

BREAKFAST

\$30/guest, served family-style

STARTERS

included

PASTRY BASKET
croissant, chocolate
croissant, muffin,
cinnamon roll

RICOTTA
orange blossom honey,
grilled bread

**FIVE ACRE FARMS GREEK
YOGURT AND GRANOLA**
berries, coconut

SMOKED SALMON
orwasher's everything
bagel, fixings

FRESH FRUIT AND BERRIES
mint, lime

MAIN COURSES

choose 3 items

EGGS BENEDICT
grainy mustard hollandaise

SOFT SCRAMBLED EGGS
gruyere, fine herbs, mixed greens,
grilled country bread

SMOKED SALMON
orwasher's everything bagel, fixings

GREEN MARKET FRITTATA
mushrooms, spinach, tomato,
fontina cheese

WAFFLE
blueberry, maple syrup

BRIOCHE FRENCH TOAST
strawberries, mint, devonshire cream

WEST COAST TOAST
avocado, poached eggs,
anaheim chili salsa

STEAK AND EGGS
roasted garlic vinaigrette,
mixed greens

SIDES

choose 2 items

SMOKED BACON

CHICKEN SAUSAGE

SAUTEED GREENS, SHALLOT BUTTER

CRISPY POTATOES, PARMESAN

BRUNCH

\$40/guest, served family-style

APPETIZERS

choose 3 items

PASTRY BASKET

croissant, chocolate croissant,
muffin, cinnamon roll

WHITE BEAN HUMMUS

za'atar, olive oil, whole wheat flatbread

CRUSHED AVOCADO

chimichurri, seeded corn cracker

MARKET SALAD

buttermilk dressing, puffed grains

RICOTTA

orange blossom honey, grilled bread

FRESH FRUIT AND BERRIES

mint, lime

FIVE ACRE FARMS GREEK YOGURT AND GRANOLA

berries, coconut

SMOKED SALMON

orwasher's everything bagel, fixings

PEEKYTOE CRAB TOAST

preserved lemon, jalapeno, basil

LIONI BURRATA

olives, preserved lemon, grilled bread

MAIN COURSES

choose 3 items

ORGANIC GRAIN OATMEAL

brandy poached fruit, seeds

SOFT SCRAMBLED EGGS

gruyere, fine herbs, mixed greens,
grilled country bread

WEST COAST TOAST

avocado, poached eggs,
anaheim chili salsa

GREEN MARKET FRITTATA

mushrooms, tomato,
spinach, fontina cheese

BRIOCHE FRENCH TOAST

strawberries, mint, devonshire cream

SHRIMP & GRITS

sunnyside eggs, andouille

ALBACORE TUNA SALAD

watercress, black radish,
cucumber, poke vinaigrette

USQ MARKET GRAIN BOWL

egg, farro, quinoa, lentils, avocado,
broccoli, mushrooms, sunflower

FRIED CHICKEN & WAFFLES

togarashi spiced maple syrup

STEAK & EGGS

bearnasise butter, mixed greens

SIDES

choose 2 items

SMOKED BACON

CHICKEN SAUSAGE

SAUTEED GREENS, SHALLOT BUTTER

CRISPY POTATOES, PARMESAN

LUNCH

\$40/guest, served family-style

APPETIZERS

choose 3 items

WHITE BEAN HUMMUS
za'atar, olive oil, flatbread

CRUSHED AVOCADO
chimichurri, seeded
corn cracker

RICOTTA
espelette, grilled
country bread

LIONI BURRATA
olive, preserved lemon

MARINATED BEETS
citus, yogurt, spiced pistachios

BLOOMING MUSHROOM
togarashi, yuzu kosho aioli

MARKET SALAD
lemon vinaigrette,
puffed grains

CAESAR WEDGE
parmesan, croutons

ROASTED CARROTS
almond cream,
garlic-honey vinaigrette

PEEKYTOE CRAB TOAST
preserved lemon, jalapeño, basil

MAIN COURSES

choose 3 items

BOWERY BURGER
aged cheddar, caramelized onion,
special sauce, fries

GRILLED CHICKEN SALAD
shaved vegetables, olives,
lemon-herb vinaigrette

CERTIFIED ANGUS BAVETTE CUT
bearnaise butter, watercress salad

USQ MARKET GRAIN BOWL
farro, quinoa, lentils, avocado, broccoli,
mushrooms, sunflower

ROASTED TURKEY SANDWICH
gruyère, pickled pepper, herb aioli

ALBACORE TUNA SALAD
confit tuna, watercress, black radish,
cucumber, sesame vinaigrette

