



# Catering and Events

# Conscious Catering

You will find local, seasonal, and sustainable selections on all of our event menus. We offer vegetarian entree options at all functions, and follow Seafood Watch guidelines to avoid serving species that are endangered or farmed in environmentally unhealthy ways. Our coffee is sourced from farms with at least two of six Earth-friendly certifications. We always recommend reusable china and glassware to avoid adding to landfills, and our disposable ware and carry-out packaging is recyclable. We pride ourselves on our current environmental initiatives and work with all venues and clients to promote responsible sourcing and recycling practices.

# Allergy Statement

STARR Catering Group is committed to meeting the needs of guests who have special dietary restrictions, including food allergies. GFS Catering is sensitive to the challenges that guests with food allergies face and cater responsibly, whether accommodating an entire menu selection for a group or tailoring menu items for individual guests. Additionally, the GFS Catering culilnary team is "G.R.E.A.T. (Gluten-free Resource Education and Awareness Training) Kitchens" certified and are equipped with the knowledge and tools to safely provide customers with gluten-free options.

# Menu Pricing & Fees

Pricing per person for all food and beverage options are listed on the following pages and are subject to the additional fees below.

#### For events held at Rat's Restaurant

All menus are subject to recommended gratuity, 5% special event fee, and 7% NJ sales tax.





# Evening Wedding Package

# To delight your guests, your package includes:

- One Signature Cocktail butler-passed during the first hour
- Your choice of six butler-passed hors d'oeuvres
- Choice of two appetizer buffets
- A four-course dinner for each guest
- Champagne toast
- Five hours of your choice of open bar packages





# Passed Hors D'oeuvres

Please select six varieties

# Vegetarian

White Bean Bruschetta Banyuls, Shaved Parmesan

Truffle Scented Mushroom Arancini *Italian Parsley Aioli* 

Eggplant Caponata (Vegan) Rosemary Olive Crostini

Piquillo Pepper Hummus Persian Cucumber Cup, Parmesan, Pine Nuts

Portabella Frites Balsamic Aioli, Crispy Basil

#### Shellfish

Crispy Fried Shrimp Japanese Aioli, Julienned Radish, Lime

> Mini Crab Cake Charred Tomato Salmorglio

Lobster Mac n' Cheese Orzo, Gruyere, Fontina

Crab Tostada Chipotle Remoulade, Micro Cilantro

## Seafood

Salmon Nicoise Crostini Caper, Lemon, Olive, Chive

Tuna Tartare Wonton, Cucumber, Radish, Sriacha Mayo

"Fish 'n' Chips" Seared Black Cod, Pommes Gaufrette, Tartar Sauce

#### **Beef & Lamb**

Angus Beef Slider Brioche, Caramelized Onion, Vermont Cheddar, Dijon Aioli

Homemade Kobe Franks in a Blanket Chicago-Style Relish, Poppy Seeds, Mustard

Cheesesteak Spring Rolls
Sriacha Ketchup

Grilled New York Strip Pickled Radish, Wasabi Aioli, Sesame Wonton Chip

Lamb Meatball Pine Nuts, Feta, Parsley, Tzatziki

Roasted Baby Lamb Chop Apricot & Mint Chutney (\$10.00 Supplemental Charge)

# **Poultry**

Chicken & Blue Cheese Tartlets Applewood Bacon, Crème Fraîche, Apple, Caramelized Onion Confit

Hudson Valley Duck Meatball *Apple Mastarda* 

Ras el Hanout Chicken Kabob

Zaa'tar Labneh

Chicken Tinga Empanada
Cilantro Crema

#### Pork & Charcuterie

Prosciutto San Danielle House Made Grissini, Truffle Butter

> Korean Pork Belly Slider Brussel Sprouts Kimichi



# Appetizer Buffets

Please select two buffets

# **Charcuterie Station**

## Charcuterie

Jambon de Bayon, Saucisson Sec, Toscano Salami, Finocchonia Salumi, Paté

## Condiments

Whole Grain Mustard, Purple Grape Mustard, Pickled Cipollini Onions

Sliced Breads, Crostini & Flatbread

# **Harvest & Artisanal Cheese Display**

Fig-Shallot Chutney, Port Cherry Jam,
Fresh Strawberries & Grapes,
Dried Apricots & Figs,
Harvest Spiced Assorted Nuts,
Baguette, Wine Bread, Water Crackers, Grissini

