



BEVERAGE PACKAGES

PREMIUM OPEN BAR

\$90pp for 2hrs \$110pp for 3hrs \$130pp for 4hrs

Premium liquors, mixed drinks, pinot grigio, malbec, rosé, sparkling wine, house pilsner & IPA beers, soft drinks (no shots allowed).

Select 4 specialty cocktails created by Award-Winning Bar Director Meaghan Dorman.

Includes a welcome glass of sparkling wine upon arrival

LIQUORS ALB & Grey Goose vodka, Beefeater, Tanqueray & Fords gin, El Dorado 8 year rum, Vida and Verde mezcal, Espolon blanco & reposado tequila, Old Forester & Elijah Craig small batch bourbon, Wild Turkey rye, Jameson, Monkey Shoulder & Johnnie Walker Black scotch, Glenmorangie 10 single malt, Glenlivet 12 single malt, Ardbeg 10 year, Akashi White Oak Japanese whisky, Hennessy VS cognac.

House pinot grigio, malbec & sparkling wine, house pilsner & IPA beers.

ULTRA-PREMIUM OPEN BAR

\$110pp for 2hrs \$130pp for 3hrs \$150pp for 4hrs

Ultra-premium liquors, mixed drinks, pinot grigio, malbec, rosé & Moët & Chandon champagne, house pilsner & IPA beers, soft drinks (no shots allowed)

Select 4 specialty cocktails created by Award-Winning Bar Director Meaghan Dorman

Includes a welcome glass of Moët & Chandon Brut Imperial champagne upon arrival

LIQUORS Belvedere & Grey Goose vodka, Beefeater, Tanqueray & Fords gin, Denizen 5 year rum, Diplomatico Reserva rum, Vida and Verde Mezcal, Espolon blanco & reposado tequila, Old Forester & Elijah Craig small batch bourbon, Wild Turkey rye, Jameson, Monkey Shoulder & Johnnie Walker Black scotch, Glenmorangie 10 single malt, Glenlivet 12 single malt, Akashi White Oak Japanese whisky, Hennessey VS cognac. Grey Goose Vodka, Monkey 47 Gin, Maker's Mark Bourbon, Jack Daniel's Bonded Rye, BenRiach 12 Double Cask, Lagavulin 16 single malt, Patron blanco, reposado, anejo, Del Maguey Derrumbes mezcal.

House pinot grigio, malbec & sparkling wine, house pilsner & IPA beers.

CHAMPAGNE LIST

Charged per bottle on consumption

Moët Imperial Brut \$145
Ruinart Blanc de Blanc \$260
Krug Grand Cuvée \$525
Dom Perignon \$595



COCKTAIL MENU

Please Select Four

BRIGHT & FRESH

APEROL SPRITZ Aperol, Sparkling Wine, Seltzer

Bright & bubbly, with a touch of bitter orange

MOSCOW MULE Vodka, Fresh Lime, Ginger

A refreshing highball with a ginger kick

SCARLET COLLINS Vodka, Fresh Lemon, Hibiscus

Bright & floral, served tall

VICE VERSA Gin, Fresh Grapefruit, Bitter & Pamplemousse Liqueurs, Rosé Cava

Crisp & bubbly, with a floral nose & dry finish

LA PALOMA Blanco Tequila, Agave, Fresh Grapefruit, Fresh Lime, Seltzer, Salt

A crowd favorite, refreshing and citrus forward

OLD CUBAN Rum, Mint, Fresh Lime, Sparkling Wine

Liquid sunshine - bright berry with a citrus twist

FRESA SUPREMA Tequila, Strawberry Vermouth, Fino Sherry, Fresh Lemon, Dash of Vanilla & Black Pepper, Club Soda

A mojito gets the royale treatment

HINT OF SPICE

WILDEST REDHEAD Blended Scotch, Fresh Lemon, Allspice Dram, Cherry Heering

Baking spice with a healthy dose of Scotch

WHISKEY BUSINESS RYE Ancho Chile Liqueur, Cinnamon, Fresh Lemon, Angostura Bitters

