

SEATED BRUNCH

120 per person

Includes Freshly Squeezed Juices, Coffee, Loose Leaf Teas
Mimosa's, Bloody Mary's, Prosecco, House Red or White Wine

FOR THE TABLE

Seasonal Fresh Sliced Fruit

Pastry Basket Croissant, Pan Au Chocolate, Seasonal Fruit Turnovers
Blueberry Muffins, Olive Oil Muffins, Scones, Cinnamon Cream Cheese Danish

FIRST COURSE

select one

Greek Yogurt Parfait Berries, Granola & Vin Cotto
Chia Bowl Almond & Coconut Milk, Passionfruit, Maple & Pomegranate

Parsnip Soup Crème Fraiche, Walnuts, Sage

Caesar Salad Baby Lettuce, Shaved Parmesan, Crispy Country Bread

Baby Beet Salad Roasted & Shaved Heirloom Beets, Pecans, Sherry Vinaigrette

Roasted Carrot & Arugula Salad Vadouvan Granola, Fine Herbs, Buttermilk Dressing

SECOND COURSE

select two

Maple Cinnamon French Toast Caramelized Apple Compote
Whole Grain Pancakes Lemon Curd, Cardamom Whipped Cream

Caramelized Onion Tart Gruyère, Market Greens

Egg White Frittata Butternut Squash, Sage, Market Greens

Pecorino Scrambled Eggs Fresh Herbs, Grilled Sourdough

Buttermilk Fried Chicken Cornmeal Waffle, Pickled Chili Honey

Smoked Salmon Carpaccio Hard Boiled Eggs, Red Onion, Capers & Carta di Musica

Arctic Char Citrus Glazed Fennel, Chestnut Crumble, Roasted Piquillo Pepper & Almond Purée

