

# Indie Food & Wine Events 2016



## cold

Market Radishes with Herb Butter  
Smoked Salmon on Cucumber with  
Crème Fraiche & Caviar  
Seasonal Local Tuna Crudo  
White Anchovy on Salt & Vinegar Chips  
Parmigiano-Prosciutto Bites  
Chilled Seasonal Soup Shooters  
Bahn-Mi Style Chicken Sliders  
Cucumbers with Blue Cheese and  
Sriracha Mayo  
Shrimp Cocktail with Cocktail-Sauce Aioli

## crostini

Mozzarella and Roasted Pepper  
Basil Pesto  
Mushroom & Parmigiano  
Sundried Tomato & Walnut Pesto  
Gorgonzola & Honey  
Chicken Liver  
Preserved Eggplant, Goat Cheese & Mint  
Ricotta, Figs & Balsamic  
Shrimp Salad

## tramezzini

Bacon Lettuce & Tomato  
Italian Tuna Salad with Olives  
Lobster\*\*  
Cucumber, Goat Cheese & Herbs

## passed canapés

choice of 3 \$10 per person per hour  
choice of 6 \$18 per person per hour

## warm

Cheese Gougeres  
Heritage Beef Meatballs, Sliders or Skewers  
Petit Farcis – Provencal Stuffed Mini Veggies  
Artichoke Frittata  
Bacon Wrapped Dates with Gorgonzola  
Pork and Balsamic Onion Tartlets  
Pigs in a Blanket with Stadium Mustard  
Panelle – fried chickpea batter with herbs  
Mushroom Tartlets

## desserts

*½ hour \$10pp for 2 selections*  
Lemon Tart with Berries & Crème fraiche  
NY Cheesecake with Seasonal fruit  
VEGAN Chocolate Budino, Salt & Pine Nuts  
Butterscotch Pudding with Cream  
Warm Bread Pudding

## stations

salumi & cheese board *includes breadsticks, olives & condimente*  
\$15 per person per hour

assorted crostini  
\$15 per person per hour

assorted desserts  
\$12 per person per ½ hour

**buffet**

\$45 per person per hour, \$15pp add hour

Pick 2 Meat/Fish - \$8pp add selection

Pick 2 Sides - \$6pp add selection

Pick 1 Salad - \$6pp add selection

Pick 2 Desserts - \$5pp add selection

**carving station add \$15pp**

**pasta station add \$10pp**

**family style**

\$45 per person

salumi, cheese, assorted crostini

Pick 2 Salads

Pick 2 Meat/Fish

Pick 1 Side

Pick 2 Desserts

Meat/Fish:

Buttermilk Poached Chicken Breast with Lemon & Capers

Grass-fed Beef Meatballs, Tomato, Parm, Basil

Confit Duck Leg, Olives, Grapes, Currants & Pine Nuts

Pulled Pork braised in Ale and Sweet Onions

Organic Trout Fillet, Herbed Beurre Blanc

Smoked Salmon, Pickled Red Onion, Rye Toast

Eggplant Parmigiano

Sides:

Roasted Fingerling Potatoes with Fresh Herbs

Warm Green Bean Salad with Mustard & Almonds

Raw Broccoli, Tahini, Seeds & Fried Shallots

Spicy Braised Greens

Roasted Root Vegetables with Hazelnuts

Baby Yukon Gold Potato Salad

Creamy Cheesy Polenta

Salads:

Kale, Green Apple, Raw Squash, Pine Nuts, Parm, Lemon Vin

Italian Market - Mixed Lettuces, Shaved Veggies, Olives, Red Wine Vin

Ramen Noodles, Cabbage, Carrots, Scallions, Egg, Peanuts & Cilantro

Simple Greens, Daikon Radish, Fresh Herbs, Sherry-Mustard Vin

Roasted Butternut Squash, Watercress, Grapefruit, Goat Cheese, Seeds, Balsamic

Curried Cauliflower & Quinoa, Arugula, Raisins, Herbed Yogurt Dressing

Desserts:

Lemon Tart with Fresh Berries & Crème fraiche

NY Cheesecake with Seasonal fruit

VEGAN Chocolate Budino, Sea Salt & Pine Nuts

Butterscotch Pudding with Whipped Cream

Warm Bread Pudding

Carving Station: (station charge, large parties +50 people only)

Grass Fed Beef Tenderloin - Horseradish Crème Fraiche & Pan Juices

Pennsylvania Leg of Lamb - Mint Salsa Verde, Roasted Peppers

Whole Organic Scottish Salmon - Dill Lemon Aioli

Pasta: (station charge)

Cavatelli with Tomato, Ricotta & Basil

Orecchiette with Sweet Sausage, Rapini & Parmigiano

## **platters**

our platters are available for pick-up or delivery (\$30 fee for delivery) and require at least 48 hours notice

### *Breakfast, minimum 12 people*

Assorted Baked Goods – Mini NY bagels with cream cheese, Mini Balthazar Pastries, Jam & Butter \$5 pp

Yogurt, Fresh Fruit & House-made Granola \$6 pp

Seasonal Fruit Salad \$6 pp

BIG Breakfast – Mini Pastries, Mini Bagels, Mini Donuts, Sliced Meat & Cheese, Yogurt & Granola, Fruit Salad, Butter, Jam, Cream Cheese \$24pp

**Coffee & Tea Service - \$6pp, minimum 5 people, add juice for +\$3pp**

### *Lunch, minimum 12 people*

Sandwich (half) off menu \$6pp

Salad off menu \$6pp

Side off menu \$6pp

Chips \$2pp

Big Cookies \$2pp

Soda, Iced tea or Saratoga bottled water \$2.50pp

Boxed Lunch – Sandwich, Chips, Cookies, Soda \$16pp

## drinks

wine & beer, soft drinks, juice, coffee & tea  
\$20 per person per hour  
\$30 per person 2 hour  
\$40 per person 3 hour

wine & beer, cocktail and liquor selection, soft drinks, juice,  
coffee & tea  
\$25 per person per hour  
\$40 per person 2 hour  
\$50 per person 3 hour

*customized beverage program available upon request*

## options

we have 2 rooms in which to hold your event. rates are as follows:

Elinor Bunin Monroe Film Center Studio – *capacity 60ppl standing only*  
Room Rate is \$250 per hour, min 2 hours, through Film Society of Lincoln Center

Indie Food & Wine Buyout – *80 people standing, 50 seated*  
MON-SUN *food & bev minimum \$3500*  
TUES-SAT *food & bev minimum \$5000*

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WE CAN CUSTOMIZE YOUR EVENT! PLEASE CONTACT US.

All spaces are wheelchair accessible

*3% administrative fee & 20% gratuity will be charged to every event*