

Aperitif Catering Menu 2017

TABLE OF CONTENT

Sit Down Dinner
Buffet Dinner
Drink Packages
Deluxe Dinner
Brunch
Cocktail Parties
How to Book an Event at Aperitif? (Four Easy Steps)

SIT DOWN DINNER - Design your personal Menu

Available for parties of 30 and more with the purchase of a drink package.

SIT DOWN A - \$34 PP

First Course - Choice of 2

Caesar Salad

Fried Calamari

Prosciutto & Figs

Arugula & Artichoke Salad
with Parmesan in Lemon Truffle
Vinaigrette

Second Course - Choice of 3

Sole Meunière

With Boiled Potatoes and Julienne
Vegetables in a Lemon Caper Sauce

Chicken Chardonnay

Mash Potatoes, Asparagus,
Chardonnay Garlic au Jus

Pork Chop Paillard

Pounded and Breaded, Topped with
Mixed Green & Cherry Tomato
Salad

Butternut Squash Gnocchi

Hangar Steak Frites (+\$4 PP)

Au Poivre or Red Wine Sauce

Dessert - Choice of 1

Chocolate Mousse or Sorbets

SIT DOWN B - \$38 PP

First Course - Choice of 3

Soup of the Day

Tuna Tartare

Prosciutto Flatbread

Arugula & Artichoke Salad

Mussels

Provençale or Marinère Sauce

Second Course - Choice of 4

Sole Meunière

Hazelnut Crusted Salmon

Apple Parsnip Purée, Spinach,
Horseradish Sauce

Chicken Chardonnay

Pork Chop Paillard

Butternut Squash Gnocchi

Boeuf Bourguignon

Braised Beef Stew in Red Wine
Sauce with Vegetables and Mashed
Potatoes

Hangar Steak Frites (+\$4 PP)

Dessert - Choice of 1

Chocolate Mousse or Sorbets

SIT DOWN C - \$46 PP

First Course - Choice of 3

Soup of the Day

Tuna Tartare

Cold Seafood Salad

Scallops, Shrimp, Calamari, with
Fennel, Mixed Greens, Olive Oil
and Lemon

Mussels any Style

Pistachio Crusted Scallops

Apple Parsnip Purée, Spinach,
Horseradish Beet Emulsion

Second Course - Choice of 2

Arugula & Artichoke Salad

Caesar Salad

Third Course - Choice of 4

Sole Meunière

Hazelnut Crusted Salmon

Pork Chop Paillard

Butternut Squash Gnocchi

Boeuf Bourguignon

Hangar Steak Frites

Dessert - Choice of 1

Chocolate Mousse or Sorbets

Add the following "pre- Dinner" Family Style Options to any Dinner package:

Assortment of Meats and Cheeses - \$4 PP

Assortments of Hors d'Oeuvres - \$3 PP

Assortment of Cold Seafood - \$6 PP

BUFFET DINNER

Available for parties of 30 and more **with the purchase of a drink package.**

BUFFET A - \$31 PP

Hors D'Oeuvres Passed for 1/2 Hour (Choose 2)

Truffled Brie Crostini
Seafood Cakes
Prosciutto & Figs
Mini Risotto Fritters
Chicken Skewers

Buffet Served for 1 and half Hour

Salad Station (Pick 1)

Mixed Green Salad
Caesar Salad

Pasta Station (Pick 1)

Penne à la Vodka
Butternut Squash Gnocchi
Pasta du Jour

Chicken Station (Pick 1)

Coq au Vin
Chicken Breast Chardonnay
Breaded Chicken & Tomato Sauce

Carving Station (Pick 1)

Sliced Roast Beef in Herb au Jus
Sliced Roasted Pork Tenderloin

Sides (Pick 2)

Mashed Potatoes, Rosemary Roasted Potatoes, French Fries, Basmati Rice, Julienne Vegetables, Grilled Squash

Dessert

Assortment of Cookies and Pastries

BUFFET B - \$35 PP

Hors D'Oeuvres Passed for 1/2 Hour (Choose 3)

Truffled Brie Crostini
Seafood Cakes
Prosciutto & Figs
Crab and Corn Cakes
Chicken Skewers

Buffet Served for 1 and half Hour

Salad Station (Pick 1)

Mixed Green Salad
Caesar Salad
Arugula and Artichoke Salad

Pasta Station (Pick 1)

Penne à la Vodka
Butternut Squash Gnocchi
Pasta du Jour

Fish Station (Pick 1)

