

WEDDING MENU

our menus are designed with a variety of selections to choose from
all seasonal menu items are noted with (ss) for spring/summer and (fw) for fall/winter

we have also included some of our signature menu enhancements for your consideration



COCKTAIL RECEPTION

includes butlered hors d'oeuvres & two cocktail stations - items noted with (gf) are gluten-free and (v) are vegan

HOT HORS D'OEUVRES *select five*

SPAGHETTI & MEATBALLS

angel hair custard, tiny meatballs, tomato gravy

ADOBE BEEF SHORT RIBS (gf)

smoky chipotle glaze

SIRLOIN SLIDERS

ny state cheddar, tomato cornichon relish

BBQ BRISKET PIZZETTA

cabbage slaw, piquillo salsa, cheddar, cilantro crema

CRISPY CHEESESTEAK WONTONS

caramelized onions, peppers, cornichons

BLANKETED FRANKS

caraway kraut mustard sauce

PORK BELLY BLT

tomato jam, arugula, brioche crostini

EMPANADAS TWO WAYS

lamb chimichurri & black bean veggie

SWEET POTATO DUSTED CRAB CAKES

avocado cilantro sauce

CITRUS LOBSTER

old bay potato latka, shaved celery

SMOKED SCALLOP SATES (gf)

shiitake mushrooms, snow peas, sesame ginger glaze

GOCHUJANG BBQ DUCK

scallion pancake, apricot chili sauce

CHICKEN & WAFFLES

mole, cabbage slaw, sweet-n-tangy glaze

CRISPY RIGATONI

wild mushroom marinara, arugula pesto, ricotta

MAC & CHEESE CUPCAKES

smoked tomato chutney, crispy kale

ONION SOUP-WICH

truffled gruyere cheese, caramelized onion jam

PORTOBELLO MUSHROOM STEAK FRIES

balsamic aioli

BLACKBERRY BRIE GOUGERES (ss)

lemon, tarragon, maple crackle

TRUFFLED BRIE GOUGERES (fw)

root vegetables, maple crackle

INDONESIAN CHAAT (v)

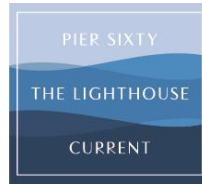
green chickpea salad, tamarind, lemon mint syrup

SAVORY APPLE CHEDDAR TARTS (fw)

smoked meringue, rosemary, harvest spices

CAULIFLOWER PIZZETTA (gf)

artichokes, fontina cheese, kale lemon



COLD HORS D'OEUVRES *select three*

KOREAN SPICED SHORT RIBS

taro root "taco" shells, lime, radish, gochujang glaze

SAVORY GORGONZOLA CANNOLIS

prosciutto dust, fig jam, pistachios

CLASSIC SHRIMP COCKTAIL (gf)

horseradish gin cocktail sauce

SMOKED SALMON PEA BLINIS

lemon horseradish cream, radish fennel slaw

TUNA POKE (gf)

crispy rice cake, sriracha sesame sauce

FISH TACOS (gf)

blackened mahi, lime avocado sauce

BRUSSELS WALDORF

smoked chicken, pecans, apples

CHICKEN TOSTADAS (gf)

lime crema, cotija cheese, pickled jalapenos

BEET & GOAT CHEESE

raisin nut croustade, shallot red wine confit

CAESAR BITES

kale, smoked sundried tomato, peppered pecorino

AVOCADO TOAST

ginger, radish, chia pink peppercorn dust

ARTISAN VEGETABLE SUSHI (gf, v)

pickled beet, butternut squash & cucumber on sesame quinoa sushi rice

TOMATO BASIL ÉCLAIRS

peppered mascarpone, olive dust, basil seeds

FALAFEL WAFFLES

greek salad relish, feta, herbed hummus

CITRUS WATERMELON BITES (gf) (ss)

goat cheese, lime, basil seeds, ancho salt

VEGETABLE & MELON POKE (gf, v)

yuzu mint marinade, quinoa brown rice cracker



CREATIVE BUTLERED HORS D'OEUVRE ENHANCEMENTS

LOBSTER ROLLS (ss)

maine lobster salad in an herb buttered brioche bun, old bay dusted potato chips
\$10.00 per person

HARVEST LOBSTER ROLLS (fw)

maine lobster salad with pickled apple & squash, brown buttered bun,
sweet potato chips
\$10.00 per person

