

# Events Menu

## *Hors D'oeuvres Package*

*4 Passed or Stationary Hors D'oeuvres \$50 Per Person*

*Each Additional Hour D'oeuvres +\$5 Per Person*

## *Dinner Package*

*Choice of 3 Entrees*

*Choice of 1 Side Dishes*

*\$55 Per Person + Tax (8.875%) + Service Fees (20%)*

## *Formal Dinner Package*

*3 Passed or Stationary Hors D'oeuvres*

*Choice of 3 Entrees*

*Choice of 2 Side Dishes*

*\$80 Per Person + Tax (8.875%) + Service Fees (20%)*

*Dessert Selection: +\$10 Per Person*

**Beverage Service is for 3 hours Priced Per Person + Tax (8.875%) + Service Fee (20%)**

**Hot Chocolate Station: Station With Homemade Marshmallows and Toppings (+\$15 Per Person Supplement)**

**Specialty Cocktail: +\$4 Per Person**

**Additional Hours: +\$10 Per Person Per Hour**

## **Beer and Wine Package \$40 Per Person**

### **Soft Drinks:**

**Coke, Diet Coke, Pepsi, Diet Pepsi, Sprite, Ginger Ale, Unsweetened Ice Tea, Fresh Squeezed Lemonade**

**Beer Bottles: Mich Ultra, Presidente, Goose Island IPA, Corona**

**White Wine: Sauvignon Blanc, Pinot Grigio**

**Red Wine: Cabernet Sauvignon, Pinot Noir**

## **Premium Bar Package: \$50 Per Person**

### **Soft Drinks:**

**Coke, Diet Coke, Pepsi, Diet Pepsi, Sprite, Ginger Ale, Unsweetened Ice Tea, Fresh Squeezed Lemonade**

**Beer Bottles: Mich Ultra, Presidente, Goose Island IPA, Corona**

**White Wine: Sauvignon Blanc, Pinot Grigio**

**Rose: Whispering Angel**

**Red Wine: Cabernet Sauvignon, Malbec, Pinot Noir**

**Spirits - All House Branded Spirits**

## **Top Shelf Bar Package \$60 Per Person**

**Soft Drinks:**

**Coke, Diet Coke, Pepsi, Diet Pepsi, Sprite, Ginger Ale, Unsweetened Ice Tea, Fresh Squeezed Lemonade**

**Beer Bottles:** *Mich Ultra, Presidente, Goose Island IPA, Corona*

**White Wine:** *Cloudy Bay Sauvignon Blanc, Sonoma-Cutrer Chardonnay*

**Rose:** *Whispering Angel*

**Red Wine:** *St Francis Cabernet Sauvignon, Robert Mondavi Malbec, Sonoma - Cutrer Pinot Noir*

**Spirits-**

**Vodka:** *Kettle One, Gray Goose, Titos*

**Gin:** *Hendricks, Tanqueray, Bombay Sapphire*

**Tequila:** *Don Julio Blanco, Don Julio Reposado, Casamigos Blanco, Casamigos Anejo*

**Irish Whiskey:** *Jameson, Tullamore D.E.W.*

**American Whiskey:** *Maker's Mark, Jack Daniel's, Bulleit Bourbon, Mitchers*

**Scottish Whiskey:** *Macallan 12, Johnnie Walker Black*

**Cognac:** *Remy Martin 1738, Hennessy*

**Rum:** *Bacardi Superior, Bacardi 4 Year, Meyer's Original Dark*

## *Food Selections*

### *Hor d'oeuvres Menu Stationery or Passed:*

*HOT:*

- *Vegetable Samosa- Mango Chutney Dip (VG)*
- *Grilled Vegetable Skewers- Seasonal\* (VG)*
- *Mini Vegetable Spring Rolls (VG)*
- *Mini Spanakopita (Feta, Spinach, Puff Pastry) (V)*
- *Mini Potato Pancakes w/applesauce + sour cream (V)*
- *Empanada - (Chicken, Beef or Cheese)*
- *Truffle Mac + Cheese Tart (V)*
- *Chicken Skewers - Miso Soy Glaze*
- *Jumbo Chicken Wings or Poppers (Korean BBQ or Buffalo)*
- *St Louis Smoked BBQ Ribs*
- *Pigs in a Blanket-Ketchup + Mustard Dip*
- *Jumbo Coconut Prawns - Sweet Chili Dip*
- *Mini Crab Cakes-Mango Salsa (+\$5)*

