaise / green beans / lardons / red wine sauce

CHARRED HANGER STEAK

double-baked fingerling potatoes / asparagus fricassee
portobello mushrooms / red wine sauce

QUINOA CAKE

potato & cauliflower curry / chaat

VEGETABLE STREUSEL

pesto / tomato coulis

DESSERTS

BITTERSWEET CHOCOLATE & PASSION FRUIT DOME

tropical salsa-dulce de leche fromage / strawberries / limes

RIESLING-POACHED PEAR

mascarpone crema / vanilla syrup

CLASSIC FRUIT TART

chantilly cream

WORLD MUSIC

tray-passed hors d'oeuvres / price based on one hour of service
select 4 items pp / select 6 items pp / select 8 items pp

HOT

spanakopita	teriyaki beef satay
almond brie en croûte	poppy seed-steamed buns / beef tongue / pickled cucumber
falafel / tzatziki / papard-crusted	crab cakes / remoulade
prawns / arancini / tomato coulis	lobster corn dog / purple mustard
chicken tandoori / raita / chicken satay / peanut sauce / chicken	mini beef sliders / aged cheddar horseradish mayo
chermoula / spiced aioli	fontina grilled cheese / mini beef wellington
shrimp tempura / wasabi mayonnaise	cigar bites / poblano peppers queso fresco / asparagus
lamb seekh kabob / raita thai-style pork belly	empanadas / portobello mushrooms / avocados / sprouts

CHILLED

tuna tartar / taco shell hamachi / poke seaweed cones tomato tartar / basil	vegetarian rice paper rolls mint / basil-soy dressing
chili cone / buffalo-mozzarella cherry tomato	poached jumbo shrimp horseradish sauce
ceviche-style marinated scallops	spicy tuna / crispy rice serrano chili
compressed watermelon whipped feta	beef tataki / green papaya soy-cilantro dressing

WORLD MUSIC

continued

station pricing based on two hours of service

CHEESE BOARD

local & imported fromage

DIM SUM

chicken pot stickers / cilantro soy sauce / vegetable spring rolls / ponzu
chicken shu mai / bbq pork bun / vegetable pot sticker / shrimp har gow
with peking duck additional

FRESH CRUDITE

carrots / tomatoes / asparagus / haricots verts / snap peas / mushrooms
cucumbers / sweet peppers / cauliflower / sprouted lentils
chickpea spread / avocado & edamame dip / ranch dressing
blue cheese dressing / red pepper hummus

MEZZE SPREAD

marinated lamb kafta kabob
charred ras el hanout shrimp kabob / falafel / tabbouleh salad / feta
cheese olives / hummus / baba ghanoush / tzatziki / grilled pita

MEDITERRANEAN SPREAD

heirloom tomato / burrata / torn basil / shaved fennel / parmesan lemon
grilled vegetables / artichokes peppers / eggplant / zucchini
mushrooms / olives / carrots / asparagus / sundried tomatoes
parmesan reggiano / grana padano / asiago / taleggio / la tur
prosciutto / salami / soppressata / capicola / honeycomb / almonds
dried fruit / jam / artisanal breads with assorted mustards

SUSHI & SASHIMI BAR

tuna / shrimp / salmon / hamachi / yellowtail
spicy tuna rolls / california rolls / pickled ginger / wasabi / soy sauce
two dozen minimum per event

WORLD MUSIC

CONTINUED

STATION PRICING BASED ON TWO HOURS OF SERVICE

BUTCHERS BLOCK*

ROASTED-PEPPERED BEEF TENDERLOIN

potato au gratin / grilled asparagus / wild mushrooms / horseradish cream

ROASTED WHOLE TURKEY

grilled broccolini / apple-chestnut stuffing / gravy cornbread

SLOW-COOKED CRISPY PORCHETTA

garlic-chili broccoli rabe / red flint polenta / sage pork jus

PASTA*

butternut squash ravioli / brown butter sage

four cheese tortellini / tomato basil

cavatelli / tarragon / bison bolognese

EMPANADA STATION

black bean empanada

chicken and avocado empanada

braised duck empanada

ground beef empanada

SAUCES

salsa verde

salsa roja

garlic mayo

chimichurri

harissa

*Prepared by a uniformed Culinarian for each station per 2 hours. One culinary attendant is required for every 75 guests.

