



## BREAKFAST AND BRUNCH

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### **ESTATE BREAKFAST | 42**

*Priced per Guest, based on a 90 Minute Service and Requires a Minimum of 20 Guests  
Includes Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas.*

Orange and Cranberry Juices  
Breakfast Muffins, Breakfast Breads, New York Bagels | Cream Cheeses, Butter, Preserves & Jam  
Individual Vanilla and Fruit Flavored Greek Yogurts  
Seasonal Sliced Melons and Berries  
Scrambled Whole Eggs with Chives  
Applewood Smoked Bacon  
Country Pork Sausage Link  
Home-Fried Potato | Peppers and Onions  
Griddled Buttermilk Pancakes | Maple Syrup, Whipped Sweet Cream  
Steel Cut Oatmeal | Maple Syrup, Honey, Raisins, Brown Sugar, Dried Cranberry, Sliced Almond,  
Walnuts & Cinnamon

### **ENHANCEMENTS**

**Smoked Salmon Display** | Chopped Hard Boiled Eggs, Tomato, Red Onion, Capers, Cream Cheese |  
Add 10

**Chef's Selection of Aged Cheeses & Charcuterie** | Add 10

**Farm Fresh Egg, Omelet and Waffle Crafting Station** | Add 15

*Chef Attendant Required | 200*

Whole Eggs, Egg Whites, Eggbeaters with Chopped Tomato, Scallions, Mushroom, Peppers, Onions,  
Broccoli, Cheddar and Feta Cheese and Diced Country Ham  
Belgian Waffles prepared to order with Berries, Maple Syrup and Whipped Cream Topping

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## **MARY DUKE BRUNCH | 85**

*Offered Between 8am – 12pm, Priced per Guest, Based on a 90 Minute Service and Requires a Minimum of 20 Guests and Includes Freshly Brewed Regular and Decaffeinate Coffee and a Selection of Specialty Hot Teas*

*Chef Attendant Required | 200*

Orange and Cranberry Juices  
Seasonal Sliced Melons and Berries  
Breakfast Muffins and Breakfast Breads | Whipped Butter, Preserves & Jam  
Smoked Salmon Display | Assorted Mini Bagels, Tomato, Red Onion, Capers, Cream Cheese  
Chef's Selection of Aged Cheeses & Charcuterie  
Individual Vanilla and Fruit Flavored Greek Yogurts

### **FARM FRESH EGG, OMELET AND WAFFLE CRAFTING STATION**

Whole Eggs, Egg Whites, Eggbeaters with Chopped Tomato, Scallions, Mushroom, Peppers, Onions, Broccoli, Cheddar and Feta Cheese and Diced Country Ham  
Belgian Waffles prepared to order with Berries, Maple Syrup and Whipped Cream Topping

### **CHOICE OF THREE:**

Caprese Display | Sliced Mozzarella, Heirloom Tomatoes, Extra Virgin Olive Oil, Balsamic Glaze  
Caesar Salad | Romaine Hearts, Shave Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing  
Watermelon Tomato Salad | Feta Cheese, Olives, Olive Oil, Cucumbers, Red Onions, Raisins  
Baby Spinach Salad | Candied Walnuts, Pears, Gorgonzola. Herb Vinaigrette  
Iceberg Wedge Salad | Baby Iceberg, Heirloom Tomatoes, Chives, Blue Cheese Crumbles, Bacon, Buttermilk Ranch Dressing, Balsamic Vinaigrette

### **CHOICE OF ONE:**

Scrambled Whole Eggs  
Scrambled Whole Eggs | Mozzarella and Wild Mushrooms  
Scrambled Whole Eggs | Cured Ham and Shredded Cheese  
Scrambled Egg Whites | Fresh Herbs  
Classic Eggs Benedict | Add 3

### **CHOICE OF TWO:**

Applewood Smoked Bacon  
Country Pork Sausage Link  
Turkey Bacon  
Chicken Apple Sausage | Add 3  
Taylor Pork Roll  
Plant Based Sausage or Bacon

### **CHOICE OF ONE:**

Home-Fried Potato | Peppers and Onions  
Roasted Red Bliss Potatoes | Fresh Herbs

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**CHOICE OF THREE:**

Roasted Breast of Chicken | Wild Mushroom Ragout  
Pan Seared Chicken Breast | Lemon, White Wine, Capers  
Crimson Snapper | Edamame, Roasted Corn, Tomato Fennel Coulis  
NY Sirloin of Beef | Mustard Herb Crust with Horseradish Cream and Stone Ground Mustard  
Grilled Pork Tenderloin | Dijon and Tarragon, Apple Brandy Chutney, Leeks  
Penne Pasta | Chardonnay Pink Sauce, Peas, Parmesan-Reggiano (V)  
Stir Fry Rice and Noodles | Baby Kale, Roasted Butternut Squash, Tofu, Soy Ginger Tamari Sauce (V, VE)

**DESSERTS**

*Please Select Three*

New York Cheesecake | Berry Coulis  
Seasonal Fruit Tart  
Apple Cobbler  
Milk Chocolate Mousse Tart  
Flourless Chocolate Cake (GF)  
Carrot Cake | Cream Cheese Frosting  
Tiramisu  
Key Lime Pie  
Strawberry Shortcake | Whipped Cream  
Red Velvet Cake

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## **BRUNCH ENHANCEMENTS**

**Maple-Rosemary Brined Breast of Turkey** | Orange-Cranberry Chutney, Sage Gravy  
\$12 per person, *Chef Attendant Required* | 200

**Herb-Crusted Ribeye** | Horseradish Cream, Brandy Green Peppercorn Au Jus  
\$19 per person, *Chef Attendant Required* | 200

## **BRUNCH BAR ENHANCEMENTS**

*Priced per Drink*

*Bartender Required* | \$200

*Based on 90 Minutes of Service*

### **ULTIMATE BLOODY MARY BAR** | 16

**Poison** | Tito's Handmade, Grey Goose, Ketel One

**Salad** | Lemons, Limes, Celery, Kosher Pickle Spears, Green Olives, Pickled Jalapeños, Marinated Pearl Onions

**Protein** | Bacon, Jumbo Shrimp

**Seasoning** | Horseradish, Old Bay Seasoning, Garlic Salt, Celery Salt, Smoked Paprika, Lemon Pepper, Freshly Ground Black Pepper

**Flavor** | Tabasco Sauce, Worcestershire Sauce

### **MIMOSAS** | 13

Mionetto Prosecco

Pineapple | Grapefruit | Orange | Cranberry

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## LUNCH

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### PLATED LUNCH | 70

*Priced per Guest, Minimum 20 Guests, Includes Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Specialty Hot Teas, Iced Tea, Assorted Soft Drinks  
Split Menu | Higher Price Prevails*