Beemster XO Aged gouda from Holland with butterscotch, whiskey, and almond notes

Humboldt Fog A tangy semi-soft goat cheese from California, ripened with vegetable ash Taleggio Semi-soft, washed-rind cheese from northern Italy

Manchego Creamy sheep's milk from the La Mancha region of Spain

Moody Blue Creamy and tangy with a smoky finish

# Southern Mediterranean Mezze

Trio of Dips Eggplant Caponata, Piquillo Hummus, Tzatziki

Moroccan Tomato and Mint Tabbouleh

Brik Pastry Spinach, Feta, Currant & Pine Nuts

Lamb Kofta

Grilled Flatbread

# Northern Mediterranean Mezze

Pissaladière Sweet Onion, Anchovy, Black Olive

Coca Mallorquina Flatbread Braised Swiss Chard, Goat Cheese

Spanish Chorizo and Potato Tortilla

Chicken Croquettas
Saffron Aioli

Bacon Wrapped Dates *Queso Fresco* 

Serrano Ham & Rosemary Marinated Manchego



# Plated Service

#### **First Course**

(Please select one)

Salade Verte Bibb, Watercress, Shaved Radish, Haricots Verts, Red Wine Vinaigrette

Roasted Beet Salad Whipped Ricotta, Arugula, Beet Julienne, Sherry Vinaigrette

Fall Panzanella Salad Rustic Croutons, Celery Root, Butternut Squash, Carrot, Shaved Brussel Sprouts, Tuscan Kale, Dried Cranberries, Ricotta Salata, White Balsamic

# **Second Course**

(Please select one)

Truffle Wild Mushroom Risotto Parmesan Reggiano

Mediterranean Vegetable Tart Goat Cheese, Basil Pesto

Crab Cake Charred Tomato Salmoriglio, Fava Puree

Porcini Polenta
Wild Mushrooms, Veal Sugo, Micro Parsley

## Entrées

(Please select three)

Poulet Roti

Boneless Half Chicken, Butter Roasted, Potatoes Dauphinoise, Morels, Charred Asparagus, Sauce Vin Juane

Berkshire Pork Loin Sweet Potato Puree, Roasted Brussel Sprouts, Maple Jus

Pinot Noir Braised Beef Bourguignon Pomme Puree, Mushrooms, Pearl Onions, Bacon Lardons

Grilled New York Strip
Red Wine Jus, Crispy Smashed Yukon Gold Potatoes,
Thumbelina Carrots, Tomato Bearnaise

Seared Jumbo Scallops
Crispy Panisse, Tahini Aioli, Charred Tomato Salad,
Zaa'tar Vinaigrette

Grilled Branzino Beldi Olive Tapanade, Fennel, Fingerlings, Cannellini Beans, Caramelized Lemon Butter

Pan Seared Halibut Broccoli Rabe, Carrots, Crispy Yukon Gold Potatoes, Sauce Agrumi

# **Assorted Dessert Tapas**

(Please Select 4)

Seasonal Macarons
Petite Cranberry Pavlova
Spiced Gingerbread Pots
Chai-Spiced Cheesecake Bites
Caramel Apple Mousse Pots
Chocolate Whiskey Bundt Cake

Mini Bourbon Pies Pumpkin Pie Tartlets Yogurt Panna Cotta Olive Oil Cakes Maple Walnut Fudge



# Bon Voyage

End your night on a high note and have your guests take these delicious selections to go

Philly Cheesesteaks
Give your guests a taste of Philadelphia
with the perfect late night snack
\$10 per guest

Roasted Pork, Broccoli Rabe & Provolone Sandwiches \$10 per guest

Philly's Favorite Soft Pretzels
\$5 per guest

Warm Chocolate Chip Cookies

2 cookies per guest

\$4.00 per guest

Ratty's Breakfast Sandwiches Fried egg, irish bacon, gruyere cheese on brioche \$7 per guest

