

# Private Event Menu Options

## Passed Canapés

\$25/Guest per Hour

*Please Select Five (5)*

### Savory (Cold)

- Caprese Skewers
- Roasted Beet Tartare in Cucumber Cups
- Deviled Eggs
- Whipped Ricotta  
on Grilled Bread with Slow Roasted Tomato
- Lobster Wrapped in Daikon Radish  
with Pickled Ginger and Rosemary Dipping Sauce
- Cured Salmon with Celery Hearts, Crème  
Fraiche and Caviar
- Scallop and Shrimp Ceviche
- Smoked Salmon\* – on Sweet Pea Pancake with  
Creme Fraiche and Caviar
- Steak Tartare with Crispy Capers
- Foie Gras Mousse\* on Potato Gaufrette with  
Raspberry Black Pepper Jam

### Savory (Hot)

- Caramelized Onion Tart
- Wild Mushroom Onion Tart
- Veggie Spring Rolls
- Wild Mushroom Arancini
- Gougeres
- Seasonal Soup Shooter
- Peekytoe Crab Cake  
with Roasted Red Pepper Cream
- Oysters Rockefeller
- Lobster Roll
- Open Face BLT with Apple Smoked Bacon
- Grilled Steak Tenderloin\* with Pickled Cherries
- Duck Sopes\* with Roasted Corn and Pickled Onions
- Meatballs with Tomato Ragu
- Grilled Hanger Steak with Béarnaise Sauce
- Short Rib Mini Tacos
- Petit Croque Monsieur

### Sweet

- Chocolate Tart
- Root Beer Float
- Homemade Cookies
- Churros and Chocolate Sauce
- Lemon Meringue Tart
- Homemade Chocolates and Truffles
- Seasonal Fruit Tart
- Eclairs
- Ricotta Doughnuts
- Chocolate Cones with Pot De Creme

\*seasonal menu item

*Executive Chef Lynn Bound*

*Pastry Chef Sandra Bowers*

# Specialty Food Stations

## *Crudités Station*

Crisp Garden Vegetables  
Smoked Blue Cheese  
Red Pepper and Chevre Dips

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## *Flatbread Station*

Grilled Chicken Flat Bread with Gruyere and Arugula  
Roasted Broccoli Flat Bread with Bufala Mozzarella  
Artisan Flatbreads: Pita, Papadum, Naan  
Homemade Hummus  
Roasted Eggplant and Garlic  
Tomato Chutney  
Curried Spinach Dip

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## *Cheese and Charcuterie Station*

Selection of Local, Domestic and International Cheese  
Prosciutto, Sopressata, Bresaola, Coppa  
Quince Paste  
Fresh Grapes  
Marcona Almonds  
Artisan Breads  
Whole Grain Mustard  
Cornichons and Pickled Onions  
House Cured Olives

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## *Chilled Raw Bar*

Kumamoto Oysters – on the Half-shell  
Littleneck Clams – on the Half-shell  
Jumbo Shrimp Cocktail  
King Crab Legs  
Fresh Lemon  
Horseradish  
Mignonette Sauce

*Executive Chef Lynn Bound  
Pastry Chef Sandra Bowers*



# Specialty Food Stations, Continued

## *Fresh Guacamole Station*

*(Manned Station)*

Guacamole Made to Order  
Assorted Housemade Tortilla Chips

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## *Slider Station*

*(Manned Station)*

Hamburger Sliders on Petit Brioche Rolls  
Crab Cake Sliders on Petit Brioche Rolls  
BBQ Pulled Pork Sliders on Petit Brioche Rolls  
Seasoned Potato Wedge  
Remoulade Sauce  
Sautéed Mushrooms  
Cheddar and Blue Cheese

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## *Handmade Sopas Station*

*(Manned Station)*

Braised Short Ribs – Butternut Squash and Queso Fresco  
Re-Fried Black Beans – Goat Cheese and Sautéed Kale  
Grilled Shrimp – Ricotta Salata and Slow Roasted Tomatoes and Brussels Sprouts  
Pickled Cabbage and Carrots  
Salsa  
Crema

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## *Fajita Station*

*(Manned Station)*

Grilled Marinated Chicken or Flank Steak  
Warm Flour Tortillas  
Grilled Onions and Peppers  
Granted Monterey Jack Cheese  
Fresh Garden Salsa  
Sour Cream  
Guacamole

