



Cocktail Party

Private Members Lounge

Monday – Thursday

40 guest maximum

2-hour event

Grazing Table

Assortment to domestic and imported cheese, Farm to table vegetable crudité, seasonal fruit, marinated olives, mushrooms, artichoke hearts, Italian meats, assorted artisan breads, and crackers

Butler style Hors D'oeuvres

~ Select 4 ~

Mini Chicken Cordon Bleu

Coconut shrimp, Pineapple habanero sauce

Thai chicken satay, Spicy peanut sauce

Franks en croute, Grain mustard sauce

Mini beef empanada

Pork Dumplings, Scallion-soy dipping sauce

Mini crab cake, Remoulade

Sausage stuffed mushroom

Vegetable spring roll, Peking duck sauce

Mini beef slider

Braised beef, pickled onion tarte

Caprese satay

Mini pastrami Reuben

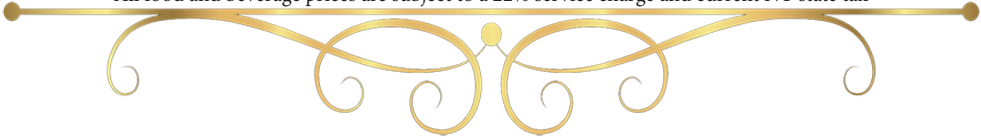
Guinness infused Bratwurst slider

Smoked salmon, whipped caper cream cheese on soft pumpernickel

Watermelon, mint, feta kebabs, balsamic glaze

Soft drinks, water, coffee, and tea included

All menus and items are subject to change based on product availability and current market price
All food and beverage prices are subject to a 22% service charge and current NY state tax





Enhancement

Carving Station ~ A la Carte

Prime Rib, Horseradish cream
Beef Tenderloin, Herb pan sauce
Spiral glazed baked Virginia Ham
Autumn stuffed Roasted Pork loin
Herb roasted turkey breast, Cranberry chutney

Beverage Options

Cash Bar
Tab Bar
Beer and Wine
Top-shelf Open Bar

All menus and items are subject to change based on product availability and current market price
All food and beverage prices are subject to a 22% service charge and current NY state tax

