

RECEPTION

PASSED HORS D'OEUVRES

Choose 6 Passed Hors D'oeuvres for 2 Hours 60 per person

Choose 8 Passed Hors D'oeuvres for 2 Hours 65 per person

Additional Hour 30 per person

PASSED HORS D'OEUVRES

Seafood

Tuna Tartare *Spicy Ginger, Wakame, Black Sesame Cone*

Smoked Salmon *Chervil, Crème Fraiche, Dill*

Old Bay Poached Shrimp *Bloody Mary Cocktail Sauce*

Peekytoe Crab Salad *Grapefruit, Almond Oil, Cilantro*

Charred Octopus *Salsa Verde*

Meats

Tunisian Chicken Kebab *Roasted Pepper Currants & Olive Relish*

Lamb Tartare *Cumin Spiced Yogurt, Pickled Radish, Pita*

Lamb Sausage *Searched Mergeuz, Spicy Mustard*

Prosciutto Di Parma *Date, Goat Cheese, Shallot*

PLT Black Pepper Pancetta *Roasted Tomato, Basil Aioli, Sourdough*

Beef Tartare *Cornichon, Horseradish Crema, Green Peppercorn, Rye Crisp*

Red Miso Beef Salad *Ginger-Mustard Vinaigrette, Rice Noodles, Shaved Vegetables*

