



COCKTAIL RECEPTION
Fall/Winter 2019/2020

Cold Hors d'Oeuvres

POACHED SHRIMP
Cocktail Sauce

MONTRACHET GOAT CHEESE
Eggplant Caponata, Olive Rosemary Tartelette

TUNA TARTARE
Sea Salt, Cucumber Cup

FOIE GRAS TORCHON
Fig Marmalade, Toasted Brioche

SMOKED SALMON
Arugula, Boursin

PEPPERCORN CRUSTED TENDERLOIN
Shallot-Garlic Jam, Seven Grain

TOMATO BRUSCHETTA
Olive Tapenade

LOBSTER TACOS
Avocado, Lime-Chili Mayonnaise

'SPEAKEASY' STEAK TARTARE

GORGONZOLA SABLES
Roasted Almonds

ITALIAN WHITE STURGEON CAVIAR
Lemon Crème Fraîche, Buckwheat Blini

RICOTTA DI BUFFALA
Focaccia Crustini, Asparagus

CLAYTON'S LUMP CRAB MEAT

CUCUMBER CUP
Boursin, Lemon Zest

ROASTED ZUCCHINI
Eggplant Caviar, Tomato Marmalade, Pine Nuts



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Hot Hors d'Oeuvres

SEARED TUNA Tomato, Cucumber, Citrus	ARRANCINI Mozzarella, Smoked Tomato
MINI '21' BURGER	SPINACH PARMESAN PIE Parmesan Gratinée
'21' CHICKEN HASH	PIG IN A BLANKET Brown Mustard
LUMP CRAB CAKE Lemon-Harissa	GARBANZO FRITTER Herbed Yogurt
PARMESAN CHEESE STRAW Sea Salt, Herbes de Provence	GOUGÈRES Gruyere Cheese, Sea Salt
'POPCORN' ROCK SHRIMP Charred Jalapeño Aioli	TRUFFLED GOAT CHEESE SOUFFLÉ
ROASTED BABY LAMB CHOP Mint Chimichurri	CHICKEN CORDON BLEU
QUICHE LORRAINE Smoked Bacon, Gruyère	STEAK FRITE Onion Marmalade
GRILLED VEGETABLE SKEWER Zucchini, Yellow Squash, Roasted Red Pepper Lemon Vinaigrette	SHRIMP SKEWERS Sweet Chili Butter
SWEET POTATO AND RICOTTA TARTELETTE Candied Bacon	

[Please Select Eight]

\$99 Per Person for a Two Hour Reception
\$130 Per Person for a Three Hour Reception



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Action Station

{Please Select Two / Included in Package}

ROASTED TURKEY

PARMESAN CRUSTED SALMON

BAKED HAM

BERKSHIRE PORK LOIN

TRUFFLE MACARONI & CHEESE

Carving Station Add-Ons

{Priced Per Person}

PARMESAN CRUSTED SALMON

Roasted Tomato Sauce

\$14

LEG OF LAMB

Ginger-Tomato Sauce

\$15

BERKSHIRE PORK LOIN

Cider Glaze

\$12

GRASS FED NEW YORK STRIP LOIN

Green Peppercorn, Onion Marmalade

\$20

WHOLE ROASTED BEEF TENDERLOIN

Sauce Bordelaise

\$20

HERB CRUSTED RACK OF LAMB

Mint Chimichurri

\$20



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Additional Stations
{Priced Per Person}

TRUFFLE MACARONI & CHEESE
\$12

CAVATELLI
Lamb Ragout, Roasted Tomatoes, Manchego
\$14

COUNTRY PÂTÉ
Cornichons, Tarragon Mustard
\$15

CHARCUTERIE
Whole Grain Mustard, Cornichons, Grilled Country Bread
\$15

ARTISANAL CHEESES
\$16

POACHED SHRIMP
\$20

RAW BAR
Poached Shrimp, Clams, Oysters, Crab Claws
\$45 / With Maine Lobster \$55

CRUDITÉ PLATER
\$20



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An Administrative charge of 4.5% will be added to all food and beverage charges. This Administrative charge is not a gratuity or a tip and will not be distributed to the employees who provide service to the guests. It is used to offset the costs associated with the administration of your event. 8.875% New York City Sales Tax will also be added.

A separate Gratuity charge of 19.5% will also be added to all food and beverage charges. This Gratuity will be distributed in its entirety to the employees who provide service to the guests. Although it is neither required nor expected, clients may leave a gratuity in addition to this Gratuity charge which will also be distributed to the employees who provide service to the guests.