



INNOVATIVE CUISINE &
exceptional service

S T A R R E V E N T S

SPECIAL EVENTS AND CATERING SERVICES

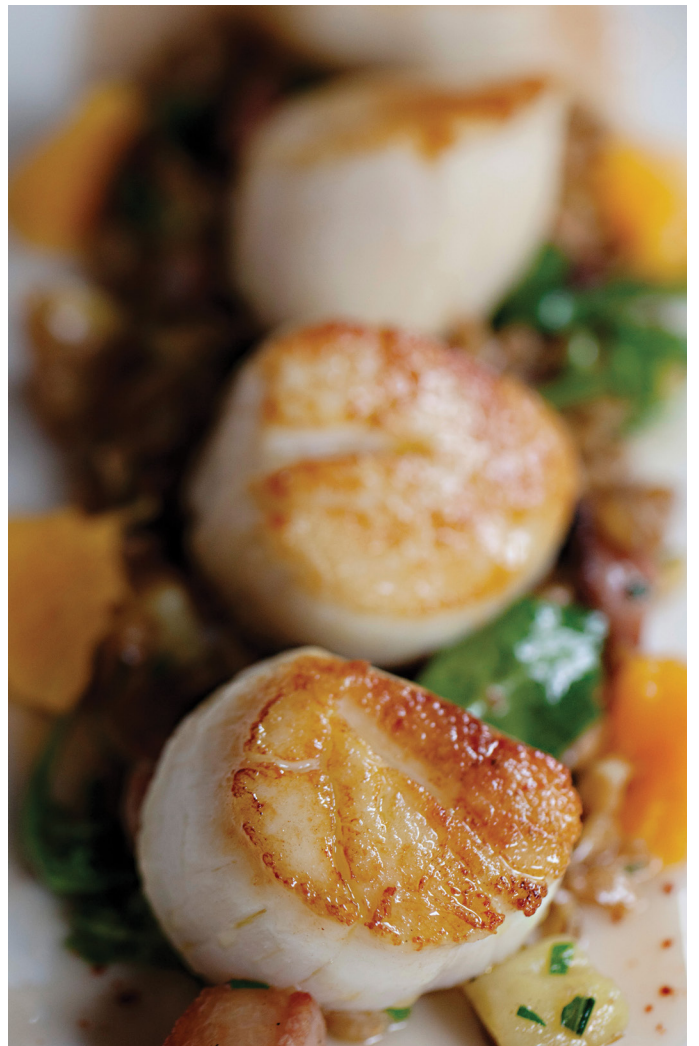
646.741.1400

STARREVENTS.COM • NYBG.ORG

STARR Events creates extraordinary experiences by fusing delectable cuisine with unparalleled service in the beautiful settings of New York Botanical Garden. STARR Events offers a variety of menus, services and styles to your special occasion. We personalize each event to highlight your unique vision and create a memorable experience for you and your guests.

Our wedding styles range from signature STARR stations inspired by our acclaimed restaurants, to classic formal dinners, to Tuscan family-styled dining experiences. We are excited to tailor our amazing cuisine to stylize and celebrate you on your special day. We offer each style at various price points which provides you with many options.

We also assist in a variety of services including Entertainment, Floral Design, Décor, Lighting, and Audio and Visual. Please ask your Starr event specialist about these additional services and we will be happy to work with you on creating the perfect wedding day for you both!



Suggested Menus



STARR BEVERAGE SERVICE

house wines, selected beers and spirits includes sparkling wine for a toast, dinner wine service, a signature cocktail, assorted sodas, juices and bottled water

SIGNATURE COCKTAILS

The Treehugger

Maple Manhattan...Rye Whiskey, Maple, Black Walnut

The Suncatcher

"Champagne" Cocktail...Bubbles, Strawberry, Fresh Mint

The Forager

Wild Sage Martini... Hendrick's Gin, Orange, Sage

The Beekeeper: Dark and Stormy...

