



THE
Williamsburg
Hotel

Catering
&
Event Menus



BREAKFAST MENU

Continental Breakfast

- \$40 | per person

Assorted mini pastries, greek yogurt, granola & mixed berries with cultured butter, clover honey and housemade preserves

Hot Breakfast Buffet

- \$55 | per person

Assorted mini pastries, greek yogurt, granola & mixed berries with cultured butter, clover honey and housemade preserves

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Scrambled eggs - **or** - Baked frittata with choice of cheese

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Hardwood smoked bacon - **or** - Chicken apple sausage

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Rosemary roasted potatoes

Supplements

- Priced per person

\$10 | Smoked Salmon | tomato, onion, caper, cream cheese

\$5 | Bagels | plain, sliced, with toaster service

\$5 | Market Greens | baby lettuces, lemon vinaigrette

\$8 | Avocado Toast | smashed avocado, sourdough

\$3 | Extras | roasted mushrooms, spinach, bacon or cheese





BRUNCH MENU

Two Courses | \$60

Plated | \$6 per person additionally

Assorted mini pastries, greek yogurt, granola & mixed berries with cultured butter, clover honey and housemade preserves

Starters For The Table (choice of one)

Smashed Avocado | multigrain bread, radish, sea salt

Burrata | baby arugula, tomato, basil, balsamic redux

Tahini Hummus | za'atar dusted naan, olives

Mains To Share (choice of two)

Mixed Greens **-or-** Caesar Salad | with grilled chicken

Bucatini Carbonara | imported pasta tossed with bacon, egg, parmesan & cracked black pepper

French Toast | thick-cut challah, condensed coconut, banana, berries, pure maple syrup

Sweet Pea Risotto | mascarpone, grana padano, spring pea tendrils

Frittata | vermont cheddar & bacon **-or-** spinach & mushroom, petite salad

P.E.I. Mussels | shallot, garlic, white wine, butter, herbs, warm baguette

Maitake Parmesan | organic hen of the woods mushroom, cashew-almond ricotta, pomodoro, pignoli





BEVERAGE PACKAGES BREAKFAST & BRUNCH

Brunch Drink Package

- \$25 | per person, per hour

Bloody Mary/Mimosa/Bellini | No Substitutions

Non-Alcoholic Drink Package

- \$10 | per person, per hour

Drip Coffee/Tea/Iced Water

Beverage Packages

- Priced per guest, per hour

\$10 | Afficionado Coffee & Bellocq Tea

\$15 | Afficionado Coffee, Bellocq Tea & Fruit Juices

\$22 | Mimosa, Bellini & Bloody Mary

\$15 | Single Bottomless Beverage Selection

\$50 | All Day Beverage Station

8 Hours of Service-Coffee, Tea, Soft Drinks





FAMILY STYLE LUNCH MENU

\$60 per person

\$10 extra for plated

Appetizer (choice of one)

- **Caesar Salad** | Garlic croutons, grana padano cheese, classic caesar dressing
- **House Salad** | Seasonal mixed greens, raw vegetables
- **Shredded Kale Salad** | Roasted butternut squash, chickpeas, tahini dressing
- **Israeli Salad** | Tri-color cherry tomatoes, hothouse cucumber, micro-herbs
- **Mozzarella & Honey Roasted Plums** | Basil, honey, balsamic reduction

Mains (choice of two)

- **Bucatini Pasta** | Creamy garlic sauce
- **Carbonara** | Prosciutto, cracked black pepper, grana padano
- **Risotto** | Grand Padano cheese
- **Grilled Salmon** | Beurre blanc sauce
- **Grilled Airline Chicken Breast** | Chicken jus
- **Bavette Steak** | chimichurri sauce

Dessert (choice of one)

- **Assorted Cookies**
- **Vanilla Cheesecake** | Blueberry compote, mint **+\$5**
- **Chocolate Mousse** | Raspberry puree, strawberries (vegan, gluten-free) **+\$5**



Side Dishes (choice of two)

- House smoked eggplant, roasted garlic, olive oil
- Roasted artichoke hearts, parsley, lemon, butter
- Wild mushroom fricasee, pearl onions
- Roasted fennel, olive, orange reduction, dill
- Roasted baby carrots, cumin, tahini sauce
- Rosemary roasted potatoes, lemon-sumac mayo
- Mashed potatoes
- Braised leeks
- Roasted seasonal vegetables



WORKING LUNCH MENU

\$50 per person

Artisanal Sandwiches (choice of three)

48 hr. Notice is Required

The Droopy | Roast beef, arugula, crispy onions, horseradish mayo

Italian Combo | Mortadella, salami, mozz, swiss, pecorino, arugula, onion, olive spread, mayo

