whiskey neat
TOP-SHELF KITCHEN

# top-shelf catering

All pricing based on 3-hour events.
Tax + 20% service charge will be added
Credit card payments subject to additional fee.
Packages cannot be combined with any discounts.

ENDLESS BRUNCH $60 per person
unlimited dining with our endless DIY bellini bar
and our famous charcuterie table
Saturday 30 guest min, Sunday 40 guest min.

LUNCH PACKAGE $24 per person
any sandwich or taco

TWO-COURSE DINNER $44 per person
choice of soup or salad
choice of one entree out of three
select one side for table

THREE-COURSE DINNER $62 per person
choice of soup or salad
three shareable apps served family style
choice of one entree out of four
select one side for table

APPS & DRINKS PACKAGE $95 per person
choose four shareable apps
top-shelf open bar

## add-ons

CHARCUTERIE TABLE
included in brunch package;
upgrade any other event for $925

DESSERT PACKAGE
$10pp choice of 1 dessert for each person

BEER & WINE
add bottles & drafts to the experience;
$35 per person

TOP-SHELF OPEN BAR
$69 per person

soft drinks & coffee/tea included with all packages

Email **catering@whiskeyneatny.com** for more information.

**Ask about our fundraisers**

# catering menu options

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## appetizers

**CLASSIC DEVILED EGGS**

with paprika and chives

**CRISPY SHORT RIB CROQUETTES**

served with spicy horseradish sauce and shaved pecorino

**GOCHUJANG WINGS**

crispy with a sweet and spicy sauce

**SPICY CHEDDAR DIP**

with diced peppers, andouille sausage and rosemary garlic toast

**GRILLED OCTOPUS**

served with marinated portobello mushroom

**HAND CUT FRENCH FRIES**

cut fresh from idaho potatoes crisped, seasoned, and piled high, served with our house dipping sauce

## sides

**CHARRED BROCCOLINI**

with crispy garlic and pickled chilis

**HOUSE MADE POTATO CHIPS**

hand cut and fried fresh

**FINGERLING POTATOES**

with rosemary salt and black pepper

**HOT HONEY CAULIFLOWER**

seasoned and topped with toasted breadcrumb

## soup & salad

**CAESAR SALAD**

romaine lettuce, shaved pecorino, with house made croutons and caesar dressing*

**HOUSE SALAD**

mixed lettuce, tomato, red onion, with a house vinaigrette dressing

**SOUPS**

the soup option is limited to the chef's soup of the day and will be set the week of the event

## sandwich/tacos

**MAHI TACOS**

cajun seasoned, blackened mahi with spicy slaw, pico de gallo, and avocado

**HOUSE BURGER**

with cheddar, caramelized pork belly, lettuce, tomato, pickles and burger sauce*

**BUTTERMILK CRISPY CHICKEN SANDWICH**

with lettuce, slaw and spicy mayo

**PASTRAMI SANDWICH**

sliced thin and piled high on a baguette with aged cheddar, pickles, spicy slaw, and garlic mustard

**STEAK SANDWICH**

marinated sliced skirt steak on a fresh garlic baguette, topped with melted fresh mozzarella, sauteed onions and marinated portobello mushrooms

## entrées

**HOT HONEY CHICKEN**
crispy fried and served over grits with hot honey and pickled chilis (no side)

**ASADA SKIRT STEAK**
* cooked to order and served with a chimichurri sauce

**THE BEST CHICKEN ON THE BLOCK**
bell and evans boneless 1/2 chicken, brick roasted with a lemon white wine sauce

**GRILLED JAPANESE EGGPLANT**
sliced and layered over cashew ricotta, and topped with roasted red pepper

***SESAME TUNA STEAK**
sesame crusted, seared and served over shallot quinoa, with pepper, carrot, cucumber, & wasabi vinaigrette