

GUASTAVINO'S

COCKTAIL RECEPTION

HOT CANAPES

(Please Select Four to be Passed Butler-Style)

All-Beef Frankfurter in a Blanket with Spiced Brown Mustard
Miniature Applewood Smoked BLT
Jumbo Lump Maryland Crab Cake with Old Bay Remoulade
Mac and Cheese Medallion with Roasted Pepper Relish
New York Pastrami on Rye with Spicy Brown Mustard
Parmesan and Gruyere Cheese Gougère
Mole Braised Chicken Empanada with Tomatillo Relish
Miniature Grit Cake with Cajun Shrimp
Buffalo Chicken Spring Roll with Blue Cheese Dip
Crisp Artichoke and Spinach Croquet with Grated Parmesan Cheese
BBQ Korean Short Rib Taco with Pickled Cucumber
Potato and Peas Samosa with Tamarind Sauce
Bacon Wrapped Scallops with Soy Chili Glaze
Miniature Grilled Cheese with Caramelized Onions, Apple and Brie
Chicken Taquitos with Pico de Gallo
Crisp Potato Pancake with Cranberry and Apple Compote
Chicken Sate with Red Curry Coconut Sauce

COLD CANAPES

(Please Select Four to be Passed Butler-Style)

Fresh Guacamole on Homemade Crispy Tortilla Shell
Heirloom Tomato and Mozzarella Kabob with Basil Pesto
Filet of Beef with Horseradish Crème Fraiche
Roasted Candy Stripe Beet Lollipop with Goat Cheese, Pecan and Citrus Relish
Juniper Berry and Vodka Cured Gravlox on Pretzel Toast with Dill Cream
Asparagus Tartlet with Sliced Truffle
Foie Gras Mousse with Port Wine Gelee on Crostini Brioche
Vietnamese Tuna Roll with Pickled Daikon and Sweet Chili Sauce
Stuffed Baby Potato with Truffle Crème Fraiche and Caviar
Seasonal Mushroom Crostini with Shaved Manchego
Grilled Scallops on Crisp Quinoa with Mango Relish
Tuna Tartar on Wonton Crisp with Toasted Sesame
Five Spice Seared Tuna on Rice Cake with Wasabi and Pickled Ginger
American Caviar on Potato Blini with Crème Fraiche and Dill

GUASTAVINO'S

BUFFET STATIONS

(Please Select Three)

CARVING STATION

(All Stations come with Soft Baked Parker House Rolls with Maldon Sea Salt)

Salads

(Choice of One)

Arugula and Frisee Salad with Raspberry Emulsion and Crisp Salsify

Organic Field Green Salad with Cranberry and Red Wine Vinaigrette

Baby Spinach with Trevisano, Crumbled Goat Cheese and Aged Balsamic Vinaigrette

Crisp Romaine Lettuce with Caper and Parmesan Dressing, Herb Roasted Focaccia Crouton

Entree

(Choice of One)

Herb Crusted Tenderloin of Beef with Port Wine Sauce

Maple and Bacon Braised Short Rib of Beef

Pomegranate Glazed Free Range Turkey with Cranberry and Orange Compote

Agave and Mustard Roasted Loin of Pork with Tarragon Cream Sauce

Black Pepper Crusted Angus Strip Loin of Beef with Horseradish Cream Fraiche and Au Jus

Roasted Colorado Rack of Lamb with Mint and Olive Tapenade (\$15 per Guest Supplement)

Side Dish (Vegetable)

(Choice of Two)

Ricotta Creamed Spinach

Honey and Chili Drizzled Glazed Baby Carrots

Sautéed Haricot Vert with Toasted Almonds

Balsamic Roasted Brussels Sprouts with Spiced Walnut

Aged Sherry and Brown Sugar Glazed Sweet Potato with Bacon Bits (can be without bacon)

Sautéed Squash with Parsley Gremolata

Side Dish (Starch)

(Choice of Two)

Parmesan and Rosemary Crusted French Fries

Buttermilk Whipped Potatoes

Jalapeno and Aged Cheddar Corn Bread

Herb Polenta with Parmesan Cheese

Roasted Tri-color Potatoes with Rosemary and Truffles

Toasted Bulgur Wheat with Grilled Vegetables

Potato Gratin with Pecorino Romano Crust

ITALIAN STATION

Ricotta Tortellini; Parmesan Alfredo, Sweet Peas, Crispy Pancetta

Cavatelli; Beef & Veal Ragù, Shaved Pecorino Romano, Fresh Basil

Orecchiette with Sun Dried Tomatoes, Capers, Lemon Sauce

Classic Caesar Salad with House made Dressing, Focaccia Crouton

Organic Field Green Salad with Red Wine Vinaigrette

Guastavino's Signature Assorted Soft Baked Bread Sticks

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FRUIT, CHEESE AND CRUDITE STATION

