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THE PIER SIXTY COLLECTION

PIER SIXTY | THE LIGHTHOUSE | CURRENT

| Wedding Dinner Menu |

[IMAGES AVAILABLE](#)



COCKTAIL RECEPTION

eight passed hors d'oeuvres & two stations

HOT HORS D'OEUVRES

| SELECT FIVE |

ADOBE BEEF SHORT RIBS gf

smoky chipotle glaze

BLANKETED FRANKS

caraway kraut mustard sauce

CRISPY ROCK SHRIMP

black sticky rice bars, ginger lime sauce

CRAB CAKES

avocado cilantro sauce

HOT HONEY CHICKEN & WAFFLES

caviar, trio of sauces

SWEET CHILI LIME CHICKEN gf

kewpie mayo, pickled cucumber & daikon

PEKING DUCK WONTONS

hoisin sauce, radish, scallion

CHICKPEA FALAFEL FRITTER gf + v

black olive babaganoush, cucumber pepper salsa

OYSTER MUSHROOM AREPAS

black bean ancho jam, salsa verde

CHARRED CAULIFLOWER ROSTI gf + v

tri-color cauliflower, lemon za'atar hummus, fresh dill

CACIO E PEPE PASTA CUPCAKES

asiago fondue, prosciutto shard, pea pesto
**prosciutto may be removed upon request*

