

A romantic dinner table is set with a city skyline in the background. The table is adorned with a large bouquet of white and red roses in a clear glass vase, several lit candles in glass holders, and more floral arrangements. The background shows a hazy cityscape with a prominent skyscraper, likely the Empire State Building.

VESPER

Catering Menu

Catering by VESPER

Here at VESPER we pride ourselves on supporting local farmers who sustainably farm our produce, meat, and fish. Thank you to our partners who make serving our guests delectable food a reality!

AQUA BEST
DAVOCADO GUY
ELYSIAN FIELDS FARMS
GREEN CIRCLE FARMS
GREENPOINT FISH & LOBSTER CO.
HUDSON VALLEY DUCK FARMS
MURRAY'S CHEESE
NORWICH MEADOW FARMS
PALOMA COFEE & BAKERY
PRIME FOOD DISTRIBUTORS
PETROSSIAN CAVIAR
SNAKE RIVER FARMS
TOM CAT BAKERY



Premium Open Bar

Spirits

Kettle One
Hendrick's Gin
Patron Anejo
Bacardi Silver
Bulleit Rye
Laphroaig 10 year Single Malt
Macallan 12 year Single Malt
Jameson Irish Whiskey

Tito's Vodka
Yola Mezcal
Patron Silver
Bacardi Black
Bulleit Bourbon

*substitutions not permitted
*additional spirits available upon request +MP

Additional Selections

signature cocktail | +10
sparkling wine toast | +5
rosé at the bar | +4
satellite bar | +10

Signature Cocktails

White Cosmo
vodka | white cranberry | lime
Garden Mezcal
mezcal | lime | chartreuse | poblano | basil
Lychee Martini
vodka | lychee | dry vermouth
Mykonos
scotch | elderflower | lemon
Monica's Marg
jalapeño infused tequila | strawberry puree | lime
Elderflower Blitz
vodka | elderflower | lemon | cucumber
VESPER Martini
gin | vodka | lillet | dry vermouth

Beers

Bud Light
Brooklyn IPA
Modelo
Miller High Life
*substitutions not permitted
*additional beers available upon request +MP

Frozen Cocktails

Frozé
rosé | strawberry purée
Piña Colada
rum | pineapple | coconut cream
Margarita
tequila blanco | orange liqueur | lime
Bourbon Smash
rye | chai | apple cider

From the Cellar

Choose one from each category from your selected tier

Tier One

House Sommelier:
"Great value wines from notable regions that will be sure to please any palate. All wines pair well with dinner options. Rest assured, all guests will be happy with these selections."

Sparkling
Paul Louis | Black Label Blanc de Blanc | NV

White
Insieme | Clarksburg | Sauvignon Blanc | 2021
Di Lenardo Vineyards | Monovitigno | Pinot Grigio | 2021
Oxford Landing Estate | Chardonnay | 2021

Red
Insieme | Clarksburg | Cabernet Sauvignon | 2021
Cultusboni | Chianti | Cetamura | 2020
Gravelly Ford | Pinot Noir | California | 2020

Included

Tier Two

House Sommelier:
"For a bit more of a sophisticated palate that appreciates delicate wine making techniques. This package will certainly have your guests going back for a third and fourth glass!"

Sparkling
Adami Garbel | Prosecco Treviso | Brut | NV

White
Weingut Stadt Krems | Kremstal | Gruner Veltliner | 2021
Pine Ridge Vineyards | Chenin Blanc | Viognier | 2021
Fritz Haag | Trocken | Riesling | 2020

Red
Chateau de Saint Cosme | Cotes du Rhone | 2021
Clos la Coutale | Cahors | 2020
Allan Scott | Pinot Noir | Marlborough | 2021

+10

Tier Three

House Sommelier:
"For a bit more of a sophisticated palate that appreciates delicate wine making techniques. This package will certainly have your guests going back for a third and fourth glass!"

