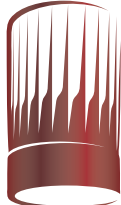




DAVID  BURKE

**Private Event Dining Menus**

# AMUSE

Marinated salmon w/ lemon mascarpone in crepes  
Mini tomato filled w/ herb mascarpone  
Brochette of octopus, mango, radish, parsley,  
lemon vinaigrette  
Tuna Tartar, coconut mousse  
Shiso leaf filled w/ lobster salad  
Red pepper mousse. Sesame tuile  
Potato bacon cake, onion rings, crème fraîche  
Turbot Gougonette w/ preserved lemon  
Sweet Potato cups, mushroom salad  
Serrano ham cups, diced melon, sherry sorbet  
Ratatouille terrine, shrimp ceviche  
Tomato mousse, tarragon tuile  
Toast cups, parsley mousse, clams  
Proscuitto tuile, cauliflower mousse  
Smoked trout mousse, Bay Scallops, trout caviar  
Chicken tangine in filo pastry  
Foie gras mousse w/ sweet and sour onions  
Mushroom spring roll  
Salmon tartar with asparagus mousse  
Carrot cumin panna cotta, pumpkin seeds tuile  
Parmesan panna cotta, aged balsamic, parmesan tuile  
Mushroom panna cotta, mushroom gelee, fennel tuile  
Goats cheese mousse, shaved radish,  
lemon-anchovy vinaigrette  
Tomato terrine, basil oil, lacy toast

Parmesan-Olive sablé w/ tomato mousse  
Mushroom empanada w/ truffle mayonaise  
Lobster salad w/ lobster gelée and caviar  
Brandade croquette w/ curry oil  
Salmon tartar w/ avocado sorbet  
Crab spring Rolls  
Potato bacon Gruyere tart  
Sqaub legs tagine w/ Dried Fruit  
Langoustine Royale w/ Langoustine Foam  
Tuna Tartar in Brussel Sprout Cup  
Goat's Cheese Sablé w/ Goat's Cheese Mousse  
Peekytoe Crab Cakes  
Duck Proscuitto w/ Red Onion Mustard  
Parmesan Cups w/ Ratatouille  
Cèpe Tempura  
Fingerling and Truffle in Brique Pastry  
Cherry Proscuitto Tartlette  
Seared Tuna on fried bread, eggplant chutney  
Chanterelle and summer Truffle Tartlette  
Asparagus and proscuitto fried on brochette  
Lobster and chanterelle salad  
Shrimp escabeche on brochette  
Salmon tartar, shiso, kaipen tart shell

# COLD & HOT HORS D'OEUVRES

## Cold Hors D'oeuvres

Angry Deviled Quail Egg Prosciutto, Pineapple  
Vietnamese Fresh Salad Roll Cilantro,  
Spicy Chili Dipping Sauce  
California Roll Wasabi Mayonnaise, Soy Sauce  
Watermelon Pizza, Jalapeno-Feta  
Tempura Tuna Lollipops Pickled Ginger  
Bocconcini, Grape Tomato & Basil Leaf Skewer  
Balsamic Syrup  
Mini Toast Point Smoked Salmon & Caviar  
Pastrami Salmon On Potato Chip Nachos Style  
Cocktail Style Jumbo Shrimp  
Fresh Maine Lobster Roll Tomato, Herb Mayo,  
Potato Roll  
Yellowfin Tuna Tartare Savory Cone, Wasabi Mayo  
Prosciutto, Fig & Shaved Parmesan Bundle  
Steak Tartare Taco Guacamole, Pico De Gallo  
Oysters On Half Shell Cucumber, Chili-Lime  
Foie Gras Lollipop – Port Wine Jelly, Gold Leaf  
Crabmeat Ceviche Spoons

