



JW MARRIOTT

ESSEX HOUSE NEW YORK

ESSEX  
HOUSE

EVENT MENUS

160 CENTRAL PARK SOUTH  
NEW YORK, NEW YORK 10019  
212-247-0300



# BREAKFAST BUFFET MENU SELECTIONS

*Menus may be customized; added items will incur an additional fee depending on the selection.*

## CLASSIC CONTINENTAL BREAKFAST 79 PER PERSON

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CHILLED FRUIT JUICES  
ORANGE & CRANBERRY

SEASONAL SLICED FRUITS & BERRIES

INDIVIDUAL GREEK YOGURT PARFAIT  
HOUSEMADE GRANOLA

THE BAKERY  
CROISSANTS  
PAIN AU CHOCOLAT  
GOURMET DANISH  
ASSORTED MINIATURE MUFFINS

FRESHLY BREWED COFFEE  
DECAFFEINATED COFFEE  
SELECTION OF HERBAL TEAS

## CENTRAL PARK BREAKFAST 84 PER PERSON

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CHILLED FRUIT JUICES  
ORANGE & CRANBERRY

SEASONAL SLICED FRUITS & BERRIES

THE BAKERY  
CROISSANTS  
PAIN AU CHOCOLAT  
GOURMET DANISH  
ASSORTED MINIATURE MUFFINS

SCOTTISH SMOKED SALMON  
LEMON WEDGES, CAPERS & PICKLED ONIONS

ASSORTED MINIATURE BAGELS  
ORIGINAL & VEGETABLE CREAM CHEESES

FRESHLY BREWED COFFEE  
DECAFFEINATED COFFEE  
SELECTION OF HERBAL TEAS



# BREAKFAST BUFFET MENU SELECTIONS

*Menus may be customized; added items will incur an additional fee depending on the selection.*

## "HEALTHY" CONTINENTAL BREAKFAST 81 PER PERSON

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CHILLED FRUIT JUICES  
ORANGE & CRANBERRY

SEASONAL SLICED FRUITS & BERRIES

VANILLA CHIA PUDDING  
ALMOND MILK, MAPLE SYRUP & FRESH BLUEBERRIES

THE BAKERY  
MULTIGRAIN CARROT & RAISIN BRAN MUFFINS

WHOLE WHEAT AVOCADO TOAST  
CHIVE, TOMATO & SEA SALT  
EXTRA VIRGIN OLIVE OIL

FRESHLY BREWED COFFEE  
DECAFFEINATED COFFEE  
SELECTION OF HERBAL TEAS  
LOW FAT, SOY & ALMOND MILKS

## EUROPEAN BREAKFAST 88 PER PERSON

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CHILLED FRUIT JUICES  
ORANGE & CRANBERRY

SEASONAL SLICED FRUITS & BERRIES

BIRCHER MUESLI  
YOGURT, SKIM MILK, ROLLED OATS, RAISINS,  
ALMONDS & CINNAMON

THE BAKERY  
CROISSANTS  
PAIN AU CHOCOLAT  
GOURMET DANISH  
BRIOCHE BUNS

MINIATURE BAGUETTES  
BUTTER & FRUIT PRESERVES

BREAKFAST CHEESES  
BRIE, FONTINA, GRUYERE  
SLICED QUINCE, HONEY & FRUIT COMPOTE

CHARCUTERIE BOARD  
BLACK FOREST HAM, PROSCIUTTO, BRESAOLA  
CORNICHONS, DIJON & GRAIN MUSTARDS

FRESHLY BREWED COFFEE  
DECAFFEINATED COFFEE  
SELECTION OF HERBAL TEAS



# BREAKFAST BUFFET MENU SELECTIONS

*Menus may be customized; added items will incur an additional fee depending on the selection.*

## THE ESSEX HOUSE BREAKFAST 105 PER PERSON

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CHILLED FRUIT JUICES  
ORANGE & CRANBERRY

SEASONAL SLICED FRUITS & BERRIES

INDIVIDUAL GREEK YOGURT PARFAIT  
HOUSEMADE GRANOLA

THE BAKERY  
CROISSANTS  
PAIN AU CHOCOLAT  
GOURMET DANISH  
ASSORTED MINIATURE MUFFINS

ASSORTED MINIATURE BAGELS  
ORIGINAL & VEGETABLE CREAM CHEESES

SCRAMBLED EGGS  
OVEN ROASTED POTATOES  
CHICKEN APPLE SAUSAGE  
APPLEWOOD SMOKED BACON

FRESHLY BREWED COFFEE  
DECAFFEINATED COFFEE  
SELECTION OF HERBAL TEAS  
LOW FAT, SOY & ALMOND MILKS

## CENTRAL PARK BRUNCH 155 PER PERSON

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CHILLED FRUIT JUICES  
ORANGE & CRANBERRY

SEASONAL SLICED FRUITS & BERRIES

INDIVIDUAL GREEK YOGURT PARFAIT  
HOUSEMADE GRANOLA

THE BAKERY  
CROISSANTS  
PAIN AU CHOCOLAT  
GOURMET DANISH  
ASSORTED MINIATURE MUFFINS

SCOTTISH SMOKED SALMON  
LEMON WEDGES, CAPERS & PICKLED ONIONS

ASSORTED MINIATURE BAGELS  
ORIGINAL & VEGETABLE CREAM CHEESES

SCRAMBLED EGGS  
OVEN ROASTED POTATOES  
CHICKEN APPLE SAUSAGE  
APPLEWOOD SMOKED BACON

BABY SPINACH SALAD  
TOMATOES, CRANBERRIES,  
WALNUTS, BLEU CHEESE  
BALSAMIC VINAIGRETTE

RED QUINOA SALAD  
ROASTED PETIT VEGETABLES  
SCALLION  
APPLE CIDER VINAIGRETTE

THYME ROASTED BREAST OF CHICKEN  
ARTICHOKE, TOMATO & OLIVES  
NATURAL PAN JUS

ROASTED ATLANTIC SALMON  
ROASTED FENNEL & DILL SLAW  
LEMON BUREE BLANC

MEZZI RIGATONI  
BLISTERED CHERRY TOMATOES,  
GREEN PEAS & CREMINI MUSHROOM

FRESHLY BREWED COFFEE  
DECAFFEINATED COFFEE  
SELECTION OF HERBAL TEAS



# BREAKFAST ENHANCEMENTS

*May be added to any existing buffet or brunch.*

LOX BOX  
21 PER PERSON

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SCOTTISH SMOKED SALMON  
LEMON WEDGES, CAPERS, PICKED ONIONS

ASSORTED MINIATURE BAGELS  
ORIGINAL, SCALLION & VEGETABLE CREAM CHEESES

DELUXE CEREAL BAR  
13 PER PERSON

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ASSORTMENT OF COLD CEREALS  
SPECIAL K, RICE KRISPIES, CHEERIOS  
FROSTED FLAKES & RAISIN BRAN

RASPBERRIES, BLUEBERRIES, STRAWBERRIES,  
RAISINS & BANANAS

WHOLE, FAT FREE & SOY MILKS

FRENCH TOAST  
14 PER PERSON

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CINNAMON BRIOCHE & WHOLE WHEAT CRUNCH

