

Banquet Menus

# HOTEL INDIGO®

WILLIAMSBURG – BKLYN



# Banquet Menus

## Breakfast Buffets

*\*Each Menu is Presented With:  
Choice of Orange or Grapefruit Juice, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas  
Minimum of 20 guests  
Tax: 8.875% | Service Charge / Administrative Fee: 22%*

### Continental Breakfast

\$30

*Seasonal Sliced Fruits and Berries  
Croissants, Muffins and Mini Breakfast Pastries,  
Selection of Breakfast breads and Brooklyn Bagels, Vermont  
Butter, Preserves, and Assorted Cream Cheese  
House-made Granola with assorted Greek Yogurts*

### American Breakfast

\$33

*Seasonal Sliced Fruits and Berries  
Croissants, Muffins and Mini Breakfast Pastries,  
Selection of Breakfast breads and Brooklyn Bagels, Vermont  
Butter, Preserves, and Assorted Cream Cheese, Assorted Cereals  
And Milks, Scrambled Eggs, Breakfast Potatoes, Applewood Smoked Bacon, and Breakfast Sausage. House-made Granola with assorted Greek Yogurts*

### Healthy Breakfast

\$36

*Seasonal Sliced Fruits and Berries  
House-made Granola with assorted Greek Yogurts  
Assorted Nutrition bars, Anson Mills Steel Cut Oats and Burnt Honey. Fresh Pressed Juices. Breakfast burrito, Avocado, Black Beans, Spinach, Egg Whites, Queso Fresco, and Salsa Roja*

### The Williamsburg

\$38

*Seasonal Sliced Fruits and Berries  
Croissants, Muffins and Mini Breakfast Pastries,  
Selection of Breakfast breads and Brooklyn Bagels, Vermont  
Butter, Preserves, and Assorted Cream Cheese, Assorted Cereals  
And Milks, Avocado & Smoked Ricotta Toast on multigrain bread, Granola bowl with Acai, Chia Seeds, and Berries. Potato Pancakes with Cajeta Caramel, Huevos Rancheros  
Frittata, Cheddar, Black Beans, and Tomato Salsa  
Orange Juice, Apple Juice, Milk, Coffee, Tea*

### Vegetarian Breakfast

\$40

*Seasonal Sliced Fruits and Berries  
Breakfast Pastries  
Brooklyn Bagels, Vermont  
Butter, Preserves, and Assorted Cream Cheese  
House-made Granola with assorted Greek Yogurts  
Kale & Tofu Scramble, Blue Corn Tortillas, Pico de gallo, Guacamole  
Lemon Ricotta Pancakes, Blueberry Ricotta, Maple syrup  
Breakfast Potato  
Orange Juice, Apple Juice, Milk, Coffee, Tea*

# Banquet Menus

## Plated Breakfast

*\*Each Menu is Presented With:*

*Choice of Orange or Grapefruit Juice, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas  
Minimum of 20 guests*

*3 Course with Choice of Two Entrée = \$40 per person, plus tax and service charge*

*3 Course with Choice of Three Entrée = \$50 per person, plus tax and service charge*

*Tax: 8.875% | Service Charge / Administrative Fee: 22%*

### Plated Breakfast

\$45

#### *Appetizer*

*Granola and Yogurt Parfait, Fresh Berries*

*Seasonal Sliced Fruits and Berries*

*Bakery Basket- Mini Muffin, Danish, Butter and Jam*

#### *Entrée*

*Eggs Benedict - Poached Eggs, English Muffin Smoked Salmon or Canadian Bacon, Hollandaise Sauce, Potato Hash, Broiled Roma Tomato*

*\$43*

*Scrambled Eggs, Fine herbs, Whole Wheat Toast*

*\$40*

*Steak & Eggs Filet of Beef with Shitake Mushrooms, Scrambled Eggs, supplement*

*Mushroom and Onion Frittata, Goats Cheese*

*\$45*

*Pain Perdu, Candied Pecans, Maple blue berry sauce*

*\$42*

#### *Accompaniment*

*select one*

*Applewood Smoked Bacon*

*Chicken-Apple Sausage*

*Country Pork Sausage*

#### *Potato*

*select one*

*Signature Home Fries, Peppers and Onions*

*Crispy Hash Potatoes*

# Banquet Menus

## Breakfast Additions

Tax: 8.875% | Service Charge / Administrative Fee: 22%

### Savory

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*Wild Mushroom, Baby Kale, and Comte Cheese Quiche*  
\$8

*Cheese Board, Selection of Domestic and Imported Cheeses  
With Quince paste, Truffled hazelnuts, Pain de Campagne*  
\$12

*Sliced Scottish Smoked Salmon, With Tomato, Red Onion and Leafy Greens All Served with Assorted Bagels, Assorted Cream Cheeses and Capers*  
\$15

*Salmon Benedict, House Smoked Salmon, English Muffin, Sauce Maitaise*  
\$13

*Avocado & Smoked Ricotta Toast, Country bread, Shaved Vegetable Salad, Lemon Juice*  
\$10

*Bushwick Burrito, Mexican Chorizo, Roasted Potato, Scrambled egg, Pimento Cheese*  
\$11

