BREAKFAST

BREAKFAST BUFFETS

Continental Breakfast | 26
Minimum of 15 guests
Local and Seasonally Inspired Fruit
Selection of Bakery Items to Include:
Muffins, Croissants, Danishes
Assorted Miniature Bagels
Selection Of Chilled Juices To Include:
Orange, Cranberry, Apple & Grapefruit
Iced Water
Coffee, Decaffeinated Coffee & Tazo Tea

Executive Breakfast | 28
Minimum of 15 guests
Local and Seasonally Inspired Fruit
Selection of Bakery Items to Include:
Muffins, Croissants, Danishes
Assorted Miniature Bagels
Individual Plain And Fruit Yogurts
Selection of Chilled Juices to Include:
Orange, Cranberry, Apple & Grapefruit
Iced Water
Coffee, Decaffeinated Coffee & Tazo Tea

American Breakfast | 30
Minimum of 20 guests | Attendant Required
Local and Seasonally Inspired Fruit
Selection of Bakery Items to Include:
Muffins, Croissants, Danishes
Assorted Miniature Bagels
Fluffy Scrambled Eggs
Smoked Bacon
Turkey Sausage
Home Fries
Selection of Chilled Juices to Include:
Orange, Cranberry, Apple & Grapefruit
Iced Water
Coffee, Decaffeinated Coffee & Tazo Tea

BY THE DOZEN

Assorted Mini Bagels | 36
with Butter, Preserves and Cream Cheese

Assorted Mini Muffins | 36
with Butter, Preserves and Cream Cheese

Assorted Mini Danishes | 36
with Butter, Preserves and Cream Cheese

Whole Fruit | 25
Select (1): Oranges, Bananas, Clementine or Apples

ENHANCEMENTS

Omelet Station | 12
Minimum of 25 guests | Chef Attendant Required
Egg and Egg Whites
Select (2): Ham, Turkey Bacon, Chicken Apple Sausage or Pork Bacon
Mix-Ins to Include: Mushrooms, Tomatoes, Onions, Bell Pepper, Spinach, Scallions, Cheddar, Feta & Swiss

NY Bagel Breakfast | 12
Smoked Scottish Salmon
Everything and Plain Bagels
Sliced Tomatoes, Red Onions, Capers
with Whipped Regular, Scallion, Vegetable and Low-Fat Cream Cheeses

Homemade Individual 3” Quiche | 8
Avoiding Gluten: Frittata ✨
Select (1): Lorraine, Broccoli & Cheddar or Spinach & Artichoke

Irish Steel Cut Oatmeal | 8 🍒
Select (1): Soy Milk or Almond Milk
Mix-Ins to Include: Raisins, Brown Sugar, Toasted Almonds, Candied Pecans, Honey

Yogurt Station | 8
Bowls of Greek Yogurt or Homemade Vegan Yogurt
Mix-Ins to Include: Dried Cranberries, Toasted Almonds, House-Made Granola, Candied Pecans

Sliced Fruit Platter | 9
BREAK PACKAGES

The Traditional Break | 22
Fruit and Yogurt Parfait
Banana Bread
Cookies in Jars
Coffee, Decaffeinated Coffee & Tazo Tea

Summer Break | 22
Soft Pretzels Served in Warmer
with Cheddar Dip & Spicy Mustard
Plain & Caramel Popcorn
Assorted Petite Cupcakes
Assorted Candies to Include:
Gummy Bears, M&M’s, Starburst,
Mini Hershey Bars, Reese’s Peanut Butter Cups
Lemonade & Ice Tea in Lucite Containers

Chef’s Garden Break | 22
Fresh Crudité to Include:
Carrots, Celery, Cherry Tomatoes, Broccoli
Cauliflower Florets
Hummus in Individual Containers
Grilled Vegetables
Beet Dip
Tahini Dip
Baba Ganoush
Tapenade
Pita Chips & Tri Colored Tortilla Chips
Smoked Almonds & Banana Chips
Cucumber & Lemon Infused Water

New York Break | 22
Selection of Upstate New York Apples
Local Aged Cheddar Cheese & Crackers
Classic New York Black & White Cookies
Mulberry Street Cannoli
Warm Honey Roasted Nuts
Lemonade with Sliced Strawberries & Mint

ENHANCEMENTS

Assorted David’s Cookie Tray | 5
Brownie and Blondie Tray | 5
Flourless Brownies | 8

Select (2):
Watercress with Deviled Eggs
Smoked Salmon and Cream Cheese
Smoked Turkey with Cranberry Spread
Cucumber and Boursin Cheese

Sliced Fruit Platter | 9
Individual Greek Yogurt | 6
Assorted Flavors

Assorted Yogurt Loaves | 4
Select (1):
Lemon
Marble
Banana
Cranberry Nut
Espresso
Crumb
**Sandwiches**

**Sandwich Lunch Tote 'To Go' | 31**
- David’s Chocolate Chip Cookie
- Whole Apple
- Individual Bag of Chips
- Bottle of Water

