

2026

HORS D'OEUVRES **SERVED WITH BROOKLYN DINER NEW YEAR'S EVE PUNCH**

MINI REUBENS

sauerkraut, swiss cheese, russian dressing

CRAB CAKES

lightly spiced with togarashi seasoning

SPINACH & MUSHROOM GRUYÈRE PUFF

(vegetarian)

PIGS IN BLANKET

served with Gold's mustard

APPETIZER

choose one

BRUSCHETTA

aged balsamic glaze, cherry tomatoes, basil, black olives, and feta cheese

LOBSTER ROLL

Maine lobster, mayonnaise, diced celery, lemon juice, served with French fries and baby arugula salad

FRENCH ONION SOUP

caramelized onions, rich broth, Swiss cheese gratinée

GRILLED CAESAR SALAD

Romaine lettuce, croutons, Caesar dressing, shaved Parmesan

ENTRÉE

choose one

NEW YORK STRIP

herb compound butter, roasted yellow potatoes, garlic, and fresh herbs

Best enjoyed with a glass of Cabernet Shirtail Ranches Hess, California \$16

CHILEAN SEA BASS EN PAPILOTE

tender bass fillet steamed in parchment, served with roasted rainbow carrots, finished with caviar-infused jus

Best enjoyed with a glass of Sauvignon Blanc Allen Scott, New Zealand \$15

TORTELLI PASTA (VEGETARIAN)

spinach and mascarpone filling, brown butter sauce, topped with parmesan or ricotta salata

Best enjoyed with a glass of Chardonnay Trefethen Family Eschol, California \$16

ROASTED HALF CHICKEN

spiced avocado sauce, roasted tomato salad, and buttermilk biscuit

Best enjoyed with a glass of Chardonnay Trefethen Family Eschol, California \$16

DESSERT

choose one

STRAWBERRY BLONDE CHEESECAKE

CHOCOLATE BLACKOUT CAKE

\$ 500 PER PERSON
(EXCLUDING TAX & GRATUITY)

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5 COURSE FEAST

