

Breakfast

Minimum of 20 Guests Required for any Catered Event

Fisher Island Buffet Breakfasts

Continental Breakfast Buffet

Fresh Seasonal Fruits and Berries

Assorted Greek Yogurt Parfaits

Signature Muesli

Assortment of House Baked Breakfast Pastries,

Croissants, Danishes and Bagels

Sweet Butter, Cream Cheese and Imported Preserves

Florida Orange & Grapefruit Juice

\$35.00+ Per Person

Hot Breakfast Buffet

Light & Fluffy Scrambled Eggs

Homestyle Skillet Potatoes

Add Eggs Benedict to your Hot Breakfast Buffet

(Your Choice of One per Function)

Classic Benedict - Canadian Bacon & Classic Hollandaise
Sauce **\$5.00+ Per Person**

Smoked Salmon Benedict - Caper Chive Hollandaise
Sauce **\$9.00+ Per Person**

Florentine Benedict - Sautéed Spinach, Garlic, Mornay &
Hollandaise Sauces **\$5.00+ Per Person**

Miami Benedict - Pork Ropa Vieja, Avocado, Pepper Jack
Cheese, Sofrito Hollandaise **\$8.00+ Per Person**

Applewood Smoked Bacon

Fresh Seasonal Fruits & Berries

Assorted Greek Yogurt Parfaits

Signature Muesli

Assortment of House Baked Breakfast Pastries,

Croissants, Danishes & Bagels

Sweet Butter, Cream Cheese & Imported Preserves

Florida Orange & Grapefruit Juice

\$45.00+ Per Person

Add on to your Hot Breakfast Buffet

Cheese & Egg Sandwich with Homemade Sausage

\$4.00+ Per Person

Buttermilk Pancakes, Vermont Syrup & Butter

\$2.00+ Per Person

Belgian Waffles, Vanilla Chantilly & Vermont Syrup

\$4.00+ Per Person

French Toast, Vermont Syrup & Butter

\$3.00+ Per Person

Steel Cut Oatmeal, Brown Sugar, Chopped Walnuts &

Raisins

Lobster Benedict - Baby Arugula, Roasted Tomatoes &

Lemon Hollandaise Sauce **\$26.00+ Per Person**

Breakfast Action Stations

Omelet & Eggs To Order*

Organic Whole Eggs, Egg Whites & Egg Substitute

Assorted Toppings to include: Wild Mushrooms, Ham,

Spinach, Tomatoes, Scallions, Bacon, Pork Sausage,

Smoked Salmon, Bell Peppers, Red Onions, Salsa,

Jalapenos, Cheddar, Feta, Swiss & Goat's Cheeses

\$20.00+ Per Person

Belgian Waffle Station*

Made-to-Order Belgian Waffles with an assortment of

toppings including Berry Compote, Whipped Vanilla

Chantilly, Vermont Syrup, Fresh berries, Caramel,

Chocolate & Raspberry Coulis

\$18.00+ Per Person

\$2.00+ Per Person

White Corn Grits, Chopped Bacon, Scallions, Cheddar & Sour Cream

\$2.00+ Per Person

Chicken-Apple Sausage

\$3.00+ Per Person

Country Pork Link Breakfast Sausage

\$3.00+ Per Person

Blueberry, Banana Nut & Orange-Cranberry Mini Muffins

\$4.00+ Per Person

Homemade Breakfast Wellness Bars

\$7.00+ Per Person

Southwest Potato Hash

\$2.00+ Per Person

Mini Breakfast Burritos

\$6.00+ Per Person

Mini Huevos Rancheros

\$6.00+ Per Person

"Chicken Fried" Filet Mignon, Country Gravy, Homemade Biscuits

Crepe Station*

Season's Freshest Selection of Fruit, Assorted Fillings & Spreads for Sweet and Savory Made-To-Order Crepes

\$18.00+ Per Person

Make your Breakfast a Brunch

Add Carving Stations* to an Existing Breakfast

Baked Honey Glazed Ham

\$12.00+ Per Person

Roasted Turkey Breast

\$14.00+ Per Person

Beef Tenderloin

\$35.00+ Per Person

Sweet Chili Glazed Salmon

\$18.00+ Per Person

Shrimp Cocktail Station

Chilled Jumbo Prawns. Served with Brandy Cocktail Sauce, Marie Rose Sauce, Caper Aioli & Lemon Wedges

\$36.00+ Per Person

\$14.00+ Per Person

Beef Picadillo Empanadas

\$3.00+ Per Person

Ham and Cheese Empanadas

\$2.00+ Per Person

Roasted Corn and Poblano Pepper Empanadas

\$2.00+ Per Person

Beverages

Assorted Cans of Coca Cola® Products

\$4.00+ Each One

San Pellegrino® Sparkling Water 1Ltr

\$7.00+ Each One

Acqua Panna® Mineral Water 1Ltr

\$7.00+ Each One

Coffee and Tea Service

Freshly Brewed Julius Meinl Regular

& Decaffeinated Coffee

Palais des Thés Herbal Teas

Half and Half, Regular Milk, Almond Milk Assortment of

Sushi Station

Assortment of Fresh Maki Rolls & Sashimi. Served with Soy Sauce, Wasabi & Pickled Ginger

\$54.00+ Per Person

Ceviche Station

(Your Choice of Two Options)

Red Snapper Ceviche with Florida Citrus, Extra Virgin

Virgin Oil, Sweet Potato & Pan Fried Corn

Fresh Ahi Tuna, Coconut Milk, Yuzu Kosho, Crispy Rice

Ora Salmon Ceviche with Sour Orange, Avocado & Leche de Tigre

\$30.00+ Per Person

Oyster Bar*

Seasonal Selection of East & West Coast Oysters Shucked to Order. Served with Black Pepper Mignonette,

Horseradish, Hot Sauce, Brandy Cocktail Sauce & Lemon

Wedges

Sugars, Honey & Lemon Wedges

\$69.00+ Per Each Gallon

Coffee Service

Freshly Brewed Julius Meinl Regular
& Decaffeinated Coffee Half and Half, Regular Milk,
Almond Milk Assortment of Sugars

\$48.00+ Per Each Gallon

Tea Service

Palais des Thés Herbal Teas
Half and Half, Regular Milk, Almond Milk Assortment of
Sugars, Honey & Lemon Wedges

\$36.00+ Per Each Gallon

Fresh Smoothies & Juices

Displayed Fresh and Organic Assorted Juices and
Smoothies

\$18.00+ Per Person

\$26.00+ Per Person

Caprese Salad Station*

Assortment of Fresh Mozzarella, Smoked Burrata,
Stracciatella, Marinated Ciliegine, Vine Ripened Tomatoes,
Fresh Basil, Extra Virgin Olive Oil & Aged Balsamic
Vinegar. Cut & Dressed to Order