WARM MAPLE SYRUP, VERMONT BUTTER,  
WHIPPED CREAM, VERY BERRY SAUCE

CHARCUTERIE BOARD  
21 PER PERSON

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BLACK FOREST HAM, PROSCIUTTO, BRESAOLA  
CORNICHONS, DIJON & MUSTARD GRAINS

CHEESE BOARD  
21 PER PERSON

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BREAKFAST CHEESE  
BRIE, FONTINA, GRUYERE  
SLICED QUINCE, HONEY & FRUIT COMPOTE

BIRCHER MUESLI  
11 PER PERSON

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YOGURT, SKIM MILK, ROLLED OATS,  
RAISINS, ALMONDS, CINNAMON

FRESH EGG COOKERY  
MADE TO ORDER OMELET STATION  
CHEF ATTENDANT REQUIRED  
25 PER PERSON | 275 CHEF ATTENDANT

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CAGE FREE WHOLE EGGS, EGG WHITES

VARIETY OF GARNISHES  
TOMATO, BELL PEPPERS, MUSHROOMS,  
ONIONS, ASPARAGUS, SPINACH, HAM & BACON  
JACK, SWISS & CHEDDAR CHEESES

THE BREAKFAST SANDWICH  
14 PER PERSON, SELECTION OF ONE

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FLUFFY EGGS, APPLEWOOD SMOKED BACON  
& CHEDDAR ON A CROISSANT

FRIED EGG, GRUYERE CHEESE, CANADIAN HAM  
ON A BRIOCHE ROLL

ORGANIC EGGS, ROASTED VEGETABLE RATATOUILLE IN  
A WHOLE WHEAT TORTILLA



# PLATED BREAKFAST ENHANCEMENTS

*Menus may be customized; added items will incur an additional fee depending on the selection.*

## PLATED BREAKFAST ACCOMPANIMENTS

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FRUIT JUICES, CHOICE OF ONE  
ORANGE, CRANBERRY, TOMATO, GRAPEFRUIT

SEASONAL SLICED FRUIT, GREEK YOGURT  
HOUSE MADE GRANOLA

THE BAKERY  
CROISSANTS  
PAIN AU CHOCOLAT  
GOURMET DANISH  
ASSORTED MINIATURE MUFFINS

CHOICE OF:  
CHICKEN APPLE SAUSAGE OR BACON  
BREAKFAST POTATOES

FRESHLY BREWED COFFEE  
DECAFFEINATED COFFEE  
SELECTION OF HERBAL TEAS

## ENTREE SELECTIONS

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BRIOCHE FRENCH TOAST  
GRAND MARNIER ORANGE BUTTER  
VERMONT MAPLE SYRUP  
70 PER PERSON

FRESH SCRAMBLED EGGS & CHIVES  
98 PER PERSON

CHEDDAR CHEESE OMELET  
FRESH HERBS & BRIE FONDUE  
99 PER PERSON

EGG WHITE FRITTATA  
BABY SPINACH, FENNEL, SHIITAKE MUSHROOMS,  
ONION, TOMATO CHIVE RELISH  
99 PER PERSON



# COFFEE BREAK SELECTIONS

*Menus may be customized; added items will incur an additional fee depending on the selection.*

## BEVERAGE SERVICE 38 PER PERSON

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FRESHLY BREWED COFFEE  
DECAFFEINATED COFFEE  
SELECTION OF HERBAL TEAS  
  
ASSORTED SOFT DRINKS & BOTTLED WATER

## BEVERAGE SERVICE WITH BAKED GOODS 50 PER PERSON

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FRESHLY BREWED COFFEE  
DECAFFEINATED COFFEE  
SELECTION OF HERBAL TEAS  
  
ASSORTED SOFT DRINKS & BOTTLED WATER  
  
HOUSEMADE COOKIES & BROWNIES

## TRAIL MEADOW 58 PER PERSON

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MARKET-STYLE WHOLE FRUIT  
  
“BUILD YOUR OWN” TRAIL MIX BAR  
DRIED CRANBERRIES & BLUEBERRIES, BANANA CHIPS,  
TOASTED ALMONDS, WALNUTS & PUMPKIN SEEDS  
DARK CHOCOLATE, GRANOLA OATS  
  
FRESH JUICES  
KALE, GREEN APPLE & GINGER  
PINEAPPLE, WATERMELON & BASIL  
  
FRESHLY BREWED COFFEE  
DECAFFEINATED COFFEE  
SELECTION OF HERBAL TEAS  
ASSORTED SOFT DRINKS & BOTTLED WATER

## BETHESDA TERRACE 60 PER PERSON

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GRANOLA BARS  
FRUIT, NUT, CHOCOLATE  
  
PETIT FORELLE PEARS  
  
HOUSEMADE POTATO CHIPS  
SEA SALT, CAJUN, ROSEMARY  
  
FRESHLY BREWED COFFEE  
DECAFFEINATED COFFEE  
SELECTION OF HERBAL TEAS  
  
ASSORTED SOFT DRINKS & BOTTLED WATER

## NEW YORK, NEW YORK 61 PER PERSON

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NEW YORK STATE PETIT APPLES  
  
WARM SOFT PRETZEL BATONETTES  
WHOLE GRAIN MUSTARD  
  
ROASTED SALTED PEANUTS  
  
BLACK & WHITE COOKIES  
  
FRESHLY BREWED COFFEE  
DECAFFEINATED COFFEE  
SELECTION OF HERBAL TEAS  
  
ASSORTED SOFT DRINKS & BOTTLED WATER



# COFFEE BREAK SELECTIONS

*Menus may be customized; added items will incur an additional fee depending on the selection.*

## SPRING/SUMMER (APRIL - SEPTEMBER) 56 PER PERSON

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FRESH WATERMELON CUBES & MINT

EDAMAME HUMMUS & TOASTED PITA

STRAWBERRY SHORTCAKE

LEMON MERINGUE TARTS

CITRUS INFUSED WATER

FRESHLY BREWED COFFEE

DECAFFEINATED COFFEE

SELECTION OF HERBAL TEAS

ASSORTED SOFT DRINKS & BOTTLED WATER

## TURTLE POND 61 PER PERSON

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DRIED FRUIT

APRICOT, PINEAPPLE, MANGO

WARM NUTS

CAJUN ALMONDS, SALTED CASHEWS, SUGARED PECANS

YOGURT SMOOTHIES

RASPBERRY, STRAWBERRY, BANANA

COCONUT, MANGO, PINEAPPLE

FRESHLY BREWED COFFEE

DECAFFEINATED COFFEE

SELECTION OF HERBAL TEAS

ASSORTED SOFT DRINKS & BOTTLED WATER

## FALL/WINTER (OCTOBER - MARCH) 56 PER PERSON

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NEW YORK APPLES & PEARS

SPICED ROASTED PECANS

WARM CINNAMON APPLE BITES

GINGERBREAD COOKIES

APPLE CIDER

FRESHLY BREWED COFFEE

DECAFFEINATED COFFEE

SELECTION OF HERBAL TEAS

ASSORTED SOFT DRINKS & BOTTLED WATER

## SNACK A LA CARTE 11 PER PERSON FOR EACH SELECTION

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SEASONAL FRUIT WITH POMEGRANATE YOGURT SAUCE

CITRUS FRUIT

ORANGE, GRAPEFRUIT, BLOOD ORANGE

CHOCOLATE COVERED STRAWBERRIES

INDIVIDUAL VEGETABLE CRUDITE & CHICKPEA HUMMUS

HOUSEMADE COOKIES & BROWNIES

GRANOLA BARS

FANCY MIXED NUTS

INDIVIDUAL BAGS OF PRETZELS, POPCORN & CHIPS

ASSORTED CANDY

GUMMY BEARS, SKITTLES, CRACKER JACKS

HOUSEMADE CAKEPOPS





# LUNCH BUFFET MENU SELECTIONS

*Menus may be customized; added items will incur an additional fee depending on the selection.*

