



EVENT MENUS



ALL MENU SELECTIONS ARE DUE SEVEN BUSINESS DAYS PRIOR TO THE EVENT DATE

WE WILL GLADLY ACCOMMODATE ANY DIETARY RESTRICTIONS

JOURNEY

DRINKS MENU AVAILABLE FOR PARTIES OF 40 OR LESS GUESTS

COCKTAILS \$ 17

EL ADORABLE RUBY

TEQUILA, POMEGRANATE-HIBISCUS,
LIME-AGAVE, PEARLS

EXPRESSO MARTINI

VODKA, KAHLUA, ESPRESSO, SIMPLE SYRUP

LYCHEE MARTINI

VODKA, VERMOUTH, LYCHEE JUICE W/LYCHEE
GARNISH

EMPIRE SOUR

MAKERS MARK, CASSIS, VERJUS, FAKERNUM

STAR HILL HIGH BALL

BOURBON, APRICOT, HONEY, VERJUS, SODA

BARON OF LORETTO

BOURBON, MANZANILLA, LEMON, BITTERS

FIERY PASSION

MEZCAL, PASSION FRUIT, LIME JUICE, TRIPLE SEC
AGAVE, JALAPENO, TAJIN RIM

BEERS

WESTMALLE \$12

ESTRELLA \$8

MYTOS \$11

STELLA \$8

ALLAGASH WHITE \$10

GUINNESS \$10

TECATE \$8

TWO HEARTED IPA \$8

GOLDSTAR \$12

REDS

MERLOT NAPA \$20

TEMPRANILLO NUMANTHIA SPAIN \$18

BORDEAUX CLARENDELLE \$18

COTES DU RHONE GUIGAL \$18

PINOT NOIR \$18

WHITES

CHARDONNAY SALEM OREGON \$18

PINOT GRIS ALSACE \$18

VERMENTINO TOSCANA \$18

ALBARINO GRANBAZAN SPAIN \$18

BUBBLY

CAVA SPAIN-SPARKLING \$12

PROSECCO BRUT ITALY \$15

MOET CHANDON BRUT MINI \$23

ROSÉ

MINUTY ROSE FRANCE \$17

JOURNEY

BOTTLE SERVICE

VODKA

GREY GOOSE \$400
KETEL ONE \$400
TITOS \$425
STOLICHNAYA \$375

RUM

BACARDI SUPERIOR \$375
CAPTAIN MORGAN \$375

TEQUILA

CASAMIGOS BLANCO \$400
CASAMIGOS REPOSADO \$450
CASAMIGOS ANEJO \$500
PATRON SILVER \$375
PATRON REPOSADO \$425
PATRON ANEJO \$450
CLASE AZUL REPOSADO \$800
DON JULIO 1942 \$850

GIN

HENDRICKS \$400
TANQUERAY \$375
BOMBAY SAPPHIRE \$425

WHISKEY/SCOTCH

JACK DANIELS \$375
JAMESON \$375
MACALLAN 12 \$400
MACALLAN 18 \$475
JOHNNY WALKER BLACK \$400
JOHNNY WALKER BLUE \$800
MAKERS MARK \$375

COGNAC

REMY MARTIN V.S.O.P \$375
REMY MARTIN 1738 \$425
D'USSE XO \$550

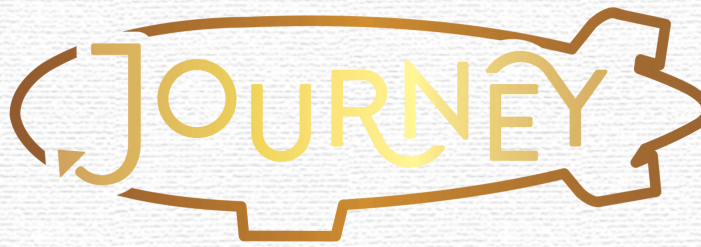
BUBBLES

PROSECCO BRUT ITALY \$65
GOSSET GRANDE RESERVE \$200
MOET & CHANDON IMPERIAL \$325
MOET & CHANDON NECTAR ROSE \$425
DOM PERIGNON 2012 \$900

