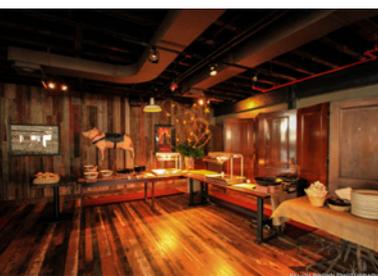


UPSTAIRS

**** AT THE ****

DINO



UPSTAIRS AT THE DINO

Introducing our new private event space, located above our restaurant at 125th Street & 12th Ave, Harlem. Our goal is to ensure your party, business or specialized event is a rousing success. We'll provide full customization to suit your needs so you don't sweat the details. Give us a call and we'll make you look good.

THE ROOMS

Choose from 2 rooms. Each room provides wireless internet, AV equipment rental, and an iPod dock or house music. Both rooms are handicap accessible.

***** The Bridge Room *****

Offers sweeping views of the Riverside Dr Bridge and 125th Street.

- Seats up to 125 or 150 standing (cocktail style)
- Full bar
- Stage with sound

***** The Hudson Line *****

Named after the train that runs right by.

- Seats or stands up to 40 people
- Remote bar



THE PACKAGES

Each package includes room charge, labor, set up and breakdown fees. Sales tax and a 20% service charge are not included.

- Service style: buffet or family style
- Exclusivity of the room for 4 hours
- Minimum \$1,500.00
- Separate lunch packages Monday - Thursday until 4pm

*** THE CADILLAC ***

{ \$55 PER PERSON }

choice of 2 appetizers, 3 meats, 4 homemade sides, and 2 desserts
(rolls/cornbread, soft drinks & coffee included)

* THE STRAIGHT UP *

{ \$35 PER PERSON }

choice of 3 meats and 3 sides
(rolls/cornbread & soft drinks included)

* GOOD LIVIN' *

{ \$46 PER PERSON }

choice of 1 appetizer, 3 meats,
3 sides, and 1 dessert
(rolls/cornbread, soft drinks & coffee included)

*** THE SOIREE ***

{ 3 HOURS }

- stationary or passed appetizers (2 hour service)
 - curried spiced peanuts
 - all soft drinks
 - 2 hour food service
- choice of 4 appetizers / \$32 pp
 - choice of 6 appetizers / \$39 pp
 - choice of 8 appetizers / \$46 pp

BEER & WINE

{ \$15 PER PERSON, PER HOUR / 2 HOUR MIN }

- any draft beer
- any 5 bottled beers
- any 2 wines
(SEE CURRENT LIST)

FULL OPEN BAR

{ \$20 PER PERSON, PER HOUR, 1ST 2 HOURS
3RD HOUR: \$16 / 2 HOUR MIN }

- any draft beer
- any 5 bottled beers
- any 2 wines
- all liquors & cocktails
(SEE CURRENT LIST)



THE APPETIZERS

***** GREAT FOR STATIONS *****

BBQ JUMBO CHICKEN WINGS
THE RIB STATION
DRUNKEN SHRIMP BOIL peel & eat
LARGE SHRIMP COCKTAIL
CREOLE DEVEILED EGGS

TORTILLA CHIP w/ fire roasted salsa
or guacamole
SEASONAL VEGETABLE TRAY w/ cayenne
buttermilk ranch dressing
GUMBO OR CHILI POT

***** DINO SLIDERS *****

{ STATION OR PASSED }

PULLED PORK pickle, w/ or without coleslaw
PULLED CHICKEN jerk sauce, smoked pineapple
SALMON FRITTER w/ pickled red cabbage
BBQ PORTOBELLO zucchini, red pepper, swiss
CHEESE BURGER w/ pickle & matchstick potato

DEVEILED EGGS w/ watercress
BRISKET w/ pickled onion, jalapeno
SHRIMP REMOULADE w/ avocado
HOT LINK SAUSAGE pimento cheese,
pickled onions

