EVENTS MENU
BREAKFAST

CONTINENTAL BREAKFAST

Freshly Squeezed Orange Juice
Chilled Cranberry Juice
Chilled Grapefruit Juice
Variety of Individual Yogurts
Bottled Fruit Smoothies

Fresh Cut Fruits and Berries
Homemade Granola
Oats, Raisins and Dried Cranberries

Assorted Fresh Baked Muffins,
Fresh Baked Coffee Cakes, Fruit Breads,
Croissants and Mini Bagels
Butter, Nutella®, Preserves, Honey and a Variety of Cream Cheeses

Freshly Brewed Coffee, Decaffeinated Coffee
Assorted Teas

$57.00 per person

*For groups less than 25 guests, an additional labor fee of $250.00 would apply.

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BREAKFAST

BREAKFAST BUFFET

Freshly Squeezed Orange Juice
Chilled Cranberry Juice
Chilled Grapefruit Juice
Variety of Individual Yogurts
Bottled Fruit Smoothies
Fresh Cut Fruits and Berries
Homemade Granola
Oats, Raisins and Dried Cranberries
Assorted Fresh Baked Muffins, Fresh Baked Coffee Cakes, Fruit Breads, Croissants and Mini Bagels
Butter, Nutella®, Preserves, Honey and a Variety of Cream Cheeses
Potato Hash

Fresh Scrambled Eggs with Chives

Potato Hash
Sweet Peppers and Onions

Chicken Apple Sausage
Crisp Bacon Strips

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

$67.00 per person

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PLATED BREAKFAST

APPETIZERS
please select one

Fresh Cut Fruit Salad with Honey Yogurt Sauce

Granola Yogurt Honey Parfait with Berries

Macerated Berry Cocktail with Citrus
Mascarpone Crème

ENTRÉE SELECTIONS

Fresh Scrambled Eggs with Tomato and Chives
$62.00 Per Person

Brioche French Toast with Grand Marnier
With Whipped Butter and Maple Syrup
$62.00 Per Person

Mediterranean Scramble
Pancetta, Onion, Spinach, Toasted Feta in Scrambled Eggs
$67.00 Per Person

Vegetarian Egg White Frittata
Spinach, Roasted Onions, Goat Cheese and Tomato Relish
$67.00 Per Person

ALL BREAKFAST ENTREES INCLUDE:

Potato Hash
Sweet Peppers and Onions

Choice of:
Bacon, Ham or Chicken Apple Sausage

Breakfast Bread, Croissants and Assorted Fresh Baked Muffins
Butter, Preserves and Honey

Chilled Juices
Orange, Cranberry and Grapefruit
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

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BREAKFAST ACTION STATIONS

OMELETS MADE TO ORDER
Mushrooms, Ham, Cheddar Cheese, Sweet Peppers, Onions, Sausage and Smoked Salmon
$14.00 Per Person

Chef Required - $250.00 each for 3 hours
(One Chef per 50 Guests)

YOGURT PARFAITS MADE TO ORDER
Greek and Low-fat Yogurts
Dried Fruits, Agave Nectar, Honey, Fresh Berries, Dried Fruit and Homemade Granola
$14.00 Per Person

Chef Required - $250.00 each for 3 hours
(One Chef per 50 Guests)

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BREAKFAST ENHANCEMENTS

The following selections may be added to create an original and personalized breakfast buffet or brunch.

Sausage, Egg and Cheese or Cheddar, Egg and Spring Onion
Buttermilk Biscuit
$9.00 Per Person

Turkey Sausage or Applewood Smoked Bacon
Eggs and Cheddar Cheese
English Muffin
$9.00 Per Person

Breakfast Burrito
Ham, Egg and Cheddar or Western Veggie Wrap
Served with Roasted Salsa on a Whole Wheat Tortilla
$9.00 Per Person

Maple Glazed Southern Sausage Stuffed Breakfast Biscuit
100% Pure Maple Syrup, Cinnamon, and Raw Sugar Glazed Southern Style Sausage
$9.00 Per Person

Hot Oatmeal Served with Raisins and Brown Sugar
$10.00 Per Person

Buttermilk or Blueberry Deep Dish Pancakes
Maple Syrup
$11.00 Per Person

Smoked Salmon
Capers, Onions, Parsley, Tomato and Cream Cheese
$15.00 Per Person

Hard Boiled Eggs
$40.00 Per Dozen

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COFFEE BREAK

ALL DAY COFFEE BREAK PACKAGE

Morning Coffee Service
Freshly Brewed Coffee, Decaffeinated Coffee
Assorted Teas

Mini Bagels
Assorted Freshly Baked Muffins, Danish and Pastries

Butter, Cream Cheese, Preserves

Low Carb Protein Bars

Hard Boiled Eggs

Mid Morning Coffee Service
Freshly Brewed Coffee, Decaffeinated Coffee
Assorted Teas

Assorted Biscotti

Afternoon Coffee Service
Freshly Brewed Coffee, Decaffeinated Coffee
Assorted Teas

Variety of Diet and Regular Soft Drinks, Iced Teas, Mineral Waters

Whole Fruit

Assorted Homemade Cookies and Brownies

$88.00 per person

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BREAKS MENU

GOOD MORNING BREAK
Mini Bagels and Assorted Freshly Baked Muffins
Cream Cheese, Butter and Preserves
Variety of Seasonal Whole Fruits
Orange Juice
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
$34.00 per person

BROOKLYN STADIUM BREAK
Mini Black and White Cookies
Gourmet Flavored Popcorn, Cracker Jacks, NY Jumbo Pretzel
Traditional Cinnamon Churros, Whole Apples
Variety of Diet and Regular Soft Drinks
Assorted Brooklyn Flavored Sodas, Iced Tea and Bottled Water,
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
$34.00 per person