TAKING IT TO THE STREETS

each of new york city's neighborhoods has its own vibe & flavor
choice of (2) "neighborhoods"
dinner buffet includes: lavazza regular & decaffeinated coffee / forté teas
buffet pricing based on two hours of service

SPANISH HARLEM

marinated skirt steak & chicken fajitas / jicama-cilantro-cabbage-jalapeño salad
warm-corn-flour-tortilla-cheese enchilada / refried beans / spanish rice
salsa verde / pico de gallo / salsa quemada

CHINATOWN

chicken pot stickers / vegetable spring rolls / chicken shu mai / pork steam buns
shrimp har gow / sriracha
cilantro-chili soy / hot mustard

RIVERDALE

seasonal vegetable crudité display / buttermilk ranch / olive tapenade
white bean dip / blue cheese dressing
local cheeses / handcrafted breads / fig cake / roasted nuts / dried fruit

DUMBO

oysters on the half shell / mignonette / horseradish / cocktail sauce / lemon wedges
crab salad / butter lettuce / poached jumbo prawns
steamed octopus salad / local fish ceviche

LITTLE ITALY

antipasto & charcuterie display
crispy romaine hearts / parmesan / croutons / caesar dressing
rigatoni bolognese / fresh basil / aged parmesan
fresh-tossed pizza:
margarita-style / italian-picante-salami / chopped greens & prosciutto

WEST VILLAGE

funfetti cakes / banana-vanilla pudding / s'mores chocolate tarts

DINNER IN THE HAMPTONS

dinner buffet includes: lavazza regular & decaffeinated coffee / forté teas
pricing based on two hours of service

WILD-PICKED GREENS

humboldt fog blue cheese / beets / pea shoots

FOREST-PICKED MUSHROOMS

roasted eggplant bhaji / pickled tomatoes / salsa verde

SMOKED SALMON

sweet onion / tarragon leaves / yellow tomatoes

CLAMS

fennel / citrus / toasted rye breadcrumbs

CHARRED CALAMARI

peewee potatoes / whole mustard seeds / corn

MONTAUK CIOPPINO

tomato / fennel / grilled ciabatta

HALIBUT

cultivated mushrooms / peas / fried artichokes

GRILLED BEEF TENDERLOIN

truffled polenta / charred tri color chard

ROASTED CHICKEN

chipotle marinade / hominy pozole / shaved cabbage

GRILLED NOPALES

roasted corn succotash / queso fresco

artisanal bread and creamery butter display

VARIETY OF HOUSE-MADE DESSERTS

THE EMPIRE STATE DINNER

3 course dinner

choice of: (1) app, soup or salad / (1) main / (1) dessert

4 course dinner

choice of: (1) app, soup or (1) app, salad or (1) salad, soup / (1) main / (1) dessert

5 course dinner

choice of: (1) app / (1) soup / (1) salad / (1) main / (1) dessert

additional main dish selection

plated dinner includes: lavazza regular & decaffeinated coffee / forté teas

pricing based on two hours of service

APPETIZERS

RAINBOW TROUT

niçoise-style

CLASSIC CRAB CAKES

charred corn / salted cucumber salad

SLOW-COOKED BEEF CHEEKS

soft polenta / aged parmesan / celery sticks / salsa verde

CRISPY PORK BELLY

warm lentils / chickpeas / honey

SOUPS

HEIRLOOM TOMATO

basil oil / tomato crostata

MUSHROOM CAPPUCINO

toasted brioche

SWEET CORN BISQUE

crisp corn bread
artisanal breads and butter

THE EMPIRE STATE DINNER

continued

plated dinner includes: lavazza regular & decaffeinated coffee / forté teas

SALADS

HEIRLOOM TOMATO STACK

hand-pulled mozzarella / basil-pesto balsamic glaze

WILD ROCKET

manchego cheese / farro / dates / walnut dressing

TRICOLORED QUINOA

pine nuts / green beans / pea shoots / avocado / peas

SEAFOOD

RED SNAPPER

broiled trumpet mushrooms / charred broccoli rabe / heirloom beet hash

SCALLOPS

fresh grits / peas / pea shoots / brown butter

SALMON

wild red rice / miso / broccoli leaves / sorghum

MEAT

GRILLED BEEF TENDERLOIN

mashed potatoes / grilled chicory / asparagus / red wine sauce

BEEF FILET MIGNON

salt-baked celeriac / cannellini beans / guanciale / young broccolini / bordeaux sauce

BEEF SHORT BEEF

cauliflower mash / pecorino cheese / herb-roasted butternut squash
gremolata / madeira sauce

THE EMPIRE STATE DINNER

continued

plated dinner includes: lavazza regular & decaffeinated coffee / fort  teas

POULTRY

GRILLED CHICKEN BREAST

spaghetti squash / parmesan / farrotto / escarole / sage-butter sauce

DUCK BREAST

rutabaga / berber-spiced carrots / charred dates / mustard greens
port wine reduction