**Select (1) Salad:**
- Mixed Green Salad with Lemon Vinaigrette
- Greek Orzo Salad
- Quinoa Salad

**Select (4) Sandwiches:**
- Grilled Chicken, Gruyere, Bacon, Tomato, Lettuce and Garlic Aioli on Ciabatta
- Grilled Halal Chicken, Sliced Avocado and Tomato on Brioche Roll
- Smoked Ham, Muenster Cheese, Baby Spinach, Roasted Peppers and Honey Mustard in a Wrap
- Roasted Turkey Breast, Monterrey Jack Cheese and Cranberry Spread on a Multigrain Pocket
- Sliced Petit Filet of Beef, Horseradish Mayonnaise, Arugula and Tomato on Onion Baguette
- Shrimp Salad in a Pita Pocket
- Sliced Asian Pork Loin, Sweet Spiced Chili Sauce and Asian Slaw on Kaiser Roll
- Grilled Portobello, Roasted Pepper, Mesclun Greens and Red Onion in a Wrap
- Grilled Eggplant, Roasted Peppers, Caramelized Onions and Olive Tapenade in a Wrap

**Gourmet Sandwich Buffet | 51**
- Mixed Green Salad
- Cucumbers, Cherry Tomatoes, Shaved Carrots, Lemon Vinaigrette
- Greek Orzo Salad
- Quinoa Salad
- Pickles & Olives
- Individual Bags of Chips
- Assorted Miniature Cupcakes
- Rich Fudge Brownies
SALADS

Create-Your-Own Salads | 51
Minimum of 25 Guests | Chef Attendant Required

Created to Order and Served in Individual Bowls
Rustic Bread, Butter, Olive Oil & White Bean Spread
Sliced Fruit & Petit Fours
Infused Water with Lemons and Berries

Select (2) Greens:
- Baby Spinach
- Organic Spring Mix
- Chopped Tuscan Kale
- House Mix
  (Arugula, Green Leaf, Romaine and Radicchio)

Select (8) Toppings:
- Roasted Quinoa
- Walnuts
- Shredded Cheddar
- Feta Cheese
- Crumbled Blue Cheese
- Sliced Cucumbers
- Grape Tomatoes
- Shredded Carrots
- Grilled Vegetables
- Red Onions
- Olives
- Roasted Sweet Potatoes
- Local Chopped Apples
- Raisins
- Dried Cranberries
- Orange Segments
- Croutons
- Avocado
- Bacon

Select (4) Proteins:
- Grilled Shrimp
- Grilled Chicken
- Chipotle Chicken
- Diced Turkey
- Diced Ham
- Crumbled Tuna
- Grilled Tofu
- Hard Boiled Eggs

Select (3) Dressings:
- French
- Homestyle Ranch
- Creamy Caesar
- Blue Cheese
- Balsamic Vinaigrette
- Olive Oil
- Red Wine Vinegar
- Italian
# Buffets

Minimum of 15 guests | Attendant Required

## Asian | 51
- Mandarin Orange Salad
- Bibb Lettuce, Bok Choy, Corn, Carrots, Cashews, Shiitake Mushrooms
- Chicken Teriyaki
- General Tso Shrimp
- Broccoli & Cashews
- Vegetable Fried Rice
- Almond Cookies

## Italian | 51
- Arugula, Endive & Radicchio Salad
  - Radish, Olive, Grape Tomato, Carrot, Cucumber
- Antipasto Board
- Sautéed Chicken Breast
  - Tomatoes, Capers & Basil
- Herb Crusted Salmon
- Pesto Pasta Primavera
- Broccoli Rabe
  - Sundried Tomatoes, Roasted Garlic
- Tiramisu

## Southwestern | 51
- Field Greens
- Pico de Gallo & Cilantro Lime Dressing
- Roast Mojo Bone-In Chicken
- Grilled Skirt Steak
  - Chimichurri Sauce
- Fajita Toppings
  - Pico de Gallo, Cheese, Jalapeno, Guacamole
- Vegetarian Poblano Stuffed Pepper
- Roasted Eggplant, Fire Roasted Tomato Sauce
- Cilantro Lime Rice
- Tres Leches Cake

## Mediterranean | 51
- Greek Salad
  - Romaine, Kalamata Olives, Feta Cheese
- Stuffed Grape Leaves
  - Boneless Hand Rolled Chicken
  - Roasted Garlic, Oregano, Lentils, Capers
- Seared Salmon
- Seafood Paella
- Vegetable Bake
  - Tomato, Roasted Cauliflower
- Spinach Polenta
- Baklava

## American | 51
- Wedge Salad
  - Blue Cheese, Bacon, Tomatoes
- Watermelon & Cucumber Salad
- Fried Buttermilk Chicken
- BBQ Pulled Pork
- Macaroni & Cheese
- Collard Greens
- Apple Pie

## Barbeque | 51
- Select (2) Salads
  - Coleslaw, Potato Salad, Mixed Green Salad, Pasta Salad
  - Angus Beef Sliders
  - Beyond Beef Burgers
  - Hebrew National Beef Hot Dogs
  - Traditional Toppings:
    - American Cheese, Lettuce, Tomato, Onions, Pickles, Ketchup, Mustard, Relish and Mayo
    - Baked Beans
    - Sliced Watermelon
    - Cookies and Brownies