*Healthy Burrito, Egg whites, Sautéed Greens, Queso Blanco, Salsa Fresca*  
\$11

### Sweet

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*Sliced fruits, and berries*  
\$8

*House-made Granola Parfaits and Berry Parfaits*  
\$8

*Warm Chia and Berry Breakfast Bowl, Caramelized Banana, Toasted Almonds,*  
\$8

*Artisanal Croissants, and Breakfast Pastry*  
\$10

*Nutella & Cajeta Caramel Sandwich, Caramelized banana*  
\$10

*Purple Haze Smoothie, Berries, Match Powder, Banana, Almond Milk*  
\$8

*Green Monster, Kale, Celery, Cucumber, Green Apple, Lemon*  
\$8

*Assorted Berry and Melon Agua Frescas*  
\$10

*Anson Mills Oatmeal, Burnt Honey, Candied Pecans, Raisins*  
\$6

### Omelet Station

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*Chef Fee of \$150++  
Choice of: Mushroom, spinach, onions, tomato, ham, sausage, tofu, etc*  
\$16

### From the Griddle

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*Lemon Soufflé Pancakes, Blueberry Whipped Ricotta, Candied Pecans*  
\$10

*Tres Leches French Toast, Cajeta Caramel Bananas, Cinnamon Whip Cream, Marcona Almond* \$10

### Java & Tea Break

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*Freshly brewed Brooklyn Roasting Company Coffee and Assorted Teas*  
\$8++ per person for Half Day  
\$16++ per person for full Day

\$10

# Banquet Menus

<b>Spicy Bloody Mary</b>	\$9
<b>Traditional Mimosa</b>	\$10
<b>Assorted Soft Drinks</b>	\$5
<b>Nestle Pure Life® Bottled Water</b>	\$5
<b>Perrier® Bottled Mineral Water</b>	\$6

# Banquet Menus

## Brunch

Minimum of 20 guests

Tax: 8.875% | Service Charge / Administrative Fee: 22%

### Brooklyn Weekend

\$45

*Chilled Orange, Apple and Grapefruit Juices*  
*Assorted Muffins, Flaky Croissants, and Breakfast Breads*  
*Fresh Seasonal Fruits and Berries*  
*Freshly Prepared Omelet with Choice of Ham, Bacon, Cheddar, Swiss, Onion, Peppers, Mushrooms, or Spinach*  
*Mixed Baby Field Greens, Balsamic Vinaigrette and Ranch Dressing*  
*Vegetable Confetti Salad, Tarragon Dressing*  
*Slow Roasted Sirloin of Beef, Rosemary jus, Horseradish Cream*  
*Thyme Sautéed Fingerling Potatoes*  
*Sage Roasted Chicken, Artichoke, Green Peas, Tomato Tarragon Cream Sauce*  
*Penne Pasta Tossed with Sweet Italian Sausage, Peppers, Onions, Shaved Parmesan, and Broccoli*  
*Apple Pie, Triple Chocolate Cake*  
*Freshly Brewed Brooklyn Roast Regular and Decaffeinated Coffee, Assorted Teas*

#### Breakfast Additions

*Savory*  
*Wild Mushroom, Baby Kale, and Comte Cheese Quiche*  
\$8  
*Cheese Board, Selection of Domestic and Imported Cheeses*  
*With Quince paste, Truffled hazelnuts, Pain de Campagne*  
\$12  
*Sliced Scottish Smoked Salmon, With Tomato, Red Onion and Leafy Greens*  
*All Served with Assorted Bagels, Assorted Cream Cheeses and Capers*  
\$15  
*Salmon Benedict, House Smoked Salmon, English Muffin, Sauce Maltaise*  
\$13  
*Avocado & Smoked Ricotta Toast, Country bread, Shaved Vegetable Salad, Lemon Juice*  
\$10  
*Bushwick Burrito, Mexican Chorizo, Roasted Potato, Scrambled egg, Pimento Cheese*  
\$11  
*Healthy Burrito, Egg whites, Sautéed Greens, Queso Blanco, Salsa Fresca*  
\$11

#### Sweet

*Sliced fruits, and berries*  
\$8  
*House-made Granola Parfaits and Berry Parfaits*  
\$8  
*Warm Chia and Berry Breakfast Bowl, Caramelized Banana, Toasted Almonds,*  
\$8  
*Artisanal Croissants, and Breakfast Pastry*  
\$10  
*Nutella & Cajeta Caramel Sandwich, Caramelized banana*  
\$10  
*Purple Haze Smoothie, Berries, Match Powder, Banana, Almond Milk*  
\$8  
*Green Monster, Kale, Celery, Cucumber, Green Apple, Lemon*  
\$8  
*Assorted Berry and Melon Agua Frescas*  
\$10  
*Anson Mills Oatmeal, Burnt Honey, Candied Pecans, Raisins*  
\$6

#### From the Griddle

*Lemon Soufflé Pancakes, Blueberry Whipped Ricotta, Candied Pecans*  
\$10  
*Tres Leches French Toast, Cajeta Caramel Bananas, Cinnamon Whip Cream, Marcona Almond*  
\$10