Fresh Seasonal Fruits and Champagne Grapes
American Artisanal Cheeses
Assorted Dried Fruits and Candied Pecans
Gewürztraminer and Merlot Jellies
Whole Baby Carrots, Red and Yellow Peppers
Red and Yellow Teardrop Tomatoes, Red Onions, Mushrooms
Sugar Snap Peas, Baby Squash and Zucchini, Celery and Cucumbers
Hearts of Fennel, Radishes, Cauliflower and Broccoli
Creamed Spinach in Pumpernickel Bread
Served with Artisanal Breads and English Crackers

DIM SUM STATION

Pan Fried Pork and Chive Dumplings and Dipping Sauce
Shrimp Shumai
Steamed Vegetable Dumplings
Vegetable Spring Rolls
Steamed Pork buns
Hoisin Sauces and Pickled Vegetables
Vegetable Lo Mein
Crispy Beef Skewers

SLIDER STATION

(Please Select Three)

Grass Fed Beef Sliders Plain or with American Cheese, Lettuce, Tomato
Turkey Burger, Plain or with Cheddar Cheese Lettuce, Tomato
"Impossible" Sliders Plain or with American Cheese, Lettuce, Tomato
Chicken Parmesan Slider
Nashville Chicken Slider with Hot Sauce, Mayonnaise, and Pickle
Corned Beef Reuben Slider
BBQ Pulled Pork Slider, Cole Slaw and Pickle
Rosemary and Parmesan Shoe String Fries
Spiced Buttermilk Onion Rings

MEDITERRANEAN STATION

Grilled Chicken and Lamb Souvlaki
House Made Falafel
Grilled Vegetable Platter
White Bean and Chickpea Hummus
Tzatziki Cucumber Salad,
Tabbouleh with Couscous, Lemon, and Herbs,
Fresh Pita Bread, Pickles, Taziki Sauce,
Tamarind, Roasted Red Peppers, Herb Coulis

GUASTAVINO'S

TUSCAN TABLE

Selection of Charcuterie Board; Prosciutto, Sweet Capicola, Hot Italian Dried Sausage, Genoa Salame
Assortment of Italian Cheeses; Parmesan, Grana Padano, Pecorino Sardo
Crosthini; Grilled Shrimp on White Bean, Oven Roasted Tomato, Fig and Ricotta
Buffalo Mozzarella and Tomato Caprese with Basil Oil
Grilled Eggplant Coponata
Marinated Chick Pea Salad with Mint Emulsion
Balsamic Roasted Mushrooms
Stuffed Piquillo Pepper with Ricotta Cheese and Aged Balsamic Drizzle
Marinated Artichoke Hearts
Fennel and Kale Salad with Lemon Vinaigrette
Radicchio and Endive Salad
Chopped Romaine Salad
Five Blend Olive with Grilled Lemon
Fennel and Raisin Ciabatta, Herb and Parmesan Soft Baked Bread Sticks, Crisp Grissini

SUSHI BY NIPPON

Complete with Nippon Chefs
Nigiri Sushi: including Tuna, Yellow Tail, Smoked Salmon,
Eel, Shrimp, Fluke and Spanish Mackerel
Roll Sushi: including Tuna Rolls, California Rolls, Spicy Tuna,
Salmon Avocado, Eel and Cucumber, Vegetable Rolls
\$25.00 supplement per guest

OCEAN BAR

Littleneck Clams and Malpeque, Olympia, and Baby Oysters on the Half Shell
Stone Crab Legs
Jumbo Maine Lobsters
U-10 Jumbo Shrimp Gulf
Cocktail Sauce, Brandy Ginger and Mignonette Sauce
Crown Lemons, Fresh Grated Horseradish, and Oysterettes
Served from an Ice Sculpture \$500.00
\$30.00 supplement per guest

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MINIATURE PASSED DESSERTS

(Please Select Six)

Fresh Homemade Cinnamon Doughnuts
Triple Chocolate Napoleon
Passion Fruit Mousse with White Chocolate
Dark Chocolate Covered Strawberries
Miniature Vanilla Cupcake with Coconut Cream
Miniature Chocolate Cupcake with Almond Cream
Seasonal Fruit Tartlet with Vanilla Cream
Miniature Apple Pie with Crumble Topping
Double Fudge Brownie with Pecans
Tart Cherry Chocolate Truffle
Kahlua and Milk Chocolate Truffle with Toasted Coconut
Chocolate Dipped Profiterole with Pastry Cream
Mini Marshmallow and Rice Crispy Square Covered in Milk Chocolate Ganache
Chocolate Dipped Strawberries
Magnolia's Banana Pudding
Red Velvet Cake Pops
Clouds of Cotton Candy
Miniature Ice Cream Cones
Churros with Caramel Dipping Sauce
Rice Crispy Truffles
Mini Smore's