## Hot Hors D'oeuvres

Pan Seared Vegetable Potsticker Ginger Soy Sauce  
Crispy Fresh Mozzarella Pizzette  
Mushroom Arancini Fontina, Black Truffle Aioli  
Thai Chicken Satay Coconut Peanut Sauce  
Bbq Chicken & Jack Cheese Dumplings  
Traditional Franks In A Blanket Spicy Mustard  
Hipster Franks In A Blanket Garlic, Chili, Basil  
Falafel Preserved Lemon Tahini  
Mini Crab Cake Old Bay, Tomato Jam  
Bacon Wrapped Scallop Maple Pear Chutney  
Prime Beef Dry Aged Sliders Cheddar, Potato Bun  
Smoked Chicken Quesadilla Avocado, Spicy Mayo  
Coconut Fried Shrimp Mango Chutney  
Angry Lobster Dumplings, Candied Lemon  
Candied Maple Pepper Clothesline Bacon  
Kobe Beef Lollipops On Hot Salt Bricks (Market Price)  
Grilled Lamb Chop Lollipops, Mint & Date Chutney

# STATIONS & DISPLAYS

## **Mediterranean Sampler**

Hummus, Baba Ganoush, Tabbouleh, Toasted Couscous Salad Balsamic Marinated Tomatoes, Bocconcini & Basil, Marinated Artichoke Hearts, Stuffed Grape Leaves, Marinated Mushrooms, Fattoush Salad, Olives Domestic & Imported Artisanal Cheese, Grilled Zucchini Clothesline, Za'atar & Lemon Artichoke Hearts Stuffed With Goat Cheese, Piquante Pepper, Black Olive Vinaigrette, Assorted Breads/Baguettes, Bread Sticks

## **Tuscan Table**

Selection Of Cured Meats, Domestic & Imported Artisanal Cheeses Grilled, Marinated Vegetables, Olives & Ricotta Salata, Sun Dried Tomatoes & Artichoke Hearts, Marinated Mushrooms, Crispy Pita Chips, Bread Sticks, Bruschetta, Artisanal Breads

## **Pasta Station**

*Selection of Two Pastas & Two Sauces*

*Pasta:* Cheese Tortellini, Rigatoni, Orecchiette, Penne, Gnocchi Squid Ink Rigatoni, Lobster & Lemon Ravioli, Spicy Chicken & Jack Cheese Tortellini, Fresh Calamari "Noodles"

*Sauces:* Alfredo, Smoked Tomato Ala Vodka, Basil Parmesan Pesto Cream, Crushed Tomato Marinara, Spicy Tomato Sauce

*Accompaniments:* Shaved Parmesan, Crushed Red Pepper, Toasted Garlic Bread, Selection of Mushrooms, Green Peas, Zucchini, Peppers, Broccoli or Spinach

## **Gourmet Mac n Cheese Station**

*Selection of Two Pastas*

Cavatappi Pasta with Aged Vermont Cheddar Sauce Quack & Cheese (Duck Skin Cracklings, Wild Mushroom & Vegetable)

Mac n Cheese Garnished With Grated Parmesan, Crisp Bacon, Toasted Garlic Breadcrumbs

Add Lobster – Supplement per person

## **Crudité Assortment**

Selection of Local & Organic Vegetables, Dipping Sauces, Cumin Carrots, Chilled Broccoli Branches, Citrus Guacamole, Watermelon Pizza, Jalapeno-Feta, Blistered Shishito Peppers, Miso Vinaigrette, Red Salt Endive Leaves Stuffed With Hummus

## **Sushi Bar**

Sushi & Sashimi Display of Japanese Fish Specialties, Live Sushi Station

## **Iced Raw Bar**

Shrimp, Alaskan Snow Crab Claws, Lobster, Clams, Oysters, Sea Urchin on Half Shell (Market Availability) Beautifully Displayed on a Bed of Crushed Ice, Garnished With Seaweed Salad, Cocktail Sauce, Mignonette, Hot Sauce, Saffron Aioli, Horseradish, Lemon Wedges