> Angus Cheeseburger Served with Rat's fries \$9 per guest

Kosher Hot Dogs Served with traditional condiments \$6 per guest

Warm Cinnamon-Sugar Beignets \$6 per guest





# Bar Packages & Pricing

# Package with Starr Bar - \$208 per person

# **Spirits**

Tito's Vodka
Beefeater Gin
Bacardi Superior Rum
Sauza Blue Tequila
Dewars White Label Scotch
Jim Beam Bourbon
Seagram's 7 Whiskey
Martini & Rossi Vermouths
DeKupyer cordials

# Wines

Dark Horse Chardonnay Dark Horse Cabernet Sauvignon William Wycliff Sparkling Wine

#### Beers

Amstel Light Yuengling Lager Brooklyn Brewery East IPA

# Package with Premium Bar - \$226 per person

# **Spirits**

Grey Goose Vodka
Bombay Sapphire Gin
Bacardi Superior Rum
Casa Noble Tequila
Johnny Walker Black Scotch
Maker's Mark Bourbon
Crown Royal Whiskey
Martini & Rossi Vermouths
DeKupyer cordials

#### Wines

La Fleur du Roi Bordeaux Blanc Stella Pinot Grigio Domaine Brunet Pinot Noir Cousino Macal Cabernet Sauvignon La Marca Prosecco Paul Louis Blanc de Blanc

#### Beers

Amstel Light
Yuengling Lager
Brooklyn Brewery East IPA
Select craft beer

#### **Bubble Bar**

Sample sparkling wines and Champagne from the greatest wine regions in the world

1 hour of service - \$20 per guest \$10 per guest for each additional hour

> Domestic, Gloria Ferrer "Va de Vi" Brut, Sonoma

Prosecco, Dom Bertiol

Cava, Segura Viudas Cava Brut Reserva

Champagne, Nicolas Feuillatte Brut







# Daytime Wedding Package

# To delight your guests, your package includes:

- One Signature Cocktail butler-passed during the first hour
- Your choice of five butler-passed hors d'oeuvres
- Choice of one appetizer buffet
- A three-course lunch for each guest
- Champagne toast
- Your choice of open bar packages from 11:30 am- 3:30 pm





# Passed Hors D'oeuvres

Please select five varieties

## Vegetarian

White Bean Bruschetta Banyuls, Shaved Parmesan

Truffle Scented Mushroom Arancini *Italian Parsley Aioli* 

Eggplant Caponata (Vegan) Rosemary Olive Crostini

Piquillo Pepper Hummus Persian Cucumber Cup, Parmesan, Pine Nuts

> Portabella Frites Balsamic Aioli, Crispy Basil

## Shellfish

Crispy Fried Shrimp Japanese Aioli, Julienned Radish, Lime

Mini Crab Cake
Charred Tomato Salmorglio

Lobster Mac n' Cheese Orzo, Gruyere, Fontina

Crab Tostada Chipotle Remoulade, Micro Cilantro

## Seafood

Salmon Nicoise Crostini Caper, Lemon, Olive, Chive

Tuna Tartare Wonton, Cucumber, Radish, Sriacha Mayo

"Fish 'n' Chips"
Seared Black Cod, Pommes Gaufrette,
Tartar Sauce

#### **Beef & Lamb**

Angus Beef Slider Brioche, Caramelized Onion, Vermont Cheddar, Dijon Aioli

Homemade Kobe Franks in a Blanket Chicago-Style Relish, Poppy Seeds, Mustard

> Cheesesteak Spring Rolls Sriacha Ketchup

Grilled New York Strip Pickled Radish, Wasabi Aioli, Sesame Wonton Chip

Lamb Meatball Pine Nuts, Feta, Parsley, Tzatziki

Roasted Baby Lamb Chop Apricot & Mint Chutney (\$10.00 Supplemental Charge)

# **Poultry**

Chicken & Blue Cheese Tartlets Applewood Bacon, Crème Fraîche, Apple, Caramelized Onion Confit