FRENCH ONION SOUP ARANCINI

gruyere fondue, funyon panko crispies

PORTOBELLO MUSHROOM STEAK FRIES

balsamic aioli

PICKLE GRIDDLE-WICH

fontina cheese, cornichons, dijonnaise

HERBED PARMESAN POMMES FRITES gf

house made ketchup



COLD HORS D'OEUVRES

| SELECT THREE |

BEEF SIRLOIN CARPACCIO

dijon caper sauce, parmesan, pretzel crostini

LATKE & LOX gf

citrus wasabi sauce, everything bagel spice

TUNA POKE TARO CRISP gf

wakame, spicy mayo, scallions

BLACKENED MAHI TACOS gf

lime avocado sauce

FOIE GRAS ÉCLAIR

fig shallot jam, pistachio dust

TURKEY COBB BRUSSELS CUP gf

turkey bacon, blue cheese crumble, peppadew

CAESAR BITES

kale, smoked sundried tomato, peppered pecorino

AVOCADO TOAST v

ginger, radish, chia pink peppercorn dust

ARTISAN VEGETABLE & QUINOA SUSHI gf + v

trio of pickled beets, butternut squash, cucumbers

PERSIAN CUCUMBER CUPS gf + v

edamame bean hummus, olive tapenade, za'atar

TOMATO BASIL GRANITA CONE

parmesan panna cotta, prosciutto shard

**prosciutto may be removed upon request*

ADDITIONAL HD SELECTION \$5 PP PER SELECTION



HORS D'OEUVRES ENHANCEMENTS

GRILLED BABY LAMB CHOPS gf

dijon shallot marinade, lemon mint chutney

\$13 per person

NACHOS IN A BAG

beef chili frito nachos

chipotle sour cream, cheddar, scallions

\$8 per person

DOGS THREE WAYS

corn dog lollipop bites | classic franks in a blanket

mini salt & caraway dusted pretzel dogs

honey grain mustard |spiced up ketchup

\$10 per person

SMASHED SLIDERS & TOTS

cheddar, caramelized onion jam, smoked tomato aioli

truffled tater tots

\$12 per person

SUSHI HAND ROLL TWO WAYS gf

| SPICY SCALLOP CRUDO | TUNA TAITAKI |

yuzu ponzu sauce, spicy aioli

cucumber, avocado, prawn chip

\$10 per person

LOBSTER ROLLS

maine lobster salad, herb buttered brioche bun

old bay dusted potato chips

\$13 per person

FISH & CHIPS CONES

beer batter day boat cod, grain mustard lager aioli

salt and vinegar shoestring fries

\$10 per person

ROVING RAW BAR gf

jumbo gulf shrimp, cocktail sauce

cotuit oysters, horseradish mignonette

littleneck clams on the half shell, salsa verde

\$18 per person

ROVING SUSHI TRIO

spicy tuna | salmon avocado | california roll

drizzles: ginger sesame glaze | wasabi aioli

snacks: shishito peppers | prawn chips | watermelon radish

served on individual bamboo plates

\$18 per person

DIRTY MARTINI PASTA

crumbled blue cheese, olive vodka brine

passed in individual mini martini glasses

\$8 per person



SIPS & SAVORIES

| SELECT ONE |

distinctive cocktail & bite pairings

DIRTY PICKLE MARTINI gf

caviar potato crisp, blue cheese olive stuffed pickle

CLASSIC NEGRONI

artisanal cheese & charcuterie skewer, white balsamic glaze

CUCUMBER JALAPENO RANCH WATER gf

adobo chicken taco, pickled veg slaw, cilantro crema

\$12 per person | \$18 for two | \$22 for three



COCKTAIL STATIONS

select two stations

MEDITERRANEAN TAPAS STATION

FROM THE GRILL

| SELECT ONE |

CHARRED CHICKEN gf

CITRUS MAHI MAHI gf

TAGINE LAMB MEATBALLS

ADDITIONAL ITEMS TO INCLUDE

COUSCOUS PILAF v

dried fruit & almonds, edamame, citrus, chives

FALAFEL QUINOA FRITTERS gf

harissa raita drizzle, affilla cress, smoked paprika

SPANAKOPITA HAND PIE

spinach, leek, feta & dill custard phyllo, red pepper salsa

CHARRED BABY CARROTS & ZUCCHINI gf

toasted moroccan spices, feta dust, mint, tahini carrot puree

AEGEAN HALLOUMI SALAD gf

kale, cabbage, fennel, pepperoncini, olives, radishes, green chickpeas

MEDITERRANEAN DIPS AND BREADS

green goddess tzatziki gf

lemon zaatar labneh hummus gf

pita bread & poppadoms v

ADDITIONAL FROM THE GRILL SELECTION

\$12 per person, per selection



FAR EAST FUSION STATION

STEAMED BUNS

filled with pickled vegetables and wakame slaw
 sauces: siracha lime aioli, green chili verde, yuzu soy rice wine

&

| SELECT ONE |

MISO PORK BELLY

FIVE SPICE SHORT RIB

SESAME DUCK CONFIT

GINGER SCALLION MAITAKE MUSHROOM v

** proteins are gf when served without bun*

ADDITIONAL ITEMS TO INCLUDE

TUNA TATAKI NACHOS

avocado, pickled jalapenos, wonton chips, honey soy glaze

GYOZA TWO WAYS

steamed edamame gyoza v

&

pan seared shrimp gyoza

yuzu ginger drizzle

JAPANESE EGGPLANT & CHINESE BROCCOLI gf

mustard miso aioli, thai basil, orange essence

ADDITIONAL BUN SELECTION

\$12 per person, per selection



TRATTORIA STATION

PASTA | SELECT ONE |

CACIO E PEPE RISOTTO gf

grilled asparagus, pancetta, black pepper asiago fondue
*pancetta can be omitted upon request

TORTELLINI VERDE

asparagus, tomatoes, smoked mozzarella, pesto

DIRTY MARTINI PASTA

crumbled blue cheese, olive vodka brine

CALABRIAN RIGATONI

caramelized onion, roast garlic, san marzano "gravy"

SLIDERS | SELECT ONE |

MEATBALL SLIDERS

fire roasted pepper sauce, black pepper bechamel

CHICKEN PARM SLIDERS

tomato basil sauce, melted fresh mozzarella

ADDITIONAL ITEMS TO INCLUDE

FRITO MISTO

shrimp, calamari, artichokes, shishito peppers, charred lemon aioli

HEIRLOOM TOMATO CAPRESE gf

fresh mozzarella two ways, basil, evoo drizzle

BALSAMIC ROASTED MEDITERRANEAN VEGETABLES gf + v

zucchini, yellow squash, eggplant, baby bell peppers

HOUSE MADE FOCACCIA

MARINATED CRACKED OLIVES | CAPERBERRIES gf + v

ADDITIONAL PASTA SELECTION

\$10 per person, per selection



ARTISAN CARVING & GRIDDLE STATION

| SELECT TWO |

TRI TIP BEEF SIRLOIN gf
THICK CUT BACON gf
ROSEMARY GRILLED SALMON gf
CITRUS DIJON SHRIMP & SCALLOPS gf
CARVED VEG BUTCHERY gf + v