## **Chef's Ice Carving Masterpieces**

We suggest a Special Ice Sculpture to enhance your Special Occasion - Priced by Selection

## **Dim Sum Station**

*Selection of Three*

Lemongrass Chicken Dumplings

Roast Pork Dim Sum

BBQ Chicken & Jack Cheese Dumplings

Shrimp Shumai

Vegetarian Spring Rolls

Kung Pao

Chicken Feet

Sesame Steamed Scallops with Xo Sauce

Served in Bamboo Steamer Baskets, Ginger Sesame Sauce, Spiced Plum Sauce, Spicy Garlic Sauce

Add Lobster Dumplings – Supplement per person

## **Beijing Style Duck Station**

Whole Peking-Style Duck with Crackling Skin, Moo Shu Pancakes, Green Onions, Cucumber, Lap Cheong Fried Rice Hoisin, Plum, Sweet & Sour Dipping Sauces

## **Asian Stir-Fry Station**

*Selection of One Protein, One Sauce, One Starch*

Stir Fry Marinated Beef, Chicken, Shrimp or Mushroom Tofu, Black Bean Garlic Oyster or Sesame Stir Fry Shanghai Noodles, Fried Rice, Steamed Rice, or Lap Cheong Fried Rice

Fried Wontons

Chinese Takeout Boxes, Chopsticks, Bamboo Plates

# STATIONS & DISPLAYS continued

## **Italian Risotto Station**

*Selection of Two*

Cracked Tellicherry Pepper and Parmigiano Reggiano  
Asparagus, Cherry Tomato, Parmesan Risotto  
Roasted Mushrooms, Sweet Peas & Truffle Butter  
Add Lobster, Saffron & Sweet Corn -  
Supplement per person

## **Meatball Station**

*Selection of Two*

Buffalo Chicken Meatballs with  
Spiced Fries, Blue Cheese Dressing  
Kobe Beef & Scallion Meatballs with  
Soba Noodles, Ponzu Sauce  
Spiced Lamb Meatballs with  
Tomato Couscous, Apricot Chutney  
Veal & Asiago Meatballs with  
Parmesan Risotto, Tomato Ragout  
Swedish Meatballs with  
Creamy Potato, Lingonberry Jam  
Grandma's Italian Meatballs with  
Rigatoni, Pomodoro Sauce  
Served With Bread Sticks, Toasted Garlic Bread

## **Clothesline Bacon Station**

Extra Thick Cut Candied Bacon  
Black Pepper Maple Glaze  
Served With Pickled Vegetables

## **New York Deli Station**

*Selection of Two Carved Items*

Sliced Corned Beef  
Pastrami  
Hickory Smoked Turkey  
Spinach Knish, Potato Pancakes, Stuffed Cabbage,  
Apple Sauce, Coleslaw, Garlic Dill Pickles, Chopped  
Liver, Rye, Pumpernickel Bread, Swiss Cheese, Deli  
Mustards, Russian Dressing

## **Poutine Station**

*Selection of Two, Chef Required*

Braised Short Rib  
Pulled Barbeque Pork  
Veal And Asiago Meatballs  
Shrimp Scampi  
Veggie Hipster Poutine  
Vegetables & Tofu  
Curly Fries, Cheese Curd & Gravy, Gourmet Mustards,  
Ketchup & Aioli

## **Taco Station**

*Selection of Two*

Grilled Mahi-Mahi  
Shredded Beef  
Chicken Chili  
Tuna Tartare with Ginger Crème Fraiche  
Steak Tartare with Guacamole  
Mushroom & Black Truffle Tartare with Parmesan, Tarragon  
Soft White & Crisp Tortilla Shells  
Cumin Simmered Black Beans, Mexican Rice, Shredded  
Lettuce, Queso Fresco Cheese, Pico De Gallo, Sour  
Cream, Guacamole, Chipotle Salsa