ROVING RAW BAR

jumbo gulf shrimp with cocktail sauce
cotuit oysters with horseradish mignonette
littleneck clams on the half shell with salsa verde
\$12.00 per person

ROVING SUSHI BAR

a unique variety of sushi rolls
to include: salmon, tuna, shrimp, yellowtail, kani & veggie
trio of sauces: jalapeno aioli, spicy mayo, soy ginger sesame
blistered shishito peppers, pickled kohlrabi, jicama & watermelon radish
served on palm tasting plates with mini bamboo tongs
note 3 pieces sushi per plate
\$10.00 per person

GRILLED BABY LAMB CHOPS

dijon shallot marinade, lemon mint chutney
\$9.00 per person

SUSPENSION GRIDDLED CHEESE

truffled gruyere & classic cheddar grilled cheese sandwiches
served hanging from a suspended wire tray
\$8.00 per person

POUTINES YOUR WAY

a play on the classic, served in bamboo boats

pizza poutine:

tater tots, tomato ragout, mozzarella, parmesan cream, pepper flakes, pesto oil

taco poutine:

spiced curly fries, turkey chili, corn tomato salsa, guacamole, lime chipotle sauce

veggie poutine:

truffled sweet potato fries, root veggie chili, gruyere cheese, crispy kale

fusion poutine:

togarashi tater tots, kimchi beef chili, sriracha cheddar sauce, soy sesame glaze

\$7.00 per person, per selection

DOGS THREE WAYS

a trio of everyone's all time favorites, served from hawkers trays

corn dog lollipop bites

classic franks-in-a blanket

mini salt & caraway dusted pretzel dogs

served with honey grain mustard, spiced-up ketchup

\$10.00 per person

BALL PARK SPECIAL

classic pairings with an updated twist, served from hawkers trays

caraway dusted pretzel dogs, kraut mustard & spiced ketchup

sips of brooklyn lager ale, lime chipotle rimmed glass

truffled parmesan sage popcorn

\$10.00 per person



STATIONS

select two of the following five cocktail stations

MEDITERRANEAN TAPAS STATION

WOOD GRILLED SKEWERS

select one:

lamb kebbe meatballs · grilled chicken · citrus mahi mahi
served with dried fruit & edamame cous cous pilaf
cilantro pesto & assorted hot sauces

FALAFEL QUINOA FRITTERS

harissa raita drizzle, cucumber tomato olive slaw

SPANAKOPITA FRITTATA

spinach, leek, feta & dill custard
topped with red pepper salsa & crispy phyllo

CHARRED BABY CARROTS & ZUCCHINI

toasted moroccan spices, feta, candied ginger

WATERCRESS SALAD

dates, radishes, oranges, almonds, mustard seeds

BASKETS OF POPPADOMS & PITA

roasted red pepper hummus

optional enhancement

ADDITIONAL SKEWER SELECTIONS

\$7.00 per person, for each type of skewers added

FAR EAST FUSION STATION

WOK FRY

select one:

pork pernil · shrimp & scallops · beef · duck · tofu
sautéed with bok choy, broccoli leaves, green beans, edamame & peppers
served with steamed asian pancakes & lettuce cup wraps
toasted coconut, candied peanuts & scallion threads

BIBIMBAP RED & BASMATI RICE

shiitake mushrooms, pickled carrots & cucumbers, pea shoots, soft egg

FUSION PIZZA

smoked tofu, mild kimchee, broccoli stems, cilantro pesto

PAN SEARED SHRIMP -or- EDAMAME DUMPLINGS

lightly tossed in a yuzu ginger glaze

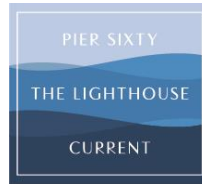
ASIAN CRISPS

curried plantains, nori rice crackers, prawn chips

optional enhancement

SELECT ADDITIONAL WOK FRY

\$7.00 per person for each type



TRATTORIA STATION

select one pasta dish:

SHRIMP SCAMPI RISOTTO

scampi tomato broth, peas, lemon zest, chives

ROLLED LASAGNA

spinach, ricotta, parmesan, basil, tomato sauce

ARTISAN CAVATAPPI

butternut squash, shaved brussels sprouts, currants, rosemary brown butter

GREEN MARKET RIGATONI

asparagus, zucchini, spinach, mushroom bolognese, ricotta salad

BAKED MACCHERONI

pennette, pink ricotta tomato sauce, bacon, roasted peppers

in addition

MEATBALL SLIDERS

on artisan bun, fire roasted pepper sauce

WARM CAPRESE

station carved fresh mozzarella, dusted in basil crumbs
warm tomato salad, balsamic syrup, crispy prosciutto, pesto, cracked pepper