chimichurri | horseradish pommery sauce

ADDITIONAL ITEMS TO INCLUDE

BUFFALO STYLE POTATO WEDGES gf
frank's red hot gastrique, blue cheese fondue

ALE BATTERED ONION RINGS
house-made ketchup

CHOPPED STEAKHOUSE SALAD
romaine, radicchio, cucumber, pepperoncini, tomato
chickpeas, croutons, balsamic gorgonzola vinaigrette

OPTIONAL ENHANCEMENTS

GRILLED NEW ZEALAND LAMB CHOPS
dijon zaatar oregano crust, cilantro mint chutney
\$15.00 per person

JUMBO SHRIMP gf
presented on crushed ice, with cocktail sauce
lemon wedges, oyster crackers
\$15.00 per person

ADDITIONAL CARVED SELECTION
\$12 per person, per selection



CONTEMPORARY DELI STATION

CORNED BRISKET OF BEEF

two mustard sauce, russian aioli
table carved, mini pretzel croustades

GRIDDLED TURKEY REUBEN

pastrami style, sauerkraut, gruyere, russian aioli

BAGEL & LOX BREAD PUDDING

everything spice, horseradish lemon crème fraiche

EVERYTHING BAGEL KNISHES

cabbage, leek and kale sauté, brown butter sauce

RED VEGGIE SLAW gf + v

beets, cabbage, kale, parsnips, apples, cranberries

HOUSE BRINED PICKLES FOUR WAYS gf + v

garlic dill, half sour, spicy mustard seed, bread & butter

ADDITIONAL COCKTAIL RECEPTION STATIONS

\$22 per person for one additional station
\$36 per person for two additional stations



JAPANESE SUSHI BAR

SASHIMI

tuna | salmon | yellowtail | red snapper

SUSHI

tuna | shrimp | salmon | yellowtail | red snapper

MAKI

passion roll | eel | rainbow | spicy tuna | california | blossom roll | fuji | shrimp tempura | salmon | tuna & cucumber

steamed edamame | sesame wakame salad | kani salad | soy sauce | pickled ginger | wasabi

\$38 per person for one-hour, additional charge to keep bar open longer

\$275 per chef – 1 chef per 100 guests

CLASSIC SEAFOOD BAR

shucked to order

EAST & WEST COAST OYSTERS gf

on the half shell

LITTLENECK CLAMS gf

on the half shell

JUMBO SHRIMP COCKTAIL gf

poached with old bay spices

cocktail sauce | wasabi sauce | mignonette | citrus wedges | horseradish | tabasco | oyster crackers

\$32 per person

SEAFOOD BAR ENHANCEMENTS AVAILABLE



ARTISAN CART ENHANCEMENTS

can be also offered after dessert as a late-night enhancement

MINI CRISPY TACO & MARGARITA CART

MINI CRISPY TACO DUO

| SELECT TWO |

SPICED PERNIL gf

BARBECUED BEEF gf

CHILI LIME CHICKEN gf

CILANTRO GRILLED MAHI gf

ADOBE VEGETABLES gf + v

ADDITIONAL ITEMS TO INCLUDE

avocado sauce, salsa, assorted hot sauces

BLOOD ORANGE JALAPEÑO MARGARITAS

\$16 per person

MISO BONBON CART

MELTING MISO "TRUFFLES" gf

WHITE SESAME MASAGO

GREEN SESAME NORI FURIKAKE

ORANGE SESAME CURRY

served with chamomile lemongrass broth, ramen noodles, scallion threads

DUMPLINGS TWO WAYS

CHICKEN SOUP DUMPLINGS | VEGETABLE GYOZA

saucés: black vinegar, chili crisp, asian chimichurri, mango curry

ECLECTIC ASIAN SNACKS

\$12 per person



SAVORY S'MORES CART

melting charcuterie flatbreads torched to order

CAMBAZOLA PROSCIUTTO S'MORE

charred fig, shallot jam, hot honey drizzle

SMOKED MOZZARELLA S'MORE

charred cherry tomatoes, olive tapenade, balsamic
smoked tomato chutney, reduction drizzle