## **Slider Station**

*Selection of Three*

Dry Aged Beef Burger  
Crisp Chicken  
Portobello Mushroom  
Meatball  
Shrimp  
BBQ Pulled Pork  
All Served on a Potato Bun, House Made Chips,  
Remoulade Sauce, Ketchup, Sautéed Mushrooms,  
Onions, Sliced American & Cheddar Cheese



# ENHANCED STATIONS

## Cured & Smoked Fish Carving Station

Hand-Carved Smokehouse Salmon (72 Hour-Cured)  
Aquavit Gravlax  
Pastrami Cured Salmon  
Smoked Trout  
Hard Cooked Eggs, Chives, Red Onions, Capers, Select Mustards, Pumpernickel, Rye & Mini Bagel Chips

## Caviar Station

Traditional Garnishes, Blini, Potato Pancakes, Toast Points

Grinnell Caviar from Southern Rivers and Streams  
Black-Aubergine Color with Lemony And Citrus Flavor

American Paddlefish Caviar  
Very Little Salt, Firm Light To Dark Grey Pearls, Versatile with Sweet Mild Finish

American Sturgeon Caviar  
Rich Dark Pearls, Sweet and Mild Finish

American Osetra  
Deeply Hued Grey & Gold Large Pearls, Nutty and Silky With Gentle Finish, Low In Salt

## Carving Stations

**Marinated Sirloin Steak**  
Our Own B1 Steak Sauce or Chimichurri Sauce

**Sea Salt & Peppercorn Crusted Bone-In Prime Rib of Beef**  
Creamed Horseradish

**Herb Roasted Filet Mignon**  
Creamed Horseradish, Béarnaise Sauce

**Long Bone Cowboy Steak** with B1 Steak Sauce  
**DB SIGNATURE**

**Dry Aged "Salt Brick" Roasted Prime Strip Loin**  
**DB SIGNATURE**

**Smoked Beef Brisket** with Sweet & Smoky BBQ Sauce

**Oven Roasted Turkey** with Sourdough & Herb Stuffing, Cranberry Relish, Tarragon Aioli

**Hand Carved Mangalitsa Ham**  
Marcona Almonds, Piquillo Pepper Aioli

**Crackling Pork Shanks** with Firecracker Applesauce  
1996 USA Today Dish Of The Year **DB SIGNATURE**

**"Everything" Spiced Sushi Style Tuna Loin**

**Slow Roasted Pastrami Salmon**  
Mustard Sauce, Rye Croutons

**Cedar Planked Salmon**  
Herb Marinade, Sauce Gribiche

**Leg of Lamb** with Dijon Mustard & Herb Crust

**Rack of Colorado Lamb**

*Selection of Two Accompaniments:* Crispy Shoestring Potatoes, Creamed Spinach, Sautéed Mushrooms, Green Beans & Carrots, Roasted Long Island Marble Tomatoes, Onion Rings, Hipster Fries (Shishito Peppers, Bacon, Parmesan, Chili Oil), Sourdough Rolls & Cheddar Biscuits

# DESSERT

## Passed Desserts

Ice Cream Or Sorbet Filled Cones  
Ice Cream Sandwiches  
Bags Of Candied Popcorn  
Mini Ice Cream Floats  
Deep Fried Oreos  
Milk Shakes Or Smoothies  
Cheesecake Lollipops  
Mini Crème Brulee  
Mini Bags Of Zeppole  
Cinnamon Sugar Mini Donuts

## Late Night Comfort

All Items Passed by the Dozen  
  
Mini Hot Dogs  
Sliders  
French Fry Cones  
Pizza  
Mini Pot Pie  
Mac n Cheese  
Mini Egg Muffin  
Grilled Cheese  
Lobster Roll  
Mini Taco

