

MITZVAH PACKAGES

OPEN BAR PACKAGES – 2 HOUR MINIMUM

- \$16.50pp/ph = Water, Soda, Juices
- \$20.00pp/ph = House Beer, Wine & Champagne
- \$22.50pp/ph = House Liquors, Beer, Wine & Champagne
- \$27.50pp/ph = Standard Liquors, B, W & Champagne
- \$32.50pp/ph = Premium Liquors, B, W & Champagne
- *Excludes aged liquors & super premiums
- **Shots & Specialty Cocktails not included in open bar

ADULTS

- 5 CHOICES OF HORS D'OEUVRES** – *butlered during cocktail hour*
- ADULT DINNER STATION** – *select 4 items*
- PREMIUM DESSERTS** – *4 shared selections butlered for 1 hour*
- **\$170 per adult**

KIDS

- 4 KID FRIENDLY HORS D'OEUVRE** - *butlered during cocktail hour*
- KIDS DINNER STATION** – *select 4 items*
- PREMIUM DESSERTS** – *4 shared selections butlered for 1 hour*
- **\$100 per kid**

A/V PACKAGE

- Includes giant LED screen, 5 flat screen TVs, state of the art sound & lighting, technicians & production manager. **\$2k**
- *additional premium production available upon request*

VENUE RENTAL

- 1-149 guests = \$10k
- 150-174 guests = \$5k
- 175-199 guests = \$2k
- 200+ = waived
- Includes all bar staff, catering servers, catering captain, bussers, doorman, security guards, event manager, coat check, tables, chairs & dinnerware.

ADDITIONAL FEES

- *Food & beverage package subject to NY State tax (8.875%) & 20% administration fee.
- **A/V package & room rental fee subject to NY State tax (8.875%).

ADULT PASSED HORS D' OEUVRES – (CHOOSE 5)

GARDEN

- Truffled Potato Croquette - white truffle, aioli (vegetarian & nut free)
- Arancini – saffron, green peas, mozzarella (vegetarian & nut free)
- Mac & Cheese Croquette – provolone, mozzarella, parmesan (vegetarian & nut free)
- Veggie Spring Rolls – sweet chili sauce and chives (vegetarian, vegan & nut free)
- Truffled Deviled Egg – caviar, chives (gluten & nut free)
- Caprese – heirloom tomatoes, burrata cheese, basil (vegetarian, gluten & nut free)
- Watermelon Feta – blistered shishito peppers (vegetarian, vegan, gluten & nut free)
- Cheese Tacos - fried cheese, roasted poblano peppers & queso fresco (vegetarian & nut free)

LAND

- Filet Mignon – horseradish, micro wasabi, crostini (nut free)
- Hard Shell Mini Taco (Beef or Chicken) - sour cream, lettuce, pico de gallo, cheddar (gluten & nut free)
- California Mini Sandwich – grilled chicken, avocado puree, swiss, bacon (nut free)
- Classic Beef Slider – cheddar, ketchup, caramelized onion, pickle (nut free)
- Chicken Lollipop – asian bbq sauce, toasted sesame seeds (nut free)
- Steak Tartare – crostini, capers, cornichon (nut free)
- Birria Tacos - seared beef short rib & mango habanero sauce (gluten & nut free)

SEA

- Maine Lobster – tarragon lemon sauce, butter crostini (nut free)
- Smoked Salmon Canapé – avocado, seven grain crouton (nut free)
- Moroccan Glazed Shrimp – pomegranate glaze (gluten & nut free)
- Fluke Ceviche – aji, avocado, peruvian corn, lime, red onion (gluten & nut free)
- Rock Shrimp Popcorn – sweet & spicy sauce (nut free)
- Tuna Tartare - corn tostada, spicy peanut salsa macha & avocado (gluten free)
- Grilled Octopus Bite - roasted poblano peppers & tulum sauce (gluten & nut free)
- Shrimp & Crispy Polenta - skewer (nut free)

ADULT DINNER STATIONS

(SELECT 1 SALAD)

- APPLE & POMEGRANATE – endive, toasted walnuts, aged balsamic
- AVOCADO CAESAR – lacinato kale, parmesan cheese croutons, caesar dressing
- HEIRLOOM TOMATO – burrata cheese, basil, sherry vinegar
- WATERMELON & FETA – shishito peppers, arugula

(SELECT 1 PASTA)

ORECCHIETTE BOLOGNAISE – *fresh herbs, pecorino*

RICOTTA RAVIOLI – *chanterelle mushrooms, green peas, asparagus butter, sage.*

PENNE ALFREDO – *parmesan, asiago*

(SELECT 2 MAINS)

ROASTED COD – *asparagus, yukon gold potatoes, romanesco sauce*

TUNA – *black pepper crust, arugula, heirloom tomato, olives, potatoes*

NY STRIP – *truffle fries, truffle aioli, parmesan, bordelaise sauce*

PERUVIAN CHICKEN – *aji sauce, sweet plantains*

ROASTED CHICKEN – *wild mushrooms, golden potatoes*

CAULIFLOWER RIB EYE – *Romanesco sauce, endive, apple, pomegranate, arugala*

KIDS PASSED HORS 'D OEUVRES

(ALL ITEMS INCLUDED)

COUNTRY STYLE CHICKEN TENDERS – *Dijon honey mustard dipping sauce*

EMPANADA – *(choose 1) cheese, beef or vegetable*

PIGS N' BLANKETS – *classic mustard dip*

BEEF TACO BITES – *corn shell, sour cream, lettuce, pico de gallo, cheddar*

KIDS DINNER STATION

(SELECT 4)

CLASSIC MAC N CHEESE – *3 cheese, breadcrumbs*

GRILLED CHESSE – *4 cheese, roasted tomatoes, fresh sourdough*

NY STYLE PIZZA – *classic cheese*

CHICKEN PARMESAN – *marinara sauce, mozzarella*

FRIED CHICKEN SLIDER – *tomatoes, pickles, house made mayo*

CHEESEBURGER SLIDER – *american cheese, ketchup, onions, pickles*

IMPOSSIBLE SLIDER – *cheddar, special sauce, pickles, onions*

CRISPY FRENCH FRIES IN A CONE

BEER BATTERED ONION RINGS – *marinara dipping sauce*

DESSERTS

(SELECT 4 TO BE SERVED TO ALL GUESTS)

Tiramisu – *lady finger, mascarpone mousse (nut free)*

Chocolate Mousse Tart – *cold cream (nut free)*

Dipped Strawberries – dark chocolate (*vegan, gluten & nut free*)
Opera Cake – butter cream, coffee sponge cake (*nut free*)
Cheesecake Lollipop Duo – strawberry, chocolate (*nut free*)
Donut Holes – strawberry cream, old fashion cinnamon (*nut free*)
Marbled Chocolate Cheesecake – brownie, raspberry compote (*nut free*)
Sticky Bun – frosting, cinnamon (*nut free*)
Cupcake Selection – chocolate, passion fruit (*nut free*)
Fresh Fruit Tartlet – vanilla pastry cream (*nut free*)
Artisanal Macaroon Trio – snickers, mint oreo, peanut butter & jelly
Pistachio Crunch – sponge cake, dark chocolate (*gluten free*)
Cookies & Brownies – homemade oven fresh (*nut free*)
Chocolate Truffle – avocado cream, honey (*nut free*)
Vanilla Flan – authentic Mexican style (*nut free*)
Strawberry Shortbread – fresh strawberry consommé (*nut free*)