



*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 Chris*

5681 Rt 28
Phoenicia, NY
12464

PRIVATE EVENTS

845.688.9957

Come for the mountains, Stay for the food

AVAILABILITY

MAIN DINING ROOM

7pm - 1am Thursday-Tuesday
all day Wednesday

THE LOT

seasonal, contact for availability

TYPES OF MENUS

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 food package pricing.

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.

DEPOSIT

There will be a \$500 deposit due upon booking.

OCCUPANCY

MAIN DINING ROOM + LOUNGE

seated: 80
standing: 100

MAIN DINING ROOM + LOUNGE + THE LOT

seated: 230
standing: 300

THE LOT & LOUNGE

seated: 150
standing: 200

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

**START PLANNING YOUR
DREAM EVENT TODAY**

BAR

We offer a full locally-sourced bar program. 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 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. We have a PA system that can be rented for \$50 per hour.

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.



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APPETIZERS

HUMMUS PLATTER

wild nettle & new garlic pesto,
whole wheat pita

SPINACH & ARTICHOKE DIP

creamy dip in plattered bread bowl or
passed on crudite

WILD GULF SHRIMP COCKTAIL

cocktail, garlic buttermilk wasabi,
herbed lime dipping sauce

SMOKED SALMON DIP

toast points & fresh herbs

HUSH PUPPIES

bacon or vegetarian, comeback sauce

TROUT POTATO PANCAKES

smoked trout, new lettuce,
preserved lemon ranch

SALMON WRAPPED POTATOES

smoked salmon, dill crème fraîche,
fingerling potatoes

**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

\$40 per person

6 appetizers

DINNER A

\$60 per person

2 appetizers
1 salad or soup
2 mains
2 sides
1 desserts

DINNER B

\$70 per person

3 appetizers
1 salads or soups
3 mains
3 sides
2 desserts

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

STUFFED MUSHROOMS

shallot, lemon, parsley

COWBOY CAVIAR TOSTADAS

housemade corn tortillas

LOCAL CHEESE & CHARCUTERIE

pimento cheese spread, house made &
local charcuterie

PORK FAT FRIED POTATOES

smoked oyster hollandaise

SAUSAGE BALLS

aged cheddar

POPCORN CHICKEN

fried basil, honey mustard bbq

FILIPINO ADOBO MEATBALLS

ground chicken, sweet & sour coconut
adobo

FRIED CHICKEN SLIDERS

miso honey butter

VEGGIE LETTUCE WRAPS

crunchy vegetables, rice noodles,
sweet chili sauce

**PLEASE LET US KNOW ABOUT ANY
DIETARY RESTRICTIONS**



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MAINS

ROASTED HIGHLAND HOLLOW BEEF

steak cut, black garlic & pepper
steak sauce

GRILLED HERB CHICKEN

brined in rosemary, thyme, basil, garlic
served with ramp butter (seasonal)
or italian parsley salsa verde

FRIED CHICKEN

buttermilk brined, hot honey

CEDAR PLANK HUDSON VALLEY STEELHEAD TROUT

local maple sryup & mustard glaze

SHRIMP & CHEDDAR GRITS

three pepper sauce, cheese grits

MUSHROOM & GRITS

seasonal mushrooms, cheddar grits,
rosemary chimmichuri

+ Available April-June

ASPARAGUS, GARLIC SCAPE & RAMP RISOTTO

parmesean, nettle & sorrel pesto

+ Available July-October

RATATOUILLE, RICE & QUINOA

eggplant, squash, tomato, basil

SALADS

HOUSE

mixed greens, tomatoes,
cucumber, carrots,
lemon vinaigrette

Available April-June

RADISH ARUGULA

basil, parmesan,
shallot dressing

Available July-October

TOMATO ARUGULA

garlic croutons, lemon
basil vinaigrette

SNAP PEA & SHOOTS

baby lettuces, aged
cheddar, green goddess

SOUPS

Available April-June

ASPARAGUS NETTLE

crème fraîche
PARSNIP

bacon & curry

Available July-October

SMOKED TOMATO

GAZPACHO

basil flower

SWEET CORN

CHOWDER

fried mushroom & herb

SIDES

MEXICAN STREET CORN

LOADED BAKED POTATOES

BAKED MAC & CHEESE

GREEN BEAN & KALE CASSEROLE

CREAMED SPINACH

SEASONAL VEGGIES IN BALSAMIC

SLOW COOKED COLLARD GREENS

CUMIN CARROTS & AVOCADO

Available July-October

SUMMER SUCCOTASH

ROASTED BROCCOLI W/TAHINI

Available April-June

ROASTED PARSNIPS &

CHESTNUT CREAM

DESSERT

DINER COOKIE PLATTER

FRUITION CHOCOLATE BROWNIE

COCONUT CREAM PIE

AVOCADO CHOCOLATE MOUSSE

w/horchata (vegan)

BERRY PUDDING

w/coconut whipped cream (vegan)

MINI MILKSHAKES (+\$2)

CARROT CAKE