

PIER SIXTY | THE LIGHTHOUSE | CURRENT

| Wedding Menu |





COCKTAIL RECEPTION

Eight Passed Hors d'oeuvres, Five Hot & Three Cold, And Two Stations

HOT HORS D'OEUVRES

| SELECT FIVE |

SPAGHETTI & MEATBALLS

angel hair custard, tiny meatballs, tomato gravy

ADOBE BEEF SHORT RIBS gf

smoky chipotle glaze

STEAK FRITES gf

potato confit, béarnaise

REUBEN CROQUETTES

pickled mustard seeds, cornichons

BLANKETED FRANKS

caraway kraut mustard sauce

SMOKED SALMON CROQUE MONSIEUR

green herb dust

SHRIMP & GRITS FRITTERS

corn ancho crema, salsa verde

CRAB CAKES

avocado cilantro sauce

PEKING DUCK WONTONS

hoisin sauce, radish, scallion

SWEET CHILI LIME CHICKEN

pickled cucumber & daikon

MAC & CHEESE CUPCAKES

smoked tomato chutney

ONION SOUP-WHICH

truffled gruyere, caramelized onion jam

TRUFFLED ARANCINI

mushroom, fontina, oregano

MEDITERRANEAN VEGETABLE TARTINE gf

mozzarella, parmigiana, basil

PORTOBELLO MUSHROOM STEAK FRIES

balsamic aioli

CAULIFLOWER PIZZETTA gf

artichokes, fontina cheese, kale lemon

| [IMAGES AVAILABLE](#) |



COLD HORS D'OEUVRES

| SELECT THREE |

KOREAN SPICED SHORT RIB

taro root "taco" shells, lime, radish, gochujang glaze

CLASSIC SHRIMP COCKTAIL gf

horseradish gin cocktail sauce

TUNA TARTARE SPRING ROLLS

sesame, chive, sriracha aioli

BLACKENED MAHI TACOS gf

lime avocado sauce

THAI CHICKEN gf

peanuts, red chili, red endive spear

BRUSSELS WALDORF

smoked chicken, apple, pecans

BEET & GOAT CHEESE

shallot red wine confit, raisin nut croustade

CAESAR BITES

kale, smoked sundried tomato, peppered pecorino

AVOCADO TOAST

ginger, radish, chia pink peppercorn dust

ARTISAN VEGETABLE SUSHI gf+v

pickled beet, butternut squash & cucumber, quinoa

PERSIAN CUCUMBER CUPS gf+v

Fava bean hummus, olive tapenade, za'atar

DEVILED QUAIL EGGS gf

Pickled beets, dill, root chip

CITRUS WATERMELON BITES gf ss

Feta, lime gastrique, basil, ancho salt

| [IMAGES AVAILABLE](#) |



HORS D'OEUVRES ENHANCEMENTS

LOBSTER ROLLS

maine lobster salad, herb buttered brioche bun
old bay dusted potato chips
\$10 per person

SHRIMP PO BOY TACOS & JULEPS

crispy cornmeal shrimp, cider remoulade slaw
flour tortillas, smoky potato chip crumble
bourbon peach juleps
\$15 per person

GRILLED BABY LAMB CHOPS *gf*

dijon shallot marinade, lemon mint chutney
\$10 as one of 8 or \$13 as one additional

ROVING RAW BAR *gf*

jumbo gulf shrimp, cocktail sauce
cotuit oysters, horseradish mignonette
littleneck clams on the half shell, salsa verde
\$15 as one of 8 or \$20 as one additional

ROVING CLASSIC SUSHI

spicy tuna | salmon avocado | surimi california roll
drizzles: ginger sesame glaze | wasabi aioli
snacks: shishito peppers | prawn chips | watermelon radish
\$15 as one of 8 or \$20 as one additional

ROVING CONTEMPORARY SUSHI

hamachi, blue fin, avocado | spicy kani salmon
bbq eel kimchi & asparagus
drizzles: ginger sesame glaze | wasabi aioli
snacks: shishito peppers | prawn chips | watermelon radish
\$18 as one of 8 or \$23 as one additional

SURF BOARD SUSHI

catch the tastiest wave - full size surf boards
manned by 2 server dudes, roving the room
maki rolls: tuna | salmon | kani | veggie *gf*
drizzled with a trio of sauces
prawn chips | wasabi spice pea crunch
\$18 as one of 8 or \$23 as one additional

SLIDERS, TOTS & SHAKES

| SELECT ONE |
| SIRLOIN | TURKEY | IMPOSSIBLE MEATLESS |
cheddar, caramelized onion jam, smoked tomato aioli
Truffled Tater Tots, Spiked Rum Coke Shakes
\$13 per person