Tomato-Braised Meatball *Ricotta Salata*

Vegetables

Seasonal Crudité *Green Tahini Sauce*

Brioche Crostini *Whipped Ricotta, Kumquat Marmalade*

Burrata *Endive, Pear Mostarda, Cara Cara Orange*

Butternut Squash Tart *Crème Fraiche, Crispy Sage*

Deviled Egg *Pickled Peppers, Dill, Chives*

Falafel *Cucumber, Yogurt*

Fried Pickle *Pimento Cheese*

Arancini *Tomato Risotto, Mozzarella*

Enhancements

Buckwheat Blini *Crème Fraiche, Caviar 9*

Foie Torchon *Gingerbread & Fig Jam 10*

Crab Cake *Smoked Pepper Aioli 10*

Raw Seasonal Oyster *Champagne Mignonette 12*

Yellowtail Crudo *Yellow Mole, Smoked Yogurt, Pomegranate 12*

Searched Scallop *Crispy Leek, Blood Orange Beurre Blanc 12*

Lobster Roll *Old Bay, Mayo, Chives, Brioche 12*

Passed Big Bites

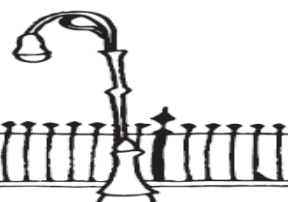
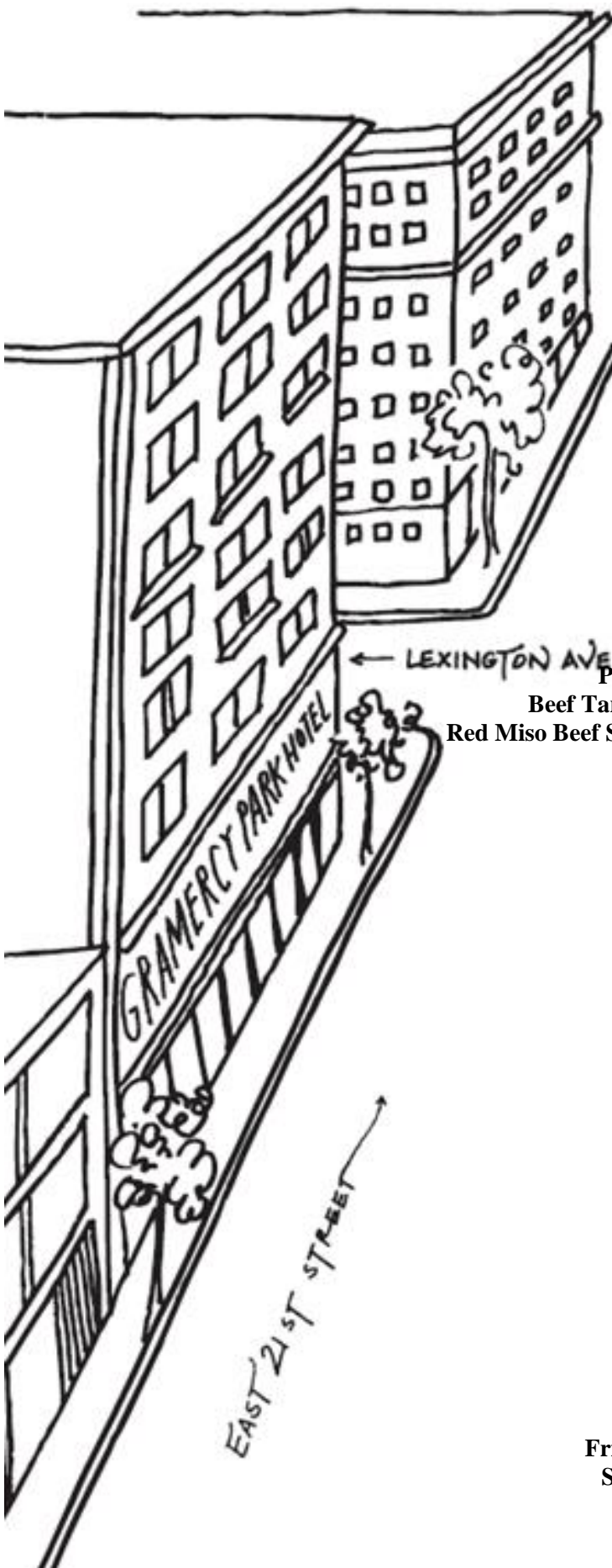
Eggplant & Roasted Pepper *Fried Mozzarella, Pizza Bianca 18*

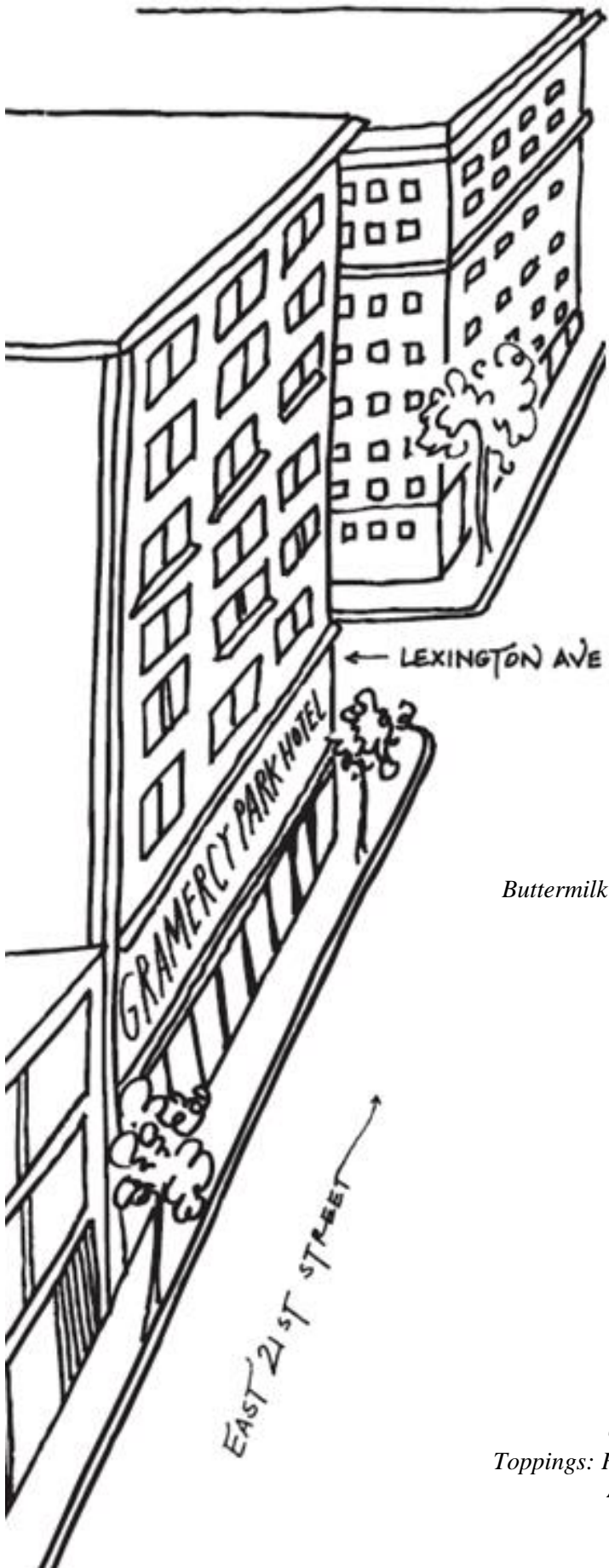
Roasted Porchetta *Broccoli Rabe, Provolone, Ciabatta 20*