#### **STARTER COURSE**

*Please Select One*

- Mixed Baby Greens** | Roasted Pistachio, Goat Cheese, Heirloom Tomato, Mustard-Herb Vinaigrette
- Caprese Display** | Sliced Mozzarella, Heirloom Tomatoes, Extra Virgin Olive Oil, Balsamic Glaze
- Classic Caesar Salad** | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing
- Field Greens Salad** | Grape Tomato, English Cucumber, Julienne Vegetables, Balsamic Vinaigrette
- Baby Spinach Salad** | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette
- Iceberg Wedge Salad** | Baby Iceberg, Heirloom Tomatoes, Chives, Blue Cheese Crumbles, Bacon, Buttermilk Ranch Dressing, Balsamic Vinaigrette
- Watermelon Tomato Salad** | Feta Cheese, Olives, Olive Oil, Cucumbers, Red Onions, Raisins
- Organic Chicken Noodle Soup**
- Creamy Tomato Bisque** | Parmesan

#### **MAIN COURSE**

*Please Select One Primary and One Vegetarian Entrée*

- Roasted Breast of Chicken** | Sweet Potato Puree, Haricot Vert, Wild Mushroom Ragout
- Chicken Picatta** | Lemon, White Wine, Capers, Broccoli, Roasted Potatoes
- NY Sirloin of Beef** | Mustard Herb Crust with Horseradish Cream and Stone Ground Mustard
- Char-Grilled Tenderloin Medallions** | Garlic Whipped Potatoes, Candied Baby Carrots, Roasted Onion Port Demi-Glace | Add 10
- Grilled Pork Tenderloin** | Dijon and Tarragon Crust, Orzo, Savory Mint Brussels Sprouts, Apple Brandy Chutney
- Grilled Salmon** | Roasted Potatoes, Sautéed Seasonal Squash, Pommery Mustard Sauce
- Crimson Snapper** | Jasmine Rice, Edamame, Roasted Corn, Tomato Fennel Coulis | Add 5

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**SELECT ONE VEGETARIAN ENTRÉE**

**Penne Pasta** | Chardonnay Pink Sauce, Peas, Parmesan-Reggiano  
**Stir Fry Rice and Noodles** | Baby Kale, Roasted Butternut Squash, Tofu, Soy Ginger Tamari Sauce

**FINAL COURSE**

*Please Select One:*

New York Cheesecake | Berry Coulis  
Seasonal Fruit Tart | Blackberry Port Reduction  
Milk Chocolate Mousse Tart | Crème Anglaise and Chocolate Sauce  
Flourless Chocolate Cake (GF) | Blackberry Port Reduction  
Carrot Cake | Cream Cheese Frosting  
Tiramisu  
Key Lime Pie | Mango Puree  
Platter of Assorted Mini Pastries | Replaces Plated Dessert per Guest | Add 4

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## LUNCH BUFFET

*Priced per Guest, Requires a Minimum of 20 guests and based on 90 minutes of Service. Includes Assorted Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Specialty Hot Teas. Iced Tea and Assorted Soft Drinks*

### THE WESTCHESTER | 95

#### COLD SELECTIONS

*Please Select Three*

- Caprese Display** | Sliced Mozzarella, Heirloom Tomatoes, Basil, Extra Virgin Olive Oil, Balsamic Glaze
- Classic Caesar Salad** | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing
- Field Greens Salad** | Grape Tomato, English Cucumber, Julienne Vegetables, Balsamic Vinaigrette
- Watermelon Tomato Salad** | Feta Cheese, Olives, Olive Oil, Cucumbers, Red Onions, Raisins
- Baby Spinach Salad** | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette
- Iceberg Wedge Salad** | Baby Iceberg, Heirloom Tomatoes, Chives, Blue Cheese Crumbles, Bacon, Buttermilk Ranch Dressing, Balsamic Vinaigrette
- Local Beets** | Goat Cheese with Citrus Zest

#### HOT SELECTIONS

*Please Select Three*

*Unless Noted Chef's Selection of Seasonal Vegetable*

- Breast of Chicken** | Wild Mushroom Ragout, Sweet Potato Puree
- Pan Seared Chicken Breast** | Lemon, White Wine, Capers, Roasted Potatoes
- Grilled Salmon** | Sunset Wild Rice, Pommery Mustard Sauce
- Crimson Snapper** | Edamame, Roasted Corn, Tomato Fennel Coulis
- Sliced Flank Steak** | Roasted Tomato and Bacon Sauce, Jasmine Rice
- Grilled Pork Tenderloin** | Dijon and Tarragon Crust, Apple Brandy Chutney, Leeks
- Penne Pasta** | Chardonnay Pink Sauce, Peas, Parmesan-Reggiano (V)
- Stir Fry Rice and Noodles** | Baby Kale, Roasted Butternut Squash, Tofu, Soy Ginger Tamari Sauce (V, VE)
- Cheese Tortellini** | Pesto, Peas and Sundried Tomato

#### DESSERTS

*Please Select Three*

- New York Cheesecake | Berry Coulis
- Seasonal Fruit Tart | Blackberry Port Reduction
- Milk Chocolate Mousse Tart | Crème Anglaise and Chocolate Sauce
- Flourless Chocolate Cake (GF) | Blackberry Port Reduction
- Carrot Cake | Cream Cheese Frosting
- Tiramisu
- Key Lime Pie | Mango Puree
- Platter of Assorted Mini Pastries | Replaces Plated Dessert per Guest | Add 4
- Seasonal Sliced Melons and Berries

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## **FAMILY STYLE LUNCH | 80**

*Priced per Guest, Served Family Style, Requires a Minimum of 20 guests and based on 90 minutes of Service.*

*Includes Assorted Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Specialty Hot Teas. Iced Tea and Assorted Soft Drinks*

### **CHOICE OF SALAD**

*Please Select One*

**Classic Caesar Salad** | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing

**Field Greens Salad** | Grape Tomato, English Cucumber, Julienne Vegetables, Balsamic Vinaigrette

**Baby Spinach Salad** | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette

**Iceberg Wedge Salad** | Baby Iceberg, Heirloom Tomatoes, Chives, Blue Cheese Crumbles, Bacon, Buttermilk Ranch Dressing, Balsamic Vinaigrette

### **CHOICE OF COMPOSED SALAD**

*Please Select One*

**Caprese Salad** | Soft Greens, Bocconcini, Heirloom Grape Tomatoes, Basil Chiffonade, Extra Virgin Olive Oil, Balsamic Glaze

**Local Beets** | Goat Cheese with Citrus Zest

**Watermelon Tomato Salad** | Feta Cheese, Olives, Olive Oil, Cucumbers, Red Onions, Raisins

**Fingerling and Sweet Potato Salad** (V, GF) | Fingerling Potatoes, Sweet Potatoes, Red Onion, Celery, Red Bell Pepper, Grain Mustard, Yogurt Dressing

