

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 with Cheddar Cheese on Petit Brioche Rolls
Crab Cake Sliders with Remoulade Sauce on Petit Brioche Rolls
BBQ Pulled Pork Sliders on Petit Brioche Rolls
Seasoned Potato Wedge
Ketchup, Mustard, and Blue Cheese
Sautéed Mushrooms
Pickles

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Handmade Sopes 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 Cheesecake - Milk Chocolate Ganache, Cherry Gelato, Chocolate Sauce

Lemon Blueberry Shortcake - Lemon Mousse, Blueberry Compote, Buttermilk 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
- SteakTartare**– Toasted Baguette, Quail Egg
- Grilled Asparagus** – Gribiche Sauce and Fingerling Potatoes

Entrée Choices

Please Select Three (3)

- Espresso-Marinated Hanger Steak** – Pommes Frites
- Herb Crusted Creekstone Farm Filet Mignon** – Potato Puree, King Oyster Mushroom, Cipollini Onions, and Parsley Pesto
- 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
- Spring Risotto** - Wild Ramps, King Oyster Mushrooms, Asparagus, Lemon, Aged Pecorino Cheese
- 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 Cheesecake** - Milk Chocolate Ganache, Cherry Gelato, Chocolate Sauce
- Lemon Blueberry Shortcake** – Lemon Mousse, Blueberry Compote, Buttermilk 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 Cheesecake**– Milk Chocolate Ganache, Cherry Gelato, Chocolate Sauce
- Lemon Blueberry Shortcake**– Lemon Mousse, Blueberry Compote, Buttermilk Gelato
- 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

Pastry Chef Sandra Bowers

Executive

Chef

Lynn

Bound

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
- Spring Risotto** – Wild Ramps, King Oyster Mushrooms, Asparagus, Lemon, Aged Pecorino Cheese

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 Pastry Chef Sandra Bowers Chef Lynn Bound

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: Zenato 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: Zenato Pinot Grigio, Matanzas Creek Sauvignon Blanc

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, Tanqueray 10

Cognac: Ansac, Courvoisier VS, Henessey VSOP

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

Other: Ilegal 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, Taste Rosé

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, Enrique Foster Malbec, Neilson Pinot Noir, 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

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 Vermout
, 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:

The Kinky Red Boot

Stoli Vanilla Vodka, Chambord,
Pineapple, Cranberry

The Burn Book

Habanero-Infused Milagro Silver, Watermelon Juice,
Agave Nectar, Fresh Lime Juice *served on the rocks &
garnished with a Salt Rim & Fresh Watermelon*

Signature Rosé Sangria

Taste Rose, Cucumber Vodka, Peach Bitters,
Cucumbers, Peaches, Simple Syrup & Club Soda

Unique Cocktails: Our beverage team 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, Combier 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