

eventi  
A KIMPTON HOTEL



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All food and beverage charges shall be subject to applicable taxes at the current rate of 8.875%, an administrative fee of 9% and gratuity at 15%, which shall be automatically added. Please note that the administrative fee does not represent a tip or gratuity for wait staff employees, bartenders, or other service employees and that all or some portion of the administrative fee and gratuities may be taxable under applicable law.



## **COCKTAILS + CRAVINGS**

*Package to include the following:*

**One Hour of Four Passed Hors d'oeuvres**

**Selection of One Dinner Station**

**Two Hour Essentials Bar**

***\$120 Per person***

All food and beverage charges shall be subject to applicable taxes at the current rate of 8.875%, an administrative fee of 9% and gratuity at 15%, which shall be automatically added. Please note that the administrative fee does not represent a tip or gratuity for wait staff employees, bartenders, or other service employees and that all or some portion of the administrative fee and gratuities may be taxable under applicable law.

## **Passed Hors d' Oeuvres**

### **Warm**

*Select Two:*

Chicken and Waffle

Butternut Squash Soup with crispy Pancetta Toast

Boneless Chicken Wings, Lemongrass glaze

Mushroom and Taleggio Cheese Arancini Risotto Ball

Jumbo Lump Crab Cake, Jalapeno Aioli

Grilled Cheese, Truffle Mushroom Bisque

Grilled Short Rib Skewer, Ref Miso Marinade

### **Chilled**

*Select Two:*

Penang Curry Poached Lobster, Pickled Asian Pear, Mini Brioche

Beet, Cranberry and Goat Cheese Profiterole

Sea Bream Ceviche, Sesame Nori Tuile, Spiced Crème Fraiche, Avocado

Cheese Board Skewers with Quince Jam

Beet and Goat Cheese Profiterole

Tuna Tartare, Deviled Eggs, Avocado, Sesame Nori Tuile

## **Dinner Stations**

*Select One Dinner Station:*



### **Carving Station**

*Served with Popovers and Butter*

*Select One:*

#### **Porchetta Station**

Calvados Jus and Parsley Caper Sauce

#### **Roast Turkey**

Cranberry Ponzu Glaze

#### **Grilled Leg of Lamb**

Calabrian Chili Chimichurri

#### **Prime Rib**

Cippolini Onions, Horseradish Cream Veal Jus



### **Paella Station**

*\*Action Station*


#### **Saffron Infused Rice**

*Select One:*

Vegetarian Paella

Paella Valencia

Saffron infused Rice with Shrimp, Mussels, Calamari, Monk Fish, Chicken, Chorizo  
and Piquillo Peppers  
Supplement \$15pp





**Pasta Station**

*Served with Popovers and Butter*

*Select Two:*

**Pipe Rigate**

Veal Bolognese, Parmigiano Reggiano, Herbs

**Fusilli**

House Spicy Sausage, Brussels Sprouts, Pecorino Romano

**Orecchiette**

English Peas, Cipollini Onion, Cream Sauce

**Four Cheese Ravioli**

Fresh Pomodoro Sauce, Basil Pesto, Fresh Ricotta

**Rigatoni**

Olive Oil and Herb Vierge, Artichokes, Olives and Sun Dried Tomatoes

**Penne a la Vodka**

Basil and Vodka Sauce



**Taco Station**

*Select Two:*

Spice Crusted Skirt Steak

Cilantro and Jalapeno Marinated Mahi Mahi

Chipotle & Anchiote Chicken

Accompanied by: Shredded Iceberg Lettuce, Tomato, Jalapeno, Cheddar, Queso Fresco, Cilantro, Limes, Pico de Gallo, Hard and Soft Taco Shells, Assorted Spicy Sauces



**Sliders Station**

Kobe Sliders Station  
*BBQ Onion, Blue Cheese, Pepper Bacon*  
*LT Special Sauce, Lettuce, Tomato Onion, Cheddar Cheese, Pickles*

