



## GREAT PERFORMANCES' MENUS INCORPORATE CLEAN, VIBRANT & SEASONAL INGREDIENTS.

**WE USE KATCHKIC 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.*

#### FOOD & BEVERAGE

Murray's Cheese,  
Seasonal Vegetables,  
Nuts, & Fruit Display  
Coca-Cola Soft Beverages  
Bar Ice, Garnishes  
Plated First Course  
Single Entree  
*(with Silent Vegan)*  
Full Open Bar  
Mixers

#### SERVICE

Ceremony on the Great Lawn  
Cocktail Hour on the Kate French Terrace  
Dinner Reception in Armour Hall

#### STAFF

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

#### BASIC RENTALS

Standard Package includes:  
Highboys, Cotton Linens  
Barware

Kitchen Equipment

\*Upgrade options available

\*Use of in house equipment where applicable

#### OPTIONAL UPGRADES

Additional Cocktail Stations  
Coat Check Service  
Upgraded Rentals

**WELCOME SNACKS**  
All included

**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

**WELCOME BEVERAGE**  
Select One

*to be served during guest arrivals*

**Passionfruit Lemonade**

**Berry Basil Lemonade**

**Raspberry Iced Tea**

**FIRST COURSE**  
Select One

**Burrata with Fava Beans & Greens**

English Peas, Edamame, Afilia 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 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, Caulfower Couscous, Cherry Tomatoes, Kalamata Olives, Crispy Chickpeas, Tahini, Chermoula & Harissa

**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**

**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