BREAKFAST

CONTINENTAL BREAKFAST

Freshly Squeezed Orange Juice
Chilled Cranberry Juice
Chilled Grapefruit Juice

Variety of Individual Yogurts
Bottled Fruit Smoothies
Fresh Cut Fruits and Berries

Homemade Granola
Oats, Raisins and Dried Cranberries

Assorted Fresh Baked Muffins,
Fresh Baked Coffee Cakes, Fruit Breads,
Croissants and Mini Bagels

Butter, Nutella®, Preserves, Honey and a Variety of Cream Cheeses

Freshly Brewed Coffee, Decaffeinated Coffee
Assorted Teas

$57.00 per person

FOOD SERVICE IS 1.5 HOURS

*For groups less than 25 guests, an additional labor fee of $250.00 would apply.

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BREAKFAST

BREAKFAST BUFFET

Freshly Squeezed Orange Juice
Chilled Cranberry Juice
Chilled Grapefruit Juice

Variety of Individual Yogurts

Bottled Fruit Smoothies

Fresh Cut Fruits and Berries

Homemade Granola
Oats, Raisins and Dried Cranberries

Assorted Fresh Baked Muffins,
Fresh Baked Coffee Cakes, Fruit Breads,
Croissants and Mini Bagels

Butter, Nutella®, Preserves, Honey and a Variety of Cream Cheeses

Potato Hash

Fresh Scrambled Eggs with Chives

Potato Hash
Sweet Peppers and Onions

Chicken Apple Sausage

Crisp Bacon Strips

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

$67.00 per person

FOOD SERVICE IS 1.5 HOURS

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PLATED BREAKFAST

APPETIZERS

*please select one*

- Fresh Cut Fruit Salad with Honey Yogurt Sauce
- Granola Yogurt Honey Parfait with Berries
- Macerated Berry Cocktail with Citrus Mascarpone Crème

ENTRÉE SELECTIONS

- Fresh Scrambled Eggs with Tomato and Chives
  $62.00 Per Person

- Brioche French Toast with Grand Marnier
  With Whipped Butter and Maple Syrup
  $62.00 Per Person

- Mediterranean Scramble
  Pancetta, Onion, Spinach, Toasted Feta in Scrambled Eggs
  $67.00 Per Person

- Latin Scramble
  Chorizo, Onion, Pepper, Jack Cheese in Scrambled Eggs
  $67.00 Per Person

- Vegetarian Egg White Frittata
  Spinach, Roasted Onions, Goat Cheese and Tomato Relish
  $67.00 Per Person

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PLATED BREAKFAST
CONTINUED

ALL BREAKFAST ENTREES INCLUDE:

Potato Hash
Sweet Peppers and Onions

Choice of:
Bacon, Ham or Chicken Apple Sausage

Breakfast Bread, Croissants and Assorted Fresh Baked Muffins
Butter, Preserves and Honey

Chilled Juices
Orange, Cranberry and Grapefruit

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

BREAKFAST ENHANCEMENT ACTION STATION

OMELETS MADE TO ORDER

Mushrooms, Ham, Cheddar Cheese,
Sweet Peppers, Onions,
Sausage and Smoked Salmon
$14.00 Per Person

Chef Required - $250.00 each for 3 hours
(One Chef per 50 Guests)

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BREAKFAST ENHANCEMENTS

The following selections may be added to create a personalized breakfast buffet or brunch.

- Sausage, Egg and Cheese or Cheddar, Egg and Spring Onion
  - Buttermilk Biscuit
  - $9.00 Per Person

- Turkey Sausage or Applewood Smoked Bacon
  - Eggs and Cheddar Cheese
  - English Muffin
  - $9.00 Per Person

- Breakfast Burrito
  - Ham, Egg and Cheddar or Western Veggie Wrap
  - Served with Roasted Salsa on a Whole Wheat Tortilla
  - $9.00 Per Person

- Maple Glazed Southern Sausage Stuffed Breakfast Biscuit
  - 100% Pure Maple Syrup, Cinnamon, and Raw Sugar Glazed Southern Style Sausage
  - $9.00 Per Person

- Hot Oatmeal Served with Raisins and Brown Sugar
  - $10.00 Per Person

- Buttermilk or Blueberry Deep Dish Pancakes
  - Maple Syrup
  - $11.00 Per Person

- Smoked Salmon
  - Capers, Onions, Parsley, Tomato and Cream Cheese
  - $15.00 Per Person

- Hard Boiled Eggs
  - $40.00 Per Dozen

FOOD SERVICE IS 1.5 HOURS

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COFFEE BREAK

ALL DAY COFFEE BREAK PACKAGE

Morning Coffee Service
Freshly Brewed Coffee, Decaffeinated Coffee
Assorted Teas
Mini Bagels
Assorted Freshly Baked Muffins, Danish and Pastries
Butter, Cream Cheese, Preserves
Low Carb Protein Bars
Hard Boiled Eggs

Mid Morning Coffee Service
Freshly Brewed Coffee, Decaffeinated Coffee
Assorted Teas
Assorted Biscotti

Afternoon Coffee Service
Freshly Brewed Coffee, Decaffeinated Coffee
Assorted Teas
Variety of Diet and Regular Soft Drinks,
Iced Teas, Mineral Waters
Whole Fruit
Assorted Homemade Cookies and Brownies

$88.00 per person

FOOD SERVICE IS 1.5 HOURS

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BREAKS MENU

GOOD MORNING BREAK

Mini Bagels and Assorted Freshly Baked Muffins
Cream Cheese, Butter and Preserves
Variety of Seasonal Whole Fruits
Orange Juice
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
$34.00 per person

