

We make it simple for you to plan. Affordable catering packages. Create your own the menu.

COCKTAIL PARTY OPTIONS FOR 100-350

PREMIUM COCKTAIL \$80pp Premium Bar

BASIC COCKTAIL \$70pp Well Bar w/ *Limited Menu

DAYTIME COCKTAIL \$60PP Premium Bar / \$50PP Well Bar

- Two (2) Hour Open Bar
- Butlered Hors D'oeuvres: *Your choice of Six (6)*
- Stationary Hors D'oeuvres:
 - *Domestic & Imported Cheese Board served with Crostini, Flatbreads, Crackers, Assorted Olives & Cornichons.*
 - *Fresh Tomatillo Salsa & Plantain Chips on The Bar*
 - *Raw Vegetable Crudités with Creamy Pepper & Hummus*

DINNER PARTY OPTIONS FOR 100-250

PREMIUM DINNER \$120 PER PERSON

PREMIUM LUNCHEON \$85 PER PERSON

- Three (3) Hour Open Premium Bar
- Butlered Hors D'oeuvres: *Your choice of Six (6)*
- Stationary Hors D'oeuvres: *(as shown above)*
- Buffet: *Choice of Three Entrees from Full Menu & Two Sides with Salad*
- Dessert: *Cookies, Fruit Tarts, Caramel Flan w/Coffee & Tea*

BASIC DINNER \$95 PER PERSON

BASIC LUNCHEON \$65 PER PERSON

- Three (3) Hour Open Well Bar
- Stationary Hors D'oeuvres: *(as shown above)*
- Buffet: *Choice of Two Entrees from *Limited Menu & Two Sides with Salad*
- Dessert: *Assorted Cookies w/Coffee & Tea*

ABOVE RATES INCLUSIVE OF NY Sales Tax, Coat Check, & Seasonal Décor

ADDITIONAL COSTS TO CONSIDER:

Room Rental \$1,500 - includes insurance coverage and exclusive use of the room

Event Staffing: \$1,200 - 2 Security, 6 Service Staff, 3 Bar staff, & 1 Manager

Professional Party DJ \$500

Coat Runners (Optional) \$125 per runner - 2 recommended

Live Talent to create the concept of your dreams (refer to theme page)

** Limited Menu Options. Refer to following menu pages for catering options*

BUTLERED HORS D'OEUVRES:

*Remember variety is the spice of life. * = Limited Package Menu Options*

Sea:

Crabmeat & Hearts of Palm Cradled Endive

** Crab Cake with Spicy Caper Remoulade*

Tiger Coconut Shrimp with Cocktail Sauce

Rock Shrimp Ceviche in Cucumber Cup

Roasted Pepper Popper of Shrimp & Cheese

Red Chili Sea Scallop on Sugar Cane Spear

Poppy Crusted Swordfish Kebab

Smoked Salmon Canapé

Land:

Beef Tenderloin & Chipolte Corn Bruschetta

*BBQ Pulled Pork Arepa
with Pickled Onion Marmalade*

Thai Peanut Beef Satay

Achoite Spice Ropa Vieja on Plantain Tostone

Mini Beef Slider On Pan De Queijo

** Brazilian Beef Pasteis*

Air:

Pineapple Chicken Lula Spear

Chunky Kebab w/Coconut-Curry Sauce

** Pomegranate-Pistachio Turkish Turkey Ball*

*Smoked Chicken Quesadilla
with Avocado Relish & Crème Drizzle*

** Chicken Potato Croquette*

** Thai Peanut Chicken Satay*

Earth:

** Black Bean Chili in Yellow Corn Cup
with Cilantro Creme*

** Vietnamese Spring Roll
with Soy Plum Dipping Sauce*

** Wild Mushroom Cheese Quesadilla
with Avocado Relish & Crème Drizzle*

Manchego Cheese Empanada

Mini Spinach & Feta Puffs

STATIONARY HORS D'OEUVRES:

Your chosen package offers a basic Cheese Board & Chips with Salsa.