SUPER CHOCOHOLIC BREAK
Chocolate Chip Cookies and Fudge Brownies
Chocolate Espresso Beans and Chocolate Covered Pretzels
Assorted Soft Drinks, Chocolate Milk, Mochaccino and Hot Chocolate
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
$34.00 per person

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BREAKS MENU
CONTINUED

HEALTH AND ENERGY BREAK

Low Carb Protein Bars, Power Bars
Polly-O String Cheese
Variety of Seasonal Whole Fruits
Build Your Own Trail Mix Bar
(Yogurt Raisins, Dried Fruit, Cashews, Almonds,
Pumpkin Seeds, Sunflower Seeds,
Toasted Coconut, Peanuts and Granola)
Yogurt Covered Pretzels
Red Bull, Gatorade, Vitamin Water
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
$36.00 per person

BENSONHURST BREAK

Mini Cannoli and Tiramisu
Chocolate Cream Puffs
Biscotti (Chocolate Dipped, Almond and Fruit)
Chocolate Espresso Beans
Warm Salted Almonds
Assorted Olde Brooklyn Sodas and Starbucks Frappuccino®
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
$36.00 per person

SALTY SWEET BREAK

Beef Jerky, House Made BBQ / Sea Salt and Vinegar Potato Chips
Salted Cashews and Almonds, Peanut M&M’S®,
Rice Krispies Treats® and Mini Candies
Assorted Soft Drinks and Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
$38.00 per person

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BREAKS ENHANCEMENTS

A LA CARTE

Individual Fruit Yogurts
$7.50 Per Person

Bottled Fruit and Yogurt Smoothies
$8.00 Per Person

Granola Bars and Protein Bars
$5.00 Per Person

Assorted Cold Cereals
$7.00 Per Person

Freshly Baked Coffee Cake
$84.00 Per Dozen

Assorted Scones
Fresh Cream and Strawberry Jam
$115.00 Per Dozen

Assorted Fruit Danish
$89.00 per Dozen

Assorted Fresh Baked Muffins
$89.00 per Dozen

Fancy Mixed Nuts
$6.00 Per Person

Fresh Cut Fruits and Berries
$12.00 Per Person

Variety of Seasonal Whole Fruit
$48.00 Per Dozen

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BREAKS ENHANCEMENTS
CONTINUED

A LA CARTE

Warm Nuts
Pistachio Mint and Cilantro and Smoked Paprika Almonds
$12.00 Per Person

Assorted Hand Dipped Chocolate Covered Pretzels
$9.00 Per Person

Black and White Cookies
$55.00 Per Dozen

Assorted Homemade Cookies
Chocolate Chunk, Oatmeal Raisin,
Double Chocolate, Sugar and Peanut Butter
$78.00 Per Dozen

Brownies and Blondies
$78.00 Per Dozen

Assorted Cupcakes
$80.00 Per Dozen

COFFEE SERVICE

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
$21.00 Per Person

BEVERAGE SERVICE

Variety of Diet and Regular Soft Drinks
Iced Tea, Mineral Waters, Assorted Juices
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
$28.00 Per person

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BREAKS ENHANCEMENTS
CONTINUED

A LA CARTE

Freshly Brewed Coffee
$109.00 Per Gallon

Freshly Brewed Decaffeinated Coffee
$109.00 Per Gallon

Assorted Teas
$90.00 Per Gallon

Hot Chocolate and Freshly Whipped Cream
$105.00 Per Gallon

Lemonade
$68.00 Per Gallon

Fresh Brewed Iced Tea
$68.00 Per Gallon

Chilled Fruit Juices to Include: Orange, Cranberry, Apple and Grapefruit
$60.00 Per Gallon

Assorted Soft Drinks and Iced Tea
$7.50 Each

Häagen-Dazs® Ice Cream Bars
$7.00 Each

Individual Bags of Pretzels and Potato Chips
$3.00 Each

Biscotti (Almond and Fruit)
$55.00 Per Dozen

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PLATED LUNCH

All Three Course Luncheons Include Your choice of
One Salad, One Entree, and One Dessert

LUNCH APPETIZERS

SALADS
Choose One

Butter Bibb Lettuce, Watercress, Green Peas, Shaved Hearts Of Palm,
Toasted Sunflower Seeds
Citrus Crème Fraiche Dressing

Mixed Field Greens Salad
Blistered Tomatoes, Radish, Fresh Herbs, Toasted Pine Nuts
Champagne Vinaigrette

Steakhouse Salad
Crisp Iceberg Lettuce with Watercress, Radicchio, Charred Red and Yellow Cherry
Tomatoes, Radish, Cucumber and Crumbled Bleu Cheese,
Roasted Shallot Vinaigrette

Caesar Salad
Crisp Romaine Lettuce, Parmesan Cheese, Croutons,
Classic Caesar Dressing

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PLATED LUNCH

CONTINUED

All Three Course Luncheons Include Your choice of One Salad, One Entree, and One Dessert

ENTREÉS

POULTRY  |  $88.00 per person

Herb Roasted Chicken Breast
Mascarpone and Wild Mushroom Risotto, Haricot Verts, Tomato Marmalade, Mushroom Chicken Jus

Tomato and Basil Roasted Chicken Breast
Boursin Mashed Potato, Sautéed Kale, Blistered Cherry Tomatoes
Chicken Jus

Citrus Marinated Chicken Breast
Roasted Fingerling Potatoes, Broccolini, Lemon Caper and Tomato Relish
Thyme Chicken Jus

BEEF  |  $98.00 per person

Tomato Braised Beef Short Rib
Herb Polenta, Sautéed Pancetta and Escarole, Roasted Mirepoix Vegetables
Chianti Sauce