\$18.00+ Per Person

Caesar Salad Station*

Romaine Hearts, Aged Parmesan Cheese, House Made
Caesar Dressing, White anchovies, Herb Croutons, Freshly
Cracked Black Pepper. Tossed to Order

\$12.00+ Per Person

Stir Fry Station*

Chicken, Beef, Shrimp Tossed to Order with Rice
Vermicelli, Egg Noodle, Flat Rice Noodles, Zucchini
Noodles

Add In: Zucchini, Onions, Tomatoes, Carrots, Bean

Mimosa & Bloody Mary Bar*

Featuring François Montand Sparkling Wine & Ketel One
Vodka

\$22.00+ Per Person/Per Hour

Sprouts, Bok Choy, Cabbage, Garlic, Ginger, Bell Peppers,
Thai Basil, Peanuts, Long Beans, Chili Crunch
Finish With: Sweet Soy-Lime Sauce, Spicy Ginger Chicken
Jus, Shitake-Teriyaki Sauce, Sweet Chili Sauce

\$30.00+ Per Person

Pasta Station*

Penne, Tortellini & Ravioli Pastas Tossed to Order with:
Marinara Sauce, Parmesan Alfredo Sauce, Basil Pesto
Add In: Italian Sausage, Peas, Fresh Tomatoes, Roasted
Peppers, Ham, Pepperoni, Salami, Spinach, Squash, Wild
Mushrooms, Parmesan Cheese, Mozzarella Cheese, Fresh
Basil, Red Chili Flakes, Freshly Cracked Black Pepper &
Extra Virgin Olive Oil

\$30.00+ Per Person

*Chef or Bar Attendant required per every 30 guests, \$150.00 Fee Applies Per Chef or Bar Attendant

+ All Fisher Island Menu Prices are Subject to 22% Service Charge & 9% Applicable Sales Tax. Menu pricing subject to change.

Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. There is a risk associated with consuming raw foods. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk for serious illness from raw foods and should eat food fully cooked. If unsure of your risk, please consult a physician.

Lunch

Minimum of 20 Guests Required for any Catered Event

Hot Plated Lunch Selections

All Lunches Include a Warm Welcome of Fisher Island Bread Service, Vermont Creamery Butter & Himalayan Pink Salt

First Course

(Selection of One)

Chef's Garden Salad Mixed Lettuces, Seasonal Baby Vegetables, Heirloom Tomatoes, Cucumbers, Lemon Vinaigrette

Hydroponic Butter Lettuce Salad Fresh Avocado, Pickled Red Onion, Confit 'Sugar Bomb' Cherry Tomatoes, Orange Supremes, House Buttermilk Dressing

Classic Caesar Salad Hearts of Romaine, Hickory Smoked Chicken Breast, Aged Parmesan Cheese, Garlic-Herb Focaccia Croutons,

Soup & Salad Lunch Buffet

Displayed Salad

(Selection of Two)

Panzanella Salad Heirloom tomatoes, Oregano, Burrata cheese, Fresh Basil, Grilled Baguette, Aged Balsamic Vinegar

Spinach and Golden Frisée Salad Smoked Bacon & Hard Boiled Eggs, Pickled Shallots, Herb Crouton, Brown Butter Dressing

Kale Pomegranate Salad Roasted Butternut Squash, Pepitas, Goat cheese, Pickled Shallots, Citrus Vinaigrette

Grilled Asparagus & Zucchini Salad Wood Roasted Tomato, Lemon Olive Oil Vinaigrette

Caesar Salad Chopped Romaine, Herb Croutons, Parmesan Cheese, House Made Dressing

White Anchovies

Seasonal Hot Soup Garnishes and Flavors Change with the Seasons

Chilled Pea Bisque Pea Tendril, Pickled Pearl Onions, Mint Tarragon Crema, Basil Oil

Add Jumbo Lump Crab for \$10.00+ per person

Cold Water Lobster Salad Mache Greens, Compressed Pineapple, Grilled Hearts of Palm, Chervil, Vanilla-Champagne Dressing
Supplemental Charge of \$12.00+ per person

USDA Prime Beef Filet Tartare Hard Boiled Quail Eggs, Crispy Capers, Black Pepper Lavash

Main Course

(Selection of One)

Grilled Filet Mignon, Crispy Hasselback Potatoes, Yukon Potato Puree, Roasted Carrots, Grilled Jumbo Asparagus, Bordelaise

\$79.00+ per person

Seared Ora Salmon, Stone Ground Mustard Cream, Capers, Chives, Lemon, Napa Cabbage, Salad Garnish

\$76.00+ per person

Add Smoked Chicken to Caesar for \$6.00+ per person

Warm Soup

Served with Fisher Island Bread Service, Fine Crackers & Assorted Garnishes

(Selection of Two)

New England Clam Chowder

or

Garden Vegetable Minestrone

or

Creamy Tomato Bisque

Dessert

Assorted Freshly Baked Jumbo Cookies

Fresh Seasonal Fruit Salad

\$76.00+ per person

Deli Lunch Buffet

Build Your Own Salad Station

Three Varieties of Fresh Market Greens

Strozzopretti Pasta Carbonara, Guanciale, Grana Padano Cheese,
Poached Egg, Fresh Cracked Telicherry Pepper

\$73.00+ per person

Grilled Lamb Loin, Pea Puree, Merguez Sausage, Minted-Raita,
Blistered Cherry Tomatoes, Fava Beans

\$78.00+ per person

Cold Smoked Chilean Sea Bass, Misoyaki Marinated, Cucumber
Namasu, Ginger-Broccoli Puree

\$76.00+ per person

Chicken Paillard, Baby Arugula Salad, Roasted Cherry Tomatoes,
Lemon Pan Jus, Herb-Roasted Fingerling Potatoes

\$73.00+ per person

Dessert

(Selection of One)

Quatro Leches Cake

Zacapa Rum, Passion Fruit, Toasted Coconut

Tiramisu

Coffee, Mascarpone Sabayon, Lady Finger Cookies

Raspberry Cheesecake, Lemon Curd, Fresh Berries, Red Ribbon

Seasonal Assortment of Vegetables & Toppings

Chef's Selection of Dressings

Build your Own Sandwich Station

Thinly Sliced Turkey Breast, Sweet Ham, Roast Beef & Genoa
Salami

Sliced Assortment of Cheeses

Green Leaf Lettuce, Vine Ripe Tomatoes, Dill Pickles, Sliced White
Onions

Sliced Whole Wheat Bread, French Bread & Flaky Croissants

Fine Selection of Assorted Condiments

Dessert

Assorted Freshly Baked Jumbo Cookies

Fresh Seasonal Fruit Salad

\$72.00+ per person

Enhance Your Lunch Buffet

Sandwich Board Station*

All the succulent deli cuts from our Deli Lunch Buffet customized

Sorrel

Carrot Cake

Cream Cheese Icing, Blood Orange, Toasted Walnut Ice Cream

Flourless Chocolate Cake

Milk Chocolate Chantilly, Dark Chocolate, Fresh Raspberry

Season's Freshest Fruit & Berries

Fisher Island Hot Lunch Buffet

Displayed Salad

(Selection of Two)