#### Spicy Bloody Mary

\$9  
*Traditional Mimosa*  
\$10  
*Assorted Soft Drinks – per bottle*  
\$4.5  
*Nestle Pure Life® Bottled Water*  
\$4.5  
*Perrier® Bottled Mineral Water*  
\$6

# Banquet Menus

## Breaks

*All Breaks come with Tea, and Coffee Station  
Minimum of 20 guests  
Tax: 8.875% | Service Charge / Administrative Fee: 22%*

<b>Chips and Dips</b>	\$22
<i>Hummus, Baba Ghanoush, Guacamole, and Pico de Gallo served with Tortilla Chips, Pita Chips, and Sumac Kettle Chips</i>	
<b>Refresh</b>	\$25
<i>Fresh pressed juices, Mini muffins, Assorted Nuts, Carrot Zucchini bread, Protein bars, Fruit skewers, and mini Fruit Yogurts</i>	
<b>Cookie Break</b>	\$24
<i>Chocolate Chip Cookies, Macadamia White Chocolate Cookie, Oatmeal Raisin Cookie, Raspberry Armagnac Truffle, French Macaroon, Rugelach, and Oreja Cookie</i>	
<b>Florentine Break</b>	\$30
<i>Cheese and Charcuterie Board, Marinated Olives, Peppers and Vegetables. Assorted soft drinks and Water</i>	
<b>Movie Munchies Break</b>	\$25
<i>Bags of Popcorn, Pretzels, M&amp;Ms, Skittles, Kit Kats, and jars of candies</i>	
<b>Brooklyn Coffee and Sandwich Break</b>	\$25
<i>Assorted Sandwiches, Donuts, Croissants, and Breakfast Pastry</i>	
<b>Make Your Own Trail Mix</b>	\$25
<i>Sea Salt Marcona Almonds, Wasabi Peas, Candied Pecans, Coconut chips, Craisins, M&amp;M's, Gummy Bears, House made Granola, Shaved Chocolate, Dried Apples, and Dried Oranges</i>	
<b>Afternoon Indulge</b>	\$28
<i>Churros, Chinese Donuts, Ricotta Bombolini, Salted Caramel Sauce, Chocolate Ganache, Mixed Nuts</i>	
<b>Ice Cream Break</b>	\$28
<i>Haagen Daz bars, Oreo Cookie &amp; Cream bar, Choco Taco, King Cone, and Assorted Sorbet bars</i>	

# Banquet Menus

## Lunch Buffet

Minimum of 20 guests

Tax: 8.875% | Service Charge / Administrative Fee: 22%

### Buffet Lunch

\$55

Choose 2 Soup or Salad, 3 Entrees, 3 Desserts

\$55 per person, plus tax and service charge

\*Each Menu is Presented With:

Choice of Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas, and Soft Drinks

#### Soup & Salads

##### Soup

- 3 Bean chili, Citrus cream
- Matzo Ball Pozole, Avocado, Queso Fresco, Jalapeno, Cilantro
- Tuscan Kale Ribollita, Pecorino Crouton, Cannellini Beans
- Vegan Pho Soup, 5 Spice Tofu, Bean Sprouts, Pickled Red chili
- Tomato Basil

##### Salads

- Gem Lettuce Caesar, White Anchovy, Sourdough Pecorino Croutons
- Braised Beets, Goat Cheese Mousse, Coraline Endive, Pecan Brittle, Apple Cider Dressing
- Romaine Salad, Blue Cheese, Bacon, Tomato, Rye Crouton, Lemon Dressing
- Hong Kong Salad, Green Papaya, Carrot, Snow Peas, Yuzu Mustard Dressing
- Chopped Israeli Salad, Farro, Quinoa, Wheatberry, Cous Cous Avocado, Cranberry, Olives, Tomato, Parsley, Mint
- Mixed Greens, Lola Rosa, Green Oak, Market Vegetables, Sherry Vinaigrette
- Nicoise Salad, Seared Tuna, Haricot Vert, Sieved Egg, Lemon-Anchovy Vinaigrette
- Pasta Salad, Aged Provolone, Cherry Tomato, Pesto, Pine Nut, Broccoli

#### Entrees

- Chicken Tagine, Apricots, Saffron Cous Cous, Almonds, Citrus Labneh
- Black Garlic Skirt Steak, Broccoli Rabe, Sauce Romesco
- Miso Black Cod, Aji Amarillo Tossed Carrots, Crispy Ginger
- Smoked Trout, Vadouvan Curry, Crispy Basmati Rice, Pickled Daikon
- Chicken Rotisserie, Roasted Vegetables, Tarragon Jus
- Seared Sirloin, Grilled Scallions, Fondant Potato, Bordelaise
- Grey Sole, Ginger Soy, Braised Bok Choy, Finger Red Chili
- Lemon Bucatini, Oregano, Preserved Lemon, Pecorino Crumbs
- Meatballs, Spicy Pomodoro Sauce, Basil, Parmesan
- 7 Grain Stir Fry, Wild Mushrooms, Roasted Tofu, Cherry Tomato, Herbs
- Cauliflower Risotto, Cauliflower Puree, Pickled Cauliflower
- Seared Scottish Salmon, Chermoula, Red Lentils, Berbere Cream
- Oaxaca Chicken Mole, Caraway Rice, Peruvian Corn, Lime, Cilantro Crema
- Roasted Winter Vegetables, Goat Cheese Grits, Toasted Almonds, Salsa Verde

