

Cocktail Receptions

Corporate Meetings



2 Hour Reception

Eight Passed Hors d Oeuvres
Four Passed Desserts

Per Person \$65
Add Bistro Table \$15/pp

2 Hour with Small Plates

Eight Passed Hors d Oeuvres
Three Passed Small Plates
Four Passed Desserts

Per Person \$83
Add Bistro Table \$15/pp
Add 1 Hour \$15/pp

3 Hour with Reception Stations

Eight Passed Hors d Oeuvres
Two Reception Stations
Four Passed Desserts

Per Person \$110
Add Bistro Table \$15/pp

**Seated Lunch Options Available Upon Request*

Pricing starts at 100 people and based on final menu selections and guest counts. Pricing Subject to applicable state tax. Gratuity at host discretion.

BUTLER PASSED HORS D'OEUVRES

Veggie

Goat Cheese & Caramelized Onion Tarts

Pear and Camembert Crostini
walnut bread toast

Preserved Lemon Ricotta
blistered sugar snap peas, mint, crostini

Crudite Shooter (Vegan)
green goddess dip

Mediterranean Eggplant Salad Vegan
pita round

Potato Pancakes
*granny smith apple chutney and sour cream
garnish*

Enoki Mushroom Polenta
truffle oil drizzle

Mushroom Pizzetta (Veg)
wild mushrooms, truffles, fontina

Soup & Sandwich
*creamy tomato bisque, mini Cheddar grilled
cheese*

Stuffed Poblano Peppers
goat cheese, cilantro, sea salt

Mini Flatbread Pizza Squares
fresh mozzarella & house made marinara

Preserved Lemon Ricotta
blistered sugar snap peas, mint, crostini

Porcini Risotto Balls

Air

Chicken and Waffle Panini Mini
touch of cayenne

Mini Chicken Tinga Clothespin Taco
fresh cilantro, crumbled cojita

Peking Duck Pockets
scallion shoots & hoisin sauce

Spicy Fried Chicken Slider
with beet yogurt

Buffalo Chicken Lollipop
stuffed with blue cheese

Smoky Panko Schnitzel Bites
honey sriracha dollop

Mini Chicken Pot Pie

Chicken Empanadas
sriracha aioli

Sesame Chicken Satay

Chicken Parm Bites

Moroccan Chicken Skewer
apricot jam

Bombay Chicken Triangles
banana ponzu

Sesame Crusted Chicken Schnitzel
beet yogurt

BUTLER PASSED HORS D'OEUVRES

Continued

Land

Deconstructed Deviled Egg
truffled mousse, chive & caramelized pork belly

Deconstructed BLT - DF
caramelized pork belly, tomato, garlic aioli

Lollipop Hotdogs Wrapped in Puff Pastry
mustard dollop

Filet on Toast
horseradish cream & red onion relish

Palmier Sausage & Pepper Crostini
sour cream chive dollop

Porchetta & Broccoli Rabe
calabrian chili flakes, grilled flatbread

Croque-Monsieur
black forest ham, gruyere, black bread, dijon mustard

Mini Beef Empanadas
mole sauce

Mini Pastrami Reuben Sandwiches
pastrami, swiss, sauerkraut, russian dressing, black bread

Mini Cheeseburger Sliders
brisket blend, pickle chips, ketchup, potato bun

Mini Clothespin Short Rib Taco
korean style braised short ribs

Gochujang Caramelized Korean Pork Belly
pickled black cherry

Millionaire's Bacon on a Stick
maple glaze

Sea

Pastrami Salmon - GF
touch of cayenne

Rare Ahi Tuna
pickled seaweed slaw, wasabi cream, tortilla round

Grilled Marinated Gulf Jumbo Shrimp
sesame ginger marinade

Salmon Roe
chives, latkes

Pretzel Crusted Crab Cakes
cajun remoulade

Rock Shrimp Ceviche
avocado hash

Tuna Ceviche
avocado hash

Tequila Shrimp Flatbread
garlic basil sauce

Tuna Tartare Cones
savory squid ink cones

Mini Mahi Clothespin Tacos
savory slaw

Coconut Crusted Shrimp
pineapple-jalapeño jam

Shrimp Po'Boy
creole seasoned, remoulade topped

Barbeque Shrimp Empanadas
cilantro aioli

PASSED DESSERTS

Lemon Meringue Shooter

Mini Carrot Cake Squares

Cheesecake Pops

Bread Pudding

whiskey maple glaze, petite mason jars

Profiterole

chocolate drizzle

Bombolini

custard filled, dusted with cinnamon sugar

Mini Peach Blueberry Cobbler

spiced streusel crumb crust

Raspberry Pistachio Frangipane Tarts

meyer lemon chantilly

Nutella Smores

Pecan Diamonds Bites

Chocolate Chip Cookie Cups

Fresh Berry Zabaglione Cups

Tiramisu Shooters

Lemon Meringue Shooters

Fruit Skewers (V)

rum gastrique

Lemon Shortbread Squares

Petite Ice Cream Cookie Sandwiches

Mini Salted Caramel Milkshakes GF

Dark Chocolate Dipped Strawberries (V)

