

SOUTHWESTNY

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Beverage Service

Premium Open Bar Package

Selections of our Premium Liquors,
Margaritas, Import & Domestic Beers
& House Wines

One Hour	\$ 16.00 per person
Two Hours	\$ 32.00 per person
Three Hours	\$ 42.00 per person

Non- Premium Open Bar Package

Selections of our Well Liquors,
House Margaritas, Import & Domestic Beers
& House Wines

One Hour	\$ 13.00 per person
Two Hours	\$ 26.00 per person
Three Hours	\$ 32.00 per person

Beer & Wine Open Bar Package

Import & Domestic Beers
& House Wines

One Hour	\$ 10.00 per person
Two Hours	\$ 20.00 per person
Three Hours	\$ 28.00 per person

Hors d'oeuvres

(Minimum 2 hrs)

\$ 12 per person per hour (4 Selections)
Each Additional item \$ 4 per person per hour

Cold

Scottish Smoked Salmon on Sweet Corn Pancake
New Potatoes Filled With Crème Fraiche & American Caviar
Spicy Tuna Tartar
Seared Filet Mignon on Crostini with Horseradish Mousse
Chilled Gulf Shrimp Cocktail (\$ 2 per person per hour supp charge)
Jumbo Lump Crab Salad on Endive Leaf
Asparagus Wrapped In Prosciutto
Seared Day Boat Scallop "Nacho" With Avocado Salsa
Lobster & Avocado Salad in Tortilla Cup
Bruschetta
Blue Point Oysters on the Half Shell, Apple Cider Mignonette
Brown Sugar Roast Pork Loin with Mango Chutney
Fresh Mozzarella & Roasted Pepper Brochettes
Tomato & Mozzarella on Focaccia with Basil Oil
Smoked Salmon wrapped in Nori with Wasabi Cream Cheese

Warm

Brie & Pecan Tartlets
Maryland Style Crab Cake, Smoked Onion Remoulade
Peppered Angus Beef with Stilton Crust
Mini Nicoise-Goat Cheese Pizzas
Mexican Salsa Empanadas, Cilantro Crema
Sugar Cane Skewered Sea Scallop, Dark Rum Glaze
Tempura Asparagus, Siracha Mayonnaise
Mini Kobe Sliders (supp \$3.00)
Lobster in Toasted Coconut Cup
Chicken Skewers with Indonesian Peanut Sauce
Grilled Honey Glazed Shrimp
Five-Spice Quail "Bricks"
Vegetarian Egg Rolls with Sweet & Sour Sauce
Truffled Wild Mushroom Risotto
Franks in a Blanket with Spicy Brown Mustard
Sesame Crusted Chicken Fingers
Crab & Filo Cigars
Roasted Baby Lamb Chops, Mint Jelly
Baked Oyster Rockefeller
Curried Lamb Satays
Chipotle Meatballs with Sage Cream Sauce

*Tax and Service Charge not included

Party Platters

Set on tables with B & B plates and cocktail napkins

Cheese Platter:

An Array of Select Imported and Domestic Cheeses accompanied by Grapes and Table Water Crackers

\$ 50.00 Small (Serves 8-10 Guests)
\$ 100.00 Large (Serves 25-40 Guests)

Vegetables Crudités Platter:

A Veritable Mountain of Your Favorite Fresh Vegetables, accompanied by Our Home Made Dips

\$ 45.00 Small (Serves 8-10 Guests)
\$ 90.00 Large (Serves 25-40 Guests)

SWNY Vegetarian Platter:

Fire Roasted Red Pepper Hummus, & Jalapeno Black Bean Puree served with Cucumbers ,Carrots, Bell Peppers ,Navaho Flat Bread and Tostadas
\$ 65.00 (Serves 12-15 Guests)

Fresh Fruit Platter:

Freshly Sliced, Ripe, Seasonal Fruits & Berries

\$ 35.00 Small (Serves 8-10 Guests)
\$ 75.00 Large (Serves 25-40 Guests)

Shrimp Cocktail Platter:

Jumbo Shrimp accompanied by Lemons & Horseradish Spiked Cocktail Sauce

\$ 75.00 Small (45 -50 Shrimp)
\$ 150.00 Large (95-100 Shrimp)

SWNY Fiesta Platter:

Tri-Color Tortilla Chips, served with Guacamole, Salsa and Black Bean Dip
\$ 50.00 (Serves 15-20 Guests)

Quesadillas Platter:

A Combination of Santa Fe Grilled Chicken with Onion, & Mexican Cheese. House Made Chorizo With Cheddar & Monterey Jack Cheese, Grilled Vegetable & Goat Cheese Quesadillas. Accompanied By Pico De Gallo, Guacamole and Crema Mexicana
\$ 80.00 (Serves 10-12 Guests)

Grilled Skewer Platter:

Fajita Marinated Chicken, Beef and Pork Skewers

\$ 75.00 Small (Serves 8- 10 Guests)
\$ 125.00 Large (Serves 12-15 Guests)

Salad Platters

Serves 10-12 guests

SWNY Caesar Salad

Hand Torn Romaine With Cumin Dusted Croutons & Grated Asiago Cheese Accompanied By Our Own Southwest Caesar Dressing.