#### Sweets

##### Dessert

- Apricot Cheesecake Cannoli
- Chocolate Ganache Tart, Maldon Salt
- Pumpkin Ancho Flan
- Churros, Cajeta Caramel
- Chia and Coconut Pudding
- Assorted Cookies
- Tres Leches Cupcake
- Mini Carrot Cake, Cream cheese filling
- Berry Tart, Crème Chantilly
- Mini Cronuts, Strawberry Filling

### Boxed Lunches

Choose 3 Sandwiches

Deli Sandwich – Meats – Roast Beef, Ham, Turkey, Tuna or Chicken salad

Cheeses – Provolone, Cheddar, Swiss, American or Pepper jack

Breads – White, Wheat, 6" Hoagie, Spinach or Tomato Herb Wrap

Standard Sides Items - Chips, Pretzels, Pasta Salad, Potato Salad, Coleslaw, Fresh Fruit, Fruit

Salad, Cookies, Brownie

Beverages - Canned Soda, Bottled Water

Sandwich only – \$12.99 each

Sandwich and two standard sides – \$15.99 each

Sandwich and two standard sides w/ Canned Beverage - \$17.99 each

Sandwich and two standard sides w/ Bottled Water – \$19.99 each



# Banquet Menus

## Sandwich Board

\$45

*Choose 2 Soup or Salad, 3 Sandwiches, 2 Desserts*

*\$45 per person, plus tax and service charge*

*\*Each Menu is Presented With:*

*Choice of Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas, and Soft Drinks*

### *Sandwiches & Wraps*

- Brisket Reuben, Marble Rye, Gruyere, Red Cabbage Sauerkraut, Horseradish dressing*
- Mozzarella & Broccoli Rabe Panini, Buffalo Mozzarella, Pesto, Nicoise Peppers, Rosemary Ciabatta*
- Jambon Beurre, French Baguette, Jamon de Paris, Stone Ground Mustard*
- Emily's Pork Store Salumi, Aged Provolone, Oil & Vinegar, Pane Sciocco*
- Crispy Tofu Torta, Avocado, Mushroom & Poblano Rajas, Queso Oaxaca*
- Smoked Turkey Breast, Guacamole, Roasted Garlic Aioli, LTO, Poppy Bun*
- Chicken BLT Club, Avocado, Tarragon Mayonnaise, Whole Grain Bread*
- Banh Mi Wrap, Roast Pork, Pickled Carrots, Daikon, Mushroom Pate, Nam Jim Sauce, Herbs*
- Chicken Caesar Wrap, Gem Lettuce, Parmesan crisps, Caesar Dressing*
- Falafel Wrap, Pickled turnip, Mint Tzatziki, Roasted Red Pepper Hummus, Whole Wheat Wrap*
- Smashed Avocado, Hard cooked Egg, English Muffin*
- Smoked Salmon, Jalapeno Cream Cheese, Everything Challah*

# Banquet Menus

## Lunch Plated

*\*Each Menu is Presented With:*

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

*Bread is included*

*Minimum of 20 guests*

*3 Course with Choice of Two Entrée = \$60 per person, plus tax and service charge*

*3 Course with Choice of Three Entrée = \$70 per person, plus tax and service charge*

*Tax: 8.875% | Service Charge / Administrative Fee: 22%*

### Plated Lunch

\$65

#### *Appetizer*

*Brown Butter & Butternut Squash Soup, Sage, Pepitas, Citrus Crème Fraiche*

*Baby Green and Shaved Vegetable Salad, Sherry Vinegar Dressing*

*Braised Beet Salad, Whipped Feta, Candied orange, Sorrel, pistachio*

*Burrata, Balsamic Figs, Pickled Peppers, Herb Focaccia*

*Crab Cake, Sauce Romesco, Shaved Vegetable Salad*

#### *ENTRÉE*

*Butternut Squash Risotto, Brown Butter, Sage, Mascarpone, Parmesan*

*\$60*

*Seared Salmon, Ginger Roasted Carrots, Shitake Mushroom Wild Rice*

*\$63*

*Grilled Bronzini, Farro, Capers, Olives, Tomato, Lemon, Salsa Verde*

*\$61*

*Brick Chicken, Roast Sweet Potato, Grilled Asparagus, Chicken Jus*

*\$64*

*NY Strip, Frites, Arugula and Pecorino Salad, Bearnaise*

*\$65*

*Grilled Chicken Caesar Salad Romaine, Shaved Parmesan, White Anchovy, Focaccia Crostini*

*\$55*

*Tuna Niçoise Salad Seared Ahi Tuna, Haricots Verts, Black Olives, Egg, Red Onion, Sherry Vinaigrette*

*\$61*

#### *Dessert*

*Mini Black Forest Cake Madagascar, Vanilla Gelato*

*Custard Cheesecake, Cherry Gelato*

*Lime Parfait, mixed berries, Vanilla Wafer*

# Banquet Menus

## Kids Menu

*\*Each Menu is Presented With:  
Choice of Orange or Apple Juice, Milk  
Minimum of 20 guests  
Chef Attendant Required at \$150 per 100 guests  
Tax: 8.875% | Service Charge / Administrative Fee: 22%*