BUCKET OF REDBULL \$30
BUCKET OF PANNA WATER \$25

ALL BOTTLES ARE SERVED WITH 2 MIXERS ADDITIONAL MIXERS ARE \$10 EACH

PRICING IS EXCLUSIVE OF NY SALES TAX (8.875%), 20% GRATUITY, 3.5% PROCESSING FEE,
& 5% ADMINISTRATIVE FEE



OPEN BAR PACKAGES

REQUIRED FOR PARTIES OF 40 OR MORE GUESTS

1-HOUR OPEN BAR PACKAGE

\$30/PER PERSON FOR LIMITED OPEN BAR
\$40/PER PERSON FOR HOUSE WELL OPEN BAR
(ADD 4 HORS D'OEUVRES FOR \$30/PER PERSON)

\$65/PER PERSON FOR PREMIUM OPEN BAR
(ADD 4 HORS D'OEUVRES FOR \$30/PER PERSON)

3-HOUR OPEN BAR PACKAGE

\$105/PER PERSON FOR HOUSE WELL OPEN BAR
\$140/PER PERSON FOR PREMIUM OPEN BAR

3-HOUR OPEN BAR + 1-HOUR HORS D'OEUVRES PACKAGE *INCLUDES 3 HORS D'OEUVRES SELECTIONS*

\$135/PER PERSON FOR HOUSE WELL OPEN BAR
\$170/PER PERSON FOR PREMIUM OPEN BAR

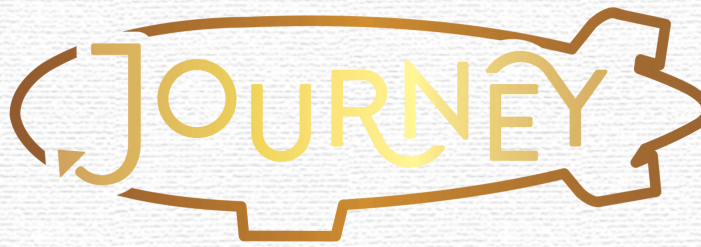
LIMITED OPEN BAR: INCLUDES BEER, WINE, SODAS & SOFT DRINKS

HOUSE WELL OPEN BAR: INCLUDES HOUSE RED, WHITE WINE,
HOUSE BEER & WELL MIXED DRINKS
\$10 UPGRADE PER PERSON FOR SPECIALTY COCKTAILS

PREMIUM OPEN BAR: INCLUDES ALL LIQUOR AND SPECIALTY COCKTAILS

ALL SELECTIONS SUBJECT TO AVAILABILITY

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CAFE FRITES DINING MENU

SERVED FAMILY STYLE

ADDITIONAL APPETIZERS, SIDES AND ENTREES ARE \$10 EACH PER PERSON, PER SELECTION
OPTIONAL OPEN BAR PACKAGES AVAILABLE

THE STARTER PACKAGE - \$125 PER PERSON

1 APPETIZER, 1 SALAD, 1 MAIN COURSE, 1 DESSERT

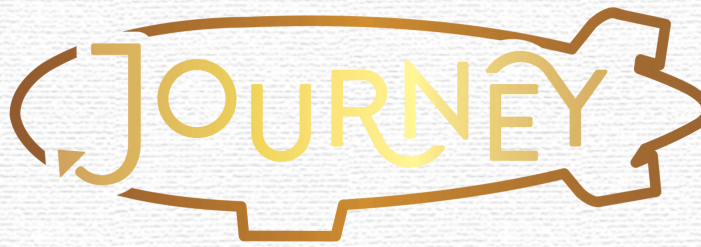
THE SELECTIVE PACKAGE - \$165 PER PERSON

