

mymoon

MENUS 2023-2024



Dinner Package

Includes

Standard Open Bar

Premium Open Bar Upgrade at MP

*Cocktail Hour | Passed Sangria & 4 Hors d' Oeuvres

Family Style Dinner & Dessert, Coffee, Tea Display

A La Carte Dinner option at MP

**January and February packages do not include a passed cocktail hour.*

Cocktail Package

Includes

Standard Open Bar

Premium Open Bar Upgrade at MP

1 ½ hours Passed Sangria & 6 Hors d' Oeuvres

1-hour Charcuterie Table & 1-hour Dessert, Coffee, Tea Display

Amenities

- ◇ Private use of indoor & outdoor areas of venue
- ◇ Private Couple's Suite
- ◇ Cake display table & two-piece serving set
- ◇ In-house sound system & DJ equipment
- ◇ MyMoon furniture, utensils, dinnerware, napkins & votive candles
- ◇ Staff: Onsite Event Coordinator, Maitre D'
- ◇ Servers, Bartenders
- ◇ Coat Check
- ◇ Basic Menu Printing

Sample Menus & Subject to Change Based on Availability

Passed Hors d' Oeuvre

Dinner Reception includes 4 | Cocktail Style includes 6
Additional selections available at MP

Our concept of wedding appetizers which reproduces the most typical way of eating in Spain—small dishes called *pinchos* on toasted bread; we are happy to substitute gluten free bread. In keeping with the Spanish philosophy of traditional food, we use products from local farms and farmers who value quality and wholesome foods. Each bites transports you instantly beyond the limits of New York City.

Hummus de Remolacha

beet hummus & cashew nuts

Dados de Atún Marinado

marinated tuna

Brocheta de Melon con Jamón

melón & jamón skewers

Piña con Camaron

pineapple with shrimp

Tosta con Piquillo y Brandada Bacalao

piquillo peppers & cod brandade

Tosta de Escalibada

roasted red peppers, eggplant & onion

Tosta de Tartar de Atún

tuna tartare

Tosta de Guacamole

quacamole

Chupachups de Queso de Cabra y Membrillo

goat cheese lollipops & quince

Croquetas de Espinaca

spinach croquettes, pine nuts, currants

Bravas Cubo con Sus Dos Salsas

bravas potato cups & two sauces

Brocoli Frito

fried broccoli florets, chipotle mayo

Charcuterie & Cheeses

Included in Cocktail Package

Mahón sheep's milk, semisoft (Spain) | **Aged Manchego** sheep's milk, hard (Spain)

Danish Blue cow's milk, semisoft (Denmark) | **Brie** cow's milk, soft (France)

Jamón Serrano cured spanish ham | **Salchichón** spanish summer sausage

Family Style Menu Options

A la carte upgrade: at MP | Menu subject to change based on availability

APPETIZERS

CHOICE OF THREE

Ensalada de Lollo Rossa y Espinaca

Lollo rossa, spinach & frisée salad, chipotle mayo, tomato, avocado, crispy tortilla

Ensalada de Rucula

arugula salad, raisins, pine nuts, manchego cheese & sherry vinaigrette

Puerros Confitados

Leek confit & almond romesco

Arroz de Pollo y Judía

paella-style chicken & rice with green beans

Patatas Bravas con Sus Dos Salsas

bravas potatoes, lemon-garlic aioli & brava sauce

Zanahoria Asada

roasted carrots, coconut sauce, black olive powder

MAIN COURSE

CHOOSE THREE

Hanger Steak

with manchego pisto, crispy sweet potato

Pollo Marinado

marinated chicken, sautéed spinach & green mojo

Salmón

salmon, celeriac purée and pesto

Col Asada

truffle mashed potatoes, pine nuts & Bilbao sauce

Bacalao Frito

fried cod, lime mayonnaise & togarashi

Upgrade Hanger Steak to any Premium Cut below + at

MP

Chuleta De Cordero

lamb rack, aubergine puree, powdered black olives & its juice

Solomillo De Ternera

prime filet mignon, mashed sweet potato, Pedro

Ximénez sauce

Lomo Alto

prime rib eye with red mojo sauce and fries

Magret De Pato

duck breast with mango & togarashi corn stew

Additional Mains + at MP per guest

DESSERTS

CHOOSE TWO

Pantxineta

puff pastry, cream, almonds, coffee caramel, confectioner's sugar

Creamy Cheesecake

creamy Manchego cheesecake, mixed berries

Catalan Cream

mini Catalonian crème dipped in chocolate

Open Bar Details

A *Standard Open Bar* is included for the duration of your selected package, or you may upgrade to *Premium Bar* for an additional charge. Your Open Bar commences at the beginning of your contracted reception time, or if you choose the additional Ceremony option, it begins immediately after your Ceremony. In either case, the open bar will close 15 minutes prior to the end of your wedding reception. At that time, alcoholic beverage service will stop.

STANDARD BAR INCLUDED

5 House Spirits (1 brand each)

Vodka

Tequila

Gin

Bourbon

Rum

3 House Wines

1 Red Wine

1 White Wine

1 Sparkling Wine

PREMIUM BAR UPGRADE

6 Top Shelf Spirits (1 brand each)

Vodka, Tequila, Gin, Bourbon, Rum, Scotch, Cognac/Brandy

1 Specialty Cocktail Available at the Bar During Cocktail Hour

Wines

2 Reds

2 Whites

1 Sparkling Wine

Both Standard Bar & Premium Upgrade Include A Selection of Import & Domestic Beers

Three Beers on Tap

Plus 4 Bottled Beers

Bar selections and brands are subject to change based on availability and seasonality.