### PASSED HORS D'OEUVRES

\$20

*(Choose 4 \$20 per person)  
Kobe Hot Dog & Gruyere in Puff pastry  
Chicken empanadas  
Mozzarella Sticks  
Mac & Cheese Croquette  
Mini Grilled cheese with Tomato soup  
Boneless Wings, BBQ Sauce  
Vegetable Spring Rolls  
Margarita pizza bites*

### DINNER BUFFET

\$35

*Choose 4 items \$35  
Assorted rolls, and flat breads Included  
Classic Caesar Salad  
Chicken Fingers  
Assorted Sliders  
Penne ala Vodka  
French Fries  
Mac N' Cheese*

### ICE CREAM STATION

\$25

*Ice Cream Flavors:  
Chocolate and Vanilla Ice Creams  
Toppings (All Included):  
Crumbled Oreos & Brownies, Gummy Worms, Mixed Berries, Bananas, Rainbow & Chocolate Sprinkles, Maraschino Cherries, Whipped Cream, Chocolate Sauce & M&Ms  
\$25 per person with 25-guest minimum*

### MOCKTAIL BAR

\$11

*Roy Rogers, Shirley Temple, Lime Rickey*

### COTTON CANDY STATION

\$25

*Includes 1 flavor of Cotton Candy  
Lime Strawberry Watermelon Blue Raspberry  
Strawberries Marshmallows  
\$20 per person with a 25-guest minimum*

### CHOCOLATE FOUNTAIN

\$20

*Choice of Milk or Dark Chocolate  
Dipping Items:  
Pineapple Rice Krispie Treats  
Pretzel Rods  
Bananas Pound Cake  
\$22 per person with a 50-guest minimum*

### CANDY BUFFET

\$20

*Includes up to 8 Candy Selections Scoops and Glassware provided by Hotel Indigo  
Gummy Bears, Three Musketeers, Snickers, Reese's Peanut Butter Cups, Sour Patch Kids, Starburst, Twix, Peanut M & M, Pop Rocks, Bottle Caps, Butter Fingers, Skittles,  
Almond Joy, Tootsie Rolls, Ring Pops, Hershey's Kisses, Whoppers, Nerds, Junior Mints, Smarties & Rolos  
\$20 per person with a 50-guest minimum*

# Banquet Menus

## Buffet Dinner

*\*Each Menu is Presented With:  
Bread, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas, and Soft Drinks  
Minimum of 20 guests  
Tax: 8.875% | Service Charge / Administrative Fee: 22%*

### Buffet Dinner

\$65

*Choose 3 Soup or Salad, 3 Entrees, 2 Desserts  
\$65 per person, plus tax and service charge*

*\*Each Menu is Presented With:  
Bread, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas, and Soft Drinks*

#### *Soup & Salads*

##### *Soup*

- 3 Bean chili, Citrus cream
- Oxtail Pozole, Hominy, Avocado, Chile, Cilantro, Radish-upcharge
- Tuscan Kale Ribollita, Pecorino Crouton, Cannellini Beans
- Spicy Cauliflower Soup
- Curried Lentil Soup
- Vegan Pho Soup, 5 Spice Tofu, Bean Sprouts, Pickled Red chili
- Tomato Basil

##### *Salads*

- Gem Lettuce Caesar, White Anchovy, Sourdough Pecorino Croutons
- Braised Beets, Goat Cheese Mousse, Coraline Endive, Pecan Brittle, Apple Cider Dressing
- Romaine Salad, Blue Cheese, Bacon, Tomato, Rye Crouton, Lemon Dressing
- Hong Kong Salad, Green Papaya, Carrot, Snow Peas, Yuzu Mustard Dressing
- Chopped Israeli Salad, Farro, Quinoa, Wheatberry, Cous Cous Avocado, Cranberry, Olives, Tomato, Parsley, Mint
- Mixed Greens, Lola Rosa, Green Oak, Market Vegetables, Sherry Vinaigrette
- Nicoise Salad, Seared Tuna, Haricot Vert, Sieved Egg, Lemon-Anchovy Vinaigrette
- Pasta Salad, Aged Provolone, Cherry Tomato, Pesto, Pine Nut, Broccoli

##### *Entrees*

- Chicken Tagine, Apricots, Saffron Cous Cous, Almonds, Citrus Labneh
- Fusilli & Wild Mushroom, Roast Cherry Tomato, Pesto, Lemon
- Rigatoni & Meatballs, Vodka Sauce, Broccoli Rabe
- Seared Cod, Curried Chickpea Stew, Grilled Asparagus
- Black Garlic Skirt Steak, Broccoli Rabe, Sauce Romesco
- Miso Black Cod, Aji Amarillo Tossed Carrots, Crispy Ginger
- Smoked Trout, Vadouvan Curry, Crispy Basmati Rice, Pickled Daikon
- Chicken Rotisserie, Sweet Potato Succotash, Tarragon Jus
- Seared Sirloin, Grilled Scallions, Fondant Potato, Bordelaise
- Grey Sole, Ginger Soy, Braised Bok Choy, Finger Red Chili
- Grilled Salmon, Spiced Carrots, Coconut Basmati Rice
- Grilled Skirt Steak, Roasted Fingerling Potatoes, Chimichurri
- Lemon Bucatini, Oregano, Preserved Lemon, Pecorino Crumbs
- Meatballs, Spicy Pomodoro Sauce, Basil, Parmesan
- 7 Grain Stir Fry, Wild Mushrooms, Roasted Tofu, Cherry Tomato, Herbs
- Cauliflower Risotto, Cauliflower Puree, Pickled Cauliflower
- Seared Scottish Salmon, Chermoula, Red Lentils, Berbere Cream
- Oaxaca Chicken Mole, Caraway Rice, Peruvian Corn, Lime, Cilantro Crema
- Roasted Winter Vegetables, Goat Cheese Grits, Toasted Almonds, Salsa Verde