Steak Frites Tarragon Béarnaise, Market Greens

SIDES

10 per item, per person

Buttermilk Biscuits & Honey Butter

Herb Roasted Garlic Potatoes

Chicken Apple Sausage Links

Leidy's Thick Sliced Bacon

DESSERT TRIO

select three

Key Lime Tart

Apple Crisp Tart

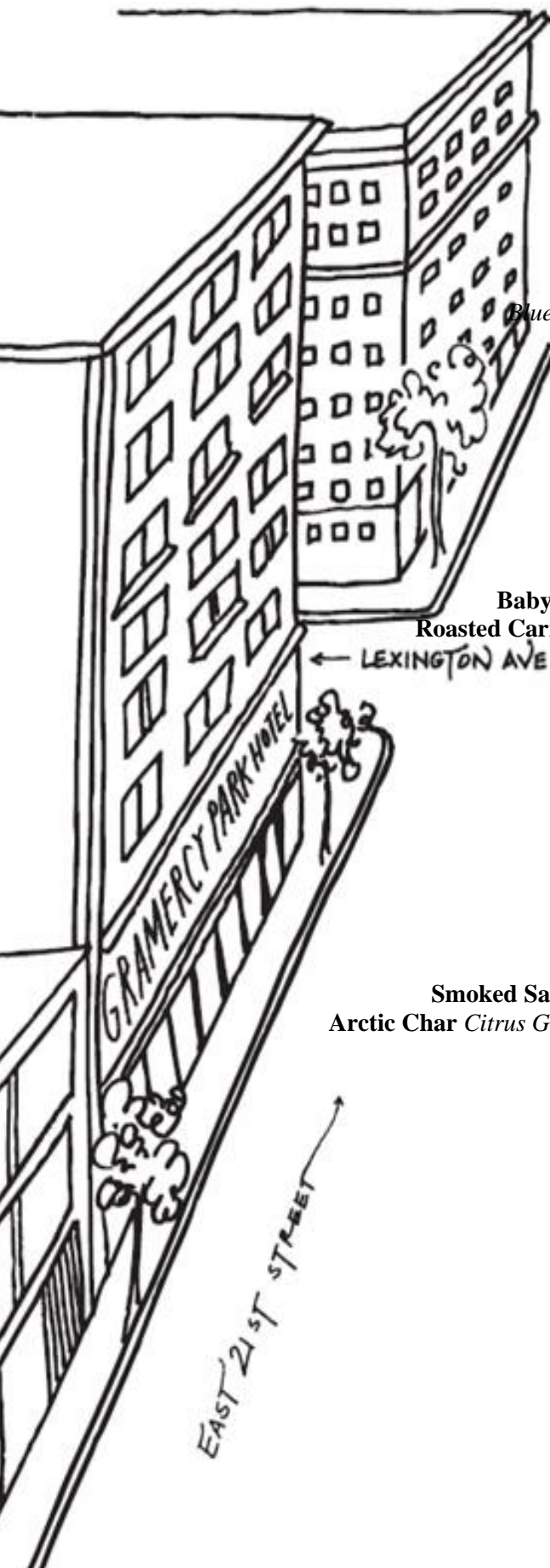
Sticky Date Cake

Pumpkin Cheesecake

Praline Paris Brest

Red Velvet Cupcake

Chocolate Bourbon Pecan Cupcake



SAVORY ADDITIONS

PASSED HORS D'OEUVRES

4 Passed Hors D'oeuvres for 45 minutes: 45 per person

Acai Shooter Seasonal Fruit
Herbed Ricotta Brioche Kumquat Marmalade
Burrata Endive, Pear Mostarda, Cara Cara Orange
Avocado Toast Olio Verde, Chili Flake
Deviled Egg Pickled Chili, Dill
Smoked Salmon Chervil, Crème Fraiche, Dill
Old Bay Poached Shrimp Bloody Mary Cocktail Sauce
Prosciutto Di Parma Date, Goat Cheese, Shallot
PLT Black Pepper Pancetta, Roasted Tomato, Basil Aioli, Sourdough

Enhancements

Lobster Roll Old Bay, Mayo, Chives, Brioche 12
Buckwheat Blini Crème Fraiche, Caviar 9
Crab Cake Smoked Mussel Aioli 10
Raw Seasonal Oyster Pickled Ramp Mignonette 12

STANDING ROOM ONLY

OYSTER BAR 55

Freshly Shucked East & West Coast Oysters
Lemon, Mignonette & Cocktail Sauce

APPETIZING STATION 55

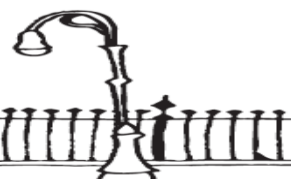
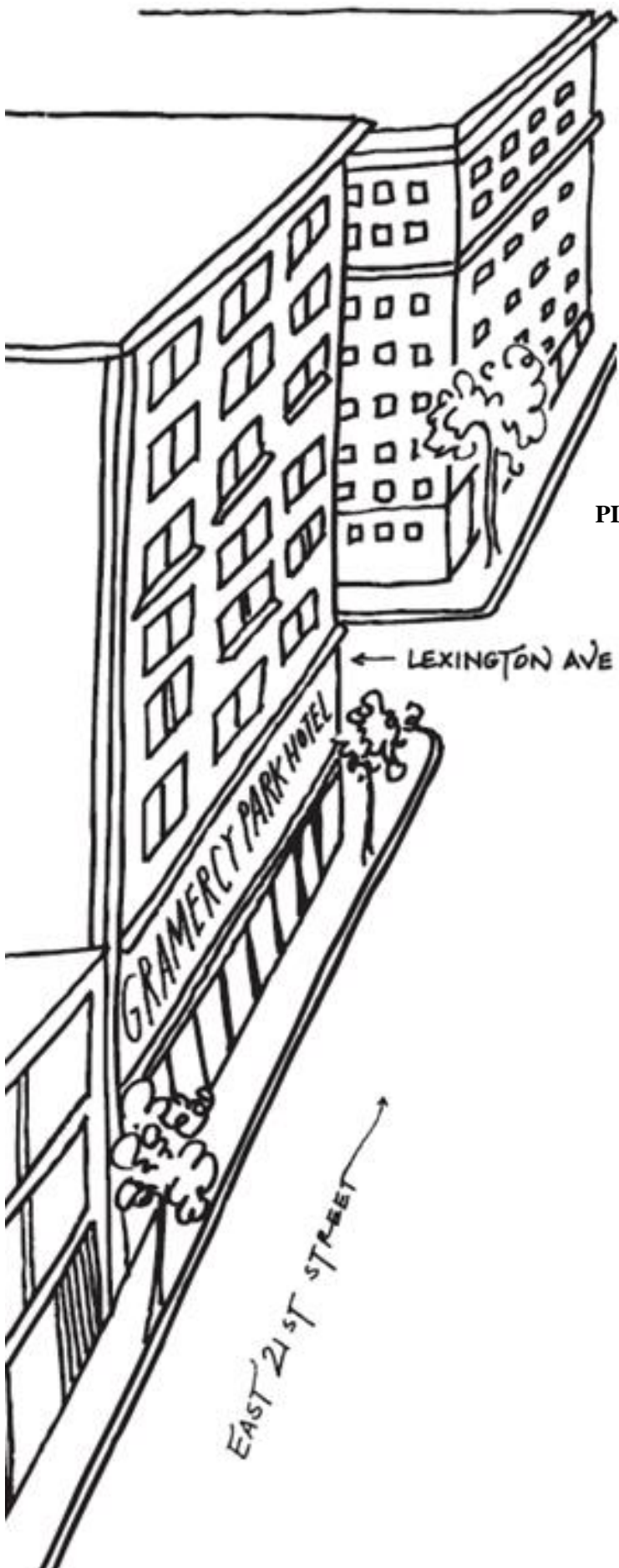
Caviar, Blinis, Crème Fraiche, Smoked Salmon
Whitefish Salad, German Potato Salad, Eggplant & Pepper Salad

