Great Performances’ menus incorporate clean, vibrant & 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.

**Suggested Menu Style**

$350 per guest
Additional staffing & rentals may apply to final menu selections & upgrades alcohol packages available.

<table>
<thead>
<tr>
<th><strong>FOOD &amp; BEVERAGE</strong></th>
<th><strong>SERVICE</strong></th>
<th><strong>BASIC RENTALS</strong></th>
<th><strong>OPTIONAL UPGRADES</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Murray’s Cheese,</td>
<td>Ceremony on the Great Lawn</td>
<td>Standard Package includes:</td>
<td>Additional Cocktail Stations</td>
</tr>
<tr>
<td>Seasonal Vegetables,</td>
<td>Cocktail Hour on the Kate French Terrace</td>
<td>Highboys, Cotton Linens</td>
<td>Coat Check Service</td>
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<tr>
<td>Nuts, &amp; Fruit Display</td>
<td>Dinner Reception in Armour Hall</td>
<td>Barware</td>
<td>Upgraded Rentals</td>
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<tr>
<td>Coca-Cola Soft Beverages</td>
<td></td>
<td>Kitchen Equipment</td>
<td></td>
</tr>
<tr>
<td>Bar Ice, Garnishes</td>
<td></td>
<td>*Upgrade options available</td>
<td></td>
</tr>
<tr>
<td>Plated First Course</td>
<td></td>
<td>*Use of in house equipment where applicable</td>
<td></td>
</tr>
<tr>
<td>Single Entree (with Silent Vegan)</td>
<td></td>
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<tr>
<td>Full Open Bar Mixers</td>
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</tbody>
</table>

**STAFF**

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

Contact: Amanda DiUglio | celebratefood@greatperformances.com | 212.727.2424
**2023 SAMPLE MENU**

**MURRAY'S CHEESE, SEASONAL VEGETABLES, NUTS, & FRUIT DISPLAY**

**Cheese**
Five Spoke Creamery Tumbleweed; Arethusa Blue; Vermont Shepherd Verano; Cave Aged Reserve Hudson Flower; Old Chatham Creamery Hudson Valley Camembert

**Fruits, Vegetables & Nuts**
Grapes & Seasonal Fruit, Nuts Collection, Dried Fruit, Seasonal, Cut Vegetables

**Bread & Dips**
Rustic Breads, Harissa & Burnt Carrot Dip, Fava Bean Hummus, Fresh Turmeric & Chive Aioli

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**WELCOME SNACKS**
All included

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

**WELCOME BEVERAGE**
Select One

**FIRST COURSE**
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 & Harissa

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**BUTLERED DESSERT**
Select Four
- Mocha Brownie Bites
- Coffee Whipped Ganache
- Key Lime Tartlet
- Macarons Lemon Meringue Pie Pop
- S’mores Cone
- Warm Chocolate Chip Cookie
- & Vanilla Milkshake Shot
- Blackberry Cheesecake
- Chocolate Dipped Cheesecake – Lollipops with Sprinkles

**ENTREE**
Select One
- Burrata with Fava Beans & Greens
  English Peas, Edamame, Afila Cress, Extra Virgin Olive Oil, Onyx Rye Grissini
- Watermelon Carpaccio
  Cucumber, Radish, Basil, Shiso, Flowers, Yuzu Vinaigrette
- Greenhouse Salad
  Gotham Greens’ Salanova, Greenhouse Blooms, Elderflower Carrot Creme, French Verbena & Lemon Vinaigrette
- Great Performances Signature Bread Basket
  Tondo Piccolu | Olive | Raisin Walnut | Ciabattini
  Whole Wheat | Cultured Local Butter & Sea Salt

**BUTTERED DESSERT**
Select Four
- Mocha Brownie Bites
- Coffee Whipped Ganache
- Key Lime Tartlet
- Macarons Lemon Meringue Pie Pop
- S’mores Cone
- Warm Chocolate Chip Cookie
- & Vanilla Milkshake Shot
- Blackberry Cheesecake
- Chocolate Dipped Cheesecake – Lollipops with Sprinkles

**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