## CENTRAL PARK 125 PER PERSON

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BISTRO CRAFTED SANDWICHES, *CHOICE OF FOUR*

CHARRED ZUCCHINI, YELLOW SQUASH, RED PEPPER,  
BABY SPINACH, SEVEN-GRAIN BAGUETTE

ROASTED EGGPLANT, LIONI FRESH MOZZARELLA,  
BROCCOLI RABE, EXTRA VIRGIN OLIVE OIL, CIABATTA

ZATAR SPICED TOFU, PEA TENDRILS,  
FRISEE & HUMMUS, WHEAT WRAP

SALAMI, SPICY CAPICOLA, MORTADELLA, PROVOLONE,  
TOMATO, ARUGULA, OLIVE BAGUETTE

CLASSIC TUNA SALAD, LETTUCE, HEIRLOOM TOMATO  
SLICE, AVOCADO, WHOLE WHEAT WRAP

ROAST BEEF, LIONI FRESH MOZZARELLA, SHREDDED  
LETTUCE, MAYONNAISE, OIL & VINEGAR, SEMOLINA  
BAGUETTE

OVEN-ROASTED TURKEY, BRIE, BABY GREENS,  
DIJON CRANBERRY MAYONNAISE, WHEAT BAGUETTE

GRILLED CHIPOTLE CHICKEN WRAP  
ROMAINE LETTUCE, BLACK BEAN & CORN SALSA, AVOCADO

BLACK FOREST HAM, GRUYERE, BABY GREENS,  
DIJON AIOLI, MULTIGRAIN BAGUETTE

## *TO START*

PETIT GREEN SALAD  
TOMATO, CUCUMBER, SHREDDED CARROTS  
BALSAMIC VINAIGRETTE

ROASTED FINGERLING POTATO SALAD  
MUSTARD DILL DRESSING

CRANBERRY COLESLAW  
RED & WHITE CABBAGE, SCALLION, DILL  
GRAIN MUSTARD

ORGANIC CHICKEN & NOODLE SOUP

## *SWEET ENDINGS*

LEMON DROP COOKIES  
CHOCOLATE DING DONGS  
ALMOND PECAN TARTS

FRESHLY BREWED COFFEE  
DECAFFEINATED COFFEE  
SELECTION OF HERBAL TEAS



# LUNCH BUFFET MENU SELECTIONS

*Menus may be customized; added items will incur an additional fee depending on the selection.*

## COLUMBUS CIRCLE, AN ITALIAN INSPIRED BUFFET 140 PER PERSON

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### TO START

CACIO e PEPE SALAD  
GEM LETTUCE, SHAVED PARMIGGIANO, BRIOCHE CROUTONS  
FARRO SALAD  
OLIVE, ARTICHOKE, ROASTED PEPPER & TOMATOES  
TUSCAN WHITE BEAN SOUP

### MAINS

ORECCHIETTE PASTA  
ROASTED CAULIFLOWER, CARAMELIZED SHALLOTS,  
CHICORY GREENS

HERB MARINATED SWORDFISH  
LEMON CAPER SAUCE

ROASTED CHICKEN BREAST CACCIATORE  
ROASTED TOMATO, OLIVE & PEPPER

ARTISANAL BREAD

### SWEET ENDINGS

TIRAMISU  
RICOTTA CANNOLI  
HOUSEMADE CHOCOLATE BISCOTTI  
FRESHLY BREWED COFFEE  
DECAFFEINATED COFFEE  
SELECTION OF HERBAL TEAS



# LUNCH BUFFET MENU SELECTIONS

*Menus may be customized; added items will incur an additional fee depending on the selection.*

## SUMMIT ROCK 144 PER PERSON

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### *TO START*

PETIT GREEN LEAF SALAD  
SHREDDED CARROTS, RADISH & JICAMA

QUINOA SALAD  
CHICKPEA, EDAMAME, PEPPER, SCALLION

### *MAINS*

HERB ROASTED CHICKEN BREAST  
BRAISED LEEKS, SAGE, CHICKEN JUS

PAN SEARED SALMON  
LEMON BEURRE BLANC, GRILLED ARTICHOKES  
TOMATO RELISH

GRILLED SKIRT STEAK  
ROASTED CREMINI & CIPOLLINI ONIONS, MERLOT DEMI

RIGATONI PASTA  
SHIITAKE MUSHROOMS, ZUCCHINI, YELLOW SQUASH,  
BABY SPINACH

### *SWEET ENDINGS*

MINIATURE CHEESECAKES  
SEASONAL FRUIT TARTS  
VAHLRONA CHOCOLATE TART

FRESHLY BREWED COFFEE  
DECAFFEINATED COFFEE  
SELECTION OF HERBAL TEAS



# LUNCH BUFFET MENU SELECTIONS

*Menus may be customized; added items will incur an additional fee depending on the selection.*

## ARTIST GATE - "BUILD YOUR OWN" SALAD BAR 145 PER PERSON

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### *SELECTION OF GREENS*

GEM LETTUCE

BABY KALE

ARUGULA

RADICCHIO

ROTISSERIE SPICED CHICKEN BREAST

PEPPER CRUSTED BEEF TENDERLOIN

BLACKENED AHI TUNA

ZAATAR SPICED TOFU

OLIVE OIL MARINATED RED & YELLOW GRAPE TOMATOES

GRILLED ASPARAGUS TOSSED WITH OLIVE OIL & SEA SALT

CHICKPEA SALAD

MARINATED OLIVES

ROASTED PUMPKIN SEEDS

SHAVED PARMIGIANO REGGIANO CHEESE

BUTTERMILK RANCH

SHERRY VINAIGRETTE

ARTISANAL BREAD

### *SWEET ENDINGS*

RASPBERRY MOUSSE BITES

CHOCOLATE ECLAIRS

SEASONAL FRUIT TARTS

FRESHLY BREWED COFFEE

DECAFFEINATED COFFEE

SELECTION OF HERBAL TEAS





# LUNCH BUFFET MENU SELECTIONS

*Menus may be customized; added items will incur an additional fee depending on the selection.*