2 APPETIZERS, 1 SALAD, 1 MAIN COURSE, 1 DESSERT

THE REAL VIP PACKAGE - \$200 PER PERSON

2 APPETIZERS, 1 SALAD, 2 MAIN COURSES, 1 SIDE, 1 DESSERT

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THE LUNCHEON MENU

SERVED INDIVIDUALLY PLATED

\$50 PER PERSON

APPETIZERS

SELECT ONE OPTION

BURRATA

JOURNEY GREEN SALAD

POTATO LEEK SOUP

MAIN ENTRÉE

SELECT ONE OPTION, EACH SELECTION SERVED WITH A SIDE

GRILLED OR ROASTED HALF CHICKEN

GRILLED OR ROASTED STRIPLOIN

WILD MUSHROOM RAGU

ROASTED KING SALMON

SIDES

SELECT ONE OPTION

POMME FRITES

MAC & CHEESE GRATIN

SAUTÉED SPINACH

POMME PURÉE

DESSERT

SELECT ONE OPTION

CHEESECAKE

SORBET

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HORS D'OEUVRES MENU

SERVED PASSED OR STATIONARY

SELECT ANY 3 ITEMS FOR \$25 PER PERSON
UPGRADE TO 6 CHOICES FOR \$40 PER PERSON

FROM THE GARDEN

SPINACH ARANCINI, CRISPY RICE BALL, CREAMED SPINACH, PARMESAN
BEET & GOAT CHEESE BITES, BABY BEETS, WHIPPED GOAT CHEESE, APPLE
ENDIVE CRUNCH SALAD BOATS, CUCUMBER, FENNEL, SHALLOTS, MINT, VINAIGRETTE
PARM ARANCINI, CRISPY RICE BALL, PARMESAN, CREAM
BRUSCHETTA CROSTINI, FOCACCIA TOAST, PLUM TOMATO, BASIL, BALSAMIC GLAZE

FROM THE SEA

SMOKED SALMON ON TOAST, CRÈME FRAÎCHE, CHIVES
CRISPY CRAB CROQUETTES, BLUE CRAB, OLD BAY, PANKO
TUNA TARTARE, TUNA, HERBS, AVOCADO
SCALLOP CRUDO, MINCED BAHN MI PICKLES, COCONUT, GINGER & CILANTRO SAUCE
LOBSTER EGG ROLL, SRIRACHA AIOLI, CILANTRO, CABBAGE

FROM THE FARM

CHICKEN SKEWERS, SOY GINGER MARINADE
ITALIAN MEATBALLS, BASIL, MARINARA, MUDDICA
CHICKEN SLIDERS, BUTTERMILK FRIED CHICKEN, COLESLAW, PICKLED JALAPEÑO AIOLI
BEEF SLIDERS, POTATO BUN, CHEESE, CARAMELIZED ONIONS

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PLEASE ALERT US OF ANY POSSIBLE ALLERGIES OR DIETARY RESTRICTIONS

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PLATTERS & STATIONS MENU

PARTY PLATTERS

SELECT 1 SALAD & 1 PROTEIN & 1 VEGETARIAN OPTION - \$45 PER PERSON

SELECT 1 SALAD & 2 PROTEINS & 2 VEGETARIAN OPTIONS - \$60 PER PERSON

GRILLED CAESAR SALAD, BABY GEM LETTUCE, PARMESAN, BREAD CRUMBS

HOUSE SALAD, FIELD GREENS, CHERRY TOMATOES, SHAVED CARROTS, VINAIGRETTE

FETTUCCINI ALFREDO, FRESH PASTA, CREAM SAUCE, PARMESAN CHEESE

SPAGHETTI ARRABIATA, FRESH PASTA, MARINARA SAUCE, CRUSHED RED PEPPERS

ADD CHICKEN OR SHRIMP TO THE ABOVE SELECTIONS, SUBJECT TO MP

SLOW ROASTED BEEFSTEAK TOMATOES, EVOO, CAJUN SPICES (VEGETARIAN)