RUSTIC ROASTED VEGETABLES

eggplant, artichokes, red peppers, yellow squash, red onions, balsamic glaze

HOUSE-MADE BREAD & OIL

focaccia: caramelized onion olive & thyme apricot cranberry pistachio
infused oils: truffled porcini, lemon parsley, spicy pepper roast garlic

MARINATED CRACKED OLIVES & CAPERBERRIES

optional enhancement

ADD AN ADDITIONAL PASTA

\$6.00 per person per selection

SOUTHERN COMFORT STATION

CAJUN FRIED CHICKEN -or- SHRIMP ETOUFFEE

served on corn griddle cakes, creole tomato sauce, pickled vegetable chow chow

SAVORY SHORT RIB-IN-A-JAR

barbecued boneless short ribs & carrot yam mash, chipotle crumb crust

MAC & CHEESE CUPCAKES

cheddar, pimentos & scallions topped with salsa verde & crispy kale

SWEET POTATO FRIES

sage & smoked sea salt, honey grain mustard sauce

BAYOU SALAD

peaches, candied peanuts, carrots, cabbage, peppers, peach bourbon vinaigrette

SOUTHERN SNACKS

house-made bbq potato chips, baked okra crisps, caramelized vidalia onion dip

ARTISAN CARVING & GRIDDLE STATION

select one carved & one griddled item

served with chimichurri sauce, horseradish mustard aioli, assorted breads

CARVED SELECTIONS

charred tri tip beef sirloin · braised lamb shank · turkey ballotine · roasted chicken

GRIDDLED SELECTIONS

rosemary grilled salmon · sausages: chicken chorizo & smoked chicken apple ·
citrus dijon shrimp & scallops · orange ginger glazed duck: smoked breast & confit

BUFFALO STYLE POTATO STEAK FRIES

frank's hot sauce gastrique & blue cheese fondue

PUB SALAD

kale, celery root, kohlrabi, broccoli leaves, bacon, crispy parmesan

JARDINIERE VEGETABLES

charred baby zucchini, golden cauliflower, baby carrots & pepperonata



COCKTAIL STATION ENHANCEMENTS

SELECT ADDITIONAL COCKTAIL STATIONS

\$16.00 per person for three stations

\$30.00 per person for four stations

\$43.00 per person for five stations

AUTHENTIC JAPANESE SUSHI BAR

*featuring japanese sushi chefs in traditional dress & chef's assistant in uniform
option of traditional kimono OR black chef's coat*

TRADITIONAL SELECTION

maki: rainbow, spicy tuna, california, phoenix, fuji, shrimp tempura, salmon, tuna & cucumber

sushi: tuna, shrimp, salmon & yellowtail

served with soy sauce, pickled ginger & wasabi

AND

sushi pizza: crispy scallion pancake topped with salmon & tuna garnished with wakame & tobiko, drizzled with spicy aioli & eel sauce

\$35.00 per person (100 guest minimum, includes geisha)

\$275 per chef (number of chefs based on event menu)

DELUXE SELECTION

sashimi: salmon, yellowtail, snapper

maki: green & black dragon, eel, rainbow, spicy tuna, california, phoenix, fuji, shrimp tempura, salmon, tuna & cucumber

sushi: tuna, shrimp, salmon & yellowtail

steamed edamame & sesame wakame salad

served with soy sauce, pickled ginger & wasabi

AND

sushi pizza: crispy scallion pancake topped with salmon & tuna garnished with wakame & tobiko, drizzled with spicy aioli & eel sauce

\$38.00 per person (100 guest minimum, includes geisha)

\$275.00 per chef (number of chefs based on event menu)

CLASSIC SEAFOOD BAR

JUMBO SHRIMP steamed

OYSTERS on the half shell

LITTLENECK CLAMS on the half shell

citrus wedges, cocktail sauce, wasabi sauce, mignonette, horseradish, tabasco & oysterettes

\$25.00 per person

\$275 per Shucker (number of shucker based on event menu)

additions to the classic seafood bar:

MAINE LOBSTER TAILS

steamed in a spicy ale broth, presented pulled from their shells

glazed with lemon-infused oil, tarragon mustard sauce

\$19.00 per person

LOBSTER ROLLS

maine lobster salad in an herb brioche bun, old bay dusted potato chips

\$14.00 per person

JUMBO LUMP CRABCAKES

nest of truffled vegetable slaw, lemon dill aioli

\$10.00 per person

MAKI SUSHI ROLLS

platters of assorted hand-rolled maki sushi

\$14.00 per person

CEVICHE TWO WAYS

chipotle scallop ceviche, corn black bean salsa, avocado, plantain crisp

coconut lime tuna ceviche, papaya, wakame, sesame wonton crisp

\$10.00 per person

BAKED LITTLENECK CLAMS

presented on the half shell in a pancetta bell pepper crust

\$9.00 per person

**prices increase if items are added to stations other than classic seafood bar*



ARTISANAL CARTS ENHANCEMENTS

can also be offered after dessert as a late night enhancement

MAC & CHEESE CART

classic, contemporary & creative; presented in urban corrugated kraft paper cups & mason jars

TRIO OF MAC & CHEESE

three cheese with savory herbs & caramelized shallots
truffled wild mushroom with micro arugula & shiitake chips
blt pasta salad with apple-smoked bacon, arugula & basil tomatoes

SERVED WITH HOUSE BRINED PICKLED GREENMARKET VEGETABLES
\$15.00 per person (100 person minimum)

NEW ENGLAND SEAFOOD CART

MINIATURE LOBSTER ROLLS

on buttered top slider buns, old bay potato chips

CORN & CLAM CHOWDER

dill cornbread croutons

SIPS OF VODKA-SPIKED ARNOLD PALMERS

\$20.00 per person (100 person minimum)

TACO & MARGARITA CART

A DUO OF CRISPY TACOS

served in bamboo boats

select two taco fillings:

spiced pernil · barbecued beef · chili lime chicken
cilantro grilled mahi · adobe vegetables

TOPPINGS

cabbage salad, avocado sauce, salsa & assorted hot sauces

SIPS OF BLOOD ORANGE JALAPEÑO MARGARITAS

\$15.00 per person (100 person minimum)

NOODLE CART

PAD THAI NOODLE SALAD

asian vegetables, thai basil & peanuts
&

SUSHI

tuna & salmon rolls

both served in take-out containers with chorks (lacquer chopstick & fork)

SHRIMP GYOZA

red chili & ponzu sauces

SPICED NORI RICE CRACKERS

SIPS OF RASPBERRY GINGER PLUM WINE SPRITZERS

\$15.00 per person (100 person minimum)

NOLA CART *a taste of the french quarter*

MINI SANDWICHES

muffalatas wedges:

smoked ham, salami, grilled eggplant, provolone & olive pepperoncini relish
&

bayou gulf shrimp rolls:

lemon pepper aioli, chives & buttered brioche bun

DUO OF CRISPY SNACKS

old bay dusted kettle chips & smoky okra chips

caramelized vidalia onion dip

SIPS OF SOUTHERN JULEPS

bourbon, peach nectar, lime juice & mint

\$16.00 per person, (100 person minimum)



DINNER

includes appetizer, salad, entrée, dessert

APPETIZER *select one*

TUNA CRUDO

avocado kale mash, compressed melon
radishes, candied ginger, poblano, crispy wild rice crumble

CRAB CAKE & CORN CHOWDER

sautéed kale, chowder veggies & bacon

LOBSTER RAVIOLI

truffled golden vegetables, sautéed pea shoots, ginger squash sauce

CHARRED SHRIMP SALAD

grilled avocado, chipotle lime aioli
mango, jicama, pineapple, yellow tomato & poblano relish

SAVORY LASAGNA CUPCAKE

spinach, leeks & ricotta custard, truffled mushroom sauce, primavera vegetables

EGGPLANT PARM RISOTTO

heirloom tomatoes caprese, burrata, tomato beurre blanc

ARTISAN TRUFFLED CAULIFLOWER RISOTTO (fw)

root vegetables, kale & black barley, just melting burrata cheese, lemon zest, chives

TRUFFLED GREENMARKET CAULIFLOWER RISOTTO (ss)

asparagus, zucchini, wild mushrooms, peas & black barley, just melting burrata cheese, lemon zest, chives