Smoked pepper pop with a whiskey backbone

XANTOLO Reposado Tequila, Mezcal, Aleppo Spiced Fresh Pineapple, Fresh Lime

Smoky with fresh pineapple & chipotle kick

SMOKED MARGARITA Blanco Tequila, Mezcal, Jalapeno Agave, Fresh Lime

The classic gets an upgrade with spice and a hint of smoke

Dear Irving,

ON BROADWAY

COCKTAIL MENU

Continued

continued on next page

STRONG & STIRRED

GIBSON Gin, Blanc Vermouth, House Pickled Onion

A savory martini with a snack

SMOKE AT SUNSET Whisky, Strawberry Amaro, Cocchi Rosa

A Manhattan riff with a trifecta of peat, rose & bitter berry

AMBER OLD FASHIONED Bourbon, Aged Rum, Peach & Angostura Bitters

Rich & silky, our house take on the classic

HAT IN HAND Aged Rum, Cognac, Dash Of Banana Liqueur, Angostura Bitters

Elegant notes of carmel, coffee & banana flambé

NEGRONI Gin, Campari, Sweet Vermouth

This Italian mix never goes out of style

MANHATTAN Rye, Sweet Vermouth, Angostura Bitters

Always an elegant choice, a rich rye sipper

BOULEVARDIER Bourbon, Sweet Vermouth, Campari

The perfect balance of bitter, sweet and spirit

OLD FASHIONED Bourbon, Sugar, Angostura Bitters

This classic is made to sip and savor

MOCKTAILS

JASMINE COOLER Jasmine, Fresh Lemon, Mint, Club Soda

Lively, fresh & endlessly drinkable

N/A MANDORA SPRITZ Bitter Orange, Sasparilla, Bubbles

Spritzzy & bright, perfect for a party

N/A CHILE MARGARITA Aplos Arise, Persian Lime, Touch of Habanero, Pinch of Salt

Crisp, clean with just the right pop of spice



HORS D'OEUVRES MENU

Menu features handpicked and seasonal ingredients that are subject to change based on quality of available ingredients. Prices below are per person, per hour

\$25pp for a choice of 4 (+\$12.50pp per additional ½ hour) **\$35pp for a choice of 8** (+\$17.50pp per additional ½ hour)
\$30pp for a choice of 6 (+\$15pp per additional ½ hour) **\$40pp for a choice of 10** (+\$20pp per additional ½ hour)

Vegetarian (VG) Vegan (V) Gluten Free (GF)

