

Bar Lab

EVENT MENUS

MOXY WILLIAMSBURG

**please note menus are seasonal & subject to change*

BREAKFAST

*INCLUDES DRIP COFFEE, HOT TEA, ORANGE JUICE

\$25 PP

SELECT 2

ASSORTED PASTRIES

MINI BAGELS WITH CREAM CHEESE & BUTTER

ADD FLAVORED CREAM CHEESE, SCALLION & TOMATO [+\$6 PP]

ADD LOX PLATTER [+\$15 PP]

MAKE-YOUR-OWN YOGURT PARFAIT

\$35 PP

SELECT 3 // +\$5 PP FOR EACH ADDITIONAL SELECTION

ASSORTED PASTRIES

MAKE-YOUR-OWN YOGURT PARFAIT

EGG & CHEESE SANDWICH

[WITH SAUSAGE OR BACON +\$5 PP]

MINI BAGELS WITH CREAM CHEESE & BUTTER

ADD FLAVORED CREAM CHEESE, SCALLION & TOMATO [+\$6 PP]

ASSORTED FRUIT PLATTER

SCRAMBLED EGGS & FINGERLING POTATOES [+\$5 PP]

FRENCH TOAST WITH BERRIES & WHIPPED CREAM

AVOCADO TOAST [+\$8 PP]

LOX PLATTER [+\$15 PP]

BAGELS, SHAVED RED ONION, TOMATOES, SCALLION, CAPERS



LUNCH \$45 PP

*INCLUDES SOFT BEVERAGES & WATER

SELECT 3 // +\$5 PP FOR EACH ADDITIONAL SELECTION

WILD GRAIN SALAD **(VEG)**

DRIED FRUIT, CHEESE, FRESH HERBS

BEET SALAD **(VEG)**

BEETS, WATERMELON, MINUET CHEESE, ORANGE VINAIGRETTE

GARDEN SALAD **(VEG)**

FRESH MESCLUN MIX, HOUSE VINAIGRETTE

CAESAR SALAD

PESTO PASTA CHICKEN

PASTA A LA VODKA

[WITH MEATBALLS + \$7PP]

GRILLED CHICKEN SANDWICH

CHICKEN CAESAR WRAP

ROASTED VEGETABLE SANDWICH **(VEG)**

FALAFEL PITA **(VEG)**

TURKEY SANDWICH

SALAD STATION \$25 PP

SELECT 2

**ALL SALADS ARE DECONSTRUCTED*

WILD GRAIN SALAD **(VEG)**

DRIED FRUIT, CHEESE, FRESH HERBS

GARDEN SALAD **(VEG)**

FRESH MESCLUN MIX, HOUSE VINAIGRETTE

CAESAR SALAD

BEET SALAD **(VEG)**

BEETS, WATERMELON, MINUET CHEESE, ORANGE VINAIGRETTE

ADD-ONS: FALAFAL +\$5 PP, CHICKEN +\$7 PP, SHRIMP +\$9 PP

LIGHTER BITES

MEZZE: HUMMUS, BABAGANOUSH, TZATZIKI, LABNEH, CRUDITE, PITA, FALAFEL **\$25 PP**

SNACK PACK: PRETZELS, CHIPS, POPCORN, GRANOLA BARS **\$10 PP**

COOKIE PLATTER **\$6 PP**

FRUIT PLATTER **\$8 PP**

COFFEE, HOT TEA, OJ STATION **\$10 PP**

PRIX FIXE DINNER MENU \$100 PP

SERVED FAMILY STYLE

NISHNUSHIM

FRENA BREAD, SOUR CREAM, ZHOGE, HUMMUS **(VEG)**

FALAFEL, TAHINI, AMBA

YALLA [SELECT 2 // + \$8 PP FOR EACH ADDITIONAL SELECTION]

TUNA SASHIMI, CELERY, DATES, ALMONDS, LABNEH AND FRESH HERBS **(GF)**

GREEN SALAD, ASPARAGUS, MIXED GREENS, FRESH HERBS **(VEG & GF)**

GREEK SALAD **(VEG)**

SKEWERS (VARIETY OF CHICKEN THIGH, MUSHROOMS) [ADD BEEF +\$5 PP]

MESIBA [SELECT 3 // +\$10 PP FOR EACH ADDITIONAL SELECTION]

EGGPLANT PASTA, SPICY TOMATO, MOZZARELLA

BRANZINO, SHAVED FRESH ARTICHOKE, SYRIAN OLIVES **(GF)**

CHICKEN MUSAKHAN, LAFFAH BREAD, SPINACH SALAD, AMBA & ALMONDS

STEAK FRITES **(GF)** [+\$15 PP]