HEIRLOOM TOMATO BURRATA (ss)

charred corn, grilled baby zucchini, kale basil pesto, charred focaccia shards

BURRATA & SQUASH (fw)

butternut puree & pickled acorn squash, farro barley salad watercress
apples, spiced pumpkin seeds, sage peppercorn oil

SALAD *select one*

SALAD OF BABY GREENS

goat cheese, dried cranberries & spiced walnuts, cranberry sage flatbread

TRI-COLORE CAESAR SALAD

romaine, radicchio & arugula, shaved parmigiana, asiago prosciutto flatbread

GORGONZOLA SALAD

mesclun lettuce, candied walnuts, blistered grapes, fig thyme flatbread

ARUGULA PARMESAN SALAD

shaved fennel, toasted pine nuts, teardrop tomatoes, black olive basil flatbread

HUDSON VALLEY SALAD

kale, radicchio, apple, shallots & feta cheese, honey sunflower seed flatbread

INTERMEZZO

*optional enhancement butlered to guests on dance floor & throughout the room
granitas can also be offered during cocktails or after dessert*

AK'S SIGNATURE GRANITAS

spiked mojito: tart lime mint rum ice in a lime wedge, sea salt sugar bed
spiked limoncello: ginger limoncello ice in a lemon wedge, lavender sugar bed
spiked margarita: blood orange jalapeño tequila ice in lime wedge, lime sugar bed
spiked sangria: mulled red wine ice in an lemon wedge, cinnamon sugar bed
spiked rosé: strawberry rose wine ice in a lime wedge, strawberry sugar bed
spiked paloma: ruby grapefruit basil tequila ice in lime wedge, citrus sugar bed
\$6.00 per person for one variety
\$9.00 per person for two varieties
\$11.00 per person for three varieties



ENTRÉES

*select two for your guests to choose from at the event
guest choice of three entrées available for additional \$13.00 per person
a silent vegetarian entrée will be available*

BEEF

ARTISAN STEAKHOUSE BEEF

caramelized cipollini onions, ak-1 steak sauce
duck fat roasted fingerlings, vine tomatoes, cauliflower creamed spinach

BEEF & CORN (ss)

basil seared tournedo of beef, corn grilled & puréed
sautéed asparagus, tomatoes, zucchini, green beans & edamame

TOURNEDO OF BEEF MEDITERRANEO (ss)

spiced pinenuts & basil, sherry beef jus
pesto spaetzle, grilled summer squash, corn, peppers

HUDSON VALLEY TOURNEDO of BEEF (fw)

spiced pumpkin seeds, & sage, sherry beef jus
brown butter spaetzle, kabocha squash, rutabaga, brussel sprouts

SHORT RIB MOSAIC

boneless braised short ribs, dijon shallot sauce
caramelized yams, dill cauliflower mash, beech mushrooms, brussel leaves

POULTRY

MEDITERRANEAN CHICKEN

apple fennel relish, citrus turmeric beurre blanc
moroccan cauliflower cous cous, beet, fennel, green apple, pea shoots

JARDINIÈRE CHICKEN

dijon tarragon chicken jus
carrot & truffled yukon potato purée, snap peas & pea shoots

FISH *selections follow seafood watch guidelines*

HERB ROASTED DAY BOAT COD

micro cress, asparagus puree
sweet potato fondant, lemon truffle glazed greenmarket vegetables

VERDURA BRANZINO

parsley sage gremolata, brown butter sauce
green vegetable quinoa risotto, crushed almonds, lemon zest, parmigiano

CITRUS BRANZINO

lemon ginger dust, orange saffron beurre blanc
creamy leeks, toasted fregola pilaf with asparagus, celery root, mint

CRISPY POTATO CHIVE CRUSTED SALMON

topped with frizzled leeks, saffron beurre blanc
truffled cauliflower purée, lemon glazed asparagus spears

SNAPPER PROVENCAL

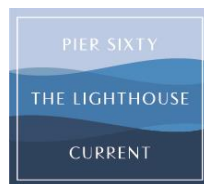
tomato fennel coulis, olive tapenade & basil
couscous with crispy artichokes, tomatoes, arugula & parmigiana

ROAST AMISH CHICKEN

lemon herb marinade, white wine chicken jus
truffled potato puree, broccolini, heirloom carrots

DELICATA CHICKEN (fw)

spiced sweet potato crisps, aromatic herbed jus
roasted delicata & spaghetti squash, swiss chard, cherry gastrique



