

HK HALL WEDDING & BANQUET RECEPTION PACKAGES

PREMIUM SEATED DINNER

5 Choices of Hor D'Oeuvres – *butlered during cocktail hour*

1 Choice of Cocktail Station – *open for 1 hour (\$25pp/per extra station)*

Seated Plated Dinner – *select 1 salad, 2 mains, 2 desserts*

****\$170 per person**

STANDARD SEATED DINNER

3 Choices of Hor D'Oeuvres – *butlered during cocktail hour*

Seated Plated Dinner – *select 1 salad, 2 mains, 2 desserts*

****\$120 per person**

OR

PREMIUM DINNER STATIONS

5 Choices of Hor D'Oeuvres – *butlered during cocktail hour*

1 Choice of Cocktail Station – *open for 1 hour (\$25pp/per extra station)*

Premium Dinner Stations – *select 4 stations (\$25pp/per extra station)*

Premium Desserts – *5 selections butlered for 1 hour (\$15pp/per item extra)*

****\$150 per person**

STANDARD DINNER STATIONS

3 Premium Hor D'Oeuvres – *butlered during cocktail hour*

Standard Dinner Stations – *select 3 stations (\$25pp/per extra station)*

Standard Desserts – *3 selections butlered for 1 hour (\$15pp/per item extra)*

****\$115 per person**

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 & Champ

\$32.50pp/ph = Premium Liquors, B, W & C

*Excludes aged liquors & super premiums

**Shots & Specialty Cocktails not included in open bar

SPECIALTY COCKTAIL 1ST HOUR OPEN BAR

\$25.00pp/ph = Pick 2 out of 4. Client can rename cocktail. Comes w/ table tent menus advertising cocktails.

COCKTAIL HOUR – HORS D' OEUVRES (SELECT 5-PREMIUM) (SELECT 3-STANDARD)

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)
- Mushroom Risotto Phyllo – arborio rice, mushrooms, black truffle oil
- Truffled Deviled Egg – caviar, chives (gluten & nut free)
- Caprese – heirloom tomatoes, burrata cheese, basil (vegetarian, gluten & nut free)
- Crispy Baby Artichokes – lemon aioli
- Watermelon Feta – blistered shishito peppers
- 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)

COCKTAIL HOUR STATIONS – (PREMIUM ONLY - CHOOSE 1)

PASTA

- Spaghetti Pomodoro - fresh heirloom tomato, basil, garlic, parmesan, mozzarella
- Penne alla Vodka - pink cream vodka sauce, prosciutto cotto, green peas, arugula
- Fusilli Primavera - asparagus, green beans, heirloom cherry tomatoes, lemon ricotta
- Rigatoni Bolognese - beef ragu & wild mushrooms

Garganelli al Forno - baked pasta, spinach, mushrooms, ricotta, mozzarella
Orecchiette & Sausage - peppers, broccoli rabe, garlic, olive oil
Ricotta Ravioli - poppy seeds, parmesan, butter, sage
Cavatelli w/ Basil Pesto - green beans & sweet potatoes
Bucatini all'Amatriciana - pancetta, spicy tomato ragu, caramelized onions, pecorino romano

SLIDERS

Chicken Parmesan - mozzarella, tomato sauce
Pulled Beef Short Rib - swiss cheese
Classic Beef - cheddar, special sauce, pickles, bacon onion jam
Sweet & Spicy Crispy Chicken - serrano aioli, lettuce
Cubanito - roasted pork, ham, swiss cheese & dijonaise
Banmi - pork belly, cucumber, daikon radish, carrots chipotle aioli
Grilled Chicken - lettuce, tomatoes, special sauce, red onion

TACOS

Grilled Chicken - avocado sauce, morita sauce, onion, cilantro
Birria - shredded beef short ribs, chihuahua cheese, habanero sauce, onions, cilantro
Fried Cheese - roasted poblano peppers rajas style, corn, queso fresco (*vegetarian*)
Crispy Shrimp - jicama, cucumber slaw, roasted tomatillo sauce
Wild Mushrooms - roasted guajillo marinate, pickled onion salad (*vegetarian*)
Al Pastor - rotisserie pork, roasted pineapple sauce, onions, cilantro
Carnitas - pork confit, habanero sauce, chicharrons, onions, cilantro

GUACAMOLE served w/ jicama, cucumbers, carrots, celery, tortilla chips

Classic – serrano pepper, limes, tomatoes, cilantro (*vegetarian, vegan, gluten & nut free*)
Fruit – pomegranate, apples, mango (*vegetarian, vegan, gluten & nut free*)
Humo – chipotle, corn, queso fresco served (*vegetarian, gluten & nut free*)

ARANCINI

Classic – mozzarella, provolone, swiss cheese (*vegetarian, nut free*)
Español – saffron, green peas (*vegetarian, nut free*)
Beef Short Rib - parmesan & asiago (*nut free*)

ARTESINAL CHARCUTERIE & CHEESES

mortadella, coppa, soppressata, prosciutto, taleggio, robiola, manchego, parmesan, served w/ toasted nuts, breads, & fresh seasonal fruits.

RAW BAR FOUNTAIN served w/ mignonette, dijonaise & cocktail sauce

Shrimp Cocktail

Chilled Maine Lobster

Oysters – seasonal east & west coast

Chilled Seafood Salad – squid, shrimp, mussels,

*\$35 up-charge per person/per hour

SEATED DINNER MENU

(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 2 Mains)

ROASTED COD – asparagus, yukon gold potatoes, romanesco sauce

SEA BASS – cauliflower chowder, spinach, haricover

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

RIB EYE – roasted fingerling potatoes, rosemary, thyme, sea salt

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

BRAISED SHORT RIBS – caramelized baby carrots, potato purée, bordelaise

ROASTED CHICKEN – wild mushrooms, golden potatoes

CHICKEN PARMESAN – mozzarella, tomato ragú, basil

PERUVIAN CHICKEN – aji sauce, sweet plantains

SHORT RIB CAVATELLI – ragú, green peas, ricotta sage

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

LOBSTER ARRABBIATA – garganelli pasta, chives

(Select 2 Desserts)

DARK CHOCOLATE CAKE – mousse, vanilla chantilly, fresh raspberries

TIRAMASU – lady finger, mascarpone mousse

CRÈME BRULEE – vanilla, seasonal fruit

FRESH TROPICAL FRUIT – cinnamon shortbread cookie

HOMEMADE DONUT DUO – strawberry cream, chocolate ganache (VEGAN)

DINNER STATIONS – (SELECT 4 PREMIUM) (SELECT 3 STANDARD)

(Salads)

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

(Pasta)

SHORT RIB CAVATELLI – ragú, green peas, ricotta sage

RICOTTA RAVIOLI – chanterelle mushrooms, green peas, asparagus butter, sage
LOBSTER ARRABBIATA – garganelli pasta, chives

(Sea)

ROASTED COD – asparagus, yukon gold potatoes, romanesco sauce

SEA BASS – cauliflower chowder, spinach, haricover

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

(Steak)

RIB EYE – roasted fingerling potatoes, rosemary, thyme, sea salt

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

BRAISED SHORT RIBS – caramelized baby carrots, potato purée, bordelaise

(Poultry)

ROASTED CHICKEN – wild mushrooms, golden potatoes

CHICKEN PARMESAN – mozzarella, tomato ragú, basil

PERUVIAN CHICKEN – aji sauce, sweet plantains

DINNER STATION DESSERTS – (SELECT 5-PREMIUM) (SELECT 3 STANDARD)

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)*

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%).