Fried Chicken Sandwich *Ranch Dressing, Dill Pickle, Potato Roll 20*

Slider *Pat LaFrieda Beef, Gorgonzola, Special Sauce, Potato Roll 22*

Short Rib & Fontina Panino *Tomato-Onion Chutney, Flauta 25*





STANDING ROOM ONLY

MEDITERRANEAN STATION 50

*Seared Lamb, Roasted Steak or Market Vegetable Skewer
Moroccan Chicken Tagine
Accompaniments: Hummus, Baba Ghanoush, Pita, Jeweled Rice
Cucumber, Tomato, Feta & Herb Salad*

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 Crudit , Dips
Carta Di Musica*

SOUTHERN STATION 60

*Choice of 2 Mains & 3 Sides
Pulled Pork, BBQ Brisket, Fried Chicken, Shrimp & Grits
Buttermilk Biscuits, Green Goddess Tomato Salad, Citrus Cabbage Fennel Slaw
Artisanal Mac & Cheese, Herbed Fingerling Potato Salad*

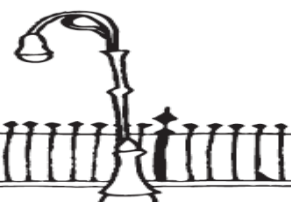
*Accompaniments: BBQ Sauce, Dill Pickles
Potato Rolls or Sliced White Bread*

CARVING STATION 60/ 250 server

*25 Guest Minimum
Choice of 1 Meat & 2 Sides
Creekstone Sirloin, Roast Turkey, Pork Loin
Market Green Salad, Artisanal Mac & Cheese
Herbed Shoestring Fries, Heirloom Tomato Salad*

TAQUERIA 60

*Choice of 3 Mains
Grilled Steak, Roasted Chicken, Carnitas, Roasted Market Vegetables
Toppings: Fresh Tomato, Watermelon Radish, Marinated Onions, Lime, Cilantro
Accompaniments: Corn Tortillas, Roja & Verde Salsa, Cotija Cheese,
Heirloom Bean Medley, Yellow Rice*