Roasted Beef Filet
Buttercream and Cheddar Mashed Potato
Asparagus, Caramelized Shallots and Blistered Tomato Jam
Red Wine Sauce

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PLATED LUNCH
CONTINUED

All Three Course Luncheons Include Your choice of
One Salad, One Entree, and One Dessert

ENTREÉS

FISH | $93.00 per person

Salmon Niçoise
Yellow and Red Tomato Salsa, Caper Berries, Kalamata Olives
and Fresh Lemon
Served with Israeli Couscous

Sesame Glazed Salmon
Charred Baby Bok Choy and Sesame Jasmine Rice
Gingered Confit Tomatoes

Herb Roasted Cod
Butter Braised Potato, Sautéed Spinach, Fried Caper and Tomato Relish
Lemon Beurre Blanc

VEGETARIAN | $88.00 per person

Campanelle Pasta
Ratatouille, Olives, Fresh Basil

Wild Mushroom and Truffle Risotto, Confit
Tomatoes, Roasted Cipollini onion
and Herb Oil

PASTA | $88.00 per person

Mushroom Dusted Chicken Breast, Campanelle Pasta
Roasted Tuscan Vegetables, Fresh Tomato and Basil Sauce

Penne Pasta with Oven Roasted Chicken Forest Mushroom,
Arugula and Roasted Red Pepper Tarragon Sauce

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charge and 8.875% sales tax. Tax and service charges are subject to change.
PLATED LUNCH

All Three Course Luncheons Include Your choice of One Salad, One Entree, and One Dessert

LUNCH DESSERTS
choose one

Caramelo Chocolate Cake with Raspberry Sauce (Gluten Friendly)

New York’s Finest Cheesecake with Fresh Strawberries

Tuscan Tiramisu with Chocolate Sauce

Upstate Apple Tart with Caramel

ALL LUNCHES INCLUDE:

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

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LUNCH BUFFET

BAY RIDGE BUFFET
$92.00 per person

APPETIZERS
Sundried Tomatoes and Mozzarella with Arugula
Farfalle Pasta, Caramelized Shallots, Roasted Tomatoes, Capers and Asiago Cheese, Lemon Basil Vinaigrette
Mixed Field Greens, Olives, Blistered Tomato, Cucumber, Red Onion and Parmesan Cheese
Red Wine Vinaigrette

ENTREÉS
Herb Chicken Breast with Thyme Jus
Cavatelli Pasta, Roasted Eggplant, Rapini, Slow Cooked Fresh Tomato, Olive Oil, Basil
Tomato Braised Short Rib with Gremolata
Roasted Tuscan Vegetables
Creamy Mascarpone and Herb Polenta

DESSERTS
Homemade Cannoli
Tuscan Tiramisu
Almond Anise Cookies

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

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LUNCH BUFFET

THE BRIDGE BUFFET LUNCH
$92.00 per person

APPETIZERS
Chop House Salad
Iceberg and Romaine Lettuce, Tomato, Scallion,
Cucumber, Bacon, Crumbled Blue Cheese
Buttermilk Ranch Dressing

Green Apple and Roasted Beet Salad with Frisée,
Chives and Goat Cheese

SOUP
Brooklyn’s Own Clam Chowder

ENTRÉES
Herb Roasted Chicken Breast
Sautéed Mushrooms and Pan Gravy

Baked Salmon
Sautéed Capers, Olives and Cherry Tomatoes

Caramelized Leek Mashed Potatoes

Brie Braised Kale

DESSERTS
Bite Size New York Cheesecake

Assorted Mini Cupcakes

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

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LUNCH BUFFET

SUNSET PARK LUNCH
$92.00 per person

APPETIZERS

Wok Seared Green Bean Salad
Garlic, Soy and Black Sesame Seeds

Spicy Sesame Noodle Salad with Peanut and Cucumbers

Baby Tatsoi, Mizuna, Spinach and Frisée with Mandarin Oranges,
Toasted Sesame Seeds and Pickled Red Onion
Sesame Soy Vinaigrette

SOUP

Vegetable Hot and Sour Soup

ENTRÉES

Sweet Chili Glazed Chicken,
Scallions and Mushrooms

BBQ Salmon, Shiitake Mushrooms,
Ginger and Green Onion

Ginger and Garlic Stir Fry Asian Vegetables

Sesame Jasmine Rice

DESSERTS

Coconut Cake

Mini Fruit Tarts

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

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LUNCH BUFFET

WILLIAMSBURG DELI LUNCH
$88.00 per person
(150 Guest Maximum)

APPETIZERS
Market Fresh Soup of the Day
Farfalle, Caramelized Shallots, Roasted Tomatoes, Capers and Asiago Cheese, Lemon Basil Vinaigrette
Deli Style Potato Salad and Tuna Salad
Mixed Greens, Micro Herbs, Radishes, Citrus Vinaigrette and Buttermilk Ranch Dressing

BUILD YOUR OWN DELI MEATS
select three
Shaved Honey Roast Turkey
Roast Beef
Low Sodium Ham
New York Pastrami
Low Sodium Chicken Breast
Mortadella
Corned Beef
Pepperoni
Salami

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LUNCH BUFFET
CONTINUED

WILLIAMSBURG DELI LUNCH
CONTINUED

BUILD YOUR OWN DELI BREADS
select three

- Kaiser Rolls, Whole Wheat Rolls, Multigrain Rolls,
- Sliced Country Sourdough Bread, Sliced Rye Bread,
- Flat Bread, Sesame Hero,
- Gluten Free Bread Option Available on Request

Home Made Sea Salt and BBQ flavored Potato Chips

- Sweet and Tangy Pickles, Kosher Dill Pickles and Giardiniera Pickled Vegetables
- Sliced Red Onion and Tomato