Vegetalian Combo | Butternut squash, mozz, swiss, pecorino, arugula, red onion, hoagie spread, mayo (Veg)

American Combo | Turkey breast, heritage ham, American cheese, coleslaw, pickles, come-back sauce

Turkey | Turkey breast, bread + butter pickles, arugula, onion, mayo, red wine vinaigrette

Tuna Berry | Tuna salad, horseradish mayo, cranberry sauce, romaine

Ham + Cheese | Heritage ham, cheddar, bibb lettuce, pickle dijonnaise

Uncle Chucky | Roasted cauliflower, ajvar, pickled fennel, onion, arugula, sumac vinaigrette (vegan)

Served with Mixed Green Salad **-or-** Caesar Salad

Choice of dressing: (choice of two)

Ranch, Balsamic, Vinaigrette, Caesar

Assortment of Chips

Chocolate Chip Cookies





BREAKS & SHARE PLATTERS

Coffee Break

- \$30 | per person

Coffee Crumb Cake, Seasonal Biscotti, Assorted Pastries, Coffee, Iced Tea

Sweet Tooth Break

- \$20 | per person

Assorted Candies

Guacamole & Chips

- \$145 | for 10-12 persons

Hand-smashed avocado, pico de gallo

Tahini Hummus

- \$135 | for 10-12 persons

Za'tar dusted naan, smoked paprika, olives

Crudités

- \$155 | for 10-12 persons

Raw farmstand vegetables, tzatziki, buttermilk ranch

Smoked Salmon Platter

- \$95 | 1/2 side of lox with 1/2 dozen sliced bagels & 1 lb. of cream cheese
- \$175 | full side of lox with one dozen sliced bagels & 2 lb. of cream cheese

Samaki lox, sliced tomato, red onion & capers





HORS D'OEUVRES MENU

\$45 per person, per hour

Choice of six

Vegetarian

- Tomato, basil, ricotta, crostini
- Caramel onions, roasted mushrooms, gruyere cheese, tartlets
- Persian cucumber, hummus, kalamata olives, dill
- Truffle risotto arancini, pomodoro sauce
- Potato tartlet, crème fraiche
- Roasted tri-color cauliflower, coconut curry sauce
- Brie & apple, fig jam toast
- Gazpacho shoots, apple blossoms

Seafood

- Tuna tataki, scallions, ponzu
- Mini crab cakes, chipotle aioli
- Salmon tartare, rice crackers
- Mini lobster roll, crème fraiche, filo shell
- Shrimp tempura, sweet & sour sauce
- Lobster bisque shoots

Meat

- Duck liver mousse, fig jam, toasted brioche
- Foie gras rillettes, Dijon mustard, cornichons
- Honey glaze dates wrapped in bacon
- Classic steak tartare, French baguette
- Homemade merguez sausage, labneh, mint
- Fried chicken dumpling, ponzu





GRAZING TABLES

Mediterranean (Vegetarian)

- \$65 | per person

Assorted dips (hummus, baba ghanoush, labneh, muhammara), spanakopita (spinach & feta), Israeli salad, stuffed grape leaves, quinoa tabbouleh, assorted olives, roasted red peppers, grilled artichokes, house pickled vegetables, tahini, za'atar pita

French

- \$85 | per person

Duck liver mousse, duck rillettes, saucisson sec, pate de campagne, grainy dijon, cornichon, chevre in edible flowers, whole baked brie in puff pastry, quiche lorraine, haricot vert salad, leeks vinaigrette, radish, grapes, cultured butter, baguette

Italian

- \$75 | per person

Prosciutto, soppressata, bresaola, rosemary roasted pork loin, pickled cherry peppers with prosciutto & provolone, grilled artichokes, marinated mushrooms, grana padano, marinated bocconcini, assorted olives, focaccia, extra virgin olive oil

Southern American

- \$75 | per person

Country baked ham, pimento cheese, buttermilk biscuits, honey mustard, corn and black bean salad, coleslaw, crab cakes, whole baked brie with pecans and brown sugar, deviled eggs, sweet potato tots, mini chicken and waffles



Seafood

- \$115 | per person

King crab legs, steamed mussels, shrimp cocktail, oysters on the half shell, scallop crudo, salmon tartare, crab cakes, boiled crawfish (in season), corn on the cob, mignonette, cocktail sauce, sauce remoulade

Caviar Add On:

- 1 ounces salmon roe \$35
- 1 ounce paddlefish roe \$65
- 1 ounce pacific sturgeon roe \$95
- 1 ounce malossol ossetra roe \$155



