



*the*  
**MENU**

**HORS D' OEUVRES**

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**BAR PACKAGE**

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**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**

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**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



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STARR CATERING GROUP

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

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**MINI ANGUS BEEF SLIDER**

VERMONT CHEDDAR, CARAMELIZED ONIONS  
DIJON AIOLI, BRIOCHE BUN

**CLASSIC FRANK IN A BLANKET**

KETCHUP, MUSTARD

**MINI SHEPHERD'S PIE TARTLET**

**CHICKEN & GINGER DUMPLING**

SESAME SOY SAUCE

**DUCK CONFIT TOSTADA**

GREEN PAPAYA SALAD

**HUDSON VALLEY DUCK MEATBALL**

APRICOT MOSTARDA

**FOIE GRAS TERRINE AU TORCHON**

PERSIMMON CHUTNEY, BRIOCHE CROUTON

**MINI PHILLY CHEESESTEAK**

**PETROSSIAN CAVIAR**

POTATO BLINI, CHIVE CRÈME FRAÎCHE

**"FISH 'N' CHIPS"**

SEARED CHILEAN SEA BASS  
POMMES GAUFRETTE, TARTAR SAUCE

**TUNA TARTARE SPRING ROLL**

CUCUMBER, CHIVES, SRIRACHA AIOLI

**PETITE NEW ENGLAND CRAB CAKE**

PIQUILLO PEPPER & LEMON RELISH

**MINI MAINE LOBSTER ROLL**

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STARR CATERING GROUP

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**CLASSIC SHRIMP COCKTAIL**

COCKTAIL SAUCE, LEMONS

**PEEKYTOE CRAB SALAD**

CITRUS, DILL CRÈME FRAICHE  
ENDIVE SPEAR

**LOBSTER MELT**

SHARP CHEDDAR, BRIOCHE TOAST

**GREEK LAMB MEATBALL**

PINE NUTS, FETA, PARSLEY, TZATZIKI

**BITE SIZED CROQUE MADAME**

SUNNY SIDE QUAIL EGG

**KOREAN PORK BELLY SLIDER**

BRUSSELS SPROUT KIMCHI

**CHARRED CORN, POBLANO & MANCHEGO EMPANADA (V)**

SALSA MOLCAJETE

**GREEK SALAD BITE (V)**

PICHOLINE OLIVE, CUCUMBER, FETA MOUSSE

**GRILLED CHEESE & ROMA TOMATO SOUP (V)**

**TRUFFLE SCENTED MUSHROOM ARANCINI (V)**

ITALIAN PARSLEY AIOLI

**WHIPPED RICOTTA (V)**

POMEGRANATE, WALNUTS, PERSIAN CUCUMBER

**BRIE, QUINCE & PHYLLO TART (V)**

TOASTED HAZELNUTS

**ROASTED BUTTERNUT SQUASH  
CRISPY RICE (V)**

TRUFFLE HONEY, WASABI AIOLI  
MICRO CILANTRO



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

**HUDSON VALLEY CREAMERY**

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**SEASONAL ARTISAN CHEESE SELECTIONS**

