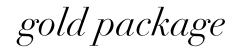




Executive Chef Carlos Betancourth



4 Passed Hors d'oeuvres 3 Hours Premium Open Bar 3-Course Plated Dinner (pre-selected) 2 Stations Votive Candles

 $First\ Course$ Choice of 1 item from suggested antipasto

Second Course Choice of 1 item from entrées Choice of 1 side

Third Course

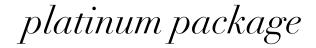
Choice of 1 dessert Coffee and tea Cake plating

 $\$275~{
m person}$

** A taxable service charge of 23% and sales tax, currently 8.875% will apply to all food and beverage prices. Prices are subject to change. Venue rental additional charge.

*Minimum 50 guests

Executive Chef Carlos Betancourth



6 Passed Hors d'oeuvres 4 Hours Premium Open Bar 3-Course Plated Dinner (pre-selected) 2 Stations Votive Candles

First Course

Choice of 1 item from crude menu Choice of 1 item from suggested antipasto/flatbread menu

Second Course

Choice of 1 item from suggested entrée/pasta menu Choice of 1 item from suggested sides menu

Third Course

Choice of 1 dessert Coffee and tea Cake plating

\$295 per person

** A taxable service charge of 23% and sales tax, currently 8.875% will apply to all food and beverage prices. Prices are subject to change. Venue rental additional charge.

*Minimum 50 guests

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diamond package

6 Passed Hors d'oeuvres 5 Hours Premium Open Bar 4-Course Plated Dinner (pre-selected) 2 Stations Votive Candles

First Course

Choice of 2 items from crude menu Choice of 1 item from suggested antipasto/flatbread menu

> Second Course Choice of 1 item from suggested pasta menu

Third Course Choice of 1 item from suggested entrée menu Choice of 2 items from suggested sides menu

> Fourth Course Choice of 2 desserts Coffee and tea Cake plating

\$325 per person

** A taxable service charge of 23% and sales tax, currently 8.875% will apply to all Food and beverage prices. Prices are subject to change. Venue rental additional charge.

*Minimum 50 guests

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passed hors d'oeuvres

Hot

JONAH CRAB CAKE spicy horseradish aioli CHICKEN SATAY curry peanut sauce CRISPY FUNGI SLIDER harissa aioli, onion marmalade BEEF SLIDERS sauce Louie, crispy shallots, white cheddar, lettuce, tomato SIRLOIN SKEWERS chimichurri CRISPY EGGPLANT tomato fritto, mint yogurt HEAD TO TAIL PORK CROQUETTES sauce gribiche SAFFRON ARANCINI fontina, parmesan, fresh mozzarella, Kewpie truffle BLUE CRAB BEIGNETS avocado cream

Cold

PICKLED MANGO PILLOWS spiced honey labneh CONFIT STUFFED ARTICHOKE gorgonzola SQUID SALPICON fennel, red onion, olives PISTACHIO CRUSTED STUFFED FOIE GRAS POPPERS blackberry jelly VEGETABLE SPRING ROLLS BABY BEET SALAD goat cheese, pistachio vinaigrette TUNA TARTARE mango salsa SMOKED SALMON rice cracker, capers, red onion, crème fraiche LOBSTER ROLL Hawaiian rolls PROSCIUTTO STECCA truffle butter

Executive Chef Carlos Betancourth

reception Crude

BEEF CARPACCIO confit tomato, shaved parmesan, shaved cauliflower, caper berries, anchovy vinaigrette **BEEF TARTARE** pickled mushroom, Dijon vinaigrette, fresh herb crostini SHRIMP SALPICON cucumber, fennel, olives, Fresno chili TUNA CARPACCIO arugula, frisée, caper berries, lemon caper aioli OCTOPUS CARPACCIO sherry chorizo vinaigrette, capers, radish, pickled beets

Antipasti

CHOPPED CHICKEN SALAD endive, fennel, chicory, arugula, shaved tri-color carrots, blue cheese dressing TRI-COLOR BABY ROMAINE SALAD fried anchovies, lola rosa, baby red oak, baby red romaine, parmigiano dressing FENNEL CITRUS WITH PISTACHIO spinach, blood orange, ruby red grape fruit, braised fennel, beets mustard dressing HEIRLOOM TOMATO PANZANELLA Batavia greens, pickled red pearl onions, avocado **ROASTED BEET & CARROT** lentils, labneh, almonds **ROASTED CAULIFLOWER & HUMMUS** Kalamata olives, marinated feta, shaved pistachio, rocket arugula, crostini

reception

Flatbread

MARGHERITA fresh mozzarella, tomato, basil FUNGI béchamel, wild mushrooms, red onions SPICED PORK broccolini, marinara, pecorino

Pasta

CACIO E PEPE pecorino Romano, black pepper TAGLIATELLE beef Bolognese, parmigiano GNOCCHI pistachio & mint pesto, English peas, pea tendrils WILD MUSHROOM TORTELLINI herb ricotta parmigiano