Cannoli Tacos

cinnamon sugar shell

Portuguese Flan Tartlet

Opera Bar

chocolate ganache coffee buttercream

Chocolate Panna Cotta

served in espresso cups with petit spoon

Mini Pavlova

hazelnut mousse meringue shell

Chilled Espresso Shots

simple syrup, vanilla soy milk

Mini Pumpkin Cheesecake Bites

whipped cream dollop

Peach Cobbler

mini mason jars

Mini Salted Caramel Milkshake Shots

French Petit Fours

Bite Size Brownie Bites GF

BISTRO TABLE

Select 5

Vine Ripened Red and Yellow Tomatoes with Fresh Mozzarella

basil pesto, EVOO, sea salt

Mezze Display

hummus dip, roasted eggplant salad, stuffed grape leaves, pita crisps

An International Display of Fine Imported and Domestic Cheeses

toast triangles & flat breads, garnished with seasonal grapes & berries

Cured Italian Meats

thinly sliced prosciutto, sopressata, hot and sweet capicola

Roasted Baby Root Vegetables

grilled asparagus, squash, pepper, zucchini, portobello mushroom, red onion, & fennel

Display of Crudit 

assorted herbal dipping sauces

Red and Gold Roasted Beet Salad

crumbled blue cheese, apple chutney, candied walnuts & baby greens

Israeli Couscous Salad

sundried cranberry, toasted almond sliver

Mediterranean Orzo Salad

Peppers, onions, tomato, kalamata olives, chickpeas, parsley, feta

Roasted Red Pepper Hummus

pita crisps

Bruschetta

house made crostini topped with choice of traditional tomato, garlic, basil, portobello mushroom & EVOO

Spinach & Artichoke Dip

tri-color tortilla chips

Focaccia Bread

infused dipping oils

RECEPTION STATIONS

Small Plate Stations - Select 3

Land Selections

Shredded Short Rib Risotto
braised and shredded short rib, wild mushroom risotto, basil oil garnish

Medallions of Meat Loaf
encrusted with caramelized onions served with garlic mashed potatoes

Beef Cannelloni
tomato infused madeira wine sauce

Meat Lasagna
ground beef

Spinach, Serrano Ham
baked egg diamonds

Spanish Style Meatballs
spicy tomato sauce

Luganica Sausage
sweet italian sausage with fennel creamy polenta sauteed broccoli rabe

Air Selections

Boneless Breast of Chicken
spicy lemon and butter sauce, sage, rosemary, garlic and oregano

Free Range Chicken Breast
tarragon cream sauce, glazed pearl onions, braised leeks

Country Style Chicken
pearl onions, peppers, mushrooms, sausage, fingerling potatoes sherry vinegar sauce

Chicken Pot Pie
classically prepared

Mouillard Duck Confit and Strozzapreti

Chicken Florentine Crepes
Supreme Sauce

Sea Selections

Seared Sea Scallop
miso glazed with a teriyaki beurre blanc served with fricassee of scallion, chopped tomato & enoki mushrooms

Seared Diver Scallops
pan seared and served over sweet pea risotto garden pea coulis

Garlic Shrimp
Sautéed in Garlic Sauce, Scallion Jasmine Rice

Blackened Atlantic Salmon
maple mustard glaze, served with jasmine rice

Chilean Sea Bass
miso glazed with a teriyaki beurre blanc jasmine rice

Maryland Crab Cakes
cajun remoulade corn and black bean salsa

Truffle Lobster Mac and Cheese Tart
chopped lobster, black truffle

Warm Oysters Gratin Florentine
crab béarnaise served with creamed spinach

Vegetarian Selections

Roasted Baby Vegetables
baby squash, patty pan, baby carrots, asparagus, red onion and fennel

Vegetarian Cajun Meatloaf
house made tomato salsa

Spinach Cannelloni au Gratin
spinach and ricotta cheese rolled in a french crepe supreme sauce

Vegan White Bean Ravioli
sautéed spinach, roasted tomato, garlic, basil, EVOO

Farro Risotto Ver Jus
Roasted Butternut Squash & Crispy Sage wilted spinach and roasted mushrooms

RECEPTION STATIONS

Continued

Parisian Saute Station

Coq au Vin

braised boneless chicken dwarf carrots, patty pan, mushrooms, onions, potatoes classic red wine sauce

Roasted Vegetables

brussels sprouts, dwarf carrots, parsnips

French Baguettes

Brooklyn Konery

select 2 served in edible cones

Southern Blues

salted blue corn waffle cone, buttermilk fried chicken, mike's hot honey, jalapeño