RIGATONI
bolognese, parmesan

ROASTED SALMON
black barley, chorizo,
lemon-saffron butter

HEARTH ROASTED CHICKEN
red rice, swiss chard, market
carrots, anaheim chili

DESSERT

included

CHOCOLATE CAKE
STICKY TOFFEE
TIRAMISU

DINNER

\$65/guest, served family-style

FIRST COURSE

choose 3 items

WHITE BEAN HUMMUS
za'atar, olive oil, flatbread

CRUSHED AVOCADO
chimichurri, seeded
corn cracker

RICOTTA
espelette, grilled
country bread

LIONI BURRATA
olives, preserved lemon

MARINATED BEETS
citrus, yogurt, spiced pistachios

MARKET SALAD
lemon vinaigrette, puffed grains

CAESAR WEDGE
parmesan, croutons

ROASTED CARROTS
almond cream,
honey-chili vinaigrette

PEEKYTOE CRAB TOAST
preserved lemon,
jalapeño, basil

GRILLED SQUID
sepia, black-eyed peas,
black garlic aioli

STEAK TARTARE
stout mustard, crispy
sunchokes, pecorino

MAIN COURSE

choose 3 items

WHOLE GRAIN TRUMPET PASTA
pesto genovese

GRAIN BOWL
squash, broccoli, radish, mushroom

RIGATONI
bolognese, parmesan

ROASTED SALMON
black barley, chorizo, saffron butter

GRILLED BRANZINO
crushed potatoes, salsa verde

CERTIFIED ANGUS BAVETTE CUT
bearnaise butter, watercress salad

HEARTH ROASTED CHICKEN
red rice, swiss chard, market
carrots, anaheim chili

NIMAN PORK ADOBO
mango, radish, onion, corn tortilla

SIDES

choose 2 items

BRUSSELS SPROUTS
CRISPY POTATOES
GRAINS & GREENS
ROASTED BABY CARROTS
ROASTED CAULIFLOWER

DESSERT

choose 2 items

STICKY TOFFEE PUDDING
CHOCOLATE CAKE
TIRAMISU TRIFLE

LARGE FORMAT DINNER

FRIED CHICKEN DINNER

\$40 PER GUEST

APPETIZER

radish, herb butter
burrata cheese
seasonal salad

ENTREE

southern style fried chicken
cole slaw
biscuits, sorgum butter
corn on the cob or greenmarket vegetable

DESSERT

seasonal pie/cake

RIB ROAST DINNER

\$65 PER GUEST

APPETIZER

radish, herb butter
little gem wedge
seafood tower, blue point oysters, scallop
crudo, lobster cocktail, shrimp cocktail

ENTREE

prime rib roast with 3 sauces
marble potatoes, garlic
shallot butter, parmesan
sautéed greens/creamed greens

DESSERT

chocolate layer cake

SHORT RIB ADOBO OR PORK ADOBO DINNER

\$45 PER GUEST

APPETIZER

crushed avocado, radish, corn cracker
scallop crudo, pineapple, pineapple
gazpacho, mint, fresno chili
fire roasted eggplant, pomegranate,
yogurt, guajillo chili, mint, sesame

ENTREE

short rib or pork adobo, fresh tortillas,
radish, onions, cilantro
grilled mexican street corn, crema,
queso fresco, chili, lime

DESSERT

pineapple-coconut sundae: coconut
gelato, pineapple sorbet, passion fruit,
tres leches cake, rum

served family-style

COCKTAIL RECEPTION

MARKET BUFFET TABLE

\$40 per guest

SPICED NUTS
MIXED OLIVES
CRUDITE
green goddess
CAULIFLOWER SALAD
gooseberries, radish, crème blanc

BEET SALAD
CHARCUTERIE
prosciutto, soppressata, fennel salumi
CHEESE BOARD
brie, aged cheddar, parmigiano cheese,
honeycomb, crackers

PASSED

choose 5 items, \$35 per guest

CRUSHED AVOCADO TOAST
radish, jalapeno
CRAB TOAST
preserved lemon aioli, basil
RICOTTA CROSTINI
espelette, thyme
SHRIMP COCKTAIL
new orleans remoulade
STEAK TARTARE
stout mustard, pecorino, sunchokes
SALMON POKE
sesame, crispy rice bowl
LOBSTER ROLL
yuzu aioli

TRUFFLE ARANCINI
fontina cheese
JAPANESE FRIED
CHICKEN SKEWER
bourbon glaze
BOWERY BURGER SLIDER
american cheese, pickles
GRILLED STEAK SKEWERS
salsa verde
FALAFEL
green tahini
LAMB MEATBALLS
PORK ADOBO SLIDER
green mango slaw

DESSERT BITES

*all items included for an additional \$8 per guest.
please note that we cannot cancel the dessert station within 48 hours of your event date*

ASSORTED COOKIES
CHOCOLATE CAKE
CHEESECAKE
STICKY TOFFEE CAKE
ICE CREAM SANDWICH

PRIVATE DINING BEVERAGE PACKAGES

PREMIUM BAR

\$70 PER GUEST/\$20 PER ADDITIONAL HOUR

Full premium open

Sommelier's selection of red, white & sparkling wine

Craft domestic bottled beers

Non-alcoholic beverages including juices, soda, regular coffee & tea

Sparkling & still water service

OPEN BAR

\$60 PER GUEST/\$20 PER ADDITIONAL HOUR

Choice of 3 signature cocktails

Sommelier's selection of red, white & sparkling wine

Craft domestic bottled beers

Non-alcoholic beverages including juice, soda, regular coffee & tea

Still & sparkling water service

LIMITED BAR

\$45 PER GUEST/\$15 PER ADDITIONAL HOUR

Sommelier's selections red, white & sparkling wine

Craft domestic bottled beers

Non-alcoholic beverages including juice, soda, regular coffee & tea

Still & Sparkling water service

NOTES

Open Bar pricing is charged per person for a minimum of 3 hours

Each additional hour is charged per person

Shots are not included in bar packages

Tax, gratuity, 4% administrative fee are additional