



THE WILLIAMSBURG HOTEL

*Catering &  
Event Menus*





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# *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

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

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

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

**\$60 | TWO COURSES**  
**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**

8 HOURS OF SERVICE-COFFEE, TEA, SOFT DRINKS

### **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

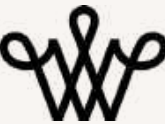
**\$10** | Afficionado Coffee & Bellocq Tea

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

**\$22** | Mimosa, Be llini & Bloody Mary

**\$15** | Single Bottomless Beverage Selection

**\$50** | All Day Beverage Station





# Family Style Lunch Menu

\$55 PER PERSON  
\$10 EXTRA FOR PLATED

SALAD  
(CHOICE OF ONE)

**Caesar Salad** | Garlic croutons, grana padano cheese, classic caesar dressing

**House Salad** | Seasonal mixed greens, raw vegetables

MAINS  
(CHOICE OF TWO)

**Bucatini Pasta** | Creamy garlic sauce

**Risotto** | Grand Padano cheese

**Grilled Salmon** | Seasonal vegetables, beurre blanc sauce

**Grilled Airline Chicken Breast** | Braised leeks, mash potato

DESSERT  
(CHOICE OF ONE)

**Vanilla Cheesecake** | Blueberry compote, mint

**Chocolate Mousse** | Raspberry puree, strawberries





# *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 dijonaise

**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 Iced Tea

**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 fraîche

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 fraîche, 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

**RAW BAR**

**\$65** | per person

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





**ARTISANAL CHEESE  
& CHARCUTERIE**

**\$45** | per plate

Prosciutto, bresaola, suppressant, duck  
liver mousse, bûcheron chevre, grana  
padano, camembert, smoked moody  
blue, seedless grapes, roasted nuts,  
assorted olives salad, leeks vinaigrette,  
radish, grapes, cultured butter,  
baguette

**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

**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





# 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





IX. DINNER MENU

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-glacé

**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

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)

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

Broccolini with garlic oil

Roasted brussels sprouts

Haricot vert amandine (nuts)

Sauteed market greens

Creamed spinach





# 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**











# *Contact Us!*

## *Event Inquiries & Requests*

**(718) 362-8100**

**EVENTS@THEWILLIAMSBURGHOTEL.COM**

**WWW.THEWILLIAMSBURGHOTEL.COM**

**96 WYTHE AVE BROOKLYN, NY 11249**

**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.**