Barcardi Gold Rum, Citrus, Ginger



TRAY PASSED HORS D'OEUVRES

Spicy Tuna Crispy Rice

serrano chili

Tuna Tartare Spring Rolls

cucumber, sriracha aioli

Charred Eggplant Caviar

cucumber cup, puffed crispy rice

Grilled Wagyu Beef Striploin

wonton chip, wasabi aioli

Sugar Cane Duck Confit "Tacos"

lettuce wrap, blood orange relish

Roasted Beet Tartar

pappadam crisp, goat cheese

Baby Mozzarella and Tomato Caprese Skewers

Philadelphia Cheese Steak Air Bread

kobe beef, cheddar cheese, grilled onion puree

Smoked Sea Scallop Crudo

honey crisp apples, hibiscus vinaigrette, cilantro

Hudson Valley Duck Country Pate

apricot mostarda

Shrimp Cocktail Ceviche

tortilla shell, cilantro

Catskill Pastrami Smoked Salmon

herb crepe, grain mustard, parsley

Buckwheat Caviar Knish

red onions, sour cream

Greek Salad Bites

feta cream, kalamata olive dust

Stuffed Zucchini Blossoms

creamy hearts of palm, edible "soil"

Heirloom Gazpacho Shooter

cilantro oil

TRAY PASSED HORS D'OEUVRES

Lobster Mac n' Cheese Bites
lobster bisque

Petite Crab Cake
pommery aioli

Cheesesteak Eggroll
spicy ketchup

Lamb Tagine
cucumber mint raita

Chicken and Ginger Dumplings
sesame soy

Fragrant Shiitake Mushroom Spring Rolls
thai basil remoulade

American Beef Slider
herb aioli, gruyere, caramelized onions

Creamed Spinach Potstickers
Petit Filet Mignon
caramelized onions, bleu cheese mousse, pepper crostini

Slow Roasted Lamb Spanikopita
mint, labne, harissa

Hudson Valley Duck Meatballs
apricot mostarda

Classic "Frank in a Blanket"
ketchup and spicy brown mustard

Harissa Spiced Chicken Tagine
saffron yogurt sauce

Mini Ham and Cheese Croissants
dijon mustard

Crab and Corn Poppers
old bay aioli, popcorn

Heirloom Tomato Soup Shooter
mini grilled cheese

Mini Tomato and Mozzarella "Sticks"
housemade marinara

Sweet Pea Ravioli
goat butter sauce

Korean Pork Belly Sliders
brussels sprouts, kimchee slaw

Portobello Frites
balsamic aioli, crispy basil

TRAY PASSED HORS D'OEUVRES ENHANCEMENT SELECTIONS

Tamarind Glazed Lamb Chops
apricot-mango chutney
{ \$3.50 per person additional }

New England Lobster Roll
top-split buttered bun, lemon aioli
{ \$4 per person additional }

Morimoto Sushi Sampler
nigiri, maki rolls
{ \$5 per person additional }

Yuzu Hamachi
Kaffir lime
{ \$3 per person additional }

Beef Carpaccio
foie gras croquet, house steak sauce
{ \$4 per person additional }

COCKTAIL STATIONS

HARVEST TABLE

Local Artisanal Cheeses
fig-shallot chutney, port cherry jam

Fruits and Nuts
*strawberries, grapes, apples, dried apricots, figs, pears,
harvest spiced assorted nuts*

Speck, Prosciutto, Toscano Salami, Pate de Campagne
*whole-grain mustard, roasted apple compote, pickled
cipollini onions*

Pickled Green Market Vegetables
*asparagus, peppers, snap peas, breakfast radishes,
baby carrots, green beans pickled with chervil,
dill and pink peppercorn roasted red pepper hummus,
herb aioli*

Sliced Breads, Crostini and Flatbreads
*Semolina breads, ficelle crostini, water crackers,
multi-grain baguettes, grissini*

