



Passed Hors D'oeuvres

Cold Selections

Eggplant Caponata & Haloumi Cheese
Grilled Haloumi Cheese, Mint, Virgin Oil

Ricotta & Fig Bruschetta
Honey, Almond

Vietnamese Fresh Salad Roll
Cilantro, Spicy Chili Dipping Sauce

Prosciutto Wrapped Artichoke Heart
Lemon Aioli

Watermelon
Jalapeno, Feta Cheese Sticks, Red Salt Soy Aioli

Caramelized Onion Tartlet

Steak Tartar Tacos
Guacamole, Pico de Gallo

Pastrami Smoked Salmon Crostini
Herb Cream Cheese, Fried Caper, Pickled Red Onion

Shrimp Basquaise on Tostone
Warm Pepper Ragù, Kaffir Lime Leaves

Heirloom Tomato Bruschetta
Grilled Chicken, Aged Vinegar

Fresh Maine Lobster Roll (\$5pp Supplemental)
Tomato, Herb Mayo, Potato Roll

Mini Tuna Tacos (\$5pp Supplemental)
Diced Fresh Tuna, Avocado, Red Onion

Hot Selections

Lobster Dumplings

Mushroom Arancini
Fontina, Black Truffle Aioli

Angry Franks in a Blanket
Garlic, Chili, Basil

Short Rib Dumplings
Warm Raspberry & Brie Tartlet

Prime Beef Dry Aged Sliders
Cheddar, Potato Bun

Steamed Shrimp Har Gow
Jalapeno Ponzu

Mini Duck Spring Rolls
Sesame-Lime Vinaigrette

Mini Crab Cake (\$5pp Supplemental)
Whole Grain Remoulade

Lamb Lollipop (\$5pp Supplemental)

½ hour, 3 choices, \$30.00 per person

1 hour, 6 choices, \$50.00 per person

2 hours, 4 hot choices, 4 cold choices, \$75.00 per person

Additional 6% Administrative fee, plus 8.625% NYS Tax & 18% Gratuity



Cocktail Reception Platters

Gourmet Crudit  Assortment

Freshly Cut Selection of Local and Organic Vegetables served with Dipping Sauces
\$50...\$100...\$200

Artisanal Cheese

Beautiful Array of Premium European and Hand Crafted Local Cheeses Served with Grapes, Dried Figs, Quince Paste and Fig Cake, Freshly Baked Baguettes and Walnut-Raisin Bread
\$100...\$200...\$400

Fresh Seasonal Fruit

\$50...\$100...\$200

Artisan Charcuterie

House Made Chutneys and Preserves
Mixed Olives and Cornichons, Fresh Baguettes and Breadsticks
\$100...\$200...\$400

Chilled Ocean Display

Oysters...Shrimp...Clams...Mussels...Crab Salad...Tuna Tartare
-Market Pricing-
Add Lobster- \$10PP

Shrimp Cocktail

Cocktail Sauce & Lemon
(3 Piece Per Person)
\$120...\$240...\$480

Reception Platter Pricing Listed to Serve

10 Guests...20 Guests...40 Guests

Additional 6% Administrative fee, plus 8.625% NYS Tax & 18% Gratuity



Cocktail Reception Platters

Seared Tuna Loin

Soba Noodles

\$100...\$200...\$400

Warm Flatbreads

(Choose One)

Margherita

Mushroom & Telegio Cheese

Cured Tomato & Bacon

Poached Pear & Blue Cheese

\$70...\$140...\$280

Clothesline Candied Bacon

Maple, Black Pepper, Pickles

\$70...\$140...\$280

Gourmet Pasta Selection

(Choose One)

A La Vodka

Bolognese

Primavera

\$70...\$140...\$280

Tangy Apricot BBQ Chicken Slider

Melted Swiss, Potato Bun

\$70...\$140...\$280

Fried Calamari

Spiced Tomato Sauce

\$90...\$180...\$360

Prime Steak Grilled Cheese

Concord Grape Jam, Blue Cheese

\$110...\$220...\$440

Reception Platter Pricing Listed to Serve

10 Guests...20 Guests...40 Guests

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Dessert Reception Platters

Gourmet Assorted Cookies

Contain Nuts

Brownies & Blondies

Rainbow Cookie Cake Pops

Mini Vanilla & Chocolate Cupcakes

Chocolate Dipped Strawberries

Chocolate Curls & Red Sugar Dusted

\$42.00 Per Platter

One Dozen Pieces Per Platter

Passed Enhancements

Butler Passed Desserts

\$15 Per Person

Selection of Four

Ice Cream or Sorbet Filled Cones

House Made Ice Cream Sandwich

Bags of Candied Popcorn

Deep Fried Oreos

Cheesecake Lollipops

Mini Crème Brulees

Ricotta Donuts

Sweet Stations

Viennese Station

\$20 Per Person

*An Assortment of Cookies, French & Italian Pastries, Tarts,
Cheesecake Petit Fours & Chocolate Dipped Strawberries*

Mini Chocolate Fountain Station

\$10 Per Person

Selection of Dark & Milk Chocolate

*Served with Pretzels, Marshmallows, Cookies, Bananas, Pineapple, Graham Crackers
Pound Cake, Rice Krispy Treats & Fresh Strawberries*

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