



# Seated Lunch Catering Package

Thank you for considering City Cellar Wine Bar & Grill to host your special celebration.

Our number one priority is for our guests to have an amazing, memorable gourmet experience that exceeds expectations. We would sincerely appreciate the opportunity to assist you in the planning & hosting of your event. Our private dining space is available for lunch, brunch, and dinner, seven days a week.

#### Special Events Includes:

- Standard 3 Course Menu with Beer, Wine, and Sangria - 3-Hour Event
- Upgraded 4 Course Menu with Beer, Wine, and Sangria- 4-Hour Event
  - All events include coffee, teas, sodas
  - All Linen (White or Ivory) is included in the price per person
  - Gold Or Silver Chargers can be chosen for each place setting
    - 'City Room' Minimum 50, "Cellar Room" Minimum 30
      - Full Room is a Minimum 75
  - Patio Rental can only be utilized by the "City/City Cellar Room"
    - In House Sound System Utilizes Spotify Playlists

#### Recommended Decorator

Just Delightfull  
(718)845-3855

<https://www.instagram.com/Justdelightfull>

#### Recommended Photographer

Studio 27  
Joseph Salierno  
(516)730-5007  
[www.studio27photo.com](http://www.studio27photo.com)

#### Recommended Dessert Vendor

Sparkles Baby Inc  
Cherilyn Holland

<https://www.instagram.com/sparklesbabyinc>

#### Recommended Florist

Micki Florist  
(516)416-4348

<https://flowersbymicki.com/>

All pricing is subject to 22% gratuity/administrative fee (Non taxable) and 8.625% Sales Tax All prices are subject to change, contract secures pricing.

Each Additional Hour added to the event will be an additional \$10.00 per person added to total balance.

At event conclusion, a 15 minute grace period will be allotted for event to conclude. In the event it exceeds 15 minutes, \$10.00 per person will be added to total balance. An additional \$10.00 per person will be added to event total in the event all guest and belongings have not exited the room within the 45 minute period after the event



## Menu Selection

### First Course

*(Please Choose One)*

Hearts of Romaine Caesar with Grana Padano  
Mixed Greens with Sherry Vinaigrette and Brick Oven Croutons  
Burrata Caprese with Petite Greens, Extra Virgin Olive Oil and Aged Balsamic  
Red Quinoa Salad with Apricot, Tomato, Beans, Mesclun, Crumbled Goat Cheese

### Pasta Course

**(With 4 Hour Package)**

Rustichella d' Abruzzo Rigatoni (Choice of Sauce)  
With Marinara, Vodka, Primavera  
Bolognese or Pesto