BRIE MORTADELLA S'MORE

cornichons, dijonnaise, sherry gastrique drizzle

PICKLED CRUDITÉ gf + v

served in individual mason jars
lemon dill hummus

\$12 per person

ARTISANAL FARM TO TABLE CART

GORGONZOLA FIG FLATBREAD

gorgonzola, caramelized figs, arugula, balsamic glaze

LOCAL CURED MEATS gf

prosciutto, finocchio, calabrese, coppa

ARTISANAL CHEESES gf

gruyere, aged gouda, truffled tomme

ACCOMPANIMENTS

apricot tarragon mustard, cherry port marmalade
grain baguettes, seeded flatbreads, grissini
fresh honeycomb, blackberries, strawberries
beet chips, marinated cracked olives, assorted nuts

HEIRLOOM TOMATO CAPRESE gf

fresh mozzarella two ways, basil, evoo drizzle

CAULIFLOWER JARDINIÈRE gf + v

\$15 per person

s/s – spring summer

f/w – fall winter



v – vegan

gf – gluten free }



DINNER

appetizer, granita, choice of two entrées, butler passed sweets, wedding cake
all appetizers served with warm parmesan basil cruffins

APPETIZER

| SELECT ONE |

LOBSTER RICOTTA RAVIOLI

lobster medallions, creamy leeks & kale
 micro pea shoots, sauce americaine

TUNA TWO WAYS

seared tataki tuna & tuna tartare
 avocado, pickled cucumber, sriracha sesame aioli

SEARED SCALLOP CORN RISOTTO s/s gf

bacon lardons, snap peas, leeks
 mascarpone crema, lemon beurre blanc

SEARED SCALLOP SQUASH RISOTTO f/w gf

bacon lardons, cauliflower shards
 brussels sprouts leaves, carrot beurre blanc

PAN SEARED CRAB CAKE

green & white asparagus, lemon caper remoulade
 micro pea shoots, citrus vinaigrette

MEZZE SHRIMP SALAD gf

red endive, baby gem, kyoto carrots
 lemon hummus, sherry gastrique, seeded crisps

MEZZE VEGETABLE SALAD gf

red endive, baby gem, seared halloumi, kyoto carrots
 lemon hummus, sherry gastrique, seeded crisps

CAESAR CAPRESE STACK

heirloom tomatoes, fresh mozzarella, crispy eggplant
 tuscan greens, pesto, balsamic glaze

WARM BURRATA RUSTICA

crispy panko crust, smoked tomato & fennel bisque
 grilled zucchini, baby arugula

TRUFFLED GOAT CHEESE AGNOLOTTI

roasted maitake mushrooms, red wine onion confit
 brown butter breadcrumbs, porcini beurre blanc

BLT GREEN GODDESS WEDGE

farmstead vegetables, bacon lardons
 crumbled blue cheese, sourdough croutons



INTERMEZZO GRANITAS

refreshing frozen cocktail served in individual tasting vessels

SPIKED RUM MOJITO GRANITA gf + v
lime juice, mint, agave

SPIKED TEQUILA MARGARITA GRANITA gf + v
blood orange juice, jalapeño, cointreau

SPIKED TEQUILA PALOMA GRANITA gf + v
ruby grapefruit & lime juice, basil

\$6 per person for each additional granita selection



ENTRÉE

| SELECT TWO |

ARTISAN STEAKHOUSE BEEF

duck fat fingerlings, crispy onion ring
cauliflower creamed spinach, house made steak sauce

TRUFFLED FILET OF BEEF gf

red wine mushroom risotto
shaved asparagus & fennel, shallot beef jus

FILET of BEEF CHAMPIGNON gf

grilled maitake mushrooms, porcini parmesan potato puree
tri color cauliflower-brussels hash, rosemary demi