Freshly Brewed Coffee
Harney and Son's Teas, English Breakfast & Chamomile
Served with Arrangement of Cream and Sweeteners

BEVERAGES:

During your event we will have several complete bars set up for the service of the following:

Chivas Regal 12 Year Old Scotch, Dewar's White Label Scotch, Glenfiddich 12 Year Old Single Malt Scotch, Glenmorangie Single Malt Scotch, Glenlivet 12 Year Old Single Malt Scotch, J&B, Johnnie Walker Black, Johnnie Walker Red, Fireball Whiskey, McCallan's 12 Year, Beefeater, Bombay Sapphire, Tanqueray Gin, Hendrick's Gin, Bushmills Black, Canadian Club, Gentleman Jack, Jack Daniels, Jameson, Seagram's 7, Tito's Organic Vodka, Belvedere, Ketel One, Stolichnaya, Stolichnaya Citros, Grey Goose, Bacardi Rum, Meyers Rum, Captain Morgan's, Gosling's Dark, Mount Gay Rum, Casamigos Anejo,

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Casamigos Blanco, Casmigós Reposado, Commemorative Tequila, Herradura Silver Tequila, Patron Silver Tequila, Illegal Mezcal, Buffalo Trace, Knob Creek, Makers Mark, Woodford Reserve, Jim Beam, Courvoisier VSOP, Hennessy VS, Remy Martin VS, Delamain Pale Dry, Amaretto di Saronno, Bailey's Campari, Chambord, Cointreau, Drambuie, Fonseca Port, Frangelico, Grand Marnier, Kahlua, Romana Black, Sambuca Romana, Pimm's No. 1 Cup, Peach Schnapps, Sour Apple Pucker, Six Point Crisp Lager, Amstel Light, Heineken, Brooklyn Lager, Budweiser, Bud Light, Corona, Freshly Squeezed Fruit Juices, Coke, Diet Coke, Ginger Ale, Sprite and Mineral Water

Bars will remain open for complete beverage service during dinner; waiters are to take drink orders throughout the evening

During Dinner we will pass One Red and One White Wine

House White Wine Options:

Beringer Pinot Grigio
Carta Vieja Sauvignon Blanc
Crane Lake Chardonnay

House Red Wine Options:

Woodbridge Pinot Noir
Carta Vieja Carmenere
Crane Lake Cabernet Sauvignon

KOSHER MEALS:	Additional \$75.00 per person (provided by a Kosher Caterer)
VENDOR MEALS:	\$50.00 per person (do not apply to minimum guarantee)
OPTIONAL ORGANIC MENU:	PLEASE BE ADVISED: If you would like to upgrade your menu to include ONLY organic ingredients there is an additional charge of \$30.00 per guest. We will require 3 weeks notice prior to the event day.
SET UP:	Tables of ten. Floor plans to be determined.
SERVICE:	1 Waiter for every 10 guests 1 Bartender for every 50 guests 1 Captain for every one 100 guests 2 Lounge Attendants 1 Maître D'hôtel Coat Check
TASTING:	Included
LINEN:	White Tablecloths and Napkins Included
NEARBY GARAGE:	Imperial Parking (across street at 420 East 59 th Street) Contact Michael Bincovich or John Heras at (855) 472-7569
SOUND/STAGE & LIGHTING:	<i>Exclusive vendor:</i> Gala Productions Contact Kamryn Kniel at 212-888-8833, kniel@gala-productions.com
SECURITY:	Exclusive vendor: Stone Security Service Contact David Stone at 212-260-7444 or david@stonesecurityservice.com

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- *Two* guards required for duration of each *setup* day including one-half hour prior to and after scheduled setup times.
- *Three* guards required for duration of each *event* day including one-half hour prior to and after scheduled event times.
- *One* additional guard required for each 100 guests over 299 in attendance
- Guards billed at \$60.00 per guard per hour with five-hour minimum

FINAL GUARANTEE:

Patron agrees to specific in writing to establishment at least 48 business hours prior to the date of the event, the exact number of guests to be in attendance. This number shall constitute a final guarantee so long as that number exceeds the contractual guarantee written on the face of the contract and patron will be charged accordingly. Should a greater number than the final guarantee attend, the charge will be based on the actual number of guests attending the event. Patron will be required to provide a guaranteed form of payment for any additional guests attending. Patron will be charged for all individuals attending the event including, but not limited to, any staff, volunteers or vendors who attend the actual event. If Patron does not specify the number of guests within the time frame indicated in this section, establishment shall determine the final guarantee at its discretion.

DEPOSIT:

50% of total contracted price is required.