Fried Chicken  
*Japanese Spicy Mayo, Napa Slaw, Cilantro*



**Each Additional Dinner Station \$25pp**

**Two-Hour Deluxe Open Bar**

Kettle One, Titos Vodka, Barcardi Superior  
Captain Morgan, Buffalo Trace, Dewar's White  
Jack Daniels, Corralejo Tequilla, Bourbon, Rittenhouse Rye, Martini Dry, Sweet Vermouth  
Heineken, Amstel Light, South Hampton Double White, Fire Island Lighthouse Ale,  
Red and White Wine  
Sparkling Wine  
Mineral Waters, Sodas and Juices



## **TOASTS + TASTES**

*Package to include the following:*

**One Hour of Four Passed Hors d'oeuvres**

**Salad Station**

**Selection of Two Dinner Stations**

**Dessert Station**

**Four Hour Essentials Bar**

***\$175 Per person***

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## **Passed Hors d' Oeuvres**

### **Warm**

*Select Two:*

Chicken and Waffle

Butternut Squash Soup with crispy Pancetta Toast

Boneless Chicken Wings, Lemongrass glaze

Mushroom and Taleggio Cheese Arancini Risotto Ball

Jumbo Lump Crab Cake, Jalapeno Aioli

Grilled Cheese, Truffle Mushroom Bisque

Grilled Short Rib Skewer, Ref Miso Marinade

### **Chilled**

*Select Two:*

Penang Curry Poached Lobster, Pickled Asian Pear, Mini Brioche

Beet, Cranberry and Goat Cheese Profiterole

Sea Bream Ceviche, Sesame Nori Tuile, Spiced Crème Fraiche, Avocado

Cheese Board Skewers with Quince Jam

Beet and Goat Cheese Profiterole

Tuna Tartare, Deviled Eggs, Avocado, Sesame Nori Tuile

### **Salad Station**

*Select Two:*

#### **Pear Salad**

Banyuls Vinaigrette and Shropshire Cheese, Candy Pecans

#### **Shredded Brussel Sprout & Kale Salad**

Citrus Fruit, Walnuts, Pecorino and Lemon Dressing

#### **Winter Green Salad**

Cranberries, Pine Nuts, Kaboocha Squash

#### **Satur Farms Mesclun Greens**

Shaved Vegetables and Lemon Herb Vinaigrette

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## **Dinner Stations**

*Select two of the following dinner stations:*



### **Carving Station**

*Served with Popovers and Butter*

*Select One:*

#### **Porchetta Station**

Calvados Jus and Parsley Caper Sauce

#### **Roast Turkey**

Cranberry Ponzu Glaze

#### **Grilled Leg of Lamb**

Calabrian Chili Chimichurri

#### **Prime Rib**

Cippolini Onions, Horseradish Cream Veal Jus



### **Paella Station**

*\*Action Station*

#### **Saffron Infused Rice**

*Select One:*

Vegetarian Paella

Paella Valencia

Saffron infused Rice with Shrimp, Mussels, Calamari, Monk Fish, Chicken, Chorizo and Piquillo Peppers

Supplement \$15pp





**Pasta Station**

*Served with Popovers and Butter*

*Select Two:*

**Pipe Rigate**

Veal Bolognese, Parmigiano Reggiano, Herbs

**Fusilli**

House Spicy Sausage, Brussels Sprouts, Pecorino Romano

**Orecchiette**

English Peas, Cipollini Onion, Cream Sauce

**Four Cheese Ravioli**

Fresh Pomodoro Sauce, Basil Pesto, Fresh Ricotta

**Rigatoni**

Olive Oil and Herb Vierge, Artichokes, Olives and Sun Dried Tomatoes

**Penne a la Vodka**

Basil and Vodka Sauce



**Taco Station**

*Select Two:*

Spice Crusted Skirt Steak

Cilantro and Jalapeno Marinated Mahi Mahi

Chipotle & Anchiote Chicken

Accompanied by: Shredded Iceberg Lettuce, Tomato, Jalapeno, Cheddar, Queso Fresco, Cilantro, Limes, Pico de Gallo, Hard and Soft Taco Shells, Assorted Spicy Sauces



