



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

ORIGINAL OLD FASHIONED

RYE WHISKEY, SUGAR, BITTERS

NOR'EASTER

BOURBON, MAPLE, LIME, GINGER BEER

BLUEBERRY COLLINS

GIN, LEMON JUICE, SIMPLE SYRUP, MUDDLED BLUEBERRIES, CLUB SODA FLOAT

DARK AND STORMY

GOLDEN RUM, CITRUS, GINGER BEER

LIMONATE

CITRUS VODKA, LEMON JUICE, SIMPLE SYRUP, CLUB SODA FLOAT

BASIL BLISS

SILVER TEQUILA, PINEAPPLE, LIME, THAI BASIL

WATERMELON MARGARITA

REPASADO TEQUILA, ST. GERMAIN, WATERMELON, LIME, CHARRED LEMON

WHITE SANGRIA

COINTREAU, STONE FRUIT, MINT

THE SUNCATCHER

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



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 PHILLY CHEESESTEAK

CHICKEN & GINGER DUMPLING

SESAME SOY SAUCE

DUCK CONFIT TOSTADA

GREEN PAPAYA SALAD

HUDSON VALLEY DUCK MEATBALL

APRICOT MOSTARDA

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

MINI SMOKED SALMON CLUB

AVOCADO, TOMATO, SMOKED BACON

PETITE NEW ENGLAND CRAB CAKE

PIQUILLO PEPPER & LEMON RELISH

MINI MAINE LOBSTER ROLL

CLASSIC SHRIMP COCKTAIL

COCKTAIL SAUCE, LEMONS



STARR CATERING GROUP

PEEKYTOE CRAB SALAD

CITRUS, DILL CRÈME FRAICHE
ENDIVE SPEAR

GREEK LAMB MEATBALL

PINE NUTS, FETA, PARSLEY, TZATZIKI

MOROCCAN SPICED LAMB STRUDEL

HARISSA AIOLI

BITE SIZED CROQUE MADAME

SUNNY SIDE QUAIL EGG

KOREAN PORK BELLY SLIDER

BRUSSELS SPROUT KIMCHI

ROASTED PEACH & PROSCIUTTO

WHIPPED GOAT CHEESE, SABA

CHARRED CORN, POBLANO & MANCHEGO EMPANADA (V)

SALSA MOLCAJETE

GREEK SALAD BITE (V)

PICHOLINE OLIVE, CUCUMBER, FETA MOUSSE

GRILLED CHEESE & ROMA TOMATO SOUP (V)

RED BEET TARTARE CRISPY RICE (V)

GOAT CHEESE, BEET VINAIGRETTE, MICRO CHIVES

TRUFFLE SCENTED MUSHROOM ARANCINI (V)

ITALIAN PARSLEY AIOLI

WATERMELON & FETA CREMA (V)

AGED BALSAMIC, MICRO BASIL, BLACK LAVA SALT

GOAT CHEESE & WALNUT TRUFFLE (V)

SPICED TOMATO JAM, FICELLE CROSTINI



**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
PROSCUITTO 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**



SPRING/SUMMER MENU | 6/24/26
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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



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

MELON & FETA SALAD (V)

BLISTERED CHERRY TOMATOES, CABERNET VINAIGRETTE

ANTIOXIDANT TUSCAN KALE SALAD (V)

SHAVED FENNEL, BLUEBERRIES, STRAWBERRIES, FLAX SEED
BLUE CHEESE, RASPBERRY VINAIGRETTE

MEDITERRANEAN VEGETABLE TART (V)

GOAT CHEESE, BASIL PESTO

GRILLED JUMBO ASPARAGUS (V)

BURRATA, BLISTERED GRAPE TOMATOES
BASIL-PARMESAN DRESSING

HEIRLOOM BEET CARPACCIO (V)

WATERCRESS, PICKLED BLUEBERRIES, HONEY CRISP APPLE
AGED GOAT CHEESE, TOASTED HAZELNUTS, CIDER VINAIGRETTE

GREEN GARDEN (V)

CHARRED HARICOTS VERTS, FAVA BEANS
GRILLED ASPARAGUS, ENGLISH PEAS
SLICED ALMONDS, HERBS, AVOCADO BASIL CREMA

PANZANELLA SALAD (V)

HEIRLOOM TOMATOES, PERSIAN CUCUMBER, MELON
PICKLED RED ONION, RICOTTA SALATA, RUSTIC CROUTONS
WHITE BALSAMIC VINAIGRETTE



BREAD

HOUSE MADE BREADS

WHEAT BOULES, FRUIT & NUT BREAD, BAGUETTE
WHIPPED BUTTER



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

GRILLED CREEKSTONE BEEF FILET

POTATO GRATIN, SEASONAL VEGETABLES, MOREL MUSHROOMS
TOMATO BÉARNAISE, CABERNET JUS

**SAN MARZANO TOMATO
BRAISED ANGUS BEEF SHORT RIB**

ARUGULA WHIPPED POTATOES, ROASTED HEIRLOOM CARROTS
SAN MARZANO TOMATO JUS, MICRO BASIL

PETITE FILET MIGNON

ROASTED FINGERLING POTATOES, SEASONAL VEGETABLE RATATOUILLE,
THYME JUS

CHIMICHURRI ROASTED FREE RANGE CHICKEN

HEIRLOOM CARROT POTATO PURÉE, VEGETABLE TIAN,
CHICKEN JUS

LANCASTER FREE RANGE CHICKEN

ROASTED CHICKEN BREAST, FRIED THIGH
ANSON MILLS POLENTA, BABY CARROTS
LEMON-THYME CHICKEN GLAZE

GRILLED BRANZINO FILLET

FINGERLING COINS, ASPARAGUS, ARTICHOKE PURÉE, NICOISE OLIVES,
SWEET 100 TOMATO CAPER SUGO

ROASTED HALIBUT FILLET

ROASTED GARLIC POTATO PUREE, ENGLISH PEAS, CHORIZO CRUMBS
PIQUILLO ROMESCO

MISO-GLAZED SALMON FILLET

WASABI POTATO PURÉE, SAUTÉED SESAME BOK CHOY
SHIITAKE-CILANTRO RELISH, TAMARIND GINGER JUS

SUMMER CORN RISOTTO (VEGAN + GF)

BLISTERED VINE TOMATOES, ENGLISH PEA COULIS
CHIPOTLE OIL



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

PETITE STRAWBERRY PAVLOVA (GF)
MERINGUE, WHIPPED CREAM, MACERATED STRAWBERRIES

BUTTERSCOTCH BUDINO
BROWN SUGAR PEACHES, BROWN BUTTER STREUSEL

CHEESECAKE MOUSSE POTS (GF)
MIXED BERRY COMPOTE

SEASONAL MACARONS (GF)
CHEF'S SELECTION

LEMON MERINGUE TARTS

CHOCOLATE CRÈME TARTS



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