## FARM TO TABLE 149 PER PERSON

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### *TO START*

ORGANIC BABY GREENS  
KALE, FRISEE, RED WATERCRESS, PEARS & WALNUTS  
APPLE CIDER VINAIGRETTE

ROASTED BEET SALAD  
CARROT, PICKLED ONION, GOAT CHEESE CRUMBLE

### *MAINS*

FREE BIRD ORGANIC CHICKEN  
ROASTED CARROTS, PARSNIPS & TURNIPS

GRILLED ATLANTIC SALMON  
ROASTED CORN & TOMATO SALSA  
EXTRA VIRGIN OLIVE OIL

GRASS FED HANGER STEAK  
ROASTED SHALLOTS & SWEET POTATO  
MERLOT PAN JUS

HEIRLOOM CAULIFLOWER & FRENCH BEANS

ARTISANAL BREAD

### *SWEET ENDINGS*

CHOCOLATE FLOURLESS CAKE  
BLUEBERRY TARTS  
ORCHID APPLE TARTS

FRESHLY BREWED COFFEE  
DECAFFEINATED COFFEE  
SELECTION OF HERBAL TEAS



# LUNCH ENHANCEMENTS

*May be added to any existing lunch.*

## SOUP ENHANCEMENTS

8 PER PERSON

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TUSCAN WHITE BEAN SOUP

VEGETABLE MINESTRONE SOUP

ROASTED TOMATO SOUP

COUNTRY POTATO, LEEK & KALE SOUP

CREMINI MUSHROOM & PEARL BARLEY SOUP

ORGANIC CHICKEN & NOODLE SOUP



# PLATED LUNCH SELECTIONS

*Menus may be customized; added items will incur an additional fee depending on the selection.*

## FIRST COURSE SELECTIONS

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TREVISIO & BUTTERHEAD LETTUCE  
SPLINTERED WATERMELON RADISH,  
CRISPY GOAT CHEESE FRITTER  
CHAMPAGNE DIJON VINAIGRETTE

BABY GEM LETTUCE  
ROASTED BEETS, PISTACHIOS, TOASTED FETA  
CARAWAY SEED DRESSING

PETIT BABY GREENS  
BLISTERED GRAPE TOMATOES, SHAVED RADISH &  
CARROT  
BURGUNDY SHALLOT VINAIGRETTE

FRISÉE & WATERCRESS  
APPLE, RADICCHIO, FENNEL, SPICED PECANS  
DILL HONEY VINAIGRETTE

GRUYERE & ONION TART  
FRISÉE, ENDIVE, RED SORREL, PEA TENDRILS  
APPLE CIDER VINAIGRETTE

## MAIN COURSE SELECTIONS

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POULTRY  
135 PER PERSON

ROASTED FRENCH BREAST OF CHICKEN  
YELLOW CORN POLENTA CAKE, JUMBO ASPARAGUS  
& FORAGED MUSHROOMS  
ROSEMARY CHICKEN JUS

THYME SEARED BREAST OF CHICKEN  
SWEET POTATO PUREE, BUTTERED BEANS, CRISPY  
ARTICHOKES  
CHICKEN JUS

CHICKEN BREAST MILANESE  
SPRING VEGETABLE RISOTTO, BROCCOLINI,  
BLISTERED TOMATOES  
LIGHT TOMATO BROTH

FISH  
140 PER PERSON

PAN ROASTED FLIET OF HALIBUT  
ROASTED FINGERLING POTATOES, BRAISED LEEKS  
CORIANDER BEURRE NOISSETTE

CITRUS GLAZED STRIPED BASS  
ASPARAGUS, ARTICHOKES, PICHOLINE OLIVES,  
FINGERLING POTATO HASH  
WHITE WINE BUREE BLANC

PAN SEARED SALMON  
SUNCHOKE & LENTIL, ROASTED CAULIFLOWER,  
CITRUS SHAVED FENNEL



# PLATED LUNCH SELECTIONS

*Menus may be customized; added items will incur an additional fee depending on the selection.*

## MAIN COURSE SELECTIONS

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BEEF

146 PER PERSON

THYME ROASTED FILET MIGNON  
WILD MUSHROOM RISOTTO, ROASTED ASPARAGUS  
BORDELAISE REDUCTION

PEPPERCORN CRUSTED FILET MIGNON  
POTATO LEEK GRATIN, SAUTE RAINBOW SWISS CHARD,  
ROASTED BABY CARROTS  
MERLOT VEAL JUS

VEGETARIAN

ROASTED CAULIFLOWER STEAK  
SAUTEED BABY KALE & GIGANTE WHITE BEAN,  
BLISTERED CARROT  
HARISSA TOMATO BROTH

BLACKENED SEARED TOFU  
QUINOA & EDAMAME PILAF, BOK CHOY  
GOLDEN BEET SLAW  
YELLOW PEPPER COULIS

HOUSE MADE RICOTTA & SPINACH CANNELLONI  
STEWED CHERRY TOMATO, BRIE FONDUE,  
SHAVED PARMIGIANO

## SWEET ENDINGS SELECTIONS

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HAZELNUT CHOCOLATE MOUSSE CAKE  
SEASONAL FRESH BERRIES

FRESH FRUIT TART  
PASSION FRUIT SAUCE, CREAM ANGLAISE

TAHITIAN VANILLA BEAN CRÈME BRULEE  
CARAMEL FRENCH CUSTARD, FRESH BERRIES

NEW YORK STYLE CHEESECAKE  
SHORTBREAD CRUST, MIXED BERRY COMPOTE  
CHANTILLY CREAM

FRESHLY BREWED COFFEE  
DECAFFEINATED COFFEE  
SELECTION OF HERBAL TEAS





# RECEPTION SELECTIONS

*Menus may be customized; added items will incur an additional fee depending on the selection.*

## BUTLER PASSED HORS D'OEUVRES

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4 PIECES PER PERSON | 49  
6 PIECES PER PERSON | 59  
8 PIECES PER PERSON | 69  
10 PIECES PER PERSON | 79

### FROM THE GARDEN

#### COOL SELECTIONS

FIG JAM, GOAT CHEESE, TOASTED FICELLE

FRESH RICOTTA BRUSCHETTA, LAVENDER HONEY,  
TOASTED ALMONDS

WATERMELON CUBE, WHIPPED FETA, PISTACHIO

CRISP TOFU, AVOCADO CREAM, SESAME, SCALLION

#### WARM SELECTIONS

MANCHEGO & QUINCE PHYLLO CRISP

TRUFFLE MUSHROOM ARANCINI, TRUFFLE AIOLI

CHAAT MASALA SAMOSA, SPICED PEAR CHUTNEY

SPINACH & ARTICHOKE CRISPS

VEGETABLE SPRING ROLL, SWEET CHILI SAUCE

KALE & VEGETABLE DUMPLING, CHILI GARLIC SAUCE

### FROM THE SEA

#### COOL SELECTIONS

SEA BASS CEVICHE BASIL CRISP

POKE TUNA, YUZU GINGER MARINADE, SESAME CRISP RICE

LOBSTER PROFITEROLES, LEMON AIOLI, SUMAC SPICE

SMOKED SALMON ROSETTE, CRÈME FRAICHE, PUMPERNICKLE

CAJUN SHRIMP AVOCADO TOAST

### FROM THE SEA

#### WARM SELECTIONS

PAN SEARED CRAB CAKES, REMOULADE

MAUI SHRIMP SPRING ROLL, SPICY GINGER AIOLI

SHRIMP DUMPLINGS, SOY DIP

BACON WRAPPED SCALLOPS

### FROM THE LAND

#### COOL SELECTIONS

FOIE GRAS TORCHON, BRIOCHE CRISP, FIG MUSTARD

FINGERLING POTATO, STEAK TARTARE, CRÈME FRAICHE

SLICED TENDERLOIN OF BEEF, PEPPERCORN  
& HORSERADISH MUSTARD

PROSCIUTTO, MELON, BALSAMIC GLAZE, PINENUT GRANOLA

#### WARM SELECTIONS

CLASSIC PIGS IN A BLANKET WITH DELI MUSTARD

HOUSE MADE DUCK MEATBALLS, SHERRY GLAZE

PEKING DUCK RAVIOLI, GINGER SOY

CHORIZO & BLACK BEAN EMPANADA

CHICKEN WONTON, SPICY MUSTARD

SHORT RIB GRILLED CHEESE

ROASTED NEW ZEALAND LAMBCHOPS, CHIMICHURRI

ROAST PORK & BROCCOLI RABE SPRING ROLL



# RECEPTION SELECTIONS

*Menus may be customized; added items will incur an additional fee depending on the selection.*