## French | 51
- Country Salad
  - Beets, Goat Cheese, Walnuts
- Chicken Frangaise
- Cod Provencal
- Parsley Potatoes
- Haricot Verts Almandine
- Tarte Tatine

## Spanish | 51
- Mixed Baby Lettuce
- Chorizo Vinaigrette
- Iberico Ham & Manchego Cheese Board
- Roasted Chicken
- Romesco Sauce
- Spanish Mackerel
  - Capers, Tomato, Fennel Salsa
- Yellow Rice & Grilled Onions
- Blistered Padrón Peppers
- Flan

## Barbeque Enhancements

- Add Grilled Chicken | 5
- Add Roasted Corn on the Cob | 2
- Add Bone-In Barbeque Chicken | 7
- Add Vegan Baked Beans | 2
- Add Pulled Barbeque Chicken | 5
- Add Baked Potato with Toppings | 3
- Add Pulled Pork | 5
- Add Sausages and Peppers | 5
BLUE MENU
Minimum of 25 guests | Attendant Required

Enjoy a curated menu of local and sustainable dishes and give back to our community. A portion of your bill ($5 per person) will be donated to benefit Columbia Community Service—plus Columbia | Event Management will match with an additional $5 donation for each of your guests.

Blue Buffet | 60
Roasted Apple & White Cheddar Tart
Hearty Greens, Maple Balsamic Glaze
Hudson River Fruit Apples / Milton, NY; Cabot Creamery Cheddar / Rochester, VT; Catskill Provisions
Butternut Squash Mulligatawny Soup
Lancaster Farm / Lancaster County, PA
Penne Pasta
Fresh Basil Pesto & Topped with a Caprese Salad
New York Ravioli and Pasta Company / New Hyde Park, NY

Choice of Two (2) Entrees:
Grilled Murray’s Boneless Chicken
Tarragon Lemon
Murray’s Chicken / South Fallsburg, NY
Farm-Raised Trout Sautéed
Spinach & Fennel
North Carolina Trout
Roasted Pork
Sautéed Fresh Apple & Cranberry
Pennsylvania Pork

Baked Sweet Potatoes
Scott Farms / Lucama, NC
Local Roasted Root Vegetables
Hepworth Farms/Milton, NY
SUSTAINABLE MENU 🍃

Minimum of 25 guests | Attendant Required

Inspired by work with the Earth Institute, Columbia | Event Management is excited to offer the following sustainable menu items. This menu has been curated to feature only local fare and is frequently updated so it reflects the most sustainable dishes we can provide.

**Sustainable Living Buffet | 51**

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Heirloom Tomato &amp; Burrata Salad</td>
<td>Basil Pesto and Grilled Ciabatta</td>
</tr>
<tr>
<td>Watermelon and Cucumber Gazpacho</td>
<td>Pickled Mustard Seed and Crumbled Feta</td>
</tr>
<tr>
<td>Maple Soy Glazed Tofu</td>
<td>Kimchi, Toasted Sesame Seeds, Daikon Radish, Jasmine Rice</td>
</tr>
<tr>
<td>Coconut Chickpea Curry</td>
<td>Cauliflower &amp; Black Rice</td>
</tr>
<tr>
<td>Vegan Chocolate Mousse</td>
<td>Fresh Raspberries and Cocoa Powder</td>
</tr>
<tr>
<td>Pomegranate &amp; Grapefruit Salad</td>
<td></td>
</tr>
</tbody>
</table>

**Sustainable Living Plated Dinner | 85**

Choose (1) Appetizer, (1) Entrée, & (1) Dessert:

**Appetizer:**

- **Wedge Salad**
  
  Heirloom Cherry Tomatoes, Hard Boiled Eggs, Chives, Red Onion, Bacon (opt)

- **Grilled Peaches & Arugula Salad**
  
  Blackberries, Crumbled Goat Cheese, Balsamic Vinegar Dressing

- **Butternut Squash Risotto**
  
  Sage

**Entrée:**

- **Line Caught Halibut**
  
  Pea Puree, Shimeji Mushrooms, Beurre Blanc

- **Pan Roasted Atlantic Cod**
  
  Roasted Cauliflower, Brussel Sprout Leaves

- **King Oyster Mushrooms**
  
  Pea Puree, Soy Flour Bacon Bits, Forbidden Rice

**Dessert:**

- **Chocolate Mousse** *(Vegan)*
  
  Raspberries

- **Seasonal Fruit Tart**

**Sustainable Living Passed Hors D’Oeuvres**

Available as part of the 1 & 2 Hour Passed Hors D’Oeuvres Menu

- **Jackfruit Cake**
  
  Apple Chutney

- **Sundried Tomato & Basil Cake**
  
  Pesto Cream

- **Stuffed Cremini Mushroom Cap**
  
  Spinach Hummus

- **Fresh Bruschetta on French Baguette**

**Sustainable Living Reception Station | 23**

- **Piquante Peppers Salad**
  
  Caramelized Onions & Green Tomatoes

- **Wild Cod Tikka Masala**
  
  Naan Bread

- **Pa-Fried Sesame & Roast Garlic Tofu**
  
  Buffalo Cauliflower

- **Miso Creamy Polenta**
  
  Roasted Vegetables
PLATED MENU

Attendant Required

Pre-Set Two Course Plated Lunch | 51
Includes (1) Entrée and (1) Dessert
Served with Rolls and Butter

