

HALF MOON



ONE HIGH STREET, DOBBS FERRY, NY 10522

**SPRING & SUMMER
DINNER**
2025

PRICELIST

Dinner events held in the Palisades View Friday, Saturday & Sunday in Spring and Summer are required to meet a minimum per guest spend of \$130.

DINNER A

\$80 PER GUEST

COURSE ONE

FAMILY STYLE

select TWO from **PAGE 6**

MAIN COURSE

FAMILY STYLE

select THREE from **PAGE 7**

DESSERT

PLATED

select ONE from **PAGE 8**

DINNER B

\$100 PER GUEST

STARTER BITES

FAMILY STYLE

*+\$5 as passed items

select THREE from **PAGE 5**

COURSE TWO

FAMILY STYLE

select TWO

from **PAGE 6**

MAIN COURSE

PLATED

select THREE

from **PAGE 7**

DESSERT

PLATED

select ONE

from **PAGE 8**

DINNER C

\$120 PER GUEST

STARTER BITES

FAMILY STYLE

*+\$5 as passed items

select SIX from **PAGE 5**

COURSE TWO

PLATED

select TWO

from **PAGE 6**

MAIN COURSE

PLATED

select THREE

from **PAGE 7**

DESSERT

PLATED

select ONE

from **PAGE 8**

ALL PACKAGES INCLUDE:

SOFT DRINKS, NON-SPECIALTY COFFEE & TEA

ADD AN ADDITIONAL ONE-ITEM COURSE +\$10 PER GUEST

TO PLATE A FAMILY STYLE COURSE +\$10 PER GUEST

ALL PRICING IS SUBJECT TO: 8.375% TAX, 17% GRATUITY, 6% ADMINISTRATIVE FEE

BEVERAGE

BEER & WINE

ONE HOUR: \$20 per guest
TWO HOURS: \$35 per guest
THREE HOURS: \$40 per guest

SPARKLING

Prosecco

WHITE

Pinot Grigio
Chardonnay
Riesling
Albariño

ROSÉ

Grenache Blend

RED

Pinot Noir
Malbec
Montepulciano
Cabernet Sauvignon

BEER

Amstel Light, lager
Coors Light, lager, golden
Budweiser, lager
Bud Light, lager
Corona Extra, lager
Heineken, lager
Blue Moon, belgian white
Ithaca Beer Co. "flower power", ipa
Pilsner Urquell, pilsner
Athletic Brewing Co, N/A ipa

RUN A TAB

Charged upon consumption

Need to switch to cash bar at a certain value? Let us know!

BRUNCH BUBBLES

ONE HOUR: \$15 per guest
TWO HOURS: \$25 per guest
THREE HOURS: \$30 per guest

Unlimited prosecco, mimosa, bellini, plus:

MY BUBBLY VALENTINE

grapefruit juice, aperol

TAKE TWO TO MANGO

mango, coconut rum

SPARKLING IN LOVE

passionfruit, apricot brandy

WINE BY THE BOTTLE

inquire for our extended wine list offering

SPARKLING & ROSÉ

Prosecco \$62
Rosé Brut \$68
Rosé, Grenache Blend \$65

WHITE

Riesling \$60
Albariño \$64
Pinot Grigio \$60
Gavi di Gavi \$68
Sauvignon Blanc \$68
Chardonnay \$64

RED

Pinot Noir \$64
Tempranillo (Rioja) \$64
Montepulciano \$60
Malbec \$64
Cabernet Sauvignon \$68

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BEVERAGE

STANDARD OPEN BAR

ONE HOUR: \$35 per guest
TWO HOURS: \$50 per guest
THREE HOURS: \$60 per guest

VODKA

Haku | Tito's

GIN

Breckenridge | Beefeater | Bombay

BOURBON

Jim Beam

RYE

Redemption

BLENDED SCOTCH

Dewars | JW Red

TEQUILA

Sauza Silver

MEZCAL

Del Maguey Vida

IRISH WHISKEY

Jameson

CANADIAN WHISKEY

Crown Royal

AMERICAN WHISKEY

Jack Daniels

RUM

Cruzan | Captain Morgan

AMARO

Campari | Montenegro | Janamico

PREMIUM OPEN BAR

ONE HOUR: \$40 per guest
TWO HOURS: \$60 per guest
THREE HOURS: \$75 per guest

Includes all spirits in standard package, plus:

VODKA

Belvedere | Ketel One | Grey Goose

GIN

Hendricks | Tanqueray | Bombay Sapphire

BOURBON

Bulleit | Makers Mark | Michters

RYE

Bulleit | Knob Creek | Michters

BLENDED SCOTCH

JW Black

SINGLE MALT SCOTCH

Glenlivet 12 | Glenmorangie 10 | Macallan 12

TEQUILA

Silver: Patron | Casamigos | Tres Generaciones
Reposado: Patron | Casamigos | Tres Generaciones
Anejo: Patron | Casamigos | Tres Generaciones