MARKET TABLE 60

Artisanal Cheese & Salumi
Spring Vegetable Crudité, Dips
Carta Di Musica

SEAFOOD BAR 65

Assorted Seasonal Crudos & Ceviches
Classic Chilled Shrimp, Seafood Salad
Freshly Shucked East & West Coast Oysters
Lemon, Mignonette & Cocktail Sauce



SWEETS & TREATS

MINI'S *select six*

Passed **30**

Dessert Table **40**

Apple Crisp Tart
Key Lime Tart

Sticky Date Cake
Pumpkin Cheesecake
Peppermint Patties
Praline Paris Brest

Apple Cranberry Cupcake
Red Velvet Cupcake
Chocolate Bourbon Pecan Cupcake
Mini Tiramisu (+5PP)

KID IN A CANDY STORE 30

A Rainbow of Candies to Enjoy or To Go

PIE A LA MODE 40 /125 server

Pricing based on groups of 25 or more

French Silk
Lemon Meringue
Apple Crumb
Pumpkin
Maple Pecan
Sweet Cream & Chocolate Gelato

S'MORES BY THE FIRE 25 / 125 server

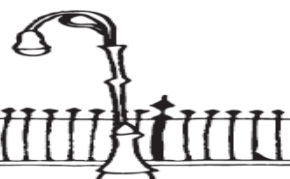
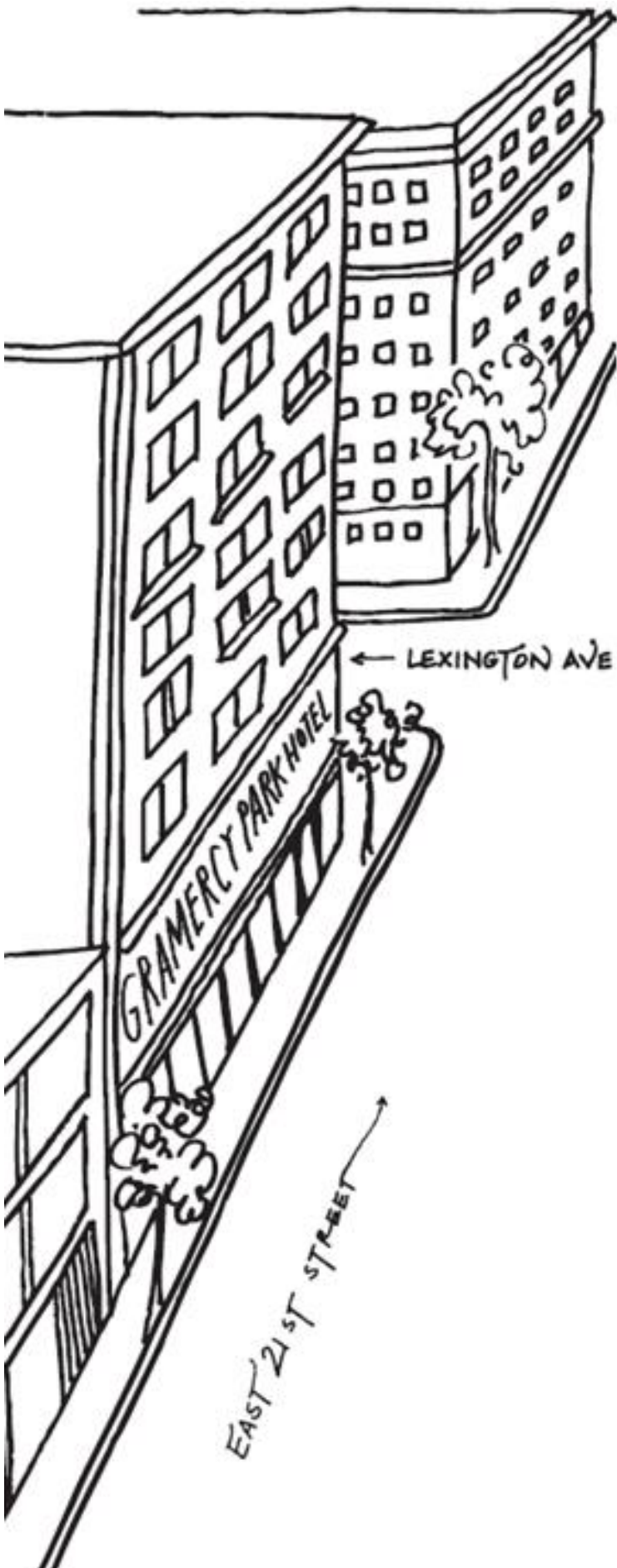
THE DOUGH ART 30