Three Course Plated Dinner | 85
Includes (1) Appetizer, (1) Entrée and (1) Dessert
Served with Rolls and Butter
Coffee, Decaffeinated Coffee & Tazo Tea

APPETIZERS

Baby Lettuce
Baby Beets, Blue Cheese, Roasted Walnuts, White Balsamic Vinaigrette

Caesar
Parmigiana Reggiano Cheese, Herb Croutons

Tuscan Kale
Roasted Delicata Squash, Goat Cheese, Dried Cranberries, Candied Walnuts

Quinoa Salad
Sweet Potato, Brussels Sprouts & Apples

Burrata
Oven Roasted Tomatoes, Olives, Basil

Roasted Beet Salad
Whipped Goat Cheese, Toasted Hazelnuts

Lobster & Grapefruit Salad
Crisp Greens, Citrus Vinaigrette

Shrimp & Grits
Andouille Sausage, Cajun Shrimp

Seared Scallops
Fried Capers, Basil Oil, Saffron Cauliflower Mousseline

Jumbo Lump Crab Cake
Cilantro-Lime Aioli, Celeriac Slaw

Butternut Squash Ravioli
Lite Sage Sauce

Butternut Squash Risotto
Duck Prosciutto, Sage

Short Rib Ragout
Potato Gnocchi, Parmesan Cheese

Crisp Pork Belly
Hot Pepper, Mustard Seed Relish, Lime, Coriander Gremolata

Butternut Squash Soup
Lobster Bisque
Minestrone Soup
ENTREES

Pan Seared Scottish Salmon
Roasted Cauliflower, Brussels Sprout Leaf, Romesco Sauce

Sautéed Halibut Filet
Peas, Shimeji, Beurre Blanc
$15 per Person Additional

Branzino Grenobloise
Capers, Lemon, Parsley, Cauliflower Puree, Wilted Spinach
$25 per Person Additional

Red Snapper Livornese
Tomatoes, Capers, Olives, Broccoli Rabe
$25 per Person Additional

Filet Mignon
Baby Vegetables, Mashed Potatoes, Truffle Sauce

Grass Fed Beef Striploin
1942 Blue Cheese, Potato Croquettes, Young Spinach Sauce Perigourdine
$10 per Person Additional

Seared Double Lamb Chop
Roasted Fingerling Potatoes, Spaghetti Squash Timbale with Ratatouille
$10 per Person Additional

Red Wine Braised Short Rib
Parsnip Puree, Persillade

Angus Beef Tenderloin
Charred Asparagus, Horseradish Pommes Puree, Cognac-Peppercorn Cream

Seared Double Lamb Chop
Roasted Fingerling Potatoes, Spaghetti Squash Timbale with Ratatouille
$10 per Person Additional

Red Velvet Cake
Chocolate Ganache Tart
Raspberries, Créme Chantilly

Carrot Cake
Cream Cheese Filling

New York Cheesecake
Death By Chocolate Cake
Tiramisu

Vanilla Panna Cotta
Fresh Strawberries, Sweet Balsamic Reduction

Organic Breast of Chicken ‘Grand Mere’
Smoked Bacon, Whipped Potatoes, Shiitake, Leeks, Green Bean Provençal

Red Berry Shortcake
Chocolate Mousse Cake
Vegan Chocolate Mousse

Crispy Tofu
Maple-Soy Glaze, Daikon Radish, Kimchi, Steamed Jasmine Rice

DESSERTS

Seasonal Fruit Tart
Raspberry Coulis, Vanilla Crème Anglaise

Apple Tart
Almond Paste, Cinnamon, Puff Pastry

Pumpkin Crème Brûlée

Chocolate Terrine
RECEPTION STATIONS

Bruschetta | 9
Artichoke & Goat Cheese
Traditional Roma Tomato
Olive Tapenade
Toasted Bread and Crostini

Domestic Cheese Platter | 15
Wisconsin Yellow Cheddar, Maytag Blue Cheese,
Monterey Jack, Herbed Goat Cheese

Imported Cheese Platter | 25
Parmigiano Reggiano, Gorgonzola,
Aged Yellow Cheddar, Triple Cream Brie

Imported and Domestic Cheese Platter | 20
Crudité and Dips | 8
Select (2) Dips:
Blue Cheese, Ranch, Hummus, Pesto Aioli, Dill Yogurt,
Roasted Shallot Aioli

Assorted Sushi Rolls | 18
Assorted Sushi Platter | 19

Mezze | 19
Traditional Hummus, Baba Ghanoush, Tzatziki Sauce
Stuffed Grape Leaves
Mediterranean Seafood Salad
Pita Bread