*Executive Chef Lynn Bound  
Pastry Chef Sandra Bowers*

# Specialty Food Stations, Continued

## *Pigs in a Blanket Station*

*(Manned Station)*

**Traditional Kosher Bite Size**

**Chicken Sausage Wrapped in Pastry – Carved at Station**

**Duck Sausage and Caramelized Onion**

**Bratwurst in Pretzel Blankets**

**New York Pickles in a Barrel**

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## *Pasta Station*

*(Manned Station)*

**Ricotta Filled Ravioli – English Peas, Mint, Pecorino**

**Rigatoni – Fennel Pork, Sausage Ragu**

**Whole Wheat Penne Pasta – Organic Tomato and Basil Sauce**

**Focaccia Bread, Grilled Bread and Flat Bread**

**Marinated Olives – Rosemary, Citrus and Chili**

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## *Macaroni & Cheese Station*

**Macaroni and Cheese – with Five Cheeses**

**Macaroni and Cheese – with Applewood Smoked Bacon**

**Macaroni and Cheese – with Lobster, Chives and Spicy Breadcrumbs**

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## *Ravioli and Meatball Station*

*(Manned Station)*

**Ravioli with Ricotta Cheese – Traditional Red Sauce**

**Beef and Pork Ravioli – with Basil and Parmigiano**

**Lamb Meatballs – Stuffed with Ricotta Salata and Spinach**

**Chicken Meatballs – with Garlic and Lemon Sauce**

**Focaccia Bread, Grilled Bread and Flat Bread**

*Executive Chef Lynn Bound*

*Pastry Chef Sandra Bowers*



# Specialty Food Stations, Continued

## *Lobster Newberg Station*

*(Manned Station)*

Lobster Newberg  
Clams Casino  
Shrimp Cocktail – with Cocktail Sauce

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## *Steak Diane Station*

*(Manned Station)*

Steak Diane – with Au Poivre Sauce  
Classic Caesar Salad – Made to Order

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## *Mixed Grill Station*

*(Manned Station)*

Grilled Tenderloin of Beef  
Roasted Breast of Turkey  
Pan Roasted Ora King Salmon served on a Cedar Plank  
Port Wine Sauce  
Chimichurri Sauce  
Salsa Verde  
Whole Grain Mustard  
Cornichons and Pickled Vegetables

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## *Dessert Station*

Mini Pumpkin Pie – with Marshmallow Cream  
Apple Crostada – Bourbon Caramel  
Vanilla Cupcakes – Filled with Coconut Cream  
Housemade Chocolates and Truffles  
Praline Shell – filled with Chocolate Cream

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## *Summer Fruit Dessert Station*

*(Manned Station)*

Mini Cherry Shortcakes - Made to Order  
Vanilla Cupcakes - Lemon Curd, Blueberries, and Vanilla Buttercream  
Watermelon Panna Cotta - Fresh Strawberries and Mint Whipped Cream  
Rosemary Roasted Peaches - Rosemary Bourbon Caramel Sauce