DOGS THREE WAYS

corn dog lollipop bites | classic franks in a blanket
mini salt & caraway dusted pretzel dogs
honey grain mustard |spiced up ketchup
\$12 per person

| [IMAGES AVAILABLE](#) |



COCKTAIL STATIONS

| SELECT TWO STATIONS |

MEDITERRANEAN TAPAS STATION

WOOD GRILLED SKEWERS

| SELECT ONE |

| GRILLED CHICKEN | CITRUS MAHI MAHI |

| LAMB MEATBALLS |

cilantro pesto, assorted hot sauces

COUSCOUS PILAF v

dried fruit, edamame, citrus, chives

FALAFEL QUINOA FRITTERS gf

harissa raita drizzle, cucumber tomato & olive salad

SPANAKOPITA HAND PIE

spinach, leek, feta & dill custard phyllo, red pepper salsa

CHARRED BABY CARROTS & ZUCCHINI gf

toasted moroccan spices, feta dust, mint, candied ginger

WATERCRESS SALAD gf+v

dates, celery, radishes, oranges, almonds, mustard seeds

ROASTED RED PEPPER HUMMUS gf+v

poppadum, pita

ADDITIONAL TAPAS MAIN SELECTIONS

\$7 per person, per selection

FAR EAST FUSION STATION

WOK FRY

| SELECT ONE |

| FILIPINO STYLE PORK PERNIL |

| BALI STYLE SHRIMP & SCALLOPS |

| RENDANG STYLE BEEF | SHANGHAI STYLE DUCK |

| INDONESIAN STYLE TOFU |

bok choy, broccoli leaves, green beans, edamame, peppers
steamed asian pancakes, lettuce cup
toasted coconut, candied peanuts
scallion threads, papaya slaw

DUMPLINGS

| SELECT ONE |

| PAN SEARED SHRIMP | EDAMAME |

yuzu ginger glaze, house made sriracha

ADDITIONAL ITEMS

BIBIMBAP RED & BASMATI RICE gf

shiitake mushrooms, pickled carrots, pea shoots, soft egg

FUSION PIZZA

smoked tofu, mild kimchee, broccoli stems, cilantro pesto

CRISPS

curried plantains | nori rice crackers | prawn chips

ADDITIONAL WOK FRY SELECTIONS

\$7 per person, per selection

| [IMAGES AVAILABLE](#) |



TRATTORIA STATION

PASTA

| SELECT ONE |

| SHRIMP SCAMPI RISOTTO gf |

peas, lemon zest, chives, scampi tomato broth

| WHITE LASAGNA |

spinach, leeks, basil, tomato sauce

| ARTISAN CAVATAPPI |

butternut squash, brussels sprouts, rosemary brown butter

| BAKED MACCHERONI |

bacon, roasted peppers, pink ricotta tomato sauce

| TORTELLINI VERDE |

asparagus, tomatoes, smoked mozzarella, pesto

| ORECCHIETTE TOSCANO |

fennel sausage, broccoli rabe, white beans, roasted peppers

SLIDERS

| SELECT ONE |

| MEATBALL SLIDERS |

fire roasted pepper sauce

| CHICKEN PARMIGIANA SLIDERS |

tomato basil sauce

ADDITIONAL ITEMS

WARM CAPRESE

fresh mozzarella, dusted in basil crumbs
warm tomato salad, balsamic syrup, crispy prosciutto, pesto

BALSAMIC ROASTED MEDITERRANEAN VEGETABLES gf+v

zucchini, yellow squash, eggplant, baby bell peppers

HOUSE MADE FOCACCIA

caramelized onion olive | apricot cranberry pistachio
infused oils - truffled porcini | lemon parsley | pepper roast garlic

MARINATED CRACKED OLIVES | CAPERBERRIES gf+v

ADDITIONAL PASTA SELECTION

\$6 per person, per selection

| [IMAGES AVAILABLE](#) |



SOUTHERN COMFORT STATION

| SELECT ONE |

| CAJUN FRIED CHICKEN | SHRIMP ETOUFFEE |
corn griddle cakes, pickled vegetable chow chow
creole tomato sauce

ADDITIONAL ITEMS

SAVORY SHORT RIB IN A JAR

carrot yam mash, chipotle crumb crust

MAC & CHEESE CUPCAKES

cheddar, pimentos, crispy kale, salsa verde

SWEET POTATO FRIES gf

sage & smoked sea salt, honey grain mustard sauce

BAYOU SALAD gf+v

peaches, candied peanuts, carrots, cabbage
peach bourbon vinaigrette

SOUTHERN SNACKS gf

bbq spiced house made potato chips | baked okra crisps
caramelized vidalia onion dip

ARTISAN CARVING & GRIDDLE STATION

CARVED SELECTIONS

| SELECT ONE |

| TRI TIP BEEF SIRLOIN | BRAISED LAMB SHANK |
| BALLOTINE OF TURKEY | FARM RAISED CHICKEN |

GRIDDLED SELECTIONS

| SELECT ONE |

| ROSEMARY GRILLED SALMON |
| CITRUS DIJON SHRIMP & SCALLOPS |
| CHICKEN CHORIZO & CHICKEN APPLE SAUSAGES |
| GLAZED & SMOKED DUCK BREAST & CONFIT |