GRAZING TABLES

Raw Bar

- \$65 | per person

Jonah crab claws, shrimp cocktail, oysters, clams, cocktail sauce, & sauce remoulade

Artisanal Cheese & Charcuterie

- \$45 | per plate

Prosciutto, bresaola, supressant, duck liver mousse, bûcheron chevre, grana padano, camembert, smoked moody blue, seedless grapes, roasted nuts, assorted olives

Carving Table

- \$65 | per person
- \$250 | per live station with chef

Meat (select one)

Prime rib roast

Leg of lamb

Whole roast pork loin

Whole roasted salmon

Sauce (select one)

Red wine au jus

Herbed butter

Béarnaise

Mint jelly





DINNER MENU

\$85 per person | Family style or buffet

\$95 per person | Plated

Guests menu selections to be provided before the event takes place

\$100 per person | Plated

Guests menu selections to be taken during the event

Appetizers (choice of one)

Served with dinner rolls & butter

- **North Fork Salad (gf, vegan)** | Baby lettuces, fennel, cucumber, radish, tomato, sherry vinaigrette
- **Chopped Caesar** | Romaine, garlic crouton, parmesan, anchovy
- **Classic Wedge (gf)** | Baby iceberg, smoked blue cheese, tomato, buttermilk ranch, Applewood bacon
- **Black Kale (gf)** | Green goddess, hemp seed hearts, shallot
- **Burrata (gf)** | Tomato, basil, baby arugula, balsamic redux
- **Maryland Crab cake** | Old bay, remoulade
- **Prosciutto Wrapped Asparagus (gf)** | Brown butter, mustard vinaigrette
- **Seared Diver Scallop (gf) (+)** | Sunchoke puree, baby arugula, endive

Mains (choice of two)

- **Roasted Salmon a la Plancha (gf)** | Sauce beurre blanc
- **Garlic Statler Chicken (gf)** | Roasted breast with drumette, lemon herb jus
- **Berkshire Pork (gf)** | Sliced loin roast, thyme-dijon demi
- **New York Striploin (gf)** | Red wine demi-glace
- **Beef Tenderloin (+)** | Peppercorn brandy cream
- **Maitake Parmesan (vegan, gf)** | Organic hen of the woods mushroom, cashew-almond ricotta, pine nut, pomodoro
- **Handcrafted Ravioli (vegetarian)** | Grana padano, brown butter, sage
- **Cauliflower Steak (vegan, gf)** | Roasted pepper romesco, crispy shallots



Sides (choice of two)

- Whipped potatoes
- Herb-roasted fingerlings
- Syracuse salt potatoes
- Truffle fries (+5)
- Jasmine rice pilaf
- Jumbo asparagus
- Baby rainbow carrots
- Seasonal vegetables
- Tri-color cauliflower
- Broccoli with garlic oil
- Roasted brussels sprouts
- Haricot vert amandine (nuts)
- Sautéed market greens
- Creamed spinach

Dessert (choice of one)

- **Vanilla Cheesecake** | Blueberry compote, mint
- **Chocolate Mousse** | Raspberry puree, strawberries (vegan, gluten-free)
- **Carrot Cake** | Cream cheese, carrot jelly, honey walnut (contains nuts)



OPEN BAR PACKAGES

Wine & Beer Open Bar

Selection of House Beer, Wine, Rosé & Sparkling Wine

- **One Hour** | \$30.00
- **Two Hours** | \$45.00
- **Three Hours** | \$65.00
- **Four Hours** | \$75.00

Premium Open Bar

Selection of Mid Shelf Liquor: Tito's Vodka, Ketel 1 Vodka, Tanqueray Gin, Spring 44 Gin, Jameson Irish Whiskey, Buffalo Trace Bourbon, Cazadores Blanco, Cazadores Reposado.

Beer, Wine, Rosé & Sparkling Wine

- **One Hour** | \$45.00
- **Two Hours** | \$60.00
- **Three Hours** | \$80.00
- **Four Hours** | \$90.00

Ultra Premium Open Bar

Selection of Top Shelf Liquor: Grey Goose Vodka, Gunpowder Irish Gin, Makers Mark, Bourbon Bulleit Rye, Macallan 12yr, Casamigos Blanco, Casamigos Reposado.

Beer, Wine, Rosé & Champagne, One Specialty Cocktail

- **One Hour** | \$60.00
- **Two Hours** | \$75.00
- **Three Hours** | \$95.00
- **Four Hours** | \$105.00





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CONTACT US!

EVENT INQUIRIES & REQUESTS

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Note:

Menu items are subject to change seasonally.

Prices are valid for the years 2022/2023.

Pricing does not include 25% administrative fee; 8.875% NY State Sales Tax.