Sole Meunière
Mussels any Style

Chicken Station (Pick 1)

Coq au Vin
Chicken Breast Chardonnay
Breaded Chicken & Tomato Sauce

Carving Station (Pick 1)

Sliced Roast Beef in Herb au Jus
Sliced Roasted Pork Tenderloin

Sides (Pick 2)

Mashed Potatoes, Rosemary Roasted Potatoes, French Fries, Basmati Rice, Julienne Vegetables, Grilled Squash

Dessert

Cookies and Pastries

BUFFET C - \$41 PP

Hors D'Oeuvres Passed for 1/2 Hour (Choose 4)

Truffled Brie Crostini
Seafood Cakes
Prosciutto & Figs
Crab and Corn Cakes
Chicken Skewers
Lobster Salad Crostini
Coconut Shrimp Lollipops

Buffet Served for 1 and half Hour

Salad Station (Pick 1)

Mixed Green Salad
Caesar Salad
Arugula and Artichoke Salad

Pasta Station (Pick 1)

Penne with Braised Lamb Ragu
Butternut Squash Gnocchi
Shrimp Vegetable Risotto

Fish Station (Pick 1)

Sole Normande
Mussels any Style
Salmon Skewers, Lemon Garlic

Chicken Station (Pick 1)

Coq au Vin
Chicken Breast Chardonnay
Breaded Chicken & Tomato Sauce

Carving Station (Pick 1)

Sliced Roast Beef in Herb au Jus
Sliced Roasted Pork Tenderloin
Sliced Hangar Steak Au Poivre

Sides (Pick 3)

Mashed Potatoes, Rosemary Roasted Potatoes, French Fries, Basmati Rice, Julienne Vegetables, Grilled Squash

Dessert

Cookies and Pastries

DRINK PACKAGES

The following drink packages are only available with the purchase of a food package. Shots are **not included** in any of our drink packages. The following packages are in effect for the entire duration of your party

DRINK PACKAGE A

\$18 PP

- **Unlimited Select Wines** (Three Whites, Three Reds)
- **Unlimited Select Draught Beers**
- **Unlimited Soft Drinks, Coffee & Tea** (add Espresso and Cappuccino for \$2 PP)

DRINK PACKAGE B

\$22 PP

- **Unlimited Select Wines** (Three Whites, Three Reds)
- **Unlimited Select Draught Beers**
- **Unlimited Mixed and Rocks Drinks** (“Middle Shelf Selection”)
- **Unlimited Soft Drinks, Coffee & Tea** (add Espresso and Cappuccino for \$2 PP)

DRINK PACKAGE C

\$26 PP

- **Unlimited Select Wines** (Three Whites, Three Reds)
- **Unlimited Select Draught Beers**
- **Unlimited Mixed, Rocks and Up Drinks** (“Top Shelf Selection”)
- **Unlimited Craft Cocktails**
- **Unlimited Soft Drinks, Coffee & Tea** (add Espresso and Cappuccino for \$2 PP)

DRINK PACKAGE D

\$8 PP

Not available on Friday & Saturday Nights

- **Unlimited Soft Drinks, Coffee & Tea** (add Espresso and Cappuccino for \$2 PP)

Middle Shelf Selection Includes: Absolut, Tito’s Vodka, Stolichnaya, Tanqueray, Jack Daniels, Dewars, Johnny Walker Red, Southern Comfort, Wild Turkey, Bacardi Silver, Captain Morgan, Malibu, Jose Cuervo, Sambucca

Top Shelf Selection Includes: Everything from the Middle Shelf Selection plus, Grey Goose, Ketel One, Belvedere, Chopin, Bombay Sapphire, Beefeater, Makers Mark, Knob Kreek, Johnny Walker Black, Glenfiddich 12, Glenlivet 12, Avion Silver, Patron Silver, Cointreau, Grand Marnier, Hennessy VS, Courvoisier VS.

OPEN BAR OPTIONS

Available without a food option - AT THE BAR ONLY - 2 hours Minimum - 18 People Minimum
Not Available on Fridays and Saturday before 9:30 PM.

DRINK PACKAGE A AS AN OPEN BAR - \$14 PP / PH
DRINK PACKAGE B AS AN OPEN BAR - \$18 PP / PH
DRINK PACKAGE C AS AN OPEN BAR - \$22 PP/ PH

DELUXE DINNER

Available for parties of 25 and more. The Three Hours Drink Package C is included in the following Options.