**Tomato and Quinoa Tabbouleh** (V) | Herb and Lemon Oil

### **HOT SELECTIONS**

*Please Select Three Entrées Served on Platters*

*Unless Noted Chef's Selection of Seasonal Vegetable*

**Breast of Chicken** | Wild Mushroom Ragout, Sweet Potato Puree

**Pan Seared Chicken Breast** | Lemon, White Wine, Capers, Roasted Potatoes

**Grilled Salmon** | Sunset Wild Rice, Pommery Mustard Sauce, Asparagus

**Crimson Snapper** | Edamame, Roasted Corn, Tomato Fennel Coulis

**Sliced Flank Steak** | Roasted Tomato and Bacon Sauce, Spinach, Jasmine Rice

**Grilled Pork Tenderloin** | Dijon and Tarragon Crust, Apple Brandy Chutney, Leeks

**Penne Pasta** | Chardonnay Pink Sauce, Peas, Parmesan-Reggiano (V)

**Stir Fry Rice and Noodles** | Baby Kale, Roasted Butternut Squash, Tofu, Soy Ginger Tamari Sauce (V, VE)

**Cheese Tortellini** | Pesto, Peas and Sundried Tomato

### **DESSERTS**

Chef's Selection of Petit Fours and Assorted Cookies

Seasonal Sliced Melons and Berries

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## **BUTLER PASSED HORS D'OEUVRES**

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### **PASSED HORS D'OEUVRES RECEPTION PACKAGE**

*Priced Per Guest | Minimum 25 Guests*

*Excludes Market Priced Items*

6 Items, 30 Minutes | 28

6 Items, 1 Hour | 37

6 Items, 2 Hours | 48

### **HOT BUTLER PASSED HORS D' OEUVRES**

Chichen Quesadilla

Vegetable & Goat Cheese Quesadilla (V)

Roasted Root Vegetable Kabob | Sweet Potato, Red Beet, Carrot and Parsnip (GF, V)

Shrimp Spring Roll | Mango Dipping Sauce

Mini Grilled Cheese | Brie & Fig Jam on Brioche (V)

Scallops | Applewood Smoked Bacon Wrapped (GF)

Black Mission Figs | Prosciutto & Manchego (GF)

Sriracha Chicken Meatball

Franks in Puff Pastry | Whole Grain Mustard

Quinoa Fritter | Smoked Tomato Coulis (GF, V)

Beef Satay | Korean BBQ Style

Mini Reuben | Corned Beef, Sauerkraut, Swiss Cheese, Russian Dressing, Rye

Risotto Arancini (GF, V)

Smoked Salmon on Crispy Potato Latke | Sour Cream | Chives | Caviar

Cummin Scented Pulled Pork on Masa Harina Cakes (GF)

Pulled Dutch Chicken in Beet Cups

Crabmeat Stuffed Mushroom (GF)

Tomato and Basil Flatbread

### **Market Price**

Pan Roasted New Zealand Lamb Chop | Mint Lime

Honey Pesto

New England Crabcakes | Dijon Mustard Caper Remoulade

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## **COLD BUTLER PASSED HORS D' OEUVRES**

Caprese Crostini | Ciliegine Mozzarella, Oven Roasted Tomato, Aged Balsamic (V)  
Bruschetta | Roasted Pepper, Gorgonzola, Red Wine Gastrique (V)  
Prosciutto di Parma | Jumbo Asparagus (GF)  
Tuna Tartar | Cucumber Round, Wasabi Aioli (GF)  
Seared Red Tuna | Celeriac Slaw, Crispy Wonton  
Soy Cured Salmon | Lemon Dill Cucumber Round  
Watermelon | Feta, Fig Skewer Balsamic Syrup (GF, V)  
Smoked Salmon Rillettes | Crème Fraiche, Pickled Onion, Capers  
Wild Mushroom & Goat Cheese Crostini  
Torchon | Country Style Duck Pate Crostini | Port Wine Reduction  
Seared Rare Ahi Tuna on Crispy Wonton | Avocado | Pickled Ginger | Siracha Plumm Aioli  
Seared Rare Filet | Horseradish | Chives on Herb Toast points  
Dried Pear | Vermont Cheddar, Maple Toasted Walnut

### **Market Place**

Lobster Salad | Thai Basil | Meyer Lemon | Brioche  
Ceviche | Bay Scallop | Jalapeno (GF)  
Beef Tenderloin | Arugula | Croustade | Horseradish Aioli

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## RECEPTION DISPLAYS

*Priced per Guest, Requires a Minimum 25 Guests, Based on 60 Minutes of Service*

### ANTIPASTI TABLE | 35

Soppressata, Assorted Salamis, Prosciutto, Hot Capicola, Bresaola, Pepperoni  
Parmigiano-Reggiano, Aged Provolone, Fontina, Fresh Mozzarella,  
Marinated Olives, Marinated Long Stem Artichokes, Balsamic Cipollini Onion,  
Roasted Red Peppers, Extra Virgin Olive Oil, Cracked Pepper  
Assorted Ficelle, Grissini

### DOMESTIC, LOCAL AND IMPORTED CHEESES | 32

Local and International Cheeses  
Dried Fruits, Spiced Pecans, Grapes, Strawberries,  
Water Crackers, and Crostini

### MEZZA TABLE | 30

Roasted Artichoke Dip | Meyer Lemon  
Garlic Hummus  
Baba Ghanoush  
White Bean and Garlic Spread  
Black Bean with Roasted Serrano  
Cucumber Tzatziki  
Tomato and Parsley Tabbouleh  
Marinated Feta with Virgin Oil  
Toasted Pine Nuts and Mint, Citrus Peel and Herb Marinated Mediterranean Olives  
Assorted Flatbreads, Grissini, Ficelle, Whole Wheat Pita, Ciabatta, Sourdough Batard

### HUDSON VALLEY HARVEST | 30

**Marinated or Grilled** | Zucchini, Yellow Squash, Bell Peppers, Eggplant, Asparagus, Mushrooms,  
Olives  
**Pickled** | Asparagus, Baby Sweet Peppers, Fennel, Cipollini Onions, Radish,  
**Crisp Crudité** | Celery, Cucumber, Baby Carrots, Cauliflower  
House Made Ranch and Roasted Hummus Dip  
Assorted Flatbreads, Toasted Pita Chips and Crostini

### CHEF'S GRAZING TABLE | 60

Assorted Imported Meats including Soppressata, Capicola, Genoa Salami, Prosciutto  
Selection of Domestic and European Cheeses including Fresh Mozzarella, Aged Provolone  
Crisp Garden Vegetables | Tzatziki and Hummus  
Grilled Vegetable Display, Marinated Mushrooms, Olives, Roasted Tomatoes and Artichoke Hearts  
Grilled Crostini and Pita Breads  
Dried Fruits and Grapes

