



## MENU

It's time to enjoy your event! Have an experienced event service team waiting to fulfill your needs and a talented team of culinary professionals ready to serve you the best creative eats and drinks inspired by the area.

### Keys to Success:

- Elegant/Intimate Setting with Ample Space
- Metro Access
- Exciting Menu

## Breakfast

### **Morning Coffee Service**

Coffee Decaffeinated Coffee & Specialty Teas  
Assorted Juices, Soft Drinks and Water

\$15 per person ++

### **Continental Breakfast**

Freshly Squeezed Orange Juice and Grapefruit juice  
Seasonal Whole Fruits  
Croissants, Muffins and Bagels  
Cream Cheese, Butter and Fruit Preserves  
Coffee, Decaffeinated Coffee & Specialty Teas

\$41 per person ++

Buffets under the catering minimum of 12 people will be subject to a \$125 surcharge.  
All prices exclusive of 8.875% tax and 24% service charge



## SUNRISE BREAKFAST BUFFET

\$75 PER PERSON++

### **Eggs Any Way You Like Them**

#### **Choice Of:**

Scrambled Eggs  
Scrambled Egg Whites  
Frittata or Mini Quiches

### **Meats**

#### **Choice of:**

Ham  
Crisp bacon  
Turkey Bacon  
Country Sausage or Turkey Sausage

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All prices exclusive of 8.875% tax and 24% service charge.

## SUNRISE BREAKFAST BUFFET

\$75 PER PERSON++

### **The Good Stuff**

#### **Choice Of:**

Buttermilk Pancakes (original, Blueberry, Chocolate Chip or Banana), Challah French Toast or Belgian Waffles

#### **Always served with**

Assorted Breakfast Breads, Muffins, Croissants and Danish, New York Bagels, Assorted Cereals, Freshly Sliced Fruit, Cream Cheese, Butter, Preserves, Starbucks Regular and Decaffeinated Coffee, Specialty Teas or Freshly Squeezed Juices

### **Omelet Station**

#### **Attendant Required**

Omelet Station- Have Your Eggs Prepared to order by one of Our Chefs

### **Add the Early Riser**

Unlimited Bloody Marys, Mimosas and Bellinis

**\$25 per person ++**

Buffets under the catering minimum of 12 people will be subject to a \$125 surcharge.

Attendant Fee \$300

All prices exclusive of 8.875% tax and 24% service charge.

## LATE START BRUNCH BUFFET

\$85 Per Person++

### Eggs Any Way You Like Them

#### Choice Of:

Scrambled Eggs, Scrambled Egg Whites, Frittata or Mini Quiches

### Eggs on the Run

#### Choice of:

Bacon or Sausage Egg & Cheese English Muffins, Sausage Egg & Cheese Biscuits Frittata or Mini Quiches

### Meats

#### Choice of:

Crisp Bacon and Country Sausage, Turkey Bacon, Turkey Sausage, Herb Roasted Chicken Breast, Pan Seared Salmon

### Omelet Station

#### Attendant Required

Omelet Station- Have Your Eggs Prepared to order by one of Our Chefs

Buffets under the catering minimum of 12 people will be subject to a \$125 surcharge.

Attendant Fee \$300

All prices exclusive of 8.875% tax and 24% service charge.

## LATE START BRUNCH BUFFET

\$85 PER PERSON ++

### The Good Stuff

#### Choice of:

Buttermilk Pancakes (Original, Blueberry, Chocolate Chip Or Banana), Challah French Toast, Belgium Waffles  
Baked Gnocchi with Tomato Sauce, Shrimp and Grits

### Can't Live Without:

#### Select Two:

Panzanella Salad, Caesar Salad, Potato Salad, Mediterranean Pasta Salad, Petit Baby Greens

### Always Served with:

Assorted Breakfast Breads, Muffins, Croissants, Danish New York bagels, Freshly Sliced Fruit, Cream Cheese Butter Preserves, Starbucks Regular and Decaffeinated Coffee, Specialty Teas, Freshly Squeezed Juices, Assorted Sodas and Water

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## LATE START BRUNCH BUFFET CONT'D

\$85 PER PERSON++

### Omelet Station

#### ATTENDANT REQUIRED

Omelet Station- Have Your Eggs Prepared to order by one of Our Chefs

#### Add the Early Riser

Unlimited Bloody Mary's, Mimosas and Bellini's

\$25 per person ++

Buffets under the catering minimum of 12 people will be subject to a \$125 surcharge.