STRIP STEAK au POIVRE gf

charred broccolini, pommes frites, house ketchup
frizzled shallots, herbed compound butter
whole grain mustard sauce

note: beef tournedo or short rib can be substituted

FILET OF BEEF ROMESCO

manchego potato gratin, sauteed kale
roasted pepper sauce, toasted almonds

GREEN MARKET BRAISED SHORT RIB gf

cauliflower parsnip puree, swiss chard, heirloom carrots,
fingerling chips, san marzano jus

MISO GLAZED COD

red rice & black barley pilaf, kyoto carrots, edamame
pea shoots, pickled ginger, sesame ponzu sauce

BRANZINO MILANESE gf

parmesan risotto, roasted fennel, tomato fondue
celery root sugo, lemon dill gastrique, fennel pollen dust

LEMON SEARED BRANZINO gf

roasted yukon potatoes, baby zucchini, pattypan squash
two tomato caper relish, oregano oil

CITRUS ROASTED SALMON

saffron braised fennel, basil & mint
rustic sourdough croutons, warm gazpacho sauce

CRISPY POTATO CHIVE CRUSTED SALMON gf

truffled cauliflower purée, frizzled leeks
lemon glazed asparagus, saffron beurre blanc

HERBED CHICKEN PICATTA

mediterranean orzo pilaf, crispy maitake mushroom
fried capers, charred lemon sauce

CRISPY CHICKEN & CAVIAR

duo of caviar, lemon caper remoulade
baby gem lettuce, caesar vinaigrette

CHOICE OF THREE ENTREES - \$18 Per Person

s/s – spring summer

f/w – fall winter



v – vegan

gf – gluten free



DESSERT

PASSED SIGNATURE SWEETS

| SELECT THREE |

TIRAMISU CANNOLIS

mocha coffee cream, orange gelee, pistachio dust

SUGAR-N-SPICE DUSTED CHURROS

dulce de leche

GILDED CHOCOLATE LAVA CAKE BITES

served warm & oozing

CRISPY PIÑA COLADA RICE PUDDING

passionfruit caramel, tropical fruit salsa, coconut flakes

PIE & ICE CREAM

warm apple crumb pies, cinnamon ice cream pops

MOD COLORFUL MACARONS gf

assorted french almond sandwich cookies

FROZEN KEY LIME PIE POPS

chocolate graham crumble, citrus zest cream

BAKED ALASKA BITES

mint chip ice cream, chocolate meringue
chocolate raspberry ice cream, raspberry meringue

CHIPWICH COOKIE POPS TWO WAYS

double chocolate chip confetti
vanilla chocolate chip confetti

CRÈME BRULÉE SPOONS gf

grand marnier custard, candied orange peel

\$8 per person, for each additional item

DESSERT BEVERAGE ENHANCEMENT

ESPRESSOTINI

vodka, grand marnier, espresso whip
mini brownie bite, gold flecked fresh raspberry
\$8 per person

CAPPUCCINO & ESPRESSO BARISTA BAR

regular & decaffeinated cappuccino & espresso
assorted biscotti, whipped cream, chocolate shavings, sugar in the raw, cinnamon
\$13 per person

CORDIAL & LIQUEUR PAIRINGS

can be added as an enhancement upon request - additional \$15 per person

WEDDING CAKES

choose one of the following designs

DIAGONAL ROWS

combed white buttercream icing in a diagonal pattern
fresh flowers

BUTTERCREAM ROWS

etched white buttercream icing design, fresh flowers

PLEATED FABRIC

white fondant icing, layered fabric design

VINTAGE LAMBETH

white buttercream icing, intricate tiered piping

WHITE FLOWERS ASKEW

white buttercream icing, off-set sugar floral cascade, shimmery bands

ABSTRACT SCAPE

fondant icing, modern brushed landscape on bottom tier
cluster of sugar roses and vines

MODERN MONOGRAM

fondant icing with smooth ribbon bands
option of monogram

SCULPTED BLOSSOM

buttercream icing, delicately piped flower blossoms

GILDED PARCHMENT

white fondant icing, torn edge with metallic accent
sugar magnolias & freesia

MODERN BLOOM

white fondant icing, cascading drapery, flower blossom

EMBOSSSED CUPCAKE TOWER

pearlized vanilla buttercream frosting, yellow & chocolate cake
monogrammed shimmery embossed appliqués
monogrammed cake topper for the top tier of tower
(100 guest minimum)