LAMB NECK, YEMENI PANCAKE, TAHINI AMBA, PICKLES & FRESH HERBS [+\$10 PP]

DESSERT [SELECT 1 // + \$6 PP FOR EACH ADDITIONAL SELECTION]

CHOCOLATE MOUSSE CUPS **(GF)**

CHEESECAKE

MALABI CUPS

CANAPES

SELECT 4, \$45 PP/HR

[+\$10 pp for each additional selection]

VEGETARIAN

FALAFEL - TAHINI (*CONTAINS SESAME, GLUTEN FREE*)

CAULIFLOWER FRITTERS - RED PEPPER CHILE, TAHINI (*CONTAINS GLUTEN*)

ARANCINI - MUSHROOM, RISSOTO (*CONTAINS GLUTEN*)

BRUSCHETTA BABAGANOUSH - ROASTED EGGPLANT (*CONTAINS GLUTEN*)

SQUASH WONTONS (*VEG, CONTAINS GLUTEN*)

RICOTTA BRUSCHETTA - SEASONAL FRUIT (*CONTAINS GLUTEN*)

TRUFFLE TART - ROASTED MUSHROOMS & TRUFFLE OIL (*CONTAINS GLUTEN*)

MELON, FETA CUBES (*GLUTEN FREE*)

CUCUMBER TEA SANDWICHES (*CONTAINS GLUTEN*)

MEAT

SLIDERS - HARISSA AIOLI, PICKLES (*CONTAINS GLUTEN*)

GRILLED CHICKEN SKEWERS - ZUCCHINI TZATZIKI (*GF*)

LAMB MEATBALL - SPICY FETA (*CONTAINS DAIRY & GLUTEN*)

PIGS IN A BLANKET (*CONTAINS GLUTEN*)

SEAFOOD

SHRIMP COCKTAIL [+7PP] (*GF*)

PANI PURI TUNA - TUNA TARTARE, AVOCADO PUREE, CILANTRO (*CONTAINS GLUTEN*)

SEASONAL CRUDO (*GF*)

STATIONS

MINIMUM GUEST COUNT 20

SALAD STATION \$25 PP

*ALL SALADS ARE DECONSTRUCTED

SELECT 2

WILD GRAIN, FETA SALAD

GARDEN SALAD

CAESAR SALAD

RAW BAR STATION \$65 PP

EAST & WEST COAST OYSTERS

SHRIMP COCKTAIL

VARIETY OF MARKET SASHIMI

CHEESE STATION \$30 PP

ARTISAN CHEESES, SPREADS, HONEY,

NUTS, SEEDS, BREAD

PITA STATION \$35 PP

CHEF FEE OF \$250 PER 50 GUESTS

*SERVED WITH MIXED GREENS SALAD, PITA &

CHEF'S ACCOMPANIMENTS

SELECT 2

CHICKEN MUSAKHAN

GRILLED MUSHROOM

CAULIFLOWER SHAWARMA

ROASTED LAMB

FALAFEL

MEAT CARVING \$50 PP

CHEF FEE OF \$250 PER 50 GUESTS

*SERVED WITH ARUGULA SALAD AND SAUCES

SELECT 2

WHOLE CHICKEN

ROASTED LAMB

MARKET FISH

NY STRIP [+\$15 PP]

SELECT 2

ROASTED POTATOES

ASPARAGUS

CAULILINI

MUSHROOMS

ROASTED CARROTS

MEZZE \$25 PP

HUMMUS, BABAGANOUSH, TZATZIKI, LABNEH, CRUDITE,

PITA, FALAFEL

DESSERT STATION \$18 PP

*SERVED WITH COFFEE & TEA

SELECT 2

MALABI CUPS

CHOCOLATE MOUSSE CUPS

FRUIT TARTS

CHEESECAKE BITES

CARROT CAKE

CHOCOLATE CAKE

SOFT SERVE ***FOR LILLISTAR EVENTS ONLY**

BEVERAGE PACKAGES

WINE & BEER OPEN BAR \$23 PP/HR

HOUSE WINE & HOUSE BEER

CLASSIC OPEN BAR \$30 PP/HR

WINE, BEER,
CLASSIC LIQUOR,
CLASSIC COCKTAILS,
1 SPECIALTY COCKTAIL

PREMIUM OPEN BAR \$38 PP/HR

WINE, BEER,
PREMIUM LIQUOR,
CLASSIC COCKTAILS,
2 SPECIALTY COCKTAILS





FOR INQUIRIES EMAIL
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