## Stations Desserts

### Banana Foster Station

Ripe Bananas, Brown Sugar & Butter Flambéed Spiced Rum, Vanilla Ice Cream

### Cold Stone Station

Selection of House Made Ice Creams  
Crushed Candy Bars, Cookie Crumbs, Toasted Coconut, Honey Roasted Nuts, Dried Fruits, Brownies, Cookie Dough, Almond Tuile Cups, Waffle or Sugar Cones

### Build Your Own Ice Cream Sundae

Selection of House Made Ice Creams  
Sprinkles, Mini M&M's, Maraschino Cherries, Slivered Almonds, Toasted Coconut, Marshmallow Sauce, Chocolate Sauce, Butterscotch Sauce, Freshly Whipped Cream, Strawberries

### Carnival Station

Apple Fritters, Cotton Candy, Funnel Cakes, Kettle Corn, Candy & Caramel Apple Lollipops

### Crepe Station

Fresh Crepes Made to Order  
Nutella, Whipped Cream, Chocolate Sauce, Mixed Berries, Caramelized Apples & Bananas

### Chocolate "Fondue"

Selection of Dark, Milk or White Chocolate  
Served With Pretzels, Marshmallows, Cookies, Banana, Pineapple, Graham Crackers, Rice Crispy Treats, Fresh Strawberries

### Viennese Table

An Assortment of Cookies, French & Italian Pastries, Tarts, Cheesecake, Petit Fours, Chocolate Dipped Strawberries

### Candy Station

A Variety of Candy Presented In Beautiful Glass Bowls to Compliment Your Event Theme

# PLATED DINNER MENUS

## 3 Courses

Appetizer  
Main Course  
Dessert  
Coffee, Tea

Poultry, Vegetarian, Fish and Beef options

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## 4 Courses

Appetizer  
Pasta or Salad  
Main Course, 2 Side Dishes  
Dessert  
Coffee, Tea

Poultry, Vegetarian, Fish and Beef options

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Tableside Choice Available for up to 50 Guests – Additional per person

Bespoke Menu By Chef David Burke

Price Based On Selections | Custom Made To Your Taste And Guest Experience

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## Desserts

Gianduja Caramel Torte  
Hazelnut Dacquoise, Gianduja Mousse, Caramel Crème Brûlée  
Apple Frangipane Galette  
Walnut Crunch, Cranberry Sauce, Cinnamon Gelato  
Meyer Lemon Tart  
Marinated Blueberries, Brown Sugar Crumble, Toasted Meringue  
White Chocolate Mousse Bar  
Passion Fruit Curd, Dulce De Leche, Citrus Salad  
Dark Chocolate Mousse Dome  
Valrhona Chocolate Glaze, Marinated Raspberries, Vanilla Gelato  
OR  
Personalized Dessert Trios – Supplement per person  
Chocolate Ganache Cake ~ Mini Crème Brulee ~ Raspberry Sorbet  
Chocolate Caramel Tart ~ Key Lime Meringue Tart ~ Blueberry Clafoutis Tart  
Passion Fruit Meringue Tart ~ Strawberry Shortcake ~ Tropical Fruit Mousse Cake  
Banana Foster Parfait ~ Lemon Raspberry Cake ~ Vanilla Panna Cotta with Fresh Berries

## Celebration Cake

A Custom Decorated Cake Baked Fresh In-House with Your Choice of Filling and Icing  
Ornate Decoration May Incur Supplemental Charges  
*Please Speak with Your Event Specialist for Details*



# BEVERAGE SERVICE

## Bar Selections

Charges Upon Consumption

### Wine

Sommelier Selection Of Chardonnay, Sauvignon Blanc, Pinot Grigio,  
Pinot Noir, Cabernet Sauvignon, Merlot

### Liquor

Tito's Vodka, Tanqueray Gin, Bacardi White Rum, Maker's Mark Bourbon,  
Dewar's White Label Scotch, Whiskey, Cuervo Gold Tequila

### Beer

Domestic & Imported Selections Include Budweiser, Bud Light,  
Yuengling, Heineken, Corona

