
# COCKTAIL HOUR

**BUTLER PASSED HORS D’OEUVRES**

**(Pre-select 6)**

# COLD CANAPE

Whipped Ricotta Crostini Chili Avocado Spread, Rye Toast Striped Bass Crudo, Basil, Citrus

Salmon Rillette, Cucumber, Crème Fraiche Beetroot Crudo, Goat Cheese, Pumpernickel Poached Shrimp, Pickled Shallots, Cucumber

Endive Leaf, Poached Raisins, Gorgonzola Dolce, Candied Walnuts

 Maine Lobster Roll, Brioche Bun / Add $6.00 per person

Oyster on the Half-Shell, Caviar / Add $5.00 per person Tuna Tartare, Puffed Rice / Add $3.50 per person

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# WARM CANAPE

Truffle Mac & Cheese

Chef’s Selection Arancini

Stewed Meatballs & Tomato Sugo Roasted Stuffed Mushrooms

Crispy Polenta, Roasted Pepper & Hazelnut “Romesco” Artisanal Spanakopita, Parsley & Yogurt Dipping Sauce Pork Belly Skewers, Pickled Watermelon, Mostarda Buttermilk Fried Chicken, Grain Mustard, Truffle

Zucchini & Saffron “Flatbread”, Marinated Feta Cheese

Cocktail Franks with Spicy Mustard

Grilled Lamb “Arrosticini”/ Add $6.00 per person

Bacon Wrapped Scallop /Add $6.00 per person Ribeye Slider, Horseradish Aioli / Add $5.00 per person

Baltimore Crab Cake, Oyster Cracker / Add $7.00 per person

# CHARCUTERIE TABLE

Selection of Local and Imported Cured Meats and Cheeses, Marinated Olives, Stone Ground Mustard, Bread Varieties, Grissini, House Pickled Vegetables, Preserves and Spiced Nuts

# Hors d’oeuvres & Charcuterie Table $50.00++ per person / Hors d’oeuvres Only $36.00++ per person

***An additional hour may be added on at 50% of the cost.***

**All prices are subject to 25% Service Charge and 8.375% Peekskill, New York Sales Tax.**

**Please see explanation on Page 3**

# ~CHEF TABLE ENHANCEMENTS~

**MEDITERRANEAN TABLE**

Oregano and Parsley Tossed Mozzarella, Roasted Peppers, Cucumber Salad, Hummus, Chickpea Salad, Marinated Feta, Dolmades, Paprika Dusted Pita Bread, Crostini

$19.00 per person

# SEAFOOD TABLE

Chilled Poached Shrimp, Lemon, Cocktail Sauce, Fresh East Coast Oysters, Mignonette, Seafood Tartare, Oyster Crackers

$34.00 per person

# SEAFOOD ADDITIONS

Poached Lobster Tail $MP per person Cracked Stone Crab Claw (Seasonal) – $MP per person

Selection of Blue and Snow Crab Claws $12.00 per person

# GRAINS & GREENS TABLE

Chef’s Assortment of Three Grains & Lettuce Varieties, Fresh Herbs, Assortment of Nuts,

Dried Fruit & Cheeses, Buttermilk Avocado Dressing, Lemon Vinaigrette, Croutons

$20.00 per person

# PASTA TABLES

**Includes Selection of Fresh Breads and Garlic Crostini, 14-month parmesan, Toasted Chili Oil,**

**Arugula Salad, Shaved Fennel, Parmesan and Lemon (Choose Two)**

Rigatoni – Cherry Tomato, Fresh Basil Orecchiette – Fennel Sausage, Broccoli Rabe Cavatelli – Basil Pesto and Pine Nuts

$27.00 per person

# CARVING TABLES

**1 Chef per (50) Guests @ $200.00 per Chef**

# ROSEMARY SMOKED SALT CURED RIBEYE

Marinated Peppers, Brioche, Horseradish Crème Fraîche,

Scissor Sliced Cabbage Slaw, Aleppo Sesame Spread, Rosemary Garlic Butter

$30.00 per person

# ROASTED WHOLE CHICKEN

3-Day Marinade Heritage Chicken, Fontina Polenta, Emmer Salad, Parsley Puree, Roasted Root Vegetables

$23.00 per person

# PISTACHIO CRUSTED LAMB LOIN

Cumin Scented Yogurt, Mint

& Cucumber Salad, Fregola Salad

$32.00 per person

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**Tax and Service Charge: All Charges are subject to a taxable Service Charge of 25% as well as combined State and Local tax of 8.375%.**

**This Service Charge is not a gratuity and does not represent a tip nor does it serve as a gratuity for any wait staff employees, service employees, or service bartenders.**

 **Please note that State and Local Taxes are subject to change and that the prevailing tax rates will apply when the event occurs.**