DELUXE A - \$78 PP

Hors D'Oeuvres Passed for 1/2 Hour (Choose 4)

- Truffled Brie Crostini
- Fried Calamari
- Prosciutto & Figs
- Crab and Corn Cakes
- Chicken Skewers
- Mini Duck Strudels
- Lobster Salad Crostini
- Coconut Shrimp Lollipops

First Course - Choice of 3

Soup of the Day

Tuna Tartare

Fried Calamari

Risotto Fritters

Pistachio Crusted Scallops

Second Course - Choice of 2

Arugula & Artichoke Salad

Caesar Salad

Aperitif Salad

Butternut Squash Gnocchi

Vegetable Risotto

Third Course - Choice of 3

Fricassée of Scallops & Shrimp
Sauteed Leeks & Mushroom,
Butternut Squash Purée, Truffle
Cream Sauce

Hazelnut Crusted Salmon

Sole Meuniere

Pecan Crusted Chicken Breast
Potato Puree, Leeks, Maple & Bacon
au Jus

Boeuf Bourguignon

Seared Duck Breast
Apple Parsnip Purée, Asparagus,
White Balsamic, Fig Jam Sauce

Pork Chop Paillard

Steak Frites

Dessert

Pick any 3 Dessert from our
Regular Dessert Menu

Second Course - Choice of 2

Arugula & Artichoke Salad

Caesar Salad

Aperitif Salad

Butternut Squash Gnocchi

Vegetable Risotto

Cold Seafood Salad

Mussels any Style

Third Course - Choice of 4

Fricassé of Scallops & Shrimp

Sole Meunière

Hazelnut Crusted Salmon

Walnut Crusted Halibut
Lobster Demi

Pork Chop Paillard

Pecan Crusted Chicken Breast
Potato Puree, Leeks, Maple &
Bacon au Jus

Seared Duck Breast

Pistachio Crusted Rack of Lamb

Steak Frites

Dessert

Pick any 3 Dessert from our
Regular Dessert Menu

Espresso & Cappuccino

DELUXE B - \$94 PP

Hors D'Oeuvres Passed for 1 Hour (Choose 4)

- Truffled Brie Crostini
- Fried Calamari
- Prosciutto & Figs
- Crab and Corn Cakes
- Chicken Skewers
- Mini Duck Strudels
- Lobster Salad Crostini
- Coconut Shrimp Lollipops

First Course - Choice of 3

Soup of the Day

Tuna Tartare

Fried Calamari

Risotto Fritters

Pistachio Crusted Scallops

BRUNCH

Available for parties of 35 and more. Brunch Packages include unlimited Mimosas, Bloody Mary's, and Champagne Punch. Add Select Wine & Beers to any package for an additional \$5 per person.

BRUNCH A - \$40 PP

Hors D'Oeuvres Passed for 1/2 Hour (Choose 3)

Tomato & Basil Crostini
Truffled Brie Crostini
Grilled Chicken Skewers
Prosciutto & Figs
Mini Risotto Fritters

Buffet Served for 1 and half Hour

Salad Station (Pick 1)

Mixed Green Salad
Caesar Salad

Pasta Station (Pick 1)

Penne à la Vodka
Butternut Squash Gnocchi
Pasta du Jour

Egg Station (Pick 1)

Scrambled Eggs, Chorizo, Cheese
Vegetables Mini Omelettes
Scrambled Egg White, with Spinach,
Goat Cheese and Mushroom

Flatbread Station (Pick 1)

Chicken, Mushroom, Cheese Tartine
Prosciutto Flatbread
Vegetable Mini Pizza

Sweet Station (Pick 1)

French Toast
Nutella & Banana Crêpes
Fresh Fruits & Marscapone Crêpes

Sides

Traditional Home Fries
Crispy Bacon

Dessert

**Assortment of Cookies and
Pastries**

BRUNCH B - \$43 PP

Hors D'Oeuvres Passed for 1 Hour (Choose 3)

Tomato & Basil Crostini
Truffled Brie Crostini
Grilled Chicken Skewers
Prosciutto & Figs
Mini Risotto Fritters

Buffet Served for 1 and half Hour

Salad Station (Pick 1)

Mixed Green Salad
Caesar Salad

Pasta Station (Pick 1)

Penne à la Vodka
Butternut Squash Gnocchi
Pasta du Jour

Egg Station (Pick 1)