ADDITIONAL ITEMS

Chimichurri | horseradish mustard aioli | artisanal breads

BUFFALO STYLE POTATO STEAK FRIES

frank's red hot gastrique, blue cheese fondue

PUB SALAD

kale, celery root, kohlrabi, fennel, broccoli leaves
bacon, crispy parmigiana, cocoa nibs

JARDINIÈRE VEGETABLES gf+v

zucchini, golden cauliflower, baby carrots, pepperonata

| [IMAGES AVAILABLE](#) |



CONTEMPORARY DELI STATION

| SELECT ONE |

| CORNED BRISKET OF BEEF |

caraway kraut, two mustard sauce, russian aioli, mini pretzel croustades

| GRILLED FREE-RANGE CHICKEN SAUSAGES |

brooklyn lager grain mustard aioli, shaved cabbage slaw, pretzel roll

| PASTRAMI REUBEN MEATBALL SLIDERS |

gruyere, house kraut, russian dijon aioli, caraway bun

ADDITIONAL ITEMS

BAGEL & LOX BREAD PUDDING

everything spice, horseradish lemon crème fraiche

PAN SEARED WILD MUSHROOM PIEROGIS

caramelized onions, shiitake chips, truffle brown butter

THE BIG APPLE FLATBREAD

ny state cheddar, hudson valley apples, smoky bacon, watercress

RED VEGGIE SLAW *gf*

beets, cabbage, kale, parsnips, apples, cranberries, honey caraway vinaigrette

HOUSE BRINED PICKLES FOUR WAYS *gf+v*

garlic dill, half sour, spicy mustard seed, bread & butter

ADDITIONAL COCKTAIL STATIONS

\$15 per person for one additional station

\$25 per person for two additional stations

\$30 per person for three additional stations

| [IMAGES AVAILABLE](#) |



AUTHENTIC JAPANESE SUSHI BAR

Sushi Chef & Assistant In Traditional Wear Or Black Chef's Coat

SASHIMI

Tuna | salmon | yellowtail | red snapper

SUSHI

Tuna | shrimp | salmon | yellowtail | red snapper

MAKI

passion roll | eel | rainbow | spicy tuna | California | blossom roll | fuji | shrimp tempura | salmon | tuna & cucumber

steamed edamame | sesame wakame salad | kani salad | soy sauce | pickled ginger | wasabi

\$38 per person

\$275 per chef (number of chefs, 1 per 100 guests)

CLASSIC SEAFOOD BAR

JUMBO SHRIMP COCKTAIL gf

poached with old bay spices

EAST & WEST COAST OYSTERS gf

on the half shell

LITTLENECK CLAMS gf

on the half shell

cocktail sauce | wasabi sauce | mignonette | citrus wedges | horseradish | tabasco | oyster crackers

\$29 per person

OPTIONAL SEAFOOD BAR ENHANCEMENTS

MAINE LOBSTER TAILS gf

steamed spicy ale & bay leaf broth, tarragon mustard sauce
\$20 per person

LOBSTER ROLLS

herb buttered brioche bun, old bay dusted potato chips
\$15 per person

HAND ROLLED MAKI SUSHI

spicy tuna | barbecued eel | tempura shrimp
yuzu vegetable | salmon avocado
pickled ginger | wasabi, soy sauce
\$16 per person

CEVICHE TWO WAYS

chipotle scallop - corn & black bean, avocado, plantain chip
coconut lime tuna - papaya, wakame, sesame wonton crisp
\$10 per person

JUMBO LUMP CRABCAKES

truffled vegetable slaw, lemon dill aioli
\$10 per person

BAKED LITTLENECK CLAMS

pancetta bell pepper crust
\$9 per person

| [IMAGES AVAILABLE](#) |



ARTISANAL CART ENHANCEMENTS

Can Be Also Offered After Desserts as a Late-Night Enhancement

POKE BOWL CART

POKE BOWLS TWO WAYS gf

Sesame Jalapeno Tuna | Yuzu Ginger Shrimp
brown & red rice, pineapple, avocado, watermelon radish

CUCUMBER LIME GRANITA gf+v

scooped to order in poke bowls

PICKLED JICAMA & PINEAPPLE gf+v

chipotle-lime tequila syrup

BLISTERED SHISHITO PEPPERS gf+v

sesame, yuzu, soy, ginger

HOUSE MADE HOT SAUCES gf+v

mango habanero, green chili verde, smoked pepper sriracha
\$16 per person

NEW ENGLAND SEAFOOD CART

MINIATURE LOBSTER ROLLS

buttered top slider buns

OLD BAY POTATO CHIPS gf+v

CORN & CLAM CHOWDER gf

dill cornbread croutons

VODKA SPIKED ARNOLD PALMERS

\$20 per person

NOODLE CART

PAD THAI NOODLE SALAD v

individual take out containers, chorks
asian vegetables, thai basil, peanuts

SUSHI ROLLS

tuna | california | salmon rolls

SHRIMP GYOZA

red chili & ponzu sauces

SPICED NORI RICE CRACKERS gf

RASPBERRY GINGER PLUM WINE SPRITZERS

\$15 per person

MINI CRISPY TACO & MARGARITA CART

MINI CRISPY TACO DUO

| SELECT TWO |

| SPICED PERNIL GF | BARBECUED BEEF |

| CHILI LIME CHICKEN GF |

| CILANTRO GRILLED MAHI GF | ADOBE VEGETABLES GF |

ADDITIONAL ITEMS

TACO BOATS gf+v

cabbage salad, avocado sauce, salsa, assorted hot sauces

BLOOD ORANGE JALAPEÑO MARGARITAS

\$15 per person

| [IMAGES AVAILABLE](#) |



PLATED DINNER

Appetizer, Salad Course Choice Of Two Entrées Table Side, Plated Dessert or Butler Passed Dessert