Sparkling
Paul Laurent | Champagne Brut | NV

White
Domaine Pinson Frères | Chablis | 2021
Donnhoff | Tonschiefer | Trocken | 2021
Weingut Bernard Ott | Fass 4 | Riesling | 2021

Red
Cavallotto | Langhe | Nebbiolo | 2020
Equis | Crozes-Hermitage | Comaine Des Lises | 2020
Anthill Farms | Pinot Noir | Anderson Valley | 2020

+20



Canapés

From the Land

Korean Fried Chicken NF
crispy popcorn chicken | korean honey

Sopes de Birria NF | GF | DF
confit brisket | burnt chili salsa roja | avocado

San Daniele Prosciutto NF | GF | DF
seasonal melon | 18 month aged

Franks in Blankets NF
all beef franks | everything bagel | pickled mustard seed aioli

Deviled Quail Eggs V | DF | NF
pickled shallots | tarragon

Wagyu Slider | +5 NF
caramelized shallot | clothbound cheddar

Steak Tartare | +5 NF
wagyu chateaubriand | smoked egg yolk | cornichon

all served during cocktail hour

From the Sea

Hamachi | +5 NF | GF
corn tostada | blood orange | calabrian chili | creme fraiche

Big Eye Tuna Tartare | +5 NF | DF
black sesame | yuzu gel | shoyu

Florida Pink Shrimp NF | GF | DF
bitter orange mojo

Scallop Aguachile | +10 NF | GF | DF
black fermented praline | burnt chili | heirloom tomato

Pulpo a la Gallega | +5 NF | GF | DF
braised octopus | smoked paprika | arbenquina olive oil

Mini Lobster Rolls | +7 NF
butter poached lobster | crème fraiche | chive

all items subject to change | all prices subject to an administrative fee and sales tax
V - Vegetarian | VG - Vegan | GF - Gluten Free | NF - Nut Free | DF - Dairy Free

From the Earth

Bruschetta NF
oven dried tomato | ricotta | balsamic

Mushroom Tartlet NF | V
wild mushrooms | meredith feta | frisée

Thai Tofu Roll VG | NF
glass noodle | mint | thai basil | madras curry aioli

Mac & Cheese Croquette V | NF
clothbound cheddar mornay | oyster cracker crust

Seasonal Soup Shooter DF | VG | NF
potato leek soup or watermelon gazpacho

Butternut Squash Slider NF | VG
cornmeal crust | chipotle aioli | tomato jam

Croquetas | +3 V | NF
black truffle | manchego | sunchoke

additional selection +5 | additional 30 min +15

Stations

Pasta

Orecchiette V
pesto | ricotta salata

Rigatoni Primavera NF | V | DF
baby zucchini | baby squash | cherry tomatoes

Mezze Maniche NF | V | DF
pomodoro | thai basil | confit tomato

Pappardelle | +5 NF
veal bolognese | bail | marscapone

choose 1 | +15

Mezze

House Cured Olives NF | V | GF

Red Pepper Feta NF | V | GF

Hummus NF | VG | GF

Babaghanoush NF | VG | GF

Crudité NF | VG | GF

Pita & Naan NF

all included | +15

Taco

Homemade Chorizo

Lime Marinated Grilled Chicken

Roasted Cauliflower with Poblano Chile

Baja Fried Cod +5

Double R Ranch Carne Asada +5

salsas | traditional fix-ins | corn & flour tortillas | guacamole

choose 3 | +15

all served during cocktail hour

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prices vary for additional selections

Premium Stations

Live Carving

choose 1 | +20

Jamón Ibérico NF | GF | DF
48 month aged | acorn fed

Elysian Fields Rack of Lamb NF | GF | DF
herb marinated | salsa verde | mint yogurt

Snake River Farms Filet Mignon | +8 NF | GF | DF
grilled market vegetables | chimichurri

Raw Bar

included | +15

east coast oysters
jumbo shrimp cocktail
lobster tails | +10
snow crabs | +12
scottish langoustines | +15

Caviar

blinis
sevruga caviar
double fried chicken nuggets
homemade potato chips
crème fraîche

all included | +30

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Sushi Bar

tuna roll
salmon roll
spicy tuna roll
yellowtail jalepeño roll
eel cucumber roll
nigiri & sashimi omakase

all included | +25

Cheese & Charcuterie

36 month aged gouda “beemster”
cowgirl creamery Mt. Tam triple cream brie
aged clothbound cheddar | bayley hazen bleu cheese
olives | seasonal marmalade | local honey comb
duck confit rillettes | san daniele prosciutto | mortadella
saucisson sec | dried mexican chorizo | salami
assorted breadsticks | brown grain mustard

all included | +20



First Course

Salads

- Chopped Salad

NF | GF | DF

persian cucumbers | jersey corn | snap peas | beets | bacon | tarragon vinaigrette
- Traditional Caesar

NF

romaine | parmesan | bagna cauda
- Market Salad

GF | V

aged pecorino | hazelnuts | white balsamic
- Satur Farms Beets | +3

GF | V

campari orange peels | goat cheese foam | hazelnuts | aged sherry

Starters

- Citrus Burrata

GF | NF

locally sourced burrata | poached cherry tomato | watermelon radish
- Crab Cakes | +3