*Executive Chef Lynn Bound  
Pastry Chef Sandra Bowers*

# Dinner Buffet Selections

## Appetizers

### Meatballs

**Lamb Meatballs** – Stuffed with Ricotta Salata and Spinach

**Chicken Meatballs** – with Garlic and Lemon Sauce

**Braised Beef Meatballs** – with Organic Tomato Sauce and Parmigiano Cheese

**Turkey Meatballs** – over Sautéed Spinach with Lemon and Olive Oil

### Macaroni and Cheese

**Macaroni and Cheese** – with Five Cheeses

**Macaroni and Cheese** – with Applewood Smoked Bacon

**Macaroni and Cheese** – with Lobster, Chives and Spicy Breadcrumbs

### Salad

**Hearts of Lettuce Salad** – with Chianti Vinaigrette and Dill

**Quinoa Salad** – with Fennel, Apples, White Balsamic Vinaigrette

**Roasted Beet Salad** – Arugula, Aged Balsamic

### Entrées

**Seared Ora King Salmon** – Grilled Leeks, Saffron Broth

**Braised Short Rib** – Roasted Root Vegetable Agrodolce and Port Wine Sauce

**Crispy Duck Confit** – Braised Heirloom Beans and Wilted Greens

**Pan Roasted Chicken Breast** – with Sautéed Mushrooms, Fingerling Potatoes and Pink Peppercorn Sauce

### Side Dishes

**Potato Puree** – Extra Virgin Olive Oil and Chives

**Parsnips and Carrots** – Fried Rosemary and Lemon

**Chickpea Stew** – Roasted Cauliflower, Portobello Mushroom, Braised Greens and Lemon

**Cheesy Polenta** – Chives, Parmigiano Cheese

*Executive Chef Lynn Bound  
Pastry Chef Sandra Bowers*



# Lunch Buffet Selections

## Salad

- Hearts of Lettuce Salad** – with Chianti Vinaigrette and Dill
- Quinoa Salad** – with Fennel, Apples, White Balsamic Vinaigrette
- Roasted Beet Salad** – Arugula, Aged Balsamic

## Entrées

- Seared Ora King Salmon** – Grilled Leeks, Saffron Broth
- Braised Short Rib** – Roasted Root Vegetable Agrodolce and Port Wine Sauce
- Crispy Duck Confit** – Braised Heirloom Beans and Wilted Greens
- Pan Roasted Chicken Breast** – with Sautéed Mushrooms, Fingerling Potatoes and Pink Peppercorn Sauce

## Side Dishes

- Potato Puree** – Extra Virgin Olive Oil and Chives
- Parsnips and Carrots** – Fried Rosemary and Lemon
- Chickpea Stew** – Roasted Cauliflower, Portobello Mushroom, Braised Greens and Lemon
- Cheesy Polenta** – Chives, Parmigiano Cheese

## Lunch Sandwich Station

- Grilled Portabella – Hummus, Roasted Red Pepper, Lola Rosa Lettuce on Brioche
- Strip Loin of Beef – Fontina Cheese, Tomato Jam on a Baguette
- Poached Pear – Smoked Bacon, Tarragon Spread on Ciabatta Bread

**Homemade Potato Chips**

**Fresh Fruit**

*Executive Chef Lynn Bound  
Pastry Chef Sandra Bowers*

# **Breakfast Stations**

## **Hot Breakfast Buffet**

*(Includes Coffee, Tea and Juice)*

**Scrambled Eggs**

**Grilled Chicken Sausage – Biscuits**

**Fruit Salad**

**Breakfast Pastries**

**Mini Bagels and Cream Cheese**

## **Continental Breakfast Station**

*(Includes Coffee, Tea and Juice)*

**Pumpkin Muffins**

**Cherry Scones**

**Apple Danish**

**Cinnamon Rolls**

**Assorted Bagels**

**Cream Cheese**

**Butter**

**Cranberry Jam**

*Executive Chef Lynn Bound  
Pastry Chef Sandra Bowers*



## “Feinstein’s/54 Below Prix-Fixe”

Two Courses - \$50 per Guest

Three Courses - \$64 per Guest

*Tax and Gratuity not included in price*

### Appetizer Choices

*Please Select One (1)*

#### Seasonal Soup Selection

**Mixed Greens Salad** - Dried Cherries, Goat Cheese, Honey Dijon Vinaigrette

**Baby Beet Salad** - Whipped Ricotta Cheese, Fig and Pomegranate Agrodolce  
and Baby Lettuce

### Entrée Choices

*Please Select Three (3)*

**Braised Short Rib** - Mole Poblano, Sweet Potato, Brussels Sprouts,  
and Buttermilk Battered Onion Rings

**Pan-Seared Arctic Char** - Black Pepper and Lemon Spätzle, Baby Artichokes,  
Olive Oil and Thyme Roasted Tomato

**Farm-Raised Amish Chicken** - Buttered Parsnip, Sautéed Dandelion Greens

**Vegan Red Quinoa Pilaf** - Roasted Sweet Potatoes, Sautéed Chard,  
Hen of the Woods Mushrooms

### Dessert Choices

*Please Select Two (2)*

**Chocolate Cake Pudding** - Espresso Cream, Guinness Gelato, Bailey’s Anglaise

**Apple Pie** - Apple Cider Caramel Sauce, Bourbon Gelato

#### Seasonal Fruit Selection

*Coffee and Tea upon Request*

*Specialized Dishes to Accommodate Dietary Restrictions Will be Determined by the Chef*