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Still & Sparkling Mineral Water ~ Juice ~ Sodas & Soft Drinks

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## Prime Selections

Charges Upon Consumption

### Wine

Sommelier Selection

### Liquor

Grey Goose Vodka, Bombay Sapphire Gin, Appleton Gold Rum, Bulleit Bourbon,  
Johnnie Walker Black Scotch, Crown Royal Whiskey, Patron Silver Tequila

### Beer

Domestic & Imported Selections Include Budweiser, Bud Light,  
Yuengling, Heineken, Corona

• • •

Still & Sparkling Mineral Water ~ Juice ~ Sodas & Soft Drinks

# OPEN BAR SELECTIONS

Per Person Pricing

## Bar Selections

### Wine

Sommelier Selection Of Chardonnay, Sauvignon Blanc, Pinot Grigio,  
Pinot Noir, Cabernet Sauvignon, Merlot

### Liquor

Tito's Vodka, Tanqueray Gin, Bacardi White Rum, Maker's Mark Bourbon,  
Dewar's White Label Scotch, Whiskey, Cuervo Gold Tequila

### Beer

Domestic & Imported Selections Include Budweiser, Bud Light,  
Yuengling, Heineken, Corona

Still & Sparkling Mineral Water ~ Juice ~ Sodas & Soft Drinks

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## Prime Selections

### Wine

Sommelier Selection

### Liquor

Grey Goose Vodka, Bombay Sapphire Gin, Appleton Gold Rum, Bulleit Bourbon,  
Johnnie Walker Black Scotch, Crown Royal Whiskey, Patron Silver Tequila

### Beer

Domestic & Imported Selections Include Budweiser, Bud Light,  
Yuengling, Heineken, Corona

Still & Sparkling Mineral Water ~ Juice ~ Sodas & Soft Drinks

# MEETING PLANNER BREAKS

## Morning Breaks

One Hour of Service Choice of One Theme Break From Below

### Rise & Shine

House Made Granola with Greek Yogurts  
Seasonal Mini Fruit Tarts  
Fresh Juices (Green, Orange, Grapefruit), Natural Flavored Bottled Waters  
Assorted Nuts, Dried and Fresh Whole Fruits  
Chocolate Covered Cheerios  
Assorted Energy Bars

### Italian Caffè

Assorted Italian Biscotti  
Classic Coffee Cake  
Espresso Waffle Bites  
Assorted Coretti (Italian Croissants) with Jams & Butter  
Freshly Brewed Coffee, Assorted Tea Selections

### New York Deli

Assorted Bagels with Cream Cheese, Butter & Jams  
Assorted Breakfast Muffins ~ Corn, Blueberry, Banana Walnut  
Mini Pop Tarts, Oatmeal Maple Blueberry Tartlets  
Freshly Brewed Coffee, Assorted Tea Selections

## Afternoon Breaks

One Hour of Service Choice of One Theme Break From Below

### Crunch Time

Bavarian Pretzel with Mustard Dip  
Truffle Potato Chips & Housemade Kettle Chips with Maui Sweet Onion Dip  
Popcorn  
Pita Chips with Hummus  
Tortilla Chips with Guacamole and Salsa  
Bottled Water, Soft Drinks

### Sweet Treats

Freshly Baked Cookies & Brownies  
Assorted Cupcakes, Macarons and Blondie Bites  
Cheesecake Lollipops, Chocolate Meringue Cigarettes  
Freshly Brewed Coffee, Assorted Tea Selections

### Healthy

Vegetable Crudite with Assorted Dips  
Pickled Carrots  
Gourmet Mixed Nuts, Dried Fruits  
Sliced Fruit & Berries  
Assorted Bottled Juices, Iced Teas



DAVID  BURKE

To create your perfect event menu,  
please contact Paula at (516) 635-6298 or [Paula@davidburke.com](mailto:Paula@davidburke.com).