



We offer custom locally inspired and sourced beverages



Route 28

PHOENICIA, NY

PHOENICIA DINER



You are enjoying a freshly prepared meal from our kitchen team led by Merrill

5681 Rt 28
Phoenicia, NY
12464

PRIVATE EVENTS

845.688.9957

Come for the mountains, Stay for the food

AVAILABILITY

MAIN DINING ROOM

7pm - 11pm mon, thurs, fri
all day tues - wed

LOUNGE

2pm - 11pm mon, thurs, fri
6pm-11pm sat - sun
all day tues - wed

THE LOT

seasonal, contact for availability

WHAT TYPES OF MENUS DO YOU OFFER?

we offer plated or buffet meals, dessert socials, cocktail parties, and more. fountain sodas, coffee, and tea are included in all food package pricing. we are happy to create a custom or diner themed menu for you.

START PLANNING YOUR DREAM EVENT TODAY

OCCUPANCY

MAIN DINING ROOM + LOUNGE

seated: 80
standing: 100

MAIN DINING ROOM + LOUNGE + THE LOT

seated: 150
standing: 200

THE LOT + LOUNGE

seated: 75
standing: 150

THE LOT

seated: 60
standing: 120

occupancy based on current table configuration. additional options available

OUTSIDE FOOD

you may bring in your own dessert or cake. cake cutting fee is \$2 per person

BAR

we offer a high quality bar selection featuring locally sourced products. we are happy to create custom cocktails for your event. we have packages based on consumption or open bar pricing.

bartender fee is \$35 per hour, per bartender, with a 3 hour minimum

MUSIC

we have one speaker system in the main dining room a second that services the lounge and the lot. we have an IPOD connected to each one available for use or you may plug in your own device. we do have a microphone to be used for speeches and toasts upon request.

DEPOSIT

there will be a deposit due at the time of booking. the deposit can be applied to your final bill



*We offer custom
locally inspired and
sourced beverages*



Route 28

PHOENICIA, NY

PHOENICIA DINER



*You are enjoying
a freshly prepared meal
from our kitchen team
led by Merrill*

5681 Rt 28
Phoenicia, NY
12464

PRIVATE EVENTS

845.688.9957

Come for the mountains, Stay for the food

DECORATIONS

you are welcome to decorate the space that you rent. for safety and clean up, candles must be enclosed and glitter, confetti, and rice are prohibited

SETUP

your space can be available up to an hour before your event for set up. please coordinate any outside deliveries with the event manager in advance.

OPTIONAL SERVICES

we can supply decorations, flowers, and entertainment for you. please contact event manager for more information

IF YOU HAVE A DISH YOU WOULD LIKE AND DON'T SEE IT LISTED, JUST ASK. WE CAN CREATE A CUSTOM MENU FOR YOUR EVENT.

COCKTAIL MENU

\$35 per person

5 appetizers

PLATED DINNER

\$60 Per person

3 appetizers
2 salad
3 mains
1 dessert

BUFFET DINNER

\$50 per person

3 appetizers
1 salad
2 buffet mains
2 sides
1 dessert

APPETIZERS

RISOTTO BALLS

tomato, corn, basil

GRILLED SQUASH FLATBREAD

herbed ricotta, olives, pickled peppers

TRIO OF CHIPS AND DIPS

- guacamole, corn tortilla
- roasted garlic hummus, pita
- spinach artichoke, sourdough
crostini

SHRIMP COCKTAIL

roasted tomato cocktail sauce

CRAB CAKE SLIDERS

dill - caper slaw, brioche roll

CRISPY PORK BELLY

lettuce, tomato, basil mayo, grilled
sourdough

CHEESEBURGER SLIDER

cheddar cheese, grilled onions, half
sour pickles

GRILLED CHICKEN SKEWERS

mint - carrot slaw, cucumber yogurt

CHICKEN TACOS

crispy tortilla, avocado, salsa verde,
pico de gallo



*We offer custom
locally inspired and
sourced beverages*



Route 28

PHOENICIA, NY

PHOENICIA DINER



*You are enjoying
a freshly prepared meal
from our kitchen team
led by Merrill*

5681 Rt 28
Phoenicia, NY
12464

PRIVATE EVENTS

845.688.9957

Come for the mountains, Stay for the food

SALADS

COOP

baby greens, cheddar, apples,
citrus segments, cucumbers, raisins,
toasted almonds, honey dijon

RED QUINOA CHICKPEA

baby greens, tomatoes, onion,
cucumbers, avocado mash,
carrot sesame vinaigrette

HEIRLOOM SALAD

heirloom tomatoes, baby arugula,
avocado, onions, wheatberry,
hot house cucumbers, kalamata ol-
ives, roasted pepper vinaigrette

CAPRESE

heirloom tomatoes, mozzarella, basil

SIDES

HERBED FINGERLING POTATOES

HAND CUT FRENCH FRIES

RICE PILAF

MARKET VEGETABLES

WAX BEANS, FENNEL, DILL

CORN ON THE COB

BUFFET MAINS

penne a la vodka,
pancetta, sweet peas,
roasted pepper, creamy
herbed plum tomato
sauce, romano

crispy goat cheese
polenta, green beans,
cherry tomatoes, olives,
lemon

citrus glazed salmon,
sticky rice

roasted chicken breast,
wax beans, fennel, dill

grilled flank steak,
balsamic onions

MAINS

CRISPY GOAT CHEESE POLENTA

green beans, cherry tomatoes, olives
PENNE A LA VODKA

pancetta, sweet peas, roasted pepper,
creamy herbed plum tomato sauce,
romano

CITRUS GLAZED SALMON

sticky rice, haricot vert

POACHED HALIBUT

potato crusted trout, herb dusted
fingerling potatoes, market vegetables,
lemon caper aioli

ROASTED CHICKEN BREAST

wax beans, fennel, dill, rice pilaf

GRILLED FLANK STEAK

balsamic onions, mashed potatoes, corn

DESSERT

SEASONAL CRISP

FRUITION CHOCOLATE BROWNIE

KEY LIME PIE

BANANA BREAD PUDDING

ICE CREAM

MINI MILK SHAKES (+\$2)