ROASTED CHICKEN BREAST

chermoula / smoked potato / dried limes / gold quinoa / chickpeas / vermouth jus

VEGETARIAN

GNOCCHI

foraged mushrooms / hazelnuts / fava beans

QUINOA CAKE

potato and cauliflower curry / chaat

RATATOUILLE LASAGNA

tomato sugo / ricotta

THE EMPIRE STATE DINNER

continued

plated dinner includes: lavazza regular & decaffeinated coffee / forté teas

DESSERT

VANILLA BEAN CRÈME BRULEE

brandy snap / berries / dried meringue

VALRHONA CHOCOLATE TART

espresso crème anglaise / ice wine reduction / chocolate pearls

CINNAMON-APPLE PARFAIT

vanilla bean / caramel / apple crumble

ALMOND TART

lemon curd / citrus-white fudge shavings

CHOCOLATE-HAZELNUT DOME

nutella center / raspberries / hazelnut tuile

THE AFTER PARTY

station pricing based on two hours of service

HYPNOTIZE

double chocolate chunk cookies / éclairs / lemon meringue tarts / tiramisu
rum baba / paris-brest / pâte de fruit

NEW YORK, NEW YORK

red velvet mini cupcakes / blueberry-yuzu tarts / key lime pie / marshmallow
crunchy meringue / macaroons / cake pops

ICE ICE BABY*

tahitian vanilla bean / chocolate / strawberry

ICE CREAM ENHANCEMENTS

CLASSICS

sprinkles / cherries / chocolate shavings / almonds / whipped cream
fudge / caramel sauce

REMIX

m&m's / gummies / oreos / peanut butter cups / pecans
whipped cream / butterscotch

*Prepared by a uniformed Culinarian for each station per 2 hours. One culinary attendant is required for every 75 guests.

CHEERS

bar packages include: assorted juices / sodas / still & sparkling water

*bartender is required

bartender fee applies to all bar packages / 1 bartender per 75 guests

pricing based on two hours of service

GOLD PACKAGE*

includes selection of house wines: (1) red / (1) white / (1) sparkling

beer: (1) domestic / (1) imported

PLATINUM PACKAGE*

includes selection of house wines: (1) red / (1) white / (1) sparkling

beer: (1) domestic / (1) imported

tito's vodka / tanqueray gin / bacardi select rum / sauza hacienda silver tequila

jack daniel's bourbon / jameson irish whiskey / johnnie walker red scotch

hennessy vsop cognac

MULTI-PLATINUM PACKAGE*

includes selection of house wines: (2) red / (2) white / (1) sparkling

beer: (2) domestic / (2) imported

grey goose vodka / hendrick's gin / plantation rum / casamigos blanco tequila

maker's mark bourbon / knob creek / knob creek rye

johnnie walker black scotch / remy martin vsop cognac

inquire within regarding our diamond level package

WINE

SPARKLING & CHAMPAGNE

sparkling, avissi extra dry prosecco, veneto, italy	\$50
sparkling, gloria ferrer carneros anniversary cuvée, carneros, california	\$60
sparkling, mumm napa brut rosé, napa, california	\$65
champagne, domaine chandon blanc de blancs reserve, north coast, california	\$75
champagne, veuve clicquot brut reserve cuvée, champagne, france	\$95
champagne, ruinart, brut rosé, champagne, france	\$125

ROSÉ

fleurs de prairie, languedoc, france	\$55
--------------------------------------	------

WHITE

riesling schloss reinhartshausen, rheingau, germany	\$48
pinot grigio, folnari delle venezie, veneto, italy	\$50
sauvignon blanc, kim crawford, marlborough, new zealand	\$60
sauvignon blanc, michael david winery, lodi, california	\$55
chardonnay, storypoint, california	\$52
chardonnay, j vineyards, russian river valley, california	\$81

RED

pinot noir, cloudfall, monterey, california	\$50
pinot noir, acrobat, oregon	\$60
merlot, ghost pines winemaker's blend, sonoma/napa county, california	\$54
malbec, felino, mendoza, argentina	\$56
cabernet sauvignon, bellacosa, north coast, california	\$60
cabernet sauvignon, justin, paso robles, california	\$85
sangiovese blend, castello banfi chianti classico riserva, tuscan, italy	\$68
nebbiolo blend, pio cesare oltre langhe, piedmont, italy	\$72
shiraz blend, penfolds bin 8, south australia, australia	\$70
zinfandel blend, orin swift, '8 years in the desert,' 2019 california	\$TBD

HOUSE WINE

SPARKLING

avissi, extra dry, prosecco, vento, it	\$52
gloria ferrer, carneros brut rose, ca	\$62

WHITE

salmon run, riesling, finger lakes, ny	\$52
caposaldo, delle venezie, pinot grigio, veneto, it	\$54
chardonnay, storypoint vineyards, california	\$54

RED

pinot noir, cloudfall, monterey county, california	\$58
merlot, barefoot cellars, california	\$52
terrazas de los andes, mendoza, argentina	\$54

BOTTLED BEER

imported and domestic selections upon request