- Stout Whole Grain Mustard, Dijon Mustard,
- Mayonnaise, Horseradish Cream,
- Tomato Olive Tapenade

BUILD YOUR OWN DELI CHEESE
select three

- American, Swiss, Cheddar, Provolone, Pepper Jack

DESSERTS

- Assorted Mini Cup Cakes
- Black and White Cookies

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

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LUNCH BUFFET

THE PARK SLOPE SOUP SALAD SANDWICH  LUNCH BUFFET
$90.00 per person

APPETIZERS
Mixed Greens, Micro Herbs, Radishes
Blistered Tomatoes and Toasted Sunflower Seeds
Buttermilk Dressing, Red Wine, Vinaigrette and
Citrus and Chive Vinaigrette

Fennel, Chive, Bleu Cheese, Roasted Pears, Candied
Pine Nuts, Lemon and Herb Dressing

Cous Cous, Green Onion, Diced Tomato, Parsley,
Pickled Onion, Chick Pea with a Tarragon Vinaigrette

BISTRO STYLE SANDWICHES AND WRAP
  select four sandwiches

  Tuna Fish Salad
  Baby Bibb Lettuce, Sliced Tomato
  Multigrain Roll

  Harissa Grilled Vegetable Wrap, Baby Arugula
  Hummus, Toasted Feta and Artichoke Spread

  Smoked Paprika Chicken Breast, Manchego Cheese,
Piquillo Peppers, Baby Spinach, Garlic Aioli on Wheat

  Roast Beef, Baby Arugula, Shaved Asiago,
  Oven Roasted Tomato
  Mushroom Truffle Aioli on Ciabatta Bread

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THE PARK SLOPE SOUP SALAD SANDWICH LUNCH BUFFET
CONTINUED

Greek Salad Tomato Wrap
Romaine Lettuce, Toasted Feta Cheese,
Oven Roasted Tomato, Cucumbers, Red Onion
Peppers, Oreganata Dressing, and Kalamata Olive Spread

Turkey, Spinach, Camembert Cheese, Roasted Red Onion
Spinach and Artichoke Spread on Sourdough

Muffaletta Style Hero
Mortadella, Salami, Ham, Turkey, Provolone, Roasted
Red Peppers and Green Olive Tapenade on
Crusty Sesame Bread

Ham, Bacon, Brie, Grilled Apple, Caramelized Red
Onion Aioli on Pretzel Bread

DESSERTS

Mini Fruit Tarts
Cream Puffs
Assorted Cookies

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

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LUNCH BUFFET

GREEN ENVIRONMENTALLY FRIENDLY BUFFET
$115.00 per person

COLD SELECTIONS

Mixed Greens, Blistered Tomato, Radish, Carrot
Micro Green and Herbs, Seasonal Roasted Fruit, Pickled Onions
Pea Sprouts, Cucumber, Seasonal Seeds and Nuts
Tarragon Vinaigrette; Citrus Vinaigrette and
Red Wine Vinaigrette
Local/Organic/Sustainable

Roasted Beet Carpaccio with Micro Basil
Candied Basil Nuts
Local / Organic

Coach Farm Goat Cheese and Nancy Camembert
Sliced Artisan Crusty Bread and Spiced Walnuts
Local / Organic

HOT SELECTIONS

Seared Salmon with Roasted Fennel and Tomato Confit
Local/Clean Fish Program/Sustainable

Seared Chicken Breast with Leek Fondue Tart
Local/Organic/Sustainable

Sautéed Wild Mushrooms with Whole Wheat Penne Pasta
Local/Organic

Garlic and Herb Roasted Fingerling Potatoes
Local/Organic

Roasted Baby Carrots, Parsnips and Turnips
Local/Organic

DESSERTS

Seasonal Mini Fruit Tarts, Fruit Strudel, Mini Cup Cakes
Local / Organic

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

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LUNCH BUFFET

THE BRIDGE “ON THE GO” BOX LUNCH
$68.00 per person

One Sandwich, Wrap or Entrée Salad,
One Side, New York State Apple, Terra or Potato Chips and One Dessert and a Beverage
(A Maximum of 3 Entrée Choices Per Event)

ENTRÉE SANDWICH/ WRAP

Light Tuna Fish Salad
with Sun Dried Tomato, Black Olives and Sour Cream
on a Multigrain Roll

Harissa Grilled Vegetable Wrap, Baby Arugula,
Hummus, Toasted Feta and Artichoke Spread on Pita Bread

Smoked Paprika Chicken Breast, Manchego Cheese, Piquillo Peppers,
Baby Spinach, Garlic Aioli on Ciabatta Bread

Roast Beef, Baby Arugula, Shaved Asiago, Oven Roasted Tomato,
Mushroom Truffle Aioli on Ciabatta Bread

ENTRÉE SALADS
choose one

Chinese Chicken Salad
Asian Greens and Noodles

Chicken Caesar Salad
Grilled Chicken with Parmesan Cheese and Croutons

SIDES
choose one

Couscous Salad, Quinoa Salad, Pasta Salad or Potato Salad

DESSERTS
choose one

Chocolate Chunk Brownie, Chocolate Chip Cookie, Oatmeal Cookie,
Large New York Peppermint Patty or Blondie

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COLD HORS D’OEUVRES

Ciliegine & Sundried Tomato
Fresh Ciliegine Mozzarella, Sundried Tomato Relish
and Basil Pesto Drizzle on Focaccia

Brie Cheese Mousse Tartlet
Soft Ripened Brie with Lingonberry Jam in a Red Beet Tartlet

Smoked Duck and Cranberry
Cured Duck Breast with a Cranberry, Blackberry and Honey Mousse with
Mandarin Orange and Pistachio Rye