Hudson Valley Duck Meatball *Apple Mastarda* 

Ras el Hanout Chicken Kabob

Zaa'tar Labneh

Chicken Tinga Empanada
Cilantro Crema

## **Pork & Charcuterie**

Prosciutto San Danielle House Made Grissini, Truffle Butter

> Korean Pork Belly Slider Brussel Sprouts Kimichi



# Appetizer Buffets

Please select one buffet

# **Charcuterie Station**

## Charcuterie

Jambon de Bayon, Saucisson Sec, Toscano Salami, Finocchonia Salumi, Paté

## Condiments

Whole Grain Mustard, Purple Grape Mustard, Pickled Cipollini Onions

Sliced Breads, Crostini & Flatbread

# Harvest & Artisanal Cheese Display

Fig-Shallot Chutney, Port Cherry Jam, Fresh Strawberries & Grapes, Dried Apricots & Figs, Harvest Spiced Assorted Nuts, Baguette, Wine Bread, Water Crackers, Grissini

Beemster XO Aged gouda from Holland with butterscotch, whiskey, and almond notes

Humboldt Fog A tangy semi-soft goat cheese from California, ripened with vegetable ash Taleggio Semi-soft, washed-rind cheese from northern Italy

Manchego Creamy sheep's milk from the La Mancha region of Spain

Moody Blue Creamy and tangy with a smoky finish

# Southern Mediterranean Mezze

Trio of Dips Eggplant Caponata, Piquillo Hummus, Tzatziki

Moroccan Tomato and Mint Tabbouleh

Brik Pastry Spinach, Feta, Currant & Pine Nuts

Lamb Kofta

Grilled Flatbread

# Northern Mediterranean Mezze

Pissaladière Sweet Onion, Anchovy, Black Olive

Coca Mallorquina Flatbread Braised Swiss Chard, Goat Cheese

Spanish Chorizo and Potato Tortilla

Chicken Croquettas
Saffron Aioli

Bacon Wrapped Dates *Queso Fresco* 

Serrano Ham & Rosemary Marinated Manchego



# Plated Service

# **First Course**

(Please select one)

Salade Verte Bibb, Watercress, Shaved Radish, Haricots Verts, Red Wine Vinaigrette

Roasted Beet Salad Whipped Ricotta, Arugula, Beet Julienne, Sherry Vinaigrette

Fall Panzanella Salad Rustic Croutons, Celery Root, Butternut Squash, Carrot, Shaved Brussel Sprouts, Tuscan Kale, Dried Cranberries, Ricotta Salata, White Balsamic

> Truffle Wild Mushroom Risotto *Parmesan Reggiano*

Mediterranean Vegetable Tart Goat Cheese, Basil Pesto

Porcini Polenta Wild Mushrooms, Veal Sugo, Micro Parsley

# Entrées

(*Please select three*)

Grilled New York Strip Red Wine Jus, Crispy Smashed Yukon Gold Potatoes, Thumbelina Carrots, Tomato Bearnaise

Pinot Noir Braised Beef Bourguignon Pomme Puree, Mushrooms, Pearl Onions, Bacon Lardons

#### Poulet Roti

Boneless Half Chicken, Butter Roasted, Potatoes Dauphinoise, Morels, Charred Asparagus, Sauce Vin Juane

Seared Scottish Salmon Roasted Garlic Potatoe Puree, Shaved Brussel Sprouts, Pickled Currants, Pine Nuts, Saba

Berkshire Pork Loin Sweet Potatoe Puree, Roasted Brussel Sprouts, Maple Jus

or

#### **For All Your Guests**

Petit Filet Mignon and Crab Cake Pommes Fondant, Glazed Carrots, Late Fall Oyster Mushrooms, Sauce Foyot, Charred Tomato Salmoriglio

# **Assorted Dessert Tapas**

(Please Select 4)

Seasonal Macaroons
Petite Cranberry Pavlova
Spiced Gingerbread Pots
Chai-Spiced Cheesecake Bites
Caramel Apple Mousse Pots
Chocolate Whiskey Bundt Cake