### Main Course

**Choose One Fish, Beef, Poultry,  
Vegetarian**

#### Beef

##### **Grilled Flat Iron Steak**

Haricot Vert, Roasted Garlic Mashed Potato, Bordelaise

##### **Veal Francese**

Market Vegetable, Roasted Mash, Lemon Butter Sauce

##### **Short Rib**

Cream Spinach, Yukon Potato, Crispy Onion, Bordelaise

##### **14 oz. Pork Chop**

Tri-Color Vinegar Peppers, Escarole, Smashed Yukon Potato, Herb Jus

##### **8 oz Filet Mignon**

Grilled Asparagus, Roasted Garlic Mash, Bordelaise

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## Poultry

### **Chicken Milanese**

Cherry Tomato, Red Onion, Baby Arugula, Parmesan

### **Free Range Brick Chicken**

Charred Broccoli, Potato Puree, Roasted Chicken Jus

### **Chicken Parmesan**

Fresh Mozzarella, Stewed Tomato, Penne Pasta

### **Long Island Duck Breast**

Brussel Sprouts, Cauliflower Puree, Amarena Cherry Glaze

## Fish

### **Grilled Gulf Shrimp**

Parmesan Risotto, Snap Peas, Sun Dried Tomato

### **Atlantic Salmon**

Purple Cabbage Slaw, Anjou Pear, Sweet Potato Puree

### **Branzino**

Baby Arugula, Lemon Potato, Herb Vinaigrette Charred Lemon

### **Grilled Swordfish**

Orzo, Parmesan Cream, Yellow Squash, Red Peppers, Sugar Snap

### **Sesame Crusted Ahi Tuna**

Smashed Avocado, Crispy Wonton, coconut Rice, Asian Slaw, Sweet Soy

## Vegetarian

### **Ricotta Ravioli**

Sun Dried Tomato, Asparagus, Beurre Blanc, Lemon Breadcrumbs

### **Eggplant Rollatini**

Ricotta, California Tomato, Fresh Basil

### **Pasta Primavera**

Seasonal Vegetables, Garlic Confit, Olive Oil, Fresh Herbs

### **Roasted Garlic Hummus**

Tomato, Cucumber, Olives, Crumbled Feta, Za'atar Flat Bread

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## **Dessert**

*(Please Choose One)*

**NY Cheesecake with Gram Cracker Crust**

Served with Whip Cream, and berries.

**Banana Creme Donuts**

Crème Anglaise, Powdered Sugar

**Homemade Flourless Chocolate Cake**

Served with scoop of Vanilla Gelato

**Fruit Salad Martini**

Pineapple, Cantaloupe, Honeydew, Watermelon

Or

## **Dessert Parade**

**Passed Desserts Pick 3**

Petit Fours (Small Assorted French Pastries)

Banana Donuts

Fresh Fruit Skewers

Assorted Flavored Cheesecakes

Assorted Macaroons

Smores Shooters

## **Brunch Bar Included**

**Prosecco, Rose, Pinot Grigio, Mimosas and Bellinis**

**Includes Coffee, Teas, Sodas, Juices**

Or

## **Beer, Wine, Sangria Bar Included**

**Cabernet Sauvignon, Pinot Noir, Chardonnay, Pinot Grigio**

**Included Coffee, Teas, Sodas, Juices**

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## City Cellar's Enhancements

### Passed Hors D'Oeuvres (Pick 5)

#### 1/2 hour

Pigs N Blanket with Spicy Brown Mustard

Herb Potato Croquette

Margarita Pizza

Edamame Pot Stickers with Soy Dipping Sauce

Spring Rolls with Apricot Dipping Sauce

Mini Bruschetta with olive oil

General Tso's Meatballs

Stuffed Mushrooms

Arancini

Smoked Salmon with Crème Fraiche on Cucumber

Honey Sriracha Chicken Sliders

Beef Sliders

Tuna Tartar

Mini Crab Cakes

Shrimp Cocktail

Baby Lamb Chops

#### Champagne Wall

Champagne Wall with Champagne

#### Meat & Cheese Board

Sopressata, Fennel Salami, Prosciutto and Cheddar, Pepper Jack, Gruyere

Accompanied with dry fruits, nuts, and seasonal jam.

#### Espresso Bar

Espresso Martini, Espressos, Cappuccino, Biscotti, Irish Creme Liquor,

Sambuca, Frangelico, Jameson

#### White Leather Queens Chair

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**Private Outdoor lounge**

*with heaters when seasonally appropriate  
(Upon booking the City Room or the full City Cellar Room)*

**Colored Napkins**

*Gold, Blue, Pink, Green, Rose, Burgundy, Red, Black, Peach, Grey, Purple, Lavender, Navy*

**Colored Table Linen**

*Black, Brown, Burgundy, Gold, Pink, Red, Royal Blue*

**Upgraded Beverage Packages**

**Standard Open Bar**

Corona & Miller Lite  
Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon  
Rum, Vodka, Gin, Tequila, Whiskey, Scotch, Whiskey  
And Mixers

**Platinum Open Bar**

Corona, Miller Lite, Peroni  
Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, Rose, Sauvignon Blanc  
Top Shelf Liquors: Grey Goose, Hendricks, Casamigos, Johnny Walker Black, Jameson,  
Bacardi  
And Mixers

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