BROOKLYN STADIUM BREAK

Mini Black and White Cookies
Gourmet Flavored Popcorn, Cracker Jacks, NY Jumbo Pretzel
Traditional Cinnamon Churros, Whole Apples
Variety of Diet and Regular Soft Drinks
Assorted Brooklyn Flavored Sodas, Iced Tea and Bottled Water,
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
$34.00 per person

SUPER CHOCOHOLIC BREAK

Chocolate Chip Cookies and Fudge Brownies
Chocolate Espresso Beans and Chocolate Covered Pretzels
Assorted Soft Drinks, Chocolate Milk, Mochaccino and Hot Chocolate
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
$34.00 per person

FOOD SERVICE IS 1.5 HOURS

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BREAKS MENU
CONTINUED

HEALTH AND ENERGY BREAK

Low Carb Protein Bars, Power Bars
Polly-O String Cheese
Variety of Seasonal Whole Fruits
Build Your Own Trail Mix Bar
(Yogurt Raisins, Dried Fruit, Cashews, Almonds,
Pumpkin Seeds, Sunflower Seeds,
Toasted Coconut, Peanuts and Granola)
Yogurt Covered Pretzels
Red Bull, Gatorade, Vitamin Water
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
$36.00 per person

BENSONHURST BREAK

Mini Cannoli and Tiramisu
Chocolate Cream Puffs
Biscotti (Chocolate Dipped, Almond and Fruit)
Chocolate Espresso Beans
Warm Salted Almonds
Assorted Olde Brooklyn Sodas and Starbucks Frappuccino®
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
$36.00 per person

SALTY SWEET BREAK

Beef Jerky, House Made BBQ / Sea Salt and Vinegar Potato Chips
Salted Cashews and Almonds, Peanut M&M'S®,
Rice Krispies Treats® and Mini Candies
Assorted Soft Drinks and Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
$38.00 per person

FOOD SERVICE IS 1.5 HOURS

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BREAKS ENHANCEMENTS

A LA CARTE

Individual Fruit Yogurts
$7.50 Per Person

Bottled Fruit and Yogurt Smoothies
$8.00 Per Person

Granola Bars and Protein Bars
$5.00 Per Person

Assorted Cold Cereals
$7.00 Per Person

Freshly Baked Coffee Cake
$84.00 Per Dozen

Assorted Scones

Fresh Cream and Strawberry Jam
$115.00 Per Dozen

Assorted Fruit Danish
$89.00 per Dozen

Assorted Fresh Baked Muffins
$89.00 per Dozen

Fancy Mixed Nuts
$6.00 Per Person

Fresh Cut Fruits and Berries
$12.00 Per Person

Variety of Seasonal Whole Fruit
$48.00 Per Dozen

FOOD SERVICE IS 1.5 HOURS

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BREAKS ENHANCEMENTS
CONTINUED

A LA CARTE

Warm Nuts
Pistachio Mint and Cilantro and Smoked Paprika Almonds
$12.00 Per Person

Assorted Hand Dipped Chocolate Covered Pretzels
$9.00 Per Person

Black and White Cookies
$55.00 Per Dozen

Assorted Homemade Cookies
Chocolate Chunk, Oatmeal Raisin,
Double Chocolate, Sugar and Peanut Butter
$78.00 Per Dozen

Brownies and Blondies
$78.00 Per Dozen

COFFEE SERVICE

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
$21.00 Per Person

BEVERAGE SERVICE

Variety of Diet and Regular Soft Drinks
Iced Tea, Mineral Waters, Assorted Juices
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
$28.00 Per person

FOOD SERVICE IS 1.5 HOURS

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BREAKS ENHANCEMENTS
CONTINUED

A LA CARTE

Freshly Brewed Coffee
$109.00 Per Gallon

Freshly Brewed Decaffeinated Coffee
$109.00 Per Gallon

Assorted Teas
$109.00 Per Gallon

Hot Chocolate and Freshly Whipped Cream
$105.00 Per Gallon

Lemonade
$68.00 Per Gallon

Fresh Brewed Iced Tea
$68.00 Per Gallon

Chilled Fruit Juices to Include: Orange, Cranberry, Apple and Grapefruit
$60.00 Per Gallon

Assorted Soft Drinks and Iced Tea
$7.50 Each

Häagen-Dazs® Ice Cream Bars
$6.00 Each

Individual Bags of Pretzels and Potato Chips
$3.00 Each

Biscotti (Almond and Fruit)
$55.00 Per Dozen

FOOD SERVICE IS 1.5 HOURS

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PLATED LUNCH

All Three Course Luncheons Include Your choice of
One Salad, One Entree, and One Dessert

LUNCH APPETIZERS

SALADS

Choose One

Butter Bibb Lettuce, Watercress, Green Peas, Shaved Hearts Of Palm,
Toasted Sunflower Seeds
Citrus Crème Fraiche Dressing

Mixed Field Greens Salad
Blistered Tomatoes, Radish, Fresh Herbs, Toasted Pine Nuts
Champagne Vinaigrette

Steakhouse Salad
Crisp Iceberg Lettuce with Watercress, Radicchio, Charred Red and Yellow Cherry
Tomatoes, Radish, Cucumber and Crumbled Bleu Cheese,
Roasted Shallot Vinaigrette

Caesar Salad
Crisp Romaine Lettuce, Parmesan Cheese, Croutons,
Classic Caesar Dressing

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PLATED LUNCH
CONTINUED

All Three Course Luncheons Include Your choice of
One Salad, One Entree, and One Dessert

ENTRÉES

POULTRY | $88.00 per person

Herb Roasted Chicken Breast
Mascarpone and Wild Mushroom Risotto, Haricot Verts, Tomato Marmalade,
Mushroom Chicken Jus