Panzanella Salad Heirloom tomatoes, Oregano, Burrata cheese, Fresh Basil, Grilled Baguette, Aged Balsamic Vinegar

Spinach and Golden Frisée Salad Smoked Bacon & Hard Boiled Eggs, Pickled Shallots, Herb Crouton, Brown Butter Dressing

Caesar Salad Chopped Romaine, Herb Croutons, Parmesan Cheese, House Made Dressing

Add Smoked Chicken to Caesar for \$6.00+ per person

From Silver Chafing Dishes

(Selection of Three)

by an attending culinarian with enhanced selections including classic tuna salad, black truffle-chicken salad, smoked salmon salad & homemade potato chips.

\$26.00+ per person

Wood Burning Oven Pizza Station*

Our Own House Made Pizza Crust & Heirloom Tomato Sauce. Accompanied by Chef's Selection of Three Cheeses, Spicy Pepperoni & Fresh Basil, or Mixed Seasonal Vegetables

\$28.00+ per person

Charcoal Grill Station*

All Beef Hot Dogs, Angus Beef Burgers, Herb Marinated Chicken Breast, Fresh Branzino, Assorted Vegetables Freshly Grilled on Location. Served with a Fine Assortment of Buns, Accompaniments & Condiments

\$30.00+ per person

Caprese Salad Station*

Assortment of Fresh Mozzarella, Smoked Burrata, Stracciatella, Marinated Ciliegine, Vine Ripened Tomatoes, Fresh Basil, Extra Virgin Olive Oil & Aged Balsamic Vinegar. Cut & Dressed to Order

"Steak Frites" Beef Filet Mignon Medallions, Pont Neuf Potatoes,
Port Wine Reduction, Herb Butter

\$16.00+ per person

Lightly Breaded Veal Cutlets, Madeira-Mushroom Jus, Caramelized
Pearl Onions, Crispy Barley

Pasta Station*

Penne, Tortellini & Ravioli Pastas Tossed to Order with: Marinara
Sauce, Parmesan Alfredo Sauce, Basil Pesto

Eggplant Roulade, Herb Basil Ricotta, Mozzarella Cheese,

Parmesan Cheese, Bermuda Onions, Garlic, Pomodoro Sauce

Add In: Italian Sausage, Peas, Fresh Tomatoes, Roasted Peppers,

Chicken Tikka Masala, Garam Masala, Ginger, Garlic, Cucumber

Ham, Pepperoni, Salami, Spinach, Squash, Wild Mushrooms,

Raita, Cilantro

Parmesan Cheese, Mozzarella Cheese, Fresh Basil, Red Chili

Roasted Cornish Hens, Lemon Butter, Rosemary, Natural Jus

Flakes, Freshly Cracked Black Pepper & Extra Virgin Olive Oil

Baked Atlantic Salmon, Lemon-Caper Cream Sauce, Roasted

\$30.00+ per person

Heirloom Potatoes, Fresh Herbs

Add Carving Stations* to Your Lunch Menu

Accompaniments

Baked Honey Glazed Ham

Herb Lime Rice Pilaf

\$12.00+ per person

Grilled Broccolini, Lemon, Chili Flakes, Garlic, Extra Virgin Olive Oil

Roasted Turkey Breast

Roasted Sweet Potatoes, Thyme & Warm Spices

\$14.00+ per person

Beef Tenderloin

Dessert

\$35.00+ per person

Assorted Freshly Baked Jumbo Cookies

Sweet Chili Glazed Salmon

Pastry Chef's Choice Assortment of Miniature Desserts

\$18.00+ per person

Fresh Seasonal Fruit Salad

\$89.00+ per person

Beverages

Assorted Cans of Coca Cola® Products

\$4.00+ Each One

San Pellegrino® Sparkling Water 1Ltr

\$7.00+ Each One

Acqua Panna® Mineral Water 1Ltr

\$7.00+ Each One

Coffee and Tea Service

Freshly Brewed Julius Meinl Regular & Decaffeinated Coffee

Palais des Thés Herbal Teas

Half and Half, Regular Milk, Almond Milk

Assortment of Sugars, Honey & Lemon Wedges

\$69.00+ Per Each Gallon

Coffee Service

Freshly Brewed Julius Meinl Regular & Decaffeinated Coffee

Half and Half, Regular Milk, Almond Milk

Assortment of Sugars

\$48.00+ Per Each Gallon

Tea Service

Palais des Thés Herbal Teas

Half and Half, Regular Milk, Almond Milk

Assortment of Sugars, Honey & Lemon Wedges

\$36.00+ Per Each Gallon

*Chef Attendant required per every 30 guests, \$150.00 Fee Applies Per Chef Attendant

+ All Fisher Island Menu Prices are Subject to 22% Service Charge & 9% Applicable Sales Tax. Menu pricing subject to change.

Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. There is a risk associated with consuming raw foods. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk for serious illness from raw foods and should eat food fully cooked. If unsure of your risk, please consult a physician.

Receptions

Minimum of 20 Guests Required for any Catered Event

Our selection of succulent Hors D'Oeuvres, Displays and Action Stations designed to awaken your senses

Tray Passed Hors D'Oeuvres

Your Selection of 6 Varieties for \$54.00+ Per Person or Priced by the piece below. Minimum order per variety is 25 pieces.

Chilled Hors D'Ouevres

- Beef Tataki, Seared Beef Tenderloin, Walnut Pesto, Pickled Cremini Mushrooms \$11
- Seabass Ceviche, Lime, Cucumber, Leche de Tigre, Jalapeno, Red Onion, Kaffir Lime, Cilantro \$9
- Burrata Toast, Butternut Squash, Toasted White Bread, Pickled Mustard Seeds, Sage, Micro Celery \$8
- Golden Beet Tartlet, Roasted Golden Beets, Maytag Blue Cheese, Pistachios, Chervil, Espellete \$9

Warm Hors D'Ouevres

- Mini Cubano, Marinated and Roasted Pork, Ham, Pickles, Swiss, Mustard \$8
- Wagyu Beef Slider, Caramelized Onions, Grain Mustard Aioli, Cheddar Cheese, Brioche \$9
- Mini Crabcakes, Remoulade Sauce, Fennel, Panko, Lemon, Capers \$11
- Stuffed Mushroom, with Homemade Italian Sausage, Panko, Parmesan, Roasted Red Pepper Aioli \$8