*all our cakes can be ordered with or without sugar flowers in catalogue picture
all fresh flowers to be provided by your florist
cakes frosted with a white buttercream have a very pale ivory hue due to the color of the butter
modifications to our standard cake designs may incur a surcharge*

FLAVORS & FILLINGS

select one combination of the following cake flavors & fillings
fillings are listed with the cake flavors they pair best

CAKE LAYER: CRÈME FRAICHE YELLOW CAKE

CLASSIC FILLING OPTIONS:

cannoli cream
chocolate buttercream
cookies n' cream buttercream
french vanilla buttercream
mocha buttercream

CONTEMPORARY FILLING OPTIONS:

dulce de leche buttercream
tiramisu cream buttercream with espresso, cocoa, &
brandy
chocolate mousse with tiny shards of chocolate
lemon curd & raspberry buttercream
light cream cheese buttercream & strawberry purée
passion fruit curd & raspberry buttercream
nutella buttercream
salted caramel swirl buttercream with nougatine
strawberry funfetti buttercream
banana caramel "pudding" buttercream
stracciatella buttercream

CAKE LAYER: FUNFETTI

chocolate buttercream
French vanilla buttercream
malted milk buttercream with malted milk ball crunch
strawberry funfetti buttercream
cannoli cream

CAKE LAYER: CHOCOLATE DEVILS FOOD CAKE

CLASSIC FILLING OPTIONS:

cannoli cream
chocolate buttercream
cookies n' cream buttercream
french vanilla buttercream
mocha buttercream

CONTEMPORARY FILLING OPTIONS:

dulce de leche buttercream
chocolate mousse with tiny shards of chocolate
nutella buttercream
salted caramel swirl buttercream with nougatine
whipped chocolate ganache with salted caramel
malted milk buttercream with malted milk ball crunch
strawberry funfetti buttercream
banana caramel "pudding" buttercream
stracciatella buttercream

CAKE LAYER: ORGANIC CARROT CAKE

classic cream cheese
french vanilla buttercream
salted caramel swirl buttercream with nougatine

CAKE LAYER: SOUTHERN RED VELVET CAKE

classic cream cheese
french vanilla buttercream
light cream cheese buttercream & strawberry purée