*** SKEWERS ***

{ STATION OR PASSED }

RED CHIMI SHRIMP
SESAME HOISIN CHICKEN
CAJUN CHICKEN FIRE-STICKS
GRILLED VEGETABLES
THE TEXAS brisket w/ hot link sausage

* BRUSCHETTA * & HOMEMADE CRACKERS

{ STATION OR PASSED }

HOT LINK SAUSAGE pimento cheese,
pickled onion
CURRIED SMOKED CHICKEN SALAD
HOUSE CURED BACON melted cheddar
SMOKE ROASTED TOMATO
avocado, cotija cheese
BBQ SALMON REMOULADE w/ chive, capers
MARINATED SHRIMP w/ celery

DESSERTS

MINI HOMEMADE PIES

chocolate ice box • key lime • chocolate peanut butter pie • sweet potato pecan • blackjack

DOUBLE CHOCOLATE CHIP BROWNIES

ASSORTED FRESH BAKED COOKIES

THE COBBLER STATION

seasonal fresh fruit w/ vanilla ice cream



THE MEATS

MEMPHIS-STYLE BBQ PORK

dry rubbed and slow smoked up to 12 hours, then hand pulled

BBQ TEXAS BRISKET

smoked low & slow the ol' timey way, then hand sliced & lightly sauced

BBQ CHICKEN

apple brined & pit smoked, mixed quarters leg & thigh or breast & wing

CHURRASCO CHICKEN

mojito marinated, boneless, skinless & grilled

PULLED SMOKED CHICKEN

served with BBQ, jerk or our mustard "lockdown" sauce

ST. LOUIS-CUT RIBS

Pork ribs smoked and lightly slathered, cut individually

SMOKED TURKEY

slow smoked breast, sliced to order
*requires 48 hours & 5lb minimum

BBQ PRIME RIB

\$3 surcharge
boneless, slow smoked & served w/ a BBQ au jus

BBQ BEEF TENDERLOIN

\$3 surcharge
tender smoked loin, served w/ horseradish sauce

SMOKED "HOT LINK" SAUSAGE

our homemade beef / pork & green chili sausage, served w/ our mustard "lockdown" sauce

*** SEAFOOD & VEG OPTIONS ***

BBQ SALMON

slow smoked and served with an Asian hoisin BBQ glaze

PORTOBELLO STACK

marinated, smoked, grilled then garnished with peppers, onions and grilled zucchini.

SIDES

BBQ BEANS WITH PORK

BBQ FRIED RICE

MACARONI & CHEESE

ROASTED VEGETABLES WITH ORZO

SIMMERED GREENS

SYRACUSE STYLE SALT POTATOES

CAJUN CORN

CHOPPED SALAD

COLESLAW

CARROT RAISIN SALAD

CREOLE POTATO SALAD

TOMATO CUCUMBER SALAD (SEASONAL)

WHIPPED SWEET POTATOES

BEVERAGES & SODAS

FOUNTAIN DRINKS

Pepsi, Diet Pepsi, Sierra Mist

BOTTLED SODA / WATER

Pepsi & Boylan

FRESH BREWED ICE TEA

southern sweetened or unsweetened

HOMEMADE FRESH-SQUEEZED LEMONADE

COFFEE & TEA SERVICE



THE DETAILS

PRICING

All food and beverage prices will be quoted in writing and are subject to the prevailing sales tax and service charge percentages. Prices are subject to change.

SALES TAX

Sales tax is calculated on all food, beverages, room rental fees and service charge. New York State law states that service charges are subject to sales tax. Organizations that are tax exempt must furnish a tax exempt certificate at least one week prior to the event date.

CANCELLATION

No penalty is charged for cancellations with at least 30 days notice, but deposit will be retained.

DEPOSIT

Deposit is due within two weeks of scheduling and is non-refundable. Deposit will be applied toward total due and are as follows:

Bridge Room	\$500
Hudson Line	\$300

Catering Direct Line: 646-213-1709

Fax: 212-694-8981

Restaurant: 212-694-1777

nyccatering@dinobbq.com

www.dinosaurbarbque.com

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