Mini Bourbon Pies Pumpkin Pie Tartlets Yogurt Panna Cotta Olive Oil Cakes Maple Walnut Fudge



# Bar Packages & Pricing

# Package with Starr Bar - \$160 per person

# Spirits Wines ————

Tito's Vodka
Beefeater Gin
Bacardi Superior Rum
Sauza Blue Tequila
Dewars White Label Scotch
Jim Beam Bourbon
Seagram's 7 Whiskey
Martini & Rossi Vermouths
DeKupyer cordials

Dark Horse Chardonnay Dark Horse Cabernet Sauvignon William Wycliff Sparkling Wine Amstel Light Yuengling Lager Brooklyn Brewery East IPA

**Beers** 

# Package with Premium Bar - \$172 per person

# **Spirits**

Grey Goose Vodka
Bombay Sapphire Gin
Bacardi Superior Rum
Casa Noble Tequila
Johnny Walker Black Scotch
Maker's Mark Bourbon
Crown Royal Whiskey
Martini & Rossi Vermouths
DeKupyer cordials

#### Wines

La Fleur du Roi Bordeaux Blanc Stella Pinot Grigio Domaine Brunet Pinot Noir Cousino Macal Cabernet Sauvignon La Marca Prosecco Paul Louis Blanc de Blanc

#### Beers

Amstel Light Yuengling Lager Brooklyn Brewery East IPA Select craft beer

# **Bubble Bar**

Sample sparkling wines and Champagne from the greatest wine regions in the world

1 hour of service - \$20 per guest \$10 per guest for each additional hour

> Domestic, Gloria Ferrer "Va de Vi" Brut, Sonoma

Prosecco, Dom Bertiol

Cava, Segura Viudas Cava Brut Reserva

Champagne, Nicolas Feuillatte Brut





# Starr Catering at Grounds For Sculpture Seward Johnson Center for the Arts Wedding Package

# To delight your guests, your package includes:

- One Signature Cocktail butler-passed during the first hour
- Your choice of six butler-passed hors d'oeuvres
- Choice of one appetizer buffet (evening event)
- A three-course lunch or dinner for each guest
- Champagne toast
- Four hours of open bar (daytime event)
- Five hours of open bar (evening event)

# **Equipment and Rentals**

Starr Catering at Grounds For Sculpture will include the following equipment for your event.

House-select white rim china, stemware & flatware

60" round tables

Napkins and White floor-length linens

Grounds for Sculpture chairs

Additional rentals will be priced accordingly

Starr Catering at Grounds For Sculpture will provide talented, trained staff for your wedding. Our courteous and experienced service staff will be attired in black button down shirts and black pants.





# Starr Catering and Events

# Conscious Catering

You will find local, seasonal, and sustainable selections on all of our event menus. We offer vegetarian entree options at all functions, and follow Seafood Watch guidelines to avoid serving species that are endangered or farmed in environmentally unhealthy ways. Our coffee is sourced from farms with at least two of six Earth-friendly certifications. We always recommend reusable china and glassware to avoid adding to landfills, and our disposable ware and carry-out packaging is recyclable. We pride ourselves on our current environmental initiatives and work with all venues and clients to promote responsible sourcing and recycling practices.

# Allergy Statement

Grounds for Sculpture Catering is committed to meeting the needs of guests who have special dietary restrictions, including food allergies. GFS Catering is sensitive to the challenges that guests with food allergies face and cater responsibly, whether accommodating an entire menu selection for a group or tailoring menu items for individual guests. Additionall, the GFS Catering culilnary team is "G.R.E.A.T. (Gluten-free Resource Education and Awareness Training) Kitchens" certified and are equipped with the knowledge and tools to safely provide customers with gluten-free options.

# Menu Pricing & Fees

Pricing per person for all food and beverage options are listed on the following pages and are subject to the additional fees below.

# For events held at Grounds For Sculpture venues

A venue rental fee, upgraded equipment rentals, and 7% NJ sales tax will be applied to your final food and beverage invoice.