##### *Desserts*

- NY Cheesecake, Lavender Blueberry Sauce
- Chocolate Hazelnut Tart, Chocolate Cayenne Merengue
- Dulce De Leche Cinnamon Cream Puff
- Meyer Lemon Tart
- Ricotta Bombolini, Spicy Caramel Sauce
- Churros, Matcha Tea Sugar
- Cannoli, Raspberry & Dark Chocolate
- Mini Cupcakes from Brooklyn Cupcakes
- Apricot Cheesecake Cannoli
- Chocolate Ganache Tart, Maldon Salt
- Pumpkin Ancho Flan
- Churros, Cajeta Caramel
- Chia and Coconut Pudding
- Assorted Cookies
- Tres Leches Cupcake

# Banquet Menus

- Mini Carrot Cake, Cream cheese filling
- Berry Tart, Crème Chanti

## Dinner Stations

\$95

Choose 3 Soup or Salad, 3 Entrees, 2 Desserts

\*Each Menu is Presented With:

Bread, choice of Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas, and Soft Drinks

Steak House

\$95 per person, plus tax and service charge

Include the follow menu items and selection of 3 dessert

Grilled Ribeye Steak, Red wine Jus, and Béarnaise

BBQ Brick Chicken

Jumbo Shrimp Cocktail

Crisp Iceberg Salad, Blue Cheese Dressing, Pumpernickel Croutons

Grilled Double Smoked Bacon, Mustard Glaze

Roasted Sweet Potato

Lemon Dressed Charred Broccolini

Gruyere Potato Gratin

Poached Lobster with Saffron Butter

Desserts:

NY Cheesecake, Lavender Blueberry Sauce

Chocolate Hazelnut Tart, Chocolate Cayenne Merengue

Dulce De Leche Cinnamon Cream Puff

Meyer Lemon Tart

Ricotta Bombolini, Spicy Caramel Sauce

Churros, Matcha Tea Sugar

Cannoli, Raspberry & Dark Chocolate

Mini Cupcakes from Brooklyn Cupcakes

Apricot Cheesecake Cannoli

Chocolate Ganache Tart, Maldon Salt

Pumpkin Ancho Flan

Churros, Cajeta Caramel

Chia and Coconut Pudding

Assorted Cookies

Tres Leches Cupcake

Mini Carrot Cake, Cream cheese filling

Berry Tart, Crème Chanti

Ceviche Station

\$45 per person, plus tax and service charge

• Red Snapper, Baby Shrimp, Bay Scallop, Red Onion, Cilantro, Jalapeno, Bell Pepper, Citrus Aji Amarillo Dressing.

• Served with the following garnishes, Sliced Cucumber, Tomato, Smashed Avocado, Plantain Chips, Mexican Corn, Corn Chips, Corn Nuts, Chicharrons, Limes, Lemons

Panini Station

choice of 3

\$35 per person, plus tax and service charge

• Cubano, Roast Pork, Smoked Ham, Pickles, Dijonaise, Gruyere Cheese

• Reuben, Pastrami, Thousand Island Dressing, Red Cabbage Sauerkraut, Emmentaler Cheese

• Wild Mushrooms, Sundried Tomato Pesto, Smoked Ricotta

• Caprese, Tomato, Basil, Buffalo Mozzarella, Add Prosciutto up charge

• Grilled Chicken, Arugula Pesto, Tomato, Smoked Mozzarella

• Truffle Three Cheese, Truffle Pate, Fontina, Mozzarella, Ricotta

• Eggplant Cemita, Crispy Japanese Eggplant, Avocado, Chipotle, Salsa Verde, Queso Oaxaca

Stir Fry Station

\$65 per person, plus tax and service charge

• Egg & Lap cheong Fried Rice, Grilled Shrimp Singapore Noodle, Snow Peas, Marinated Tofu and Wood Ear Mushroom, Kung Pao Chicken, Peking Duck Bao Bun, Spicy

Cucumber Salad, Mushroom Pot stickers

Seafood Bar

\$45 per person, plus tax and service charge

• East and West Coast Oysters, Steamed Clams, Mussels, Crab Claws, Jumbo Shrimp, Ginger Mignonette, Cocktail Sauce, Dijonaise, Lemon, Tabasco. Lobster Upcharge,