MEDITERRANEAN MEZZE TABLE

Trio of Dips- Please select three from the following:
*olive tapenade, truffled wild mushroom duxelles,
roasted eggplant caviar, chick pea hummus,
cucumber-mint yogurt*

House Roasted Peppers
roasted garlic oil

Tabouleh
bulgur wheat grain salad, tomatoes, mint, parsley

Chick Pea and Mint Salad

House Cured Citrus Marinated Olives
lemon rind, chili, rosemary

Pita, Lavash and Flatbreads

MAPLEBROOK BURRATA BAR

Lemon Olive Oil, Herb Infused Olive Oil,
Artisanal Extra Virgin Olive Oil

Alderwood Smoked Sea Salt, Sun Dried Tomato Sea Salt
Seasoned Panzanella Crumbles

Sicilian Caponata, Olive Tapenade, Oven Roasted Vine
Tomatoes, Basil Pesto, Roasted Peppers

Assorted Artisan Breads and Flatbreads

EL VEZ COCKTAIL STATION

"The Original" Guacamole
tomatoes, onion, jalapeno, cilantro, lime

Salsa Mexicana
tomatoes, jalapeno, red onion, lime

Tito Santana Salsa
mango, red pepper, jicama, habanero chili, avocado

Charred Corn Salsa

Baha Style Shrimp Cocktail

Queso Fundido Con Carne
chorizo, roasted poblano

Fresh Corn Tortilla Chips

MAC N' CHEESE STATION

{pick 3 selection from the following}

Lobster Mac n' Cheese
orzo, gruyere, fontina, maine lobster

Rotisserie Chicken Pot Pie Mac n' Cheese
*elbows, chopped rotisserie chicken, gruyere, english peas,
chicken veloute, rosemary*

Classic Baked Americana Mac n' Cheese
macaroni, silky american cheese, orange cheddar

Applewood Smoked Bacon Mac n' Cheese
ditalini, caramelized onions, brie, fontina, thyme

Four Cheese Mac n' Cheese
*conchiglie, smoked mozzarella, truffled pecorino,
mascarpone, asiago*

Gluten Free Mac n' Cheese
*sharp cheddar, mozzarella, jalapeno, grape tomatoes,
broccoli*

Pesto Mac n' Cheese
*small ziti, parmesan cheese, basil, pine nuts, garlic, extra
virgin olive oil*



COCKTAIL STATIONS ENHANCEMENT SELECTIONS

Enhance your menu with the following
cocktail station upgrades

BUDDAKAN STATION

{ \$13 per person additional }

Steamed Dumpling Trio
pork szechuan, edamame, chicken-ginger

Steamed Pork Bun
hoisin glazed pork belly, spicy shallots, cabbage

Scallion Pancakes
hoisin, cucumber, scallion

Kobe Beef Satay
spicy peanut sauce

Cantonese Spring Roll
sweet and sour sauce

Trio of Chips
prawn, wonton, plantain, mango relish, wasabi aioli

ROUTE 6 SEAFOOD STOP

{ \$17 per person additional }

Jumbo Shrimp Cocktail and Pre-Cracked Crab Claws
horseradish-spiked cocktail sauce, lemon wedges

Maine Lobster Tails
wasabi aioli

Smoked Fish
whitefish, salmon, sable, trout
bagel crisps, blini, capers, crème fraîche

Mini Lobster Rolls with Old Bay "Crab" Chips
bibb lettuce, lemon aioli, chives

SUSHI BAR

{ \$17 per person additional }

Sushi & Maki Rolls
California Roll, Spicy Tuna Roll, Vegetable Roll, Salmon
Nigiri, Shrimp Nigiri, Tuna Nigiri
wasabi, soy, pickled ginger

Steamed Edamame
sea salt

MODERN AMERICAN SLIDER BAR

{ \$4 per person additional }

(Please select 3 sliders from the below selections)

