

PASSED HORS D'OEUVRES & CANAPÉS

Choice of 5; at \$25 pp per hour | 40 guest minimum

Passed Hors d'Oeuvres & Canapés

Salmon Tartar

Cherry Tomato filled with Avocado mousse topped with Feta cheese

Fried Artichoke with parmesan Crème

Fingerling potatoes with crème fraiche and caviar

Blistered Shishito Pepper

Devil Egg with paprika

Shrimp Cocktail

Mini crabcakes

Seared Sirloin Steak on crostini with red wine shallot compote

Rosemary Port Braised Lamb on wonton crisp, goat cheese fondue and siracha

Tomato Basil Bruschetta

Mini Tart filled with vanilla pastry cream topped with raspberry

Mini Nutella cups with marshmallows

Pizza Bites

Smoked Salmon with crème fraiche, red onion, fresh dill, crispy capers

Margherita with crushed tomato, fresh mozzarella, basil

Herbed Goat cheese and wild mushroom, truffle oil

Mini Calzone with spinach and ricotta

PLATTERS

Serves 20 Guests Each

Pulled Pork sliders with BBQ sauce 160

Beef Slider, caramelized onions and siracha mayo 160

Portobello sliders, tomato, mozzarella, pesto mayo 160

Angry Chicken Lollipop with spicy hoisin BBQ 160

Chorizo puffs with siracha aioli 160

Shrimp Cocktail 200

Oyster with mignonette and cocktail sauce (40 pieces) 150

Mini Lobster Rolls 250

Cavatelli Pasta with arugula, fresh ricotta, wild mushroom, pumpkin seeds, basil pesto sauce 150

Potato Curls 50

Seasonal Fruit 120

Seasonal crudité with selection of dips 120

Cheese and Charcuterie 160

Seasonal dip with focaccia bread 120

Gazpacho shot, poached shrimp, dill 150

Dessert platter with assorted mini pastries 80

BEVERAGE OPTIONS

Premium Open Bar

55 pp for 2 hours | 70 pp for 3 hours

Selection of Premium Spirits, Selected Wines, Draft and Bottle Beers, Soft Drinks

Non Premium Bar

45 pp for 2 hours | 60 pp for 3 hours

Selection of Non Premium spirits, Selected Wines, Draft and Bottle Beers, Soft Drinks

Beer & Wine Open Bar

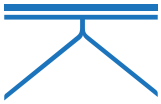
40 pp for 2 hours | 50 pp for 3 hours

Selection of Wines, Draft and Bottle Beers, Soft Drinks

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Executive Chef: Braulio Bunay

Applicable taxes and gratuity not included. For further information please email us at celine@merchantshospitality.com

70 South Street at Maiden Lane, New York, NY 10038 • Tel: 212.487.9600 • www.Industry-Kitchen.com



BUFFET

45 pp [50 person minimum]

Appetizers

{Selection of Three}

Industry Signature Salad – dill, parsley, tomato, fennel, carrot, watermelon radish, cider vinaigrette

Caesar Salad – Romaine Hearts, shaved parmesan, croutons, Caesar dressing

Kale Salad – quinoa, pomegranate, watermelon radish, pickled red onions, persimmons, feta, candied almonds, cider vinaigrette

Blistered Shishito Pepper – Olive oil, sea salt

Tomato, Mozzarella, Basil pesto skewers

Meatballs with homemade red sauce

Chicken Lollipop with Hoisin BBQ sauce

Avocado Toast

Entrées

{Selection of Three}

Roasted Chicken

Grilled Salmon

Grilled Hanger Steak with butter garlic sauce

Pan Seared Seasonal White Fish in lemon butter sauce

Lasagna San Gennaro – Roasted Eggplant, peppers, sausage

Fettucine – fine herbs pesto, peas, tomato

Sides

{Selection Of One Starch And One Vegetable}

Roasted Potatoes

Grilled Seasonal Vegetables

Grilled Asparagus

Butternut Squash and cauliflower gratin

Sauteed Spinach with garlic and olive oil

Dessert

{Selection of Two}

Banana Brulee

Chocolate Mousse

Homemade Cheesecake

SIT DOWN MENU

60 pp | 20 guest minimum

Appetizers

{Selection of Three}

Baby Greens, Fresh Herbs, cider vinaigrette

Romaine Lettuce, Shaved Parmesan, croutons, Caesar dressing

Kale, quinoa, pomegranate, watermelon radish, pickled red onions, persimmons, feta, candied almonds, cider vinaigrette

Seasonal grilled Cauliflower with pecorino, caper lemon relish

Soup of the day

Avocado Toast with tomato, jalapeno, basil, feta

Blistered Shishito Peppers with sea salt, lemon and olive oil

Chargrilled octopus and chorizo with olive oil, garlic, oregano, winter potatoes

Entrées

{Selection of Three}

Grilled Lemon Chicken with herb salad, potato curls

Grilled Miso Marinated Salmon with tomato-ginger-jalapeno-pineapple salsa, seaweed salad, potato curls

Braised Lamb Shank with mirepoix port wine sauce, sweet potato gnocchi

Oven Poached Shrimp, cod, clams, chorizo with red pepper aioli, anaheim peppers, fresh tomato

Lasagna “San Gennaro” with roasted eggplant, peppers, sausage, arugula salad

Dessert

{Selection of Two}

Banana Brulee

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Chocolate Mousse

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Homemade Cheesecake

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