



x



## Great Performances' menus incorporate clean, vibrant and seasonal ingredients.

We use Katchkie Farm, our 60-acre organic farm in upstate New York as a source of inspiration and ingredients; and we work closely with regional farms and artisanal producers to bring the freshest, most delicious ingredients to the table. A dedicated member of our catering and events team will work closely with you to customize your menu and ensure your every need is met.

### \$350 PER GUEST

*Includes food, liquor, staffing and tax. An additional fee for rentals & upgrades to alcohol packages available. Tipping is optional. Pricing valid until December 2022.*

#### SERVICE

Ceremony  
Cocktail Hour  
Dinner Reception

#### FOOD & BEVERAGE

8 Butlered Hors D'Oeuvres  
Coco-Cola Soft Beverages,  
Bar Ice, Garnishes  
Plated First Course,  
Single Entree (with Silent Vegan)  
Full Open Bar  
Mixers

#### DELIVERY & PICKUP

#### STAFF

Captain  
Culinary Staff  
1 Server Per 10 Guests  
1 Bar Staff Per 50 Guests

#### OPTIONAL UPGRADES

Additional Cocktail Stations  
Coat Check Service  
Upgraded Rentals

#### BASIC RENTALS

Standard Package includes:  
Highboys, Cotton Linens  
Barware  
Kitchen Equipment

*\*Upgrade options available*

*\*Usage of in house equipment where applicable*

*\*Starting at \$100 per guest*

**CONTACT: Amanda DiUglio | [Amanda.diuglio@greatperformances.com](mailto:Amanda.diuglio@greatperformances.com) | 914-474-0118**



x



**Butlered Hors D'Oeuvres**

Select Eight:

**VEGETARIAN**

**Vegan Watermelon Radish Taco**  
Smoked Tofu & Pickled Habañero

**Peruvian Potato Cup**  
Truffled Comte Fondue

**Potato Cornet**  
Portobello Mousse & Sorrel

**Goat Cheese Bonbon**  
Quinoa & Marigold

**CHICKEN**

**Grilled Chicken Taco**  
Radish Escabeche & Chili Crema

**Spicy Thai Chicken**  
Lettuce Cup

**Poblano & Chicken Salad**  
Yukon Potato Crisp

**Goffle Road Chicken & Compressed Pineapple**  
White Balsamic, Marigold & Pecan Biscuit

**SEAFOOD**

**Coconut Shrimp**  
Apricot Mustard Sauce

**Tuna Poké**  
Soy, Furikake & Sesame Tuile

**Lobster Roll**  
Toasted Brioche & Chives

**Smoked Salmon & Black Rice Pave**  
Crème Fraiche

**BEEF & LAMB**

**Baby Lamb Chops**  
Mint Merlot Demi

**BBQ Short Ribs**  
Roasted Poblano & Stone Ground Grit Cake

**Spaghetti & Meatball**  
Fra Diavolo Sauce

**Reuben Fritters**  
Corned Beef, Sauerkraut, Swiss Cheese & Russian Dressing

**Welcome**

Select One:

**WELCOME BEVERAGES**

*to be served during guest arrivals*

**Passionfruit Lemonade**

**Berry Basil Lemonade**

**Raspberry Iced Tea**

**BAR BITES**

**Parmesan Kale Chips**

**To Start**

Select One:

**FIRST COURSE**

**Burrata with Fava Beans & Greens**

English Peas, Edamame, Afila Cress, Extra Virgin Olive Oil, Onyx Rye Grissini

**Summer Tableau**

Mosaic of Summer Vegetables, Green Chickpea Mousse, Chioggia Beets, Carrot, Radish & Herbs

**Greenhouse Salad**

Gotham Greens' Salanova, Greenhouse Blooms, Elderflower Carrot Crème, French Verbena & Lemon Vinaigrette

**BREAD**

**Great Performances Signature Bread Basket**

Tondo Piccolo | Olive | Raisin Walnut | Ciabattini | Whole Wheat | Cultured Local Butter & Sea Salt

**Entree**

Select One:

**Seared Atlantic Cod** Market Vegetables, Marble Potatoes, Aioli & Lemon Pistou

**Citrus Grilled Branzino** Tuscan Cannellini Beans, Tomato, Caperberry Relish & Sicilian Escarole

**Seed Crusted Arctic Char** Einkorn Risotto, Apple and Endive Slaw & Lemon Vinaigrette

**Beef Filet** Gruyere Creamed Spinach, Potato Rosti, Demi-Glace, Herbs

**Braised Short Ribs** Truffled Potato Puree, Crispy Quinoa Gremolata & Lacinato Kale

**Corn & Quinoa Crusted Chicken** Green Goddess, Warm Potato Salad, Herbs & Greens

**Roast Chicken** Yellow Molé, Stuffed Poblano Chili, Cilantro Cream

**SILENT VEGAN ALTERNATIVE**

**Torta Panzanella**

Roasted, Smoked & Marinated Vegetables, Herbed Polenta Diamond, Balsamic Glaze & Basil Oil

**Eggplant Chermoula**

Agave Roasted Eggplant, Cauliflower Couscous, Cherry Tomatoes, Kalamata Olives, Crispy Chickpeas, Tahini, Chermoula, Roast Tomato & Harissa

**Dessert:**

Select Four:

**BUTLERED DESSERTS**

**Mocha Brownie Bites** Coffee Whipped Ganache

**Chocolate Dipped Cheesecake Lollipops** Sprinkles

**Key Lime Tartlet**

**Macarons**

**Lemon Meringue Pie Pop**

**S'mores Cone**

**Warm Chocolate Chip Cookie**

**& Vanilla Milkshake Shot**

**Blackberry Cheesecake**

**WEDDING CAKE**

*Provided by Client*

**Mixed Berries & Whipped Cream**

By Great Performances

**COFFEE & TEA**

**Coffee Service**

Kobricks Medium Roast & Decaffeinated Coffee, Organic Tea Selection, Milks & Sweeteners