Turkey Burger BLT
*turkey bacon, marinated tomatoes, bibb lettuce, special
sauce*

Tuna Burger
*seared ahi tuna, sprouts, crushed avocado, wasabi flakes,
wasabi tartar, sesame seeds*

Classic Beef Burger
*starr house blend no. 5 beef patty, parmesan chip,
caramelized onions, ketchup, shiitake mushrooms*

Cheese Burger
*starr house blend no. 5 beef patty, beer cheddar cheese,
smoked salt onion strings, mustard spread, ketchup*

Pub Burger
*starr house blend no. 5 beef patty, sharp cheddar
cheese, bacon, tomato, half sours, russian dressing*

Portobello Burger
*grilled portobello, crushed avocado, chipotle chili, crispy
szechuan potatoes, aged provolone*

Fava Falafel Burger
*grilled vegetable patty, house special sauce, lettuce,
pickles, onions*

Cheese "Hold the Beef" Burger
grilled haloumi, romaine, tomato, avocado, lemon aioli

Dill Pickle Spears

Seasoned Curly Fries Served in paper cones
housemade ketchup and bbq sauce

BISTRO CARVING STATION

(\$14 per person additional)

Herb Roasted Turkey Breast

Rosemary Scented Tenderloin of Beef

Sauces

red wine demi glace, sauce au poivre, house made steak
sauce, horseradish crème

On the side

Wild Mushroom Tart
truffled fondue

Roasted Fingerling Potatoes

Steakhouse Chopped Salad
served in cocktail glasses

Petite Parker House and Multi Grain Rolls

TRAY PASSED SMALL PLATES

{ \$25 per person additional }

A selection of 4 items from the upgraded
cocktail stations

Beer Battered Shrimp & Calamari
saffron aioli

Thai Chicken Lettuce Wraps
bibb lettuce, peanut dipping sauce

Grilled Scallops
habanero pumpkin seed chimmichurri

Ahi Tuna Tostones
avocado puree, pickled shishito peppers, crispy tostone

Fire Roasted Tomato & Shrimp Ceviche
orange juice, chopped avocado, corn nuts

Truffle Leek Arancini
truffle honey, parmesan cheese

Summer Corn Ravioli
chorizo, lime, sour cream, pickled onions
(vegetarian version also available)

Grilled Baby Lamb Chop
summer squash caponata, balsamic vinegar reduction



DINNER APPETIZERS

Green Asparagus Risotto
spring peas, summer truffle

Atlantic Salmon Tartar
lemon crème fraîche

Strozzepretti Pasta with Pistachio Pesto
wilted baby arugula, shared parmesan

Classic Crab Cake
napa cabbage slaw, smoked red pepper aioli

Beefsteak Tomato and Burrata "Stack"
bagel crisps, basil

Charcoal Grilled Jumbo Shrimp Salad
romesco sauce, lemon, fire roasted corn

Salad of Marinated Asparagus
*Parmesan cheese, quail eggs, creamy mustard & tarragon
aioli, edible soil*

Heirloom Tomato Gazpacho
Jumbo lump crab, crispy basil

Sweet Pea Ravioli
*goat butter sauce, snap peas, shoots and grated aged
goat cheese*

Shaved Prosciutto and Summer Melons
mustard spiced red currant dressing

Potted Green Market Spring Salad
*baby radishes, cucumber blooms, petite asparagus, pea
shoots, farro and kale soil, beets, champagne lemon
vinaigrette*

(\$5.00 per person additional for this selection)

Seasonal Baby Greens, Citrus & Avocado Salad
*jicama, mango, hearts of palm, meyer lemon,
crisp corn, blood orange vinaigrette*
• Add grilled shrimp or poached scallops for
\$8 per guest additional

Asian Caesar Salad
crispy wontons, spicy cashews, shaved grana padano

Classic Wedge
*applewood bacon, maytag blue cheese, crispy shallots,
grape tomatoes, blue cheese dressing*

