

Spirits Up. Party Down.

CRAFTED COCKTAILS + SEASONAL EATS
GET YOU READY TO MINGLE



KIMPTON
*ink48*TM



Two Hour Deluxe Open Bar

Absolut Vodka, Tanqueray Gin, Dewar's White Scotch, Cuervo Gold Tequila,
Bacardi Superior Rum, Jim Beam Bourbon, Captain Morgan Rum
Guenoc Merlot, Guenoc Cabernet Sauvignon, Guenoc Pinot Grigio, Guenoc Sauvignon Blanc
Amstel Light, Negra Modelo, Brooklyn Lager, Heineken
Assorted Soft Drinks, Bottled Water, Red Bull, Assortment of Juices

Passed Hors D'Oeuvres (Choice of 4)

Marinated Grilled Chicken Skewers
Grilled Leg of Lamb Skewers *Tomatillo Sauce*
Grilled Skirt Steak Skewers *Parsley-Cilantro Sauce*
Fried Pork Belly *Pickles and Mustard*
Tempura Shrimp *Sweet-Hot Mustard Sauce*
Peekytoe Crab Spring Rolls *Pepper Flakes, Orange Soy Sauce*
Risotto Arancini *Saffron Aioli Oil*
Plum, Goat Cheese, Prosciutto *Olive Oil, Crostini*
Salvatore Brooklyn Ricotta Bruschetta *Tomatoes, Basil, Olive Oil*
Seared Duck Breast *Huckleberry Compote, Corn Pancake*
Pistachio Crusted Beef Tenderloin *Black Pepper, Red Wine Sauce On Ficelle Toast*
Hamachi Crudo *Horseradish, Chives, Sea Salt, Olive Oil on a Spoon*
Lobster Tacos *Radish, Pickled Red Onion, Chipotle Aioli (Supplement \$5)*
Tuna Tartare *Ginger, Shallots, Lemon Zest, Olive Oil, Cucumber*
Peekytoe Crab Salad *Avocado Salsa, Corn Tortilla*

Salumi and Cheese Display

Local Cured Meats and Hams from Salumeria Biellese
Artisanal Cheese with Air-Dried Fruits and Candied Nuts
Sullivan Street Bakery Breads

\$132.00 Per Person

All food and beverage charges shall be subject to applicable taxes at the current rate of 8.875%, and administrative fee of 3% and gratuity at 18%, which shall automatically be added. Please note that the administrative fee does not represent a tip or gratuity for wait staff employees, bartenders, or other service employees and that all or some portion of the administrative fee may be taxable under law.

Room rental is subject to 14.75% tax plus an additional \$3.50 per day NYC occupancy fee.

Please advise catering of any food allergies prior to your event.

Outside food and beverage is not permitted.



Four Hour Deluxe Open Bar

Absolut Vodka, Tanqueray Gin, Dewar's White Scotch, Cuervo Gold Tequila,
 Bacardi Superior Rum, Jim Beam Bourbon, Captain Morgan Rum
 Guenoc Merlot, Guenoc Cabernet Sauvignon,
 Guenoc Pinot Grigio, Guenoc Sauvignon Blanc
 Amstel Light, Negra Modelo, Brooklyn Lager, Heineken
 Assorted Soft Drinks, Bottled Water, Red Bull, Assortment of Juices

Entrée (Choice of 2)

Roasted Organic Chicken *Lemon, Rosemary, and Thyme Jus*
 Sautéed Spicy Shrimp *Garlic, Pepper Flakes, Parsley, and Pimento*
 Grilled Marinated Steak *Red Wine Sauce*
 Sustainable Local Catch *Citrus Sauce*
Penne Pasta *Grilled Chicken, Tomato, and Basil Pesto*

Mini Decadent Dessert Display (Choice of 2)

Chocolate Pot de Creme
 Profiteroles *Chef's Choice of Filling*
 Profiteroles with Chef's Choice of Filling
 Dark Chocolate Torte *Caramel Crème Fraiche*

Salad (Choice of 2)

Romaine Caesar Salad *Parmesan and Garlic Croutons*
 Frisee, Radicchio, and Endive Salad *Seasonal Fruit, Blue Cheese, and White Wine Vinaigrette*
 Romaine Caesar Salad *Shaved Parmesan and Garlic Croutons*
 Radicchio, Endive, and Arugula Salad *Grapefruit and Citrus Vinaigrette*

