

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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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*

Premium Dinner Menu

Three Courses - \$76/Guest; Tax and Gratuity not included in this price

Appetizer Choices

Please Select One (1)

- 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
- Warm Asparagus** – Grilled Baby Romaine and Creamy Herb Dressing
- Peekytoe Crab Fritters** – Avocado, Roasted Tomato Vinaigrette
- Steak Tartare** – Toasted Baguette, Quail Egg

Entrée Choices

Please Select Three (3)

- Espresso-Marinated Hangar Steak** – Pommes Frites
- Duck Confit Salad** – Frisée, Caramelized Grapefruit, Hazelnuts, Citrus Vinaigrette
- Pan-Seared Arctic Char** – Black Pepper and Lemon Spaetzle, Baby Artichokes, Roasted Tomato
- Pan-Seared Halibut** – Summer Corn and Shaved Green Market Vegetables
- Grilled Creekstone Farm Filet Mignon** – Summer Succotash, Caramelized Cipollini Onions, and Zucchini Crudo
- Rack of Lamb Romanesca** – Roasted Cauliflower, Sunchoke, and Chimichurri
- Braised Short Rib** – Cauliflower, Creamy Polenta, Port Wine Sauce
- Farm-Raised Amish Chicken** – Buttered Parsnip, Sautéed Dandelion Greens
- Vegan Red Quinoa Pilaf** – Roasted Sweet Potatoes, Sautéed Chard, Hen of the Woods Mushrooms
- Pan Seared Sea Scallops** – Shiitake Mushrooms, Parsnip Puree and Citrus
- Fettuccini Bolognese** – Shredded Parmigiano, Basil Oil

Dessert Choices

Please Select Two (2)

- Chocolate Mousse** - Flourless Hazelnut Cake, Candied Hazelnuts, Hot Fudge
- Yuzu Panna Cotta** - Housemade Matcha Gelato, Matcha Macaroon, Raspberry Mousse, Raspberry 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

“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, Pickled Cherries and Baby Lettuce

Entrée Choices

Please Select Three (3)

Braised Short Rib – Cauliflower, Creamy Polenta, Port Wine Sauce

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

Peach Blueberry Tart – Vanilla Crumble, Peach Compote, Blueberry Sauce,
Housemade Sweet Cream 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

Lunch Menu

\$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, Pickled Cherries 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 – Cauliflower, Creamy Polenta, Port Wine Sauce

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 Mousse – Flourless Hazelnut Cake, Candied Hazelnuts, Hot Fudge

Yuzu Panna Cotta – Housemade Matcha Gelato, Matcha Macaroon, Raspberry Mousse, Raspberry 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

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, Pickled Cherris 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

Above Menu is Seasonal and Subject to Change

*Executive Chef Lynn Bound
Pastry Chef Sandra Bowers*

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