Tomato and Basil Roasted Chicken Breast
Boursin Mashed Potato, Sautéed Kale, Blistered Cherry Tomatoes
Chicken Jus

Citrus Marinated Chicken Breast
Roasted Fingerling Potatoes, Broccolini, Lemon Caper and Tomato Relish
Thyme Chicken Jus

BEEF | $98.00 per person

Tomato Braised Beef Short Rib
Herb Polenta, Sautéed Pancetta and Escarole, Roasted Mirepoix Vegetables
Chianti Sauce

Roasted Beef Filet
Buttercream and Cheddar Mashed Potato
Asparagus, Caramelized Shallots and Blistered Tomato Jam
Red Wine Sauce

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All Three Course Luncheons Include Your choice of One Salad, One Entree, and One Dessert

**ENTREÉS**

**FISH | $93.00 per person**

Salmon Niçoise  
Yellow and Red Tomato Salsa, Caper Berries, Kalamata Olives and Fresh Lemon  
Served with Israeli Couscous

Sesame Glazed Salmon  
Charred Baby Bok Choy and Sesame Jasmine Rice  
Gingered Confit Tomatoes

Herb Roasted Cod  
Butter Braised Potato, Sautéed Spinach, Fried Caper and Tomato Relish  
Lemon Beurre Blanc

**VEGETARIAN | $88.00 per person**

Campanelle Pasta  
Ratatouille, Olives, Fresh Basil

Wild Mushroom and Truffle Risotto, Confit Tomatoes, Roasted Cipollini onion and Herb Oil

**PASTA | $88.00 per person**

Mushroom Dusted Chicken Breast, Campanelle Pasta  
Roasted Tuscan Vegetables, Fresh Tomato and Basil Sauce

Penne Pasta with Oven Roasted Chicken Forest Mushroom, Arugula and Roasted Red Pepper Tarragon Sauce

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PLATED LUNCH

All Three Course Luncheons Include Your choice of One Salad, One Entree, and One Dessert

LUNCH DESSERTS

choose one

Caramelo Chocolate Cake with Raspberry Sauce (Gluten Friendly)

New York’s Finest Cheesecake with Fresh Strawberries

Tuscan Tiramisu with Chocolate Sauce

Upstate Apple Tart with Caramel

ALL LUNCHES INCLUDE:

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

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LUNCH BUFFET

BAY RIDGE BUFFET
$92.00 per person

APPETIZERS
Sundried Tomatoes and Mozzarella with Arugula
Farfalle Pasta, Caramelized Shallots, Roasted Tomatoes, Capers and Asiago Cheese, Lemon Basil Vinaigrette
Mixed Field Greens, Olives, Blistered Tomato, Cucumber, Red Onion and Parmesan Cheese
Red Wine Vinaigrette

ENTRÉES
Herb Chicken Breast with Thyme Jus
Cavatelli Pasta, Roasted Eggplant, Rapini, Slow Cooked Fresh Tomato, Olive Oil, Basil
Tomato Braised Short Rib with Gremolata
Roasted Tuscan Vegetables
Creamy Mascarpone and Herb Polenta

DESSERTS
Homemade Cannoli
Tuscan Tiramisu
Almond Anise Cookies
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

FOOD SERVICE IS 1.5 HOURS

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LUNCH BUFFET

THE BRIDGE BUFFET LUNCH
$92.00 per person

APPETIZERS

Chop House Salad
Iceberg and Romaine Lettuce, Tomato, Scallion, Cucumber, Bacon, Crumbled Blue Cheese
Buttermilk Ranch Dressing

Green Apple and Roasted Beet Salad with Frisée, Chives and Goat Cheese

SOUP

Brooklyn’s Own Clam Chowder

ENTRÉES

Herb Roasted Chicken Breast
Sautéed Mushrooms and Pan Gravy

Baked Salmon
Sautéed Capers, Olives and Cherry Tomatoes

Caramelized Leek Mashed Potatoes

Brie Braised Kale

DESSERTS

Bite Size New York Cheesecake
Assorted Mini Cupcakes

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

FOOD SERVICE IS 1.5 HOURS

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LUNCH BUFFET

SUNSET PARK LUNCH
$92.00 per person

APPETIZERS

Wok Seared Green Bean Salad
Garlic, Soy and Black Sesame Seeds

Spicy Sesame Noodle Salad with Peanut and Cucumbers

Baby Tatsoi, Mizuna, Spinach and Frisée with Mandarin Oranges,
Toasted Sesame Seeds and Pickled Red Onion
Sesame Soy Vinaigrette

SOUP

Vegetable Hot and Sour Soup

ENTREÉS

Sweet Chili Glazed Chicken,
Scallions and Mushrooms

BBQ Salmon, Shitake Mushrooms,
Ginger and Green Onion

Ginger and Garlic Stir Fry Asian Vegetables

Sesame Jasmine Rice

DESSERTS

Coconut Cake
Mini Fruit Tarts

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

FOOD SERVICE IS 1.5 HOURS

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LUNCH BUFFET

WILLIAMSBURG DELI LUNCH
$88.00 per person
(150 Guest Maximum)

APPETIZERS
Market Fresh Soup of the Day
Farfalle, Caramelized Shallots, Roasted Tomatoes, Capers and Asiago Cheese, Lemon Basil Vinaigrette
Deli Style Potato Salad and Tuna Salad
Mixed Greens, Micro Herbs, Radishes, Citrus Vinaigrette and Buttermilk Ranch Dressing

BUILD YOUR OWN DELI MEATS
select three
Shaved Honey Roast Turkey
Roast Beef
Low Sodium Ham
New York Pastrami
Low Sodium Chicken Breast
Mortadella
Corned Beef
Pepperoni
Salami

