

non-alcoholic drinks package

INCLUDES ALL NON-ALCOHOLIC DRINKS, COFFEES,
SODAS, TEAS, JUICES AND MINERAL WATER

\$15 per person + tax + service charge | \$19 inclusive per person x ppl

wine & beer package

OPEN BAR FOR THE DURATION OF YOUR EVENT- 2 HOURS

HOUSE WINES

Domaine Dominique et Janine Sancerre,
Ananas Prosecco, Lioco Chardonnay, Chateau
Peyrassol Rose, Candialle Chianti, The Union
Pinot Noir, Hendry Cabernet Sauvignon

BEER

Brooklyn Lager, Sam Adams Winter Lager,
Angry Orchard Cider, Dogfish Head Sea
quench, Budweiser, Otherside IPA, Six Point
the Pils, Allagash White, and Nite Lite Lager

Does not include Cordials or Champagne

\$60 per person + tax + service charge | \$77.33 inclusive per person x pp

premium open bar package

OPEN BAR FOR THE DURATION OF YOUR EVENT- 2 HOURS

HOUSE WINES

Domaine Dominique et Janine Sancerre,
Ananas Prosecco, Lioco Chardonnay, Chateau
Peyrassol Rose, Candialle Chianti, The Union
Pinot Noir, Hendry Cabernet Sauvignon

BEER

Brooklyn Lager, Sam Adams Winter Lager,
Angry Orchard Cider, Dogfish Head Sea
quench, Budweiser, Otherside IPA, Six Point
the Pils, Allagash White, and Nite Lite Lager

LIQUOR

Smirnoff Vodka, Beefeater Gin, Cruzan Aged Light Rum, Wild Turkey 101 Bourbon,
Wild Turkey 101 Rye, Pueblo Viejo Tequila, Del Maguey Vida Mezcal, Dewar's

Juices, Soft Drinks, Mineral Water, Coffee and Tea Included

Does not include Cordials, Champagne, or Signature Cocktails

\$80 per person + tax + service charge | \$103.10 inclusive per person x pp

platinum open bar package

OPEN BAR FOR THE DURATION OF YOUR EVENT- 2 HOURS

HOUSE WINES

Domaine Dominique et Janine Sancerre,
Ananas Prosecco, Lioco Chardonnay, Chateau
Peyrassol Rose, Candialle Chianti, The Union
Pinot Noir, Hendry Cabernet Sauvignon

BEER

Brooklyn Lager, Sam Adams Winter Lager,
Angry Orchard Cider, Dogfish Head Sea
quench, Budweiser, Otherside IPA, Six Point
the Pils, Allagash White, and Nite Lite Lager

LIQUOR

Grey Goose, Ketel One, Absolut Citron, Plymouth Gin, Bombay Sapphire, Johnny Walker Black, Maker's
Mark, Canadian Club, Crown Royal, Jameson, Bacardi Silver Rum, Malibu Rum, Don Julio Blanco

CORDIALS

Amaretto, B&B, Baily's Irish Cream, Cointreau, Campari, Aperol, Grand Marnier, Kahlua

Juices, Soft Drinks, Mineral Water, Coffee and Tea Included

Does not include Champagne or Signature Cocktails

\$96 per person + tax + service charge | \$123.72 inclusive per person x pp

FOR ANY ADDITIONAL GUESTS THAT SHOW UP AND/OR ANY GUEST THAT ORDERS OUTSIDE OF THE BEVERAGE PACKAGE, THESE WILL BE
PLACED ONTO ONE CHECK AND PRESENTED TO THE HEAD CONTACT AT THE CONCLUSION OF THE EVENT TO COLLECT FULL PAYMENT.



passed hors d'oeuvres

ALL SELECTIONS INCLUDE 2 PIECES PER PERSON

PLEASE CHOOSE FROM THE FOLLOWING:

4 Selections including 2 pieces per person \$65++

6 Selections including 2 pieces per person \$80++

8 Selections including 2 pieces per person \$95++

COLD

CHICKPEA HUMMUS CROSTINI

Pickled Vegetables, Paprika, Nigella
DF • VG

PICKLED RED & GOLDEN BEETS

Whipped Goat Cheese, Pistachio, Balsamic
GF • V

SALMON CRUDO

Dill, Cucumber, Pickled Pearl Onion
DF

STRACCIATELLA CROSTINI

Fig, Prosciutto, Balsamic
V

BEEF TARTARE

Black Trumpet Mushrooms, Crostini

LOBSTER ROLL

Buttered Potato Bread, Beurre

TUNA TARTARE

Avocado, Ponzu

TUNA CRUDO

Fennel, Arugula, Lemon Yuzu Dressing

JUMBO LUMP CRAB SALAD

Endive, Herbed Lemon Mayonnaise

ACME SMOKED SALMON BLINI

Whipped Crème Fraiche, Chives

HOT

MAUI SHRIMP SPRING ROLL

Coconut, Cilantro, Sweet Chili Dip

WAGYU BEEF SLIDER

American Cheese, Ketchup

FOUR CHEESE RISOTTO ARANCINI

Tomato Sauce

MINI CRAB CAKE

Spicy Remoulade

FRIED ARTICHOKE

Garlic Aioli
V

SPANAKOPITA

Phyllo, Spinach, Feta
V

PRIME RIB SLIDER

Horseradish Cream, Cheddar Cheese

GRILLED PICANHA STEAK

Salsa Verde

PIGS IN A BLANKET

Everything Bagel Seasoning

TRUFFLE POTATO CROQUETTES

Black Truffle Aioli

STUFFED MUSHROOMS

Boursin Cheese
V

GRILLED CHICKEN SATAY

Peanut Sauce

PASSED HORS D'OEUVRES REQUIRE 14 DAY LEAD TIME



charcuterie, fromage & crudité's

2 HOUR DURATION | EACH ADDITIONAL HOUR \$10++ PER PERSON

AGED & CURED

\$44++ per person

Prosciutto, Soppressata, Mortadella, Parmigiano Reggiano, Petite Basque, Humboldt Fog, Marinated Olives, Pickled Veggies, Cornichons, Grain Mustard, Fig Jam, Apple Butter, Baguette, Flatbreads, Crackers

LOCAL VEGETABLE CRUDITÉ

\$29++ per person

Assortment of Local Seasonal Vegetable Crudites, Smoked Onion Dip, Creamy Ranch Dip, Green Goddess Dip

MURRAY'S CHEESE DISPLAY

\$40++ per person

Local & Aged Cheeses: Camembert, Cornelia, Harvest Moon, Stocking hall
Ched-dar. Dried Fruits, Marcona Almonds, Seasonal Berries, Strawberry
Rhubarb & Fig Jam, Apple Butter, Crackers, Flatbreads, Baguette

dessert

Per piece pricing available upon request

CLASSIC

MINI CUPCAKES

Funfetti Cupcake
with Vanilla Buttercream
Devil's Food Chocolate Cupcake
with Chocolate Buttercream

SEASONAL BERRY TART

Vanilla Pastry Cream

COCONUT MACAROONS

NY CHEESECAKE BITES

COOKIES

Chocolate Chip, Oatmeal Raisin, Sugar

FUDGE BROWNIES

CHOCOLATE CHIP BLONDIES

DARK CHOCOLATE POT DE CRÈME

VANILLA BEAN PANNA COTTA

DECADENT

MINI CUPCAKES

Chocolate Cupcake
with Strawberry Buttercream
Red Velvet Cupcake
with Vanilla Cream Cheese Frosting

APPLE CRUMB TARTLET

S'MORES TART

COOKIES AND CREAM CAKE POPS

COOKIES

Double Chocolate, Snickerdoodle

CHOCOLATE COVERED STRAWBERRIES

PEANUT BUTTER COOKIES

Contains Nuts

PASSIONFRUIT TAPIOCA

Fresh Berries

COCONUT PANNACOTTA

Pineapple Compote

DESSERT BUFFET REQUIRES 14 DAY LEAD TIME

raw bar

2 HOUR DURATION | EACH ADDITIONAL HOUR \$ | MINIMUM 20 PEOPLE

\$10++ per person | \$85++ per person

SNOW CRAB

Aioli

LOBSTER SALAD

Lemon Mayonnaise

SHRIMP COCKTAIL

Horseradish

EAST COAST OYSTERS

Mignonette