NF

handpicked maine crab | celery root & green apple slaw | trout roe
- Charred Octopus | + 5

DF

nopales escabeche | chimole | romesco
- Snake River Farms Steak Tartare | +10

NF

chateaubriand | smoked egg dressing | cornichons | egg yolk gel
- East Coast Oysters | +15

NF | DF | GF

blue point & kumamoto | mini tobasco

additional selection +15

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Main Course

From the Land

Dry Aged Flank Steak

NF | GF | DF

confit king oyster mushroom | caramelized shallots | bordelaise

Bricked Amish Chicken

NF | GF

japanese sweet potato | spicy chicken jus | taleggio

Snake River Farms Short Rib | +15

NF | GF | DF

72 hour braised | fingerling potatoes | crispy shallots

Lamb Shank | +5

NF | GF

white corn polenta | marsala wine reduction

Dry Aged New York Strip | +mp

NF | GF | DF

charred spring onion | sauce au poivre

From the Sea

Long Island Black Bass

NF | GF

gingered bok chok | white miso marinade | citrus beurre blanc

Branzino

NF | GF | DF

fennel & grape salad | sauce vierge

Wild Caught Striped Bass | +5

NF | GF | DF

jersey corn fricassée | sunburst tomato | charred onion pesto

Pan Seared King Salmon | +5

NF | GF

steamed asparagus | sauce maitaise

Merluza | +8

NF | GF | DF

baked potato | piquillo peppers | crispy garlic

From the Earth

Eggplant Parmesan

NF

globe eggplant | hand-stretched mozzarella | thai basil

Stuffed Piquillo Pepper

VG | NF | GF | DF

wild rice | medjool dates | basque spices

Cauliflower Steak

VG | NF | GF | DF

tri-color quinoa | carrot puree

Vegetable Wellington | +15

V | NF

cremini mushrooms | roasted beets | puff pastry

additional selection +15

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For the Table

Veggies

Vegetable Ratatoullie NF | GF | DF | V
gold bar squash | roma tomatoes | japanese eggplant

Whole Roasted Rainbow Carrots NF | GF | DF | VG
spiced honey | coriander

Charred Broccolini NF | GF | DF | VG
garlic confit | yuzu kosho

Foraged Mushroom Fricassee NF | GF | DF | V
smoked butter | hard herbes

Brussel Sprouts NF | GF | DF | VG
white miso | pan seared

Starch

Black Truffle Mac & Cheese NF | V
black truffle | emmentaler | maine lobster supplement +7

Cornbread Madelines NF | V
whipped honey butter | bee pollen

White Corn Polenta NF | GF | V
heirloom grains | vermont creamery butter

Yukon Potato Gratin NF | V
gruyère | thyme flowers

each selection | +7

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End of Evening

Dessert

Coconut Pannacotta
passionfruit gelée

V | NF | GF | DF

Crème Brûlée
fig compote | tahitian vanilla

V | NF | GF

Churros
bittersweet chocolate | cinnamon sugar

NF | V

Croquembouche
chocolate profiteroles

NF | V

Make Your Own Sundae Bar | +6
every fix-in imaginable

NF | V | GF

Tiramisu Tower | +8
mascarpone | espresso | lady fingers

NF | V

additional selection +10

Wedding Cake

VESPER is pleased to bake the perfect wedding cake
for your big night!
Our pastry chefs will prepare a 3-tier “naked” cake that can feed
up to 75 guests. We will also provide a sheet cake to serve the
rest of your party.
Please choose one of each flavor below

Cake Flavors
vanilla | chocolate | confetti | red velvet | lemon | rosé

Filling Flavors
hazelnut | banana | passionfruit | cream cheese
chocolate mousse | strawberry preserves

choose 1 flavor | +10

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V - Vegetarian | VG - Vegan | GF - Gluten Free | NF - Nut Free | DF - Dairy Free

Late Night Snacks

Esquite Cups
tajin mayo | queso fresco | lime

Chicken Wings
bbq & chipotle honey

Truffle Fries
white truffle | parmesan | lemon aioli

Pretzel Bites
hand rolled pretzel | beer cheese

Grilled Cheese
three cheese | onion marmalade

Popcorn Cart | +3
movie theatre fix-ins

Margherita Flatbread
thai basil | san marzano tomato | locally sourced burrata

choose 3 | +15 choose 6 | +22



Reach out

ANYTIME

www.VESPER.events

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