Entrées

SHABAZZ MARINATED HALF CORNISH HEN charred broccoli rabe pesto, roasted sweet pepper SEARED SNAPPER sautéed escarole, puttanesca BONE-IN FILET AU POIVRE confit king oyster mushrooms BRANZINO abuelita lentils CORIANDER HONEY-AGED DUCK BREAST herb labneh, wild mushroom, blackberry port wine reduction

> Sides ROMANESCO pine nut, agrodolce SPICED TRI-COLOR CARROTS BROCCOLI GREENS garlic soffritto BRUSSEL SPROUTS pancetta

Dessert

CHOCOLATE TARTS salted caramel S'MORES IN A CUP graham cracker cookie, chocolate ganache, toasted fluff meringue SEASONAL FRUIT semifreddo

Mediterranean Station

fire roasted red peppers, prosciutto and provolone stuffed peppers, mixed olives, arancini, olive tapenade, grilled Tuscan bread

Grand Station

elaborate display of charcuterie, crudité special selection of artisanal cheese, grilled Tuscan bread, toasted stecca loafs, spiced hummus, smoked almonds, marinated olives

Canal Street Station

RAMEN NOODLE baby bok choy, cured egg, miso broth FRIED RICE choice of 1 – chicken / pork / shrimp VEGETABLE SPRING ROLLS PORK BELLY SLIDER SOBA NOODLE SALAD carrot binger dressing CHICKEN SATAY MISO COD SCALLION & ORANGE MARINATED DUCK scallion pancakes

Seafood Station EAST & WEST OYSTERS on the half shell with sauces GRILLED JUMBO PRAWN COCKTAIL CRAB CLAWS SEASONAL ISOLA CRUDI

reception

SoHo Station

\$70 per person PERUVIAN STYLE ROASTED CHICKEN vinegar chili sauce YELLOW RICE SWEET PLANTAINS VACA FRITA crispy skirt steak, chimichurri PATATAS BRAVAS saffron aioli ROASTED PORK salsa verde SEARED HALIBUT chorizo, beans, scallions RICE & BEANS

Paella Station

\$85 per person - choice of 1

MIXED YELLOW RICE peas, cilantro, chorizo, chicken, assorted seafood, shellfish SEAFOOD YELLOW RICE peas, cilantro, assorted seafood, shellfish CHICKEN YELLOW RICE peas, cilantro, chorizo, chicken,

Lafayette Station

\$85 per person HEIRLOOM TOMATO PANZANELLA prosciutto di Parma NOMO CHICORY SALAD Herbs de Provence vinaigrette PIZZAS: MARGARITA / SOPPRESSATA / SPICY HONEY / FUNGI RIGATONI POMODORO / BOLOGNESE SPINACH RICOTTA CANNELLONI SEASONAL FOCACCIA whipped ricotta CREAMY POLENTA wild mushroom ragout BRANZINO FILET parsley lemon capers HERB RUBBED FRENCH CUT CHICKEN BREAST NEW ZEALAND RACK OF LAMB mint chermoula

Executive Chef Carlos Betancourth

Mediterranean Station

fire roasted red peppers, prosciutto and provolone stuffed peppers, mixed olives, arancini, olive tapenade, grilled Tuscan bread

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Executive Chef Carlos Betancourth

Crosby Street Station \$115 per person

CHOPPED SALAD radicchio, chicory, fennel, frisée, champagne vinaigrette ESCAROLE parmigiano reggiano, garlic, anchovy, lemon, bread crumb CACIO E PEPE pecorino romano, black pepper, tossed in parmigiano wheel (live station) ELABORATE DISPLAY RAW BAR sushi, hamachi, California rolls, eel, other assorted rolls THREE CHEESE GRITS CAKE romesco CLAM BAKE

> CARVING - choice of 3 SUCKLING PIG apple mustard compote WHOLE ŌRA KING SALMON lemon velouté BEEF WELLINGTON veal jus NEW ZEALAND RACK OF LAMB mint chermoula

> > Executive Chef Carlos Betancourth



SERVER(S) \$40 per hour plus 8.875% sales tax We provide one server for every ten guests for seated dinners.

BARTENDER(S) \$40 per hour plus 8.875% sales tax We provide one bartender for every 60 guests.

EVENT CAPTAIN(S) \$60 per hour plus 8.875% sales tax We provide one captain for every 125 guests.

SECURITY GUARD \$45/per hour plus 8.875% sales tax This may be necessary if you would like to designate an elevator during a portion of the event to get guests to the next location.

RESTROOM ATTENDANT \$390 plus 8.875% sales tax (based on 8 hours) Mandatory for restaurant buy-outs

COAT/BAG CHECK \$175 fee plus 8.875% sales tax and taxable 23% service charge (based on 100 people) Mandatory in colder months

CHILDREN'S MENU To be determined, based on the menu chosen plus 8.875% sales tax and taxable 23% service charge

OVERTIME CHARGES Based on your bar package and staffing, this will be charged on the original guaranteed number of guests or a number of guests in attendance if that number exceeds the guarantee. Overtime will only apply once the event goes past the contracted end time.

SPECIALTY COCKTAIL Additional \$10 per person, per cocktail, per hour with an open bar package

UPGRADED WINES To be determined, based on the value of the wine chosen

FURNITURE RENTAL To be determined, based on the furniture requested

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