Classic Caesar Salad
sourdough croutons, fried caper dressing, parmesan cheese

Salt Baked Beet and Quinoa Salad
ricotta salata, arugula

Steakhouse Chopped Salad
*chick peas, manchego, romaine, basil, peppers, smoked
tomato vinaigrette*

MAIN COURSE

{choice of}

FISH

Pan Roasted Striped Bass
*heirloom tomato, corn and fava succotash
basil vinaigrette*

Gently Seared Diver Scallops
spring peas, orzo salad, carrot vinaigrette
(\$8 per guest additional)

Poached Atlantic Salmon
*horseradish vinaigrette, warm potato salad, pickled squash,
mustard and spice*

Boneless Grilled Whole Branzino
artichoke puree, aqua pazza style tomato sugo

Grilled Ponzu Salmon
wild mushrooms, edamame, watercress salad
Pan Roasted Black Bass
*globe artichokes, toasted fregola, meyer lemon, parsley and
spanish saffron*
(\$8 per person additional)

Miso Glazed Chilean Sea Bass
*shiitake mushroom broth, sautéed sesame spinach,
butternut squash and ginger relish*
(\$8 per person additional)

MEAT

Steakhouse Style Grilled Beef Tenderloin
*crispy fries, wasabi chimichurri, herb & garlic butter,
green peppercorn sauce*

Four Story Hill Lamb Shank
moroccan cous cous, harissa, yogurt
(\$5 per person additional)

Cabernet Franc Braised Short-Rib
*asparagus, catskill ramps, desiree potatoes,
morels and peas*

Butchers Cut Steak Au Poivre
*butter glazed thumbelina carrots, jerusalem artichoke
and potato puree*

Pinot Noir Braised Beef Bourguignon
mashed potatoes, mushrooms, pearl onions, bacon lardons

Thyme Marinated Roasted NY Striploin
*braised celery gratin, parmesan mornay, royal oyster
mushrooms*
(\$12 per person additional)

Classic Angus Beef Wellington
wild mushrooms, chestnuts, marble potatoes, truffle sauce
(\$12 per person additional)

POULTRY

Lancaster Free Range Chicken
*roasted marinated breast, fried thigh, anson mills polenta and
lemon-thyme chicken glaze*

Grilled Chicken Breast
*buttermilk whipped potatoes, sweet and sour cippolini onions,
butternut squash*

Rosemary Brined Rotisserie Chicken
duck fat potatoes, celery root

VEGETARIAN

Seasonal Options available upon request.
Standard Chef's Seasonal Selection comes with package.



ENTRÉE UPGRADES/DUETS

Braised Beef En Daube Provencale with
Olive Oil Poached Halibut
grilled polenta, thumbelina carrots, fennel
(\$22 per person additional)



Whole Roasted Braised Wagyu Beef Short Rib
with Roasted Grass Fed Beef Chuck
celery puree, onion seed grits, shallots
(\$22 per person additional)

Herb Crusted Grilled New York Strip Steak
with Butter Poached Maine Lobster
potato risotto, corn custard, whole grain mustard
(\$25 per person additional)

TAPAS DESSERT
(Tray Passed)

Lemon Meringue Tart

Cheesecake Pots
berry compote

Carrot Cake Whoopie Pies

Graham Cracker S'mores

Chocolate and Caramel Sea Salt Bars

Petite Chocolate Pot au Crème

Lemon Verbena Panna Cotta
mango passionfruit compote

Vintage Milk Bottles with Chocolate Chip Cookies
striped paper straws

Elderflower Filled Raspberries
elderflower chiffon cake

Spiked Chocolate Truffles
coconut rum, butterscotch, bourbon

CUSTOM WEDDING CAKE

Custom wedding cake design and flavors
to be provided by STARR Events

Freshly brewed LaColombe Coffee, Decaffeinated Coffee,
and a selection of Mighty Teas