APPETIZER

| SELECT ONE |

AHI TUNA AVOCADO SALAD

grapefruit, cucumber carpaccio, soft herb nest
sesame crisp

SHRIMP & GREENMARKET VEGETABLES

baby cress, pickled mustard seeds, horseradish herb puree

MEDITERRANEAN BURRATA

shaved ratatouille vegetables,
kale & fennel caesar salad, basil focaccia crostini

HEIRLOOM TOMATO BURRATA ss

charred corn, grilled baby zucchini, focaccia shards
kale basil pesto

TOMATO CAPRESE TWO WAYS

pearl & bocconcini mozzarella, kalamata olives
affilla cress, basil, smoked pretzel crostini

BURRATA & BUTTERNUT SQUASH CARPACCIO gf fw

citrus, fig, pomegranate seeds, micro sorrel
savory granola crunch

BURRATA & HEIRLOOM BEET CARPACCIO gf

citrus, berries, dried fig, frisée, savory granola crunch

EGGPLANT "PARM" RISOTTO

heirloom tomatoes caprese burrata, tomato beurre blanc

ARTISANAL CACIO & PEPE RISOTTO gf ss

burrata, tomato, grilled corn
shallot jam, basil pesto

TRUFFLED CACIO & PEPE RISOTTO gf fw

burrata, roasted carrots, parsnips, winter squash,
shallot jam, kale pesto

ARUGULA ENDIVE SALAD

pearl mozzarella, tomatoes, pinenuts, basil
parmigiana olive oil crostini

GOAT CHEESE SALAD

Lemon truffle goat cheese ovalinis, asparagus
snow & snap peas, maitakes, chickpea flatbread

FIELD GREENS SALAD

goat cheese, blistered grapes, dried cranberries,
spiced walnuts, caramelized shallot lavash

| [IMAGES AVAILABLE](#) |

(ss) spring summer

(fw) fall winter

PIER SIXTY | THE LIGHTHOUSE | CURRENT

(v) vegan

(gf) gluten free



SALAD COURSE

| SELECT ONE |

SALAD OF BABY GREENS

goat cheese, dried cranberries, spiced walnuts
sage balsamic flatbread

TRI COLORE CAESAR SALAD

romaine, radicchio & arugula, shaved parmigiana
asiago crispy prosciutto flatbread, caesar vinaigrette

GORGONZOLA SALAD

mesclun, candied walnuts, blistered grapes
fig, shallot & thyme flatbread

ARUGULA SALAD

fennel, teardrop tomatoes, parmigiana
black olive & basil flatbread

HUDSON VALLEY SALAD

Kale, radicchio, apple, shallots, feta cheese
Honey sunflower seed flatbread

GRANITAS (Optional Enhancement)

| SELECT ONE, TWO OR THREE |

SPIKED RUM MOJITO **gf+v**

served in a lime wedge on a sea salt sugar bed

SPIKED GINGER LIMONCELLO **gf+v**

served in a lemon wedge on a lavender sugar bed

SPIKED MULLED RED SANGRIA **gf+v**

served in a lemon wedge on a cinnamon sugar bed

SPIKED BLOOD ORANGE MARGARITA **gf+v**

served in a lime wedge on a lime sugar bed

SPIKED STRAWBERRY ROSÉ GRANITA **gf+v**

served in a lime wedge on a strawberry sugar bed

SPIKED BASIL RUBY RED PALOMA **gf+v**

served in a lime wedge on a citrus sugar bed

\$10 per person

\$12 per person for 2 selections

\$13 per person for 3 selections

| [IMAGES AVAILABLE](#) |



ENTRÉE COURSE

| SELECT TWO |

A Silent Vegetarian Entrée Will Be Available

ARTISAN STEAKHOUSE BEEF

duck fat fingerlings, vine tomato, cipollini onion,
cauliflower creamed spinach, house made steak sauce

TRUFFLED FILET OF BEEF

potato leek gratin, asparagus, fennel, arugula
confit tomato, truffled beef jus

BOURBON MUSTARD FILET OF BEEF

pan seared spaetzle, cauliflower, wild mushrooms
peas, horseradish, soft herbs
***short rib can be substituted for tournedo if preferred*

GREEN MARKET BRAISED SHORT RIB

arugula whipped potatoes, roasted heirloom carrots
affilla cress, san marzano beef jus
***tournedo can be substituted for short rib if preferred*

