

RECEPTION

6 passed hors d'oeuvres for 2 hours: 60 per person

8 passed hors d'oeuvres for 2 hours: 70 per person

PASSED HORS D'OEUVRES

Seafood

Fluke Ceviche *habanero, cilantro, lime, plantain chip, crispy fish skin*

Smoked Salmon Gougère *cream cheese, trout roe, dill*

Old Bay Poached Shrimp *bloody mary cocktail sauce, celery*

Classic Crab Salad *avocado purée*

Braised Octopus *garlic aioli, carta di musica*

Meats

Korean Popcorn Chicken *balely hazen blue cheese sauce*

Thai Chicken Skewer *spicy cashew satay sauce, ginger*

Quiche Lorraine *pancetta, gruyère*

Lamb Shawarma *tomato, dill, white sauce, pita*

Merguez in a Blanket *spicy lamb sausage, puff pastry, honey mustard*

Beef Carpaccio *roasted king trumpet mushroom, herb chimichurri*

Peruvian Beef Arepa *pico de gallo, avocado crema*

Moroccan Beef Kefta *charred scallion yogurt*

Vegetables

Falafel *green tahini*

Arancini *tomato risotto, mozzarella*

Mint & Spinach Spanakopita *feta cheese*

Mango Lassi Shooter *greek yogurt, cayenne pepper*

Caprese *roasted tomato, fresh mozzarella, sourdough, basil aioli*

Brioche *whipped ricotta, mixed berry compote, hazelnuts*

Asparagus Flatbread *spring onion, goat cheese, mint*

Corn Tamale *spicy pineapple chutney, crème fraîche*

Roasted Cremini Mushroom *panko bread crumbs, salsa verde*

Fried Green Tomato *smoked paprika, buttermilk dressing*

ENHANCEMENTS

replace 1 standard hors d'oeuvre: additional 12 per person

Raw Seasonal Oyster *champagne mignonette*

Ricotta Blini *crème fraîche, caviar*

Foie Gras Mousse *concord grape reduction, brioche*

Maryland Crab Cake *spicy aioli*

Arctic Char Crudo *grilled peach, brown butter, thyme*

Scallop Crudo *cucumber, strawberry, mint*

Lobster Roll *chives, smoked paprika, brioche*

PASSED BIG BITES *passed for 1 hour*

Eggplant Parmesan Slider *basil 18*

Fried Chicken Sandwich *ranch dressing, dill pickle, potato roll 20*

Chipotle Chicken Torta *manchego, pico de gallo 20*

Spicy Salumi & Smoked Mozzarella *arugula, ciabatta 20*

Slider *pat lafrieda* beef, dijon, caramelized onions, gruyère, potato roll 22

New England Style Lobster Roll *mayo, celery salt, old bay, chives 35*

PASSED HORS D'OEUVRES + BIG BITES

STANDING ROOM ONLY - STATIONS

APPETIZING STATION 55

*caviar, blinis, crème fraiche, smoked salmon
whitefish salad, german potato salad, eggplant & pepper salad
assorted bagels & cream cheese*

MARKET TABLE 60

*artisanal cheese & salumi
spring vegetable crudité & dips or fresh fruit, dried fruit, nuts, carta di musica*

SOUTHERN STATION 65

*choice of 2 mains & 3 sides
mains: pulled pork, dry rubbed smoked brisket, fried chicken, grilled andouille sausages
sides: watermelon, cucumber & feta salad, green goddess tomato salad
smoked paprika slaw, mac & cheese, herbed fingerling potato salad
accompaniments: bbq sauce, dill pickles, potato rolls*

MEDITERRANEAN STATION 65

*includes falafel & choice of grilled chicken kebab or lamb kebab
accompaniments: grilled pita, hummus, yellow rice, greek salad
toppings: cucumber, lettuce, tomato, onion, white sauce, red sauce*

CARRIBEAN STATION 65

*choice of 2 mains
mains: grilled shrimp, jerk chicken, ropa vieja
accompaniments: coconut rice & beans, sweet plantains, mango jicama salsa, pickled vegetables*