FOOD SERVICE IS 1.5 HOURS

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LUNCH BUFFET
CONTINUED

WILLIAMSBURG DELI LUNCH
CONTINUED

BUILD YOUR OWN DELI BREADS
select three
Kaiser Rolls, Whole Wheat Rolls, Multigrain Rolls,
Sliced Country Sourdough Bread, Sliced Rye Bread,
Flat Bread, Sesame Hero,
Gluten Free Bread Option Available on Request

Home Made Sea Salt and BBQ flavored Potato Chips
Sweet and Tangy Pickles, Kosher Dill Pickles and Giardiniera Pickled Vegetables
Sliced Red Onion and Tomato
Stout Whole Grain Mustard, Dijon Mustard,
Mayonnaise, Horseradish Cream,
Tomato Olive Tapenade

BUILD YOUR OWN DELI CHEESE
select three
American, Swiss, Cheddar, Provolone, Pepper Jack

DESSERTS
Assorted Mini Cup Cakes
Black and White Cookies
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

FOOD SERVICE IS 1.5 HOURS

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LUNCH BUFFET

THE PARK SLOPE SOUP SALAD SANDWICH LUNCH BUFFET
$90.00 per person

APPETIZERS
Mixed Greens, Micro Herbs, Radishes
Blistered Tomatoes and Toasted Sunflower Seeds
Buttermilk Dressing, Red Wine, Vinaigrette and Citrus and Chive Vinaigrette
Fennel, Chive, Bleu Cheese, Roasted Pears, Candied Pine Nuts, Lemon and Herb Dressing
Cous Cous, Green Onion, Diced Tomato, Parsley, Pickled Onion, Chick Pea with a Tarragon Vinaigrette

BISTRO STYLE SANDWICHES AND WRAP
select four sandwiches
Tuna Fish Salad
Baby Bibb Lettuce, Sliced Tomato
Multigrain Roll
Harissa Grilled Vegetable Wrap, Baby Arugula
Hummus, Toasted Feta and Artichoke Spread
Smoked Paprika Chicken Breast, Manchego Cheese, Piquillo Peppers, Baby Spinach, Garlic Aioli on Wheat
Roast Beef, Baby Arugula, Shaved Asiago, Oven Roasted Tomato
Mushroom Truffle Aioli on Ciabatta Bread

FOOD SERVICE IS 1.5 HOURS

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LUNCH BUFFET CONTINUED

THE PARK SLOPE SOUP SALAD SANDWICH LUNCH BUFFET CONTINUED

Greek Salad Tomato Wrap
Romaine Lettuce, Toasted Feta Cheese,
Oven Roasted Tomato, Cucumbers, Red Onion
Peppers, Oreganata Dressing, and Kalamata Olive Spread

Turkey, Spinach, Camembert Cheese, Roasted Red Onion
Spinach and Artichoke Spread on Sourdough

Muffaletta Style Hero
Mortadella, Salami, Ham, Turkey, Provolone, Roasted
Red Peppers and Green Olive Tapenade on
Crusty Sesame Bread

Ham, Bacon, Brie, Grilled Apple, Caramelized Red
Onion Aioli on Pretzel Bread

DESSERTS

Mini Fruit Tarts
Cream Puffs
Assorted Cookies

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

FOOD SERVICE IS 1.5 HOURS

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LUNCH BUFFET

GREEN ENVIRONMENTALLY FRIENDLY BUFFET
$115.00 per person

COLD SELECTIONS
Mixed Greens, Blistered Tomato, Radish, Carrot
Micro Green and Herbs, Seasonal Roasted Fruit, Pickled Onions
Pea Sprouts, Cucumber, Seasonal Seeds and Nuts
Tarragon Vinaigrette; Citrus Vinaigrette and
Red Wine Vinaigrette
Local/Organic/Sustainable

Roasted Beet Carpaccio with Micro Basil
Candied Basil Nuts
Local / Organic

Coach Farm Goat Cheese and Nancy Camembert
Sliced Artisan Crusty Bread and Spiced Walnuts
Local / Organic

HOT SELECTIONS
Seared Salmon with Roasted Fennel and Tomato Confit
Local/Clean Fish Program/Sustainable

Seared Chicken Breast with Leek Fondue Tart
Local/Organic/Sustainable

Sautéd Wild Mushrooms with Whole Wheat Penne Pasta
Local/Organic

Garlic and Herb Roasted Fingerling Potatoes
Local/Organic

Roasted Baby Carrots, Parsnips and Turnips
Local/Organic

DESSERTS
Seasonal Mini Fruit Tarts, Fruit Strudel, Mini Cup Cakes
Local / Organic

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

FOOD SERVICE IS 1.5 HOURS

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NEW YORK MARRIOTT AT THE BROOKLYN BRIDGE
333 ADAMS STREET BROOKLYN, NY 11201
LUNCH BUFFET

THE BRIDGE “ON THE GO” BOX LUNCH
$68.00 per person

One Sandwich, Wrap or Entrée Salad,
One Side, New York State Apple, Terra or Potato Chips and One Dessert and a Beverage
(A Maximum of 3 Entrée Choices Per Event)

ENTRÉE SANDWICH/WRAP

Light Tuna Fish Salad
with Sun Dried Tomato, Black Olives and Sour Cream
on a Multigrain Roll

Harissa Grilled Vegetable Wrap, Baby Arugula,
Hummus, Toasted Feta and Artichoke
Spread on Pita Bread

Smoked Paprika Chicken Breast, Manchego Cheese, Piquillo Peppers,
Baby Spinach, Garlic Aioli on Ciabatta Bread