*Above Menu is Seasonal and Subject to Change*

*Executive Chef Lynn Bound*

*Pastry Chef Sandra Bowers*

# Premium Dinner Menu

Three Courses - \$76/Guest

*Tax and Gratuity not included in this price*

## Appetizer Choices

*Please Select One (1)*

### Seasonal Soup Selection

- Mixed Greens Salad** – Dried Cherries, Goat Cheese, Honey Dijon Vinaigrette
- Baby Beet Salad** – Whipped Ricotta Cheese, Fig and Pomegranate Agrodolce, and Baby Lettuce
- Warm Farro Salad** – Roasted Mushrooms, Shaved Celery, Baby Kale, Black Mustard Seed Vinaigrette
- Caesar Salad**– Romaine Hearts, Basil, Parmesan
- Lemon Ricotta Ravioli**– Butter Poached Lobster and Spicy Breadcrumbs
- Peekytoe Crab Fritters** – Avocado, Roasted Tomato Vinaigrette
- Steak Tartare**– Toasted Baguette, Quail Egg

## Entrée Choices

*Please Select Three (3)*

- Espresso-Marinated Hanger Steak** – Pommes Frites
- Grilled Creekstone Farm Filet Mignon** – Summer Succotash, Caramelized Cipollini Onions, and Zucchini Crudo
- Braised Short Rib** - Mole Poblano, Sweet Potato, Brussels Sprouts, and Buttermilk Battered Onion Rings
- Duck Confit Salad** – Frisée, Caramelized Grapefruit, Hazelnuts, Citrus Vinaigrette
- Pan-Seared Sea Scallops** - Shiitake Mushrooms, Parsnip Puree and Citrus
- Pan-Seared Arctic Char** - Black Pepper and Lemon Spätzle, Baby Artichokes, Olive Oil and Thyme Roasted Tomato
- Fettucini Bolognese** – Shredded Parmigiano, Basil Oil
- Pappardelle Pasta** - Butternut Squash, Shiitake Mushroom, Shaved Brussels Sprouts, Red Wine Butter Sauce, and Shaved Pecorino
- Farm-Raised Amish Chicken** - Buttered Parsnip, Sautéed Dandelion Greens
- Vegan Red Quinoa Pilaf** - Roasted Sweet Potatoes, Sautéed Chard, Hen of the Woods Mushrooms

## Dessert Choices

*Please Select Two (2)*

- Chocolate Cake Pudding** - Espresso Cream, Guinness Gelato, Bailey's Anglaise
- Apple Pie** - Apple Cider Caramel Sauce, Bourbon Gelato
- Butterscotch Pudding** - Caramel Biscotti, Salted Rum Sauce
- Dark Chocolate Marshmallow Cake** - Dark Chocolate Cake, Marshmallow Buttercream, S'mores Gelato
- Key Lime Pie** - Brown Sugar Gelato, Whipped Cream
- Homemade Cookie Plate** - Daily Selection
- Gelato & Sorbet** - Seasonal Selection

*Coffee and Tea upon Request*

*Specialized Dishes to Accommodate Dietary Restrictions Will be Determined by the Chef*

*Above Menu is Seasonal and Subject to Change*

*Executive Chef Lynn Bound*

*Pastry Chef Sandra Bowers*



# Lunch Menu

Three Courses - \$48 per Guest  
*Tax and Gratuity not included in this price*

## Appetizer Choices

*Please Select One (1)*

### Seasonal Soup Selection

- Mixed Greens Salad** – Dried Cherries, Goat Cheese, Honey Dijon Vinaigrette
- Baby Beet Salad** – Whipped Ricotta Cheese, Fig and Pomegranate Agrodolce, and Baby Lettuce
- Warm Farro Salad** – Roasted Mushrooms, Shaved Celery, Baby Kale, and Black Mustard Seed Vinaigrette
- Caesar Salad** – Romaine Hearts, Basil, Parmesan
- Bacon Macaroni and Cheese** – Truffle Oil