- Hummus Roll, Hummus-Zucchini Roll with Assorted Vegetable Crudite, Tahini, Lemon and Cumin \$6
- Summer Roll, Asian Pear, Marinated Tofu, Shiso, Cabbage, Yuzu Mayo \$7
- Lobster Salad, Cold Water Lobster and Green Apple Salad w/ Crème Fraiche, Celery, Fennel, Espellete \$12
- Tuna Tartare, Sashimi Grade Tuna, Sesame Seeds, Avocado, Crispy Rice, Scallions (Spicy Option Available) \$10
- Caprese, Cherry Tomatoes, Marinated Fresh Mozzarella, Basil, Balsamic, Baguette \$8
- Salmon Rilette, Smoked Salmon, Capers, Butter, Fennel, Dill, Endive, Trout Roe \$10
- Beef Tartare, Classic Beef Tartare, Sourdough Ficelle, Smoked Shallot Aioli, Radish, Micro Cress \$10
- Watermelon Feta, Compressed Watermelon, Aged Balsamic, Pickled Strawberry, Feta Cheese \$7
- Slow Roasted Pork Belly, Spiced Orange Chutney, Micro Cilantro, Pickled Calabrian Chilies \$8
- Eggplant Caponata baked in Phyllo Cups, Feta, Pine Nuts, Basil \$7
- Arancini, Crispy Risotto Bites stuffed with Robiola Cheese. Green Goddess Aioli, Pickled Peppers \$9
- Chicken Lollipop. Your choice of Hot, Mild, Hoisin Glaze or Lemon Pepper Dusted \$8
- Beef Franks “in a blanket.” Potato Roll, Pickled Mustard Seeds, Mustard Aioli \$8
- Chicken Satay, Thai Style, Lemongrass, Lime, Peanut-Soy Glaze \$9
- Swedish Meatballs, Veal, Mustard Cream, Pickle, Black Pepper, Lemon, Crème Fraiche \$10
- Al Pastor Mini Taco, Slow Cooked Pork, Achiote, Sour Orange, Pickled Onions, Pineapple, Cilantro, Crispy Tortilla \$8

- Ratatouille, Slowly Cooked Vegetables in Tomato-Herb Broth, Served in Cones, Fresh Herbs \$7
- Smoked Chicken Salad, Black Truffle Mayonnaise, Celery Leaf, Pumpernickel \$10

- Lambchop Lollipop, Minted Pesto, Pomegranate Glaze, Fresh Herbs \$12
- Mushrooms Pinwheels, Mushroom Duxelle, Pine Nuts, Shallot Marmalade, Flaky Pastry \$8
- Shrimp Siu Mai Dumplings, “Black” Vinegar-Lime Dressing, Chili Oil, Sesame \$11

Elegant Displays

Artisanal Cheese

Chef's Selection of International and Domestic Cheeses with Dried Fruit, Homemade Compotes, Organic Honeycomb

Assorted Gourmet Crackers & Flat Breads

\$28.00+ Per Person

Mediterranean

Assorted Grilled Vegetables, Babaganoush, Olive Tapenade, Hummus, Tzatziki, Pita Bread, Flatbreads, Mixed Nuts and Fruits

\$24.00+ Per Person

Dim Sum

Chef's Assorted Dumplings, Sui Mei & Wontons. Served with a variety of sauces, dips & glazes. Dim Sum may be steamed, fried or pan seared according to style & held warm in bamboo steamer baskets.

\$28.00+ Per Person

Taco Shack

Chicken, Braised Short Rib & Local Catch Tacos, Tortilla Chips, Salsa, Guacamole, Sour Cream

\$26.00+ Per Person

Fresh Crudité

Artfully Arranged Vibrant Garden Vegetables

Served with Buttermilk Ranch Dressing, Chive-Blue

Cheese Dip & Roasted Artichoke Dip

\$22.00+ Per Person

Seasonal Fruit and Berries

Seasonal & Fresh Fruit arranged with Fresh Berry

Garnishes & Tropical Fruits

\$22.00+ Per Person

Fresh Smoothies & Juices

Displayed Fresh and Organic Assorted Juices &

Smoothies

\$18.00+ Per Person

Build Your Own Salad Station

Three Varieties of Fresh Market Greens

Seasonal Assortment of Vegetables & Toppings

Ceviche Station

(Your Choice of Two Options)

Red Snapper Ceviche with Florida Citrus, Extra Virgin

Olive Oil, Sweet Potato & Pan Fried Corn

Fresh Ahi Tuna, Coconut Milk, Yuzu Kosho, Crispy Rice

Ora Salmon Ceviche with Sour Orange, Avocado & Leche
de Tigre

\$30.00+ Per Person

Sushi

Assortment of Fresh Maki Rolls & Sashimi. Served with

Soy Sauce, Wasabi & Pickled Ginger

\$54.00+ Per Person

Shrimp Cocktail Station

Chilled Jumbo Prawns. Served with Brandy Cocktail

Sauce, Marie Rose Sauce, Caper Aioli & Lemon Wedges

\$36.00+ per Person

Caviar Display

Chef's Selection of Dressings

\$22.00+ Per Person

Antipasti

Imported and domestic Salumi & Cured Meats, Marinated Vegetables, Marinated Feta Cheese, Sundried Tomatoes, Imported Cheeses, Assorted Nuts, Fresh Herbs, Toasted Croutons & Homemade Vinegar Glazes

\$32.00+ Per Person

Paella Valenciana

With Chicken, Shrimp, Scallops, Chorizo & Mussels

\$26.00+ Per Person

Miniature Sweet Endings

Chocolate Pot de Crème Tartlet, Fresh Fruit Tartlet, Keylime Tartlet, Coconut Cream Pie Tartlet, Peanut Butter and Jelly Tartlet, Orange Dreamsicle Verine, Smores Verine, Berry Coupe Verine, Tiramisu Verine, Caramel Oreo Verine, Dark Chocolate Bark Bites with Coconut and

Imported & Domestic Available with Home-Made

Buckwheat Blinis, Chopped Shallots, Capers, Chopped Egg, Crème Fraîche, Chives

Market Price

Stone Crab (Seasonal)

Extra large Stone Crab Claws, on ice. Served with Stone Ground Mustard Sauce

Market Price

Raw Bar Deluxe

Seasonal Selection of East and West Coast oysters, Mussels, Clams, and Shrimp Cocktail. Served with Black Pepper Mignonette, Horseradish, Lemons, Marie Rose Sauce, Tabasco Sauce & Brandy Cocktail Sauce.