STANDING ROOM ONLY

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 65

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

OYSTER BAR 55

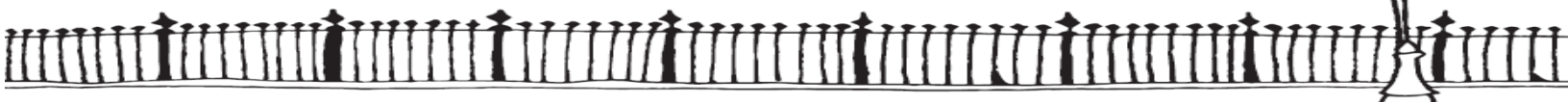
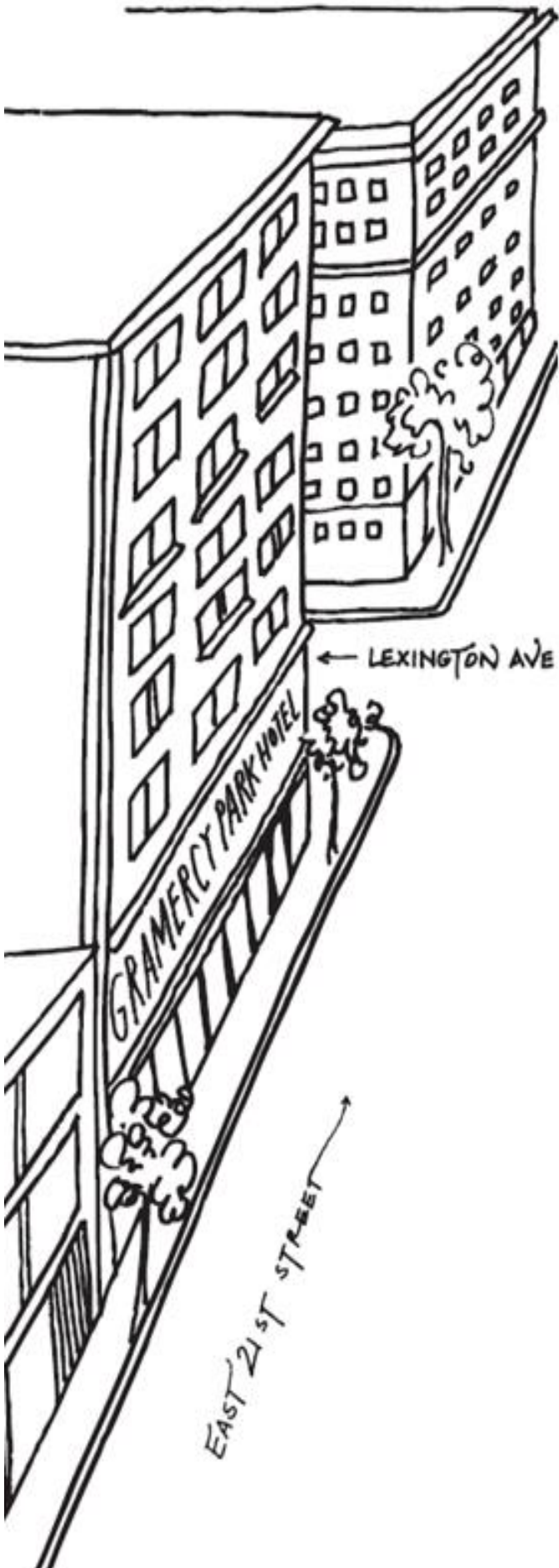
*Freshly Shucked East & West Coast Oysters
Lemon, Mignonette & Cocktail Sauce*