Salmon Mousse Rosette
Smoked Salmon Mousse with Dill

Prosciutto Bowtie
Prosciutto, Sundried Tomato-Basil Mousse and Kalamata Olive
Creamy Polenta

Beef Filet and Horseradish
Seared Peppered Beef Filet Atop a Potato Pancake

Shrimp Cocktail
Wild Caught Mexican Bay Shrimp with Chili Sauce and Tabasco
Wrapped in a Tomato Tortilla

Smoked Chicken with Papaya
Smoked Chicken with Papaya Relish and Fromage Blanc on Multigrain Baguette

6 Pieces Per Person Butler Passed - $36.00
8 Pieces Per Person Butler Passed - $40.00
10 Pieces Per Person Butler Passed - $50.00
RECEPTION MENU

HOT HORS D’OEUVRES

Mini Cheeseburgers
Coney Island Frank
Short Rib and Stilton Crescent
Mini NY Cheesesteak
Truffle Mac n Cheese
Mushroom Gouda Tart
Quinoa Kale Bites
Mushroom Arancini
Spinach and Artichoke Crisp
Classic Mini Crab Cakes
Lobster and Corn Spring Roll
Paella Bite
Chicken Parmesan Puff
Scallop Tart

6 Pieces Per Person Butler Passed - $36.00
8 Pieces Per Person Butler Passed - $40.00
10 Pieces Per Person Butler Passed - $50.00

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RECEPTION MENU

DISPLAYS
Available only in addition to your hors d’oeuvres selection

MARKET STYLE CRUDITÉ
Carrots, Peppers, Cucumber, Asparagus, Squash
Garlic Parmesan Cream, Mint Dill Yogurt, Lemon Paprika Hummus
$10.00 per person

BRUSCHETTA
Traditional Diced Roma Tomatoes
Anchovy Relish: (Green Olives, Red Onion, Anchovy and Red Pepper)
Olive Tapenade: Kalamata Olives, Artichoke Hearts, Red Pepper and Herb
Roasted Forest Mushroom with Chives & Toasted Ficelle
$12.00 per person

MEZZE
Hummus, Baba Ganoush
Spinach, Artichoke and Feta Spread
Tabbouleh Salad, Turkish Tomato and Cucumber Salad
Toasted Pita
$12.00 per person

ARTISANAL CHEESE
American and European Artisanal Cheeses
Fruit Compote
Crackers, Flat Breads, Breadsticks and Sliced French Bread
$14.00 per person

ANTIPASTO
Salami, Prosciutto, Soppressata
Tuscan Olives and Artichokes with Fresh Herbs, Auricchio Provolone
Eggplant, Zucchini, Squash, Sweet Peppers
Breadsticks and French Bread
$14.00 per person

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RECEPTION MENU

DISPLAYS
Available only in addition to your hors d’oeuvres selection

JUMBO SHRIMP ON ICE
Lemons, Cocktail and Marie Rose Sauce
100 Pieces at $625.00

CRACKED CRAB CLAWS ON ICE
Remoulade and Lemon
100 Pieces at $625.00

CHILLED OYSTERS ON THE HALF SHELL
Lemon, Mignonette and Cocktail Sauce
100 Pieces at $475.00

CHILLED CLAMS AND MARINATED MUSSELS ON THE HALF SHELL
Lemon, Mignonette and Cocktail Sauce
100 Pieces at $475.00

SHEEPSHEAD BAY SEAFOOD DISPLAY
Jumbo Shrimp, Cracked Crab Claws, Oysters and Marinated Mussels
Lemon, Mignonette and Cocktail Sauce
$25.00 Per Person
(Minimum of 50 people)

GEMBA SUSHI DISPLAY
Chef’s Selection of Maki Rolls
California, Tuna, Salmon, Spicy Tuna & Vegetarian
Pickled Ginger, Wasabi, and Soy Sauce
100 pieces at $550.00

DRY SNACK STATION
Crunchy Pretzels, Crisp Chips, and Dry Roasted Peanuts
$50.00 per bowl

*For groups less than 25 guests, an additional labor fee of $250.00 would apply.

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RECEPTION MENU

DISPLAYS
Available only in addition to your hors d’oeuvres selection

TAPAS STATION

COLD
Manchego Cheese, Membrillo (quince) Spoon
Crab Stuffed Piquillo Peppers and Queso Fresco
Tortilla Española, Saffron Aioli
Marinated Olives
Gazpacho with Shrimp
Sherry Sautéed Mushrooms with Toasted Bread Points

HOT
Gambas Al Ajillo (Garlic Shrimp)
Potato, Octopus and Chorizo
Cornmeal Fried Artichokes with Toasted Feta Cheese
Fried Chick Peas Tossed in Cilantro and Parsley
Potato Croquettes with Jamon Serrano
Chorizo Stuffed Dates in Bacon
$50.00 Per Person

RECEPTION ACTION STATIONS

SAGE ROASTED TURKEY BREAST
Shaved Brussel Sprouts with Wild Mushrooms
Cranberry Relish
$15.00 Per Person

ROASTED DOUBLE PORK CHOP
Twice Baked Buttermilk Mashed Potato
Apple Thyme Compote
$18.00 Per Person

Attendant Fee: $250.00
1 attendant required per station

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RECEPTION ACTION STATIONS
Available only in addition to your hors d’oeuvres selection

WHOLE ROASTED STRIPLOIN
Brie Creamed Spinach
Steak Sauce Demi
$18.00 Per Person

ASIAN GLAZED ROASTED PORK SHOULDER
Spicy Braised Japanese Eggplant and Kimchi Slaw
$18.00 per Person

WILD MUSHROOM DUSTED BEEF TENDERLOIN
Cauliflower and Potato Puree
Port Wine Reduction
$20.00 Per Person