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### **SNACKS | 17**

House Made Potato Chips, Crispy Flour and Corn Tortilla Chip | Pico de Gallo, Guacamole  
Pretzel Sticks | Assorted Mustards  
Wasabi Peas, Spiced Nuts, Bags of Flavored Popcorn

### **PETITE SLIDER AND FRIES TABLE | 37**

*Select Three*

**Beef Sliders** | Farmhouse Cheddar, Tomato, Pickle, Brioche Bun

**Nashville Fried Chicken** | Lemony Slaw

**Pulled Carolina BBQ Pork Slider** | House Made Slaw, Pickles

**Veggie Burger** | Sprouts, Avocado, Shaved Onion, Caper Aioli, Whole Wheat Bun

**Char Siu Pulled Pork** | Carrot and Spring Onion Salad, Hoisin Sauce Bao Bun

**Maryland Crab Cake** | Remoulade | Add 8

Pommes Frites with Garlic and Herbs, Beer Battered Onion Rings

### **ASIAN STREET FOOD | 37**

**Dumplings** | Pork, Shrimp, Chicken and Vegetable Served in Bamboo Steamers

**Vegetable Spring Rolls** | Ginger Soy Dipping Sauce

**Sesame Cilantro Pad Thai** | Presented in Takeout Boxes

**Togarashi, Sesame and Soy Chicken Sate**

**Lumpia** | Chili Soy Garlic Vinegar

### **OCEAN BAR | MP**

*Includes (3) Pieces Per Person*

Seasonal Oysters

Littleneck Clams

Jumbo Shrimp

Lemon, Cocktail Sauce, Piquant Sauce, Mignonette

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## ACTION STATIONS

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*\*\*Requires a chef Attendant | 200 per chef  
One Attendant per 75 guests*

### **Poke Bowl\*\*|37**

**Select your choice** | Cubed Ahi Tuna, Diced Salmon

**Sides** | Seaweed Salad, Jasmine Rice

**Toppings** | Edamame, Mango, Avocado, Papaya, Chili Flakes, Pickled Ginger,  
Black and White Sesame Seeds, Sesame Oil, Siracha, Mae Ploy Chili Garlic Sauce  
Lite Soy Sauce, Poke Sauce

### **Little Italy\*\*|32**

Farfalle with Spring Peas, Roasted Tomato, Parmesan Cream

Rigatoni Pomodoro, Chicken Madeira, Beef, Pork and Veal Meatballs

Oven Roasted Tomato Ragu, Mascarpone Cheese, Freshly Baked Focaccia

### **HUDSON HEIRLOOM | 30**

Locally Sourced Heirloom Tomatoes

**Cheeses** | Burrata Cheese | Warm Racelette Cheese | Ovolini Mozzarella | Ciligene Mozzarella

**Dressings** | Cured White Anchovy, Aged Balsamic Vinegars, Extra Virgin Olive Oil,  
A Variety of Sea Salts, Cracked Black Pepper, Arugula, Micro Basil, Freshly Baked Focaccia

### **STREET TACOS\*\* | 35**

Soft Flour and Corn Tortillas

**Select Two** | Marinated Mahi Mahi, Al Pastor (Slow Roasted Pork), Carne Asada, Grilled Marinated  
Chicken, Chili Lime Shrimp

**Toppings** | Shredded Cabbage, Shaved Radish, Chopped Onion, Pico Di Gallo, Pickled Onions, Jalapenos,  
Black Beans, Aged Cheddar, Queso Fresco  
Guacamole, Sour Cream, Habanero Salsa, Salsa Verde, Fresh Lime

### **BBQ\*\*| 35**

**Meats** | Pulled Pork, Chicken Thighs, Beed Brisket

**Sides** | Fried Rice, Baked Beans, Cole Slaw, Cornbread,  
Potato Salad, Avocado, Corn Salad

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## **GOURMET MAC AND CHEESE\*\* | 35**

**Pastas** | Gemelli and Orecchiette

**Sauces** | Smoked Gouda, NY State White Cheddar, Classic Velvety Style

**Toppings** | Shrimp, Grilled Chicken, Smoked Bacon, Broccoli, Roasted Red Pepper, Tomato, Fried Shallots, Roasted Wild Mushrooms, Peas

## **New York Deli\*\* | 37**

Interactive

Hand Carved Corned Beef or Pastrami

Sauerkraut and Shredded Swiss Cheese, Coleslaw

Assorted Mustards, Half Sour Pickles, Mini Potato Kanish

Mini Kaiser Buns and Sliced Rye

## **AUTHENTIC SUSHI STATION\*\* | MP**

Artistically Displayed Nigiri, Maki and Sashimi

Pickled Ginger, Wasabi and Soy Sauce

## **CARVING STATIONS**

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*Priced per person | Based on 60 Minutes of Service*

*Each Station Requires a Chef Attendant | 200*

**Each Carving Station includes Dinner Rolls & your Choice of (1) Side Dish**

### ***Slow Roasted Prime Rib of Beef***

Horseradish Sauce, Au Jus, Bearnaise

+ \$21pp

### ***Mustard and Herb Crusted Rack of Lamb***

Mint Sauce

+ \$23pp

### ***Lemon-Dill Roasted Salmon***

Caper Butter Sauce

+ \$17pp

### ***Roasted Turkey Breast***

Apple Cranberry Chutney, Turkey Gravy

+ \$14pp

### ***Roasted Beef Tenderloin***

Horseradish Sauce, Red Wine Demi, Bearnaise

+ \$35pp

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## ADDITIONAL SIDE DISH ENHANCEMENTS | 9 EACH

*Priced per Guest*

- Roasted Asparagus | Shaved Parmesan, Citrus Zest
  - Thyme Butter Tossed Baby Vegetables
    - Whipped Potatoes
  - Broccoli | White Cheddar Sauce
  - Mixed Grains, Jasmine Rice and Leek
    - Creamed Spinach and Artichokes
      - Truffled Mac and Cheese
- Herb Roasted Fingerling Potatoes | Shallots, Fennel
- Roasted Brussels Sprouts | Balsamic Reduction
- Sweet Potato Gnocchi | Brown Butter and Sage
  - Wild Mushrooms Ragout

## ODDS & ENDS

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One-Hour Evening Stations, 20 Person Minimum

### SWEET & SAVORY BITES | 35

Flavored Popcorns, Warm Pretzel Sticks, House Made Potato Chips  
Mini-Cupcakes, Spiced Nuts, Mini-Cheesecakes, Chocolate Dipped Strawberries

### HARVEST MOON | 35

This One Hour Event Can Be Scheduled Any Time of Evening Up to 11pm  
Toasted S'mores Sticks, Chocolate Truffles, Candied Nuts, Biscotti  
April through September | Flavored Iced Teas, Lemonades and Iced Coffees  
October through March | Hot Chocolate & Flavored Coffees