COLD HORS D'OEUVRES

CHILI-LIME TUNA *Tuna Tartare, Cucumber, Chili-Lime Oil* **GF** +\$5pp

FETA & PICKLED RED ONION CAVIAR *English Peas, Vegan Feta, Orange* **V**

SMOKED SALMON DIP *Everything Topping, served on Blinis*

MAINE LOBSTER ROLL *Dill Aioli, Avocado, Toasted Brioche* +\$5pp

GOLDEN KALUGA CAVIAR TOAST *Pan de Mie, Crème Fraiche, Lime Zest* +\$16pp

CORN & TOMATILLO BRUSCHETTA *with Vegan Feta, on Sourdough* **V**

TOMATO BRUSCHETTA *on Sourdough Crostini* **V**

AVOCADO TOAST *Fresh Cilantro, Aleppo Pepper* **VG, GF** add Kaluga Caviar +12pp

SMOKED SALMON DIP *served on Cucumber* **GF**

AVOCADO TOAST *served on Cucumber* **GF, V**

LOBSTER CRACKER *Lobster Salad, Rice Cracker* +\$5pp **GF**

HOT HORS D'OEUVRES

STEAK FRITES SKEWERS *Filet Mignon, Crispy Potatoes, Au Poivre Sauce* +\$5pp

CRISPY GOAT CHEESE *Chimichurri, Fermented Honey-Garlic* **VG**

CHICKPEA & FAVA BEAN FALAFEL *Lemon and Olive Hummus* **V**

BUFFALO CHICKEN SPRING ROLL *Bleu Cheese, Ranch*

EGGPLANT CROQUETTES *Tartar Sauce* **VG**

WILD MUSHROOM CROQUETTES *Roasted Garlic Aioli* **VG**

VEGETABLE DUMPLINGS *Toasted Sesame Sauce* **VG**

PIGS IN A BLANKET *Pork Sausage, Stone Ground Mustard*

MINI CROQUE MONSIEUR *Black Forest Ham, Gruyère, Truffle Béchamel*

FRIED CHICKEN BITE *Waffle Breading, Hot Honey Glaze*

WAGYU SLIDERS *Truffle Aioli, Caramelized Onions, Gruyère*

CRISPY CHICKEN SLIDERS *Avocado Aioli, Coleslaw, Brioche*



CHEF ANIMATED BUFFET STATIONS

Enhancement to your pass Hors D'oeuvres

\$200 CHEF ATTENDANT FEE

Number of chef varies based on station selection and final guest count

DELUXE SUSHI STATION

1 hour \$45pp | 1.5 hours \$55pp | \$2 hours \$65pp

Cost based on 100 guests, requires 2 Sushi Chefs \$300 each

**kosher style menu available *vegan/vegetarian menu available *gluten-free menu available*

RAINBOW MAKI KANI *Avocado, Cucumber Roll, Topped With Tuna, Salmon, Yellowtail, Avocado, Tobiko*

SPICY KANI ROLL *Spicy Tuna, Tempura Crunch, Cucumber Roll, Topped With Kani Salad*

PHOENIX MAKI *Shrimp Tempura Roll, Topped With Spicy Tuna, Scallions, Tobiko*

GREEN DRAGON MAKI *Eel Cucumber Roll, Topped With Avocado And Eel Sauce*

MANGO SUMMER ROLL *Spicy Salmon, Tempura Crunch, Cucumber Roll, Topped With Mango And Tobiko*

FUJI MAKI *Tuna, Salmon, White Fish, Avocado*

RICEZILLA ROLL *Tempura Battered Salmon Cream Cheese Roll, Topped With Seaweed Salad, Spicy Mayo, Eel Sauce, Tobiko*

SALMON AVOCADO MAKI

SHRIMP TEMPURA MAKI *Shrimp Tempura, Cucumber, Avocado*

CALIFORNIA MAKI *Kani, Cucumber, Avocado*

SPICY TUNA CRUNCH MAKI

FUTO MAKI *Egg, Kani, Oshinko, Cucumber, Carrots, Avocado*

VEGETABLE ROLL *Cucumber, Avocado, Carrot, Forbidden Rice*

SWEET POTATO ROLL

YOU'RE JUST A SWEETIE MAKI *Avocado, Cucumber, Pickled Vegetables, Forbidden Rice, Topped With Sweet Potatoes, Rice Crackers*

PICKLE ME ROLL *Pickled Vegetables, Oshinko, Cucumber*

EDAMAME

SEAWEED SALAD

SUSHI & SASHIMI *Salmon, Tuna, White Tuna & Jalapeno, Yellowtail & Scallion, Tamago*

Dear Irving,

ON BROADWAY

STATIONARY PLATTERS

CRUDITÉS *Seasonal Veggies, Avocado Ranch Sauce* \$8pp **GF**

CHEESE *Chef's Selection of International Cheeses, Jam, Fresh Bread* \$15pp

Add-on: TÊTE DE MOINE ROSETTES *Fruity aroma with flavors of black cherry confit.*

Cut with a girolle (a tool that scrapes thin shavings off the top, forming flower shaped florets). Swiss, Cow Milk +\$3pp

MEDITERRANEAN *Beet Hummus with Piquillo Pepper, Marinated Feta, Tzatziki Sauce, Olives, Pita Bread, Cucumbers, Cherry Tomatoes, Cauliflower Florets* \$15pp **V**