## Entrée Choices

*Please Select Three (3)*

- Espresso-Marinated Hangar Steak** – Pommes Frites
- 54/Bacon Cheeseburger** – Short Rib and Brisket Beef Burger, Applewood Smoked Bacon, Spring Brook Reading Cheese, Chipotle Spread, Shoestring Fries
- Braised Short Rib** – Mole Poblano, Sweet Potato, Brussels Sprouts, and Buttermilk Battered Onion Rings
- Fettuccini Bolognese** – Shredded Parmigiano, Basil Oil
- Pan-Seared Arctic Char** – Black Pepper and Lemon Spätzle, Baby Artichokes, Olive Oil and Thyme Roasted Tomatoes
- Duck Confit Salad** – Frisée, Caramelized Grapefruit, Hazelnuts, Citrus Vinaigrette
- Farm-Raised Amish Chicken** – Buttered Parsnip, Sautéed Dandelion Greens
- Vegan Red Quinoa Pilaf** – Roasted Sweet Potatoes, Sautéed Chard, Hen of the Woods Mushrooms

## Dessert Choices

*Please Select Two (2)*

- Chocolate Cake Pudding** – Espresso Cream, Guinness Gelato, Bailey's Anglaise
- Apple Pie** – Apple Cidee Caramel Sauce, Bourbon Gelato
- Homemade Cookie Plate** – Daily Selection
- Gelateo & Sorbet** – Seasonal Selection

*Coffee and Tea upon Request*

*Specialized Dishes to Accommodate Dietary Restrictions Will be Determined by the Chef  
Above Menu is Seasonal and Subject to Change*

*Executive Chef Lynn Bound  
Pastry Chef Sandra Bowers*

# Brunch Selections

## Brunch Canapes

\$25/Guest per Hour for a Selection of 5

- Chicken and Waffle** – with Whipped Butter and Vermont Maple Syrup
- Organic Deviled Eggs** – with Shaved Pecorino
- Petite BLT** on Mini Brioche Rolls
- Smoked Salmon on Potato Gaufrette** – with Creme Fraiche and Chives
- Polenta Toast** – with Butternut Squash and Grilled Mushrooms
- Shrimp Cocktail** – with Shaved Horseradish and Lemon

## Brunch Prix-Fixe Menu

Two Course - \$38 per Guest

*Tax and Gratuity not included in this price*

**Homemade Pastries with Sweet Butter**

### Appetizer Choices

*Please Select Two (2)*

#### Seasonal Soup Selection

- Mixed Greens Salad** – Dried Cherries, Goat Cheese, Honey Dijon Vinaigrette
- Baby Beet Salad** – Whipped Ricotta Cheese, Fig and Pomegranate Agrodolce, and Baby Lettuce
- Warm Farro Salad** – Roasted Mushrooms, Shaved Celery, Baby Kale and Black Mustard Seed Vinaigrette
- Caesar Salad** – Romaine Hearts, Basil, Parmesan

### Entrée Choices

*Please Select Three (3)*

- Ricotta Pancakes** – with Lemon and Blackberries, Grilled Chicken Sausage
- Cheddar and Bacon Omelet** – with French Fries and Mixed Green Salad
- Chicken & Waffles** (choice of white or dark meat)
- Poached Egg** – on Grilled Bread with Bacon
- Braised Short Rib** – with Potato Puree, Slow Roasted Carrots, Buttermilk Battered Onion Rings
- Roasted Chicken** – with Warm Farro Salad and Roasted Root Vegetables
- Grilled Salmon** – over Hearts of Lettuce, Parmigiano, and Anchovy Dressing
- Pappardelle Pasta** – with Lobster, Brown Butter and Walnuts
- Pappardelle Pasta** – with Asparagus, Tomatoes and Zucchini

*Coffee and Tea upon Request*

*Specialized Dishes to Accommodate Dietary Restrictions Will be Determined by the Chef*

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# Cake Options

## Standard Cakes

*Standard Cake Orders Require 48 Hours Notice*

**Vanilla Cake** – Vanilla Bean Cake, Vanilla Cream Filling, Vanilla Crunch, Vanilla Buttercream Frosting

**Chocolate Cake** – Dark Chocolate Cake Layers, Chocolate Pudding Filling, Chocolate Crunch, Chocolate Buttercream

**Red Velvet Cake** – Red Velvet Cake Layers, Cream Cheese Filling and Frosting

**Seasonal Fruit Cake** – Vanilla Shortcake Layers, Whipped Vanilla Mascarpone Filling, Seasonal Fruit Filling, Vanilla Buttercream Frosting

