



the
MENU

HORS D' OEUVRES

COCKTAILS

STARR BAR TO INCLUDE:

CHOICE OF ONE SPECIALTY COCKTAIL
SELECT SPIRITS | VODKA, GIN, BOURBON, WHISKEY, SCOTCH, TEQUILA, RUM
HOUSE RED, WHITE & SPARKLING WINES, FOUR BEER VARIETIES



SPECIALTY COCKTAIL

SELECTION OF ONE FROM THE FOLLOWING

MODERN OLD FASHIONED

BOURBON, PEAR, LEMON, DRIED CHERRIES, BITTERS

NOR'EASTER

BOURBON, MAPLE, LIME, GINGER BEER

DARK AND STORMY

GOLDEN RUM, CITRUS, GINGER BEER

POMEGRANATE GIMLET

GIN, POMEGRANATE JUICE, LIME

CRANBERRY THYME VODKA & TONIC

VODKA, CRANBERRY, TONIC, ENGLISH THYME

PERFECT PEAR

VODKA, ST. GERMAIN, PEAR PURÉE
SIMPLE SYRUP, LEMON, CHAMPAGNE FLOAT
SERVED IN A FLUTE WITH A PEAR SLICE

POM-MARGARITA

TEQUILA, POMEGRANATE CORDIAL, LIME JUICE

RED SANGRIA

ST. GERMAIN, BLOOD ORANGE, POMEGRANATE

THE MOONCATCHER

"CHAMPAGNE" COCKTAIL...BUBBLES, CRANBERRIES, FRESH MINT



STARR CATERING GROUP

TRAY PASSED HORS D'OEUVRES
SELECTION OF EIGHT FROM THE FOLLOWING

GRILLED NY STRIP

WASABI AIOLI, PICKLED RADISH
SESAME WONTON CHIP

MINI ANGUS BEEF SLIDER

VERMONT CHEDDAR, CARAMELIZED ONIONS
DIJON AIOLI, BRIOCHE BUN

MINI PHILLY CHEESESTEAKS

PEPPERS, ONIONS, MUSHROOMS, GOURMET WHIZ

STEAK FRITES

TARRAGON MUSTARD AIOLI

STEAK TARTARE GOUGERES

CHEESE MORNAY, CHIVES

GREEK LAMB MEATBALL

PINE NUTS, FETA, PARSLEY, TZATZIKI

MINI SHEPHERD'S PIE TARTLET

TATER TOT MELTS (GF)

APPLEWOOD BACON, VERMONT CHEDDAR CHEESE

LOBSTER MELT

SHARP CHEDDAR, BRIOCHE TOAST

PROSCIUTTO WRAPPED DATE

QUESO FRESCO, PEPPERED MAPLE GASTRIQUE

BITE SIZED CROQUE MADAME

SUNNY SIDE QUAIL EGG

THAI CHICKEN

ENDIVE SPEAR, PEANUTS, RED CHILI

CHICKEN TINGA TAQUITO

CHIPOTLE LIME CREMA, COTIJA



STARR CATERING GROUP

DUCK CONFIT WON TONS

GREEN PAPAYA SALAD

CHICKEN & GINGER DUMPLING

SESAME SOY SAUCE

HAMACHI TACO

GUACAMOLE, HABANERO, PICKLED RED ONION

SMOKED SALMON MILLE-FEUILLE

SOUR CREAM, CUCUMBER-DILL RELISH

AHI TUNA CRUDO

GINGER OIL, SPROUT KIMCHI

TUNA TARTARE SPRING ROLL

CUCUMBER, CHIVES, SRIRACHA AIOLI

"FISH 'N' CHIPS"

SEARED CHILEAN SEA BASS
POMMES GAUFRETTE, TARTAR SAUCE

MANGO-CHIPOTLE SESAME SHRIMP (GF)