POST DINNER & AFTER PARTY ENHANCEMENTS

SLIDER CART

SLIDERS

| SELECT TWO |

SIGNATURE BEEF SLIDER

cheddar cheese, bacon jam, smoked tomato aioli

CRAB CAKE SLIDER

old bay slaw, chipotle remoulade

TURKEY SLIDER

pepper jack, avocado tomatillo sauce

VEGGIE SLIDER v

sprout fennel slaw, olive hummus

IMPOSSIBLE MEATLESS SLIDER v

caramelized onions, vegan truffle aioli

ADDITIONAL ITEMS TO INCLUDE

TRUFFLED PARMIGIANA YUKON CHIPS gf

house made ketchup | honey mustard | jalapeno aioli

HOUSE BRINED PICKLES FOUR WAYS gf + v

garlic dill | half sour | spicy mustard seed | bread & butter

RUM SPIKED CHERRY VANILLA COKE

\$15.00 per person

FRIES EVERY WHICH WAY CART

CURLY FRIES gf + v

peppercorn, sea salt

ZUCCHINI CHIPS

fried capers, lemon zest

SHOESTRING FRENCH FRIES gf

truffle oil, parmesan cheese

SWEET POTATO WAFFLE FRIES gf + v

sage crisps, smoked curry powder

DUSTS: bbq cheddar, everything bagel, dill pickle

SAUCES: sriracha ranch, green goddess, house-made ketchup

\$13 per person



I GOT THE MUNCHIES CART

BUFFALO CHICKEN TENDERS

franks red hot glaze, blue cheese ranch

CRISPY POTATO SKINS

beef chili, ancho sour cream, tomatoes, scallions

CHIPOTLE MAC & CHEESE BITES

smoked tomato basil sauce

PICKLED VEGETABLE CRUDITÉ gf + v

caramelized french onion dip

HERBED BBQ POPCORN gf

ASSORTED INDIVIDUALLY PACKAGED SNACKS

\$17 per person

HAPPILY EVER AFTER CART

served in logo'd boxes with happy meal toys

CHICKEN TENDERS

crispy cornmeal crust

PICKLE GRIDDLE-WICHES

fontina cheese, cornichons, dijonaise

SHOESTRING FRENCH FRIES gf + v

sea salt, peppercorn dust

CONDIMENTS

bbq, ranch, house made ketchup

EDIBLE COOKIE DOUGH

funfetti chocolate chip, strawberry jam

\$14 per person

PRETZEL CART

TWO WAY MINI BUTTERY PRETZEL BITES

sea salt caraway | cinnamon sugar

OLD FASHIONED SOFT NY PRETZEL TWISTS

honey grain mustard | parmigiana ranch
smoky cheddar | chocolate caramel

AMISH SOURDOUGH HARD PRETZELS

CHOCOLATE DIPPED & DUSTED PRETZEL RODS

CHIPOTLE BBQ SPICED POPCORN gf

\$12 per person

NY NY DESSERT CART

CARAMELIZED BANANA PUDDING

served in individual mason jars

APPLE PIE FRIES

strawberry "ketchup", vanilla "mayo"

STRAWBERRY GLAZED CHEESECAKE POPS

graham crumble

BLACK & WHITE COOKIES

dipped in non pareils

DR. BROWNS CREAM SODA EGG CREAMS gf

salted caramel milk, chocolate syrup

CHOCOLATE COVERED PRETZEL RODS

\$14 per person

DONUT CART

CHOCOLATE & VANILLA GLAZED DONUTS

chocolate drizzles - dark | milk | white | strawberry

crunchies - mini chips |candied pretzels

colorful marshmallows | coconut

dusts - chocolate curls | sprinkles | dragées

\$10 per person

COOKIES to go CART

COOKIES

classic chocolate chunk |mudslide chip

snickerdoodles | granola raisin | coconut macaroons

CINNAMON MOCHA COFFEE f/w

CHOCO CARAMEL MILK s/s

\$12 per person

RETRO COOLER CARTS

served stationary and butlered to guests

ICE CREAM SUNDAE CUPS

chocolate cookies-n-cream ice cream

caramel drizzle, butterscotch chips

ICE CREAM SANDWICHES

strawberry ice cream & chocolate ganache

funfetti cake layered with rainbow crunchies

\$10 per person



GIVE YOUR GUEST A GIVEAWAY

unique and individually wrapped treats, offered as guests depart
\$12.00 per person per selection

MACARONS gf

assorted french almond sandwich cookies

COOKIE CLASSICS

salted caramel pretzel brownies
homemade chocolate chip cookies

PIER SIXTY POP!

caramel popcorn, chocolate trio drizzle
dried fruit, candied peanuts

RETRO PUDDING TWO WAYS

banana crunch puddin'
&
choco dirt puddin'

EMBOSSSED COOKIE GIVEAWAY

vanilla shortbread cookies with custom imprint
dipped in dark chocolate with chocolate funfetti dusts
dipped in white chocolate with dried fruit & candied ginger dusts
choice of heart, square or round shaped cookie
**one month lead time required*

BEVERAGE MENU

open premium or ultra-premium bar for the duration of the event, specialty cocktail & dinner wines

THE PREMIUM BAR

included in contract

SPIRITS

tito's vodka, ketel one vodka,
tanqueray gin, bacardi silver & malibu rums
herradura blanco tequila, herradura reposado tequila
glenlivet founder's scotch, jack daniels whiskey
knob creek rye whiskey, makers mark bourbon
campari, aperol, triple sec, dry & sweet vermouth

WINE

chateau la graviere entre-deux-mers sauvignon blanc
maggio cabernet sauvignon, line 39 pinot noir
canyon road chardonnay, ava grace rosé
maison andel sparkling wine

BEER

heineken light, sixpoint the crisp pilz
captain lawrence hop commander ipa
local brooklyn lager, local seasonal beer
athletic brewing non-alcoholic beer