### TO NOSH | 35

*Select Three*

**Signature Buffalo Wings** | Celery Sticks, Carrots and Blue Cheese  
**Beef Sliders** | Farmhouse Cheddar, Tomato, Pickle, Brioche Bun  
**Nashville Fried Chicken** | Lemony Slaw  
**Nachos and Salsa Basket** | Home Made Salsa & Guacamole  
**Warm Bavarian Pretzels** | Yellow and Stone Ground Mustard  
**French Fries** | Ketchup  
**Onion Rings** | Ranch  
**Mozzarella Sticks** | Marinara Sauce

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## THREE COURSE SERVED DINNER | 95

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*Priced per Guest and Requires a Minimum of 10 guests based on 90 minutes of Service.  
Includes Assorted Rolls and Butter, Freshly Brewed Regular and Decaffeinate Coffee, a Selection of Specialty  
Hot Teas, Iced Tea and Assorted Soft Drinks  
Split Menu | Higher Price Prevails*

### FIRST COURSE

*Please Select One*

- Tarrytown House Salad** | Baby Field Greens, Port Wine Poached Pear, Candied Walnut, Maytag Blue Cheese, Red Wine Vinaigrette
- Estate Salad** | Red Oak, Bibb Lettuce, Shaved Green Apple, Toasted Almond, Applewood Smoked Bacon, Roasted Shallot Vinaigrette
- Hudson Valley Salad** | Red Romaine, Lolla Rossa, White Cheddar, Dried Blueberries, Artisan Sourdough Croutons, Prosciutto Crisps, Local Orchard Cider Vinaigrette
- Europa Salad** | Baby Red Oak and Spinach, Goat Cheese, Pistachio, Strawberry, Caramelized Onion, Cremini Mushrooms, Avocado-Herb Dressing
- Caprese** | Fresh Mozzarella, Tomato, Basil Leaves, Extra Virgin Olive Oil, Balsamic Glaze
- Harvest Salad** | Cold Poached Asparagus with Roasted Portobello Mushroom, Goat Cheese, Sundried Tomato and Sherry Honey Vinaigrette

### Organic Chicken Noodle Soup

**Maine Lobster Bisque** | Cognac and Tarragon Crema | Add 5

**Tomato and Basil Flatbread**

**New England Crabcakes** | Dijon Mustard Caper Remoulade

### MAIN COURSE

*Please Select One Primary Entree and One Vegetarian Entree*

**Garlic Lemon Roasted Organic Chicken Breast (GF)**, | Sweet Potato Mash, Peppered Squash, Bacon Demi  
**White Wine Chicken** | Paprika Tarragon White Wine Chicken with Sundried Tomato Pesto and Sweet  
Potato Puree Poached Asparagus

**New York Strip Steak** | In Herbed Garlic Lemon Butter with Sautéed Red and White Onion and Shallot Confit  
Hand Cut Truffle Steak Fries, Haricots Verts

**Filet Mignon** | Port Wine Sauce, Candied Baby Carrots, Potato Puree | Add 15

**Cider-Braised Beef Short Rib** | Pommes Puree, Baby Beets, Turnip, Carrot, Frizzled Onion, Braising Reduction

**Double-Cut Bourbon Glazed Pork Chop** | Fingerling Potato, Charred Asparagus, Apple Brandy Chutney

**Herb Crusted Atlantic Salmon Filet** | Citrus Pan Sauce, Lemon Orzo, Asparagus and Roasted Plum Tomato

**Pan Seared Red Snapper** | Pickled Micro Ramps with Cilantro Lime Basmati Rice and Broccolini | Add 5

**Pan Roasted Cod** | Lemon Thyme Pesto with Caramelized Zucchini, Red Onion and Roasted Potato Altimeters

### VEGETARIAN ENTREES

**Rigatoni** | Mushrooms, Fire Roasted Peppers, Spinach, Parmesan Cream, Goat Cheese

**Stir Fry Rice and Noodles** | Baby Kale, Roasted Butternut Squash, Tofu, Soy Ginger Tamari Sauce (VE)

**Roasted Stuffed Eggplant** | Spinach and Toasted Orzo, Harissa

**Grilled Portobello Mushroom** | Balsamic and Thyme, Roasted Sweet Potatoes

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### **DUET ENTRÉES**

**Petit Filet Mignon with Grilled Jumbo Shrimp (2)** | Lemon Caper Herb Butter | MP  
**Grilled Ribeye with Seared Sea Scallops (2)** | MP  
**Petit Filet Mignon with Poached Lobster Tail** | Garlic Herb Butter with Chili Flakes | MP  
**NY Strip Steak with Jumbo Lump Crab Cake** | Mini Water Cress and Mustard Caper Aioli | MP

### **FINAL COURSE**

*Please Select One*

**Chocolate and Praline** | Milk Chocolate Mousse, Praline Crunch  
**Vanilla Cake** | Champagne Sabayon, Macerated Berries  
**Chocolate Rum Crunch Cake** | Rum-Infused Chocolate Mousse  
**Lemon Meringue Tart** | Berries  
**Tres Leches Cake** | Shaved Pineapple, White Chocolate Curls  
**Caramel Chocolate Chunk Tart** | Whipped Cream, Chocolate Caramel Sauce  
**New York Cheesecake** | Berry Coulis  
**Platter of Assorted Mini Pastries** | Replaces Plated Dessert per Guest | Add 4

### **ADD A FOURTH COURSE | Add 14**

**Burrata** | Infused Salt, Wild Ru Cola, Heirloom Tomato, Fig Balsamic  
**Lobster Bisque** | Sherry, Saffron and Lobster Salpicon  
**Tarrytown House Crab Cake** | Herb Mustard, Fried Capers, Baby Frisée

### **GLUTEN-FREE OPTIONS**

Though We Incorporate Gluten-Free Options into Culinary Offerings  
We Can Also Create Full Menus Utilizing Gluten-Free Products at an Additional Surcharge

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## DINNER BUFFETS

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*Requires a Minimum of 25 Guests, and Includes Artisan Rolls and Butter, Chef's Seasonal Soup, Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Specialty Black and Herbal Teas, Iced Tea, Assorted Soft Drinks*

### HALF MOON | 115

#### COLD SELECTIONS

*Please Select Three*

- Caesar Salad** | Romaine Hearts, Shaved Parmesan-Reggiano, Garlic Herb Croutons, Caesar Dressing  
**Tarrytown House Salad** | Baby Field Greens, Port Wine Poached Pear, Candied Walnut, Maytag Blue Cheese, Red Wine Vinaigrette  
**Estate Salad** | Red Oak, Bibb Lettuce, Shaved Green Apple, Toasted Almond, Applewood Smoked Bacon, Roasted Shallot Vinaigrette  
**Hudson Valley Salad** | Red Romaine, Lolla Rossa, White Cheddar, Dried Blueberries, Artisan Sourdough Croutons, Prosciutto Crisps, Local Orchard Cider Vinaigrette  
**Europa Salad** | Baby Red Oak and Spinach, Goat Cheese, Pistachio, Strawberry, Caramelized Onion, Cremini Mushrooms, Avocado-Herb Dressing  
**Caprese** | Fresh Mozzarella, Tomato, Basil Leaves, Extra Virgin Olive Oil, Balsamic Glaze  
**Local Beets** | Coach Farm's Goat Cheese, Citrus Drizzle

