

Welcome Reception

{first half hour}

MAIN RECEPTION TABLE

locally sourced produce with green goddess dipping sauce, artisanal cheese board, charcuterie board, assorted farm fresh chutneys, olives, roasted peppers, fresh baked breads

PASSED HORS D'OEUVRES

chef's selection six seasonally inspired

Cocktail Reception

TRATTORIA STATION {choose 2}

seasonal risotto • tri-color tortellini, quattro formaggio • penne ala vodka, pancetta orecchiette, broccoli rabe, sweet Italian sausage • penne primavera, fresh seasonal vegetables
rigatoni bolognese • penne filetto di pomodoro • seasonal ravioli

FROM THE BUTCHER {choose 2}

herb roasted turkey breast • clove studded brown sugar glazed Virginia ham
herb crusted leg of lamb • black pepper crusted roast beef • roasted apple pork loin
NY deli style corned beef • NY deli style pastrami • marinated flank steak*, mushroom bordelaise
Texas lone star bbq brisket of beef

Accompaniments:

butter milk biscuits • cranberry chutney • whole grain mustard • dijon mustard • pickles
honey butter • Russian dressing • house steak sauce • horseradish aioli • chipotle aioli

CHEF'S ACTION STATION {choose 1}

MEXICAN CANTINA STATION

ground beef, shredded chicken presented in soft flour & crispy tortillas

Assorted Toppings:

fresh salsa • guacamole • sour cream • jalapeño • chipotle aioli
cheddar cheese • lettuce • tomato

MEATBALL STATION {choose 2}

buffalo chicken meatballs, bleu cheese dressing, celery • pork and beef ricotta meatballs,
classic tomato sauce • korean chili pork meatballs, ginger, hoisin sauce, cucumber
plant-based meatballs, chef's seasonal inspiration

SEAFOOD PAELLA

saffron rice, clams, mussels, shrimp, chicken, chorizo served with fried plantains,
selection of hot sauces



Before placing your order, please inform your server if a person in your party has a food allergy.

*These menu items consist of or contain meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or virus. Consuming raw or undercooked meat, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Cocktail Party Package

ASIAN STATION

sweet & sour chicken, beef & broccoli, vegetable lo mein
spring roll with duck sauce, crispy noodles, fortune cookies
served in to-go containers with chop sticks

ALL AMERICAN STATION {choose 2}

mini hot dogs • pulled pork sliders • black angus beef sliders* • chicken sliders

waffle fries • sweet potato fries {choose 1}

Served with:

pickles • bleu cheese • cheddar cheese • bacon ketchup • lettuce • tomato
herbed mayonnaise sauerkraut • mustard

SMOKIN' BBQ STATION {choose 1}

pulled pork • Texas lone star brisket • Carolina mustard glazed grilled chicken • fried chicken

Accompaniments:

homemade cornbread • mac & cheese • coleslaw • pickled jalapeño

Dessert {select one}

SPECIAL OCCASION CAKE

PASTRY PLATTERS

Bar

PREMIUM OPEN BAR \$22.00 pp

BEER AND WINE \$18.00 pp

RED AND WHITE WINES \$30.00 per bottle

Enhancements

SUSHI DISPLAY \$15.00 pp / \$30.00 pp

handmade rolls, sushi, sashimi, soy sauce, wasabi & ginger

SHRIMP BAR \$10.00 pp / \$20.00 pp

cocktail sauce, lemons

\$70 per guest

Children 10 and Under - Half Price

Four hour event featuring six passed hors d'oeuvres and main reception table for the first half hour. Unlimited soft drinks and coffee service.

Prices are subject to an 22% administrative fee and NYS sales tax. The administrative fee is used to offset the administration of the event. The fee is not a gratuity and will not be distributed to employees who provide service to the guests as such. Maitre d' and staff gratuities are not included and are at your discretion. Suggested Staff Gratuity: \$3-\$5 per guest. Suggested Maitre d' gratuity: \$3-\$5 per guest.



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