TROPICAL FRUIT PICO

CRAB TOSTADA

CHIPOTLE REMOULADE, MICRO CILANTRO

BRIE, QUINCE & PHYLLO TART I V

TOASTED HAZELNUTS

ROASTED KABOCHA SQUASH TACO I V

CHIPOTLE, QUESO FRESCO, PUMPKIN SEEDS

WHIPPED RICOTTA I V

POMEGRANATE, WALNUTS, PERSIAN CUCUMBER

WILD MUSHROOM QUICHE I V

BRIE



**COCKTAIL STATIONS
SELECTION OF TWO FROM THE FOLLOWING**

CREAMERY HARVEST TABLE

BUTTERCUP BRIE, HUDSON CHEDDAR, MANCHEGO, MAYTAG BLUE
LAVENDER HONEY, APRICOT MOSTARDA

**BRESAOLA, GENOA SALAMI
PROSCUITTO SAN DANIELLE, COUNTRY PATÉ**
POMMERY MUSTARD
MARINATED OLIVES & CORNICHONS

GRILLED VEGETABLE SELECTION
PRESERVED LEMON AIOLI, CORIANDER BAGNA CAUDA

ARTISAN BREADS, CROSTINI, FLATBREAD



BUDDAKAN DIM SUM TABLE

STEAMED DUMPLINGS
EDAMAME DUMPLING (V)
CHICKEN & GINGER DUMPLINGS
CHILI-LIME SAUCE & SESAME SOY SAUCE

STEAMED PORK BUN
HOISON-GLAZED PORK BELLY, SPICY SHALLOTS, CABBAGE

ROJAK SALAD (VEGAN +GF)
JICAMA, PINEAPPLE, CUCUMBER, CILANTRO

TRIO OF CHIPS
PRAWN CHIPS, WONTON CHIPS, PLANTAIN CHIPS
CHILI-MANGO RELISH, WASABI AIOLI



PHILLY STATION

MINI PHILLY BEEF CHEESESTEAKS & CHICKEN CHEESESTEAKS
PROVOLONE, MINI ITALIAN ROLLS

ASSORTED TOPPINGS

BANANA PEPPERS, SWEET PEPPERS, KETCHUP, SPICY MUSTARD, SLICED PICKLES

POTATO & CHEDDAR PIEROGIS

SAUTEED ONIONS, SOUR CREAM

PHILLY STYLE SOFT PRETZELS

HOT MUSTARD, DELI MUSTARD, HONEY MUSTARD

CRAB KETTLE CHIPS

WHITE CHEDDAR SAUCE



MEZZE

TRIO OF DIPS (V)

BABA GHANOUSH, TZATZIKI, PIQIULLO HUMMUS

TABBOULEH (VEGAN)

BULGUR WHEAT, TOMATOES, MINT, PARSLEY

LAMB KOFTA

**SPINACH, FETA, CURRANT
& PINE NUT BRIK PASTRY (V)**

HOUSE ROASTED PEPPERS

ROASTED GARLIC OIL

HOUSE CURED CITRUS MARINATED OLIVES

LEMON RIND, CHILI, ROSEMARY

PITA, LAVASH & FLATBREADS



NORTHERN MEDITERRANEAN

CHICKEN CROQUETTAS
SAFFRON AIOLI

BACON WRAPPED DATES
QUESO FRESCO

COCA MALLORQUINA FLAT BREAD (V)
BRAISED SWISS CHARD, GOAT CHEESE

PAN AN BOLI
TRADITIONAL SPANISH TOMATO BREAD
SERRANO HAM, MANCHEGO

TUMBET SALAD (VEGAN)
ROASTED MEDITERRANEAN VEGETABLES, FRIED ROSEMARY

MARINATED OLIVES, MARCONA ALMONDS



EL BARRIO

TACOS DE ASADO
GRILLED CHOPPED SKIRT STEAK, SALSA ROJA, SCALLIONS, CILANTRO, RADISH

CHICKEN TINGA TACOS
SALSA ROJA, CREAM, LETTUCE, CHIPOTLE

WILD MUSHROOM & OAXACA QUESADILLA (V)

ESQUITES (V)
CORN, CREMA, COTIJA, CHIPOTLE AIOLI, LIME, CILANTRO, SALSA VALENTINA

GUACAMOLE (V)

CRISP CORN TORTILLA CHIPS (GF)
SALSA VERDE, PICO DE GALLO, MOLCAJETE SALSA



ARTHUR AVENUE

MINI CAPRESE SALAD

BOCCONCINI, CHERRY TOMATOES, NICOISE OLIVES
AGED BALSAMIC VINAIGRETTE, TORN BASIL

SPICY MEATBALLS

PARMESAN, BASIL

CAPRESE FOCACCIA PIZZA (V)

GARDEN BASIL

GRILLED CHICKEN STROZZAPRETI

ARUGULA PESTO, PINE NUTS, PARMESAN

GRILLED VEGETABLE ANTIPASTI (V)

EGGPLANT, PEPPERS, ZUCCHINI, ARTICHOKE, YELLOW SQUASH, MUSHROOMS, OLIVES



AMERICANA

CHEESEBURGER SLIDER

STARR HOUSE BLEND NO.5 BEEF PATTY
CHEDDAR, DILL PICKLE, KETCHUP, DIJONNAISE

SEARED AHI TUNA SLIDER

HOISIN, SCALLION, PICKLED CARROT & CUCUMBER SLAW, THAI BASIL

CLASSIC BAKED MAC & CHEESE (V)