Attendant Fee \$300

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## DELI LUNCH

\$55 PER PERSON++

### Salad

#### Select Two:

Panzanella, Antipasti, Mediterranean Pasta, Potato, Caesar,  
Petit Baby Greens

### Sandwiches

#### Select Three:

Prosciutto, Tomatoes, Fresh Mozzarella, Balsamic Vinaigrette on  
a Baguette  
Roasted Peppers, Arugula, Tomatoes, Fresh Mozzarella,  
Balsamic Vinaigrette on a Baguette  
Grilled Chicken, Provolone, Pesto on Focaccia  
Grilled Chicken Cesar Wrap  
Turkey Swiss, Mesclun, Sesame Roll  
Season Vegetable Whole Wheat Wrap  
Bourbon Ham, Camambert, Mesclun, Dijonaise, Ciabatta

### Sweet Ending

#### Select Two:

Freshly Bakes Cookies, Chocolate Cake, Freshly Sliced Fruit,  
Apple Pie

### Always Served with

Starbucks Coffee and Decaffeinated Coffee, Specialty  
Teas, Assorted Sodas and Water





## HOT LUNCH BUFFET

\$65 PER PERSON ++

### Salad

#### Select Two:

Panzanella, Caesar Salad, Mediterranean Pasta Salad,  
Petit Baby Greens, Caprese Salad

### Entrees

#### Select Two

Herb Roasted Herb Chicken Breast, Pan Seared Salmon,  
Braised Short Ribs, Baked Ziti  
Eggplant Parmigianino or Penne Primavera

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## HOT LUNCH BUFFET

\$65 PER PERSON ++

### Sides

#### Select Two:

Sautéed Mushrooms, Green Beans  
Roasted Seasonal Vegetables, Herb Roasted  
Fingerlings  
NYS Cheddar Polenta, Mashed Potatoes  
White or Brown Rice Pilaf

### Sweet Ending

#### Select Two:

Freshly Baked Cookies, Chocolate Cake  
Apple Pie or New York Cheesecake

### Always Served

Starbucks Regular and Decaffeinated Coffee  
Specialty Teas, Assorted Sodas and Water

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## R BREAK

### **R Bar**

Pack Your Own Snack \$35 per person

We'll roll in a selection full of assorted Candies, Nuts and Dried Fruits

### **R You Counting Your Calories**

The Healthy Alternative \$35 per person

Granola Bars, Yogurt Parfaits, Crudités, White Bean Hummus

### **R Bakery**

Your Cookie Jar Would Be Jealous \$35 per person

Chocolate Chip, Oatmeal Raisin, Black & White and

A Special Chef's Seasonal Cookie

### **Always Served**

Starbucks Regular and Decaffeinated Coffee

Specialty Teas, Assorted Sodas and Water

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## Cocktail Receptions

\$90 PER PERSON++

5 PASSES HOR'S D'OEUVRES 3 HOURS

### Upgrade

5 Passed Hors d'oeuvres 1 hour

1 food Station 2 Hours

Times can be overlapped depending on length of function

\$160 per person++

### All Out Party

5 Passed Hors d'oeuvres 1 hour

2 Food Stations 2 Hours

3 Passed Desserts 1 Hour

Times can be overlapped depending on length of function

\$225 per person++

Buffets under the catering minimum of 12 people will be subject to a \$125 surcharge.

All prices exclusive of 8.875% tax and 24% service charge.

For All Vivid Events a \$300 Bartender Fee is applied

## COCKTAIL RECEPTIONS CONT'D

### **A Bite Before Dinner**

3 Passed Hors d'oeuvres 1 Hour  
\$15 per person++

### **Just a Little More...**

Market Basket \$25 per person Cheese & Crackers  
Crudités & Dip Cheese & Cracker \$15 per person++  
Crudités & Dip \$15 per person++  
Food Stations \$35-\$40 per person ++  
2 Passed Desserts \$15 per person Coffee & Tea Station  
\$10 per person++

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## PASSED HORS D'OEUVRES

CHOOSE 5

### **BEEF**

Cheeseburger Sliders, Pickle, Ketchup, Brioche  
Grilled Strip Steak, Mashed Potato, Onion Fig Compote  
Cheese Steak Spring Rolls  
Mini Hot Dogs in Puff Pastry  
Mini Burger Wellington, Mushrooms, Onion Pastry  
Mini Meatballs, Parmesan, Parsley, Pomodoro Sauce

### **CHICKEN**

Roasted Chicken Skewer Heirloom Tomato & Arugula Pesto  
Chicken Lemongrass Dumplings, Sesame Soy Dipping Sauce

### **SEAFOOD**

Crab Roll Mango Aioli, Brioche Roll  
Shrimp Cocktail Skewer with Cocktail Sauce  
Tuna Poke, Pineapple, Macadamias, Scallions, Tortilla Chip  
Maui Shrimp Spring Roll

### **PORK**

Pork Dumpling Steamed or Fried  
Pulled Pork One Bit Sliders, BBQ Sauce, Brioche  
Asian Pork Belly Slider, Hoisin Sauce, Fresh Slaw