Memphis Q

red velvet waffle cone, pulled BBQ pork shoulder, creamy mac and cheese, crispy onions

General Tso's Chickenless Orange Chicken (vegan)

orange creamsicle waffle cone, general tso's roasted tofu, orange glaze, scallion, sushi rice

Farro Risotto Ver Jus (vegan)

roasted butternut squash & crispy sage

Romesco Braised Cauliflower (vegan)

mini potatoes, almond sultana pilaf

Tuna Poke

midnight vanilla waffle cone, ahi tuna, coconut rice, pickled ginger, wakame, avocado, crispy onion

Asian Station

Vietnamese Summer Rolls

pho crab, ponzu dipping sauce

Lo Mein Noodles

baby corn, onions, water chestnuts, snow peas, bean sprouts, mushrooms sesame ginger sauce

Sizzling Griddle

teriyaki beef skewers general tso's chicken skewers

Dim Sum

chicken and vegetable dumplings edamame dumplings soy and hoisin dipping sauces

Mac and Cheese Station

Served in Cast Iron Crocks

finished with a crunchy bread crumb topping

Three Cheese and Breadcrumbs

american, white cheddar and monterey jack cheeses with panko breadcrumb

Lobster and Truffle

pieces of whole lobster with black truffle

Sage and Sausage

fresh sage and crumbled italian sausage

Braised Short Rib of Beef

tender braised short rib mixed with our three cheese mac

RECEPTION STATIONS

Continued

Gourmet Meatball Station

Select 3

Buffalo Chicken Meatballs

celery slaw, blue cheese, hot sauce & tortilla chips

Classic Italian Meatballs

marinara sauce accompanied by sicilian style broccoli rabe & mushrooms

Katz's Deli

pastrami meatball filled with melted swiss sauerkraut, dill mustard & rye bread

Multigrain Quinoa Vegan Ball

israeli salad, multigrain chips & dipping sauce

Lentil Vegan Ball Vegan

israeli salad and tzatziki dipping sauce

Southwestern Meatball

southwestern spiced jack cheese in a sweet and spicy chili dipping sauce

Turkey Meatballs

turkey meatballs topped with gravy and served with mashed potatoes

Spicy Lamb Meatball

red pepper hummus & roasted eggplant salad

Poke Bowl

curated from freshly prepared ingredients

Select 2 proteins

*Spicy Marinated Ahi Tuna
Spicy Sockeye Salmon
Marinated Shrimp
Marinated Tempeh*

Station Accompaniments

*Quinoa, Brown Rice
Fried Shallot, Avocado, Edamame, Pickled
Ginger, Sesame Seeds*

Served with Sesame Soy Dressing

Santorini Station

Lentil & Orzo Salad

garnished with red onion and black pepper

Feta & Olives

lemonato herb sauce

Chicken Kabobs

lemon & garlic marinated grilled chicken & onion

Mini Beef Gyros

tzatziki sauce

Accompaniments:

*tabouleh
stuffed grape leaves
hummus & house made pita chips*

Noodle Bar

Classic Chicken Ramen

*marinated egg, nori seaweed, bean sprouts
bamboo shoots, scallion*

Ginger Beef Ramen

*egg, scallion, bean sprout, cabbage, pickled
ginger*

Veggie Miso Ramen

*shitake mushroom, bean sprouts, corn, red
cabbage, scallion*

Toppings

avocado, sweet corn, nori, spinach

RECEPTION STATIONS

Continued

Dumpling Bar - Select 3

served in steamer baskets

Chicken and Vegetable

Chicken and Lemongrass Dumplinge

Chicken, Cabbage and Scallion

Spinach, Water Chestnuts, Mushrooms

Mushroom and Leek

Edamame Dumplings

Philly Cheesesteak Dumpling

Pork Shumai

Peking Duck Pockets

soy and hoisin dipping sauces

Hargow

cantonese-style shrimp dumpling

Accompaniments:

*served with vegetable fried rice in mini chinese boxes
soy and hoisin dipping sauces*

California Station

Black Bean Slider

tomato, lettuce, chefs dressing

Mini Fish Clothespin Tacos

*lemon pepper seasoned white fish, shredded
cabbage, lime juice*

Mini ALT

*sliced avocado, lettuce, tomato, toasted white
square*

Mini BLT

*crispy bacon, lettuce, tomato, toasted white
square*

Accompaniments:

Guacamole

*ripe avocados, plum tomatoes, chopped jalapenos, diced red onions,
cilantro & lime*

