SUNDAY/
in/
BROOKLYN

EVENTS DECK 2023

events@sundayhg.com
www.sundayhg.com
ABOUT US

Sunday In Brooklyn is available for large party bookings and full restaurant buyouts, with a variety of unique event options.

From intimate seated private dining room experiences, cocktails in the covered rooftop garden, and wedding receptions throughout our multiple spaces, our venue can accommodate groups of all sizes, 7 days a week!
THIRD FLOOR PRIVATE DINING ROOM
16 People Seated
SECOND FLOOR COVERED GARDEN

26 People Seated / Standing
SECOND FLOOR SUN ROOM

50 People Seated / Standing
FULL BUYOUT
110 People Seated / 200 People Standing
OUTDOOR GREENHOUSE

20 People Seated
FAMILY STYLE BRUNCH MENU

Items May Change Based On Seasonality & Availability

FOR THE TABLE

DRIP COFFEE
SCRAMBLED EGGS
LONG ISLAND HOME FRIES
BACON
WATERMELON

ENTREES (SELECT 2)

EGG & CHEESE SANDWICH / Gochujang Aioli, Hash Brown, Cheddar, Brioche

AVOCADO TOAST / Calabrian Chili, Piparras, Watercress, Toasted Sourdough

HOT CHICKEN SANDWICH / Crispy Chicken Thigh, Chipotle, Lime Crema, B&B Pickles, Cilantro, Sesame Potato Bun

SUNDAY BURGER / Two Patties, Cheddar Cheese, Special Sauce, B&B Pickles, Sesame Potato Bun

WARM GRAIN BOWL / Brown & Wild Rice, Radishes, Cucumbers, Florentino, Pepita Romesco, Avocado, 6 Minute Egg

MARKET SALAD / Local Tomatoes, Grilled Florentino, Baby Bell Peppers, Gaeta Olives, Feta, Focaccia Croutons, Green Goddess

CAESAR SALAD / Romaine, Focaccia Croutons, Locatelli

SHAKSHUKA / Stewed Peppers & Tomatoes, Poached Eggs, House Focaccia

SMOKED LOX PLATE / Acme Smoked Salmon, Scallion Crème, Sesame Seeds, Blue Poppy Seeds, Garden Pickles, Sourdough

FOR THE TABLE ADD-ONS

SUNDAY PANCAKES TM / Hazelnut Maple Praline, Brown Butter

SEASONAL FRUIT BOWL / Creme Fraiche, Hot Honey

SEASONAL SOFT SERVE

SUNDAY FRIES / Mixed Herbs, Dijonaise, Ketchup

MAPPLE CHEDDAR BISCUITS / plate of 4

HOMEMADE CINNAMON ROLLS / plate of 4
FAMILY STYLE DINNER MENU
Items May Change Based On Seasonality & Availability

STARTERS (SELECT 1)

OFIRA'S PITA & HUMMUS (available for groups under 25ppl)
SEASONAL FOCACCIA
SPINACH & ARTICHOKE DIP
CHICKEN YUMMOS / Popcorn Chicken, Ranch, Cobanero Buffalo
OYSTERS / Lemon, Hot Sauce

VEGETABLES (SELECT 2)

JAPANESE EGGPLANT / Blue Spice Basil Aioli, Crispy Garlic, Local Herb Salad
MARKET SALAD / Local Tomatoes, Grilled Florentino, Baby Bell Peppers, Gaeta Olives, Feta, Focaccia Croutons, Green Goddess
CAESAR SALAD / Romaine, Focaccia Croutons, Locatelli

PASTA (SELECT 1)

WOOD ROASTED LASAGNA / Smokey Bolognese, Provolone, Mozzarella
SEASONAL GNOCCHI / Spring Pesto, Blistered Sungold Tomatoes, Crispy Breadcrumbs

FISH & MEAT (SELECT 1)

WOOD ROASTED CHICKEN / Herb Crusted
GRILLED FAROE ISLAND SALMON / Great Northern Beans, Florentino, Grilled Cipollini Onions
DRY AGED RIBEYE / Compound Butter

SIDES (SELECT 1)

SUNDAY FRIES / Mixed Herbs, Dijonaisse, Ketchup
SIDE SALAD / Italiano Dressing
GRILLED FLORENTINO

