

PLATTER STATION



Choice of 4 Platters | 90min Service

1 hour \$40 per guest

2 hours \$50 per guest

3 hours \$60 per guest

DUMPLINGS

Vegetarian Dumpling, Ponzu Sauce

PASTA FRITTATA

Tomato Parmesan

SHIITAKE SPRING ROLLS

SPICED CHICKEN TAQUITOS

Tomatillo Salsa, Crème & Cilantro

FOCCACIA PIZZA

Mozzarella, Tomato, basil

FALAFEL FRITTERS

Tzatziki

CHICKEN, BEEF & VEGGIE EMPANADAS

Tomatillo Salsa, Crème & Cilantro

JUMBO SHRIMP

Cocktail Sauce

CRAB CAKES

Old Bay aioli

WAGYU BEEF SLIDERS

Cheese, Special sauce

FRIED CHICKEN

CRISPY FRIED CALAMARI

BEEF FRANKS IN-A-BLANKET

CHICKEN & BEEF SKEWERS

Individually platter available on Request || Custom Menu Available on Request

DINNER STATION



Replenished food stations 1.5 hour service, additional hour +\$20 per person

SUSHI STATION \$60 per guest

**min of 35 per guests*

Chef action station with Hand-Rolled Sushi & Sashimi prepared to order

Served with Traditional Accompaniments.

PREMIUM RAW BAR \$75 per guest

Oysters on the Half Shell, White Fish Ceviche, Chilled Jumbo Shrimp, Crab Claws, Lobster Tails, Served over crushed ice with traditional accompaniments of cocktail sauce, mignonette, lemon, and hot sauce. Attended by our culinary team for an interactive, chef-hosted experience

NYC MARKET TABLE \$40 per guest

Locally Sourced Cured Meats & Artisanal Cheeses, complemented by Roasted Seasonal Vegetables. Seasonal salads and hearty grains. Served with Rustic Breads, Seasonal Jams, Local Honeycomb

TACO STATION \$40 per guest

Build their own tacos with:

Slow-braised short rib with ancho chile jus

Citrus-marinated grilled chicken

Spiced shrimp with lime crema

Roasted cauliflower al pastor

served with soft corn tortillas, corn tortilla chips, queso fresco, guacamole, sour cream, cilantro, pickled red onions, pico de gallo, salsa verde, salsa roja

CARVING STATION \$55 per guest

Choice of Proteins (two):

Herb-crusted prime rib with horseradish cream & au jus

Roasted turkey breast with cranberry relish & gravy

Honey-glazed ham with Dijon mustard

Roasted leg of lamb with mint chimichurri

+

Freshly baked dinner rolls & brioche

Whipped butter and grainy mustards

Seasonal roasted vegetables or potato gratin

MEDITERRANEAN STATION \$38 per guest

Spiced chicken shawarma, roasted falafel, and classic falafel served alongside hummus, roasted eggplant dip, and seasonal grains. Accompaniments include tzatziki and tahini sauces, cucumber-tomato salad, pickled vegetables, olives, and crumbled feta, finished with fresh herbs and lemon wedges. Served with warm pita for a flavorful, build-your-own experience.

ASIAN FOOD STATION \$45 per guest

Asian-inspired favorites include shiitake spring rolls, shrimp shao mai, and roasted pork rolls. Skewers feature shrimp with zesty garlic butter, chicken teriyaki, and beef satay with peanut sauce. Served with lo mein noodles and classic fried rice

SLIDERS STATION \$40 per guest

Featuring Crispy Chicken, Wagyu Beef with cheddar, Pulled Pork with tangy BBQ, and Falafel Fritters.

Served on potato buns with assorted sauces and toppings.

French Fries

LATE- NIGHT FOOD MENU AVAILABLE ON REQUEST

DESSERT STATION \$30 per person

Assorted Petit Fours, Mini Cupcakes, Macarons, Matcha Tiramisu, Seasonal Chocolate Tart, Citrus Tart, S'mores, Milk & Cookies, Chocolate Pretzels

BON BON CANDY BAR \$20 per guest

Candy Station or Take Away Bags

DONUT WALL \$10 per person

Assorted Donuts

MINI ECLAIR \$10 per person

Pistachio, Raspberry, Caramel & Chocolate

WALKING CANNOLI STATION \$10 per person

Pistachio, Raspberry, Caramel & Chocolate

ask us about premium upgrades for the the food stations