“OSSO BUCCO” STYLE SHORT RIB
Saffron Polenta and Roasted Mirepoix Vegetables
$22.00 per Person

RACK OF LAMB
Truffled Fingerling Potatoes
Garlic and Tomato Marmalade
$25.00 Per Person

KOREAN SWEET AND SPICY COD (3OZ FILET)
Jasmine Rice and Pickled Cucumber Cilantro Salad
$25.00 Per Person

Attendant Fee: $250.00
1 attendant required per station

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RECEPTION STATIONS

Available only in addition to your hors d’oeuvres selection

PASTA STATIONS
Prepared to Order, Please Select Two

Penne ala Vodka Sauce

Mini Rigatoni Bolognese

Gemelli Pasta Sautéed with Eggplant, and Escarole in a Ragout of Tomato, Capers, Onions, Olive Oil, Basil, Oregano and Lemon

Orecchiette, Capers, Blistered Tomatoes, Cannellini Beans, Red Pepper Flakes Artichoke Hearts Spinach in Garlic and Oil

Japanese Pumpkin Ravioli, Lemon Zest and a Spiced Lemongrass and Ginger Beurre Blanc

Gnocchi, Chanterelle Mushrooms, Chives, Truffle Cream Sauce

Gemelli Pasta, Hot Italian Sausage, Broccoli Rabe, Roasted Garlic and Blistered Cherry Tomato Sauce

$22.00 Per Person

Attendant Fee: $250.00
1 attendant required per station

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RECEPTION STATIONS

Available only in addition to your hors d'oeuvres selection

GOURMET MAC-n-CHEESE STATION

Prepared to Order

Station Includes Traditional Creamy Mac-n-Cheese,
Plus Select One Additional Flavor

Asiago, Truffle and Chive

Pecanwood Smoked Bacon, Boursin and Leek Fondue

Triple Crème Brie and Lobster

Peppadew Peppers, Pickled Red Onion, Queso Fresco and Cilantro

Sharp Cheddar and BBQ Pulled Chicken

Smoked Paprika Shrimp, Crisp Jamon and Green Onion

Andouille Sausage, Crawfish, and Pepper Pistou

$22.00 Per Person

Attendant Fee: $250.00
1 attendant required per station

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RECEPTION MENU

RECEPTION STATIONS

Available only in addition to your hors d’oeuvres selection

PAELLA STATION

select one

Traditional Paella
Chicken, Chorizo and Seafood
or
Seafood Paella
$16.00 Per Person

STEAMED DIM SUM STATION

select three

Chicken Lemongrass Pot Sticker
Vegetable and Chive Dumpling
Pork and Cabbage Dumpling
Shrimp and Watercress Dumpling
Steamed Pork Soup Dumpling
Snow Pea Dumpling
Beef Sui Mei
BBQ Pork Bao
Served with Scallion Soy, Vinegar Hot Mustard and Sweet Chili Dipping Sauces
$18.00 Per Person

CREOLE STATION

select two

Crawfish and Shrimp Etouffee
Jambalaya
Red Beans and Rice
Seafood Gumbo
Blackened Catfish Bites with Lemon Butter and Citrus Salsa
$22.00 Per Person

Attendant Fee: $250.00
1 attendant required per station

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RECEPTION MENU

RECEPTION STATIONS
Available only in addition to your hors d’oeuvres selection

MINI BURGER AND DOGS STATION
Please Select One Burger & One Hot Dog

Coney Island Dog with Sauerkraut and Spicy Mustard
Chicago Dog with Pickles, Onions, Tomato, Peppers, Sesame Seed Bun
NY Dog with Sauerkraut, Stewed Onions, Mustard and Ketchup
Korean Dog with Spicy Mayo and Kimchi
Served on Mini Brioche Rolls
$19.00 Per Person

MINI Brioche Slider Station
select two

Carved Corned Beef, Sauerkraut, Swiss and Russian Dressing on Rye
BBQ Pulled Chicken
Korean BBQ Beef with Kimchi and Pickled Vegetables
Meatball Parmesan
BBQ Pulled Pork served with Cole Slaw
Crab Cake with Caper Aioli
Served on Mini Brioche Rolls
$20.00 Per Person

Attendant Fee: $250.00
1 attendant required per station

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DINNER MENU

PLATED DINNER

All Entrees Include Artisanal Dinner Rolls and Sweet Butter
Coffee and Tea Service

SALADS
select one

10 Herb Market Salad
Blistered Tomatoes, Radishes, Toasted Pine Nuts
Champagne Vinaigrette

Classic Steak House Iceberg Wedge Salad
Green Onions, Tomatoes, Blue Cheese, Bacon
Buttermilk Dressing

Spinach Salad, Roasted Golden Figs
Pistachio Pesto, Ricotta Salata
Cider Vinaigrette

PLATED ENTREES

POULTRY | $105.00 per person

Roasted Chicken Breast, Shaved Brussel Sprouts
Peppered Bacon, Parsnip Puree
Lemon Thyme, Chicken Jus

FISH | $110.00 per person

Pan Seared Red Snapper
Lemon Faro, Spinach, Roasted Cherry Tomatoes
Golden Raisin and Caper Beurre Blanc

Roasted Cod
Wild Mushroom Quinoa, Leek Fondue, Sautéed Shaved Brussel Sprouts
Fried Capers and Blistered Tomatoes
Caper Beurre Blanc

Mirin Glazed Salmon
Jasmine Rice, Charred Baby Bok Choy, Crisp Oyster Mushrooms
Ginger Confit Tomatoes, Micro Herbs
Mirin Jus

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DINNER MENU

PLATED DINNER ENTREES

BEEF | $115.00 per person

Braised Short Rib
Mirepoix, Confit Tomato, Twice Baked Mashed Potato
Red Wine Reduction

