

CURRENT FOOD & BEVERAGE MINIMUMS

Café and Bar Lurcat food and beverage minimums vary depending on the day of the week you book and the room in which you'll hold your event. These amounts are prior to tax or service charge being calculated. Should a group not reach their minimum; the difference will be added as a simple room charge. The Ceremony fee for 100 guests or less is \$1000. The Ceremony fee for guest counts over 100 and no more than 150 is \$2000. Full restaurant buy out options are also available upon request. Full restaurant buy out options are also available upon request.

PRIVATE DINING ROOM - (50-55 PEOPLE MAX)

Sunday - Thursday	\$1,500
Friday & Saturday	\$6,000

LOWER LEVEL CAFÉ SPACE SEMI-PRIVATE- PIPE AND DRAPE INCLUDED - (40 PEOPLE MAX) OFFERED WHEN PRIVATE DINING ROOM IS UNAVAILABLE

Friday & Saturday	\$4,000
Sunday	\$2,000

BAR MEZZANINE - (30 PEOPLE MAX)

Sunday - Thursday	\$500
Friday & Saturday	\$1,000

DINING ROOM CLOSURE - (150 PEOPLE MAX)

Monday - Thursday	\$15,000.00 F&B Minimum + \$500 Room Rental
Friday & Saturday	\$20,000.00 F&B Minimum + \$2000 Room Rental
Sunday	\$15,000.00 F&B Minimum + \$1000 Room Rental

BAR CLOSURE - (180 SEATED/225 COCKTAIL)

Monday	\$10,000.00 F&B Minimum + \$500 Room Rental
Tuesday & Wednesday	\$12,000.00 F&B Minimum + \$500 Room Rental
Thursday	\$15,000.00 F&B Minimum + \$500 Room Rental
Friday & Saturday	\$20,000.00 F&B Minimum + \$2000 Room Rental
Sunday	\$5,000.00 F&B Minimum + \$500 Room Rental

BUTLER PASSED & AMUSE BOUCHE APPETIZER MENU ~ 20 piece minimum each

Price per Piece

VEGETARIAN

Vermont Cheddar Cheese Puffs	\$3.50
Goat Cheese Crostini with Tomato Conserva and Chive Oil GF	\$3.75
Mushroom Crostini with Brie, Roasted Wild Mushrooms and Aged Balsamic GF	\$4.00
Marinated Cucumbers, Feta, Pink Peppercorn	\$3.75
Black Truffle Arancini, Taleggio Fonduta	\$6.00

VEGAN OPTIONS

White Bean Crostini with Thyme and Truffle Oil GF	\$3.75
French Fries Cones	\$4.00
Truffle Fry Cones	\$5.00
Tempura Vegetables with Sweet and Sour	\$3.50

SEAFOOD

Seared Ahi with Lemon Confit and Ponzu GF	\$5.00
Tuna Tartare with Ginger, Lime and Shiso GF	\$5.00
Mini Lurcat Crab Cakes with Dijon Aioli	\$4.75
Tempura Shrimp with Sweet and Sour	\$5.00
Mini-Shrimp Rolls with Sweet and Sour	\$4.75
Miso Sea Bass Bites (in a spoon) GF	\$5.50
Caviar Parfait, Egg, Chervil Mayonnaise	\$6.00
Scallops, Frisee, Neuskes Bacon Vinaigrette, Hock Glaze	\$5.50
Mini Lobster Roll on Brioche	\$6.00

MEATS

Red Table Royale Ham, Frisee, Brie, Ames Honey	\$5.00
Cheese Puffs Stuffed with Prosciutto, Vermont Cheddar Cheese and Onion Marmalade	\$4.50
Steak Tartare on Crostini GF	\$5.00
Thai Meat Balls with Pickled Cucumber, Toasted Peanuts and Yogurt GF	\$4.00
Bite Size Fried Chicken Sandwiches with Pickled Cucumber and Siracha Mayo	\$5.00
Lurcat Burger, Single	\$5.00
Bite Size Lurcat Burger, Single	\$4.50
Foie Gras Panna Cotta, Strawberry, Pine Nut Granola, Saba	\$6.50

GF - denotes items that can be made gluten free with 48 hours notice.