BISTRO BEEF SHORT RIB

potato gratin, mediterranean vegetable palette
shallot jam, pinot noir demi
***tournedo can be substituted for short rib if preferred*

PAN SEARED DAY BOAT COD gf

golden risotto, carrot, parsnip, yellow beets
root vegetable crisps, carrot ginger sauce, arugula oil

GREENMARKET DAY BOAT COD gf

basil zucchini, yellow squash, tomatoes, rainbow potatoes
soft herb nest, saffron lemon beurre blanc

BRANZINO PLANCHA

fregola pilaf, asparagus, green chickpeas
eggplant caponata, yellow tomato vinaigrette

CITRUS BRANZINO

toasted fregola pilaf, celery root, asparagus
creamy leeks, orange saffron beurre blanc

BRANZINO PROVENCAL

lemon fennel leek confit, citrus gastrique, cauliflower puree
grilled artichokes, kale, thyme maitake mushrooms

CRISPY POTATO CHIVE CRUSTED SALMON

truffled cauliflower puree, frizzled leeks
lemon glazed asparagus, saffron beurre blanc

BASIL ROASTED FARM RAISED CHICKEN gf

saffron risotto pancake, slow roasted peppers
fennel, eggplant, arugula, balsamic tomato chutney

JARDINIÈRE FARM RAISED CHICKEN

carrot & truffled yukon potato purée, snap peas
pea shoots, dijon tarragon chicken jus

ROAST FARM RAISED CHICKEN

truffled potato puree, broccolini, heirloom carrots
white wine chicken jus

FARM TO TABLE CHICKEN

colorful garden vegetables, heirloom beans
pea shoots, sunflower seeds, lemon white wine jus

FAMILY STYLE HERBED POMMES FRITES gf

served in individual corrugated cups
mini squirt bottles: truffle aioli, house made ketchup
\$6 per person