#### HOT SELECTIONS

*Please Select Three*

*Unless Notes, Chef's Selection of Seasonal Vegetables*

- Grain Mustard Crusted Free-Range Chicken** | Fingerling Potatoes, Pan Au Jus  
**Chicken Cordon Blue** | Ham, Broccoli, Swiss, White Wine Sauce  
**Cider Braised Short Ribs** | Pomme Puree, Braising Reduction  
**Sliced Petite Tenderloin Medallions** | Herbed Fingerling Potatoes, Sauce Bordelaise  
**Roasted Pork Loin** | Orzo, Cherry Compote  
**Salmon Picatta** | Herb Rice Pilaf, Lemon, Capers, White Wine, Butter  
**Crimson Snapper Filet** | Roasted Corn & Black Bean Relish, Tomato, Fennel Coulis  
**Rigatoni and Fresh Ricotta** | Peas, Cherry Tomatoes, Eggplant, Seasonal Squash, Herb Broth (V)  
**Stir Fry Rice and Noodles** | Baby Kale, Roasted Butternut Squash, Tofu, Soy Ginger Tamari Sauce (V)

#### DESSERTS

*Please Select Three*

- |  |                                    |
|--|------------------------------------|
| Chocolate and Praline   Milk Chocolate | Chocolate Rum Crunch Cake   Rum-   |
| Mousse, Praline Crunch                 | Infused Chocolate Mousse           |
| Vanilla Cake   Champagne Sabayon,      | Lemon Meringue Tart   Berries      |
| Macerated Berries                      |                                    |
| Caramel Chocolate Chunk Tart   Whipped | New York Cheesecake   Berry Coulis |
| Cream, Chocolate Caramel Sauce         |                                    |
| Classic Tiramisu                       | Flourless Chocolate Cake (GF)      |

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## HARVEST ON THE HUDSON | 120

### HOT APPETIZERS SELECTION

*Please Select Three*

**New York Goat Cheese Tri-Color Quesadilla** | New York Goat Cheese and Artichoke

**Stuffed Wild Portobello Mushrooms** | Creamed Spinach, Parmesan Cheese

**Sugarcane Skewered Grilled Shrimp**

**Chicken Satay** | Lime Peanut Sauce

**Beef Satay** | Korean BBQ Style

**Mini Crab Cakes** | Remoulade | Add 5

**Mini Beef Wellington**

### COLD APPETIZERS SELECTION

*Please Select Three*

**Iceberg Wedge** | Grape Tomato, Applewood Smoked Bacon, Crumbled Blue Cheese, Champagne Vinaigrette and Roquefort Dressings

**Coach Farms Cheeses** | Grapes, Roasted Figs, Strawberries, Lavash, Breadsticks

**Caprese Salad** | Sliced Mozzarella, Heirloom Tomatoes, Extra Virgin Olive Oil, Balsamic Glaze

**Seared Rare Sesame Ahi Tuna** | Seaweed Salad

**Grilled Vegetable Display** | Red Pepper Hummus and Pita Chips

**Smoked Duck Breast** | Roasted Sweet Potato Salad, Port Wine Syrup

**Roasted Acorn Squash, Apple & Pear Salad** | Pomegranate, Port Balsamic Drizzle

### ENTRÉE SELECTION

*Please Select Three*

**Herb Grilled Chicken** | Wild Rice, Candied Carrots, Wild Mushroom Ragout

**Petite Medallion of Beef** | Fingerling Potatoes, Roasted Baby Squash, Cabernet Jus

**Herb Roasted East Coast Salmon** | Potato Altimeter, Haricot Vert Sherry Wine Beurre Blanc,

**Rigatoni Bolognese** | Pancetta, Porcini Mushrooms

**Butternut Squash Stew** | Sage, Baby Kale, Roasted Garlic Red Bliss Potatoes (V)

**Cheese Tortellini** | Pesto, Peas and Sundried Tomato

### DESSERT

*Please Select Three*

Warm Bread Pudding | Nutella Sauce

Chocolate Pudding

Fresh Fruit Crisp

Orange Ricotta Cheesecake

Lemon Cream Cake

Chocolate Ganache Cake

Flourless Chocolate Cake (GF)

Strawberry Shortcake

Tiramisu

Sliced Melon and Berries

Key Lime Pie

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## BACKYARD BARBECUE | 85

### COLD SELECTIONS

*Please Select Three:*

**Victory Garden Salad** | Chopped Iceberg Lettuce, Diced Tomatoes, Bermuda Onions, Diced Yellow Squash and Zucchini, Cucumbers, Broccoli Florets, Cauliflower Florets and Dressings

**Iceberg Wedge** | Grape Tomato, Smoked Bacon, Crumbled Blue Cheese, Champagne Vinaigrette and Roquefort Dressings

**Vegetable Pasta Salad**

**Deviled Eggs**

**Creamy Coleslaw**

**Egg Potato Salad**

### ENTRÉES

*Please Select Three*

**Angus Beef and Impossible Burgers** | Lettuce, Sliced Tomato, Bermuda Onion, Deli Pickles, Cheeses, Mustard, Mayo and Ketchup

**All-Beef Hot Dogs** | Sauerkraut, Relish, Chopped Onion, Mustard Trio

**Sweet and Hot Italian Sausages** | Whole Grain Mustard, Amoroso Rolls

**BBQ Chicken** | Housemade BBQ Sauce

**Baby Back Ribs** | Housemade BBQ Sauce

**Skewered Marinated and Grilled Jumbo Shrimp** | Herb Butter

### ACCOMPANIMENTS

Corn on the Cob

Buttermilks Biscuits | Whipped Butter

Seasonal Grilled Vegetables

### DESSERT

*Please Select Three:*

Iced Watermelon Wedges

Assorted Homemade Cookies and Brownies

Warm Bread Pudding | Vanilla Sauce

Chocolate Pudding

Strawberry Shortcake

Apple Cobbler

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## ESTATE BARBECUE | 95

### COLD SELECTIONS

*Please Select Three:*

- Caesar Salad** | Romaine Hearts, Shaved Parmesan-Reggiano, Garlic Herb Croutons, Caesar Dressing
- Mixed Greens** | Assorted Vegetable, Cheese, and Nut Toppings and Dressings
- Caprese Display** | Buffalo Mozzarella, Beefsteak Tomato, Basil Leaves, Balsamic Reduction, Extra Virgin Olive Oil
- Seasonal Grilled Vegetables** | Extra Virgin olive Oil, Balsamic Glaze
- Local Beets** | Coach Farm's Goat Cheese, Citrus
- Watermelon and Feta Salad** | Mint
- German Potato Salad**
- Carolina Cole Slaw**