Caviar Upcharge, Toast Points, Blini, Crème Fraiche, Red Onion, Egg, Fine Herbs

Middle Eastern Mezze

\$35 per person, plus tax and service charge

• Salt Baked Zaatar Crusted Salmon, Pistachio & Pomegranate, Israeli Cucumber Salad, Crispy Artichokes w/ Citrus Marjoram Labneh, Marinated Olives & Feta Cheese,

Almond & Apricot Tabbouleh, Cauliflower & Preserved Lemon, Spicy Hummus, Smoked Marinated Eggplant, Roasted & Pickled Vegetables, Herb Pita, Lavash, Turkish Flat

Bread

# Banquet Menus

## *Taco Station*

*\$42 per person, plus tax and service charge*

*• Smoked Chicken Tinga, Ancho Rubbed Snapper, Skirt Barbacoa Carne Asada, Crispy Tostadas, Blue Corn Tortillas, Cumin Citrus Rice, Black Bean and Corn Salad, Queso Fresco, Salsa Verde, Salsa Taquera, Pico de Gallo, Lime, Cilantro, Radish, Onions*

## *BBQ Station*

*\$55 per person, plus tax and service charge*

*• Smoked Brisket, Smothered St. Louis Ribs, Honey Mustard Grilled Chicken Thighs, Mac & Cheese, Roasted Smashed Sweet Potato with Homemade Marshmallow, Tomato & Watermelon Salad, Elote, Cheddar Corn Bread, Country Gravy*

## **Carving Station**

**\$85**

*\*All Stations is Presented With:*

*Bread, Choice of Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas, and Soft Drinks*

*\$85 per person, plus tax and service charge*

*Selection of 2*

*Whole Roasted Prime Rib, Red Wine Au Jus, Horseradish Cream*

*Salt Crust Salmon, Orange Dressing, Citrus Labneh*

*Herb Roasted Turkey, Sage Stuffing, Gravy*

*Grilled Beef Tenderloin, Béarnaise/Horseradish cream*

*Provençal Roast Chicken, Lemon scented jus*

*5 Spice Seared Tuna, Soy Ginger, Pickled Cucumbers, Wasabi Cream, Wonton Chips*

*Grilled Lamb Rack, Calabrian Chimichurri, Fingerling Potato*

*Bucatini, Preserved Lemon, Pecorino, Oregano Leaves, Butcher Pepper*

*Fusilli Mac and Cheese, Cheddar, Gruyere, Parmesan, Cheese Crust*

*Penne Rigate Salad, Grilled Asparagus, Broccoli, Roast Tomato, Provolone, Salami, Aged Balsamic Dressing*

*Orecchiette ala Vodka, Meatballs, Broccoli Rabe, Pecorino*

*Ricotta Ravioli, Pecorino, Brown Butter & Shallot Sauce, Aged Balsamic*

*Black Mac Seafood, Pomodoro, Clams, Bread Crumb*

*Pipe Rigate, White Bolognese*

*Add on Sides*

*Roasted Root Vegetables, Herbs De Provence*

*Crispy Smashed Fingerling Potato*

*Gem Lettuce Caesar, White Anchovy, Sourdough Pecorino Croutons*

# Banquet Menus

## Plated Dinner

3 Course with Choice of Two Entrée = \$80 per person, plus tax and service charge  
3 Course with Choice of Three Entrée = \$90 per person, plus tax and service charge  
Combination Plates = \$85 per person, plus tax and service charge  
Choose 1 appetizer  
Choose 1 dessert  
\*Each Menu is Presented With:  
Choice of Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas, soft drinks  
Minimum of 20 guests  
Tax: 8.875% | Service Charge / Administrative Fee: 22%

### Plated Dinner

\$90

#### Appetizer

- Brown Butter & Butternut Squash Soup, Sage, Pepitas, Citrus Crème Fraiche
- Baby Green and Shaved Vegetable Salad, Sherry Vinegar Dressing
- Little Gem Caesar Salad, White Anchovy, Rosemary Pecorino Crouton,
- Braised Beet Salad, Whipped Feta, Candied orange, Sorrel, pistachio
- Burrata, Balsamic Figs, Pickled Peppers, Herb Focaccia
- Seared Scallop, Curried Cauliflower, Ginger Cauliflower Cream, Pine Nuts
- Confit Duck Lyonnaise Salad, Buttered Baguette, Egg, Frisée, Shallot Dressing
- Grilled Lamb Merguez Sausage Skewers, Cherry tomato, Eggplant Raita, Mint
- Tuna Tartare, Avocado, Crispy Shallot, Soy Wasabi Sauce, Gauffrettes
- Kataifi Crab Cake, Sauce Romesco, Shaved Vegetable Salad
- Yellowtail Crudo, Fingerling Potato Salad, Sumac Dusted Chips, Lime Aioli

#### Entrée

- Butternut Squash Risotto, Brown Butter, Sage, Mascarpone, Parmesan
- Seared Salmon, Ginger Roasted Carrots, Shitake Mushroom Wild Rice
- Grilled Bronzino, Farro, Capers, Olives, Tomato, Lemon, Salsa Verde
- Brick Chicken, Roast Sweet Potato, Grilled Asparagus, Chicken Jus
- Sea Bass Papillote, Vanilla Velouté, Sunchokes, Pine Nut Gremolata
- Braised Short Rib, Smashed Potatoes, Lemon and Garlic Broccolini
- Grilled Prime Rib, Garlic Roasted Potatoes, Wax Bean Almandine
- Smoked Trout, Vadouvan Curry, Crispy Rice, Herb Salad
- Filet Mignon, Cauliflower Potato Mash, Wild Mushrooms, Red Wine Demi
- Bistro Steak, Flat Iron, Fondant Potato, Marrow, Sauce Bordelaise
- Rack of Lamb, Bulgar Wheat tabbouleh, Roast Carrots, Mint, Lamb Jus