## PASSED HORS D'OEUVRES CONT'D

### VEGETARIAN

Watermelon "Tartar", Ricotta Salata,  
Mozzarella, Tomato, Balsamic Vinegar  
Eggplant Parm Crisp, Pomodoro, Mozzarella  
Tomato Bruschetta, Tomato Basil, Olive Oil, Balsamic  
Quinoa, Kale, Goat Cheese Arancini  
Porcini Risotto Balls  
Mini Potato Knish, Spicy Brown Mustard  
Soft Salted pretzels Whole Grain Mustard

### DESSERT

Mini Crème Brulee Spoons  
Mini Apple Tarts  
Assorted Cheesecake Lollipops  
Assorted Italian Pastries  
Mini Black & White Cookies  
Mini Petit Fors

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## FOOD STATIONS

### Charcuterie

Prosciutto, Mortadella, Soppressata, Parmigiano-Reggiano  
Ricotta Salatta, Gorgonzola, Olives, Roasted Peppers  
Marinated Artichokes, Eggplant Caponata, Beans al Fiasco  
Assorted Artisanal Breads

\$35 per person++

### \*Pasta

#### Select Two:

Orecchiette, Broccoli Rabe, Sausage, Tomatoes Garlic & White Wine  
Rigatoni Bolognese  
Gemelli Tossed in Pesto with Fresh Tomatoes Seasonal Ravioli, Chef  
selected Garnishes  
Potato Gnocchi, Wild Mushrooms, Arugula, Truffle Cream  
Mac&Cheese, Vermont Cheddar, Applewood Bacon, Scallions

\$40 per person++

### \*Carving

Whole Roasted Strip Loin, Bordelaise Sauce  
Spice Rubbed Beef Brisket, Maple Bourbon BBQ Sauce  
Sage Roasted Turkey Breast, Turkey gravy  
Served with choice of 2  
Creamed Spinach, Truffled Creamed Corn, Potato Gratin,  
Mashed Potato, Roasted Seasonal Vegetables

\$50 per person++

\*1 attendant required per food station at \$300 for up to three hours.  
All prices exclusive of 8.875% tax and 24% service charge.



## SEATED DINNERS

3 COURSE SEATED DINNER \$165 PER PERSON

4 COURSE SEATED DINNER \$195 PER PERSON

### **SALAD'S- Select 2**

Caesar Salad, Brioche Croutons, Shaved Parmesan  
Caprese Salad, Fresh Mozzarella, Heirloom Tomatoes & Basil with  
Balsamic Vinaigrette  
Mixed Green Salad, Sherry Vinaigrette  
Roasted Beef Carpaccio, Ricotta Salatta, Arugula

### **STARTERS (4 COURSE)- Select 2**

Sautéed Gnocchi, Braised Short Rib, Peas & Carrots  
Crab Cakes, Mesclun Salad, Old Bay Aioli  
Seasonal Ravioli  
Chilled Shrimp Cocktail, marinated Fennel, Mesclun

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## SEATED DINNERS

3 COURSE SEATED DINNER \$165 PER PERSON

4 COURSE SEATED DINNER \$195 PER PERSON

### ENTREES- Select 3

NY Steak, Bordelaise Sauce, Mashed Potato, Creamed Spinach

Braised Short Ribs, Cabernet Sauce, NYS Cheddar Polenta,

Roasted Baby Vegetables

Grilled 8 oz. Filet, Roasted Fingerlings, Sautéed Spinach, Port Reduction

Grilled Chicken Breast, Poultry Jus

Simply Grilled Fish, Citrus Emulsion, Israeli Cous Cous

Eggplant Caponata

Seared Cauliflower Steak, Sautéed Spinach, Quinoa

### DESSERTS- Select 2

Crème Brulee

New York Cheesecake Brooklyn's

Apple Tart

Molten Chocolate Lava Cake

Family Style Miniature Pastries

All Seated Dinners served with Artisanal Breads, Butter, Starbuck's

Coffee and Teas

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## BUFFET DINNERS \$90 PER PERSON

### **HOT DINNER BUFFETS**

Served with choice of 2

Braised Short Ribs, Herb Marinated Chicken Breast,  
Grilled Salmon, Roasted Pork Loin, Grilled Marinated  
Seasonal Vegetables, Baked Gnocchi, Tomato Sauce, Fresh  
Mozzarella

### **Served with Choice of 2**

Roasted Fingerling Potatoes, Macaroni & Cheese, Roasted  
Garlic mashed Potatoes, Corn on the Cob, Green Beans  
Almandine, Roasted Baby Vegetables

Prices are subject to change. When applicable, 1 attendant required per food station at \$300 for up to three hours.