Choice of Yeast Raised Donuts

Choose 4 Flavors:
Classic Glazed
Vanilla Chai Sugar
Cinnamon Powdered
Maple Bacon
Coconut Lime
Pistachio Clusters

HOT CHOCOLATE STATION 30

*Milk Chocolate, Dark Chocolate & Mexican Spiced Chocolate
Plain, Bailey's & Cinnamon Whipped Cream
Crushed Peppermint, Mini Marshmallows, Pirouline Wafers
Chocolate Chips, Cinnamon & Nutmeg*



SWEETS & TREATS

GELATERIA 30 /125 server
3 Gelato Flavors with Seasonal Toppings

TEA PARTY 30

Choose 4:

Seasonal Fruit Tarts

Seasonal Mini Trifles

Rosette Cupcakes

Assorted Macarons

Madeleines

Candied Almond Scones, Lemon Curd, Honey Mascarpone

Dark Chocolate Mousse Cups

RETRO 35

Seasonal Fruit Roll Ups

Strawberry Pop Tarts

Assorted Rice Crispy Treats

Ring Ding Cupcakes

Oatmeal Cream Pies

CHOCOLATE DREAMS 40

Chocolate Cake

Chocolate Cupcakes

Chocolate Mousse

Chocolate Cookies

Chocolate Pudding

TAKE AWAY TREATS

all items include packaging & ribbon

Cream Cheese Crumb Cake 10

Monogrammed Sugar Cookies *Royal Icing* 12

Homemade S'more Cookies 15

Homemade Individual Pies 20

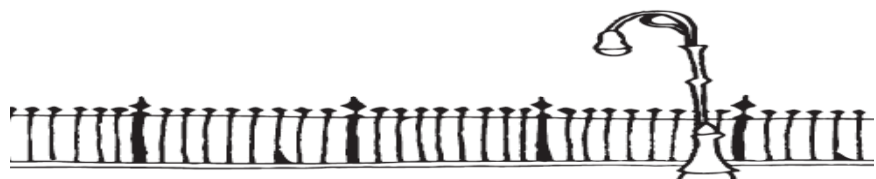
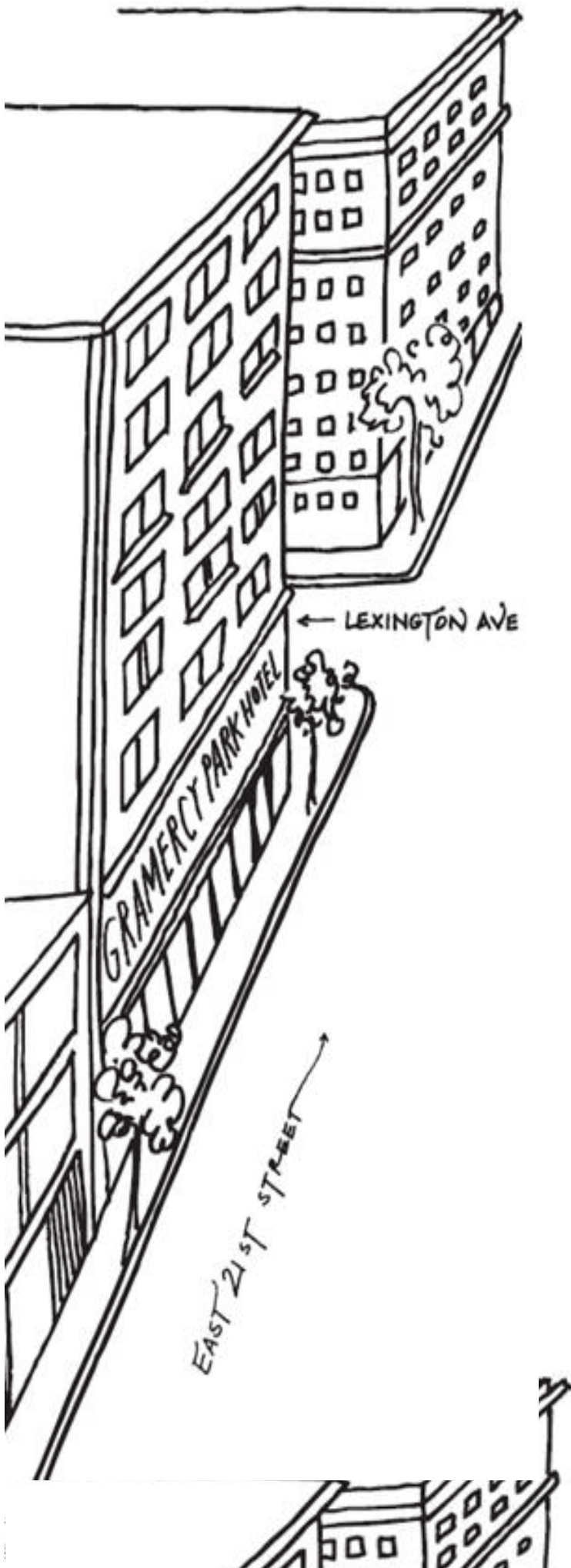
Choose 1 Flavor:

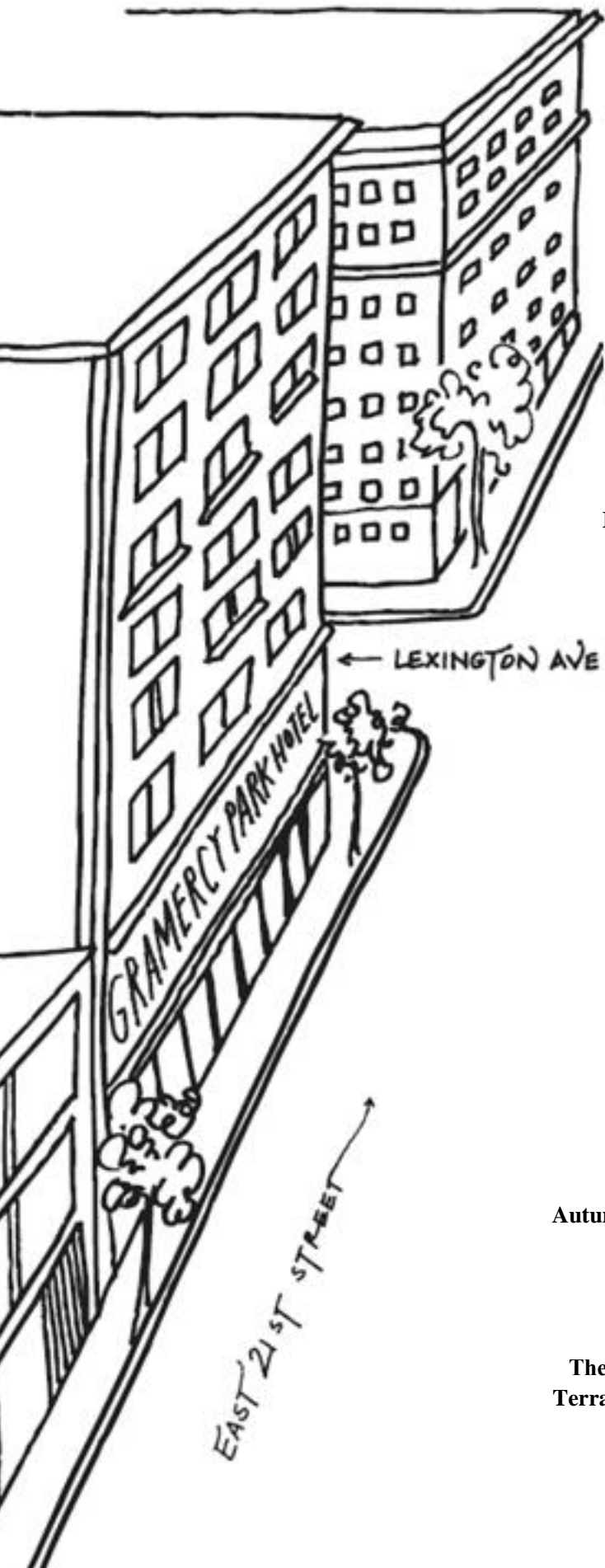
Apple Caramel Crumb, Mango Passion Meringue