PLATTERS - *serves ~ 25

Crudités Platter	\$125
Grilled Vegetables	\$150
Artisan Cheese Platter, Dried Fruits, Nuts, Honey	\$175
Charcuterie Platter- Chef Selections of Meats, Mostarda, Olives	\$200
Jumbo Shrimp, Cocktail Sauce	\$225
Grand Seafood Tower	Market Price

EVENT MENU \$65.00 Per Person

FIRST COURSE - Individually Plated (Choose 1 to offer)

Apple, Cheese, Chive Salad

Winter Greens, Roasted Squash, Maple-Candied Almonds, White Cheddar

SECOND COURSE - Choice of (Choose 2 to offer)

Barbequed Salmon, Black Rice, Ginger, Scallion

Seared Ahi, Preserved Lemon, Ponzu, Cilantro-Chive

Miso Seabass, Rice Noodles, Cabbage Slaw (\$8.00 supplement)

Roasted Amish Chicken, Seasonal Vegetables, Chicken Jus

Pork Chop, Fig-Port Reduction, Blue Cheese Butter

Hanger Steak, Garlic Confit, Madeira

Filet Mignon 6 oz, Red Wine Syrup (\$8.00 supplement)

Vegetarian Risotto, Seasonal Vegetables

DESSERT COURSE - Individually Plated (Choose 1 to offer)

Warm Cinnamon Sugar Doughnuts

House Selection of Izzy's Ice Cream or Sorbet

Dark Chocolate Fudge Bar, Peanut Butter Panna Cotta, Black Sesame

Caramel, Peanut Butter Crunch

FAMILY STYLE SIDES

(add \$5.00 each per person)

Roasted Cauliflower

Potato Puree

Lurcat French Fries

Seasonal Vegetable

AMUSE BOUCHE

(add \$10.00 each per person)

Foie Gras Panna Cotta

Mini Lobster Roll

Caviar Parfait

Mushroom Crostini with Brie

EVENT MENU \$75.00 Per Person

FIRST COURSE - Individually Plated (Choose 1 to offer)

Apple, Cheese, Chive Salad
Winter Greens, Roasted Squash, Maple-Candied Almonds, White Cheddar
Crab Cake, Dijon Ailoi
Tuna Tartare, Ginger, Lime Shiso
Red Table Royale Ham, Friseé, Triple Cream, Ames Honey

SECOND COURSE - Choice of (Choose 2 to offer)

Miso Seabass, Rice Noodles, Cabbage Slaw
Barbequed Salmon, Black Rice, Ginger, Scallion
Seared Ahi, Preserved Lemon, Ponzu, Cilantro-Chive
Sea Scallops, Charred Brussels Sprouts, Frisee, Hock Glaze
Roasted Amish Chicken, Seasonal Vegetables, Chicken Jus
Pork Chop, Fig-Port Reduction, Blue Cheese Butter
Hanger Steak, Garlic Confit, Madeira
Filet Mignon 6 oz, Red Wine Syrup (\$8.00 supplement)
Vegetarian Risotto, Seasonal Vegetables

DESSERT COURSE - Individually Plated (Choose 1 to offer)

Warm Cinnamon Sugar Doughnuts
House Selection of Izzy's Ice Cream or Sorbet
Dark Chocolate Fudge Bar, Peanut Butter Panna Cotta, Black Sesame
Caramel, Peanut Butter Crunch
Caramelized Pavlova, Candied Pineapple, Passionfruit Crema,
Vanilla-Spiced Crumble (Seasonal)

FAMILY STYLE SIDES

(add \$5.00 each per person)