MACARONI, AMERICAN CHEESE, AGED CHEDDAR

CRISPY TATER TOTS

SHAVED BRUSSELS SPROUTS SALAD (V)

APPLE, DRIED CRANBERRIES, SPICED HONEY VINAIGRETTE

ACCOMPANIMENTS

DILL PICKLE SPEARS, HOME-MADE KETCHUP
BBQ RANCH, GREEN GODDESS DIP



UPGRADED COCKTAIL STATIONS
REDUCE LISTED PRICE BY \$20 IF UPGRADING FROM PACKAGE

COUNTRY POT PIES
SEASONAL
\$26 PER PERSON

CLASSIC CHICKEN POT PIE
LANCASTER FARM CHICKEN, FALL VEGETABLES

RUSTIC VEGETABLE POT PIE
FALL ROOT VEGETABLES, MUSHROOMS

ROASTED MARBLE POTATOES

BROWN BUTTER HARICOTS VERTS

ROASTED HEIRLOOM CARROTS



NANTUCKET SEAFOOD STOP
\$60 PER PERSON

JUMBO SHRIMP COCKTAIL
HORSERADISH-SPIKED COCKTAIL SAUCE

CRAB CLAWS | PRE-CRACKED

MAINE LOBSTER TAILS
WASABI MAYO, LEMON WEDGES

SHUCKED EAST COAST OYSTERS
RED WINE MIGNONETTE, TABASCO, FRESH HORSERADISH



SUSHI STATION

\$37 PER PERSON

ASSORTED SIGNATURE SUSHI & SASHIMI
SOY SAUCE, WASABI, PICKLED GINGER

STEAMED EDAMAME (V)

SEA SALT



CARVERY STATION

SELECTION OF TWO PROTEINS

\$50 PER PERSON

CRISPY BRICK CHICKEN

ROSEMARY LEMON BRINE, SALSA VERDE

VEAL LOMBATINA MILANESE

SALSA VERDE, ARUGULA, TAGGIASCA OLIVES, CHERRY TOMATO, PARMESAN

HERB ROASTED PRIME RIB

SLOW ROASTED BRISKET

ZESTY CHOPPED SALAD

CHICKPEAS, ROMAINE, RADICCHIO, MANCHEGO, HARICOTS VERTS, ROASTED PEPPERS, BASIL,
ZESTY VINAIGRETTE

ROASTED FINGERLING POTATOES

SEASONAL VEGETABLES

PARKER HOUSE ROLLS

SALTED VERMONT BUTTER



SEATED DINNER

FIRST COURSE
SELECTION OF ONE FROM THE FOLLOWING

PANZANELLA SALAD (V)

TUSCAN KALE, SHAVED CELERY ROOT, BUTTERNUT SQUASH, HEIRLOOM CARROT
SHAVED BRUSSELS SPROUTS, DRIED CRANBERRIES, RICOTTA SALATA
POMEGRANATE SEEDS, TOASTED HAZELNUTS, RUSTIC CROUTONS
LATE HARVEST VINAIGRETTE

GOAT CHEESE STUFFED POACHED FIORELLI PEAR SALAD (V)

TRICOLORE SALAD, BING CHERRIES, CARAMELIZED PECANS
LATE HARVEST VINAIGRETTE

TUSCAN KALE SALAD (V)

DRIED CRANBERRIES, RICOTTA SALATA, WHITE BALSAMIC VINAIGRETTE

ROASTED BUTTERNUT SQUASH SALAD (V)

MAPLE BROOK FARM BURRATA, MÂCHE, CARAMELIZED SPICED PUMPKIN SEEDS, HUDSON
VALLEY MAPLE VINAIGRETTE

HEIRLOOM BEET & HUMBOLT FOG NAPOLEON (V)

HAZELNUTS, BEET JULIENNE, MICRO ARUGULA, SABA VINAIGRETTE

ROASTED ROOT VEGETABLES (V + GF)

SWEET POTATO HUMMUS, TUSCAN KALE
QUESO FRESCO, PEPITAS

KENNETT SQUARE MUSHROOM SALAD (V + GF)

FRISÉE, PARMESAN, PINE NUTS
TRUFFLE VINAIGRETTE



BREAD

HOUSE MADE BREADS

WHEAT BOULES, FRUIT & NUT BREAD, BAGUETTE
WHIPPED BUTTER



STARR CATERING GROUP

**TABLESIDE ENTREE CHOICE OF
SELECTION OF TWO FROM THE FOLLOWING
A SILENT VEGETARIAN OPTION WILL BE AVAILABLE UPON REQUEST**