THE ULTRA PREMIUM BAR

additional \$14.00 per person

SPIRITS

grey goose vodka, tito's vodka, ketel one vodka
tanqueray gin, bombay sapphire, bacardi silver & malibu
rums, casamigos blanco, casamigos reposados tequila,
herradura blanco tequila, herradura reposado tequila
johnny walker black scotch, glenlivet scotch 12 y.o.
jack daniels whiskey, woodford reserve rye whiskey
knob creek rye whiskey
makers mark bourbon, knob creek bourbon,
campari, aperol, triple sec, dry & sweet vermouth

WINE

chateau la graviere entre-deux-mers sauvignon blanc
maggio cabernet sauvignon, line 39 pinot noir
canyon road chardonnay, ava grace rosé
maison andel sparkling wine

BEER

heineken light, sixpoint the crisp pilz
captain lawrence hop commander ipa
local brooklyn lager, local seasonal beer
athletic brewing non-alcoholic beer

DINNER WINE SERVICE

butlered to each table

Chateau La Graviere Entre-Deux-Mers Sauvignon Blanc

flavors of honeysuckle, grapefruit, apricot and melon notes

Maggio Cabernet Sauvignon

rich berry fruit with oak and vanilla notes

Maison Andel Sparkling Wine Toast

aromas of citrus, pear & peaches

ENHANCEMENT BAR PACKAGES ARE AVAILABLE UPON REQUEST

s/s – spring summer

f/w – fall winter



v – vegan

gf – gluten free



BUTLERED SEASONAL COCKTAILS

upon guest arrival for cocktail reception

| SELECT ONE |

SPRING/SUMMER COCKTAILS

VODKA LEMON SPRITZ

vodka, pear syrup, lemon juice, mint
sparkling wine splash, dehydrated lemon

CUCUMBER WAVE

cucumber vodka, st. germain
lemon juice, cucumber round

BEE'S KNEES

gin, local wildflower honey syrup
lemon juice infused with butterfly pea tea
edible flowers

SPICY PINEAPPLE MARGARITA

tequila, caramelized pineapple, lime
pineapple fronds, tajin rim

APEROL PALOMA

tequila, ruby red grapefruit juice
grapefruit peel twist, sugar salt rim

FALL/WINTER COCKTAILS

VODKA HERBAL SPARKLER

vodka, campari, club soda, tonic
rosemary sprig

PEAR THYME SPRITZ

gin, pear liquor, lemon thyme infusion
sparkling wine splash, thyme sprig

BURNT SUGAR OLD FASHIONED

burnt sugar steeped bourbon, lemon
luxardo cherries, charred lemon

BLACK CHERRY PLUM NEGRONI

gin, campari, brown sugar simple syrup
fresh plum slice

BLOOD ORANGE JALAPEÑO MARGARITA

tequila, blood orange & lime juices, jalapeno syrup
spiced sugar salt rim, orange halfmoon, jalapeno slice



BEVERAGE ENHANCEMENTS

MARTINI BAR 4 WAYS

classic & contemporary options
shaken to order

CLASSIC MARTINI

vodka or gin, white vermouth, olives

ELDERFLOWER COSMO

citrus infused vodka, cranberry juice
lemon, orange peel

VESPER MARTINI

vodka or gin, splash of lillet, orange bitters, dehydrated orange moon

ESPRESSO MARTINI

simple syrup, espresso beans

\$15 per person, \$250 bartender fee

TEQUILA CART

a curated tequila experience, offered after dessert

SPIRITS

partida tequila-double oak aged sherry finish reposado
hussongs anjeo tequila
clase azul planta blanco
banhez cuishe joven mezcal

FINISHING GARNISHES

orange rind | grapefruit rind | lime wheels
2.5" ice sphere

\$17 per person, \$250 bartender fee



INTERACTIVE SPRITZ WALL

trio of cocktails served from a tiered, vertical bar

APEROL SPRITZ

sparkling rose, stone fruit & citrus
splash of peach clementine san pellegrino

HUGO SPRITZ

prosecco, st. germain, lemon, mint
splash of lemon san pellegrino

SANGRIA SPRITZ

sparkling lambrusco, blackberries, luxardo cherries
splash of blackberry blood orange san pellegrino

\$15 per person, \$250 bartender fee