## ARTFULLY CRAFTED STATIONS

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RAW BAR  
55 PER PERSON

JUMBO POACHED SHRIMP  
STONE CRAB CLAWS  
MARINATED NEW ZEALAND MUSSELS  
LONG ISLAND SHORE BLUE POINT OYSTERS  
LITTLE NECK CLAMS  
  
MIGNONETTE, COCKTAIL SAUCE, LEMON WEDGES

TOSCANA ANTIPASTO STATION  
47 PER PERSON

OLIVE OIL ROASTED ARTICHOKE HEARTS  
MIXED OLIVES  
MARINATED WILD MUSHROOMS  
OVEN ROASTED EGGPLANT & VEGETABLE CAPONATA  
GIGANTE WHITE BEAN SALAD  
CILIEGINE MOZZARELLA & HEIRLOOM TOMATO  
BALSAMIC ROASTED CARROTS  
CHARRED ASPARAGUS, LEMON ZEST & SHAVED PARMIGIANO

ARTISANAL CHEESE & CHARCUTERIE BOARD  
45 PER PERSON

PARMIGIANO REGGIANO, TRIPLE CRÈME BRIE,  
BEEMSTER AGED GOUDA  
FRUIT COMPOTES, HONEY & HOUSEMADE QUINCE  
  
BRESAOLA, PROSCIUTTO, FINOCHIETTO SALAMI, COPPA  
GRAIN MUSTARD, CORNICHONS, GIARDINIERA  
SLICED BAUGETTES, TOASTED POINTS

CRAFTED TAPAS  
55 PER PERSON

MARINATED OLIVES  
TOMATO GAZPACHO SHOOTERS  
MARINATED MANCHEGO CHEESE  
SLICED SERRANO HAM  
ROASTED PEPPER & POTATO TORTILLA  
RED WINE BRAISED CHORIZO SAUSAGE  
GARLIC CHILI SHRIMP  
SPICY POMODORO BRAISED MEATBALLS

ASIAN BAMBOO SKEWER & DIM SUM STATION  
55 PER PERSON

*SKEWERS, CHOICE OF THREE*  
THAI CURRY CHICKEN SATAY, PEANUT SAUCE  
  
FIVE SPICE BEEF SATAY, YAKITORI SAUCE  
  
PORK BELLY SATAY, KIMCHI AIOLI  
  
CILANTRO LIME SALMON SATAY, SCALLION GINGER SAUCE  
  
TAMARI GLAZED SHRIMP SKEWER, SWEET & SOUR SAUCE

*DIM SUM, CHOICE OF THREE*  
CHICKEN & LEMON GRASS POTSTICKERS

PORK & KIMCHI DUMPLINGS  
  
SHRIMP & VEGETABLE SHUMAI  
  
EDAMAME & CORN DUMPLING  
  
BULGOGI BEEF DUMPLING

SERVED WITH SCALLION SOY SAUCE, SWEET CHILI & PONZU



# RECEPTION SELECTIONS

*Menus may be customized; added items will incur an additional fee depending on the selection.*

## ARTFULLY CRAFTED STATIONS

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BURGER BAR, *CHOICE OF THREE*  
32 PER PERSON

GRILLED CHICKEN BREAST  
FONTINA CHEESE, PICKLED HOT PEPPERS

ANGUS BEEF BURGER  
AGED CHEDDAR, SRIRACHA MAYO, PICKLE

ALL BEEF "GRANDMA" MEATLOAF  
HOUSE STEAK SAUCE, CRISPY ONIONS

HOISIN BARBEQUE PORK BELLY  
CRISPY JALAPENO, KIMCHI SLAW

MARYLAND CRAB CAKE  
OLD BAY SLAW, DIJON AIOLI

ROASTED JAPANESE EGGPLANT  
ALFALFA SPROUTS, EDAMAME HUMMUS

GRILLED PORTOBELLO MUSHROOMS  
BALSAMIC ROASTED ONIONS, BLEU CHEESE AIOLI

*ACCOMPANIED BY*  
PICKLES, OLIVES, MARINATED PEPPADEW PEPPERS  
HOUSE MADE ROSEMARY POTATO CHIPS

COMFORT FOOD STATION  
45 PER PERSON

TRUFFLE WHITE CHEDDAR MAC & CHEESE  
BRIOCHE, CHEDDAR & BACON GRILLED CHEESE  
CLASSIC LONG COCKTAIL FRANKS WITH DELI MUSTARD  
BBQ PULLED CHICKEN & WHITE CORN CHEESE GRITS  
CREAM OF SPINACH  
PARMESAN POTATO WEDGES

MAC & CHEESE - *CHEF'S ATTENDANT REQUIRED*  
42 PER PERSON

GEMELLI PASTA TOSSED WITH  
CREAMY WHITE CHEDDAR FONDUE

*PAIRED WITH THE FOLLOWING SELECTIONS*  
RED WINE BRAISED CHORIZO

ROASTED CREMINI MUSHROOMS

PULLED CUMIN SPICED CHICKEN



# RECEPTION SELECTIONS

*Menus may be customized; added items will incur an additional fee depending on the selection.*

## INTUITIVE CHEF ATTENDANT STATIONS

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PASTA, CHOICE OF TWO  
CHEF'S ATTENDANT REQUIRED  
45 PER PERSON

FOUR CHEESE TORTELLINI  
WILTED SPINACH, BLISTERED TOMATOES  
CLASSIC ALFREDO SAUCE

POTATO GNOCCHI  
PANCETTA, SWEET PEAS, CREMINI MUSHROOMS  
FRESH BASIL SAUCE

PENNE RIGATE  
FILETTO DI POMODORO, FRESH MOZZARELLA  
PETIT BASIL LEAVES

MEZZI RIGATONI  
ROASTED CAULIFLOWER, GOLDEN RAISINS  
BRIOCHE CRUMBS  
EXTRA VIRGIN OLIVE OIL

GEMELI  
PORK SAUSAGE RAGU, ROASTED TOMATO, PINE NUT

ACCOMPANIED BY  
SHAVED PARMIGIANO CHEESE, CHILI OIL  
GRILLED ROSEMARY FLAT BREAD  
SEMOLINA RAISIN FENNEL BAGUETTE

ARBORIO RICE RISOTTO, CHOICE OF TWO  
CHEF'S ATTENDANT REQUIRED  
42 PER PERSON

PETIT SHRIMP, PANCETTA, ENGLISH PEAS & PECORINO  
MUSHROOM RAGOUT, ASPARAGUS, TRUFFLE & ASIAGO  
WINTER SQUASH, NUTMUG, PECORINO & TOASTED WALNUTS  
SUMMER SQUASH, GREEN PEAS & TOMATO CONCASSE