### ENTRÉES

*Please Select Four*

- Angus Beef and Impossible Burgers** | Lettuce, Sliced Tomato, Bermuda Onion, Deli Pickles, Cheeses, Mustard, Mayo and Ketchup
- All-Beef Hot Dogs** | Sauerkraut, Relish, Chopped Onion, Mustard Trio
- Grilled Sliced Sirloin** | Horseradish Cream
- Herb Grilled Chicken Breast** | BBQ
- Skewered Marinated and Grilled Jumbo Shrimp** | Herb Butter
- Baby Back Ribs** | Housemade BBQ Sauce
- Grilled Salmon** | Dill Sauce
- Corn on the Cob**

### ACCOMPANIMENTS

- Baked Potato Bar** | Sour Cream, Scallions, Cheddar, Bacon and Whipped Butter

### DESSERT

*Please Select Three:*

- Iced Watermelon Wedges
- Assorted Homemade Cookies and Brownies
- Warm Bread Pudding | Vanilla Sauce
- Chocolate Pudding
- Strawberry Shortcake
- Apple Cobbler
- Strawberry Tarragon Tart
- Peach and Blackberry Crisp | Vanilla Ice Cream

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## **LOBSTER BAKE | 140**

**Chef's Garden Salad** | Mixed Greens, Tomato, Cucumber, Red Onion, Radish, Assorted Dressings  
**Iceberg Wedge** | Grape Tomato, Smoked Bacon, Crumbled Blue Cheese, Champagne Vinaigrette and Roquefort Dressings  
**Chilled Seafood Display** | Jumbo Shrimp, Oysters and Clams on the Half Shell, Cocktail and Mignonette, Lemon  
**New England Clam Chowder**  
**Creamy Housemade Coleslaw**

### **SERVED IN CHAFING DISH**

**Butter Poached Maine Lobster** (1-1/4 Lb) | Clarified Butter  
**Clams & Mussels** | White Wine Garlic Sauce  
**Baked Potato Bar** | Sour Cream, Scallions, Cheddar, Bacon and Whipped Butter  
**Grilled Corn on The Cobb**

### **ON THE GRILL**

**Herb Grilled Chicken Breast**  
**Grilled Flank Steak**

### **ACCOMPANIMENTS**

**Potato Buns** | Whipped Butter

### **DESSERT**

**Warm Fruit Crisp** | Vanilla Ice Cream  
**Cupcakes, Cookies, and Brownies**  
**Watermelon and Seasonal Fruit Salad**

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## **FAMILY STYLE DINNERS**

*Requires a Minimum of 20 Guests. Maximum 80 Guests. Includes Artisan Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Specialty Black and Herbal Teas, Iced Tea, Assorted Soft Drinks*

### **SUNDAY SUPPER | 100**

*Served Family Style*

#### **FIRST COURSE**

*Select Two*

Caesar Salad | Romaine Hearts, Focaccia Croutons, Shaved Reggiano, White Anchovy Vinaigrette  
Bruschetta  
Fried Calamari | Marinara, Lemon Caper Aioli  
Caprese | Buffalo Mozzarella, Beefsteak Tomatoes, Basil, Balsamic Glaze

#### **SECOND COURSE**

*Select Three*

Lemon Chicken Picatta | Artichokes and Roasted Peppers  
Grilled Tuscan Steak | Garlic, Lemon, & Herbs  
Meatballs and Sausage in "Sunday Gravy"  
Frutta Di Mare | Clams, Mussels, Shrimp and Scallops | Add 8  
Branzino | Lemon Caper Olive Oil Caponata  
Eggplant Rollatini | Mozzarella, Marinara, Ricotta (V)  
Penne a la Vodka | Pancetta  
Vegan Mushroom Risotto

#### **ACCOMPANIMENTS**

Marinated and Grilled Seasonal Vegetables  
Assorted Artisanal Breads | Herb Olive Oil

#### **THIRD COURSE**

Tiramisu  
Amaretto Cheesecake  
Assorted Italian Pastries and Cookies

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## **CHOP HOUSE | 115**

*Served Family Style or Buffet*

### **FIRST COURSE**

*Select Two*

- Chophouse Salad | Iceberg and Mixed Greens, Tomato, Cucumber, Carrot, Red Onion, Blue Cheese, Bacon, Red Wine Vinaigrette
- Caesar Salad | Romaine Hearts, Focaccia Croutons, Shaved Reggiano, White Anchovy Vinaigrette
- Tomato and Mozzarella Stack
- Citrus Poached Chilled Jumbo Shrimp
- Thick Slab Smoked Steakhouse Bacon

### **SECOND COURSE**

*Select Three*

- Grilled NY Strip | Herb Fries, Mushroom and Onion Ragout
- Filet Mignon | Red Wine Demi | Add 8
- Bone-in Pork Chop | Grilled Apples, Cider Reduction
- Grilled Salmon | Red Wine Butter Sauce
- Garlic & Herb Roasted Chicken | Chicken Jus
- Herb Crusted Lambchops | Mint Chutney | Add 10
- Stuffed Portobello | Seasonal Vegetable Filling, Balsamic Reduction (VE, V)
- Cheese Tortellini | Pesto, Peas and Sundried Tomato

### **ACCOMPANIMENTS**

- Smashed Red Bliss Potato
- Sautéed Spinach and Charred Asparagus

### **THIRD COURSE**

*Select Three*

- NY Cheesecake | Berry Coulis
- Banana Cream Pie
- Apple Pie | Whipped Cream
- Chocolate Mousse Cake | Raspberry Coulis
- Flourless Chocolate Ganache Cake (GF)
- Seasonal Fruit Platter

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## **TEX-MEX MESA | 88**

### **FIRST COURSE**

Freshly Made Guacamole | House Made Tortilla Crisps  
Shrimp and Bay Scallop Ceviche | Lime, Serrano Chiles, Onion  
Southwest Wedge Salad | Oaxaca Cheese, Pickled Onion, Heirloom Tomato, Roasted Poblano-Avocado-Lime  
Vinaigrette

### **SECOND COURSE**

Skirt Steak Fajitas | Warm Flour and Corn Tortillas  
Spinach, Black Bean and Queso Fresco Enchiladas | Red Mole Sauce  
Chicken | Tomatillo  
Mahi Mahi | Escabeche

### **ACCOMPANIMENTS**

Veracruzana Elotes “Grilled Street Corn”  
Black Beans and Rice

### **THIRD COURSE**

*Select Three*  
Flan de Café  
Mango-Lime Cheesecake  
Churros | Mexican Chocolate and Honey  
Très Leches Cake  
Seasonal Fruit Sa