Roast Beef, Baby Arugula, Shaved Asiago, Oven Roasted Tomato,
Mushroom Truffle Aioli on Ciabatta Bread

ENTRÉE SALADS
choose one

Chinese Chicken Salad
Asian Greens and Noodles

Chicken Caesar Salad
Grilled Chicken with Parmesan Cheese and Croutons

SIDES
choose one

Couscous Salad, Quinoa Salad, Pasta Salad or Potato Salad

DESSERTS
choose one

Chocolate Chunk Brownie, Chocolate Chip Cookie, Oatmeal Cookie,
Large New York Peppermint Patty or Blondie

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COLD HORS D’OEUVRES

Ciliegine & Sundried Tomato
Fresh Ciliegine Mozzarella, Sundried Tomato Relish
and Basil Pesto Drizzle on Focaccia

Brie Cheese Mousse Tartlet
Soft Ripened Brie with Lingonberry Jam in a Red Beet Tartlet

Smoked Duck and Cranberry
Cured Duck Breast with a Cranberry, Blackberry and Honey Mousse with
Mandarin Orange and Pistachio Rye

Salmon Mousse Rosette
Smoked Salmon Mousse with Dill

Prosciutto Bowtie
Prosciutto, Sundried Tomato-Basil Mousse and Kalamata Olive
Creamy Polenta

Beef Filet and Horseradish
Seared Peppered Beef Filet Atop a Potato Pancake

Shrimp Cocktail
Wild Caught Mexican Bay Shrimp with Chili Sauce and Tabasco
Wrapped in a Tomato Tortilla

Smoked Chicken with Papaya
Smoked Chicken with Papaya Relish and Fromage Blanc on Multigrain Baguette

6 Pieces Per Person Butler Passed - $36.00
8 Pieces Per Person Butler Passed - $40.00
10 Pieces Per Person Butler Passed - $50.00

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HOT HORS D’OEUVRES

Mini Cheeseburgers
Coney Island Frank
Short Rib and Stilton Crescent
Mini NY Cheesesteak
Truffle Mac n Cheese
Mushroom Gouda Tart
Quinoa Kale Bites
Mushroom Arancini
Spinach and Artichoke Crisp
Classic Mini Crab Cakes
Lobster and Corn Spring Roll
Paella Bite
Chicken Parmesan Puff
Scallop Tart

6 Pieces Per Person Butler Passed - $36.00
8 Pieces Per Person Butler Passed - $40.00
10 Pieces Per Person Butler Passed - $50.00

*For groups less than 25 guests, an additional labor fee of $250.00 would apply.

All food and beverage and audio visual charges are subject to a 25% service charge and 8.875% sales tax. Tax and service charges are subject to change.
RECEPTION MENU

DISPLAYS
Available only in addition to your hors d’oeuvres selection

MARKET STYLE CRUDITÉ
Carrots, Peppers, Cucumber, Asparagus, Squash
Garlic Parmesan Cream, Mint Dill Yogurt, Lemon Paprika Hummus
$10.00 per person

BRUSCHETTA
Traditional Diced Roma Tomatoes
Anchovy Relish: (Green Olives, Red Onion, Anchovy and Red Pepper)
Olive Tapenade: Kalamata Olives, Artichoke Hearts, Red Pepper and Herb
Roasted Forest Mushroom with Chives & Toasted Ficelle
$12.00 per person

MEZZE
Hummus, Baba Ganoush
Spinach, Artichoke and Feta Spread
Tabbouleh Salad, Turkish Tomato and Cucumber Salad
Toasted Pita
$12.00 per person

ARTISANAL CHEESE
American and European Artisanal Cheeses
Fruit Compote
Crackers, Flat Breads, Breadsticks and Sliced French Bread
$14.00 per person

ANTIPASTO
Salami, Prosciutto, Soppressata
Tuscan Olives and Artichokes with Fresh Herbs, Auricchio Provolone
Eggplant, Zucchini, Squash, Sweet Peppers
Breadsticks and French Bread
$14.00 per person

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RECEPTION MENU

DISPLAYS
Available only in addition to your hors d’oeuvres selection

JUMBO SHRIMP ON ICE
Lemons, Cocktail and Marie Rose Sauce
100 Pieces at $625.00

CRACKED CRAB CLAWS ON ICE
Remoulade and Lemon
100 Pieces at $625.00

CHILLED OYSTERS ON THE HALF SHELL
Lemon, Mignonette and Cocktail Sauce
100 Pieces at $475.00

CHILLED CLAMS AND MARINATED MUSSELS ON THE HALF SHELL
Lemon, Mignonette and Cocktail Sauce
100 Pieces at $475.00

SHEEPSHEAD BAY SEAFOOD DISPLAY
Jumbo Shrimp, Cracked Crab Claws, Oysters and Marinated Mussels
Lemon, Mignonette and Cocktail Sauce
$25.00 Per Person
(Minimum of 50 people)

SUSHI DISPLAY
Chef’s Selection of Traditional Maki Rolls
California, Tuna, Salmon, Spicy Tuna and Vegetarian
Wasabi, and Soy Sauce
100 pieces at $550.00

DRY SNACK STATION
Crunchy Pretzels, Crisp Chips, and Dry Roasted Peanuts
$50.00 per bowl

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RECEPTION MENU

DISPLAYS

Available only in addition to your hors d’oeuvres selection

TAPAS STATION

COLD

Manchego Cheese, Membrillo (quince) Spoon
Crab Stuffed Piquillo Peppers and Queso Fresco
Tortilla Española, Saffron Aioli
Marinated Olives
Gazpacho with Shrimp
Sherry Sautéed Mushrooms with Toasted Bread Points