\$58.00+ Per Person

Seasonal Add-ons:

1LB Extra Large Stone Crab Claws **Market Price**

1LB Jumbo Stone Crab Claws **Market Price**

Dried Fruit, Assorted Chocolate Mendiants, Chocolate	1LB Colossal Stone Crab Claws Market Price
Dipped Pretzels, Chocolate Dipped Strawberries, Mini	1LB U3 Nigerian Prawns Market Price
Blueberry Buckle (Crumb Cake), Dulce de Leche Alfajores,	1LB Snow Crab Claws Market Price
Heath Bar Chocolate Chunk Cookies, Stuffed Oreo	1LB King Crab Claws Market Price
Cookies, Sprinkledoodle Cookies, Oatmeal Cream Pie	
Cookies, Chocolate Striped Brownies, Chocolate Striped	
Blondies, Assorted French Macarons, Miniature Cannoli,	
Strawberry Profiteroles	

Selection of 5 for \$30.00+ Per Person

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Carving and Action Stations

Chef attendants are \$150.00+ each. We recommend one attendant per every 30 guests at your event.

Omelet & Eggs To Order*

Organic Whole Eggs, Egg Whites & Egg Substitute
Assorted Toppings to include: Wild Mushrooms, Ham, Spinach, Tomatoes, Scallions, Bacon, Pork Sausage, Smoked Salmon, Bell Peppers, Red Onions, Salsa, Jalapenos, Cheddar, Feta, Swiss & Goat's Cheeses

\$20.00+ Per Person

Requires a Chef Attendant*

Belgian Waffle Station

Made-to-Order Belgian Waffles with an assortment of toppings including Berry Compote, Whipped Vanilla Chantilly, Vermont Syrup, Fresh berries, Caramel, Chocolate & Raspberry Coulis

\$18.00+ Per Person

Requires a Chef Attendant*

Crepe Station

Season's Freshest Selection of Fruit, Assorted Fillings & Spreads for Sweet and Savory Made-To-Order Crepes

\$18.00+ Per Person

Requires a Chef Attendant*

Pasta

Penne, Tortellini and Ravioli Pastas Tossed to Order with: Marinara Sauce, Parmesan Alfredo Sauce, Basil Pesto
Add In: Italian Sausage, Peas, Fresh Tomatoes, Roasted

Wood Burning Oven Pizza Station*

Our Own House Made Pizza Crust & Heirloom Tomato Sauce. Accompanied by Chef's Selection of Three Cheeses, Spicy Pepperoni & Fresh Basil, or Mixed Seasonal Vegetables

\$28.00+ Per Person

Requires a grill and Chef Attendant*

Charcoal Grill Station

All Beef Hot Dogs, Angus Beef Burgers, Herb Marinated Chicken Breast, Fresh Branzino, Assorted Vegetables Freshly Grilled on Location. Served with a Fine Assortment of Buns, Accompaniments & Condiments

\$30.00+ Per Person

Requires a grill and Chef Attendant*

Slider Station

(Select Two of the following)

Cheddar Cheeseburger, Chicken, Portobello or Pulled Pork Sliders. Served with Regular & Truffle Fries.

Assorted Toppings & Condiments to Include: Roasted Mushrooms, Lettuce, Tomato, Caramelized Onions, Bacon, Guacamole, Ketchup, Mustard, Mayonnaise & BBQ Sauce

\$30.00+ Per Person

Requires a grill and Chef Attendant*

Peppers, Ham, Pepperoni, Salami, Spinach, Squash, Wild Mushrooms, Parmesan Cheese, Mozzarella Cheese, Fresh Basil, Red Chili Flakes, Freshly Cracked Black Pepper & Extra Virgin Olive Oil

\$30.00+ Per Person

-Add Chicken for an additional \$6.00 Per Person

-Add Shrimp for an additional \$8.00 Per Person

-Add Steak for an additional \$10.00 Per Person

Requires a Chef Attendant*

Risotto

Imported Arborio Rice prepared a la minute for custom risottos. A variety of fresh toppings available along side of finishing sauces including fresh basil pesto, black truffle butter, lemon-chervil crema & spicy tomato sauce. Served along side a silver chaffer of wild mushroom and parmesan risotto.

\$30.00+ Per Person

-Add Chicken for an additional \$6.00 Per Person

-Add Shrimp for an additional \$8.00 Per Person

-Add Steak for an additional \$10.00 Per Person

Requires a Chef Attendant*

Stir Fry

Chicken, Beef, Shrimp Tossed to Order with Rice Vermicelli, Egg Noodle, Flat Rice Noodles, Zucchini Noodles Add In: Zucchini, Onions, Tomatoes, Carrots, Bean Sprouts, Bok Choy, Cabbage, Garlic, Ginger, Bell Peppers, Thai Basil, Peanuts, Long Beans, Chili Crunch Finish With: Sweet Soy-Lime Sauce, Spicy Ginger Chicken Jus, Shitake-Teriyaki Sauce, Sweet Chili Sauce

Colorado Roasted Rack of Lamb

Demi Rolls and 3 Mustard Sauce & Mint Jelly

\$38.00+ Per Person

Requires a Chef Attendant*

Roasted Beef Tenderloin

Caramelized Onions, Shallots, Olive Oil, Demi Rolls, Cabernet & Béarnaise Sauce

\$42.00+ Per Person

Requires a Chef Attendant*

Cumin Lime Marinated Skirt Steak

Demi Rolls and Chimichurri

\$32.00+ Per Person

Requires a Chef Attendant*

Roasted Loin of Citrus Marinated Pork

Demi Rolls and Pommery Mustard Sauce

\$35.00+ Per Person

Requires a Chef Attendant*

Honeybaked Glazed Maple-Cured Ham

Demi Rolls and Ginger Mustard Sauce

\$24.00+ Per Person

Requires a Chef Attendant*

Sweet Chili Glazed Salmon

Served with crisp Lavash

\$38.00+ Per Person

Requires a Chef Attendant*

\$30.00+ Per Person

Requires a Chef Attendant*

Oyster Bar

Seasonal Selection of East & West Coast Oysters Shucked to Order.

Served with Black Pepper Mignonette, Horseradish, Hot Sauce, Brandy Cocktail Sauce & Lemon Wedges

\$26.00+ per person

Requires a Chef Attendant*

Caprese Salad Station

Assortment of Fresh Mozzarella, Smoked Burrata, Stracciatella, Marinated Ciliegine, Vine Ripened Tomatoes, Fresh Basil, Extra Virgin Olive Oil & Aged Balsamic Vinegar. Cut & Dressed to Order

\$16.00+ per person

Requires a Chef Attendant*

Caesar Salad Station

Romaine Hearts, Aged Parmesan Cheese, House Made Caesar Dressing, White anchovies, Herb Croutons, Freshly Cracked Black Pepper. Tossed to Order \$12.00+ per person

\$12.00+ per person

Requires a Chef Attendant*

Citrus & Herb Marinated Whole Snapper

Served with Crisp Lavash and Mango Salsa

\$32.00+ Per Person

Requires a Chef Attendant*

Herb Roasted Breast of Turkey

Demi Rolls and Giblet Gravy & Orange Cranberry Sauce

\$28.00+ Per Person

Requires a Chef Attendant*

Cinco Jotas® Jamón Ibérico de Bellota

Acorn Fed 100% Iberico Posterior Ham, Carver Included

Market Price

Cinco Jotas® Jamón Ibérico de Bellota "Paleta"

Acorn Fed 100% Iberico Front Leg Ham, Carver Included

Market Price

*One Chef Attendant required per every 30 guests, \$150.00 Fee Applies Per Chef Attendant

+ All Fisher Island Menu Prices are Subject to 22% Service Charge & 9% Applicable Sales Tax. Menu pricing subject to change.

Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. There is a risk associated with consuming raw foods. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk for serious illness from raw foods and should eat food fully cooked. If unsure of your risk, please consult a physician.

Dinner

Minimum of 20 Guests Required for any Catered Event

Plated Dinner Selections

All Dinners Include a Warm Welcome of Fisher Island Bread Service, Vermont Creamery Butter & Himalayan Pink Salt

First Course

(Selection of One)

Roasted Apple and Artisanal Green Salad Hazelnuts, Scallions, Brown Butter Dressing

Bigeye Tuna Carpaccio Lemon Infused Olive Oil, Chive Aioli, Caviar, Crisp Crouton

Classic Caesar Salad Hearts of Romaine, Hickory Smoked Chicken Breast, Aged Parmesan, Garlic Herb Focaccia Crouton, White Anchovies

Fisher Island Heron Buffet Dinner

Build Your Own Salad Station

Three Varieties of Fresh Market Greens

Seasonal Assortment of Vegetables & Toppings

Chef's Selection of Dressings

Composed Salads

Roasted Beets & Chickpea Salad with Serrano Peppers, Parmesan Cheese, Baby Kale, Arugula, Avocado, Citrus Dressing

Red Radicchio with Dried Cherry, Sliced Almond, Burrata, Pickled Eggplant, Sherry Vinaigrette

Elegant Display

Gourmet Bread Presentation of Hand Crafted Breads, Vermont

Roasted Baby Beet & Compressed Watermelon Salad Goat's

Cheese Espuma, Balsamic Reduction, Market Greens

Hamachi Crudo Cauliflower Puree, Shiso-Ginger Dressing,

Turmeric Pickle, Romanesco

Add Caviar for a Supplemental Charge of \$10.00+ per person

Charred Beef Filet Carpaccio Black Truffle Aioli, Pickled Hon-

Shimeji Mushrooms, Aged Parmesan, Pine Nuts, Chervil, Lemon

Oil

Cold Water Lobster Salad Mache Greens, Compressed Pineapple,

Grilled Hearts of Palm, Chervil, Vanilla-Champagne Dressing

Supplemental Charge of \$12.00+ per person

Vegetarian Gnocchi Mushroom Bolognese, Creamy Ricotta,

Toasted Breadcrumbs, Parmesan Cheese, Fresh Basil

Second Course

(Selection of One)

Crispy Pork Belly Anise-Carrot Puree, Balsamic Glazed Baby

Beets

Coconut Red Snapper Ceviche Leche de Tigre, Charred Corn,

Sweet Potato, Ají Amarillo Pepper

Arugula and Melon Salad Fried Goat's Cheese, Lime-Pickled Pear,

Creamery Butter & Himalayan Pink Salt

Assortment of Artisanal Deli Cuts, Dried Fruits, Toasted Nuts &

Gourmet Crackers

Imported and Domestic Cheeses, Honeycomb, Homemade

Assorted Fruit Compotes & Crisp Lavash

Hot Soup Station

Cream of Mushroom Soup, Chef's Selection of Garnishes

From Silver Chafing Dishes

(Selection of Three)

Amberjack Meunière with Light Breading, Drawn Butter, Fresh

Parsley and Lemon

Sliced Beef Picanha, Chimichurri Sauce, Cherry Tomatoes &

Roasted Marble Potatoes

Seared Salmon, Lemon-Caper Cream & Sauteed Napa Cabbage

Chicken Breast Stuffed with Crimini Mushroom, Spinach,

Mozzarella Cheese, Garlic, Thyme, Natural Jus

Herb Roasted Veal Loin, Caramelized Pearl Onions, Cabernet Veal

Jus

Prosciutto, Balsamic Reduction

USDA Prime Beef Filet Tartare Hard Boiled Quail Eggs, Crispy
Capers, Black Pepper Lavash

Ginger Crab Cake Charred Kabocha Squash, Spicy Peanut Soy
Sauce

Supplemental Charge of \$6.00+ Per Person

Main Course

(Selection of One)

Frenched Chicken Breast, Charred Lemon-Herb Butter & Maitake
Mushrooms with Soy-Lime Shallot Sauce

\$150.00+ Per Person

Seared Ora Salmon, Stone Ground Mustard Cream, Capers, Chives,
Lemon, Napa Cabbage, Herb Salad Garnish

\$150.00+ Per Person

Cold Smoked Chilean Sea Bass, Misoyaki Marinated, Cucumber
Namasu, Ginger-Broccoli Purée

\$165.00+ Per Person

Grilled Lamb Rack, Pea Puree, Merguez Sausage, Minted Raita,
Blistered Cherry Tomatoes, Fava Beans

Accompaniments

(Selection of Three)

Creamy Polenta with Thyme, Butter and Parmesan Cheese

Vegetarian Kim Chee Fried Rice

Cauliflower Gratin with Cheddar Cheddar & Mornay Sauce

Heirloom Baby Carrots with Vadouvan Curry & Golden Raisins

Potato Purée with Garlic-Herb Butter

Dessert

Assorted Freshly Baked Jumbo Cookies

Seasonal Fruit Display

Pastry Chef's Choice Assortment of Miniature Desserts

\$145.00+ Per Person

Fisher Island Peacock Buffet Dinner

Build Your Own Salad Station

Three Varieties of Fresh Market Greens

Seasonal Assortment of Vegetables & Toppings

\$170.00+ Per Person

Grilled Filet Mignon, Crispy Hassleback Potatoes, Yukon Potato Purée, Roasted Carrots, Grilled Jumbo Asparagus, Bordelaise Sauce

\$150.00+ Per Person

Pan Seared Cauliflower Steaks, Coconut-Carrot Purée, Vadouvan Curry, Toasted Hazelnuts, Golden Raisins, Gremolata

\$150.00+ Per Person

Pan Roasted Duck Breast with Candied Turnips, Carrot Purée, Fingerling Potato Coins, Grilled Jumbo Asparagus, Port-Cherry Duck Jus

\$160.00+ Per Person

Braised Center Cut Beef Short Rib, Creamy Farro Risotto and Roasted Seasonal Vegetables