Antipasti | 23
Di Parma Prosciutto, Soppresata, Hot Capicola
Imported Provolone, Parmigiano Reggiano, Bocconcini
Hot Peppers Stuffed with Blue Cheese
Marinated Artichoke Hearts and Marinated Olives
Roasted Yellow and Red Peppers and Roasted Eggplant
Artisanal Breads

Tapas | 27
Serrano Ham & Manchego Cheese
Roasted Red Peppers, Olives, Red Pepper Flakes
Duck Breast Confit
Smoked Dried Chorizo, Stuffed Olives, Blue Cheese
Seafood Ceviche
Avocado & Plantain Chips
Honey Spiced Dried Beef, Pate, Cippolini Onions, Balsamic Vinegar
White Anchovy
Terra Chips, Yucca Chips and Crostini
CHEF ATTENDED STATIONS
Minimum of 100 Guests | Attendant Required
Served with Silver Dollar Rolls

Pasta Station | 22
(2) Chef Attendants Required
Select (2):
Penne Marinara
Roasted Cauliflower
Penne alla Vodka
Peas and Onions
Bowtie Pasta
Sautéed Garden Vegetables, Garlic, Olive Oil, Fresh Basil
Tri Color Tortellini & Sundried Tomato Cream Sauce
Tri Color Tortellini & Pesto Sauce
Rigatoni
Brussels Sprouts, Garlic and Onions
Avoiding Gluten: Ravioli with Pomodoro Sauce
Add Grilled Chicken | 8
Add Grilled Shrimp | 8
Add Smoked Chicken | 8

Sports Bar Station | 22
Spicy Chicken Wings
Blue Cheese, Celery & Carrot Sticks
Cheddar Jalapeno Poppers
Mozzarella Sticks
Marsala Sauce
Pigs in a Blanket
Spicy Brown Mustard

Sushi Station | 28
Assorted Sushi and Sashimi Rolls

Carving Station | 31
(2) Chef Attendants Required
Tenderloin of Beef
Horseradish Cream
Rack of Lamb
Mint Gastrique
Roasted Turkey Breast
Cranberry-Orange Chutney
Roasted Salmon
Dilled Crème Fraiche
Roasted Tuna
Ginger Wasabi Sauce

Asian Station | 26
(3) Chef Attendants Required
Thai Vegetable Summer Rolls
Sweet Chili Dipping Sauce
Asian Chicken Salad in a Sesame Cone
Kung Pao Chicken in Lettuce Leaf Cup
Seared Ahi Tuna in Lettuce Leaf Cup
Spicy Cashews, Crispy Rice Noodles, Napa Cabbage Slaw, Ginger Dressing & wasabi Sauce
Assorted Pan-Seared Pork, Chicken and Vegetable Dumplings
Soy Sauce, Siracha and Hot Mustard

Ice Cream Sundae Bar | 16
Chocolate, Vanilla and Strawberry Ice Cream
Sprinkles, Chocolate Sauce and Whipped Cream

Umbrella Ice Cream Cart | 4
Novelty Ice Cream Bars and Ice Cream Cups
PASSED RECEPTIONS

Minimum 25 Guests | Attendant Required

One Hour | 30
Each Additional Hour | 15
Choose Eight (8):

Cold Hors D ’Oeuvres

- Beef Carpaccio on Ficelle
  - Truffle Salt, Arugula
- Curried Chicken Salad on Edible Spoon
  - Dates
- Herbed White Bean Spread on Rice Cracker
  - Roasted Garlic
- Jumbo Shrimp
  - Cocktail Sauce
- Maryland Crabmeat Salad in Cucumber Square
  - Shredded Coconut
- Mini Lobster Roll
- Roasted Red Beet Hummus on Endive Leaf
- Roasted Tomato Bruschetta
- Salmon Mousse in Phyllo Cup
  - Chives
- Chicken Curry in Tart Shell
  - Horseradish Cream
- Seared Beef Filet on Crostini
  - Horseradish Cream
- Smoked Salmon Rosette
  - Crème Fraîche, Dill
- Tuna Tartar in Sesame Cone
  - Wasabi Mayonnaise
- Eggplant Caponata on Artichoke Heart

Hot Hors D ’Oeuvres

- Angus Beef Burger Slider
- Mini Falafel
- Lump Crab Cake
  - Spicy Remoulade
- Mini Beef Wellington
- Mini Quiche
  - Lorraine, Spinach
  - Asparagus or Sun-Dried Tomato
- New Zealand Baby Lamb Chop
  - Mustard, Shallot Breadcrumbs
- Pigs in a Blanket
  - Spicy Brown Mustard
- Short Rib Slider
- Grilled Shrimp
- Moroccan Spiced Lamb Meatball
  - Feta Cheese
- Spanakopita
- Steak Au Poivre Skewer
  - Brandy Sauce
- Truffle Scented Grilled Cheese
- Vegetable Samosa
## Beverages

