



*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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**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



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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 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

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STARR CATERING GROUP

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**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**

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

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**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

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**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**

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**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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**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**

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**HOUSE MADE BREADS**

WHEAT BOULES, FRUIT & NUT BREAD, BAGUETTE  
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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**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**

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**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)**  
RASPBERRY, PASSION FRUIT, VANILLA

**LEMON MERINGUE TARTS**

**CHOCOLATE CRÈME TARTS**



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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