\$150.00+ Per Person

Duet of 35 Day Dry-Aged, Manhattan Cut New York Steak & Butter Poached Lobster Tail, Crushed Herb Yukon Potato with Braised Leeks, Jumbo Asparagus, Bordelaise & Beurre Blanc Sauce

\$185.00+ Per Person

Chef's Selection of Dressings

Composed Salads

Roasted Beets & Chickpea Salad with Serrano Ham, Parmesan Cheese, Baby Kale, Arugula, Avocado, Citrus Dressing

Red Radicchio with Dried Cherry, Sliced Almonds, Burrata, Pickled Eggplant, Sherry Vinaigrette

Organic Greens, Toasted Pecans, Fresh Orange Supremes, Feta Cheese, Blood Orange-Fig Dressing

Wild Grain Salad, Assorted Squashes & Peppers, Balsamic Reduction

Elegant Display

Gourmet Bread Presentation of Hand Crafted Breads, Vermont Creamery Butter & Himalayan Pink Salt

Assortment of Artisanal Deli Cuts, Dried Fruits, Toasted Nuts & Gourmet Crackers

Imported and Domestic Cheeses, Honeycomb, Homemade Assorted Fruit Compotes & Crisp Lavash

Dessert

(Select One)

Quatro Leches Cake

Zacapa Rum, Passion Fruit, Toasted Coconut

Coconut Lime Panna Cotta

Mango, Pineapple, Micro Cilantro

Chocolate Pot de Creme

Caramel, Popcorn, Peanut Butter Cream, Salted Caramel

Tiramisu

Coffee Mascarpone Sabayon, Lady Finger Cookies

Carrot Cake

Cream Cheese Icing, Blood Orange, Toasted Walnut Ice Cream

Chocolate Torte

Hazelnut, Amaretti, Salted Caramel Gelato

Flourless Chocolate Cake

Milk Chocolate Chantilly, Dark Chocolate Ganache, Fresh

Raspberry

Hot Soup Station

Duck Consomme, Chef's Selection of Garnishes

From Silver Chafing Dishes

(Selection of Four)

Petit Filet Mignon Medallions, Wild Mushroom Bordelaise, Crispy Herbs

Amberjack Meunière with Light Breading, Drawn Butter, Fresh Parsley and Lemon

Skirt Steak with Sun Dried Tomato Chimichurri Sauce

Black Cod, Caramelized Braised Fennel, Concentrated Tomatoes, Pinot Noir Sauce

Chicken Breast Stuffed with Crimini Mushroom, Spinach, Mozzarella Cheese, Garlic, Herb Jus

Herb Roasted Veal Loin, Caramelized Pearl Onions, Cabernet Veal Jus

Ratatouille Stuffed Pasta Shells Baked with Heirloom Tomato Sauce & Fresh Mozzarella

Fisher Island Sparrow Buffet Dinner

Accompaniments

Build Your Own Salad Station

Three Varieties of Fresh Market Greens

Seasonal Assortment of Vegetables & Toppings

Chef's Selection of Dressings

Elegant Display

Gourmet Bread Presentation of Hand Crafted Breads, Vermont

Creamery Butter & Himalayan Pink Salt

Assortment of Artisanal Deli Cuts, Dried Fruits, Toasted Nuts &

Gourmet Crackers

Imported and Domestic Cheeses, Honeycomb, Homemade

Assorted Fruit Compotes & Crisp Lavash

Hot Soup Station

(Selection of One)

Vegan Coconut-Carrot Bisque Carrot Crisps

Or

Manhattan Clam Chowder

From Silver Chafing Dishes

(Selection of Four)

Cauliflower Gratin with Cheddar Cheese, Mornay Sauce

Creamy Polenta with Thyme, Butter and Parmesan Cheese

Vegetarian Kim Chee Fried Rice

Crispy Bok Choi & Cabbage with Soy Brown Butter

Heirloom Baby Carrots with Vadouvan Curry & Golden Raisins

Potato Purée with Garlic-Herb Butter

Roasted Herb Fingerling Potatoes

Dessert

Assorted Freshly Baked Jumbo Cookies

Seasonal Fruit Display

Pastry Chef's Choice Assortment of Premium Miniature Desserts

\$195.00+ Per Person

(Selection of Two)

Seared Salmon, Lemon-Caper Cream & Sauteed Napa Cabbage

Chicken Breast Stuffed with Crimini Mushroom, Spinach,

Mozzarella Cheese, Garlic, Thyme, Natural Jus

Sliced Beef Picanha, Chimichurri Sauce, Cherry Tomatoes &

Roasted Marble Potatoes

Accompaniments

Heirloom Baby Carrots with Vadouvan Curry & Golden Raisins

Potato Purée with Garlic-Herb Butter

Dessert

Assorted Freshly Baked Jumbo Cookies

Seasonal Fruit Display

Pastry Chef's Choice Assortment of Miniature Desserts

\$97.00+ Per Person

+ All Fisher Island Menu Prices are Subject to 22% Service Charge & 9% Applicable Sales Tax. Menu pricing subject to change.

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or have immune disorders, you are at greater risk for serious illness from raw foods and should eat food fully cooked. If unsure of your risk, please consult a physician.

Kids Meals

Minimum of 20 Guests Required for Any Catered Event

Children Event Buffet Menus

Salads

(Select One)

Caesar Salad (Non-Anchovy Preparation)

Fresh Fruit Salad

Tomato & Mozzarella Salad with Sweet Balsamic Dressing

Creamy Macaroni Salad with Sweet Corn & Carrots

Vegetable Crudité Display with Ranch Dressing

Entrée

(Select Three)

House Made Cheese and Pepperoni Flat Breads

Penne Marinara with Parmesan

Baked Ziti with Meatballs

Grilled Organic Chicken with Lemon Chicken Jus

Crunchy Chicken Tenders

All Beef Miniature Hot Dogs with Assorted Condiments

Crispy Chicken Tenders

All Beef Hot Dogs with Buns & Assorted Condiments

Lemon-Herb Baked Salmon

Angus Beef Burgers with Buns & Assorted Condiments

Sides

(Select Three)

Sweet Potato Fries

Crisp French Fries

Macaroni & Cheese

Creamy Potato Purée

Buttered Carrots

Steamed Jasmine Rice

Seasonal Grilled Vegetables

House Made Desserts

(Select Three)

Rice Krispies Treats

Assorted Miniature Cookies

Apple Pie Tartlets

Smores Tartlets

Chocolate Bouchons

Oreo Parfaits

Cheesecake Bites

Mixed Berry Coupes

Grilled Cheese Sandwiches
Cheesy Quesadillas with Grilled Steak or Sliced Chicken