Herb Roasted Tenderloin
Brie Creamed Spinach
Truffled Fingerling Potatoes, Blistered Tomatoes
Steak Sauce Demi

Pan Seared Filet
Creamy Polenta, French Beans
Fig and Mushroom Ragout, Port Wine Sauce

VEGETARIAN | $105.00 per person

Japanese Pumpkin Ravioli
Ginger Cream Sauce, Toasted Sesame Seeds
Sautéed Spinach and Confit Tomatoes

Wild Mushroom, Mascarpone Cheese Risotto
Roasted Cipollini Onions and Sweet Potato

Seared Cauliflower Steak
Quinoa, Wild Mushrooms, Spinach
Toasted Pine Nuts, Capers, Parsley and Tomato

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DINNER MENU

PLATED DINNER

DESSERT
select one

Marquis Au Chocolat
Bittersweet Chocolate Mousse
Layers of Chocolate Sponge
Topped with a Chocolate Glaze

Trilogy Cake
A Combination of White & Dark Chocolate Mousse
With a Thin Layer of Chocolate Crunch
Gluten Friendly

Dulce De Leche
Milk Chocolate Mousse
Layers of Chocolate Dacquoise
Gluten Friendly

Caramelized Apple Tart
Sweet Cream and Caramel Sauce

Tiramisu
Vanilla Zabaglione Crème Sauce

NY Cheesecake
Strawberry Coulis

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DINNER MENU

COMFORT DINNER BUFFET
$120.00 per person

STARTERS

Tossed Cobb Salad
Iceberg, Watercress, Endive and Romaine Lettuce
Tomato, Cucumber, Red Onion, Hard Boiled Eggs, Avocado
Bleu Cheese, Bacon on the side
Red Wine Vinaigrette and French Dressing

Bloody Mary Shrimp Salad
Shrimp Tossed with Onion, Shaved Celery and Frisée
Bloody Mary Vinaigrette

ENTREES

Truffled Mac and Cheese

Roasted Cod
Potato and Leek Cream Sauce

Chicken Pot Pie

English Peas, Baby Carrots and Shaved Brussel Sprouts

Twice Baked Mashed Potato
Buttermilk, Sour Cream, Cheddar Cheese, Chives and Bacon

DESSERT

Apple Strudel
Chocolate Mousse Cream Puffs
Mini Chocolate Fudge Cupcakes

Assorted Soft Drinks, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

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DINNER MENU

GREEN ENVIRONMENTALLY FRIENDLY BUFFET
$130.00 per person

COLD SELECTIONS

Mixed Greens, Blistered Tomato, Radish, Carrot
Micro Green and Herbs, Seasonal Roasted Fruit, Pickled Onions
Pea Sprouts, Cucumber, Seasonal Seeds and Nuts
Tarragon Vinaigrette; Citrus Vinaigrette and
Red Wine Vinaigrette
Local/Organic/Sustainable

Roasted Beet Carpaccio with Micro Basil
   Candied Basil Nuts
   Local / Organic

Coach Farm Goat Cheese and Nancy Camembert
Sliced Artisan Crusty Bread and Spiced Walnuts
Local / Organic

HOT SELECTIONS

Seared Salmon with Roasted Fennel and Tomato Confit
   Local/Clean Fish Program/Sustainable

Seared Chicken Breast with Leek Fondue Tart
   Local/Organic/Sustainable

Sautéed Wild Mushrooms with Whole Wheat Penne Pasta
   Local/Organic

Garlic and Herb Roasted Fingerling Potatoes
   Local/Organic

Roasted Baby Carrots, Parsnips and Turnips
   Local/Organic

DESSERTS

Seasonal Mini Fruit Tarts, Fruit Strudel, Mini Cup Cakes
   Local / Organic

Assorted Soft Drinks, freshly brewed coffee, decaffeinated coffee and assorted teas

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DINNER MENU

BROOKLYN NEIGHBORHOOD DINNER BUFFET
$125.00 per person

BENSONHURST

Cold Selections
Marinated Artichoke Hearts with Roasted Red Peppers
Roasted Fennel and Grilled Vegetables, Olive Oil, Fresh Herbs
Crushed Red Pepper, Marinated Olives and Garlic Oil

Hot Selections
Béchamel Baked Gnocchi and Cherry Tomato Ragout
Assorted Flatbread Pizzas

BENSONHURST BUTCHER SHOP

Milanese “Osso Bucco” Style Short Rib
Bleu Cheese Mashed Potato and Roasted Mirepoix Vegetables
(Attendant Required)

Attendant Fee I $250.00
(1 attendant required per station)

SUNSET PARK

Asian Pear and Cucumber Salad
Napa Cabbage, Frisée, Chives, Asian Pears, Shredded Cucumber, Radish Sprouts,
Tatsoi and Spicy Sweet and Sour Vinaigrette

Dim Sum
Chicken and Lemongrass Potstickers, Edamame Steamed Dumplings
Shrimp and Snow Pea Dumplings

RED HOOK/ BUSHWICK & SHEEPSHEAD BAY

Sweet Potato Salad, Apples, Pecans, Chives
Hard Cider Dressing

Spinach and Mustard Greens with Frisée, Shaved Manchego, Sherry Roasted Beets,
Fried Quinoa, XO Sherry Vinaigrette

Traditional Seafood Paella

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DINNER MENU

BROOKLYN NEIGHBORHOOD DINNER BUFFET
$125.00 per person

BRIGHTON BEACH

Roasted Beet Salad, Grilled Red Endive, Green Apples, Pecans
Toasted Feta and Citrus Vinaigrette