MEZCAL

Casamigos Mezcal | Siete Misterios

RUM

Bumbu | Ron Zacapa | Myer's Dark Rum

COGNAC

Hennessey VS | Remy VSOP

STANDARD AND PREMIUM OPEN BAR PACKAGES INCLUDE:

house red, white, sparkling wine & beer

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MENU SELECTIONS

STARTER BITES

PINTXOS: *traditional snacks from northern Spain, especially popular with a cocktail*

EXTRA SELECTION + \$3 PER GUEST

GILDA

olives, anchovy, basque pepper, baguette

PAN CON TOMATE

garlic, tomato, baguette

TUNA & PEQUILLO

capers, red onion, aioli, baguette

SHRIMP & CHORIZO

garlic, pimentón, lemon, baguette

BOCADILLO

jamón, membrillo, manchego, ciabatta

JAMON & MELON*

fruit subject to seasonal change

iberico ham, cantaloupe, sherry vinegar

YUCCA & MOZZARELLA

chipotle aioli

BACCALA & POTATO CROQUETTE

preserved lemon aioli, manzanilla olive

CHORIZO CROQUETTE

pickled red onion, gundilla pepper

MINI LOBSTER ROLL + \$5 PER GUEST

lemon aioli, iceberg, butter brioche

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MENU SELECTIONS

SALAD & APPETIZER

EXTRA SELECTION +\$8 PER GUEST

SALAD

CAESAR *anchovies, parmesan, croutons*

MIXED GREENS *cherry tomato, cucumber, red onion, lemon vinaigrette*

MEDITERRANEAN SALAD *lentil tabouleh, grilled peppers, eggplant, cippolini, tomato, chickpeas, sesame tahini, romain, cumin vinaigrette, pita bread*

TOMATO & MOZZARELLA *basil, balsamic, olive oil*

CHOPPED WEDGE *bacon, cucumber, red onion, blue cheese dressing*

APPETIZER

CHICHARRON CHIPS *guacamole, cilantro, lime*

CHICKEN WINGS *thai chili or buffalo*

MEZZE PLATTER *hummus, spicy whipped feta, tzatziki, crudite, pickled vegetable, marcona almonds, marinated olives, pita bread*

HAMACHI AGUACHILE *serrano, cucumber, radish*

CRISPY CALAMARI *pepperoncini, marinara, lemon*

BROILED OYSTERS *garlic butter, lemon, parsley, breadcrumbs*

BAKED CLAMS *marcona almonds, piquillo peppers, pancetta*

CHARRED OCTOPUS +\$10 PER GUEST *romesco, marcona almond, arugula, esepette pepper*

COCKTAIL SHRIMP +\$10 PER GUEST *horseradish cocktail sauce, lemon*

RAW OYSTERS & CLAMS AVAILABLE AS AN EXHANCEMENT AT MARKET PRICE

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MENU SELECTIONS

MAIN COURSE

EXTRA SELECTION +\$10 PER GUEST

PASTA

MAC N' CHEESE *breadcrumbs*

RIGATONI BOLOGNESE *whipped ricotta, parmesan*

RIGATONI *tomato pomodoro, roasted eggplant, parmesan*

PENNE VODKA *tomato, cream, parmesan*

PENNE PRIMAVERA *seasonal vegetables, lemon butter*

ENTRÉE

AIRLINE CHICKEN BREAST *garlic sautéed spinach, roasted potatoes, chicken jus*

CHICKEN MILANESE *mixed greens, red onion, tomato, lemon, parmesan*

BRANZINO FILET *basque pepper sauce, roasted potatoes, gundilla peppers*

SALMON A LA PLANCHA *cucumber, cherry tomato, dates, walnuts, lemon butter*

FLOUNDER MILANESE *lemon butter, capers, roasted potatoes, spinach*

ROASTED CAULIFLOWER "STEAK" *hummus, cherry tomato, chimichurri sauce*

BRAISED BEEF SHORT RIBS *mashed potatoes, broccolini, red wine jus*

FILET MIGNON *french fries, watercress salad, bernaïse aioli*

NY STRIP STEAK +\$10 PER GUEST *french fries, watercress salad, bernaïse aioli*

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MENU SELECTIONS

SOMETHING SWEET

EXTRA SELECTION + \$5 PER GUEST

COCONUTTRES LECHES

pineapple, passion fruit, mango

CHOCOLATE CAKE

caramel sauce, whipped cream

TIRAMISU

marscarpone, espresso, cacao

NY CHEESECAKE

graham cracker crumble, berry compote

CELEBRATION CAKE

YOUR CHOICE OF:

vanilla or chocolate sponge cake

cannoli cream, chocolate mousse, vanilla custard, or chocolate custard filling

vanilla, chocolate, or whipped cream topping

CHEESE PLATE + \$50 PER PLATTER

chefs' selection of three cheeses, clover honey, seasonal fruit

FRESH FRUIT PLATTER + \$50 PER PLATTER

FRESH BAKED COOKIE PLATTER + \$50 PER PLATTER

BRING YOUR OWN DESSERT + \$3 PER GUEST

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