



*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 Alex*

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 Thursday-Tuesday  
all day 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. plated adds \$5 per person to the cost of the package. fountain sodas, coffee, and tea are included in all food package pricing. we are happy to create a custom 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. we have a PA system that can be rented for \$50 per hour.

### DEPOSIT

there will be a \$500 to secure your date due upon booking.



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### 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

### DINNER A

*\$50 Per person*

2 appetizers  
1 salad  
bread & butter  
2 mains  
2 sides  
1 desserts

### DINNER B

*\$60 per person*

3 appetizers  
2 salad  
bread & butter  
3 mains  
3 sides  
2 desserts

served as a buffet.  
+\$5pp for plated

### APPETIZERS

#### HUMMUS

seasonal crudités, pita

#### GRILLED EGGPLANT DIP

tahini vinaigrette, pita

#### MEAT & CHEESE PLATTER

assorted cheeses, capicola, salami, mortadella, prosciutto, crackers

#### FRIED CHICKEN SLIDERS

pickles, spicy aioli

#### PULLED PORK SLIDERS

pickles, coleslaw

#### PAPAS BRAVAS

potatoes, bravas sauce, crème fraîche, chives

#### LOADED NACHOS

chili, ny cheddar, crema, pico de gallo

#### SMOKED TROUT DIP

seasonal crudités, grilled pullman loaf

#### PURPLE CABBAGE GAZPACHO

pastrami spice, sourdough



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### MAINS

#### 1/2 ROASTED CHICKEN

- kc bbq
- herb roasted
- alabama white

#### CHIMICHURRI FLANK STEAK

regular or blackened

#### PAN SEARED TROUT

lemon-herb oil

#### NEW ENGLAND FISH & CHIPS

beer battered haddock, chips

#### WILD HIVE POLENTA

smoked maitake mushrooms,  
braised peanut sauce

#### MAC & CHEESE

lardons, biscuit crumble

#### ROASTED HEN OF THE WOODS

braised kale

#### VEGGIE VINDALOO

seasonal vegetables, basmati rice,  
pita

#### PHOENICIA BEET BURGER

chow chow, cashew cheese sauce,

### SALADS

#### HOUSE

mixed greens, grape  
tomatoes,  
onion, cucumber, carrot,  
lemon-dill vinaigrette

#### CAESAR SALAD

little gem lettuce, bos-  
querón caesar,  
sourdough crouton,  
pecorino cheese

#### CHICORY

cabbages, bleu cheese,  
pickled onions, charred  
onion vinaigrette

#### SPINACH SALAD

pickled rhubarb,  
strawberry, walnuts,  
grapefruit vinaigrette

#### BEET GRAIN SALAD

farro, greens, pepitas,  
goat cheese, chives,  
pickled onions,  
tomatoes  
honey-lemon vinaigrette

### SIDES

#### YELLOW RICE & TOMATOES

#### HAND CUT FRENCH FRIES

#### ROASTED MARKET VEGETABLES

#### SALT CRUSTED MARBLE POTATOES

#### WITH AIOLI & SALSA VERDE

#### ELOTE STREET CORN

#### GARLIC MASHED POTATOES

#### SESAME SWEET POTATO STEAK

#### FRIES

#### NY CHEDDAR GRITS

### DESSERT

#### DINER COOKIE PLATTER

#### FRUITION CHOCOLATE BROWNIE

#### COCONUT CREAM PIE

#### BERRY PUDDING

*w/coconut whipped cream*

#### MINI MILK SHAKES (+\$2)

#### AVOCADO CHOCOLATE MOUSSE

*w/horchata cream*