

3 WESTERLY ROAD Ossining New York 10562 P 914.762.1333 info@3westerly.com



Choice of 4 · \$25 2 hot and 2 cold

*** Choice of 6 · \$35 3 hot and 3 cold ***

Choice of 8 · \$45 4 hot and 4 cold



SELECT 3 SPECIALTY ROLLS AND THREE ROLLS

> 1 hour · \$18 2nd hour · \$16 3rd hour · \$12

SUSHI BOAT • 125

Includes 4 Specialty Rolls And 4 Regular Rolls

Prices are subject to change. Sales tax and gratuity are not included.

CHEESE & CHARCUTERIE PLATTER • 95

Selection of Artisanal Cheese, an Assortment of Meats, Toasted Artisanal Breads, Fruit, Sauces

CRUDITE PLATTER • 55

Seasonal Raw Farm Vegetables, Ranch & Hummus

COLD

Lobster Avocado Salad Mango King Crab Salad on Tortilla Chips Tomato "Kiss" Mozzarella Basil Bruschetta Smoked Salmon Brioche with Wasabi Cream Spicy Salmon Tartare on Crunchy Rice Truffle Goat Cheese with Pistachio Melon with Aged Prosciutto California Roll Smoked Gouda Cheese & Red Grapes

HOT

Mini Soft Pretzels Cheddar Beef Sliders Chicken Peanut Butter Satay Shiso Tempura Maple Bacon Wrapped Chicken Pineapple Bites Steak Crostini with Maytag Blue Cheese & Caramelized Onion Asian Vegetables Spring Roll Truffle Mini Grilled Cheese Buffalo Chicken Pizza Lobster Mac & Cheese Bites Margarita Pizza Spicy Lamb Meatballs with Cilantro Yogurt Pigs In A Blanket Mini Crab Cakes

SUSHI

SPECIALTY ROLLS

DOUBLE TUNA

Spicy Tuna Tartare, Asian Pear, Tuna Sashimi, Jalapeno, Yuzu Tobiko

RAINBOW

Spicy Salmon, Cucumber on Top withTuna, Hamachi & Mango, Wasabi Tobiko

KING CALIFORNIA

Spicy King Crab, Cucumber on Top with Avocado, Salmon Sashimi, Yuzu Miso

TEMPURA DRAGON

Shrimp Tempura, Mango, Cucumber, Spicy Tuna, Almond, Special Sauce

ROLLS

BIG EYE TUNA SPICY BIG EYE TUNA HAMACHI SCALLION SALMON CUCUMBER CALIFORNIA SHRIMP TEMPURA SPICY SALMON



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(V) - VEGETARIAN (GF) - GLUTEN FREE

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CHOOSE 2

HOUSE GREENS SALAD @

Cherry Tomatoes, Cucumbers, Mustard Vinaigrette

KALE CAESAR SALAD

Kale, Romaine, Panko Breadcrumbs, Parsley, Lemon & Lime Zest

FRIED CALAMARI

Sweet Chili Gastrique, Scallion, Sesame Seeds, Cilantro

SPINACH & ARTICHOKE DIP

Spinach, Artichoke, Mozzarella, Gruyere, Tortilla Chips

ROASTED BEET SALAD @

Red Beets, Yellow Beets, Spinach, Candied Walnuts, Goat Cheese, Champagne Blue Cheese Dressing

MAC & GRUYERE GRATIN

Applewood Smoked Bacon, Herb Panko Crust

CRUNCHY RICE CAKES Spicy Tuna Tartare

DRUNKEN BABY BACK RIBS Ginger Beer, Apple Cider Glaze

CHOOSE 3

PAN SEARED ATLANTIC SALMON @

Roasted Butternut Squash, Brussels Sprouts, Apple Cider Gastrique

BRICK CHICKEN @

Rosemary, Sage, Oregano, Sauteed Corn, Cherry Tomato, Fresno Chillies

PENNE ALLA VODKA Garlic, Tomato, Parmesan

CAVATELLI WITH BROCCOLI RABE (V) Toasted Almond, Pecorino Cheese

PRIME SIRLOIN BURGER Agged Cheddar, Maple Bacon, Grilled Onion, Tomato, Pickles

SHORT RIB PAPPARDELLE Burgundy Wine Braised Short Ribs, Home-made Pappardelle, Mascarpone, Fried Onions

GRILLED BRONZINO Lemon Thyme, Cherry Tomato Confit, Charred Meyer Lemon

FILET MIGNON Additional \$10pp

CHOOSE 2

Roasted Corn | Yukon Gold Potato Puree | Crispy Onion Ring Towers Pommes Frites | Seasonal Mixed Baby Vegetables



Petits Fours



PRE FIXE Lunch or Dinner \$55

Appetizers, Sides and Desserts are served family style for the table. Mains will be chosen individually by guests from your pre selected 3 on the day of the event.



CHOOSE 3

Kale Caesar Salad Roasted Beet Salad @ Fried Calamari House Greens Salad @ Mac & Gruyere Gratin Spinach Artichoke Dip



CHOOSE 2 Roasted Seasonal Vegetables Yukon Gold Potato Puree Crispy Onion Ring Towers Pommes Frites Sauteed Corn



CHOOSE 3

Roasted Brick Chicken Pan Seared Atlantic Salmon Penne alla Vodka Lobster Pappardelle Filet Mignon Additional \$10 Cavatelli with Brocoli Rabe & Toasted Amonds Grilled Branzino



PETITS FOURS

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♥ - VEGETARIAN GF - GLUTEN FREE