ADD CHAMPAGNE 67 / 250 server

Oysters & Two Champagnes

ADD MARTINIS 70 / 250 bartender

Oysters, Gin & Vodka Martinis Made Fresh In Front Of You



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

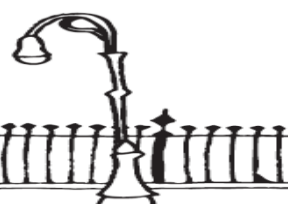
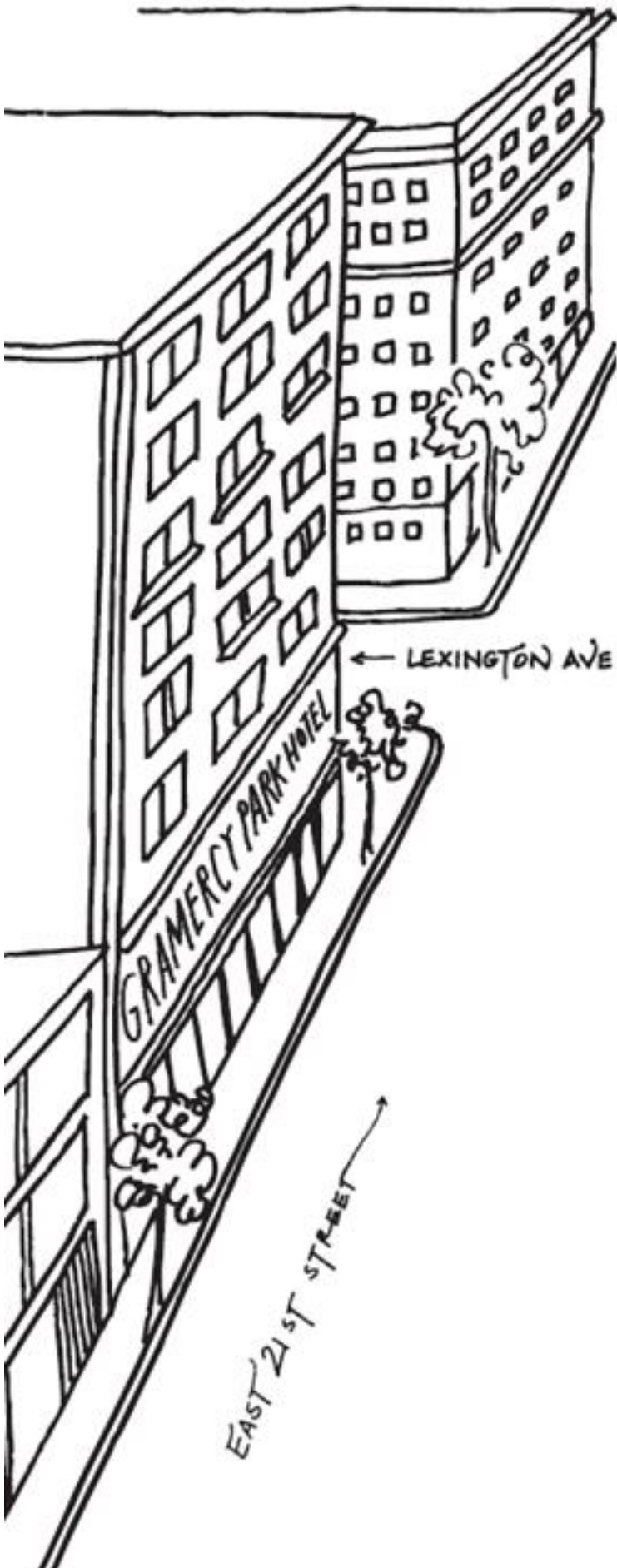
French Silk
Lemon Meringue
Apple Crumb
Pumpkin
Maple Pecan
Sweet Cream & Chocolate Gelato

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
Chocolate, Chocolate Sprinkles
Mocha, Espresso & Cocoa Nibs