HOT

Gambas Al Ajillo (Garlic Shrimp)
Potato, Octopus and Chorizo
Cornmeal Fried Artichokes with Toasted Feta Cheese
Fried Chick Peas Tossed in Cilantro and Parsley
Potato Croquettes with Jamon Serrano
Chorizo Stuffed Dates in Bacon
$50.00 Per Person

RECEPTION ACTION STATIONS

SAGE ROASTED TURKEY BREAST

Shaved Brussel Sprouts with Wild Mushrooms
Cranberry Relish
$15.00 Per Person

ROASTED DOUBLE PORK CHOP

Twice Baked Buttermilk Mashed Potato
Apple Thyme Compote
$18.00 Per Person

Attendant Fee: $250.00
1 attendant required per station

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NEW YORK MARRIOTT AT THE BROOKLYN BRIDGE
333 ADAMS STREET BROOKLYN, NY 11201
RECEPTION MENU

RECEPTION ACTION STATIONS
Available only in addition to your hors d’oeuvres selection

WHOLE ROASTED STRIPLOIN
Brie Creamed Spinach
Steak Sauce Demi
$18.00 Per Person

ASIAN GLAZED ROASTED PORK SHOULDER
Spicy Braised Japanese Eggplant and Kimchi Slaw
$18.00 per Person

WILD MUSHROOM DUSTED BEEF TENDERLOIN
Cauliflower and Potato Puree
Port Wine Reduction
$20.00 Per Person

“OSSO BUCCO” STYLE SHORT RIB
Saffron Polenta and Roasted Mirepoix Vegetables
$22.00 per Person

RACK OF LAMB
Truffled Fingerling Potatoes
Garlic and Tomato Marmalade
$25.00 Per Person

KOREAN SWEET AND SPICY COD (3OZ FILET)
Jasmine Rice and Pickled Cucumber Cilantro Salad
$25.00 Per Person

Attendant Fee: $250.00
1 attendant required per station

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NEW YORK MARRIOTT AT THE BROOKLYN BRIDGE
333 ADAMS STREET BROOKLYN, NY 11201
RECEPTION STATIONS
Available only in addition to your hors d’oeuvres selection

PASTA STATIONS
Prepared to Order, Please Select Two

Penne ala Vodka Sauce

Mini Rigatoni Bolognese

Gemelli Pasta Sautéed with Eggplant, and Escarole in a Ragout of Tomato, Capers, Onions, Olive Oil, Basil, Oregano and Lemon

Orecchiette, Capers, Blistered Tomatoes, Cannellini Beans, Red Pepper Flakes
Artichoke Hearts Spinach in Garlic and Oil

Japanese Pumpkin Ravioli, Lemon Zest and a Spiced Lemongrass and Ginger Beurre Blanc

Gnocchi, Chanterelle Mushrooms, Chives, Truffle Cream Sauce

Gemelli Pasta, Hot Italian Sausage, Broccoli Rabe, Roasted Garlic and Blistered Cherry Tomato Sauce

$22.00 Per Person

Attendant Fee: $250.00
1 attendant required per station

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RECEPTION STATIONS
Available only in addition to your hors d’oeuvres selection

GOURMET MAC-n-CHEESE STATION
Prepared to Order

Station Includes Traditional Creamy Mac-n-Cheese,
Plus Select One Additional Flavor

Asiago, Truffle and Chive

Pecanwood Smoked Bacon, Boursin and Leek Fondue

Triple Crème Brie and Lobster

Peppadew Peppers, Pickled Red Onion, Queso Fresco and Cilantro

Sharp Cheddar and BBQ Pulled Chicken

Smoked Paprika Shrimp, Crisp Jamon and Green Onion

Andouille Sausage, Crawfish, and Pepper Pistou

$22.00 Per Person

Attendant Fee: $250.00
1 attendant required per station

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RECEPTION STATIONS
Available only in addition to your hors d’oeuvres selection

PAELLA STATION
select one

Traditional Paella
Chicken, Chorizo and Seafood
or
Seafood Paella
$16.00 Per Person

STEAMED DIM SUM STATION
select three

Chicken Lemongrass Pot Sticker
Vegetable and Chive Dumpling
Pork and Cabbage Dumpling
Shrimp and Watercress Dumpling
Steamed Pork Soup Dumpling
Snow Pea Dumpling
Beef Sui Mei
BBQ Pork Bao

Served with Scallion Soy, Vinegar Hot Mustard and Sweet Chili Dipping Sauces
$18.00 Per Person

CREOLE STATION
select two

Crawfish and Shrimp Etouffee
Jambalaya
Red Beans and Rice
Seafood Gumbo
Blackened Catfish Bites with Lemon Butter and Citrus Salsa

$22.00 Per Person

Attendant Fee: $250.00
1 attendant required per station

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RECEPTION STATIONS
Available only in addition to your hors d’oeuvres selection

MINI BURGER AND DOGS STATION
Please Select One Burger & One Hot Dog

- Coney Island Dog with Sauerkraut and Spicy Mustard
- Chicago Dog with Pickles, Onions, Tomato, Peppers, Sesame Seed Bun
- NY Dog with Sauerkraut, Stewed Onions, Mustard and Ketchup
- Korean Dog with Spicy Mayo and Kimchi
  Served on Mini Brioche Rolls
  $19.00 Per Person

MINI BRIOCHÉ SLIDER STATION
select two

- Carved Corned Beef, Sauerkraut, Swiss and Russian Dressing on Rye
- BBQ Pulled Chicken
- Korean BBQ Beef with Kimchi and Pickled Vegetables
- Meatball Parmesan
- BBQ Pulled Pork served with Cole Slaw
- Crab Cake with Caper Aioli
  Served on Mini Brioche Rolls
  $20.00 Per Person