## Custom Options

*Design your own cake by choosing from the following options of Cake Flavors, Fillings and Frostings*

*Custom Cake Orders Require 72 Hours Notice*

*Other Flavors May Be Available Upon Request*

*Gluten Free Options are Available in Most Flavors*

*Frosting Flavors Can Also Be Used as Filling if Desired*

### Cake Flavors

Dark Chocolate  
Vanilla Bean  
Red Velvet  
Carrot  
Olive Oil & Lemon  
Marbled  
Hazelnut or Almond

### Fillings

Vanilla Cream  
Chocolate Mousse  
Cream Cheese Frosting  
Light Pastry Cream  
Seasonal Fruit  
Cannoli  
Chocolate Pudding

### Frosting

Vanilla Buttercream  
Chocolate Buttercream  
Hazelnut Buttercream  
Whipped Cream  
Cream Cheese  
Chocolate Ganache

## Prices

*Prices may vary for special requests*

5" Round (4-6 people) – \$45  
8" Round (8-10 people) – \$85  
10" Round (15-20 people) – \$105  
Half Sheet Cake (40-50 people) – \$150  
Full Sheet Cake: (100 people or less) – \$300

Executive Chef Lynn Bound  
Pastry Chef Sandra Bowers

## Standard Open Bar

**Liquor:** Reyka Vodka, Bacardi Silver Rum, Jack Daniel's Whiskey, Dewar's White Label, Four Roses Bourbon, Martin Miller's Gin, Milagro Silver Tequila, Dolin Sweet and Dry Vermouth

**Wine:**

**Sparkling:** Zardetto Prosecco

**White:** Benvolio Pinot Grigio

**Red:** Vitiano Sangiovese

**Draft Beer:** Seasonal Selection of Domestic Beer on Draft

**Non-Alcoholic:** Coke, Diet Coke, Sprite, Ginger Ale, Orange Juice, Grapefruit Juice, Cranberry Juice, Pineapple Juice, Still and Sparkling Water

## Upgraded Open Bar

**Liquor:**

**Vodka:** Reyka, Ketel One, Tito's

**Gin:** Martin Miller's, Bombay Sapphire, Tanqueray

**Rum:** Bacardi Silver, Krakken, Malibu

**Whiskey:** Jack Daniel's, Johnnie Walker Black Label, Jameson, Crown Royal, McKenzie Rye

**Scotch:** Dewar's White Label, Glenfiddich 12 Year

**Bourbon:** Four Roses, Bulleit, Maker's Mark

**Tequila:** Milagro Silver, Milagro Anejo

**Other:** Ansac Cognac, Ridge Absinthe, Ilegal Mezcal, Dolin Sweet and Dry Vermouth  
Full Selection of Digestifs, Cordials and Liqueurs

**Wine:** *Choose 1 Sparkling, 1 White, and 1 Red*

**Sparkling:** Zardetto Prosecco, Francois Montand Sparkling Rose

**White:** Benvolio Pinot Grigio, Weingut Langwerth Reisling

**Red:** Vitiano Sangiovese, Famille Perrin Cotes Du Rhone

**Draft Beer:** Seasonal Selection of Domestic Beer on Draft

**Non-Alcoholic:** Coke, Diet Coke, Sprite, Ginger Ale, Orange Juice, Grapefruit Juice, Cranberry Juice, Pineapple Juice, Still and Sparkling Water

Executive Chef Lynn Bound  
Pastry Chef Sandra Bowers



## Premium Open Bar

### **Liquor:**

**Vodka:** Reyka, Ketel One, Tito's, Grey Goose, Belvedere

**Rum:** Bacardi Silver, Krakken, Malibu, Sailor Jerry's

**Whiskey:** Jack Daniel's, Johnnie Walker Black Label, Jameson, Crown Royal, McKenzie Rye, Bulleit Rye

**Scotch:** Dewar's White Label, Glenfiddich 12 and 15 Year, Dalwhinnie 15 Year, Macallan 12 Year, Oban 12 Year, Talisker 10 Year