**Sliders Station**

Kobe Sliders Station  
*BBQ Onion, Blue Cheese, Pepper Bacon*  
*LT Special Sauce, Lettuce, Tomato Onion, Cheddar Cheese, Pickles*

Fried Chicken  
*Japanese Spicy Mayo, Napa Slaw, Cilantro*



**Each Additional Dinner Station \$25pp**

**Dessert**

*Select Two:*

Stollen Bread Pudding, Spiced Vanilla Sauce

Tiramisu

Pecan Pie, Butterscotch Sauce

Buche Noel with Chestnut Butter Cream, Armagnac Crème Anglaise

Butterscotch Soaked Carrot Cake, Cream Cheese Sauce

Double Coffee Tiramisu

Organic Coffee, Decaffeinated Coffee and Herbal Teas

**Four-Hour Deluxe Open Bar**

Kettle One, Titos Vodka, Bacardi Superior  
Captain Morgan, Buffalo Trace, Dewar's White  
Jack Daniels, Corralejo Tequilla, Bourbon, Rittenhouse Rye, Martini Dry, Sweet Vermouth  
Heineken, Amstel Light, South Hampton Double White, Fire Island Lighthouse Ale,  
Red and White Wine  
Sparkling Wine  
Mineral Waters, Sodas and Juices

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## **SIPS + SPECIALTIES**

*Package to include the following:*

**One Hour of Four Passed Hors d'oeuvres**

**Three Course Plated Dinner**

**Four Hour Essentials Bar**

***\$200 Per person***

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## Passed Hors d' Oeuvres

### Warm

*Select Two:*

Chicken and Waffle

Butternut Squash Soup with crispy Pancetta Toast

Boneless Chicken Wings, Lemongrass glaze

Mushroom and Taleggio Cheese Arancini Risotto Ball

Jumbo Lump Crab Cake, Jalapeno Aioli

Grilled Cheese, Truffle Mushroom Bisque

Grilled Short Rib Skewer, Ref Miso Marinade

### Chilled

*Select Two:*

Penang Curry Poached Lobster, Pickled Asian Pear, Mini Brioche

Beet, Cranberry and Goat Cheese Profiterole

Sea Bream Ceviche, Sesame Nori Tuile, Spiced Crème Fraiche, Avocado

Cheese Board Skewers with Quince Jam

Beet and Goat Cheese Profiterole

Tuna Tartare, Deviled Eggs, Avocado, Sesame Nori Tuile

## **Plated Dinner**

Served with rolls

### **First Course**

*Select One Soup or Appetizer:*

### **Soups**

Minestrone Soup

Wild Mushroom Soup

Lobster Bisque

### **Appetizers**

Shrimp Ravioli, Seasonal Vegetables, Basil Beurre Blanc

Lobster Fra Diavolo Pappardelle

Hamachi Crudo, Candied Orange Pickled Finger Chili, Frisee and Radish Salad  
Whole Grain and Yuzu Vinaigrette