<table>
<thead>
<tr>
<th>Service</th>
<th>Charge</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Half Beverage Service</td>
<td>11</td>
<td>Up to 4 Hours</td>
</tr>
<tr>
<td>All Day Beverage Service</td>
<td>18</td>
<td>Up to 8 Hours</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Attendant Required</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Coffee, Decaffeinated Coffee and Tazo Tea</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Assorted Juices, Soft Drinks and Water</td>
</tr>
<tr>
<td>Canned Water</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Sparkling Water</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>Assorted Juice</td>
<td>3</td>
<td>Orange, Cranberry, Apple or Grapefruit</td>
</tr>
<tr>
<td>Soft Drink</td>
<td>3</td>
<td>Coke, Diet Coke, Sprite, Ginger Ale</td>
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</tbody>
</table>

## Bar Options

<table>
<thead>
<tr>
<th>Option</th>
<th>Charge</th>
<th>Description</th>
</tr>
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<tbody>
<tr>
<td>Premium Bar Service</td>
<td>26</td>
<td>First Hour Top Shelf Liquors with Full Fruit Garnishes</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Assorted Domestic and Imported Beers</td>
</tr>
<tr>
<td></td>
<td></td>
<td>House Red, White &amp; Sparkling Wine</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Soft Drinks, Tonic, and Seltzer</td>
</tr>
<tr>
<td>Each Additional Hour</td>
<td>13</td>
<td>Or any part thereof</td>
</tr>
</tbody>
</table>

All Alcohol Requests must be submitted no later than 15 days prior to events outside of Lerner Hall.

## By the Gallon

<table>
<thead>
<tr>
<th>Item</th>
<th>Charge</th>
<th>Description</th>
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<tbody>
<tr>
<td>Regular Coffee</td>
<td>57</td>
<td>Serves 16 Guests</td>
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<tr>
<td></td>
<td></td>
<td>Milk, Cream, Sugar &amp; Sweeteners</td>
</tr>
<tr>
<td>Decaf Coffee</td>
<td>57</td>
<td>Serves 16 Guests</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Milk, Cream, Sugar &amp; Sweeteners</td>
</tr>
<tr>
<td>Assorted Teas</td>
<td>57</td>
<td>Serves 16 Guests</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Milk, Honey, Lemon, Sugar &amp; Sweeteners</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>57</td>
<td>Serves 16 Guests</td>
</tr>
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## Beer on Consumption:

<table>
<thead>
<tr>
<th>Item</th>
<th>Charge</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mixed Drink</td>
<td>10</td>
<td></td>
</tr>
<tr>
<td>House Sparkling Wine</td>
<td>33</td>
<td></td>
</tr>
<tr>
<td>House Red and White Wine</td>
<td>33</td>
<td></td>
</tr>
<tr>
<td>Imported Bottled Beer</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>Domestic Bottled Beer</td>
<td>7</td>
<td></td>
</tr>
<tr>
<td>Martinelli’s Sparkling Cider</td>
<td>8</td>
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</tr>
<tr>
<td>Sparkling Water</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>Water</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Assorted Juice</td>
<td>3</td>
<td>Orange, Apple, Cranberry and Grapefruit</td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>3</td>
<td>Coke, Diet Coke, Sprite, Ginger Ale</td>
</tr>
</tbody>
</table>

## By the Gallon

<table>
<thead>
<tr>
<th>Item</th>
<th>Charge</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apple Cider</td>
<td>57</td>
<td>Serves 16 Guests</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Select: Hot or Cold</td>
</tr>
<tr>
<td>Iced Tea</td>
<td>57</td>
<td>Serves 60 Guests</td>
</tr>
<tr>
<td>Lemonade</td>
<td>57</td>
<td>5 Gallons, Serves 60 Guests</td>
</tr>
<tr>
<td>Iced Water</td>
<td>35</td>
<td>5 Gallons, Serves 60 Guests</td>
</tr>
<tr>
<td>Fruit Infused Iced Water</td>
<td>46</td>
<td>5 Gallons, Serves 60 Guests</td>
</tr>
</tbody>
</table>
INFORMATION

WAITSTAFF | 42 per hour
Minimum of six hours

BARTENDER | 42 per hour
Minimum of six hours

SANITATION | 42 per hour
Required for all events with china service

MENU

All Prices are Per Person unless otherwise noted.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

Dietary Icons:

- Vegetarian
- Gluten-Free
- Vegan
- Sustainable

All events require either disposable or china service.

Disposable orders require a Green Fee of $1.00 per person.

China Service orders in Lerner Hall are $3.00 per person.