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## **DESSERT TABLES**

### **SUNDAE BAR | 19**

*Requires an Server Attendant | 100*

Waffle or Chocolate Dipped Waffle Cones

**Select Three Ice Cream** | Chocolate, Strawberry, Vanilla Bean, Cookies n Cream, Lemon Sorbet, Mint Chocolate Chip

**Toppings** | Hot Fudge, Caramel, Whipped Cream, Broken Cookies, Toasted Walnuts, Cherries, Sprinkles, Crushed Candy Bars, Fresh Berries

### **THE TARRYTOWN HOUSE ESTATE DESSERT TABLE | 30**

*Please Select Six*

Fresh Fruit Crisp, New York Cheesecake

Orange Ricotta Cheesecake

Chocolate Ganache Cake

Key Lime Pie

Lemon Cheesecake Torte

Flourless Chocolate Cake

White Chocolate Macadamia

Chocolate Chip Cookies

Strawberry Shortcake

Tiramisu

Sliced Melon and Berries

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## ODDS & ENDS

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One-Hour Evening Stations, 20 Person Minimum

### **SWEET & SAVORY BITES | 30**

Flavored Popcorns, Warm Pretzel Sticks, House Made Potato Chips  
Mini-Cupcakes, Spiced Nuts, Mini-Cheesecakes, Chocolate Dipped Strawberries

### **HARVEST MOON | 30**

This One Hour Event Can Be Scheduled Any Time of Evening Up to 11pm  
Toasted S'mores Sticks, Chocolate Truffles, Candied Nuts, Biscotti  
April through September | Flavored Iced Teas, Lemonades and Iced Coffees  
October through March | Hot Chocolate & Flavored Coffees

### **TO NOSH | 30**

*Select Three*

**Signature Buffalo Wings** | Celery Sticks, Carrots and Blue Cheese  
**Beef Sliders** | Farmhouse Cheddar, Tomato, Pickle, Brioche Bun  
**Nashville Fried Chicken** | Lemony Slaw  
**Nachos and Salsa Basket** | Home Made Salsa & Guacamole  
**Warm Bavarian Pretzels** | Yellow and Stone Ground Mustard  
**French Fries** | Ketchup  
**Onion Rings** | Ranch  
**Mozzarella Sticks** | Marinara Sauce

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## BEER, WINE, SPIRITS

Bartender Fees | \$200 per Bartender per Hour  
 Staffing | One Bar Required for Every 50 Guests  
 Cashier Fees | Flat \$150 per Cashier up to Five Hours

|                     | Premium Tier I   | Premium Tier II                                  | Super Premium                                    |
|---------------------|--|--|--|
| <b>Vodka</b>        | Tito's   | Ketel One  | Grey Goose                                       |
| <b>Rum</b>          | Bacardi  | Bacardi, Captain Morgan                          | Bacardi, Captain Morgan                          |
| <b>Gin</b>          | Beefeater  | Bombay   | Bombay Sapphire                                  |
| <b>Scotch</b>       | Dewar's  | Dewar's, Johnnie Red                             | Dewars, Johnnie Black                            |
| <b>Canadian</b>     | Seagram's VO   | Canadian Club                                    | Crown Royal                                      |
| <b>Whiskey</b>      | Jim Beam, Wild Turkey  | Jack Daniels, Makers Mark                        | Jack Daniels, Woodford Reserve                   |
| <b>Tequila</b>      | Sauza Gold   | Milagro Silver                                   | Patron Silver                                    |
| <b>Liqueurs</b>     |  | Southern Comfort, Kahlua, Aperol                 | Southern Comfort, Kahlua, Aperol                 |
| <b>Domestic</b>     | Budweiser, Bud Light, Coors Light                            | Budweiser, Bud Light, Coors Light, Lagunitas IPA | Bud Light, Coors Light, Sam Adams, Lagunitas IPA |
| <b>Imported</b>     | Heineken, Corona   | Heineken, Corona                                 | Heineken, Corona, Stella Artois                  |
| <b>Hard Seltzer</b> | White Claw   |  |  |
| <b>Wine</b>         | Silver Gate Cabernet, Pinot Noir Chardonnay, Sauvignon Blanc |  | Sean Minor Varietals                             |

### PACKAGE BARS

*Priced per person per hour | Includes Bartender and Setup Fee | After Dinner Cordials Not Included*

|                    | BW&S  | Tier 1 | Tier 2 | Super Premium |
|--------------------|-------|--------|--------|---------------|
| <b>New Pricing</b> |       |        |        |               |
| 1/2 Hour           | \$ 24 | \$ 30  | \$ 34  | \$ 37         |
| 1 Hour             | \$ 30 | \$ 38  | \$ 44  | \$ 48         |
| 2 Hour             | \$ 39 | \$ 47  | \$ 53  | \$ 58         |
| 3 Hour             | \$ 48 | \$ 56  | \$ 62  | \$ 68         |
| 4 Hour             | \$ 55 | \$ 63  | \$ 68  | \$ 74         |
| 5 Hour             | \$ 60 | \$ 70  | \$ 74  | \$ 80         |

| <b>CONSUMPTION BARS</b>   | <b>CASH BARS</b>  |
|---|---|
| <p style="text-align: center;"><i>Priced per Drink</i></p> <p style="text-align: center;"><i>Bartender Fees Apply</i></p> <p style="text-align: center;">\$450 Set-Up Fee</p> <p style="text-align: center;">Tier 1 Cocktails   13</p> <p style="text-align: center;">Tier 2 Cocktails   16</p> <p style="text-align: center;">Super Premium Cocktails   20</p> <p style="text-align: center;">Domestic Beer   9</p> <p style="text-align: center;">Imported Beer   11</p> <p style="text-align: center;">House Wine   13</p> <p style="text-align: center;">Spring Water   5</p> <p style="text-align: center;">After Dinner Drinks   22</p> | <p style="text-align: center;"><i>Priced per Drink   Inclusive of Tax</i></p> <p style="text-align: center;"><i>Bartender and Cashier Fees Apply</i></p> <p style="text-align: center;">\$450 Set-Up Fee</p> <p style="text-align: center;">Tier 1 Cocktails   14</p> <p style="text-align: center;">Tier 2 Cocktails   18</p> <p style="text-align: center;">Super Premium Cocktails   22</p> <p style="text-align: center;">Domestic Beer   10</p> <p style="text-align: center;">Imported Beer   12</p> <p style="text-align: center;">House Wine   14</p> <p style="text-align: center;">Spring Water   6</p> <p style="text-align: center;">After Dinner Drinks   24</p> |

*A service charge of 12% of the total Food & Beverage revenue will be added, which will be provided to waitstaff employees, service employees and/or service bartenders. An administration fee of 13% of the total Food & Beverage revenue and applicable taxes will be added. This administration fee is retained by the hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.*