Assorted French Macarons
Red Velvet Bundt Cakes

\$45.00+ Per Child - 13 Years & Under
\$65.00+ Per Adult

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Beverages & Libations

Minimum of 20 guests required for any function

One Bartender for every 50 guests at the fee of \$150.00+ is required for any beverage package

Fisher Island Premium Open Bar

Spirits

Ketel One
Bombay Sapphire
Johnnie Walker Black
Jack Daniels
Maker's Mark
SelvaRey White
Corazon Blanco

Imported & Domestic Beers

Bud, Bud Light, Coors Light
Heineken, Corona, Amstel Light
Becks, Becks Non- Alcoholic

House Wines

Cambria Estate Winery Chardonnay

Fisher Island Super Premium Open Bar

Spirits

Grey Goose
Tanqueray Gin
Macallan 12
Knob Creek
SelvaRey White
Zacapa 23
Don Julio Blanco
Don Julio Reposado

Imported & Domestic Beers

Bud, Bud Light, Coors Light,
Heineken, Corona, Amstel Light
Becks, Becks Non- Alcoholic

House Wines

RouteStock Sauvignon Blanc
The Pinot Project Pinot Noir
Penfolds Max's Cabernet Sauvignon
Peyrassol La Croix Rosé

Bisol "Jeio" Prosecco Superiore Brut

Non-Alcoholic Beverages

Coca Cola Brand Soft Drinks
San Pellegrino and Aqua Panna Bottled Waters
Assortment of Juices

1 Hour Open Bar	\$48.00+ per person
2 Hours of Open Bar	\$78.00+ per person
3 Hours of Open Bar	\$108.00+ per person
4 Hours of Open Bar	\$119.00+ per person
5 Hours of Open Bar	\$130.00+ per person

Each hour is \$30.00+ per person/per hour, for additional hours added on consumption outside of a pre-arranged Premium Open Bar Package, alongside an overtime fee of \$750.00+ per hour. A minimum of 20 guests is required to extend any bar service and event.

Wine & Beer Bar

Cambria Estate Winery Chardonnay
RouteStock Sauvignon Blanc
The Pinot Project Pinot Noir
Penfolds Max's Cabernet Sauvignon
Peyrassol La Croix Rosé

Bisol "Jeio" Prosecco Superiore Brut

Non-Alcoholic Beverages

Coca Cola Brand Soft Drinks
San Pellegrino and Aqua Panna Bottled Waters
Assortment of Juices

1 Hour Open Bar	\$63.00+ per person
2 Hours of Open Bar	\$93.00+ per person
3 Hours of Open Bar	\$117.00+ per person
4 Hours of Open Bar	\$128.00+ per person
5 Hours of Open Bar	\$159.00+ per person

Each hour is \$34.00+ per person/per hour, for additional hours added on consumption outside of a pre-arranged Super Premium Open Bar Package, alongside an overtime fee of \$750.00+ per hour. A minimum of 20 guests is required to extend any bar service and event.

On Consumption Beverages

House Wines

Cambria Estate Winery Chardonnay
RouteStock Sauvignon Blanc
The Pinot Project Pinot Noir
Penfolds Max's Cabernet Sauvignon
Peyrassol La Croix Rosé

Bisot "Jeio" Prosecco Superiore Brut

Imported & Domestic Beers

Bud, Bud Light, Coors Light
Heineken, Corona, Amstel Light
Becks, Becks Non- Alcoholic

Non-Alcoholic Beverages

Coca Cola Brand Soft Drinks
San Pellegrino and Aqua Panna Bottled Waters
Assortment of Juices

1 Hour Open Bar	\$30.00+ per person
2 Hours of Open Bar	\$49.00+ per person
3 Hours of Open Bar	\$68.00+ per person
4 Hours of Open Bar	\$87.00+ per person
5 Hours of Open Bar	\$124.00+ per person

Each hour is \$20.00+ per person/per hour, for additional hours added on consumption outside of a pre-arranged wine and beer package, alongside an overtime fee of \$750.00+ per hour. A minimum of 20

Available for Events of 30 guests or Less

Premium Tier Cocktails

Crafted with your choice of mixers & assorted garnishes featuring

Ketel One, Bombay Sapphire, Johnnie Walker Black, Jack Daniels, Maker's Mark, SelvaRey Blanco, Corazon Blanco

\$18.00+ Each One

Super Premium Tier Cocktails

Grey Goose, Tanqueray, Macallan 12, Knob Creek, Zacapa 23, Don Julio Reposado

\$20.00+ Each One

Ultra Premium Tier Cocktails

Don Julio 1942, Clase Azul, Chivas 18, Hibiki Harmony and select others

\$35.00+ Each One

House Wine

Sterling Chardonnay, Sterling Sauvignon Blanc,

guests is required to extend any bar service and event.

Add Mimosas, Bellinis and Bloody Marys
\$5.00+ per person/per hour

Non-Alcoholic Beverages

Assorted Cans of Coca Cola® Branded Products

\$4.50+ Each One

San Pellegrino® Sparkling Water 1Ltr

\$7.00+ Each One

Acqua Panna® Mineral Water 1Ltr

\$7.00+ Each One

Coffee and Tea Service

Freshly Brewed Julius Meinl Regular

& Decaffeinated Coffee

Palais des Thés Herbal Teas

Half and Half, Regular Milk, Almond Milk Assortment of

Sugars, Honey & Lemon Wedges

\$69.00+ Per Each Gallon

Sterling Pinot Noir, Sterling Cabernet Sauvignon,
Whispering Angel Rosé, Bisol "Jeio" Prosecco Superiore
Brut

\$10.00+ Each Glass

\$36.00+ Per Bottle

Signature Libations

Smoked Passionfruit Spicy Margarita

Tequila Blanco, Mezcal, Fresh Lime Juice, Muddled
Jalapeños, Passionfruit Purée

Blackberry Brumble

Vodka, Fresh Lime Juice, Simple Syrup, Fresh Black
Berries, Touch of Soda

All for Nothing

Gin, Fresh Lemon Juice, Aperol, St Germain, Edible
Flowers

Day Dreaming

Vodka, Fresh Cucumber Juice, Fresh Lime Juice, Mint and

Coffee Service

Freshly Brewed Julius Meinl Regular
& Decaffeinated Coffee

Half and Half, Regular Milk, Almond Milk Assortment of
Sugars

\$48.00+ Per Each Gallon

Basil

\$22.00+ Each One

Tea Service

Palais des Thés Herbal Teas

Half and Half, Regular Milk, Almond Milk Assortment of
Sugars, Honey & Lemon Wedges

\$36.00+ Per Each Gallon

One Bartender for every 50 guests at the fee of \$150.00+ is required for any beverage package. Menu pricing subject to change.

+ All Fisher Island Menu Prices are Subject to 22% Service Charge & 9% Applicable Sales Tax

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