



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

Passed Hors D'oeuvres

PRICING
 (per person) · 1 Hour

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

ONE HOUR Specialty Sushi

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

KING CALIFORNIA

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

RAINBOW

Spicy Salmon, Cucumber on Top
 with Tuna, Hamachi & Mango,
 Wasabi Tobiko

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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Family Style

\$55

or

Buffet

is available for
30 GUESTS OR MORE

\$50

Ⓥ - VEGETARIAN Ⓤ - GLUTEN FREE

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Sales tax and gratuity are not included.

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 Ⓥ

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

DESSERT

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.

APPETIZERS

CHOOSE 3

- Kale Caesar Salad
- Roasted Beet Salad ^{GF}
- Fried Calamari
- House Greens Salad ^{GF}
- Mac & Gruyere Gratin
- Spinach Artichoke Dip

MAINS

CHOOSE 3

- Roasted Brick Chicken ^{GF}
- Pan Seared Atlantic Salmon ^{GF}
- Penne alla Vodka
- Lobster Pappardelle
- Filet Mignon Additional \$10
- Cavatelli with Broccoli Rabe & Toasted Almonds ^V
- Grilled Branzino

FOR THE TABLE

CHOOSE 2

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

DESSERT

PETITS FOURS

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^V - VEGETARIAN ^{GF} - GLUTEN FREE