Perogies Sautéed with Onions

FLATBUSH BAKE SHOP & PARK SLOPE CHOUX STORE

Artisan Bread Sticks, Olive Bread Crisps and Breads
Beignets
Cream Puffs
Éclairs
Churros
Crullers
Profiteroles

Assorted Soft Drinks, Freshly Brewed Coffee, Decaffeinated Coffee
and Assorted Teas

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BEVERAGES

WELL
Jim Beam Whiskey, Dewar’s Scotch, Smirnoff Vodka, Beefeater Gin, Canadian Club Whiskey, Bacardi Superior Rum, Jose Cuervo Tradicional Silver Tequila, Korbel Brandy Standard Red, Sparkling and White Wines, Coors Light, Sam Adams Boston Lager, Brooklyn Lager, Budweiser, Heineken, and O'Doul’s Non-Alcoholic Beer Assorted Pepsi and Schweppes Soda Products

Drinks $12.00
Wine $12.00
Imported Beer $12.00
Domestic Beer $11.00
Mineral Water $7.00
Soft Drinks $7.00

Open Bar Per Person Pricing
1 Hour Package $29.00
2 Hour Package $39.00
3 Hour Package $48.00
4 Hour Package $57.00
5 Hour Package $66.00

PREMIUM
Jack Daniel’s Whiskey, Dewar’s Scotch, Absolut Vodka, Tanqueray Gin, Captain Morgan Spiced Rum, Seagrams VO, 1800 Silver Tequila, Makers Mark, Courvoisier VS Cognac, Johnny Walker Red, Luxury Red, Sparkling and White Wines Heineken, Amstel Light, Sam Adams Boston Lager, Brooklyn Lager, Budweiser, Coors Light, Corona, and O’Doul’s Non-Alcoholic Beer Assorted Pepsi and Schweppes Soda Products

Drinks $14.00
Wine $14.00
Imported Beer $12.00
Domestic Beer $11.00
Mineral Water $7.00
Soft Drinks $7.00

Open Bar Per Person Pricing
1 Hour Package $32.00
2 Hour Package $42.00
3 Hour Package $51.00
4 Hour Package $60.00
5 Hour Package $69.00

Bartender Fee | $250.00 (1 bartender per 100 guests)
Cashier Fee for Cash Bar | $250.00 (1 cashier per 200 guests) $500.00 minimum per bar

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PREMIUM WINE & CHAMPAGNE SELECTIONS
PER BOTTLE

WHITE WINE

Beringer Vineyards White Zinfandel, California $46
Stone Cellars by Beringer Pinot Grigio, California $46
Stone Cellars by Beringer Chardonnay, California $49
BV Century Cellars Chardonnay, California $49
Château St. Jean Chardonnay, North Coast, California $58

RED WINE

Stone Cellars by Beringer Merlot, California $47
Stone Cellars by Beringer Cabernet Sauvignon California $47
BV Century Cellars Merlot, California $50
BV Century Cellars Cabernet Sauvignon, California $50
L de Lyeth Cabernet Sauvignon, Sonoma County, California $59

SPARKLING WINES

Freixenet Blanc de Blanc, Sant Sadurni d’Anoia, Spain $46
Zonin Prosecco, Italy $48

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# BEVERAGES

## LUXURY WINE & CHAMPAGNE SELECTIONS

### PER BOTTLE

### WHITE WINE

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Casa Lapostolle Sauvignon Blanc</td>
<td>Rapel Valley, Chile</td>
<td>$51</td>
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<tr>
<td>(Biodynamically Grown Grapes)</td>
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<td></td>
</tr>
<tr>
<td>Chateau Ste. Michelle Riesling</td>
<td>Columbia Valley, Washington</td>
<td>$51</td>
</tr>
<tr>
<td>Pighin Pinot Grigio</td>
<td>Friuli-Venezia Giulia, Italy</td>
<td>$51</td>
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<tr>
<td>Clos du Bois, Chardonnay</td>
<td>California</td>
<td>$49</td>
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<tr>
<td>Provenance Vineyards Sauvignon Blanc</td>
<td>California</td>
<td>$54</td>
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<tr>
<td>Sonoma-Cutrer Chardonnay</td>
<td>Sonoma Coast, California</td>
<td>$58</td>
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<tr>
<td>Chalk Hill Chardonnay</td>
<td>California</td>
<td>$67</td>
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### RED WINE

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Region</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Mark West Pinot Noir</td>
<td>California</td>
<td>$52</td>
</tr>
<tr>
<td>Columbia Crest Merlot</td>
<td>Columbia Valley, Washington</td>
<td>$52</td>
</tr>
<tr>
<td>Rutherford Hill Merlot</td>
<td>Napa Valley, California</td>
<td>$54</td>
</tr>
<tr>
<td>Brazin Zinfandel</td>
<td>Lodi, California</td>
<td>$54</td>
</tr>
<tr>
<td>Acacia Pinot Noir</td>
<td>Carneros, California</td>
<td>$56</td>
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</tbody>
</table>

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LUXURY WINE & CHAMPAGNE SELECTIONS
PER BOTTLE

RED WINE

Aquinas Cabernet Sauvignon, Napa Valley, California $56
Ferrari-Carano Cabernet Sauvignon, Alexander Valley, California $62
Merryvale Cabernet Sauvignon, Napa Valley, California $68

SPARKLING WINES

Mumm Napa Brut Prestige, Napa Valley, California $48
Chandon Rosé, California $50
Moet & Chandon Brut Imperial, Champagne, France $120

The New York Marriott at the Brooklyn Bridge is the only licensed authority to sell and serve liquor for consumption on the premises. Patrons are not permitted to bring their own liquor into the hotel. Beverages served in hotel may not be consumed outside the building.

Bartender fee $250.00 per Bartender
1 Bartender per 100 guests

Labor fees will be added to your account.

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