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

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*

GELATERIA 30 /125 server

3 Gelato Flavors with Seasonal Toppings

SCOTCH & CHOCOLATE 45 /125 server

Tasting Of 3 Scotches With Paired Chocolates

TAKE AWAY TREATS

all items include packaging & ribbon

Cream Cheese Crumb Cake 10

Monogrammed Sugar Cookies Royal Icing 12

Homemade S'more Cookies 15

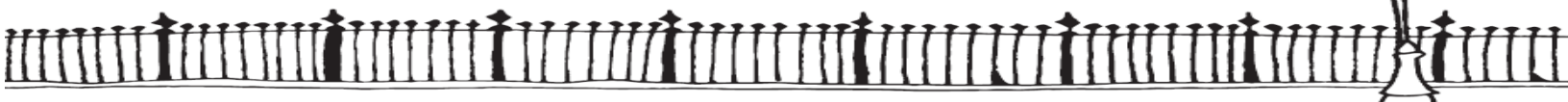
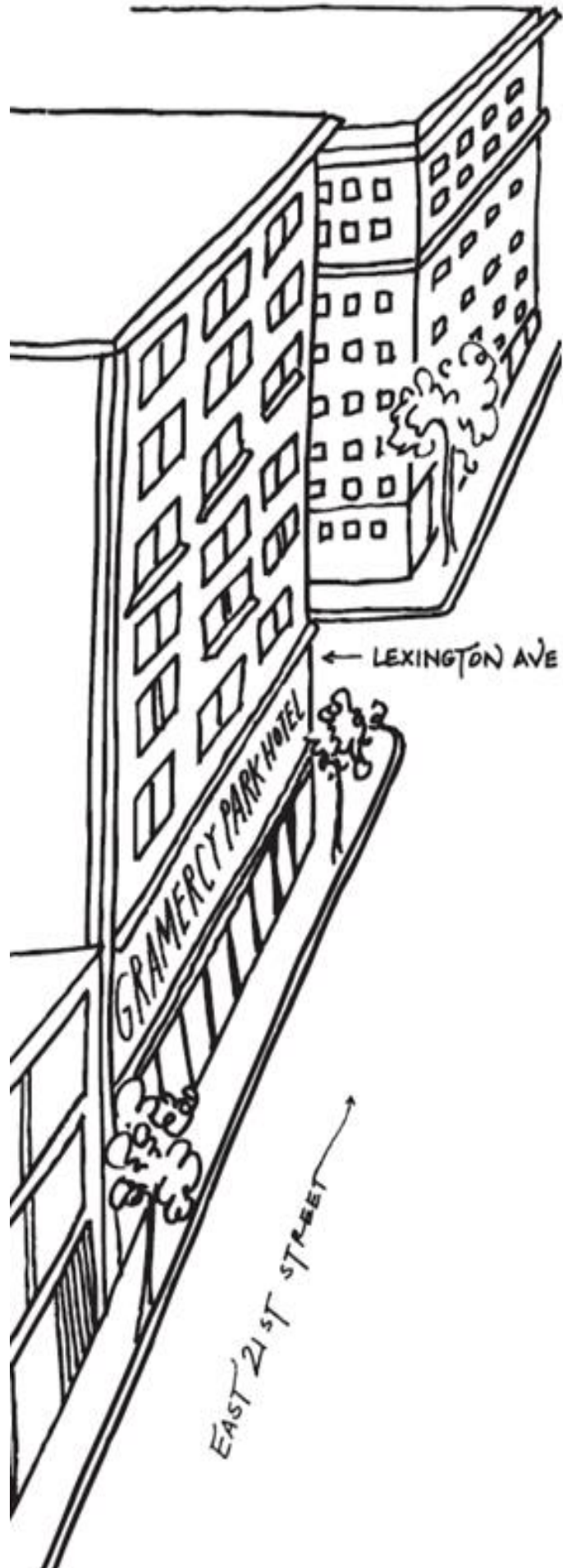
Homemade Individual Pies 20

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, Diplomático
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 2015
Chardonnay, Melville, Santa Barbara, California 2014
Assyrtiko Gai'a Wines, Thassilitis, Santorini, Greece 2015
Sauvignon Blanc Domaine Jean-Paul Balland, Sancerre, France 2015