CHARCUTERIE *Chef's Selection, Olives, Stone Ground Mustard, Fresh Bread* \$15pp

SEAFOOD PLATTER *Shrimp Cocktail, Shrimp Shooters, Stone Crab Claws* \$30pp **GF**

SUSHI PLATTER *Classic & Vegetable Rolls* \$30pp

RAW BAR STATION **iH**

Choose Two \$45pp

SHRIMP COCKTAIL & SHOOTERS *served with Cocktail Sauce, Spicy Mayo, Bloody Mary, Paprika Salt Rim* **GF**

STONE CRAB CLAWS *served with Spicy Mayo* +\$9pp **GF**

MAINE LOBSTER *Lobster Salad & Hackleback Caviar, Lobster in Saffron Butter* +\$16pp **GF**

CAVIAR STATION **iH**

Market Price

GOLDEN KALUGA CAVIAR *Served with Blinis, Crème Fraiche. All in ice sculpture presentation*

TACO BAR **\$38pp iH**

BEER BRAISED SHORT RIBS GRILLED CHICKEN THIGHS,

CHIPOTLE SHRIMP, AND ROASTED MUSHROOMS

Served with warm Corn Tortillas, Pico de Gallo, Mole, Spicy Mayo, Salsa Verde, Chopped Onions, Cilantro, Lime, Queso Fresco, Pickled Red Onions

NOODLE BAR **iH**

Choose 2 \$25pp, Choose 3 \$30pp

GINGER-SOY SOBA *Maitake Mushrooms, Scallions, Toasted Sesame* **V**

PEANUT SAUCE CHICKEN *Ramen Noodles, Spiced Nuts, Asparagus*

SESAME BEEF *Sesame Crusted Filet Mignon, Red Peppers, Soba Noodles* **GF**

CHILI-GARLIC SHRIMP *Rice Noodles, Cilantro, Toasted Panko* **GF**

Dear Irving,

ON BROADWAY

CARVING BOARD iH

One Protein \$35pp Two Proteins \$55pp

Comes with Roasted Seasonal Vegetables and Arugula Salad

FILET MIGNON *French Onion Baby Potatoes, Peppercorn Sauce* GF

BEER BRAISED SHORT RIBS *Roasted Brussels Sprout, Au Jus* GF

SALMON FILET *Dijon Beurre Blanc Sauce* GF

BONELESS ROTISSERIE CHICKEN MEDALLION *House Fermented Honey-Garlic Chimichurri* GF

PAELLA STATION iH

CLASSIC PAELLA *House Chorizo, Grilled Chicken, Tiger Shrimp, Garlic Aioli* \$35pp GF

VEGETARIAN PAELLA *Wild Mushrooms, Summer Squash, Truffle Aioli* \$30pp GF

LOBSTER PAELLA *Maine Lobster, Calamari, Little Neck Clam, Spicy Aioli* \$45pp GF

PASTA STATION \$30pp iH

Can be GF with least two weeks notice

RIGATONI *served in Parmesan Cheese Wheel with Extra Virgin Olive Oil and two Sauces:*

Spicy Vodka and Truffle Wild Mushroom Béchamel Add Prosciutto +\$5pp

PASS DESSERTS

Price per person per 30min \$8.50pp

Prices are per item

ASSORTED PETITS FOURS *Fraiser Pistachio Financier, Almond Sponge, Chocolate Éclair, Opera Cake,
Chocolate Crumble, Raspberry Crumble, Cocoa Tartlet*

