



**Engagement Party Package**  
*Sample Spring/Summer Menu*

**\$130 per person includes:**

**2 Hour Event**  
**Premium Open Bar**  
**8 Passed Hors d'oeuvres**  
**2 Carving Stations**  
**All Inclusive**



## Engagement Party

**{Please Select Eight}**

### **Cold**

American Grinnell Caviar with  
Chive Crème Fraîche on Corn Blini

Lobster Salad with Celery and Lemon Aioli

Sea Scallop Ceviche with Corn and Sea Beans

Seared Beef Tenderloin  
with Chipotle Sauce and Pickled Red Onion

Poached Shrimp with Lemongrass,  
Ginger and Sweet Chili Sauce

Mini BLT with Smoked Bacon  
and Chive Mayonnaise

Poached Lobster, Snow Peas and  
Compressed Watermelon with Ginger

Hand-Rolled Assorted Sushi  
with Pickled Ginger, Wasabi and Soy Dipping Sauce

Citrus-Cured Salmon Gravlax  
with Marinated Jicama and Cucumber Cylinders

Shaved Prosciutto  
with Fresh Mozzarella and Roasted Pepper Salad

Grilled Chicken Wrapped in Smoked Tennessee Ham  
with Pickled Peach Dipping Sauce

"Speakeasy" Steak Tartare on Toasted Boule

Foie Gras Mousse on Raisin Toast with Blackberry

Tuna Tartare with Scallions on Taro Root Chip

Artichoke and Goat Cheese "Cubism"  
with Spicy Olive and Basil

Smoked Salmon on Bagel Chip  
with Caper Cream Cheese and Chive

Cherry Tomato and Mozzarella Napoleon  
with Basil and Aged Balsamic

### **Hot**

Wild Mushroom Pinwheel  
with Chive and Parsley Sauce

Mini '21' Burger

Tempura Rock Shrimp  
with Wasabi and Spicy Mayonnaise

'21' Chicken Hash in Pastry Shell

NYC Style Pig in a Blanket  
with Sauerkraut and Mustard

Crispy Maryland Crab Cake  
with Dijonnaise and Lemon

Herbed Baby Lamb Chops  
with Blackberry Vinegar Sauce and Mint

Pulled Pork Sandwich with Tamarind Barbecue  
Sauce and Pickles

Spicy Panko Shrimp Sphere with Soy Aioli

Parmesan Cheese Straws

Peking Duck Egg Roll with Napa Cabbage,  
Shiitake Mushrooms and Chive Sauce

Vegetable Spring Roll with Sweet and Sour Sauce

Sautéed Gulf Shrimp Potsticker with Chili Mango  
Sauce and Shaved Scallions

Crispy Chicken  
with Peach and Cracked Pepper Dipping Sauce

Goat Cheese Soufflé with Chive

Lobster Quesadilla

Bacon-Wrapped Sea Scallop  
with Lemon and Green Pea Sauce

\*All Selections Served with Freshly Baked Turkey and Ham Carved in Room \*

**An Administrative charge of 3.75% will be added to all food and beverage charges. This Administrative charge is not a gratuity or a tip and will not be distributed to the employees who provide service to the guests. It is used to offset the costs associated with the administration of your event. 8.875% New York City Sales Tax will also be added.**

**A separate Gratuity charge of 18% will also be added to all food and beverage charges. This Gratuity will be distributed in its entirety to the employees who provide service to the guests. Although it is neither required nor expected, clients may leave a gratuity in addition to this Gratuity charge which will also be distributed to the employees who provide service to the guests.**