**Bourbon:** Four Roses, Bulleit, Maker's Mark, Booker's, Blanton's, Basil Hayden's

**Gin:** Martin Miller's, Bombay Sapphire, Tanqueray, Brooklyn, Hendrick's

**Cognac:** Ansac, Courvoisier VS, Henessey VSOP

**Tequila:** Milagro Silver, Milagro Añejo, Don Julio Blanco, Don Julio Añejo, Don Julio Reposado

**Other:** Illegal Mezcal, Ridge Absinthe, Dolin Sweet and Dry Vermouth

Full Selection of Digestifs, Cordials and Liqueurs

**Wine:** *Choose 1 Sparkling, 1 White, and 1 Red (Rose also Available)*

**Sparkling:** Ceretto, Moscato d'Asti, Zardetto, Prosecco, François Montand, Sparkling Rose, Mumm Brut Prestige Napa Sparkling

**Rose:** Chateau St. Marguerite Rose

**White:** Weingut Langwerth, Reisling, Matanzas Creek Sauvignon Blanc, Cambria Chardonnay, Bastianich Friulano

**Red:** Zaccagnini, Montepulciano d'Abruzzo, Famille Perrin, Cotes du Rhone, Benziger, Cabernet Sauvignon, The Velvet Devil Merlot, Catena Malbec, Nelson Pinot Noir

**Draft Beer:** Seasonal Selection of Domestic Beer on Draft

**Non-Alcoholic:** Coke, Diet Coke, Sprite, Ginger Ale, Orange Juice, Grapefruit Juice, Cranberry Juice, Pineapple Juice, Still and Sparkling Water

Executive Chef Lynn Bound  
Pastry Chef Sandra Bowers

## Featured Premium Cocktails

*Enhancement Fee of \$5 per guest*

Make your event extra special by offering a signature cocktail to be passed and featured at the bar. Select from the list below or work with our mixologists create a unique cocktail for your event.

### House Cocktails:

#### **54 Below Manhattan**

McKenzie Rye, Dolin Rouge Vermouth, Grand Marnier,  
Angostura Bitters

#### **French 54**

Martin Miller's Gin, St. Germain Elderflower,  
Zardetto Prosecco, Lime

#### **54 Mule**

Reyka Vodka, Domaine de Canton Ginger, Lime

### Seasonal Cocktails:

#### **Brooklyn Bees Knees**

Brooklyn Gin, Lavender Honey, Lemon Juice

#### **Greenroom Gossip**

Grey Goose Vodka, St. Germain, Honeydew,  
Cucumber, Lime Juice

#### **Peace Rosé Sangria**

Rosé Wine, Peaches, Strawberries, Oranges,  
Combiér Apricot Liqueur, Rosemary

Unique Cocktails: Our Head Bartender, Stephanie Lewandowski, will create an original cocktail just for your event. Original recipes including house-made infused liquors and elegant garnishes.

## Signature Cocktail Stations

*Enhancement Fee of \$10 per guest*

Impress your guests with a specialty station of made-to-order cocktails. Fresh ingredients are offered alongside unique and house-made infusions with original cocktail recipes.

### **Margarita Station** *(also available as a Mojito Station)*

**Liquors and Liqueurs:** Select Tequilas, Jalapeño Infused Tequila, Cointreau, Grand Marnier,  
St. Germain, Mezcal

**Juices:** Lime, Lemon, Orange, Pineapple, Grapefruit **Syrups:** Simple, Ginger, Chili, Cinnamon

**Fresh Fruit and Garnishes:** Mixed Berries, Watermelon, Cucumber, Limes, Salt Rim

### **Drops and Cosmos Station**

**Liquors and Liqueurs:** Vodka, Gin, Silver Tequila, Chambord, Combiér Orange, St. Germain, Domain de Canton Ginger, Apricot,  
Rose, Infused Liquors of your Choice

**Juices:** Lime, Lemon, Pineapple, Pomegranate, Cranberry **Syrups:** Simple, Cinnamon, Cherry, Basil

**Fresh Fruit and Garnishes:** Brandied Cherries, Pomegranate, Rosemary, Lemons, Limes, Sugar Rim

### **Hot Chocolate Station**

**Liquors and Liqueurs:** Tequila, Sambuca, Kahlua, Bailey's, Jameson, Godiva

**Mix-ins and Garnishes:** Cinnamon Stick, Orange, Coffee Beans, Brandied Cherries, Candy Canes, Whipped Cream, Chocolate  
Pearls, Marshmallows

Executive Chef Lynn Bound  
Pastry Chef Sandra Bowers