

Indie Food & Wine Events 2017



cold

Market Radishes with Herb Butter
Smoked Salmon on Cucumber with Crème
Fraiche & Caviar
Seasonal Local Tuna Crudo
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
Watermelon Skewers, Basil & Feta

crostini

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

tramezzini (tea sandwiches)

Bacon Lettuce & Tomato
Italian Tuna Salad with Olives
Cucumber, Goat Cheese & Herbs
Chicken Liver, Arugula & Reduced Balsamic

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
Risotto Balls
Artichoke Frittata
Bacon Wrapped Dates with Gorgonzola
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 - Summer Vegetables, Pickled Onion, Seeds, Walnuts, Buttermilk Tahini Dressing

Arugula - Peas, Mint, Parmigiano, Creamy Lemon Vinaigrette

Noodle - Eggplant, Corn, Sundried Tomato, Spinach, Sesame-Soy Balsamic

Beets - Spiced Carrots, Watercress, Yogurt, Pickled Raisins, Red Wine Vinaigrette

Quinoa - Watermelon, Spinach, Nuts, French Feta, Sherry Vinaigrette

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 \$6 pp

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

Seasonal Fruit Salad \$4 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 \$7pp

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, booked through Film Society of Lincoln
Center

Indie Food & Wine Buyout – *80 people standing, 50 seated, up to 4 hours*
MON-SUN *food & bev minimum \$3500 July 1-Sept 15, \$5000 Sept 16-Jun 30*
TUES-SAT *food & bev minimum \$5000 July 1-Sept 15, \$6500 Sept 16-Jun 30*

WE CAN CUSTOMIZE YOUR EVENT! PLEASE CONTACT US.

All spaces are wheelchair accessible

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