GRILLED EGGPLANT, MARINATED EGGPLANT, SHERRY VINEGAR, GARLIC YOGURT SAUCE

PAPPARDELLE BOLOGNESE, FRESH PASTA, BOLOGNESE

SHRIMP AL AJILLO, PAPRIKA, GARLIC, EVOO, HERBS

GRILLED KING SALMON, SERVED WITH GRILLED LEMON

BUTTER MASH POTATOES, HERB INFUSED CREAM, BUTTER, WHIPPED POTATOES

CRISPY BRUSSELS SPROUTS, DEEP FRIED BRUSSELS SPROUTS, HERBS

MAC & CHEESE GRATIN, CAVATAPPI, 4 CHEESES, BREADCRUMBS

CRISPY FRIES, SHOESTRING FRENCH FRIES

CHICKEN SANDWICHES, BREADED CHICKEN BREAST, COLESLAW, JALAPEÑOS, POTATO BUNS

LIVE STATIONS

ACCOMPANIED BY CHEF ATTENDANT - \$175 PER ATTENDANT

PRIME RIB CARVING STATION, HORSERADISH CREAM, AU POIVRE

\$65 PP

ROASTED TURKEY CARVING STATION, TURKEY GRAVY, CRANBERRY SAUCE

\$45 PP

PASTA STATION, YOUR PASTA, RED SAUCE, CREAM SAUCE, 2 CHOICES OF PROTEIN

\$35 PP

RAW BAR, OYSTERS, SHRIMP COCKTAIL, SNOW CRAB, CLAMS

MP

FROM THE BAKER'S DEN

SELECT 2 OPTIONS - \$12 PER PERSON, \$6 PER PERSON FOR EACH ADDITIONAL SELECTION

CHOCOLATE TORTE, GANACHE, ALMOND PRALINE, FLORAL TEA CHANTILLY CREAM

MINI KEY LIME TARTS, CLASSIC KEY LIME TART, ITALIAN MERINGUE

CONFETTI CAKE POPS, CAKE BALLS, COVERED WITH CARAMEL AND CHOCOLATE SAUCE

CELEBRATION CAKE, PERSONAL MINI CAKE, AMERICAN BUTTERCREAM, GOLD DUST

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The 360 Experience Tasting Menu

AMUSE BOUCHE

FRESH TUNA, UNI, CRUSHED AVOCADO, BLACK TRUFFLE JUS, TRUFFLE ZEST

FIRST COURSE

“WILD DUCK & YUCCA”

PAN SEARED DUCK BREAST, YUCCA & BEET CRISPS, MANGO & APPLE COMPOTE,
SEARED FOIE, DUCK JUS

PETITE SIRAH STAGS LEAP NAPA '2019

SECOND COURSE

“LOBSTER STUFFED TORTELLINI”

LOBSTER TORTELLINI, BOTTARGA, SAUCE AMÉRICAINNE

CHARDONNAY SALEM OREGON '2020

THIRD COURSE

“DEEP SEA SCALLOP & SQUID INK RISOTTO”

SQUID INK RISOTTO, U10 SCALLOP

SAUVIGNON BLANC LOIRE VALLEY '2021

FORTH COURSE

“ASH PETITE FILET”

LEEK & ROSEMARY ASH PETITE FILET, SAFFRON POTATOES,
BLISTERED CHERRY TOMATOES, ENDIVE, BEEF JUS

MERLOT CASTIGLION DEL BOSCO TOSCANA '2019

FIFTH COURSE

“THE METEOR ROCK”

SPICED MERINGUE FILLED WITH PASSION FRUIT AND YUZU CREAM,
COCONUT FLAKES, PASSION FRUIT CRISPS AND SUGAR STONES

RIESLING GRAND CRU DAMBACH-LA-VILLE FRANCE '2019

OUR WINE PAIRING IS AN ADDITIONAL \$75 PER PERSON



The 360 Experience Tasting Menu

Vegetarian Options

BEET CRUDO

GOLDEN BEET, MANGO CHUTNEY, YUZU SESAME, PLUM POWDER,

KIWANO DRESSING WITH SHISO LEAF

THE FOREST

AMAZONIAN FOREST GREENS

LOLA LETTUCE, MATCHA LETTUCE, BRAZILIAN NUTS, RASPBERRY
VINAIGRETTE,

YUCCA FRITA, MANGO

PETITE SIRAH STAGS LEAP NAPA '2019

UNDER THE SEA
RAVIOLI CAPPELLACCI

STUFFED WITH SEA LETTUCE AND MASCARPONE WITH GRANA PADANO,
CACIO E PEPE SAUCE WITH LEMON FOAM, BORAGE FLOWERS, SEA BEANS

CHARDONNAY SALEM OREGON '2020

THE ARCTIC
FENNEL

GO JUCHANG IN POTATO, LEEK CREAM, TOBIKO EGGS, LIME ZEST

SAUVIGNON BLANC LOIRE VALLEY '2021

VOLCANO
SEARED TOFU

FRIED POLENTA, SUNGOLD TOMATO ONION ASH ESPELLET POWDER,

GRAPES IN TOMATO GLAZE

MERLOT CASTIGLION DEL BOSCO TOSCANA '2019

OUTER SPACE
METEOR ROCK

PUMPKIN STICKY RICE, WHITE CHOCOLATE ICE CREAM,
CHOCO PEANUT DUST WITH SPICED MERINGUE

RIESLING GRAND CRU DAMBACH-LA-VILLE FRANCE '2019

OUR WINE PAIRING IS AN ADDITIONAL \$75 PER PERSON