Roasted Cauliflower
Potato Puree
Lurcat French Fries
Seasonal Vegetable

AMUSE BOUCHE

(add \$10.00 each per person)

Foie Gras Panna Cotta
Mini Lobster Roll
Caviar Parfait
Mushroom Crostini with Brie

EVENT MENU \$85.00 Per Person

FIRST COURSE - Individually Plated (Choose 1 to offer)

Crab Cake, Dijon Aioli
Tuna Tartare, Ginger, Lime Shiso
Red Table Royale Ham, Friséé, Triple Cream, Ames Honey
Octopus Tonnato, Crispy Potato, Arugula (\$5.00 supplement)

SECOND COURSE - Individually Plated (Choose 1 to offer)

Apple, Cheese, Chive Salad
Winter Greens, Roasted Squash, Maple-Candied Almonds, White Cheddar

THIRD COURSE - Choice of (Choose 2 to offer)

Miso Seabass, Rice Noodles, Cabbage Slaw
Barbequed Salmon, Black Rice, Ginger, Scallion
Seared Ahi, Preserved Lemon, Ponzu, Cilantro-Chive
Sea Scallops, Charred Brussels Sprouts, Frisee, Hock Glaze
Roasted Amish Chicken, Seasonal Vegetables, Chicken Jus
Pork Chop, Fig-Port Reduction, Blue Cheese Butter
Hanger Steak, Garlic Confit, Madeira
Filet Mignon 6 oz, Red Wine Syrup
Vegetarian Risotto, Seasonal Vegetables

DESSERT COURSE - Individually Plated (Choose 1 to offer)

Warm Cinnamon Sugar Doughnuts
House Selection of Izzy's Ice Cream or Sorbet
Dark Chocolate Fudge Bar, Peanut Butter Panna Cotta, Black Sesame
Caramel, Peanut Butter Crunch
Caramelized Pavlova, Candied Pineapple, Passionfruit Crema,
Vanilla-Spiced Crumble (Seasonal)
Labneh Custard Cream, Pistachio Fairy Floss, Sumac, Kataifi

FAMILY STYLE SIDES

(add \$5.00 each per person)

Roasted Cauliflower
Potato Puree
Lurcat French Fries
Seasonal Vegetable

AMUSE BOUCHE

(add \$10.00 each per person)

Foie Gras Panna Cotta
Mini Lobster Roll
Caviar Parfait
Mushroom Crostini with Brie

CELEBRATION CAKES

Contact Person: _____

Telephone #: _____

Reservation Name & Date: _____

Guest Count: _____

6"	serves 8-12	\$50.00
10"	serves 16-20	\$75.00
12"	serves 24-30	\$125.00
Half Sheet cake		\$150.00 (24, 36 or 48 cut)

_____ WHITE ON WHITE - white chocolate cake, white chocolate chantilly cream

_____ TRIPLE CHOCOLATE CREAM CAKE - devil's food cake, milk chocolate mousse, dark chocolate glaze

_____ CARROT CAKE - traditional carrot cake with or without nuts, cream cheese mousse

_____ LEMON MERINGUE - lemon cake, lemon curd, toasted meringue

_____ CHOCOLATE TRUFFLE TORTE ***Gluten Free - flourless dark chocolate torte, chocolate glaze, fresh raspberries

_____ STRAWBERRIES AND CREAM - vanilla genoise, cream cheese mousse, fresh strawberries

_____ WHITE CHOCOLATE RASPBERRY GATEAUX - white chocolate cake, raspberry chantilly cream, raspberry jam

_____ VANILLA BEAN CHEESECAKE - vanilla cheesecake, white chocolate chantilly cream

_____ SALTY CARAMEL - caramel cake, salty caramel buttercream

_____ RED VELVET - red velvet cake, cream cheese mousse

_____ ITALIAN CHOCOLATE ALMOND - toasted almond, dark chocolate, biscotti crumbs, almond chantilly cream