DESSERT

select one plated dessert or butlered sweets

S'MORES CUSTARD CAKE

dark chocolate custard, salted caramel center, graham crumb crust
torched marshmallow meringue, strawberries & blackberries

CHOCOLATE CARAMEL PAVE

decadent chocolate ganache tart, shards of coffee meringue
salted caramel crème fraîche, straw-blue-black berries

COOKIES & SHAKE

warm chocolate chip cookie dough soufflé
strawberry milkshake, chocolate salted pretzel cookie

STRAWBERRY PARFAIT

chocolate crunch coating surrounding lemon chiffon & chocolate sponge
mounded with fresh strawberries, chocolate & strawberry balsamic sauce

ARTISAN ICE CREAM BAR

chocolate coffee semifreddo, raspberry coulis, chocolate candy-cookie crunch
creatively presented as an ice cream bar coated in gilded chocolate

KEY LIME TART

graham crumb crust, torched coconut marshmallow sauce
three berry sorbet, passion meringue kisses, dark berries

CRISP-IN-A-JAR a la MODE

served with sorbet & vanilla ice cream bar
select your choice of crisp filling:
spiced apple · fruits of the forest · peach blueberry

CAKE & SHAKE

whimsically presented occasion cake perched on a mason jar milkshake
strawberry whipped cream, funfetti toppings, confetti glazed donut bite
select either strawberry or chocolate shake

BUTLERED SWEETS

select three signature sweets butlered in lieu of a plated dessert:

sugar-n-spice donuts: chocolate sauce & praline anglaise

pie & ice cream: warm apple pies & cinnamon ice cream pops

spiked ice cream cones: chocolate kahlua white russian & tropical rum pina colada

just baked cookies: warm double dark chip & chocolate cherry chunk

frozen chocolate chip cookie “dö” pops: dipped in chocolate with crunchies

ice cream sandwich pops: strawberry funfetti & double chocolate caramel crunch

chocolate dipped cheesecake lollipops:
classic strawberry vanilla & caramel candied pretzel

ice cream cookie sliders: banana coconut praline & chocolate mint crunch

mini cones two ways:
tiramisu pistachio cannoli cream & chocolate graham marshmallow s'mores

gilded chocolate lava cake bites: served warm & oozing

s'mores whoopee pies: warm cinnamon marshmallows, salted caramel & chocolate ganache

tiny cake wedges a la mode: strawberry funfetti & vanilla german chocolate

sweet waffle batons two ways:
chocolate, concord grape & dulce de leche fillings
chocolate, strawberry & vanilla fillings

tropical fruit & rum slushies: ginger shortbread cookie topper (ss)

cider bourbon slushies: apple pie spice, ginger shortbread cookie topper (fw)

additional selections, \$5.00 per person, per item
butlered with a plated dessert, \$5.00 per person, per item



DECADENT DESSERT ENHANCEMENTS

TO THE TABLE

ALTERNATING DESSERTS

select two plated desserts to be served to every other guest
\$10.00 per person

FRIANDISES

served to the tables after dessert
salted caramel brownies, meyer lemon shortbread
raspberry ganache kisses, almond florentines
tropical passion macaroons, fresh strawberries
\$7.00 per person

BUTLERED SWEETS

DONUT TOWERS

grab your own chocolate & vanilla glazed donuts
dusted & drizzled with a confetti of colorful treats stacked high on a dowel
\$7.00 per person

AMPED-UP SHAKE SIPS

dipped, dusted & studded with fun toppings
salted caramel, butterscotch chips & pretzel crunch
funfetti, strawberries & cream, lucky charms
\$10.00 per person

WALKING MINI SUNDAE BAR

mini acrylic bowls filled with ice cream, gelato & sorbet
topped with whipped cream, sprinkles & chocolate dipped cherry
guests help themselves to:
chocolate & butterscotch sauces, almond nougatine, strawberries, mini chips
\$9.00 per person

SUSPENSION TRAY COOKIES

chocolate chip junk food & funfetti cookies
served hanging from a suspended wire tray
\$6.00 per person

STATIONARY

CANDY IS DANDY BAR

colorful sweets & chocolate treats served in contemporary glass jars
with goodie bags for guests to fill
\$14.00 per person (100 person minimum)
**additional \$3 per person for incorporating custom colors to match your theme*

