

THE RAINES LAW ROOM

AT THE WILLIAM

BEVERAGE PACKAGES

DRINKS ON CONSUMPTION - Spirits, cocktails, wine & beer with a minimum
(does not include Raines Law Room cocktails)

THE LIGHT PACKAGE - Wine & beer only

THE ROYAL PACKAGE - Premium open bar with premium spirits, cocktails wine and beer
(does not include Raines Law Room cocktails)

THE RAINES LAW ROOM PACKAGE - Premium open bar with craft spirits, 4 Raines Law Room
specialty cocktails, wine and beer *(see menu on page 5&6)*

Premium wine upgrades available. Please inquire with Lauren for menu

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HORS D'OEUVRES

passed or stationary

- \$20 per person/per hour for a selection of 4
- \$25 per person per hour for a selection of 6
- \$30 per person/per hour for a selection of 8
- \$35 per person/per hour for a selection of 10

COLD

PLEASE SUBMIT YOUR FINAL SELECTIONS AT LEAST 7 DAYS PRIOR TO YOUR EVENT

- **CASHEW RICOTTA**, aged balsamic, toast*(V)
- **AVOCADO TOAST**, smoked garlic (VG, GF)
- **HOUSE SMOKED SALMON DIP**, blini, dill & cucumber aioli*
- **TUNA TARTARE**, avocado aioli, lime-chili oil, rice crisp(GF) +\$5pp supplement
- **SPICY CRAB SALAD**, jumbo lump crab, garlic-chili mayo+\$5pp supplement*

**GF rice crisps or GF bread available upon request +\$5pp supplement*

HOT

- **PIGS IN A BLANKET**, stone ground mustard
- **BABY SPINACH QUICHE**, gruyere, truffle (VG)
- **VEGETABLE SPRING ROLL**, toasted sesame sauce (V)
- **MINI FILET MIGNON WELLINGTON**, pommery mustard+\$5pp supplement

DESSERT \$5PP

- **STRAWBERRY CHEESECAKE LOLLIPOPS**
- **MACARON**, chef's assortment, fresh berries
- **ASSORTED PETITS FOURS**, fraiser, pistachio financier, almond lemon sponge, chocolate eclair, opera cake, chocolate crumble, raspberry crumble & cocoa tartlet

V - Vegan | VG - Vegetarian | GF - Gluten Free

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STATIONARY PRESENTATIONS

CRUDITE, seasonal veggies, house ranch dipping sauce(VG) | **\$8pp**

CHEESE & FRUIT, chef's selection, berries, melon, fresh bread(VG) | **\$15pp**

CHARCUTERIE & CHEESE BOARD, chef's selection, fig jam, stone ground mustard, fresh bread | **\$20pp**

SUSHI - selection of rolls: California, spicy tuna, spicy salmon, salmon avocado, tuna,

yellowtail scallion, eel avocado, tuna avocado caviar, vegetable, avocado cucumber | **\$25pp**

Additional sushi options available upon request

CHEF ANIMATED PRESENTATIONS

Enhancement to your hors d'oeuvres

• **Chef attendant(s) fee:** 40pp - \$200 | 41-100pp - \$400 | 100+pp - \$600

CARVING BOARD | 1H

One Protein- \$35pp, Two Proteins- \$45

- **Filet Mignon** - French Onion Baby Potatoes, Peppercorn Sauce
- **Beer Braised Short Ribs** - Roasted Brussels Sprout, Au Jus
- **Salmon Filet** - Dijon Beurre Blanc Sauce, Caramelized Spanish Onions

PAELLA STATION | 1H

- **Classic Paella** - House Chorizo, Grilled Chicken, Tiger Shrimp, Garlic Aioli | \$35pp
- **Vegetarian Paella** - Wild Mushrooms, Summer Squash, Truffle Aioli | \$30pp (VG)
- **Lobster Paella** - Maine Lobster, Calamari, Little Neck Clam, Spicy Aioli | \$45pp