CHOICE OF THREE ENTREES
\$12 Per Person

| [IMAGES AVAILABLE](#) |



BUTLER PASSED SWEETS

SELECT | THREE BUTLER PASSED SWEETS | or | ONE PLATED DESSERT |

SUGAR-N-SPICE DUSTED CHURROS

dulce de leche

BITE SIZE PANCAKE STACK

ganache, strawberry jam, syrup

GILDED CHOCOLATE LAVA CAKE BITES

served warm & oozing

ICE CREAM SANDWICH POPS

strawberry funfetti | chocolate caramel crunch

CIDER BOURBON SLUSHIES fw

ginger shortbread

MINI CONES TWO WAYS

tiramisú pistachio cream | chocolate graham s'mores

TROPICAL FRUIT & RUM SLUSHIES ss

ginger shortbread

CUPCAKES TWO WAYS

lemon coconut meringue | devils food salted caramel

PIE & ICE CREAM

warm apple pies, cinnamon ice cream pops

CHOCOLATE DIPPED CHEESECAKE LOLLIPOPS

strawberry vanilla | caramel candied pretzel

MOD MACARONS

shimmers, dips & dusts

CEREAL & MILK

fruity pebble cereal cups, strawberry cream

JUST BAKED COOKIES

warm double dark chip & classic chocolate chip

CHERRY COKE CUPCAKES

funfetti topping

COOKIES & MILK

chocolate chip cookie cup, chocolate cream

MERINGUE PAVLOVAS gf

peach blueberry | raspberry ginger
grand marnier mascarpone

FROZEN CHOCOLATE CANNOLI

stracciatella gelato, strawberry jam

COOKIES & SHAKE SIPS

chocolate pretzel shortbread cookie
strawberry shake

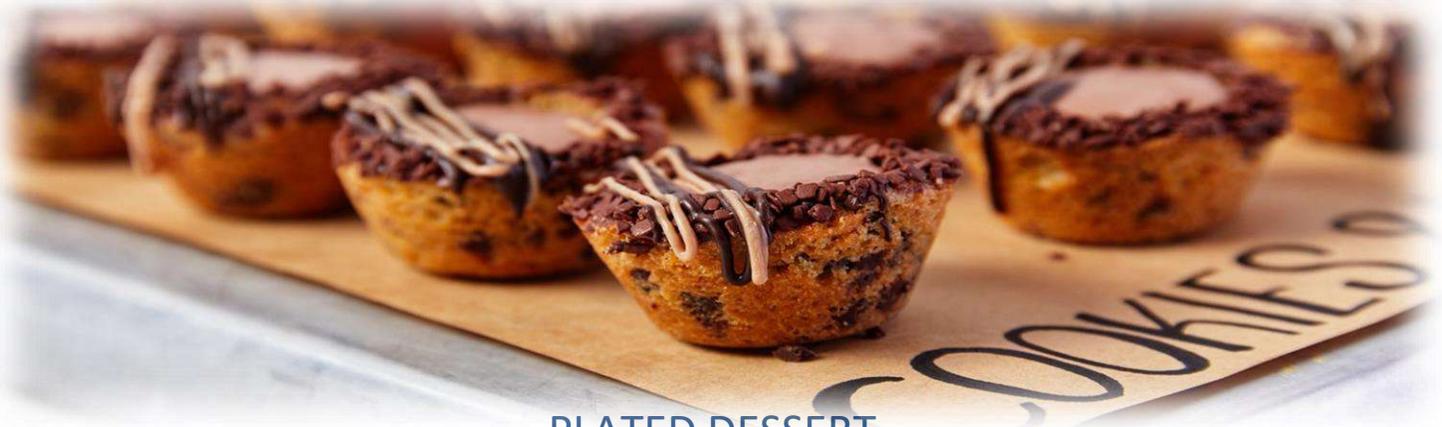
FROZEN COOKIE DÖ POPS

chocolate dipped with crunchies

\$6 per person, per item

for each additional item if or served in addition to dessert

| [IMAGES AVAILABLE](#) |



PLATED DESSERT

SELECT | THREE BUTLER PASSED SWEETS | or | ONE PLATED DESSERT |

DARK CHOCOLATE S'MORES CUSTARD CAKE

salted caramel, graham crumb crust
strawberries, blackberries, torched marshmallow meringue

MODERN MERINGUE TART

lemon cream, dulce de leche
raspberries three ways: compote, coulis, dust

COOKIES & SHAKE

warm chocolate chip cookie dough soufflé
strawberry milkshake, chocolate salted pretzel cookie

CHOCOLATE NAPOLEON

chocolate chiboust, caramel chantilly
orange berry salad, micro mint, red berry coulis

FROZEN ARTISAN MOCHA-CCINO BAR

chocolate coffee semifreddo, chocolate candy cookie
crunch, gold leaf chocolate, raspberry coulis

KEY LIME BERRY CHIFFON

chocolate lattice band
minted crushed berries, wild berry coulis

CRISP IN A JAR À LA MODE

sorbet & vanilla ice cream bar with | SELECT ONE |
| SPICED APPLE | BERRIES | PEACH BLUEBERRY |

CHOCOLATE CARAMEL PAVE

chocolate ganache tart, coffee meringue
salted caramel crème fraiche, straw-blue-black berries

DESSERT ENHANCEMENTS

CAPPUCCINO & ESPRESSO BARISTA BAR

regular & decaffeinated cappuccino & espresso
assorted biscotti, whipped cream, chocolate shavings, sugar in the raw, cinnamon
\$13 per person

CORDIAL & LIQUEUR PAIRINGS

can be added as an enhancement upon request
\$15 per person

| [IMAGES AVAILABLE](#) |



BUTLERED DESSERT ENHANCEMENTS

DONUT TOWERS

chocolate & vanilla glazed donuts
dusted & drizzled with a confetti of colorful treats
\$12 per person

AMPED UP SHAKE SIPS

strawberries & cream funfetti shake, cereal crunch
salted caramel butterscotch shake, pretzel crunch
\$10 per person

PIER SIXTY POP!

caramel popcorn, chocolate trio drizzle, dried fruit
served in mini hanging bags
\$7 per person

CHOCOLATE-CHOCOLATE-CHOCOLATE...

junk food bark | drizzled potato chips | Pier Sixty Pop!
dipped & dusted pretzel rods | cocoa malted milkshakes
double fudge brownie pops
\$11 per person

PRETZEL UMBRELLAS

sea salt caraway dusted soft pretzel
honey grain mustard | buttermilk ranch
smoky cheddar | chocolate caramel
\$12 per person

ESPRESSOTINI

vodka, grand marnier, espresso whip,
shaved chocolate rim, cocoa dusted gold leaf truffle
\$6 per person

DESSERT ENHANCEMENT CARTS

DONUT CART

CHOCOLATE & VANILLA GLAZED DONUTS

chocolate drizzles - dark | milk | white | strawberry
crunchies - mini chips | candied pretzels
colorful marshmallows | coconut
dusts: chocolate curls | sprinkles | dragées
\$14 per person

COOKIES to go CART

COOKIES

classic chocolate chunk | mudslide chip
snickerdoodles | granola raisin | coconut macaroons

CINNAMON MOCHA COFFEE fw CHOCO CARAMEL MILK ss

\$14 per person

| [IMAGES AVAILABLE](#) |

RETRO COOLER CART

| SELECT ONE, TWO OR THREE |

| POLKA DOT SPIKED PUSH POPS |

strawberry daiquiri limoncello | blood orange margarita

| POLKA DOT PUSH POPS |

watermelon green apple | chocolate strawberry

| ICE CREAM SUNDAE CUPS |

caramel chocolate oreo | strawberry coconut

| ICE CREAM SANDWICHES |

strawberry funfetti | vanilla devils food crunch
\$11 for a single duo | \$13 for double duo
\$15 for a triple duo