Sour Cherry, Turtle Brownie, Pumpkin Ginger Coconut Crunch

French Macarons 25

Assortment of 6 Seasonal Flavors





LIBATIONS

two hours of wine & beer: 55 per person, each additional hour: 20
two 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
Captain Lawrence Liquid Gold Elmsford, NY
Other Side IPA Greenport Harbor, NY

LIQUORS

Vodka: Grey Goose, Ketel One, Belvedere, Tito's
Gin: Bombay Sapphire, Tanqueray, Hendrick's, Nolet's
Bourbon: Maker's Mark, Templeton Rye, Bulleit Bourbon, Knob Creek
Rum: Myer's Dark Rum, Cruzan Light Rum, Depaz
Scotch: Johnnie Walker Black, Macallan 12, Chivas Regal 18
Tequila: El Jimador Silver, Patron Silver, Avion Reposado
Don Julio Silver, Illegal Mezcal

SPECIALTY CHAMPAGNES (UPGRADE) 30

Perrier-Jouët Grand Brut, Epernay, France
Billecart-Salmon Brut Reserve, Reims, 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 ROSE (UPGRADE) 15

Grenache Chateau Pigoudet, Provence, France

SPECIALTY RED (UPGRADE) 20

Tempranillo Herederos Del Marques De Riscal Reserva, Rioja Spain
Pinot Noir Belle Pente, Willamette Valley, Oregon
Bordeaux Blend St. Glingin, Bordeaux, France
Chianti Classico Monte Bernardi "Retromarcia" 2013

SPECIALTY COCKTAILS 10

Autumn Sparkler Prosecco, Lairds Brandy, Agave, Luxardo Amaro, Lemon
Cranberry Rush Vodka, Orange Liqueur, Cranberry, Rosemary Syrup
October Sky Ginger Vodka, Apple Cider, Lime, Gooseberry, Soda
Rosemary Dog Gin, Grapefruit Juice, Rosemary Syrup, Soda
Mexican Mule Tequila, Créole Shrub, Lime, Ginger Beer, Chili Salt
The Earl's Gin Sloe Gin, Dark Rum, Earl Grey Tea, Apricot Brandy, Lime
Terrace Coffee Bailey's, Bourbon, Coffee, Cream, Cinnamon, Orange Twist

SPECIALTY MOCKTAILS 6



Cider Punch
Iced Tea Chai Latte
Sparkling Pomegranate Lemonade

LIBATION STATIONS

*Add on to the bar package of your choice
Additional 30 per person*

POP FIZZ CLINK BAR +250 server

Prosecco paired with
White Peach, Orange, Grapefruit,
Passionfruit, Strawberry, Blueberry
Fresh Berries

MARGARITA BAR +250 server

Blanco Tequila & Cointreau
Juices: Lime, Grapefruit, Passionfruit, Pineapple
Mixes: Agave, Jalapeno, Cucumber, Basil, Mint, Soda
Sea Salt, Chili Salt, Lime, Sugar

HOT CHOCOLATE STATION

*Milk Chocolate, Dark Chocolate & Mexican Spiced Chocolate
Plain, Bailey's & Cinnamon Whipped Cream
Crushed Peppermint, Mini Marshmallows, Pirouline Wafers
Chocolate Chips, Cinnamon & Nutmeg*

SAKE MOTION +250 server

Perfect for your Sushi Station
Unfiltered & Filter Sake, Plum Wine selections

BAR BITES 35/3 Items Crispy Spiced Chickpeas

Potato Chips with Herbed Ranch Dip or Cheese & Pepper Popcorn
Marinated Olives or Assorted Spiced Nuts