CHEESECAKE LOLLIPOPS *Strawberry, Chocolate, Lemon, Oreo*

FRUITS SKEWERS *Seasonal Chef's Selection* GF

MACARONS *Chef's Assortment*



ALLERGIES & DIETARY RESTRICTIONS

	TREENUT/ SEED	CELIAC/ GLUTEN	DAIRY	SHELLFISH	MUSHROOM	ONION/ GARLIC	VEGETARIAN	VEGAN
AVOCADO TOAST Fresh Cilantro, Aleppo Pepper	X						X	
FETA & PICKLED RED ONION CAVIAR Peas, Mango, Vegan Feta						X		X
CORN & TOMATILLO BRUSCHETTA Sourdough Crostini, Vegan Feta		X				X		X
POTATO CROQUETTE Tartar Sauce		X					X	
CHICKPEA & FAVA BEAN FALAFEL Lemon & Olive Hummus						X		X
BBQ CHICKEN EMPANADA Golden Raisins, Corn & BBQ Sauce		X	X			X		
LOBSTER TOASTADA Cotija, Corn Tortilla, Cilantro, Lime				X		X		
CRISPY GOAT CHEESE Fermented Honey-Garlic, Chimichurri		X	X			X	X	
CROQUE MONSIEUR Truffle Bechamel, Black Forest Ham, Gruyere		X	X		X			
MAINE LOBSTER ROLL Dill Aioli, Brioche		X	X	X		X		
VEGETABLE DUMPLINGS Toasted Sesame Sauce	X	X	X			X	X	
WAYGU SLIDERS Truffle Aioli, Onions, Mushrooms, Bleu Cheese		X	X		X	X		
SPICY TUNA CRISPY RICE Eel Sauce, Spicy Mayo		X	X					
SMOKED SALMON DIP Everything Topping, Caviar, Blinis	X	X				X		
WILD MUSHROOM CROQUETTES Truffle Garlic Aioli		X	X		X	X		



ALLERGIES & DIETARY RESTRICTIONS

	TREENUT/ SEED	CELIAC/ GLUTEN	DAIRY	SHELLFISH	MUSHROOM	ONION/ GARLIC	VEGETARIAN	VEGAN
SPICY TUNA CRISPY RICE Eel Sauce, Spicy Mayo		X	X					
SMOKED SALMON DIP Everything Topping, Caviar, Blinis	X	X				X		
WILD MUSHROOM CROQUETTES Truffle Garlic Aioli		X	X		X	X	X	
CRISPY CHICKEN SLIDERS Avocado Aioli, Toasted Brioche		X	X			X		
FRIED CHICKEN BITE Waffle Breading, Hot Honey Glaze		X	X					
PIGS IN A BLANKET Stone Ground Mustard		X	X					
STEAK FRITES SKEWERS Au Poivre Sauce			X			X		
FILET MIGNON Potatoes, Peppercorn Sauce			X			X		
BRAISED SHORT RIBS Brussels Sprouts, Au Jus		X	X			X		
SALMON FILET Dijon Beurre Blanc, Caramelized Spanish Onions			X			X		
CLASSIC PAELLA Chorizo, Chicken, Shrimp, Garlic Aioli				X		X		
VEGETARIAN PAELLA Wild Mushrooms, Summer Squash, Truffle Aioli					X	X	X	
LOBSTER PAELLA Lobster, Calamari, Little Neck Clams, Spicy Aioli				X		X		



ALLERGIES & DIETARY RESTRICTIONS

	TREENUT/ SEED	CELIAC/ GLUTEN	DAIRY	SHELLFISH	MUSHROOM	ONION/ GARLIC	VEGETARIAN	VEGAN
TACO BAR Beer Braised Short Ribs, Grilled Chicken, Chipotle Shrimp, Pico de Gallo, Mole, Salsa Verde, Spicy Mayo, Cilantro, Lime, Queso, Pickled Red Onions, Corn Tortillas			X			X		
MACARONS Pistacchio Coffee Raspberry Lemon Chocolate Vanilla	X	X	X				X	
CHEESECAKE LOLLIPOPS Strawberry Chocolate Oreo		X	X				X	
Lemon PETIT FOURS Lemon Almondines Caramel Cheesecake Pasion Fruit Panacotta Raspberry Tiramisu Almond & Apricot Cake Mini Puff with Nuts	X	X	X				X	