SPECIALTY RED (UPGRADE) 20

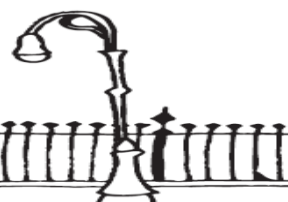
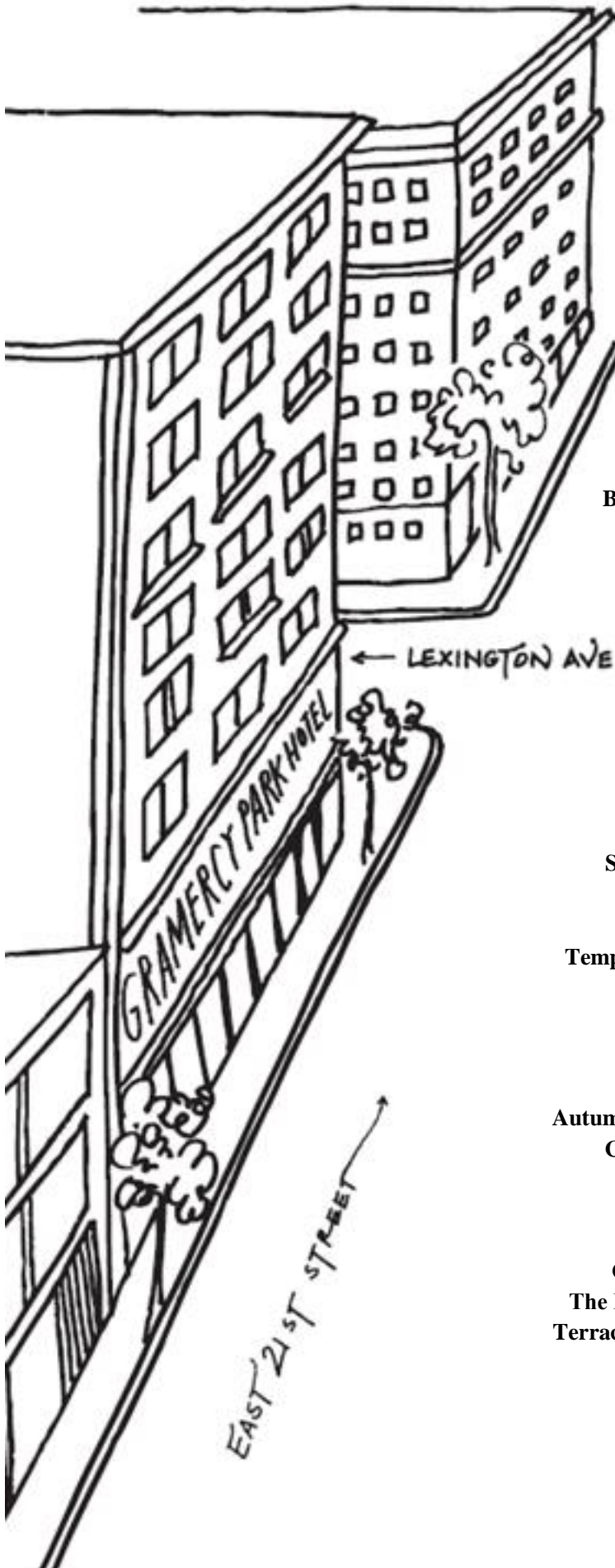
Tempranillo Herederos Del Marques De Riscal Reserva, Rioja Spain 2011
Pinot Noir Belle Pente, Willamette Valley, Oregon 2012
Bordeaux Blend St. Glingin, Bordeaux, France 2011
Chianti Classico Monte Bernardi "Retromarcia" 2013

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
Cider Punch Dark Rum, Apple Cider, Honey, Lemon, Cinnamon Stick
The Earl's Gin Sloe Gin, Dark Rum, Earl Grey Tea, Apricot Brandy, Lime
Terrace Coffee Bailey's, Bourbon, Coffee, Cream, Cinnamon, Orange Twist
Free Fall Whiskey, Amaretto, Lemon, Ginger Liqueur

SPECIALTY MOCKTAILS 6

Cider Punch
Iced Tea Chai Latte
Sparkling Pomegranate Lemonade



BEVERAGE 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

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*

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*

BAR BITES 35/3 Items

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