# Passed Hors D'oeuvres

Please select six varieties

## Vegetarian

White Bean Bruschetta Banyuls, Shaved Parmesan

Truffle Scented Mushroom Arancini *Italian Parsley Aioli* 

Eggplant Caponata (Vegan)
Rosemary Olive Crostini

Piquillo Pepper Hummus Persian Cucumber Cup, Parmesan, Pine Nuts

> Portabella Frites Balsamic Aioli, Crispy Basil

#### Shellfish

Crispy Fried Shrimp Japanese Aioli, Julienned Radish, Lime

> Mini Crab Cake Charred Tomato Salmorglio

Lobster Mac n' Cheese Orzo, Gruyere, Fontina

Crab Tostada Chipotle Remoulade, Micro Cilantro

#### Seafood

Salmon Nicoise Crostini Caper, Lemon, Olive, Chive

Tuna Tartare Wonton, Cucumber, Radish, Sriacha Mayo

"Fish 'n' Chips"
Seared Black Cod, Pommes Gaufrette,
Tartar Sauce

#### **Beef & Lamb**

Angus Beef Slider Brioche, Caramelized Onion, Vermont Cheddar, Dijon Aioli

Homemade Kobe Franks in a Blanket Chicago-Style Relish, Poppy Seeds, Mustard

> Cheesesteak Spring Rolls Sriacha Ketchup

Grilled New York Strip Pickled Radish, Wasabi Aioli, Sesame Wonton Chip

Lamb Meatball Pine Nuts, Feta, Parsley, Tzatziki

Roasted Baby Lamb Chop Apricot & Mint Chutney (\$10.00 Supplemental Charge)

#### **Poultry**

Chicken & Blue Cheese Tartlets Applewood Bacon, Crème Fraîche, Apple, Caramelized Onion Confit

Hudson Valley Duck Meatball *Apple Mastarda* 

Ras el Hanout Chicken Kabob

Zaa'tar Labneh

Chicken Tinga Empanada Cilantro Crema

# Pork & Charcuterie

Prosciutto San Danielle House Made Grissini, Truffle Butter

> Korean Pork Belly Slider Brussel Sprouts Kimichi





# Appetizer Buffets

Please select one buffet

# **Charcuterie Station**

## Charcuterie

Jambon de Bayon, Saucisson Sec, Toscano Salami, Finocchonia Salumi, Paté

## Condiments

Whole Grain Mustard, Purple Grape Mustard, Pickled Cipollini Onions

Sliced Breads, Crostini & Flatbread

# Harvest & Artisanal Cheese Display

Fig-Shallot Chutney, Port Cherry Jam, Fresh Strawberries & Grapes, Dried Apricots & Figs, Harvest Spiced Assorted Nuts, Baguette, Wine Bread, Water Crackers, Grissini

Beemster XO Aged gouda from Holland with butterscotch, whiskey, and almond notes

Humboldt Fog A tangy semi-soft goat cheese from California, ripened with vegetable ash Taleggio Semi-soft, washed-rind cheese from northern Italy

Manchego Creamy sheep's milk from the La Mancha region of Spain

Moody Blue Creamy and tangy with a smoky finish

# Southern Mediterranean Mezze

Trio of Dips Eggplant Caponata, Piquillo Hummus, Tzatziki

Moroccan Tomato and Mint Tabbouleh

Brik Pastry Spinach, Feta, Currant & Pine Nuts

Lamb Kofta

Grilled Flatbread

# Northern Mediterranean Mezze

Pissaladière Sweet Onion, Anchovy, Black Olive

Coca Mallorquina Flatbread Braised Swiss Chard, Goat Cheese

Spanish Chorizo and Potato Tortilla

Chicken Croquettas
Saffron Aioli

Bacon Wrapped Dates *Queso Fresco* 

Serrano Ham & Rosemary Marinated Manchego



# Plated Service

#### **First Course**

(Please select one)

Salade Verte Bibb, Watercress, Shaved Radish, Haricots Verts, Red Wine Vinaigrette