LATE NIGHT CART ENHANCEMENTS

Served Either During Event or As Guests Depart

BR-INNER CART

ORGANIC EGG SANDWICHES

| SELECT ONE |

| CLASSIC SCRAMBLED EGG SANDWICH |

cheddar, bacon, sesame seed brioche bun

| TRUFFLED SCRAMBLED EGG SANDWICH |

pancetta, creamed spinach, parmigiana brioche bun

ADDITIONAL ITEMS

HERB DUSTED TATER TOTS v

house made ketchup

ORANGE ALMOND FRENCH TOAST FINGERS

bourbon maple syrup, cinnamon nutella

BERRY SKEWERS gf+v

coconut, mint

\$17 per person

SUNBURST MIMOSAS

fresh orange juice, raspberry nectar, sparkling wine

\$3 per person

ICE CREAM CART

ASSORTED ICE CREAM & SORBETS

scooped to order in miniature dark & white cones

old fashion candy, sprinkles & marshmallows

\$14 per person

SNACK ATTACK CART

GRIDDLED CHEESE SANDWICHES

heirloom tomatoes, challah

PRETZEL DOG BITES

honey mustard | cheddar chipotle | parmigiana ranch

MARGHERITA FLATBREAD

fresh mozzarella, san marzano tomato sauce, basil

POPCORN gf

truffled parmigiana | tomato basil | bbq spice

PIER SIXTY POP!

caramel popcorn, chocolate trio drizzle, dried fruit

OLD FASHIONED SALTWATER TAFFY

\$20 per person

PRETZELS CART

TWO WAY MINI BUTTERY PRETZEL BITES

sea salt caraway | cinnamon sugar

OLD FASHIONED SOFT NY PRETZEL TWISTS

honey grain mustard | parmigiana ranch

smoky cheddar | chocolate caramel

AMISH SOURDOUGH HARD PRETZELS

CHOCOLATE DIPPED & DUSTED PRETZEL RODS

CHIPOTLE BBQ SPICED POPCORN gf

\$13 per person

| [IMAGES AVAILABLE](#) |



SLIDER CART

SLIDERS

| SELECT TWO |

| SIGNATURE BEEF SLIDER |

gorgonzola, arugula, horseradish sauce

| CRAB CAKE SLIDER |

old bay slaw, chipotle remoulade

| TURKEY SLIDER |

pepper jack, avocado tomatillo sauce

| VEGGIE SLIDER |

sprout fennel slaw, olive hummus

| IMPOSSIBLE MEATLESS SLIDER |

caramelized onions, truffle aioli

ADDITIONAL ITEMS

TRUFFLED PARMIGIANA YUKON CHIPS gf

house made ketchup | honey mustard | jalapeno aioli

HOUSE BRINED PICKLES FOUR WAYS gf+v

garlic dill | half sour | spicy mustard seed | bread & butter

RUM SPIKED CHERRY VANILLA COKE

\$17 per person

GIVE YOUR GUEST A GIVEAWAY

Unique and Individually Wrapped Treats, Offered As Guests Depart

COOKIE CLASSICS

salted caramel pretzel brownies
chocolate cherry chippers

PIER SIXTY POP!

caramel popcorn, chocolate trio drizzle, dried fruit

\$12.00 per person per selection

| [IMAGES AVAILABLE](#) |



S'MORES CART

HOUSE MADE VANILLA & STRAWBERRY MARSHMALLOWS

presented on oversized skewers & torched on the station

S'MORES SANDWICH FIXINGS

chocolate ganache bars
house made grahams - cinnamon sugar | chocolate chipotle
sauces - salted caramel | strawberry | tutti frutti
dusts - coconut | sprinkles | candied pretzel brittle
\$17 per person

MAC & CHEESE TRIO CART

THREE CHEESE MAC & CHEESE

Savory herbs & caramelized shallots

TRUFFLED WILD MUSHROOMS

Micro arugula & shiitake chips

MEDITERRANEAN PASTA SALAD

grilled vegetables, arugula, basil, tomatoes

MASON JARS OF CRUDITE VEGGIES gf

ranch dipping sauce
\$15 per person

MASON JAR STREUSEL CRISPS

| SELECT ONE |

apple spice | caramelized peach | sweet-n-tart wild berry

MACARONS gf

assorted french sandwich cookies



BEVERAGE ARRANGEMENTS

Open Premium Bar For The Duration Of The Event, Specialty Cocktail & Dinner Wines

THE PREMIUM BAR

tito's vodka, ketel one vodka, stolichnaya vodka
 tanqueray gin, bacardi silver & malibu rums
 herradura blanco tequila
 glenlivet single malt scotch, jack daniels whiskey
 knob creek rye whiskey, makers mark bourbon
 campari, triple sec, dry & sweet vermouth

dark horse chardonnay, santa rita sauvignon blanc
 canyon road cabernet sauvignon, red tree pinot noir
 ava grace rose, andre delorme sparkling wine
 heineken light, sixpoint the crisp pils
 captain lawrence hop commander ipa
 local brooklyn lager, local seasonal beer, heineken 0.0

