



the
MENU

HORS D' OEUVRES

BAR PACKAGE

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

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



STARR CATERING GROUP

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

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

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



STARR CATERING GROUP

MEDITERRANEAN

TRIO OF DIPS (V)

BABA GHANOUSH, TZATZIKI, PIQUIILLO HUMMUS

MOROCCAN TOMATO & MINT TABBOULEH (V)

LAMB KOFTA

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

GRILLED FLAT BREAD (V)



FROM THE SEA

ROLLING OYSTERS

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



A TASTE OF HOMETOWN

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



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



STARR CATERING GROUP

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 TORTELLINI



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



UPGRADED COCKTAIL STATIONS

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

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 JUILIENNE, 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

BREAD BASKET

BAGUETTES, COUNTRY BOULE, RAISIN NUT LOAF
WHIPPED BUTTER



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

**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



STARR CATERING GROUP

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



NYBG FALL/WINTER MENU | 6/25/26
EVENT ID: 185620 | PRINTED: 6/28/17 | PAGE 13