DESSERT

SEASONAL SOFT SERVE
SEASONAL FRUIT CRUMBLE / Freestone Peaches, Almond Crumble
CHOCOLATE MOUSSE
PLATTERS AND PASSED APPETIZERS

PASSED CANAPES ARE ONLY AVAILABLE FOR 25 GUESTS+

PLATTERS:
( All platters are priced per person and will be replenished as needed )

ARTISANAL CHEESES
CHARCUTERIE
CHEESE & CHARCUTERIE

CHICKEN YUMMOS / Popcorn Chicken, Ranch, Cobanero Buffalo
SEASONAL VEGETABLE CRUDITE / Caesar, Hummus
DEVILED EGGS
RAW BAR DISPLAY

WOOD FIRED SICILIAN PIZZA / Classic & Spicy Salami
(*priced per platter; each platter contains 16 slices)

PASSED CANAPÉS:
( Choose 3 or Choose 5 )

HUMMUS / Tahini, Za’Atar, Grilled Pita
BEEF TARTAR / Toasted Baguette, Crispy Garlic, Dijon
ENDIVE CUPS / Blue Cheese, Walnut, Honey Olive Oil, Lemon, Salt, Black Pepper
SEASONAL VEGGIE TARTLETS / Eggplant, Hazelnut, Tajin
ARANCINI / 4 Cheeses, Marinara
PIGS IN A BLANKET / Dijonaise
AVOCADO TOAST / Sourdough, Calabrian Chili
OYSTER / Lemon, Hot Sauce
CRISPY POTATO & CAVIAR / Creme Fraiche, Caviar, Chives, Olive Oil
STATIONS
STATIONS ARE ONLY AVAILABLE FOR FULL BUYOUTS

WOOD FIRED SICILIAN PIZZA STATION
CLASSIC, SPICY SALAMI
served with caesar salad [ station attendant fee ]

SUNDAY SLIDER STATION
FRIED CHICKEN SANDWICH & SUNDAY BURGER
served with french fries

LIVE CARVING STATION
CHOICE OF: ROASTED CHICKEN or PRIME RIB
served with butterball potatoes, mixed greens salad & sauces
[ station attendant fee ]

RAW BAR
LITTLENECK CLAMS
OYSTERS
SCALLOP TARTAR
SHRIMP COCKTAIL
served with mignonette and cocktail sauce

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SUNDAY'S SUNDAE STATION
2 SEASONAL SOFT SERVES
TOPPINGS / Chocolate Curls, Rainbow Sprinkles, Feuilletine, Cherry
[ station attendant fee ]

SUNDAY'S PAN(CAKE)
TOWER OF (6) SUNDAY PANCAKES, HAZELNUT PRALINE, BROWN BUTTER
BEVERAGES PACKAGES

OPEN BAR PACKAGES ARE ONLY AVAILABLE FOR 25 GUESTS+

BRUNCH:

BEVERAGES CHARGED AS ORDERED
Modified Beverage Menu including Wine, Beer,
Two Speciality Cocktails, Call Liquor Selections

MIMOSA PACKAGE
4 Bottles of Prosecco + Carafes of OJ

PUNCH BOWLS
Italian Gin OR Tequila Blanco, Lillet Rose, Suze, Peach, Lemon,
Jasmine Tea, Cucumber Bitters

OPEN BAR
Mimosas, Bloody Marys, House Wines, Beer, Call Liquor Selections

PREMIUM OPEN BAR
Mimosas, Bloody Marys, One Specialty Cocktail, Premium Wines, Beer,
Premium Liquor Selections

DINNER:

BEVERAGES CHARGED AS ORDERED
Modified Beverage Menu including Wine, Beer,
Two Speciality Cocktails, Call Liquor Selections

BEER & WINE BAR
House Wines, Beer

OPEN BAR
One Specialty Cocktail, House Wines, Beer, Call Liquor Selections

PREMIUM OPEN BAR
Two Specialty Cocktails, Premium Wines, Beer, Premium Liquor Selections

PUNCH BOWLS
Italian Gin OR Tequila Blanco, Lillet Rose, Suze, Peach, Lemon,
Jasmine Tea, Cucumber Bitters

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We Kindly Ask Beverages Charged To One Tab & Payment. All Beverage Packages Must Be Chosen Prior To Event.