Chef's Seasonally Inspired Sides (Choice of 2)

Wilted Greens *Lemon and Sea Salt*
 Roasted Fingerling Potatoes *Sage and Olive Oil*
 Roasted Sweet Potatoes *Garlic, Sage, and Olive Oil*
 Grilled Seasonal Vegetables *Shallots and Tarragon*

Organic Coffee, Decaffeinated Coffee, and Organic Mighty Leaf Tea Station

\$176.00 Per Person

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 Bacardi Superior Rum, Jim Beam Bourbon, Captain Morgan Rum
 Guenoc Merlot, Guenoc Cabernet Sauvignon,
 Guenoc Pinot Grigio, Guenoc Sauvignon Blanc
 Amstel Light, Negra Modelo, Brooklyn Lager, Heineken
 Assorted Soft Drinks, Bottled Water, Red Bull, Assortment of Juices

Salad (Choice of 1)

Seasonal Mixed Greens Radish, Cucumber, Feta, Fennel, Cherries, Red Wine Vinaigrette
Frisee-Endive Salad Seasonal Fruit, Hazelnuts, Blue Cheese, White Wine Vinaigrette
Lacinato Kale Salad Fried Pumpkin Seeds, Peaches, Shaved Parmesan, Lemon, Olive Oil
Roasted Beet Salad Toasted Pistachio, Chervil, Mache, Goat Cheese, Citrus Vinaigrette
Heirloom Tomato Salad Watermelon, Basil, Feta, White Wine Vinaigrette
Peekytoe Crab Salad Avocado Salsa, Cucumbers, Purple Shishito, Lemon Aioli, Tomato Vinaigrette
Hamachi Crudo Horseradish, Olive Oil, Chives, Sea Salt
Aiello Dairy Burrata Cherry Tomatoes, Basil, Sea Salt, Virgin Olive Oil, Grilled Bread

Dessert (Choice of 1)

Dark Chocolate Custard – Cocoa Nib Toffee, Crème Fraiche
Chevre Cheesecake House Made Sorbet and Seasonal Fruits
Lemon Semifreddo Hazelnut Praline, Espresso Chocolate Sauce
Seasonal Fruit and Almond Torte Vanilla Ice Cream
Hummingbird Cake – Pineapple Sauce

Passed Hors D'Oeuvres (Choice of 4)

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Lobster Tacos *Radish, Pickled Red Onion, Chipotle Aioli (Supplement \$5)*
Tuna Tartare *Ginger, Shallots, Lemon Zest, Olive Oil, Cucumber*
Peekytoe Crab Salad *Avocado Salsa, Corn Tortilla*

Plated Entrée (Choice of 2)

Grilled Prime Rib Eye Steak *Roasted Potatoes, Sea Salt, Rosemary, Grilled Spring Onion, Watercress Salad, Bordelaise Sauce*
Seared Prime Sirloin Steak *Rosti Potatoes, Roasted Carrots, Romano Beans, Pea Shoots, Red Wine Sauce*
Pasture Raised Grilled Chicken Breast *Smashed Potatoes, Seasonal Vegetables, Chimichurri Sauce*
Roasted Grassland Farm Normandy Duck Breast *Stir-fried Quinoa, Sauté Bok Choy, Cherries, Huckleberry Sauce*
Pan Roasted Black Sea Bass *Sauté Zucchini, Squash, Scallions, Marcona Almonds, Tomato – Basil Vinaigrette*
Local Dock to Dish Catch *Eggplant Caviar, G Basil, Roasted Garlic, Heirloom Tomato Coulis*

Organic Coffee, Decaffeinated Coffee, and Organic Mighty Leaf Tea

\$275.00 Per Person

All food and beverage charges shall be subject to applicable taxes at the current rate of 8.875%, and administrative fee of 3% and gratuity at 18%, which shall automatically be added. Please note that the administrative fee does not represent a tip or gratuity for wait staff employees, bartenders, or other service employees and that all or some portion of the administrative fee may be taxable under law.