BLUE CHEESE, GOAT CHEESE, SOFT CREAM, AGED FIRM  
APRICOT MOSTARDA  
SOUR CHERRY MOSTARDA

**BRESAOLA, GENOA SALAMI  
PROSCIUTTO SAN DANIELLE, COUNTRY PATÉ**

POMMERY MUSTARD  
MARINATED OLIVES & CORNICHONS

**GOURMET NUTS & DRIED FRUITS**

**ARTISAN BAGUETTE, CROSTINI  
ROSEMARY FOCACCIA**



**DUMPLINGS & MORE**

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**DIM SUM**

CHICKEN & GINGER DUMPLINGS, MUSHROOM DUMPLINGS (V)  
SESAME SOY SAUCE

**STEAMED PORK BUN**

HOISON-GLAZED PORK BELLY, SPICY SHALLOTS, CABBAGE

**STEAMED EDAMAME (V)**

SEA SALT

**ASSORTED CHIPS**

PRAWN CHIPS, WONTON CHIPS  
CHILI-MANGO RELISH, WASABI AIOLI



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STARR CATERING GROUP

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**MEDITERRANEAN**

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**TRIO OF DIPS (V)**

BABA GHANOUSH, TZATZIKI, PIQUIULLO HUMMUS

**MOROCCAN TOMATO & MINT TABBOULEH (V)**

**LAMB KOFTA**

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

**GRILLED FLAT BREAD (V)**



**FROM THE SEA**

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**ROLLING OYSTERS**

FRESH LEMON JUICE, HOUSE MADE SHALLOT VINAIGRETTE, TABASCO, COCKTAIL SAUCE,  
GROUND BLACK PEPPER



**A TASTE OF HOMETOWN**

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**CUSTOM MADE TO REPRESENT  
THE LOCAL FLAVORS OF YOUR HOMETOWN**



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STARR CATERING GROUP

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**AMERICANA**  
**SELECTION OF THREE FROM THE FOLLOWING**

**FOUR CHEESE MAC & CHEESE (V)**  
CONCHIGLIE, SMOKED MOZZARELLA  
TRUFFLED PECORINO, MASCARPONE, ASIAGO

**APPLEWOOD BACON MAC & CHEESE**  
DITALINI, BRIE, FONTINA  
CARAMELIZED ONIONS, THYME

**LOBSTER MAC & CHEESE**  
ORZO, GRUYERE  
MAINE LOBSTER, MEYER LEMON, PARSLEY

**PESTO MAC & CHEESE (V)**  
SMALL ZITI, PARMESAN, BASIL  
PINE NUTS, GARLIC, EXTRA VIRGIN OLIVE OIL

**TURKEY BLT SLIDER**  
TURKEY BACON, ROMA TOMATOES, GUACAMOLE, CHIPOTLE AIOLI

**SEARED AHI TUNA SLIDER**  
CRUSHED AVOCADO, RED ONION & JICAMA SLAW, CILANTRO, MOLCAJETE SALSA

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

**CHEESE "HOLD THE BEEF" BURGER**  
GRILLED HALOUMI, ROMAINE, TOMATO, AVOCADO, LEMON-PARSLEY AIOLI

**ACCOMPANIMENTS**  
**DILL PICKLE SPEARS**  
**CURLY FRIES**  
KETCHUP



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STARR CATERING GROUP

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**ARTHUR AVENUE**  
SELECTION OF FOUR FROM THE FOLLOWING

**CAPRESE FOCACCIA PIZZA (V)**  
GARDEN BASIL

**BROCCOLI RABE & SAUSAGE FOCACCIA PIZZA**

**BEEF MEATBALLS**

**VEAL MILANESE MEATBALL**

**PENNE POMODORO (V)**  
ROASTED EGGPLANT, TORN BASIL, PARMESAN

**ORECCHIETTE PASTA**  
ITALIAN SAUSAGE, PARMESAN, PARSLEY

**SEASONAL RAVIOLI**



**EL BARRIO**

**WILD MUSHROOM & OAXACA QUESADILLA (V)**

**CHICKEN TINGA TACOS**  
SALSA ROJA, CREAM, LETTUCE, CHIPOTLE

**CRISPY FISH TACOS**  
RED CABBAGE, AVOCADO, CHIPOTLE PEPPER REMOULADE

**FRESH CORN TORTILLA CHIPS**

**SALSA MEXICANA**  
TOMATOES, RED ONIONS, JALAPEÑOS, LIME

**"THE ORIGINAL" GUACAMOLE**  
TOMATOES, ONIONS, JALAPENOS, CILANTRO, LIME



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**UPGRADED COCKTAIL STATIONS**

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**SOUTHERN BBQ STATION**  
**\$45 PER PERSON**

**HAND SLICED ANGUS BEEF BRISKET**

**PULLED HERITAGE PORK**  
SPICY COLESLAW, MARTIN'S POTATO ROLLS

**CLASSIC BAKED AMERICANA MAC & CHEESE**

**BURNT END BAKED BEANS**

**HAM HOCK COLLARD GREENS**

**CORN BREAD**



**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

**MINI LOBSTER ROLLS & CRAB CHIPS**  
BIBB LETTUCE, LEMON MAYO, CHIVES



**SUSHI STATION**  
**\$37 PER PERSON**

**ASSORTED SIGNATURE MAKI & NIGIRI**

VEGETABLE BROWN RICE ROLL, LUMP CRAB & AVOCADO ROLL,  
SPICY TUNA KIMCHI ROLL, CHIPOTLE SHRIMP & CUCUMBER ROLL,  
SALMON NIGIRI, SHRIMP NIGIRI, TUNA NIGIRI  
SOY SAUCE, WASABI, PICKLED GINGER

**STEAMED EDAMAME (V)**  
SEA SALT



**THE CARVERY**  
**\$50 PER PERSON**

SELECTION OF TWO PROTEINS FROM THE FOLLOWING

**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



**MENU I**

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**FIRST COURSE**  
**SELECTION OF ONE FROM THE FOLLOWING**

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**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**

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**BREAD BASKET**

BAGUETTES, COUNTRY BOULE, RAISIN NUT LOAF  
WHIPPED BUTTER



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STARR CATERING GROUP

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

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**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, ROASTED CARROTS, PEPPERED HARICOT VERTS

**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

**CHILEAN SEA BASS**

FINGERLING POTATO COINS, CHERRY TOMATOES, HARICOTS VERTS, NICOISE OLIVES,  
ARTICHOKE PURÉE, SALSA VERDE

**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

**BUTTERNUT SQUASH RISOTTO (V)**

CRUMBLIED STILTON, CARAMELIZED PECANS



**DESSERT TAPAS**  
SELECTION OF FOUR FROM THE FOLLOWING

**CARROT CAKE BITES**  
CREAM CHEESE FROSTING, WALNUT BRITTLE

**COCONUT LIME VERRINE (GF)**  
MANGO COMPOTE

**KEY LIME TART**  
GRAHAM CRACKER CRUST, CANDIED ZEST

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

**MINI CINNAMON DONUT HOLES**  
CINNAMON SUGAR

**PEANUT BUTTER S'MORES TART**

**RED VELVET WHOOPIE PIES**  
CREAM CHEESE FROSTING

**CARAMELIZED WHITE CHOCOLATE  
PANNA COTTA**  
MANDARIN ORANGE, ALMOND STREUSEL

**OLIVE OIL CAKES**  
BLOOD ORANGE GLAZE

**SPICED GINGERBREAD POTS**  
CRANBERRY COMPOTE

**APPLE CRISP TARTLETS**

**PUMPKIN CHEESECAKE BITES**  
POMEGRANATE



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STARR CATERING GROUP

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**CAKE**

**WEDDING CAKE | PROVIDED BY LULU BOUTIQUE**  
CUSTOM WEDDING CAKE DESIGN AND FLAVORS



**COFFEE SERVICE**

**TABLESIDE COFFEE AND TEA**

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



**WEDDING PACKAGE TO INCLUDE**

**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



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