CAPPUCCINO & ESPRESSO BAR

featuring regular & decaffeinated cappuccino & espresso
whipped cream, chocolate shavings, sugar in the raw & cinnamon
chocolate orange & vanilla cranberry biscotti
\$10.00 per person (100 person minimum)

CORDIAL & LIQUEUR PAIRINGS

can be added as an enhancement upon request
\$9.00 per person



LATE NIGHT CARTS ENHANCEMENTS

offered to guests either in the dining room or as guests depart

BR-INNER CART

ORGANIC EGG SANDWICHES

select one:

classic scrambled eggs, cheddar, bacon on sesame seed brioche bun

-or-

truffled scrambled eggs, pancetta, creamed spinach on parmesan brioche bun

HERB DUSTED TATER TOTS

with homemade ketchup

ORANGE ALMOND FRENCH TOAST FINGERS

bourbon maple syrup & cinnamon nutella

BERRY SKEWERS

with coconut & mint

\$15.00 per person

optional enhancement:

SIPS OF SUNBURST MIMOSAS

fresh orange juice & raspberry nectar topped with sparkling wine

\$4.00 per person

SNACK ATTACK CART

GRIDDLED CHEESE SANDWICHES

with heirloom tomatoes on challah bread

PRETZEL DOG BITES

with honey grain mustard, cheddar chipotle & parmesan ranch sauces

MARGARITA PIZZAS

fresh mozzarella, san marzano tomato sauce, basil, balsamic syrup

POPCORN

with help yourself flavor dusts: truffled parmesan, tomato basil, bbq spice

KIRSCH KRUNCH

candied popcorn drizzle with chocolate, dried fruit & nuts

OLD-FASHIONED TAFFY

\$15.00 per person

SLIDER CART

sliders served in "take-out" boxes with option of custom logo or monogram

select two of the following sliders

AK SIGNATURE with gorgonzola, arugula, horseradish sauce

CRAB CAKE with old bay slaw & chipotle remoulade

TURKEY with avocado tomatillo sauce & peppered jack cheese

VEGGIE with sprout fennel slaw & olive hummus

IN ADDITION

house-made ketchup, honey mustard, jalapeño aioli

truffled parmesan yukon chips

house-cured pickles four ways

&

sips of rum spiked cherry vanilla coke (*regular & diet available!*)

\$13.00 per person

(100 person minimum)



S'MORES CART

VANILLA & STRAWBERRY HOMEMADE MARSHMALLOW SKEWERS

S'MORES FIXINGS

chocolate bars, homemade cinnamon sugar & chocolate chipotle grahams
drizzles: salted caramel, strawberry, tutti frutti
dusts: coconut, sprinkles, candied pretzel brittle
\$15.00 per person (100 person minimum)

MOCHA & DONUTS CART

CHOCOLATE & VANILLA GLAZED DONUTS

drizzles: nutella, caramel rum, raspberry ginger, apricot amaretto, port balsamic
dusts: strawberry coconut, pretzel brittle, candied bacon, mini chips

SIPS OF CINNAMON COCOA JAVA

\$15.00 per person (100 person minimum)

ICE CREAM CART

ASSORTED ICE CREAM & SORBETS

scooped to-order in miniature dark & white cones
presented with old-fashion candy, sprinkles & marshmallows
\$12.00 per person (100 person minimum)

DIY SWEET WAFFLE-ON-A-FORK CART

WARM BELGIUM WAFFLE-POPS

brushed with maple cinnamon butter

served with help yourself toppings:

vanilla & chocolate whipped creams, chocolate, caramel & pina colada sauces
strawberry salsa, toasted coconut, banana chips, candied peanuts, mini chips
oreo cookie crumble, colorful mini marshmallows, rainbow dragees

\$14.00 per person, (100 person minimum)

FUNFETTI CART

WHIMSICAL "INSTA-DELISH" TREATS

unicorn cookie-pops with cool multicolored stripes

pop tart bites: chocolate concord grape

cupcakes with an array of colorful, creamy buttercream icing

junk food bark: chocolates studded with cereal, crunchies, dragées, mini mallows

frosting shots: strawberry, chocolate chip, sprinkles

& vanilla butterscotch, chocolate ginger snap

chocolate swirly pops dusted with colorful confetti

rice krispie treats drizzled with neon colored icing

candied popcorn crunch served in colorful mini striped bags

chocolate dipped & drizzled pretzel rods with confetti of toppings

\$17.00 per person, (100 person minimum)