Attendant Fee: $250.00
1 attendant required per station

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DINNER MENU

PLATED DINNER

All Entrees Include Artisanal Dinner Rolls and Sweet Butter Coffee and Tea Service

SALADS
select one

10 Herb Market Salad
Blistered Tomatoes, Radishes, Toasted Pine Nuts
Champagne Vinaigrette

Classic Steak House Iceberg Wedge Salad
Green Onions, Tomatoes, Blue Cheese, Bacon
Buttermilk Dressing

Spinach Salad, Roasted Golden Figs
Pistachio Pesto, Ricotta Salata
Cider Vinaigrette

PLATED ENTREES

POULTRY  |  $105.00 per person

Roasted Chicken Breast, Shaved Brussel Sprouts
Peppered Bacon, Parsnip Puree
Lemon Thyme, Chicken Jus

FISH  |  $110.00 per person

Pan Seared Red Snapper
Lemon Faro, Spinach, Roasted Cherry Tomatoes
Golden Raisin and Caper Beurre Blanc

Roasted Cod
Wild Mushroom Quinoa, Leek Fondue, Sautéed Shaved Brussel Sprouts
Fried Capers and Blistered Tomatoes
Caper Beurre Blanc

Mirin Glazed Salmon
Jasmine Rice, Charred Baby Bok Choy, Crisp Oyster Mushrooms
Ginger Confit Tomatoes, Micro Herbs
Mirin Jus

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DINNER MENU

PLATED DINNER ENTREES

BEEF | $115.00 per person

- Braised Short Rib
  Mirepoix, Confit Tomato, Twice Baked Mashed Potato
  Red Wine Reduction

- Herb Roasted Tenderloin
  Brie Creamed Spinach
  Truffled Fingerling Potatoes, Blistered Tomatoes
  Steak Sauce Demi

- Pan Seared Filet
  Creamy Polenta, French Beans
  Fig and Mushroom Ragout, Port Wine Sauce

VEGETARIAN | $105.00 per person

- Japanese Pumpkin Ravioli
  Ginger Cream Sauce, Toasted Sesame Seeds
  Sautéed Spinach and Confit Tomatoes

- Wild Mushroom, Mascarpone Cheese Risotto
  Roasted Cipollini Onions and Sweet Potato

- Seared Cauliflower Steak
  Quinoa, Wild Mushrooms, Spinach
  Toasted Pine Nuts, Capers, Parsley and Tomato

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DINNER MENU

PLATED DINNER

DESSERT

select one

Marquis Au Chocolat
Bittersweet Chocolate Mousse
Layers of Chocolate Sponge
Topped with a Chocolate Glaze

Trilogy Cake
A Combination of White & Dark Chocolate Mousse
With a Thin Layer of Chocolate Crunch
Gluten Friendly

Dulce De Leche
Milk Chocolate Mousse
Layers of Chocolate Dacquoise
Gluten Friendly

Caramelized Apple Tart
Sweet Cream and Caramel Sauce

Tiramisu
Vanilla Zabaglione Crème Sauce

NY Cheesecake
Strawberry Coulis

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COMFORT DINNER BUFFET
$120.00 per person

STARTERS
Tossed Cobb Salad
Iceberg, Watercress, Endive and Romaine Lettuce
Tomato, Cucumber, Red Onion, Hard Boiled Eggs, Avocado
Bleu Cheese, Bacon on the side
Red Wine Vinaigrette and French Dressing

Bloody Mary Shrimp Salad
Shrimp Tossed with Onion, Shaved Celery and Frisée
Bloody Mary Vinaigrette

ENTREES
Truffled Mac and Cheese

Roasted Cod
Potato and Leek Cream Sauce

Chicken Pot Pie

English Peas, Baby Carrots and Shaved Brussel Sprouts

Twice Baked Mashed Potato
Buttermilk, Sour Cream, Cheddar Cheese, Chives and Bacon

DESSERT
Apple Strudel
Chocolate Mousse Cream Puffs
Mini Chocolate Fudge Cupcakes

Assorted Soft Drinks, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

FOOD SERVICE IS 1.5 HOURS

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DINNER MENU

GREEN ENVIRONMENTALLY FRIENDLY BUFFET
$130.00 per person

COLD SELECTIONS
Mixed Greens, Blistered Tomato, Radish, Carrot
Micro Green and Herbs, Seasonal Roasted Fruit, Pickled Onions
Pea Sprouts, Cucumber, Seasonal Seeds and Nuts
Tarragon Vinaigrette; Citrus Vinaigrette and
Red Wine Vinaigrette
Local/Organic/Sustainable

Roasted Beet Carpaccio with Micro Basil
Candied Basil Nuts
Local / Organic

Coach Farm Goat Cheese and Nancy Camembert
Sliced Artisan Crusty Bread and Spiced Walnuts
Local / Organic

HOT SELECTIONS
Seared Salmon with Roasted Fennel and Tomato Confit
Local/Clean Fish Program/Sustainable

Seared Chicken Breast with Leek Fondue Tart
Local/Organic/Sustainable

Sautéed Wild Mushrooms with Whole Wheat Penne Pasta
Local/Organic

Garlic and Herb Roasted Fingerling Potatoes
Local/Organic

Roasted Baby Carrots, Parsnips and Turnips
Local/Organic

DESSERTS
Seasonal Mini Fruit Tarts, Fruit Strudel, Mini Cup Cakes
Local / Organic

Assorted Soft Drinks, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

FOOD SERVICE IS 1.5 HOURS

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DINNER MENU

BROOKLYN NEIGHBORHOOD DINNER BUFFET
$125.00 per person

BENSONHURST

Cold Selections
Marinated Artichoke Hearts with Roasted Red Peppers
Roasted Fennel and Grilled Vegetables, Olive Oil, Fresh Herbs
Crushed Red Pepper, Marinated Olives and Garlic Oil