CARVING STATION 65 / 250 server

*25 guests minimum | choice of 1 meat & 2 sides
creekstone sirloin | herb chimichurri or atomic horseradish
dry rubbed smoked brisket | bourbon bbq sauce
rosemary roasted leg of lamb | lamb jus
sides: market green salad, heirloom tomato salad
herbed shoestring fries, garlic roasted fingerling potatoes, artisanal mac & cheese*

TAQUERIA 65

*includes roasted market vegetables & choice of 2 mains
mains: carne asada, pulled chipotle chicken, braised carnitas
sides: yellow rice & heirloom tomato, corn, black bean, cilantro salad
accompaniments: cotija cheese, corn tortillas, roja & verde salsa*

CHEESE & WINE 45 / 125 server

*tasting of 3 wines paired with 3 artisanal cheeses
choose 1 region: italy, france or new york*

SUSHI 50 / 200 attendant

freshly rolled sushi & sashimi

SEAFOOD BAR 75

*assorted seasonal crudo & ceviche
classic chilled shrimp, seafood salad
freshly shucked east & west coast oysters*

OYSTER BAR 55 / 250 server

*freshly shucked east & west coast oysters
+ **Champagne** 67 | oysters & 2 champagnes
+ **Martinis** 70 | oysters, gin & vodka martinis made fresh in front of you*

SWEETS + TAKE AWAY TREATS

MINI DESSERTS | select 6
passed 30
dessert table 40

*lemon meringue bite
creamsicle cupcake
raspberry petit fours
coconut truffle
passion kiwi pavlova
mixed berry cupcake
millionaire shortbread
mini s'mores tart
black forest profiterole
raspberry bonbon*

RETRO 35

*seasonal fruit roll ups
strawberry pop tarts
assorted rice crispy treats
ring ding cupcakes
oatmeal cream pies*

KID IN A CANDY STORE 30

assortment of rainbow candies

FROZEN TREATS 40 /125 server

*Pricing based on groups of 25 or more
Mini Homemade Drumsticks +
Frozen Chocolate Covered Bananas*

3 Snow Cone Flavors:

*Cherry Vanilla, Lemon Lime, Raspberry Mint
Strawberry Passionfruit, Mango Pineapple Rum*

2 Popsicle Flavors:

*Fudge, Arnold Palmer, Strawberry Rhubarb Orange
Creamsicle, Blueberry Smoothie
Cucumber Lime, Green Apple Martini
White Peach Blini, Negroni, Aperol Spritz*

THE DOUGH ART 30

choose 4 flavors:

*piña colada
orange creamsicle
cookies & cream
frosted strawberry with sprinkles
frosted chocolate with sprinkles
classic glazed
lemon iced tea glazed
cherry lime glazed
lemon sugar
chai spice sugar*

CHOCOLATE DREAMS 40

*chocolate cake
chocolate cupcakes
chocolate mousse
chocolate cookies
chocolate pudding*

SCOTCH & CHOCOLATE 45 /125 server

tasting of 3 scotches with paired chocolates

FLOAT BAR 45 /125 server

*Pricing based on groups of 50 or more
Served in Candy Coated Glasses:*

Chocolate Sprinkle & Chocolate Cookie Crunch

2 Ice Cream Flavors:

Sweet Cream, Chocolate, Strawberry, Salted Caramel

3 Soda Flavors:

*Root Beer, Orange, Cream, Coke, Black Cherry
Toppings: Whipped Cream, Stemmed Cherries Oreos,
Pirouline Caramel Wafers*

GELATERIA 30 / 125 server

3 gelato flavors with seasonal toppings

TAKE AWAY TREATS

all items include packaging & ribbon

Mixed Berry Crumb Cake 10

Monogrammed Sugar Cookies Royal Icing 12

Homemade S'more Cookies 15

Homemade Individual Pies 20

Choose 1 Flavor:

Key Lime, Blueberry Crumb, Banana Cream, Cherry Crumb, Chocolate Cream Pie

French Macarons Assortment of 6 Seasonal Flavors 25

2 hours of wine & beer: 55 per person | each additional hour: 20

2 hours of full bar: 65 per person | each additional hour: 25

WINES

Prosecco *Primaterra*

Sauvignon Blanc *Canyon Road*

Cabernet Sauvignon *Canyon Road*

BEER

Abita Light *Abita Springs, LA*

Sixpoint Citrus Jammer *Brooklyn, NY*

Other Side IPA *Greenport Harbor, NY*

Graft Fields & Flowers Cider *Newburgh, NY*

LIQUORS

Vodka: *Ketel One, Grey Goose, Titos*

Gin: *Bombay Sapphire, Tanqueray, Hendricks*

Bourbon: *Makers Mark, Bulleit Bourbon, Knob Creek*

Whiskey & Scotch: *Johnnie Walker Black, Macallan 12, Templeton Rye, Jameson*

Tequila: *Espolòn Blanco, Don Julio Silver, Casamigos Blanco, Don Julio Añejo*

Aged Tequila & Mezcal: *Avion Reposado, Sombra Mezcal, Illegal Mezcal*

Rum: *Cruzan Light Rum, Diplimatico Reserva, Myers Dark Rum*

Cognac: *Hennessey*

SPECIALTY CHAMPAGNES (UPGRADE) 30

Perrier-Jouët *Grand Brut, Epernay, France*

Billecart-Salmon *Brut Reserve, Reims, France*

SPECIALTY ROSÉ (UPGRADE) 15

Grenache *Chateau Pigoudet, Provence, France*

SPECIALTY WHITE (UPGRADE) 15

Pinot Grigio *Banfi Le Rime, Toscana, Italy*

Chardonnay, *Melville, Santa Barbara, California*

Assyrtiko *Gai'a Wines, Thassilitis, Santorini, Greece*

Sauvignon Blanc *Domaine Jean-Paul Balland, Sancerre, France*

SPECIALTY RED (UPGRADE) 20

Tempranillo *Herederos Del Marques De Riscal Reserva, Rioja, Spain*

Pinot Noir *Belle Pente, Willamette Valley, Oregon*

Bordeaux Blend *Château La Coudraie, Bordeaux, France*

Chianti Classico *Monte Bernardi "Retromarcia", Italy*

SPECIALTY COCKTAILS 10

Bicyclette *aperol, prosecco, club soda, cucumber*

Lucano Spritz *lucano amaro, lemon, prosecco, club soda, orange wheel*

Rosé Garden *rosé wine, st. germaine, peychauds bitters, soda, thyme*

Citrus & Smoke *mezcal, solerno, lime, grapefruit, fresno peppers, lime & chili*

Summer Thyme *vodka or gin, cucumber, soda, thyme*

Terrace Tea *house infused earl grey, gin, lemon, lavender honey syrup*

Raspberry Smash *bourbon, crème de framboise, lemon, muddled raspberry*

Strawberry Blonde *bourbon, strawberry, lemonade, summer beer*

Spill the Beans *diplimatico rum, stumptown coffee syrup, cream, nutmeg & orange peel*

THE BAR — WINE, BEER, SPIRITS + COCKTAILS

*add on to the bar package of your choice
additional 30 per person*

PROSECCO & POPS

Fruity flavored popsicles with Italian Prosecco

POP FIZZ CLINK BAR

+250 server

Italian Prosecco

Juices: *White Peach, Orange, Grapefruit,
Passionfruit, Strawberry, Blueberry
Fresh Berry Topping*

MARGARITA BAR

+250 server

Blanco Tequila, Mezcal & Cointreau

Juices: Lime, Grapefruit, Passionfruit, Pineapple

Mixes: Agave, Jalapeno, Cucumber, Basil, Mint, Soda
Sea Salt, Chili Salt, Lime, Sugar

BLOODY MARY BAR

+250 server

Bloody Mary & Bloody Maria

Toppings to include:

*Maple Sugar Bacon, Celery Sticks
Cucumber, Olive & Lemon Skewers
Pickled Okra & Cherry Tomato Skewers
Hot Sauce & Worcestershire Sauce*

SAKE MOTION

+250 server

Perfect for your Sushi Station

Unfiltered & Filter Sake, Plum Wine selections

REGIONAL WINE PAIRINGS

+250 server

Available for:

Market Table *Italian & French Wines*

Mediterranean Station *Greek & Italian Wines*

BAR BITES 35 / 3 Items

Crispy Spiced Chickpeas

Potato Chips, Herbed Ranch Dip

Cheese & Pepper Popcorn

Marinated Olives

Assorted Spiced Nuts

LIBATION STATIONS -- ADD ON TO THE BAR