



Seated Brunch 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

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.

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Menu Selection

Brunch Hors D'Oeuvres

1/2 Hour

French Toast Bites
Candied Bacon
Hash Browns with Chives
Breakfast Pizza
Avocado Toast Bites

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,
Beats, Mesclun, Crumbled Goat Cheese

Pasta Course

(With 4 Hour Package)

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

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2 Items from Brunch and Lunch

(4 Items Total)

Lunch Items

Ricotta Ravioli

Sun Dried Tomato, Asparagus, Beurre Blanc, Lemon Breadcrumbs

Chicken Milanese

Cherry Tomato, Red Onion, Baby Arugula, Parmesan

Ahi Tuna Poke Bowl

Ponzu, Edamame, Cucumber, Peanut Cabbage Slaw, Scallion, Wakame Salad

Chicken Parmesan

Fresh Mozzarella, Stewed Tomato, Penne Pasta

Grilled Gulf Shrimp

Parmesan Risotto, Snap Peas, Sun Dried Tomato

Short Rib

Cream Spinach, Yukon Potato, Crispy Onion, Bordelaise

Brunch Items

Wild Berry French Toast

House Made Brioche, Powdered Sugar, Cream
Cheese Frosting

Wild Mushroom Omelet

Baby Spinach, Caramelized Onion, Gruyere

Breakfast Sandwich

Scrambled Eggs, American Cheese, Apple Wood
Smoked Bacon, Bakery Croissant, Home Fries

Avocado Toast

Blackened Gulf Shrimp, Poached Eggs, Smashed
Avocado, 7 Grain Side Salad

Chicken and Waffle

Battered Chicken Thigh, Hot Honey Syrup, Whipped
Butter

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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

Smoes 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 Slider

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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