China Service orders outside of Lerner Hall require a rental fee based on your event needs.
Your Five (5) Hour Wedding Includes:
One Hour Cocktail Reception with Butler Passed Sparkling Water & Champagne
Four Hour Dinner Dance with Sommelier’s Selection of Wines
Five Hour Open Bar with Premium Brand Liquors
Custom Wedding Cake by Ron Ben Israel with your Choice of Design & Filling
Coffee, Tea & Decaffeinated Coffee Service
House Linens in White, Ivory, Navy or Columbia Blue
China, Flatware & Glassware

Stations $200
Cocktail Hour
with Eight Passed Hors D’Oeuvres
Stations Dinner
with Four Receptions Stations

Buffet $210
Cocktail Hour
with Eight (8) Passed Hors D’Oeuvres & One Cocktail Station
Buffet Dinner
with Customized Dinner Buffet

Plated $220
Cocktail Hour
with Eight Passed Hors D’Oeuvres & One Cocktail Station
Plated Dinner
with Appetizer, Entrée & Silent Vegetarian Entrée

Duet Plated $230
Cocktail Hour
with Eight Passed Hors D’Oeuvres & One Cocktail Station
Plated Dinner
with Appetizer, Duet Entrée & Silent Vegetarian Entrée

All Prices are subject to NY Sales Tax
<table>
<thead>
<tr>
<th>Passed Hors D ’Oeuvres</th>
</tr>
</thead>
</table>

### Cold

- Beef Carpaccio on Ficelle
  - Truffle Salt, Arugula
- Curried Chicken Salad on Edible Spoon
  - Dates
- Herbed White Bean Spread on Rice Cracker
  - Roasted Garlic
- Jumbo Shrimp
  - Cocktail Sauce
- Maryland Crabmeat Salad in Cucumber Square
- Mini Lobster Roll
- Roasted Red Beet Hummus on Endive Leaf
- Roasted Tomato Bruschetta
- Salmon Mousse in Phyllo Cup
  - Chives
- Chicken Curry in Tart Shell
  - Shredded Coconut
- Seared Beef Filet on Crostini
  - Horseradish Cream
- Smoked Salmon Rosette
  - Crème Fraiche, Dill
- Tuna Tartar in Sesame Cone
  - Wasabi Mayonnaise
- Eggplant Caponata on Artichoke Heart

### Hot

- Angus Beef Burger Slider
- Mini Falafel
- Lump Crab Cake
  - Spicy Remoulade
- Mini Beef Wellington
- Mini Quiche
  - Lorraine, Spinach Asparagus or Sun-Dried Tomato
- New Zealand Baby Lamb Chop
  - Mustard, Shallot Breadcrumbs
- Pigs in a Blanket
  - Spicy Brown Mustard
- Short Rib Slider
- Grilled Shrimp
- Moroccan Spiced Lamb Meatball
  - Feta Cheese
- Spanakopita
- Steak Au Poivre Skewer
  - Brandy Sauce
- Truffle Scented Grilled Cheese
- Vegetable Samosa
Stations

Cheese & Crudité
- American and European Cheese
- Breadsticks, Crackers, Flat Bread & French Bread
- Fresh Vegetables with Hummus & Salsa
- Grilled Seasonal Vegetables

Dim Sum
- with Scallion Soy Sauce, Hot Mustard, Sriracha, Sweet Chili Sauce
- Choice of: Steamed or Crispy
  - Chicken Lemongrass Pot Sticker
  - Vegetable Dumpling
  - Shrimp Spring Roll
  - Pork Dumplings
  - Vegetable Thai Summer Roll

Antipasto Station
- Salami, Prosciutto, Soppressata
- Tuscan Olives & Artichokes
- Heirloom Carrots & Spicy French Lentils
- Breadsticks & French Bread

Moroccan Station
- Chicken Tagine
- Chickpea Stew
- Moroccan Meatballs
- Moroccan Couscous
- Shirazi Salad
- Falafels
- Pita & Zaatar Breads
- Tahini Dip

Seafood Station
- with Hollandaise, Chipotle Remoulade, Béarnaise & Smoked Chili
- Choice of Four (4) Items:
  - Ahi Tuna
  - Seaweed Salad
  - Salmon Rillettes
  - Truffle Scented Toast Points
  - Blackened Snapper
  - Cajun Corn
  - Oysters Rockefeller
  - Poached Salmon on Baby Spinach
  - Pistachio Crusted Cod
  - Celeriac Slaw & Olives

Chef Attended Stations

Pasta
- Choice of Two (2) Pastas:
  - Cavatelli, Capellini, Gnocchi, Farfalle
  - Pappardelle, Mushroom Ravioli

- Choice of Two (2) Sauces:
  - Marinara, Chicken Bolognese, Lobster Cream,
  - Pesto Cream, Roast Garlic & Oil, Mushroom Ragout

Small Plate Station
- Choice of Three (3) Plates:
  - Martini Steak Diane
  - London Broil, Sautéed Spinach, Mushrooms, Whipped Mashed Potatoes,
  - Crispy Onions, Cognac Shallot Sauce
  - Balsamic Infused Short Rib
  - Caramelized Cippolini Onions, Cranberries
  - Charred Boneless Citrus Glazed Cornish Hen
  - Teardrop Tomato Confit, Braised Baby Fennel
  - Hoisin Glazed Duck Leg Confit
  - Braised Red Cabbage, Scallions
  - Broccolini Salad
  - Red Onions, Green Tomatoes, Black Garlic, Olive Confit