NOODLE BAR, CHOICE OF THREE  
55 PER PERSON

THAI CURRY CHICKEN, RAMEN NOODLES  
PEPPER, CARROT, COCONUT, CHILI, LIME

SPICY BEEF, RAMEN NOODLES  
HON SHIMEJI MUSHROOM, SNAP PEAS, SHAVED CARROT

PORK BELLY, RAMEN NOODLES  
BOK CHOY, BEAN SPROUTS, SCALLION

GINGER SOY SHRIMP, SOBA NOODLES  
MAITAKE MUSHROOM, CHILI, SCALLION, CARROT

BLACKENED TOFU, SOBA NOODLES  
BOK CHOY, ENOKI MUSHROOM





# RECEPTION SELECTIONS

*Menus may be customized; added items will incur an additional fee depending on the selection.*

## CRAFTED CARVING BOARDS

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### CHEF'S ATTENDANT REQUIRED

25 PER PERSON

HONEY ROASTED TURKEY BREAST  
WILD RICE SALAD, CRANBERRY CHUTNEY, GIBLET GRAVY  
CORN BREAD

25 PER PERSON

PEPPER CRUSTED SLOW ROASTED PORK LOIN  
APPLE CHUTNEY, NATURL JUS, ALMOND FRENCH BEANS  
MINIATURE CIABATTA

27 PER PERSON

"BROOKLYN STYLE" CORNED BEEF OR PASTRAMI  
DILL COLESLAW, VARIETY OF PICKLES, DELI MUSTARD  
RYE BREAD & PRETZEL BATONETTE

27 PER PERSON

HOISIN BBQ GLAZED BEEF BRISKET  
TRUFFLE POTATO PUREE, GRILLED SCALLIONS  
PARKER HOUSE ROLLS

32 PER PERSON

PEKING DUCK  
SCALLION, CUCUMBER, HOISIN SAUCE  
STEAMED BAO BUNS

32 PER PERSON

DRY RUBBED SPICED BEEF STRIPLOIN  
CREAM OF SPINACH, ROASTED FINGERLING POTATO,  
BORDELAISE SAUCE

32 PER PERSON

PEPPERED ROASTED TENDERLOIN OF BEEF  
HORSERADISH SAUCE, MERLOT JUS  
SILVER DOLLAR BRIOCHE ROLLS

### CHEF'S ATTENDANT REQUIRED

CHURRASCO STATION

55 PER PERSON

MARINATED SKIRT STEAK WITH CHIMICHURRI SAUCE  
SALCHICHA-FENNEL PORK SAUSAGE  
IRONBOUND ROASTED LEMON ROSEMARY CHICKEN THIGHS

ACCOMPANIED BY

FIRE ROASTED SHISHITO PEPPERS & ROASTED MIXED POTATO

## SUSHI DEN

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SUSHI & SASHIMI DISPLAY

25 PER PERSON

MAKI, NIGIRI & HAND ROLLS

SELECTION OF YELLOW TAIL, TUNA, SALMON,  
EEL, CRAB, AVOCADO & VEGETABLES  
PICKLED GINGER, WASABI, SOY SAUCE

LIVE SUSHI STATION

MINIMUM 100 PEOPLE | 35 PER PERSON

350 FEE FOR SPECIALITY SUSHI CHEF

SASHIMI, MAKI, NIGIRI & HAND ROLLS

SELECTION OF YELLOW TAIL, TUNA SALMON,  
EEL, CRAB, AVOCADO & VEGETABLES  
PICKLED GINGER, WASABI, SOY SAUCE



# DINNER BUFFET MENU SELECTIONS

*Menus may be customized; added items will incur an additional fee depending on the selection.*

OLMSTED  
191 PER PERSON

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## *TO START*

PETIT GREENS  
GOAT CHEESE CRUMBLE, LEMON POACHED PEARS,  
PECANS, LAVENDER HONEY DRESSING

ROASTED WILD MUSHROOM  
APPLEWOOD SMOKED DUCK BREAST  
SHERRY WINE ESSENCE

ASPARAGUS & SHAVED FENNEL SALAD  
FRISEE, CITRUS SEGMENTS  
TONDO WHITE BALSAMIC

## *MAINS*

ARTISANAL BREAD DISPLAY

PAN SEARED BREAST OF CHICKEN  
ROASTED ROOT VEGETABLE, TRUFFLE CHIVE JUS

PAN SEARED SALMON  
WARM COUS COUS SALAD, LEMON BUREE BLANC

PETIT FILET MIGNON  
POTATO GNOCCHI, ROSEMARY BROWN BUTTER, MERLOT JUS

FRENCH & WAX BEANS

## *SWEET ENDINGS*

MANGO MERINGUE TARTLETS  
DARK CHOCOLATE MOUSSE  
CRISPY APPLE TARTS  
ALMOND & CHOCOLATE BISCOTTI

FRESHLY BREWED COFFEE  
DECAFFEINATED COFFEE  
SELECTION OF HERBAL TEAS



# DINNER BUFFET MENU SELECTIONS

*Menus may be customized; added items will incur an additional fee depending on the selection.*

VAUX

224 PER PERSON

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## TO START

NICOISE SALAD

FRENCH BEANS, POTATOES, TOMATOES, BLACK OLIVES,  
ROMAINE, HARD BOILED EGG, CAPERS

TARRAGON VINAIGRETTE

WILD RICE & BARLEY SALAD

ROASTED ASPARAGUS, HEART OF PALM, CARROTS,  
CRANBERRIES, SCALLIONS

GRILLED OCTOPUS

NEW POTATOES, KALAMATA OLIVES, SAFFRON AILOI

LOCAL ARTISANAL CHEESE & CHARCUTERIE

COACH FARM TRIPLE CREAM BRIE & 5 SPOKE CHEDDAR

LA QUERCIA PROSCIUTTO & COPPA PICCANTE

FRUIT COMPOTES, HONEY & GRAIN MUSTARD

## MAINS

ARTISANAL BREAD DISPLAY

HERB ROASTED DIJON BREAST OF CHICKEN

WILD MUSHROOM RAGOUT, PEPPER MERLOT JUS

ROASTED CHATHAM COD

CREAM OF LEEKS, CRISPY LARDONS, CHIVES

BRAISED SHORT RIBS, ROASTED CARROTS,

PARSNIPS & TURNIPS

CARVING STATION, *CHEF'S ATTENDANT REQUIRED*

HERB CRUSTED TENDERLOIN OF BEEF

CREAMED SPINACH, COGNAC PEPPERCORN JUS

## SWEET ENDINGS

STRAWBERRY SHORTCAKE

CRÈME BRULÉE

PISTACHIO POT DU CRÈME

FLOURLESS CHOCOLATE CHERRY CAKE

FRESHLY BREWED COFFEE

DECAFFEINATED COFFEE

SELECTION OF HERBAL TEAS



# PLATED DINNER SELECTIONS

*Menus may be customized; added items will incur an additional fee depending on the selection.*