Hot Selections
Béchamel Baked Gnocchi and Cherry Tomato Ragout

Assorted Flatbread Pizzas

BENSONHURST BUTCHER SHOP

Milanese “Osso Bucco” Style Short Rib
Bleu Cheese Mashed Potato and Roasted Mirepoix Vegetables
(Attendant Required)

Attendant Fee $250.00
(1 attendant required per station)

SUNSET PARK

Asian Pear and Cucumber Salad
Napa Cabbage, Frisée, Chives, Asian Pears, Shredded Cucumber, Radish Sprouts, Tatsoi and
Spicy Sweet and Sour Vinaigrette

Dim Sum
Chicken and Lemongrass Potstickers, Edamame Steamed Dumplings
Shrimp and Snow Pea Dumplings

RED HOOK/ BUSHWICK & SHEEPSHEAD BAY

Sweet Potato Salad, Apples, Pecans, Chives
Hard Cider Dressing

Spinach and Mustard Greens with Frisée, Shaved Manchego, Sherry Roasted Beets, Fried
Quinoa, XO Sherry Vinaigrette

Traditional Seafood Paella

FOOD SERVICE IS 1.5 HOURS

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DINNER MENU

BROOKLYN NEIGHBORHOOD DINNER BUFFET
$125.00 per person

BRIGHTON BEACH
Roasted Beet Salad, Grilled Red Endive, Green Apples, Pecans
Toasted Feta and Citrus Vinaigrette
Perogies Sautéed with Onions

FLATBUSH BAKE SHOP & PARK SLOPE CHOUX STORE
Artisan Bread Sticks, Olive Bread Crisps and Breads
Beignets
Cream Puffs
Éclairs
Churros
Crullers
Profiteroles
Assorted Soft Drinks, Freshly Brewed Coffee, Decaffeinated Coffee
and Assorted Teas

FOOD SERVICE IS 1.5 HOURS

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BEVERAGES

WELL

Jim Beam Whiskey, Dewar’s Scotch, Smirnoff Vodka, Beefeater Gin, Canadian Club Whiskey, Bacardi Superior Rum, Cruzan Aged Light Rum, Jose Cuervo Tradicional Silver Tequila, Korbel Brandy Standard Red, Sparkling and White Wines, Coors Light, Sam Adams Boston Lager, Brooklyn Lager, Budweiser, Heineken, O’Doul’s Non-Alcoholic Beer, Assorted Pepsi and Schweppes Soda Products

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PREMIUM

Jack Daniel’s Whiskey, Dewar’s Scotch, Absolut Vodka, Tanqueray Gin, Captain Morgan Spiced Rum, Seagrams VO, 1800 Silver Tequila, Makers Mark, Courvoisier VS Cognac, Johnny Walker Red, Luxury Red, Sparkling and White Wines, Heineken, Amstel Light, Sam Adams Boston Lager, Brooklyn Lager, Budweiser, Coors Light, Corona, and O’Doul’s Non-Alcoholic Beer Assorted Pepsi and Schweppes Soda Products

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Bartender Fee for Hosted Bar | $250.00 (1 bartender per 100 guests)

Cashier Fee for Cash Bar | $250.00 (1 cashier per 200 guests)

$500.00 Bar Sales Minimum to Apply

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BEVERAGES

WHITE WINES

Magnolia Grove by Chateau St. Jean, Pinot Grigio, California, USA  $50 per bottle
Magnolia Grove by Chateau St. Jean, Chardonnay, California, USA  $50 per bottle
Chateau Ste. Michelle, Riesling, Columbia Valley, Washington, USA  $50 per bottle
J. Lohr Estates, Chardonnay, 11 Riverstone, Arroyo Seco, Monterey, California, USA  $55 per bottle
Sea Pearl, Sauvignon Blanc, Marlborough, New Zealand  $55 per bottle
Brancott Estate, Sauvignon Blanc, Marlborough, New Zealand  $55 per bottle
CasaSmith, Pinot Grigio, “ViNO”, Ancient Lakes, Washington, USA  $60 per bottle
Kenwood Vineyards, Chardonnay, “Six Ridges”, Russian River Valley, Sonoma County, California, USA  $65 per bottle

SPARKLING WINES

Mumm Napa Brut Prestige, Napa Valley, California, USA  $50 per bottle
LaMarca, Prosecco, Extra Dry, Veneto, Italy, NV  $65 per bottle

ROSE

Chandon Rosé, California  $50 per bottle
Magnolia Grove by Chateau St. Jean, Rose, California, USA  $60 per bottle

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BEVERAGES

RED WINES

Magnolia Grove by Chateau St. Jean, Merlot, California, USA $55 per bottle

Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California, USA $55 per bottle

Alamos, Malbec, Mendoza, Argentina $55 per bottle

Columbia Crest, Cabernet Sauvignon, “H3”, Horse Heaven Hills, Washington, USA $60 per bottle

Avalon, Cabernet Sauvignon, California, USA $65 per bottle

J. Lohr Estates, Merlot, “Los Osos”, Paso Robles, California, USA $65 per bottle

Estancia, Cabernet Sauvignon, Paso Robles, California, USA $65 per bottle

Line 39, Pinot Noir, California, USA $65 per bottle

The New York Marriott at the Brooklyn Bridge is the only licensed authority to sell and serve liquor for consumption on the premises. Patrons are not permitted to bring their own liquor into the hotel. Beverages served in hotel may not be consumed outside the building.

Bartender fee $250.00 per Bartender
1 Bartender per 100 guests

Labor fees will be added to your account.

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