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

CONTACT: Amanda DiUglio | Amanda.diuglio@greatperformances.com | 914-474-0118
**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
  - Creme Fraîche

**BEEF & LAMB**
- Baby Lamb Chops
  - Mint Merlot Demi
- BBQ Short Ribs
  - Roasted Poblano & Stone Ground Grit Cake

**WELCOME BEVERAGES**
*to be served during guest arrivals*
- Passionfruit Lemonade
- Berry Basil Lemonade
- Raspberry Iced Tea

**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 Creme, French Verbena & Lemon Vinaigrette

**BREAD**
- Great Performances Signature Bread Basket
  - Tondo Piccolu | Olive | Raisin Walnut | Ciabattini | Whole Wheat | Cultured Local Butter & Sea Salt

**MAIN COURSE**
- Select One:

**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

**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

**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