With Grilled Chicken \$ 85.00
With Grilled Steak \$95 .00

Southwest NY "SWNY" Chef Salad

Our Take On A Classic. We Start With Mixed Lettuces And Top Them With Smoked Turkey Breast, Virginia Ham, Diced Swiss & Pepper Jack Cheeses, Hard Boiled Egg, Tomatoes, Cucumbers, Ripe Olives And Serve It With Cowboy Ranch Dressing.

\$65.00

SWNY Cobb Salad

Key Lime Grilled Chicken, Cooked Egg, Grape Tomatoes, Chopped Smokehouse Bacon, Avocado, Crumbled

\$ 85.00

Sandwich Platters

Served with Garlic Pickles and Cole Slaw
Select 5

\$ 80.00 Small (Serves 10 Guests)

\$ 115.00 Large (Serves 15 Guests)

SWNY Steak Wrap

Grilled Steak, Mexican Cheese, Black Beans, Cilantro, Red Onion,
Avocado & Plum Tomatoes in a Jalapeno Wrap

Grilled Achiote Marinated Chicken Breast

On Focaccia With Ancho Chile Mayo

Smoked Turkey Breast

With Fontina & Red Bell Pepper Aioli On Seven Grain Bread

Chicken Caesar Wrap

Caesar Flavored Wrap Filled With Crisp Romaine,
Caesar Dressing & Grilled Chicken Breast

Baked Ham & Swiss On Wheat

Vegetarian Wrap

Filled With Avocado, Spinach, Grilled Corn, Carrots, Pico De Gallo,
Red Onion, Fire Roasted Peppers, Diakon Sprouts, Cotija Cheese &
Black Bean Spread

Tuna Salad Wrap

Whole Wheat Wrap With Tuna Salad, Lettuce & Tomato

Buffet Menus

\$ 39.50 per person – 30 guests minimum

Includes Bread, Chipotle Mashed Potatoes,
Chef's Seasonal Vegetable Selection
Coffee, Tea & Soft Drinks

Mulberry Street

Caesar Salad with Shredded Parmesan Cheese

Penne Ala Vodka

Chicken Franchise

Tilapia Piccata

Marinated Flank Steak, Red Bell Pepper Puree

Tiramisu

Wall Street

California Mesclun Salad with Sweet Balsamic Vinaigrette

Gemelli with Pesto

Roasted Amish Chicken, Pan Gravy

Mustard Rubbed Salmon, Soft Corn Pudding

London Broil, Brown Mushroom Gravy

New York Style Cheese Cake

Park Avenue

Baby Spinach with Raspberry Vinaigrette and Fried Shallots

Cheese Tortellini with Alfredo Sauce

Pecan Breaded Chicken, Honey-Lemon Butter

Poached Grouper with Plum Tomatoes, Basil & Chardonnay

Molasses Soaked Beef Medallions, Caramelized Vidalia Onions

Double Chocolate Cake

Houston Street

California Mesclun Salad with Peach-Habanero Vinaigrette

Penne with Rustic Tomato Sauce

Rum Painted Mahi Mahi, Pineapple-Red Onion Relish

Tortilla Crusted Chicken, Ancho Chile Cream

Brown Sugar Rubbed Pork Loin, Mango Chutney

Key Lime Pie

Raw Bar

(Minimum 20 guests - 2 hrs minimum)

\$ 15 per person per hour

East & West Coast Oysters

Littleneck Clams

NZ Greenlip Mussels

Chilled Gulf Shrimp

Tuscan Table

(Minimum 20 guests - 2 hrs minimum)

\$ 10 per person per hour

Marinated Artichokes

Grilled Marinated Vegetables To Include:

Portabello Mushrooms, Zucchini, Yellow Squash, Eggplant,

Red Peppers, Yellow Peppers, Onions

Tri Color Salad

Bocconcini Salad

Prosciutto

De Parma

Genoa Salami, Soppressata

Shaved Parmesan, Fontina, and Taleggio

Marinated Olives

Herb Infused Olive Oil

Focaccia, Chiabatta

Fajita Station

(Minimum 20 guests & 2 hrs minimum)

\$ 10 per person per hour

Tri Color Tortilla Chips

Pico De Gallo, Sour Cream, Guacamole

Marinated Steak & Chicken Fajitas

Melted Peppers & Onions

Warm Flour Tortillas

Refried Black Beans

Spanish Rice

Mexican Cheeses

Shredded Lettuce, Diced Tomato, Sliced Jalapenos

Tortilla Station

(Minimum 20 guests & 2 hrs minimum)

\$ 7 per person per hour

Tri Color Tortilla Chips

Salsa, Pico De Gallo, Guacamole