**RED WINE BRAISED
ANGUS BEEF SHORT RIB**

DUO OF PARSNIPS, ROASTED HEIRLOOM CARROTS
RED WINE DEMI GLACE, MICRO CHIVES

ROASTED ANGUS BEEF FILET MIGNON

CRISPY SMASHED YUKON GOLD POTATOES, BABY CARROTS
TOMATO BÉARNAISE, RED WINE JUS

SLICED CÔTE DE BOEUF

FONDANT POTATOES, POMMES PURÉE
ROASTED CARROTS, PEPPERED HARICOT VERTS
RED WINE DEMI GLACE

**HONEY MUSTARD GLAZED
FREE RANGE CHICKEN BREAST**

MAC & CHEESE CROQUETTES, ROASTED GREEN BEANS
CHICKEN JUS

GRILLED FREE RANGE CHICKEN BREAST

TRUFFLE-SCENTED WILD MUSHROOM RISOTTO
JUMBO GRILLED ASPARAGUS
CABERNET SHALLOT CONFIT

LOCH DUART SALMON FILLET

ROASTED GARLIC POTATO PURÉE, SHAVED BRUSSELS SPROUTS, PICKLED CURRANTS,
PINE NUTS, SABA

ROASTED BRANZINO FILLET

ISRAELI COUSCOUS, CURRANTS, PINE NUTS, ITALIAN PARSLEY, SWEET 100, CAPERS, MEYER
LEMON JUICE

PAN ROASTED HALIBUT

KABOCHA SQUASH, BRUSSELS SPROUT LEAVES, WILD MUSHROOM & ORANGE GREMOLATA,
PORT WINE REDUCTION

MOROCCAN ROASTED CAULIFLOWER | VEGAN + GF

PICKLED RED CABBAGE, GOLDEN RAISIN QUINOA,
LEMON TAHINI VINAIGRETTE, SABA, MICRO CILANTRO



DESSERT TAPAS
SELECTION OF FOUR FROM THE FOLLOWING

APPLE SPICE CAKE BITES

SEASONAL MACARONS | GF
POMEGRANATE, PUMPKIN, GINGER

SPICED CHOCOLATE TRUFFLES
COCONUT RUM, BUTTERSCOTCH, BOURBON

CARROT CAKE BITES
CREAM CHEESE FROSTING, WALNUT BRITTLE

MILK CHOCOLATE & CRUNCHY PRALINE PUDDING
SMOKED SEA SALT, CANDIED HAZELNUTS
HAZELNUT STREUSEL

RED VELVET WHOOPIE PIES
CREAM CHEESE FROSTING

APPLE CRISP TARTLETS

MOCHA PRALINE CAKE BITES (GF)
FLOURLESS CHOCOLATE CAKE, PRALINE ESPRESSO GANACHE
CANDIED HAZELNUTS

MINI BOURBON PECAN PIES

PUMPKIN PIE TARTS
WHIPPED CREAM

CHOCOLATE WHISKEY BUNDT CAKES
BUTTERSCOTCH WHISKEY GLAZE

SPANISH CHOCOLATE COFFEE CUPS

OPERA CAKE
ALMOND SPONGE, COFFEE BUTTERCREAM
CHOCOLATE GLAZE



STARR CATERING GROUP

CAKE

WEDDING CAKE | PROVIDED BY LULU BOUTIQUE
ASSORTMENT OF WEDDING CAKE DESIGNS AND FLAVORS



COFFEE SERVICE

TABLESIDE COFFEE AND TEA
FRESHLY BREWED PARLIAMENT COFFEE, DECAFFEINATED COFFEE
AND MIGHTY LEAF TEA SELECTION
WITH SWEETENERS, CREAMERS AND LEMON



PRICING

5 HOURS OF SERVICE

SERVICE EQUIPMENT

BASIC RENTAL PACKAGE
66" ROUND TABLES (GARDEN TERRACE ROOM)
60" ROUND TABLES (STONE MILL)
WALNUT CHIAVARI CHAIRS
COTTON TABLECLOTHS AND NAPKINS
WHITE RIM CHINA, GLASSWARE, AND FLATWARE
DANCE FLOOR

WEDDING SUITE AND ATTENDANT

ACCESS TO VENUE AND SUITE THREE HOURS PRIOR TO WEDDING WITH REFRESHMENTS FOR
THE WEDDING COUPLE
ATTENDANT WILL BE AVAILABLE AT THIS TIME TO TRANSPORT WEDDING PARTY TO
DESIGNATED LOCATIONS FOR PHOTOGRAPHY ON THE GROUNDS OF NYBG

FULL VALET SERVICE

COAT CHECK

WEATHER PENDING



FALL/WINTER MENU | 6/21/40
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