All Food & Beverage Items are Subject to a 24 % Service Charge and an 8.875% Sales Tax.

## HOSTED BAR PACKAGE

WINE & BEER \$28.00++  
PER PERSON PER HOUR

### Wines

Century Cellars Cabernet, Century Cellars Chardonnay, Century Cellars Merlot, Beringer White Zinfandel, Freixenet Blanc De Blancs, Spellbound Cabernet, Stone Cellars Cabernet, Stone Cellars Chardonnay, Stone Cellars Merlot, Stone Cellars Pinot Grigio, The Dreaming Tree Chardonnay, Beringer Cabernet Knights Valley, Chateau St. Michelle Riesling, Clos Du Bois Chardonnay, Ferrari Carrano Cabernet, Kim Crawford Pinot Noir, Mionetto Organic Prosecco Treviso, Sledgehammer Cabernet, Decoy Merlot, Wairau River Sauvignon Blanc

### Beers

Heineken, Blue Moon Belgium White, Brooklyn Lager, Budweiser, Coors Light, Sam Adams Boston Lager, Amstel Light, Michelob Ultra, O'Douls

### Standard Open Bar \$32.00++ Per Person Per Hour

#### Select Brands:

Svedka Vodka, Beefeaters Gin, Jose Cuervo Tradicional Silver, Cruzan Aged Light Rum, Jim Beam Bourbon, Canadian Club Whiskey, Dewars Scotch, Korbel Brandy, Grant's Family Reserve, Campari, Martini & Rossi Bianco

### Non Alcoholic

Soft drinks, juice, water, Starbucks coffee and tea

\*One Specialty cocktail. Cordials at an additional charge

For All Vivid Events a \$300 Bartender Fee is applied

# Hosted Bar Package

Premium Open bar \$37.00++  
Per Person Per Hour

## Premium Brands

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Superior Rum, Mt Gay Eclipse Gold Rum, Patron Silver Tequila, Jack Daniel's Tennessee Whiskey, Knob Creek Bourbon, Crown Royal Whiskey, Johnnie Walker Black Label, Canadian Club, Remy Martin VSOP, Campari Martini and Rossi Bianco

## Wines

Century Cellars Cabernet, Century Cellars Chardonnay, Century Cellars Merlot, Beringer White Zinfandel, Freixenet Blanc De Blancs, Spellbound Cabernet, Stone Cellars Cabernet, Stone Cellars Chardonnay, Stone Cellars Merlot, Stone Cellars Pinot Grigio, The Dreaming Tree Chardonnay, Beringer Cabernet Knights Valley, Chateau St. Michelle Riesling, Clos Du Bois Chardonnay, Ferrari Carrano Cabernet, Kim Crawford Pinot Noir, Mionetto Organic Prosecco Treviso, Sledgehammer Cabernet, Decoy Merlot, Wairau River Sauvignon Blanc

## Beers

Heineken, Blue Moon, Brooklyn Lager, Budweiser, Coors Light, Sam Adams, Amstel Light, Michelob Ultra, Corona Extra, Miller Lite, O'Douls

## Non Alcoholic

Sodas, juice, mineral water, Starbucks coffee and tea

\*One Specialty cocktail. Cordials at an additional charge

Prices are subject to change. When applicable, 1 attendant required per food station at \$300 for up to three hours.

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## AV PRICING

### Technology Audio Visual Connectivity

Polycom Speakerphone \$135

Direct Dial Phone Line \$110

### Audio

Microphone, wired \$75

Lavaliere, Wired \$75

Wireless (LAV or Handheld) \$150

4-6 Input Mixer \$50

CD Player \$150

Dual Based Speakers \$150

### Video

DVD \$125

### Recommended By Professional Meeting Planners:

Complete Speaker Freedom with Wireless Microphone \$150

Prices are based per day and subject to 8.875% tax and 24% service charge

## AV PRICING CONT'D

### Technology LCD Projection Package

LCD Projection Package \$770

LCD Projector (video, XGA, Mac) with Power Strip, Screen, and Technical Support

### Accessory Package \$85

Screen, Power Strip, and Laser Pointer- Set-up included with Package

Projection \$100

5 x 7 Fast Fold \$140

LCD Projector \$700

Slide Projector \$50

### Technology Meeting Accessories

Flip Chart with pad & markers \$50

Power Strip \$10

Extension Cord \$10

Installation and Labor Operator rate 9per hour \$125

Set-up/ Breakdown 1 hour Minimum \$75

Prices are based per day and subject to 8.875% tax and 24% service charge

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## AV PRICING CONT'D

Bring your own AV and operate \$85++

Tech Assistant \$85 per hour

Bring another AV company to do the AV for program \$650

Prices are based per day and subject to 8.875% tax and 24% service charge.