## FIRST COURSE SELECTIONS

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TREVISIO & BUTTERHEAD LETTUCE  
SPLINTERED WATERMELON RADISH &  
CRISPY GOAT CHEESE FRITTER  
CHAMPAGNE DIJON VINAIGRETTE

ESSEX HOUSE GRAND  
ARUGULA, FRISEE & RED WATERCRESS  
ZINFANDEL POACHED PEAR, ROQUEFORT CHEESE,  
SPICED PECANS  
SHERRY SHALLOT EMULSION

BABY GEM LETTUCE  
ROASTED BEETS, PISTACHIOS, TOASTED FETA  
CARAWAY SEED DRESSING

BABY KALE & FRISEE  
CARAMELIZED FIGS, TOASTED ALMONDS,  
SHAVED RICOTTA SALATA  
WHITE BALSAMIC VINAIGRETTE

ENHANCEMENTS  
12 PER PERSON

CHILI CUMIN SEARED TUNA  
TATSOI, MIZUNA, RED MUSTARD GREENS  
BLOOD ORANGE GINGER EMULSION

FENNEL POLLEN SEARED SCALLOPS  
CELERY ROOT PUREE, SAFFRON NAGE,  
ORANGE CARDAMOM CARAMEL

BUTTER POACHED MAINE LOBSTER  
ENGLISH PEA PUREE, VADOUVAN SPICE GRANOLA,  
ORANGE SABAYON

ENHANCEMENTS  
8 PER PERSON

OVEN ROASTED VEGETABLE TART  
FRISEE, MACHE & RED AMARANTH,  
ROASTED ASPARAGUS SPEARS,  
MIMOSA DRESSING

SMOKED SALMON ROSETTE & SMOKED SALMON TARTAR  
CARAMELIZED PEAR & SPRING LEEK TART  
MICRO MUSTARD GREENS, DIJON VINAIGRETTE

PETIT GARDEN GREENS  
CRISP SMOKED DUCK, POMEGRANATE SEEDS,  
TOASTED HAZELNUTS, ASPARAGUS  
RASPBERRY GASTRIQUE

PULLED CHICKEN CONFIT  
HOUSE MADE POTATO GNOCCHI,  
WILTED BABY SPINACH, MAPLE PANCETTA CRISP  
CLOTHBOUND CHEDDER FONDUE





# PLATED DINNER SELECTIONS

*Menus may be customized; added items will incur an additional fee depending on the selection.*

## MAIN COURSE SELECTIONS

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### POULTRY

170 PER PERSON

ROASTED FRENCH BREAST OF CHICKEN  
YELLOW CORN POLENTA CAKE, JUMBO ASPARAGUS  
& FORAGED MUSHROOMS  
ROSEMARY CHICKEN JUS

FRENCH BREAST OF CHICKEN  
COACH FARM GOAT CHEESE & SAGE STUFFING  
ENGLISH PEA & LEEK RISOTTO, HEIRLOOM BABY CARROT  
NATURAL JUS

CUMIN LONG ISLAND DUCK BREAST  
BUTTERNUT SQUASH PUREE, WHITE BEAN & ESCAROLE  
POMEGRANATE GASTRIQUE

### FISH

188 PER PERSON

PAN ROASTED FLIET OF HALIBUT  
ROASTED FINGERLING POTATOES, BRAISED LEEKS  
CORIANDER BEURRE NOISETTE

CITRUS GLAZED STRIPED BASS  
ASPARAGUS, ARTICHOKES, PICHOLINE OLIVES,  
FINGERLING POTATO HASH  
WHITE WINE BUREE BLANC

PAN SEARED SALMON  
SUNCHOKE & LENTIL, ROASTED CAULIFLOWER,  
CITRUS SHAVED FENNEL

SEARED BLACK BASS  
OKINAWA POTATO PUREE, HEIRLOOM SWISS CHARD,  
BLISTERED TOMATO PEARLS  
SAFFRON NAGE

### BEEF

199 PER PERSON

THYME ROASTED FILET MIGNON  
WILD MUSHROOM RISOTTO, ROASTED ASPARAGUS,  
BORDELAISE REDUCTION

PEPPERCORN CRUSTED FILET MIGNON  
POTATO LEEK GRATIN, SAUTE RAINBOW SWISS CHARD,  
ROASTED BABY CARROTS, MERLOT VEAL JUS

GRILLED FILET MIGNON  
DOUBLE ROASTED YUKON POTATO,  
CREAM OF SPINACH, CIPOLLINI ONION,  
RED WINE REDUCTION

RED WINE BUTTER FILET MIGNON  
SWEET POTATO & PARSNIP HASH,  
BRUSSEL SPROUT PETALS, CRISP PANCETTA,  
PEPPERED MERLOT JUS

“BONELESS” BEEF SHORT RIBS  
CELERY ROOT PUREE,  
GLAZED BABY CARROTS & TURNIPS,  
BORDELAISE REDUCTION



# PLATED DINNER SELECTIONS

*Menus may be customized; added items will incur an additional fee depending on the selection.*

## MAIN COURSE SELECTIONS

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DUAL ENTRÉE ENHANCEMENTS  
25 PER PERSON PER SELECTION

SAUTEED MONK FISH & BRAISED SHORTRIBS  
SALSIFY & MUSHROOM HASH, SWISS CHARD,  
PEPPER MERLOT JUS

PETIT FILET MIGNON & HARISSA SPICED SHRIMP  
POTATO LEEK GRATIN, ASPARAGUS, RED SORREL,  
RED WINE REDUCTION

THYME ROASTED CHICKEN & SEARED HALIBUT  
WHITE CORN POLENTA, HARICOT VERTS,  
BLISTERED TOMATO PEARLS, NATURAL JUS

### VEGETARIAN

ROASTED CAULIFLOWER STEAK  
SAUTEED BABY KALE, GIGANTE WHITE BEAN,  
BLISTERED CARROT, HARISSA TOMATO BROTH  
*VEGAN*

BLACKED SEARED TOFU  
QUINOA & EDAMAME PILAF, BOK CHOY,  
GOLDEN BEET SLAW, YELLOW PEPPER COULIS

ROASTED EGGPLANT & QUINOA TART  
ROASTED BABY ZUCCHINI,  
BRAISED WHITE BEAN CASSOULET  
OLIVE OIL BROTH, RED SORREL  
*VEGAN & GLUTEN FREE*

STUFFED PEPPER  
ROASTED PEPPER, LENTILS, CAULIFLOWER, CHICKPEAS,  
WILTED BABY KALE, ROASTED RED PEPPER SAUCE  
*VEGAN & GLUTEN FREE*