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APPETIZING ADD-ONS

Passed Hors D'Oeuvres

(Choice of 4)

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Grilled Leg of Lamb Skewers *Tomatillo Sauce*

Grilled Skirt Steak Skewers *Parsley-Cilantro Sauce*

Fried Pork Belly *Pickles and Mustard*

Tempura Shrimp *Sweet-Hot Mustard Sauce*

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Risotto Arancini *Saffron Aioli Oil*

Plum, Goat Cheese, Prosciutto *Olive Oil, Crostini*

Salvatore Brooklyn Ricotta Bruschetta *Tomatoes, Basil, Olive Oil*

Seared Duck Breast *Huckleberry Compote, Corn Pancake*

Pistachio Crusted Beef Tenderloin *Black Pepper, Red Wine Sauce On Ficelle Toast*

Hamachi Crudo *Horseradish, Chives, Sea Salt, Olive Oil on a Spoon*

Lobster Tacos *Radish, Pickled Red Onion, Chipotle Aioli (Supplement \$5)*

Tuna Tartare *Ginger, Shallots, Lemon Zest, Olive Oil, Cucumber*

Peekytoe Crab Salad *Avocado Salsa, Corn Tortilla*

One Hour: \$45 Per Person

Two Hours: \$55 Per Person

Displayed Hors D'Oeuvres

Assorted Salumi

Olives and Pickles

\$137 Per Platter

Local Cheese Platter

Assorted Dried Fruits, Grapes, and Artisanal Breads

\$165 Per Platter

Fried Saffron Risotto Arancini

\$95 Per Platter

Maine Peekytoe Crab Salad

Avocado on Corn Tortilla

\$165 Per Platter

Tempura Shrimp

Sweet-Hot Mustard Sauce

\$165 Per Platter

Grilled Skirt Steak Skewers

Parsley Cumin Sauce

\$132 Per Platter

Grilled Lamb Chops

Apricot Almond Topping

\$192 Per Platter

Salvatore Brooklyn Ricotta Bruschetta

Tomatoes

\$110 Per Platter

Sliced Seasonal Fresh Fruit

\$132 Per Platter

Holiday Cookies, Confections, and Petit Fours

\$275 Per Platter



Reception Stations

Salumi, Artisanal Cheese and Bread Display

Local Cured Meats & Hams from Salumeria Biellese
 Artisanal Cheese with Air-Dried Fruits, Nuts
 Sullivan Street Bakery Breads

\$27 Per Person

Mediterranean Regional Table

Grilled Seasonal Vegetables, Olive Oil, Basil, Black Pepper
 Italian Sliced Cold Cuts: Salami, Mortadella, Coppa,
 Spicy Coppa, Prosciutto, Soppresata, Culatello
 Seasonal Vegetable Salad
 Olive Hummus, Baba Ghanoush
 Selection of Mediterranean Cheeses
 Assorted Bread and Pita Bread

\$38 Per Person

Pastry Market

(Choice of 3)

French Macarons
 Chocolate Ganache Tarts
 Carrot Cake with Cream Cheese Frosting
 Mini Red Velvet Cupcakes
 Profiteroles with Chef's Choice of Filling
 Chocolate Mousse Cups with Cookie Bites
 Cookies, Confections, and Petit Fours

\$32 Per Person

"Spike It" Stations

Spiked Winter Cider

Jim Beam Bourbon served with Organic Apple Cider, Whipped Cream,
 and Cinnamon Sticks

\$10 Per Person*

Spiked Hot Chocolate

Jameson Irish Whiskey served with House-made Hot Chocolate, Whipped Cream,
 and Marshmallows

\$10 Per Person*

Kimpton Holiday Cocktails

ManhaVan In Winter – Jim Beam Bourbon, Port, Maple Syrup, Angostura,
 Served with Brandied Cherries

Pom Pom Mule – Absolut Vodka, Pomegranate Juice, Lime, Ginger Beer

Maple Sour – Jim Beam Bourbon, Lemon, Maple Syrup, Angostura

\$5 Per Cocktail, Per Person*

***Must be combined with Bar Package**

Upgrade Your Deluxe Bar to a Premium Bar

\$10 Additional Per Person

Premium Bar Selection

Ketel One Vodka -- Ketel One Citroen Vodka -- Bootlegger 21 Vodka
 Bombay Sapphire Gin -- Johnny Walker Black Whiskey -- Don Julio Anejo Tequila
 Maker's Mark Bourbon -- Glenmorangie Scotch -- St. Germain
 Chambord -- Grand Marnier