You may want to supplement with the below options (priced accordingly inclusive of tax)

Thai Satay Station: \$10 p/p

Grilled Beef, Chicken, & Vegetables In Wild Pineapple Shells with Peanut Dressing

Fingertip Sandwiches: \$10 p/p

Caribbean Chicken Salad, Cuban Roast Pork, and Portobello, Spinach w/Goat Cheese

Bountiful Display of Jumbo Shrimp accompanied with Spicy Cocktail Sauce \$15 p/p

Mashed Avocado Salad & Fresh Tomatillo Salsa with Plantain Chips \$5 p/p

ENTRÉE:

*For variety order from different categories. * = Limited Menu Options*

SEA:

Plantain Crusted Mahi Mahi

Lightly fried & topped with a Hawaiian Fruit Salsa

Garlic & White Wine Sautéed Shrimp

Tossed In Carnival Rice Of Peas, Carrots & Raisins

Swordfish Medallions

Flame Grilled & Topped with Caramelized Red Onions

Paella Valencia

Pot simmered with Saffron, Portuguese Spices, Chicken, Chorizo, Shrimp, & Scallops

Island Bay Crab cakes

With a dollop of Creole Tartar Sauce & drizzle of Sweet Red Pepper Coulis

Spinach & Goat Cheese Tilapia Roll

Topped with Tomato Herb Ragout

*** Barbeque Glazed Salmon**

Over A Bed of Savory Corn Arepa & Garlic Collards

AIR:

Lime Garlic Mojo Breast Of Chicken

Served with a Pineapple & Black Bean Salsita

Peruvian Roast Chicken

with Chorizo-Thyme Gravy

Brazilian Xim Xim

Braised Chicken in rich Cashew & Okra Sauce

*** Ancho Chili Rubbed Turkey**

with Chorizo & Cornbread Stuffing

LAND:

Filet Mignon Medallions

in Rich Portobello Wine Reduction

Chimichurri Churasco

Grilled NY Shell Steak brushed in a flavorful blend of fresh Brazilian herbs and spices

*** Suckling Loin of Pork**

In A Cuban Garlic Rub

*** Honey Rum Glazed Ham**

With Grilled Pineapple Chunks Au Jus

Feijoada

Classic Brazilian Stew of Beef, Pork & Black Beans

EARTH:

*** Portabello & Plantain Lasagna**

Succulent layers of Black Beans, Grilled Vegetables & Queso Blanco

Vegetarian Feijoada

Black Bean Stew with Tofu & Veggie Smoked Sausage

Morroccan Spice Cous Cous

Flavors Of Fresh Coriander, Cumin, Cinnamon & Paprika tossed with Cran-raisins, Butternut Squash, Almonds, & Cherry Tomatoes

*** Three Cheese Mexi Mac**

Rigatoni Pasta Baked with Sweet Corn, Diced Tomatoes

& Poblano Peppers in a Mild Jack & Cheddar Blend with Parmesan & Tostada Crumbles

SIDE OPTIONS:

Please circle your options. Remember to pair according to your entrees.

Chorizo Corn Bread Stuffing

Carnival Rice

Garlic Collard Greens

Roasted Rum Glazed Sweet Potatoes

Tropical Coco-Raisin Slaw

Grilled Harvest Vegetable Platter

Cuban Style Rice & Beans

Herb Crusted Roast Potatoes

Sweet Fried Plantains

Poblano Mashed Potatoes

DESSERT OPTIONS:

You may supplement your catering package with the following.

Additional to your package \$5 per item/per person.

*** Are available to be butlered.*

Berries and Fresh Cream

Caramel Custard Flan

Assorted Gourmet Cookies

Tropical Fruit Tossed in Grand Marnier

Mango & Passion Fruit Mousse

Chocolate Truffles **

Melon Skewers Drizzled Mojito Glaze **

Assorted Tartlets & Eclairs**

SPECIAL WINTER & SUMMER PROMOTIONS:

SAVE \$1,500 - ROOM RENTAL WAIVED w/any dinner party of 150 or more guests.

EXTRA HOUR OF OPEN BAR for only \$15pp Prem or \$12pp Well