SPECIALTY COCKTAIL

| SELECT TWO |

THE ZEPHYR **ss**

vodka, grapefruit & lemon juices
 orgeat, fresh grapefruit

CUCUMBER WAVE **ss**

cucumber vodka, st germain
 lemon juice, cucumber carpaccio

REVERSE NEGRONI **ss**

pink gin, sweet vermouth, aperol
 orange peel

GINGER BASIL GIMLET **ss**

gin, lime juice, muddled basil
 ginger soda, lime wheel

SPIKED LEMON TEA **ss**

bourbon infused mint tea, lemonade
 peach nectar, lemon wheel

SPICY PINEAPPLE MARGARITA **ss**

tequila, pineapple, lime, chili syrup
 pineapple wedge dusted with ancho

DARK AND STORMY **fw**

gosling dark rum, lime juice
 vanilla syrup, ginger beer, lime wheel

PINK LILY **ss**

tequila, lemon juice, simple syrup, sparkling
 rose, rose champagne gummy, lemon slice

BLACKBERRY COLLINS **fw**

ginger vodka, lemon juice
 blackberry puree, ginger beer

VODKA HERBAL SPRITZ **fw**

vodka, campari, club soda
 tonic, sprig of rosemary

BOURBON CIDER **fw**

bourbon, sparkling apple cider
 maple cinnamon syrup

GUAVA BASIL MARGARITA **fw**

tequila, guava néctar
 basil lemon lime infusion, lime peel

DINNER WINE SERVICE

DARK HORSE CHARDONNAY

a light bright wine with very little smokiness, the essence of tropical fruit and pears with a dry crispy finish

CANYON ROAD CABERNET SAUVIGNON

a mild, medium bodied wine with the bright flavors of cherry, cassis, mint and a slight touch of oak

ANDRE DELORME SPARKLING WINE

a light and refreshing well-balanced sparkling wine with fruit flavors & aromas of citrus, pear and peaches

(ss) spring summer

(fw) fall winter

PIER SIXTY | THE LIGHTHOUSE | CURRENT

(v) vegan

(gf) gluten free



BEVERAGE ENHANCEMENTS

MARTINI BAR

Four Renditions Including Classic
& Contemporary Options
Shaken To Order

CLASSIC MARTINI

vodka or gin, white vermouth, olives

ELDERFLOWER COSMO

citrus infused vodka, cranberry juice
lemon, orange peel

VESPAR MARTINI

vodka or gin, lillet, orange bitters, dried orange

COCCHI AMERICANO APERITIF

cocchi american bianco, gin, orange bitters
lemon peel
\$15 per person, \$250 per bartender

BOURBON & WHISKEY CART

Artisan Brown Spirit Experience, Offered After Dessert

SPIRITS

woodford reserve rye
jefferson's reserve bourbon
angels envy bourbon
suntory japanese whiskey
basil hayden's bourbon

FINISHING GARNISHES

candied cranberries | orange rind | lemon wheels
luxardo cherries | 2" square ice cubes
\$18 per person

TEQUILA CART

A Curated Tequila Experience, Offered After Dessert

SPIRITS

partida tequila-double oak aged sherry finish reposado
hussongs anjeo tequila
clase azul planta blanco
banhez cuishe joven mezcal

FINISHING GARNISHES

orange rind | grapefruit rind | lime wheels
2.5" ice sphere
\$19 per person

| [IMAGES AVAILABLE](#) |



JET PACKS
| SELECT ONE |

\$8 per person (minimum of 100 guests)

HARVEST COBBLER
vodka, pear liqueur, lemon, bosc pear

CUCUMBER WAVE
vodka, orange-pomegranate infusion, ginger beer

SPICY BLOOD ORANGE MARGARITA
tequila, lime, jalapeno syrup, orange

MAI TAI
light & dark rums, pineapple-orange infusion, maraschino cherry

HEATHROW TONIC
gin, earl grey tea, lemon, thyme syrup, tonic

SKINNY PALOMA
tequila, ruby grapefruit juice, lime essence

ELDERFLOWER COSMO
citrus infused vodka, cranberry juice, lemon

BOURBON SWIZZLE
ginger juice, mint syrup, bitters, lemon juice

BLACKBERRY COLLINS
vodka, blackberry puree, lemon, mint

MANHATTAN 4 WAYS

Four Versions Of The "Classic Manhattan"
Each Representing A Unique Taste And Style

BRANDIED CHERRY MANHATTAN
bourbon, sweet vermouth, cherry brandy syrup
bitters, brandied cherry

CLASSIC MANHATTAN
bourbon or rye whiskey, sweet vermouth, angostura &
orange bitters, orange peel

BOULEVARDIER
bourbon or rye whiskey, Campari
sweet vermouth, sugar rim

BROOKLYN
rye whiskey, dry vermouth, maraschino liqueur
amer dit picon, dried orange

SPECIALTY ICE
2.5" sphere
\$16 per person, \$250 per bartender

ULTRA PREMIUM BAR
\$14.00 per person
please inquire for further details

| [IMAGES AVAILABLE](#) |

(ss) spring summer

(fw) fall winter

PIER SIXTY | THE LIGHTHOUSE | CURRENT

(v) vegan

(gf) gluten free