Risotto
- Corn Risotto Cakes
- Tomato Chutney
- Farro Risotto
- Rock Shrimp, Shaved Pecorino
- Smoked Duck Risotto
- English Peas, Parmesan
- Pancetta Risotto
- Swiss Chard, Smoked Tomato, Fontina

Carving Station
- Choice of Two (2):
  - Glazed Balsamic Grilled Turkey
  - Cranberry Sauce & Turkey Jus

- Whole Roasted Strip Loin
  - Port Wine Sauce

- Rack of Lamb
  - Mignonette Sauce

- Filet of Beef
  - Béarnaise Sauce

- Cedar Plank Salmon
  - Hoisin Smoked Chili Sauce
<table>
<thead>
<tr>
<th>Appetizers</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Baby Lettuce</strong></td>
</tr>
<tr>
<td>Baby Beets, Blue Cheese, Roasted Walnuts, White Balsamic Vinaigrette</td>
</tr>
<tr>
<td><strong>Caesar</strong></td>
</tr>
<tr>
<td>Parmigiana Reggiano Cheese, Herb Croutons</td>
</tr>
<tr>
<td><strong>Tuscan Kale</strong></td>
</tr>
<tr>
<td>Roasted Delicata Squash, Goat Cheese, Dried Cranberries, Candied Walnuts</td>
</tr>
<tr>
<td><strong>Quinoa Salad</strong></td>
</tr>
<tr>
<td>Sweet Potato, Brussels Sprouts, Apples</td>
</tr>
<tr>
<td><strong>Burrata</strong></td>
</tr>
<tr>
<td>Oven Roasted Tomatoes, Olives, Basil</td>
</tr>
<tr>
<td><strong>Tuna Tartare</strong></td>
</tr>
<tr>
<td>Sweet Soy Wasabi, Avocado, Cucumber, Taro Root</td>
</tr>
<tr>
<td><strong>Roasted Beet Salad</strong></td>
</tr>
<tr>
<td>Whipped Goat Cheese, Toasted Hazelnuts</td>
</tr>
<tr>
<td><strong>Lobster &amp; Grapefruit Salad</strong></td>
</tr>
<tr>
<td>Crisp Greens, Citrus Vinaigrette</td>
</tr>
<tr>
<td><strong>Shrimp &amp; Grits</strong></td>
</tr>
<tr>
<td>Andouille Sausage, Cajun Shrimp</td>
</tr>
<tr>
<td><strong>Seared Scallops</strong></td>
</tr>
<tr>
<td>Fried Capers, Basil Oil, Saffron Cauliflower Mousseline</td>
</tr>
<tr>
<td><strong>Jumbo Lump Crab Cake</strong></td>
</tr>
<tr>
<td>Cilantro-Lime Aioli, Celeriac Slaw</td>
</tr>
<tr>
<td><strong>Butternut Squash Ravioli</strong></td>
</tr>
<tr>
<td>Lite Sage Sauce</td>
</tr>
<tr>
<td><strong>Butternut Squash Risotto</strong></td>
</tr>
<tr>
<td>Duck Prosciutto, Sage</td>
</tr>
<tr>
<td><strong>Short Rib Ragout</strong></td>
</tr>
<tr>
<td>Potato Gnocchi, Parmesan Cheese</td>
</tr>
<tr>
<td><strong>Crisp Pork Belly</strong></td>
</tr>
<tr>
<td>Hot Pepper, Mustard Seed Relish, Lime, Coriander Gremolata</td>
</tr>
</tbody>
</table>
Entrees

Pan Seared Scottish Salmon
Roasted Cauliflower, Brussels Sprout Leaf, Romesco Sauce

Sautéed Halibut Filet
Peas, Shimeji Mushrooms, Beurre Blanc

Branzino Grenobloise
Capers, Lemon, Parsley, Cauliflower Puree, Wilted Spinach

Red Snapper Livornese
Tomatoes, Capers, Olives, Broccoli Rabe
$25 per Person Additional

Filet Mignon
Baby Vegetables, Mashed Potatoes, Truffle Sauce

Red Wine Braised Short Rib
Parsnip Puree, Persillade Sauce

Angus Beef Tenderloin
Charred Asparagus, Horseradish Pommes Puree, Cognac-Peppercorn Cream

Grass Fed Beef Striploin
1942 Blue Cheese, Potato Croquettes, Young Spinach, Sauce Perigourdine

Seared Double Lamb Chop
Roasted Fingerling Potatoes, Spaghetti Squash Timbale, Ratatouille
$10 per Person Additional

Organic Breast of Chicken ‘Grand Mere’
Smoked Bacon, Whipped Potatoes, Shitake Mushrooms, Leeks, Green Bean Provencal

Maple Sage Glazed Chicken
Maitake Mushroom, Sweet Potato Puree, Sweet Stem Cauliflower

Red Lentil Dal
Basmati Rice

Coconut Chickpea Curry
Basmati Rice

Creamy Polenta
Wild Mushrooms

Crispy Tofu
Maple-Soy Glaze, Daikon Radish, Kimchi, Steamed Jasmine Rice