Roasted Beet Salad Whipped Ricotta, Arugula, Beet Julienne, Sherry Vinaigrette

Fall Panzanella Salad Rustic Croutons, Celery Root, Butternut Squash, Carrot, Shaved Brussel Sprouts, Tuscan Kale, Dried Cranberries, Ricotta Salata, White Balsamic

> Truffle Wild Mushroom Risotto *Parmesan Reggiano*

Mediterranean Vegetable Tart Goat Cheese, Basil Pesto

Porcini Polenta
Wild Mushrooms, Veal Sugo, Micro Parsley

# Entrées

(Please select two with pre counts) Additional choices are \$17 per guest

Grilled New York Strip Red Wine Jus, Crispy Smashed Yukon Gold Potatoes, Thumbelina Carrots, Tomato Bearnaise

Pinot Noir Braised Beef Bourguignon
Pomme Puree, Mushrooms, Pearl Onions, Bacon Lardons

#### Poulet Roti

Boneless Half Chicken, Butter Roasted, Potatoes Dauphinoise, Morels, Charred Asparagus, Sauce Vin Juane

Seared Scottish Salmon Roasted Garlic Potatoe Puree, Shaved Brussel Sprouts, Pickled Currants, Pine Nuts, Saba

Berkshire Pork Loin Sweet Potatoe Puree, Roasted Brussel Sprouts, Maple Jus

or

#### For All Your Guests

Petit Filet Mignon and Crab Cake Pommes Fondant, Glazed Carrots, Late Fall Oyster Mushrooms, Sauce Foyot, Charred Tomato Salmoriglio

# **Assorted Dessert Tapas**

(Please Select 4)

Seasonal Macaroons
Petite Cranberry Pavlova
Spiced Gingerbread Pots
Chai-Spiced Cheesecake Bites
Caramel Apple Mousse Pots
Chocolate Whiskey Bundt Cake

Mini Bourbon Pies Pumpkin Pie Tartlets Yogurt Panna Cotta Olive Oil Cakes Maple Walnut Fudge



# Bar Packages

# Package with Starr Bar

# **Spirits**

Tito's Vodka Beefeater Gin Bacardi Superior Rum Sauza Blue Tequila Dewars White Label Scotch Jim Beam Bourbon Seagram's 7 Whiskey Martini & Rossi Vermouths DeKupyer cordials

# Wines

Dark Horse Chardonnay Dark Horse Cabernet Sauvignon William Wycliff Sparkling Wine

#### **Beers**

Amstel Light Yuengling Lager Brooklyn Brewery East IPA

# Package with Premium Bar - Add \$14 per person

# **Spirits**

Grey Goose Vodka Bombay Sapphire Gin Bacardi Superior Rum Casa Noble Tequila Johnny Walker Black Scotch Maker's Mark Bourbon Crown Royal Whiskey Martini & Rossi Vermouths DeKupyer cordials

#### Wines

La Fleur du Roi Bordeaux Blanc Stella Pinot Grigio Domaine Brunet Pinot Noir Cousino Macal Cabernet Sauvignon La Marca Prosecco Paul Louis Blanc de Blanc

#### **Beers**

Amstel Light Yuengling Lager Brooklyn Brewery East IPA Select craft beer

# **Bubble Bar**

Sample sparkling wines and Champagne from the greatest wine regions in the world

1 hour of service - \$20 per guest \$10 per guest for each additional hour

> Domestic, Gloria Ferrer "Va de Vi" Brut, Sonoma

Prosecco, Dom Bertiol

Cava, Segura Viudas Cava Brut Reserva

Champagne, Nicolas Feuillatte Brut





# Pricing

# Daytime Event, West Gallery

Minimum 50 Guests \$165 per guest plus NJ sales tax

# **Evening Event, East Gallery**

Minimum 125 Guests \$193 per guest plus NJ sales tax

# **Evening Event,** West Gallery

Minimum 65 Guests \$193 per guest plus NJ sales tax

# **Equipment and Rentals**

Starr Catering atGrounds For Sculpture will include the following equipment for your event

House-select white rim china, stemware & flatware

60" round tables

Napkins and White floor-length linens

Grounds for Sculpture chairs

Additional rentals will be priced accordingly