GIVE YOUR GUESTS A GIVE AWAY

offered as guests depart

AK SIGNATURE GIVEAWAYS

unique individually wrapped treats

KIRSCH KLASSICS:

salted caramel pretzel brownies & chocolate cherry chippers

KIRSCH KRUMBLE:

cinnamon walnut sour cream coffee cake, chocolate chip streusel

KIRSCH KRUNCH:

melt in your mouth caramel corn with chocolate, nuts & raisins

KIRSCH KRISPS:

baked in mason jars select one:

apple spice · caramelized peach · sweet-n-tart wild berry

KIRSCH KOOKIES:

colorful macarons in chocolate, pistachio, raspberry & lemon

\$11.00 per person per selection (100 person minimum)

TAKE THE CHILL OFF CART

SIPS OF DECADENT HOT COCOA

&

WARM CARAMEL CRANBERRY CIDER

SNACKS

tiny bite-sized caramel apples & warm cinnamon sugar donut holes

\$11.00 per person (100 person minimum) (fw)

PRETZELS to go CART

MINI BUTTERY PRETZEL BITES

served two ways: sea salt caraway & cinnamon sugar

OLD FASHIONED SOFT NEW YORK PRETZELS TWISTS

AMISH SOURDOUGH HARD PRETZELS

CHOCOLATE DIPPED & DUSTED PRETZEL RODS

served to grab-n-go with drizzle your own sauces:

honey grain mustard, parmesan ranch, smoky cheddar, chocolate caramel

\$11.00 per person, (100 person minimum)

COOKIES to go CART

*guests help themselves to home baked cookies...
so they remember you in the morning!*

COOKIES

served with to go bags

classic chocolate chunk, mudslide chip,

snickerdoodles, granola raisin, coconut macaroons

&

SIPS OF CINNAMON MOCHA COFFEE (fw)

SIPS OF CHOCO CARAMEL MILK (ss)

option of changing coffee to choco caramel milk (fw)

\$10.00 per person (100 person minimum)

RETRO COOLER CART

filled with duos of house-made frozen treats, served with mini frozen candy bars

POLKA DOT SPIKED PUSH POPS

strawberry daiquiri-limoncello & blood orange margarita-mojito

POLKA DOT VIRGIN PUSH POPS

watermelon-green apple & decadent chocolate-strawberry

ICE CREAM SUNDAE CUPS

caramel chocolate oreo crumble & strawberry coconut dream

ICE CREAM SANDWICHES

strawberry funfetti & vanilla devils food crunch

\$10.00 for a single duo, \$14.00 for double duo, \$16.00 for a triple duo

(100 person minimum)

PRETZEL UMBRELLAS

grab your own sea salt & caraway dusted soft pretzel

served hanging from umbrellas, butlered throughout the room

squirt your own sauces:

honey grain mustard, parmesan ranch, smoky cheddar, chocolate caramel

\$9.00 per person



BEVERAGE PACKAGE *open bar to include*

PREMIUM BRANDS

tito's vodka
ketel one vodka
stolichnaya vodka
tanqueray gin
bacardi silver & malibu rums
milagro tequila
monkey shoulder scotch
glenlivet scotch
jack daniels whiskey
knob creek rye whiskey
makers mark bourbon
campari
triple sec
dry & sweet vermouth

WINE & BEER

belle ambiance chardonnay
santa rita sauvignon blanc
canyon road cabernet sauvignon
red tree pinot noir
ava grace rose - reception
andre delorme sparkling wine
heineken light
corona extra
captain lawrence hop commander ipa
local brooklyn lager
heineken O.O non-alcoholic

BUTLERED SPECIALTY SEASONAL COCKTAIL *upon guest arrival for cocktail reception*

DINNER WINE *butlered to each table*

BELLE AMBIANCE CHARDONNAY

a medium bodied wine with bright flavors of citrus, green apple, & pear with a rich juicy finish

CANYON ROAD CABERNET SAUVIGNON

a mild, medium bodied wine with the bright flavors of cherry, cassis, mint & a slight touch of oak

ANDRE DELORME SPARKLING WINE TOAST

a light & refreshing, well-balanced sparkling wine with fruit flavors & aromas of citrus, pear & peaches

ENHANCEMENT BAR PACKAGES ARE AVAILABLE UPON REQUEST