*COLD Station:*

- Assorted Hummus Platter Crispy Naan Bread (VG)
- Guacamole (VG)
- Salsa Trio
- Shrimp Cocktail - Spicy Cocktail, Cajun Aioli Jumbo
- Lobster Tails (+\$8)
- Blue Crab Legs (+\$MKT)
- Alaskan King Crab Legs (+\$MKT)
- Mini Lobster Rolls (+\$5)

### *Toasted Focaccia Crostini:*

- Wild Mushroom, Fontina, Truffle
- Crushed Burrata, Heirloom Tomato, Balsamic,
- Prosciutto di Parma
- Goat Cheese, Figs
- Avocado, Roasted Corn, Crushed Tomato,

## *Entrees:*

### *From the Garden*

- Hudson Valley Salad - Kale, Dried Cranberries, Walnuts, Feta, Lemon Vinaigrette (V)
- Caesar Salad - Garlic Herbed Croutons (V)
- Roasted Beet Salad - Arugula, Goat Cheese (V)
- Mango Salad (Mixed Greens, Carrot, Mango, Tomato, Avocado, Miso Vinaigrette) (VG)
- Watermelon, Heirloom Tomato, Hearts of Palm, Mint, Sea Salt, EVOO (VG)
- Orzo Pasta Salad (Feta, Tomatoes, Onions, Olives, Vinaigrette)

### *From the Land:*

- Mesquite BBQ Grilled Chicken- Salsa Verde
- Panko Parmesan Crusted Chicken Parmigiana
- Chicken, Artichokes, Lemon, Capers, Fresh Herbs
- Grilled New York Strip Steak - Chimichurri
- Filet Tips - Garlic, Miso, Ginger
- Filet Mignon (+\$5)
- Beef Wellington - Filet Mignon Puff Pastry, Truffle Mushroom Duxelle (+\$10)
- Braised Short Ribs - 8 Hour Braised Beef Red Wine Demi Glaze (+\$5)

### *Pasta:*

- Rigatoni Alla Vodka- (V)

- *Pasta Primavera, Seasonal Vegetables EVOO(VG)*
- *Penne Pomodoro-Roasted Tomato, Garlic, Basil (VG)*
- *Gnocchi - Choice Pomodoro, Pesto, Vodka, Alfredo*
- *Rigatoni alla Rustica- Spinach, Cherry Tomato, Onions, Pancetta, Shaved Ricotta Salata*
- *Orecchiette Sausage and broccoli rabe- Mix Sweet + Hot Sausage*
- *Lobster Ravioli, Pink Sauce, Lump Lobster Meat (+\$5)*

### *From the Sea:*

- *Shrimp Positano, Cherry Tomato, Fresh Herbs, Garlic, EVOO*
- *Grilled Salmon- Pesto or Lemon White Wine*
- *Roasted Filet Of Branzino, Capers, Garlic, EVOO*
- *Miso Butter Glazed Cod*
- *Classic Fish + Chips - Salt + Vinegar F.F*
- *Mussels - Choice of Preparation*
- *Pan Seared Sea Scallops (+\$5)*
- *Whole Steamed or Grilled Lobster (+\$MKT)*

### *Side Dishes:*

- *Herbed Roasted Fingerling Potatoes*
- *Garlic Parmesan Mashed Potatoes*
- *Corn Rib Elote*
- *Roasted Heirloom Carrots*
- *Sauteed Brussel Sprouts Balsamic Drizzle*
- *Sauteed Garlic Spinach*
- *Sauteed Seasonal Vegetables*

### **ADD ONS:**

*Giant Mixed Seafood Paella (Mussels, Clams, Shrimp, Calamari, Chorizo, Chicken) + \$7 Pre Person*

*Giant Seafood Boil Hot Pot (Crab, Lobster, Scallops, Shrimp, Mussels, Corn, Roasted fingerlings) +\$ 25 per person*

*Charcuterie Board - Artisanal Assortment of Meats & Cheeses +\$5 per person*

*BBQ Station From the Smoker (+\$5 per person) (Served with Hawaiian Rolls, Coleslaw, Corn Bread):*

- *BBQ Brisket*
- *BBQ Pulled Pork*
- *BBQ Pork Ribs*
- *Smoked Smothered BBQ Chicken*