Scrambled Eggs, Chorizo, Cheese
Vegetables Mini Omelettes
Scrambled Egg White, with Spinach,
Goat Cheese and Mushroom

Flatbread Station (Pick 1)

Chicken, Mushroom, Cheese Tartine
Prosciutto Flatbread
Vegetable Mini Pizza

Sweet Station (Pick 1)

French Toast
Nutella & Banana Crêpes
Fresh Fruits & Marscapone Crêpes

Sliced Hanger Steak Station

Choice of Au Poivre or Bordelaise

Sides

Traditional Home Fries
Crispy Bacon

Dessert

Assortment of Cookies and Pastries

COCKTAIL PARTY

COCKTAIL A - \$58 PP

Open Bar for Three Hours.

Refer to Drink Package B for Details.

\$8 pp to add an extra hour to your drink package.

Hors D'Oeuvres for 1 Hour (Choose 4)

Truffled Brie Crostini
Fried Calamari
Prosciutto & Figs
Crab and Corn Cakes
Chicken Skewers
Lobster Salad Crostini
Coconut Shrimp Lollipops

Buffet Served for 1 Hour

Salad Station (Pick 1)

Mixed Green Salad
Caesar Salad
Arugula and Artichoke Salad

Pasta Station (Pick 1)

Penne à la Vodka
Butternut Squash Gnocchi
Pasta du Jour

Sliders Station

Mini Burgers
Mini Crispy Chicken
Lobster Sliders (*add \$2 pp*)

Chicken Station (Pick 1)

Chicken Breast Chardonnay
Breaded Chicken & Tomato Sauce

Sides

French Fries or Roasted Potatoes
Julienne Vegetables

Dessert

Cookies and Pastries

COCKTAIL B - \$68 PP

Open Bar for Three Hours.

Refer to Drink Package C for Details.

\$8 pp to add an extra hour to your drink package.

Meats and Cheese Served Family Style

±

Hors D'Oeuvres for 1 Hour (Choose 5)

Truffled Brie Crostini
Fried Calamari
Prosciutto & Figs
Crab and Corn Cakes
Chicken Skewers
Lobster Salad Crostini
Coconut Shrimp Lollipops

Buffet Served for 1 Hour

Salad Station (Pick 1)

Mixed Green Salad
Caesar Salad
Arugula and Artichoke Salad

Pasta Station (Pick 1)

Penne à la Vodka
Butternut Squash Gnocchi
Pasta du Jour

Carving Station (Pick 1)

Sliced Roast Beef in Herb au Jus
Sliced Roasted Pork Tenderloin

Sliders Station

Mini Burgers
Mini Crispy Chicken
Lobster Sliders

Chicken Station (Pick 1)

Chicken Breast Chardonnay
Breaded Chicken & Tomato Sauce

Sides

French Fries or Roasted Potatoes
Julienne Vegetables

Dessert

Cookies and Pastries

How to plan a private event at Aperitif:

First and foremost, thank you for considering Aperitif for your special event!

We understand how overwhelming and stressful it can be to organize a private party. We are dedicated in not only providing you with the event that will best meet your needs and desires, but also make the process of organizing it as easy and painless as possible.

1/ Pick a Date

Get in contact with one of our managers and make sure that the date(s) that you need are available. If they are, a manager will put your name down in our calendar *on hold* for a week, giving you some time to make a decision on whether or not you will choose our venue for your event.

2/ Lock Down the Date, Get a Contract

You have decided to have your party at Aperitif. Upon reception of a \$200 Deposit, the date and space is reserved! Within 24 hours of giving the deposit, you will receive a Party Contract via email. This contract will serve as a receipt for your deposit and will highlight all the details that might have been discussed up to that point.

3/ Pick a Menu, Finalize Details.

You have until two weeks before your event to decide on a menu. We understand that our catering menu might be a little overwhelming and that's why our catering managers are at your service everyday of the week to help you figure out the best package for your party.

When you have chosen your package, you will receive a final contract which will reflect your party menu as well as the cost of your event calculated per person reflecting tax and a 20% gratuity).

4/ Head Count, Final Payment

For logistic purposes, we ask that you give us a final head count five days prior to your party. We then will send you a final invoice that will reflect the total amount for your party (minus the \$200 Deposit). It's up to you to settle this invoice prior to your event or the day of.

Keep in mind that our catering managers are at your service to help you along the way. Any special request will be considered with care. We are looking forward to providing you with the best event!