Beet Salad with Marcona Almonds and Goat Cheese Brûlée

Seared Diver Scallop, Cauliflower Puree, Pickled Cauliflower, Fried Capers

Duck Confit with Frisée Blue Cheese and Poached Pear

Satur Farms Mesclun Greens with Shaved Vegetables and Lemon Herb Vinaigrette

LT Kale & Escarole Caesar, Rustic Pecorino Crouton

Tuna Tartar, Egg Cream, Crispy Shallots, Sliced Filone Toast

**Entrée**

*Select One:*

**Miso Black Cod**

Bok Choy, Silken Tofu, Soy Jalapeño Broth

**Seared Black Sea Bass**

Japanese Eggplant, Sherry-Vinegar Gastric

**LT Alaskan Salmon**

American Osetra Caviar, Fingerling Potato Salad and Apple Nage

**Jumbo Prawns**

Saffron Risotto, Thai Basil, Tomato Butter Sauce

**Chermoula Crusted Wild Salmon**

*Garbanzo and Red Lentil Ragout, Baby Eggplant, Citrus Yogurt Sauce*

**Roast Chicken**

Fingerling Potato, Escarole, White Beans, Capers Tarragon Jus

**Seared Duck Breast**

Cumin Lemongrass Rice, Yellow Curry, Red Seedless Grapes

**Braised Beef Short Rib**

Rosemary and Parmesan Polenta, Porcini Mushroom, Caramelized Cipollini Onions

**Grilled Filet of Beef**

Jalapeno Mash Potato, Roasted Brussel Sprouts and Red Wine Demi Glaze

**Prime Grade Rib Eye Steak**

Gorgonzola Butter, Country Fries, Grilled Asparagus

**LT Signature Peppercorn Crusted New York Strip Steak**

Onion Soubise, Parisienne Gnocchi and Green-Peppercorn Armagnac Sauce

**6 Spice Crusted Australian Lamb Rack**

Grilled Asparagus, Roasted Fingerlings, Chimichurri

***\$15 Per Person Supplement***

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**Desserts**

*Select One:*

**Peanut Butter Bar & Caramelized Popcorn**

Salted Caramel, Buttermilk Gelato

**Lemon Budino**

Honeycomb, Blueberry Sorbet

**Red Berries Pie**

Lemon-Mint Gelato, Orange Blossom Cream

**Torta di Chocolate**

Chocolate Meringue, Condensed Milk & Amaretto Gelato

**NY Cheesecake with Strawberry Rhubarb Compote**

Passion Fruit Gelato

Organic Coffee, Decaffeinated Coffee and Herbal Teas

**Four-Hour Deluxe Open Bar**

Kettle One, Titos Vodka, Barcardi Superior

Captain Morgan, Buffalo Trace, Dewar's White

Jack Daniels, Corralejo Tequilla, Bourbon, Rittenhouse Rye, Martini Dry, Sweet Vermouth

Heineken, Amstel Light, South Hampton Double White, Fire Island Lighthouse Ale,

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Mineral Waters, Sodas and Juices

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### **Cheese Marble**

Selection of Imported and Domestic Cheese served with Grapes, Berries, Carr's Water Crackers and Sliced Baguette

\$30pp

### **Charcuterie & Cheese Board**

Select meats from Salumeria Biellese, Ricotta Salata, Manchego, San Andreas, Shropshire Blue, Brie, Carr's Crackers, Toasted Baguette, Olives

\$36 pp

### **Middle Eastern Mezzes**

Romaine Spears, Grilled Pita and Pita Chips with Baba Ghanoush, Hummus, Tabbouleh, Black Olive Tapenade, Cucumber and Mint Tzaziki, Selection of Cured, Brined, and Marinated Olives

\$30pp

### **Market Vegetables**

Baskets of Baby Vegetables with Selection of Dips to Include:  
Maytag Blue Cheese, Guacamole and French Onion Dip

\$25pp

### **Specialty Cocktails**

#### **Manhattan in Winter**

Bourban, Port, Maple Syrup and Dash of Bitters with Brandy Cherries

#### **Pom Pom Mule**

Vodka, Pomegranate Juice, Fresh Lime topped with Ginger Beer

#### **Winters Eve**

Brandy, Grand Mariner, Lemon Juice, Apple Cider and Dash of Bitters

#### **Maple Sour**

Bourbon, Lemon Juice, Maple Syrup and Dash of bitters

**\$ 14 per cocktail**

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