## SWEET ENDINGS

RASPBERRY CHOCOLATE TART  
FRESH BERRIES

LEMON MERINGUE TART  
BLUEBERRY COMPOTE, CANDIED LEMON,  
LEMON MACARON

NEW YORK STYLE CHEESECAKE  
SHORTBREAD CRUST, FRESH BERRIES,  
CHANTILLY CREAM

FLOURLESS CHOCOLATE CAKE  
FRESH STRAWBERRY, CHOCOLATE SAUCE,  
VANILLA BEAN WHIPPED CREAM

PASSION FRUIT MOUSSE  
FRESH BERRIES, WHITE CHOCOLATE

HAZELNUT PRALINE MOUSSE CAKE  
CHOCOLATE DIPPED GANACHE, CARAMEL

TRADITIONAL BAKED ALASKA  
VANILLA & STRAWBERRY ICE CREAM, ITALIAN MERINGUE



# LIBATIONS

*Menus may be customized; added items will incur an additional fee depending on the selection.*

## PREMIUM BAR SERVICE

275 BARTENDER FEE | 55 PER PERSON  
\$10 PER PERSON EACH ADDITIONAL ½ HOUR

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ABSOLUT 80, TANQUERAY, BACARDI SUPERIOR

JACK DANIELS, DEWAR'S WHITE LABEL,  
CAPTAIN MORGAN ORIGINAL SPICE

MAKER'S MARK, CANADIAN CLUB

1800 SILVER, COURVOISIER VS

HIRAM WALKER TRIPLE SEC, MARTINI & ROSSI EXTRA DRY,  
DON JULIO BLANCO TEQUILA

BUDWEISER, COORSLIGHT, SAM ADAMS, BROOKLYN LAGER,  
CAPTAIN LAWRENCE IPA

AMSTEL LIGHT, HEINKEN, O'DOUL'S

STELLA ARTOIS, SAMUEL ADAMS BOSTON LAGER,  
TRULY HARDLY SELTZER

HOUSE RED & WHITE WINES, PROSECCO

ASSORTED SOFT DRINKS & MINERAL WATERS

## HOUSE WINE SELECTIONS

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MONTES SAUVIGNON BLANC, CHILE

ALAMOS CHARDONNAY MENDOZA, ARGENTINA

MIRASSOU CABERNET SAUVIGNON, CALIFORNIA

EDNA VALLEY PINOT NOIR CENTRAL COAST, CALIFORNIA

## LUXURY BAR SERVICE

275 BARTENDER FEE | 65 PER PERSON  
\$10 PER PERSON EACH ADDITIONAL ½ HOUR

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GREY GOOSE VODKA, BACARDI SUPERIOR, BOMBAY SAPPHIRE

CAPTAIN MORGAN ORIGINAL SPICE

JACK DANIELS, JOHNNY WALKER BLACK

KNOB CREEK, CROWN ROYAL

PATRON SILVER, HENNESSY VSOP

HIRAM WALKER TRIPLE SEC, MARTINI & ROSSI EXTRA DRY,  
DON JULIO BLANCO TEQUILA

BUDWEISER, COORSLIGHT, SAM ADAMS, CAPTAIN LAWRENCE IPA

BROOKLYN LAGER, AMSTEL LIGHT, HEINKEN, O'DOULS

STELLA ARTOIS, SAMUEL ADAMS BOSTON LAGER,  
TRULY HARDLY SELTZER

HOUSE RED & WHITE WINES, PROSECCO

ASSORTED SOFT DRINKS AND MINERAL WATER



# WINE

*Menus may be customized; added items will incur an additional fee depending on the selection.*

## HOUSE COLLECTION

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WHITE	ALAMOS CHARDONNAY MENDOZA, ARGENTINA	60
WHITE	MONTES SAUVIGNON BLANC, CHILE	60
WHITE	PIGHIN, PINOT GRIGIO	60
RED	MIRASSOU CABERNET SAUVIGNON, CALIFORNIA	60
RED	SPELLBOUND MERLOT, CALIFORNIA	60
RED	THE SEEKER, MALBEC	60
SPARKLING	LA MARCA PROSECCO, DOC, TREVISO, ITALY	70

## SPARKLING COLLECTION

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SPARKLING	TAITTINGER BRUT, CHAMPAGNE	130
SPARKLING	SPARKLING POINT, BLANC DE BLANC	140
SPARKLING	LAURENT-PERRIER CUVÉE ROSE, CHAMPAGNE	180

## SILVER COLLECTION

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WHITE	DR. KONSTANTIN FRANC, SEMI-DRY RIESLING	70
WHITE	HONIG NAPA 2015, SAUVIGNON BLANC	70
WHITE	FREI BROTHER RUSSIAN RIVER, CHARDONNAY	70
WHITE	MAGNOLIA GROVE BY CHATEAU ST. JEAN PINOT GRIGIO, CALIFORNIA	70
WHITE	MAGNOLIA GROVE BY CHATEAU ST. JEAN CHARDONNAY, CALIFORNIA	70
WHITE	DASHWOOD SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	70
RED	GREG NORMAN, SHIRAZ	70
RED	CHATEAU STE. MICHELLE, MERLOT	70
RED	TOAD HOLLOW, PINOT NOIR	70
RED	LINE 39 PINOT NOIR, CALIFORNIA	70
RED	MAGNOLIA GROVE BY CHATEAU ST. JEAN MERLOT, CALIFORNIA	70
RED	MAGNOLIA GROVE BY CHATEAU ST. JEAN CABERNET SAUVIGNON, CALIFORNIA	70
SPARKLING	MARCHESI DI BAROLO ZAGARA, MOSCATO D'ASTI	70
SPARKLING	DOMAINE STE. MICHELLE BRUT	70
ROSE	MAGNOLIA GROVE BY CHATEAU ST. JEAN ROSE, CALIFORNIA	70



# WINE

*Menus may be customized; added items will incur an additional fee depending on the selection.*

## GOLD COLLECTION

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WHITE	VILLA MARIA, SAUVIGNON BLANC	80
WHITE	A TO Z WINework, PINOT GRIS	80
WHITE	RODNEY STRONG, CHARDONNAY, SONOMA SELECT	75
RED	ST. FRANCIS OLD VINES, ZINFANDEL	75
RED	BARTON & GUESTIER 2014, CHABLIS	75
RED	INTRINSIC, CABERNET SAUVIGNON	75
RED	CHATEAU ST. MICHELE, MERLOT	75
RED	CARMENET WINERY "VINTER'S RESERVE", CABERNET SAUVIGNON	80
SPARKLING	FLEUR DE MER, ROSE	75
SPARKLING	KIM CRAWFORD, ROSE, MARLBOROUGH	75
SPARKLING	GRUET BRUT	75

## PLATINUM COLLECTION

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WHITE	SONOMA-CUTRER "RRR", CHARDONNAY	80
WHITE	CHATEAU DE SANCERRE	85
WHITE	CUAISON ESTATE CHARDONNAY, NAPA VALLEY	120
WHITE	CAKEBREAD, CHARDONNAY	125
RED	GASCON RESERVE, MALBEC	80
RED	MAC MURRAY RANCH, PINOR NOIR	80
RED	SIDURI WILLEMIT, PINOT NOIR	80
RED	BARTON & GUESTIER, SAUTERNES	80
RED	FREI BROTHERS RESERVE ALEXANDER VALLEY, CABERNET	85
RED	NOBLE TREE WICKERSHAM RANCH VINEYARD, CABERNET	85
RED	RUFFION MODUS, SUPER TUSCAN	90
RED	LOUIS M MARTINI NAPA, CABERNET	125