CARVING BOARD WITH PAELLA | 1H

- **Choice of one Protein with Classic Paella** \$45pp
- **Choice of two Proteins with Classic Paella** \$55pp

For Lobster Paella +\$10pp

Add a side salad for +\$8pp

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DINNER

- \$75 per person 3 course Menu Please select 3 dishes for each course

STARTERS

- Caesar Salad, Baby Romaine, Parmigiano Reggiano, Croutons
- House Smoked Salmon Dip, Cucumber & Dill Aioli, Toast
- Tuna Tartare, Avocado Mayo, Chili Oil, Rice Crackers (GF)
- Spicy Crab Salad, Jumbo Lump Crab, Garlic-Chili Mayo

MAINS

- Vegetable Kebabs, Garlic Roasted Broccoli, Summer Squash, Hummus, Toasted Pita (V)
- Roasted Chicken, Mashed Potatoes, Truffle Vinaigrette (GF)
- Pan Seared Salmon, Jumbo Lump Crab & Dijon Beurre Blanc, Crispy Kale (GF)
- The Holy Grail Burger, Roasted Wild Mushrooms, Bleu Cheese, Old Bay Chips
- Grilled Ribeye Steak, Thick-Cut Fries, Chimichurri Sauce (GF)

DESSERTS

- Milk Chocolate Mousse, Maldon Salt
- Affogato, Amaretto, Espresso, Vanilla Ice Cream

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RAINES LAW ROOM COCKTAIL PACKAGE

PLEASE CHOOSE 1 PUNCH & 3 COCKTAILS FOR YOUR SPECIALTY MENU

PLEASE SUBMIT YOUR FINAL SELECTIONS AT LEAST 7 DAYS PRIOR TO YOUR EVENT

Punches

- **MEXICAN FIRING SQUAD SPECIAL**

Tequila, lime, grenadine, angostura bitters, seltzer.

- **SOUTH SIDE RICKEY**

Gin, mint, lime, simple syrup, seltzer.

- **OLD CUBAN**

Aged Rum, lime, sugar, angostura bitters, mint, sparkling wine.

- **STRAWBERRY AIRMAIL**

Rum, lime, honey, strawberries, sparkling wine

Cocktails

Bright and Fresh:

- **APEROL SPRITZ**

Aperol, seltzer, sparkling wine. Built in a wine glass.

- **BICYCLE THIEF**

Gin, campari, lemon, grapefruit, simple syrup, seltzer. Shaken and served tall.

- **FRESH POST**

Gin, suze, cucumber, lime, seltzer. Shaken and served tall.

- **SMOKED MOJITO**

White rum, mezcal, cane sugar, lime, mint. Served on crushed ice.

- **GOLD RUSH**

Bourbon, lemon, honey. Shaken on the rocks.

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With a Hint of Spice:

- **MOSCOW MULE**

Vodka, lime, ginger beer. Served tall.

- **GERSHWIN**

Gin, lemon, ginger, simple syrup, rosewater. Shaken and served up.

- **GARDEN PALOMA**

Tequila, lime, jalapeño agave, grapefruit, celery bitters, chili salt, seltzer. Shaken and served tall.

- **OLE' PEPPER**

Rye, chipotle honey, lemon, dash of worcestershire . Shaken and served on a rock.

- **WILDEST REDHEAD**

Scotch, lemon, honey, allspice, cherry heering. Shaken and served on the rocks.

Strong and Stirred:

- **AMERICAN TRILOGY**

Rye, apple brandy, orange bitters soaked sugar cube. Stirred on the rocks.

- **BAD LOVE**

Bourbon, cocchi rosa, dash of cacao, orange bitters. Stirred on the rocks.

- **TATTLETALE**

Blended and Islay scotch, honey, angostura bitters. Stirred on the rocks.

- **MANHATTAN**

Rye, sweet vermouth, angostura bitters. Stirred and served up.

- **MARTINEZ**

Old Tom gin, sweet vermouth, maraschino liqueur, orange bitters. Stirred and served up.