Fresh Made Salsas

*pico de gallo
mango jalapeno*

City Sliders - Select 2

selections served with cape cod chips

Pat La Frieda Mini Burger & Cheese Burger Sliders

butter pickle chip, spicy mustard and ketchup

Turkey Burger

bacon, cheddar & BBQ sauce

Short Rib Slider

caramelized onion & horseradish aioli

Blackened Salmon Steak Slider

horseradish dijon on brioche

Blackened Tuna Slider

horseradish dijon, on brioche

Cajun Crawfish Slider

chipotle mayo

Mini Pulled Pork Sliders

bourbon BBQ sauce

Black Bean Slider

tomato, lettuce, chefs dressing

Impossible Sliders

*vegetarian slider that tastes just like "angus"
beef*

Deli Station

Delicious Deli Meats Sliced Table Side to Order

Corned Beef, Pastrami

Grilled Mini Reuben's

Potato Salad and Cole Slaw

Half Sour Pickles served on sticks

rye bread, deli mustard, russian dressing

RECEPTION STATIONS

Continued

Mexican Taco Bar - Select 2

served in steamer baskets

Meat al Albañil

*brick-layer style tacos, sliced skirt steak
soft shell flour tortillas*

Chicken Tinga

*Braised Shredded Chicken, Mexican Spices,
chipotle crema, soft shell flour tortillas*

Roasted Pork

carne de cardo al pastor

Cal-Mex Fish

mahi mahi

Quinoa Taco

roasted quinoa with taco seasoning

Roasted Chipotle Cauliflower Taco

romesco sauce

Portobello Mushroom Taco

creamy jalapeño sauce

Spicy Rice & Beans

House Guacamole

pita crisps

Fresh Made Salsa with Tri Color Tortilla Chips

Queso blanco, mexican crema, salsa roja

New England Seafood Bar

\$15/pp Upgrade

Shrimp Cocktail

house made cocktail sauce

Clams and Oysters

*on the half shell, lemon wedges, tabasco
minis, mignonette and cocktail sauce*

Lobster Rolls

classically served on toasted potato buns

Tuscan Saute - Select 2

Cavatelli

*broccoli rabe, crumbled sausage sautéed in
garlic & oil*

Cheese Tortellini

*tomato concasse, ricotta salatta & fresh basil
chiffonade*

Penne Rigate

shrimp & scallop scampi

Tortellini Carbonara

*minced garlic, peas, pancetta, grated
parmesan*

Penne con Filetto di Pomodoro

plum tomato sauce, fresh basil chiffonade

Cheese Agnolotti

porcini mushrooms in a brandy cream sauce

Classic Rigatoni Bolognese

Mini Cheese Ravioli

basil pesto sauce

Penne alla Panna con Vodka

optional peas & prosciutto

Butter Squash Ravioli

sage brown butter sauce

Burrata Mozzarella Stuffed Ravioli

fresh plum tomato sauce, basil chiffonade

Pappardelle

roasted cauliflower sautéed in garlic and oil

Accompaniments:

*grated pecorino romano cheese
red pepper flakes
tuscan breads*

RECEPTION STATIONS

Continued

Sushi and Dim Sum Display

\$20/pp Upgrade

Sushi

rolls contain various vegetables and raw fish wrapped with sushi rice and sheets of nori

*Tuna, Spicy Tuna
Salmon, Yellowtail
Avocado & Cucumber,
California, Avocado*

Nigiri

includes thin slices of raw fish seasoned and placed on a bed of rice

*Shrimp
Yellowtail
Tuna*

Dim Sum

served in steamer baskets

*Chicken and Vegetable
Vegetable
Edamame
Pork Shu Mai
Soy and Hoisin Dipping Sauces*

Upgraded Live Sushi Station with Sushi Chefs available upon request

Noodle Bar

Classic Chicken Ramen

*marinated egg, nori seaweed, bean sprouts
bamboo shoots, scallion*

Ginger Beef Ramen

*egg, scallion, bean sprout, cabbage, pickled
ginger*

Veggie Miso Ramen

*shitake mushroom, bean sprouts, corn, red
cabbage, scallion*

Toppings

avocado, sweet corn, nori, spinach

Grilled Cheese Station - Select 3

Half sandwiches served with a sides of creamy tomato soup and tater tots

Classic

classic american cheese and tomato

Classic with a Twist

*sharp cheddar, pesto and tomato on
sourdough bread*

NYS Sharp Cheddar, Tomato, Slab Bacon

multigrain bread

Gruyère, Arugula, Ham & Sliced Pear

Classic Caprese: Fresh Mozzarella, Tomato & Fresh Basil

sourdough bread

Smoked Gouda, BBQ Pulled Pork & Onions

wheat bread

Imported Asiago, Prosciutto di Parma & Aioli

french bread

Spicy Buffalo Chicken & Smoked Mozzarella

french bread

Triple Cream Brie, Prosciutto di Parma & Strawberry Preserves

optional peas & prosciutto

Province

brie, fig, and apples on crusty french baguette

California

*manchego, prosciutto, and avocado on wheat
bread*