

THE ADELPHI HOTEL

Hors D'oeuvres



COCKTAIL RECEPTION

BUTLER PASSED CANAPES

Select 5 - \$25.00 per person, per hour

SEA

Octopus Kabobs With Chorizo, Olives & Peppadew

Angry Lobster Dumplings

Crab Cakes with Seasonal Aioli

Tuna Tartare Wonton

Avocado Toast with Pastrami Salmon

Popcorn Shrimp Hush-puppies with Salsa Verde

Mini Lobster Rolls (Seasonal)

LAND

Crispy Paella Risotto Balls

Steak Tartare Tacos

Braised Pork Belly with Apple & Mustard

Goat Cheese & Lamb Tart with Minted Shallot

Open-Faced Filet with Seasonal Garnish

House Made Brats In A Blanket

Candied Maple Bacon

Spiced Lamb Chops with Cucumber Tzatziki

FIELDS

Crispy Brussel Sprouts with Horseradish Sour Cream

Artichoke & Crushed Avocado

Polenta Croutons with Pecorino Peppercorn Aioli

Everything Bagel Gougers

Marinated Mushroom Toast

Beets, Balsamic & Feta

Banh Mi Wonton Tart

Avocado Tempura with Chipotle Aioli

Dirty Saratoga Chips with Red Pepper Chutney



ENHANCEMENTS

cocktail hour and/or buffet style

CRUDITES & DIP

\$15.00 per person

CHARCUTERIE PLATTER

\$18.00 per person

CHEESE BOARD

\$15.00 per person

CARVING STATION

1 Chef Per 25 Attendees | \$150.00 Chef Fee

Slow Roasted Woodfired Chicken | \$5.00 Per Person

Filet Mignon | \$10.00 Per Person

45-Day Prime Dry Aged Tomahawk Steaks | \$25.00 Per Person

Rack Of Lamb | \$12.00 Per Person

Tuna Porterhouse | \$15.00 Per Person

Whole Roasted Suckling Pigs | Market Price

Glazed Ham | \$5.00 Per Person

Garnished with Sauces & Condiments Accordingly

SUSHI BAR

Market Price

1 Chef Per 25 Attendees | \$150.00 Chef Fee

PASTA STATION

Choose Two | \$12 Per Person

Seasonal Risotto

Cavatelli with Mushroom, Brussel Sprouts, Squash & Walnut Gremolata

Goat Cheese Gnocchi with Fired Roasted Tomato, Garlic & Basil



CAVIAR & MARTINI BAR

Types Of Caviar | Market Price

\$150.00 Knowledgeable Staff

\$150.00 Additional Bartender

RAW BAR

\$40.00 Per Person, Per Hour

East & West Coast Oysters

Clams, Shrimp, Ceviche, Tartar, Chilled Calamari Salad

Pastrami Salmon, Wakami Seaweed Salad, Lobster Gazpacho Salad

Add Crab Legs | Market Price

DESSERT BAR

\$15.00 Per Person

Assorted Seasonal Cakes, Pies, Tarts & Mini Pastries

Coffee, Tea And Decaf

LATE NIGHT SNACKS

Choose One | \$8.00 Per Person

Crispy Chicken Sliders with Buttermilk Slaw

Dirty Burger Royale

Hipster Fries

Chilled Soba Bangkok Noodle Salad

New Yorker - Bottle Water, Bagel, Ny Times

MEETING EXTRAS

All Day Beverage Break | \$15.00 Per Person

Coffee, Tea And Decaf, Assorted Sodas

Morning & Afternoon Breaks

Assorted Cookies & Brownies | \$7.50 Per Person

Assorted Cheeses & Crackers | \$15.00 Per Person

Assorted Crudites & Dips | \$15.00 Per Person

Cold Pressed Mocktails | \$ 7.00 Per Person

Cheese Cake Pops | \$ 2.00 Per Piece