#### Dessert

- Mini Black Forest Cake Madagascar, Vanilla Gelato
- Custard Cheese Cake, Cherry Gelato
- Chocolate Mousse, Bourbon Cream
- Apple Crumb Cake, Cinnamon Gelato
- Banana Bread Foster, Gianduja Ice Cream
- Lime Parfait, mixed berries, Vanilla Wafer
- Apricot Cherry Clafoutis, Luxardo Cream

# Banquet Menus

## Reception

Tax: 8.875% | Service Charge / Administrative Fee: 22%

### Canapes

\$65

Minimum 20 guests

(Passed) Hors d'oeuvres packages

Choice of Three Hot and Three Cold

One hour: \$45 per person

Two hours: \$65 person

#### Hot

- Crab Cake, Jalapeno Remoulade, Celery leaf
- Seared Sirloin Steak, Mini Popover, Blue Cheese, Caramelized Onion
- Truffle Mac & Cheese, Lemon aioli, Shaved Winter Truffle
- Curried Cauliflower Soup, Pickled Cauliflower, Mustard Oil
- Italian Meatball, Focaccia, Cherry Pepper, Vodka Sauce
- 5 Spice Tofu Bao Bun, Pickled Cucumber, Napa Cabbage, Sriracha
- Wild Mushroom Grilled Cheese, Tomato Basil Soup
- Charred Octopus, Pimento aioli, Sumac, Spanish Potato Tortilla
- Honey Bacon Shrimp, Mandarin Galangal Sauce, Thai Basil
- Knish Spring Roll, Crème Fraiche, Paddlefish Caviar
- Wild Mushroom Arancini, Smoked Romesco Aioli
- Smoked Fingerling Samosa, Lime & Garam Masala Yogurt
- Shrimp Toast, Toban Djan Relish
- Root Vegetable Croquette, Roasted Garlic & Saffron aioli
- Cheese Fritter, Harissa Sauce
- Grilled Short Rib Skewer, Red Miso Marinade
- Kobe Beef Hot Dog, Puff Pastry, Gruyere, Dijon
- Mushroom Cigars, Porcini Dip
- Chorizo Scotch Egg, Chipotle Aioli

#### Cold

- Red Shrimp Summer Roll, Glass Noodle, Cucumber, Thai Basil, Avocado, Hoisin, Lime Peanut Sauce
- Beef Tartare, Deviled Egg, Potato Crisp
- Crab Salad, Cucumber Ribbon, Mint, Pickled Red Chili
- Goat Cheese Profiterole, Marinated Beets, Toasted Pine Nuts
- Penang Curry Poached Lobster Salad, Radish, Celery Leaf
- Salmon Rilette, Everything Marble Rye Crisp, Caper, Poblano Cream Cheese
- Sea Bream Ceviche, Sesame Nori Tuile
- Greek Salad Cucumber Cup, Cherry Tomato, Feta, Tapenade
- Smashed Avocado & Pea Spring Roll, Basil Pesto, Meyer Lemon, Shiitake
- Spicy Lemon Tuna Tartare, Black Sesame Rice Cracker, Shiso Leaf
- Duck Pastrami, Brioche, Cornichons, Secret Sauce
- Scallop Aguachile, Habanero, Pickled Cucumber, Dill
- Foie Gras Mousse, Quince Paste, Morello Cherry, Flax Seed Crisp
- Hamachi Poke, Macadamia, Cucumber Ribbon, Caviar
- Yellowfin Toro, Avocado, Shiso, Nori Salt
- Curried Dungeness Crab & Papaya Salad, Thai Basil, Basmati Rice Galette
- Asparagus Tart, Meyer Lemon Foam

### Bar and Beverage Selections

\$40

#### Open Bar

Open bar prices are per person per hour.

All drinks come with appropriate garnish

Bartender's Fee: \$35 per hour

#### • First Hour

o Luxury = \$40

o Standard Brands = \$35

o Call Brands = \$25

o Beer & Wine = \$15

#### • Second Hour

o Luxury = \$20

o Standard Brands = \$18

o Call Brands = \$13

o Beer & Wine = \$8

#### • Each Additional Hour

o Luxury = \$10



# Banquet Menus

*o Standard Brands = \$9*

*o Call Brands = \$6*

*o Beer & Wine = \$4*

*Consumption Bar:*

*Consumption Bar Prices are Per Drink.*

*All drinks come with appropriate garnish*

*Bartender's Fee: \$35 per hour*

*• Imported Beer: \$10*

*• Domestic Beer: \$9*

*• House Wine: \$11*

*• Premium Drinks: \$18*

*• Call Brand Drinks: \$14*

*• Soda: \$4*

*• Bottled Water: \$4*