




*wedding menu*

A round dining table covered with a white tablecloth is set for a formal event. The table is surrounded by modern, colorful chairs in shades of orange, red, and pink. The table is set with white napkins, silverware, and glassware. In the background, a large window offers a view of a city skyline with tall buildings. The text is overlaid on a semi-transparent white box in the upper half of the image.

*Our event experts will work with you to design the menu for your event. Our wedding package includes:*

- *Cocktail reception with your choice of 8 butler passed hors d'oeuvres plus a grazing antipasto station*
- *Seated three course dinner with pre-selected appetizer, guest's choice of entrée, dessert, wine service with dinner, coffee & tea service*
- *Deluxe open bar package throughout the event*
- *Signature cocktails & zero-proof drinks*

*Additional stations can be added if desired.*

*Diverse dietary needs can be accommodated.*



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# cold hors d'oeuvres

select four

## from the sea

**deviled quail eggs** gf  
salmon roe & dill

**new england lobster roll**

**peruvian mahi mahi ceviche** gf

**shrimp cocktail** gf

**smoked salmon** gf  
with crème fraîche in endive petal

**salmon avocado maki** gf

**tuna cucumber maki** gf

**tuna poke bowl** gf  
seaweed salad, nori cracker

**spicy tuna tartare** gf  
in taro chips

**hamachi tartare** gf  
watermelon radish, meyer lemon shallot  
vinaigrette

## from the land

**brussels waldorf salad** gf  
smoked chicken, pecans & apples

**fresh figs, prosciutto & gorgonzola** gf

**peppered filet mignon**  
with sundried tomato aioli toast

**beef tataki** gf  
ginger cilantro vinegar

**melon & parma prosciutto** gf

## plant-based

**heirloom tomato gazpacho** gf, vg, s

**veggie poke bowl** gf, vg  
avocado, cucumber & seaweed salad

**crudité** gf, v  
with green goddess dip

**manchego & fig bites** gf, v  
served on mini forks

**greek salad** gf, v  
in cucumber cups

**citrus watermelon bite** gf, v, s  
goat cheese, finger lime, ancho salt

**falafel & tzatziki** v  
oregano olive oil

**black bean hummus** gf, vg  
corn & pepper relish, microgreens, served on a  
cucumber round

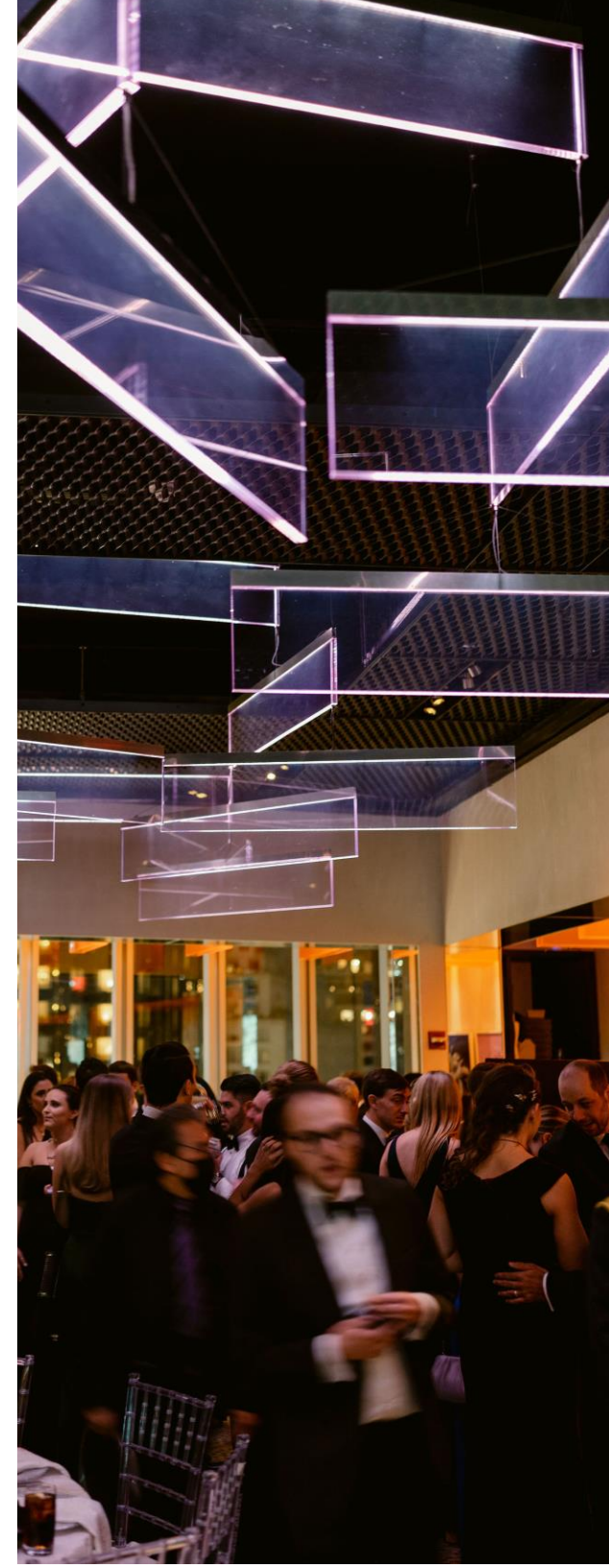
**mexican grilled corn & avocado** gf, vg  
served on a tortilla chip

**flatbread pizettes** v  
foraged mushrooms, oven dried tomato & feta

**beet tartare** gf, vg  
avocado & cucumber

gf = gluten free | v = vegetarian | vg = vegan

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# warm hors d'oeuvres

select four

## from the sea

**caviar potatoes** gf  
with herbed crème fraiche

**mini fish tacos** gf  
served on a lime wedge

**fish & chips mini cone** gf

**mini crab cakes**  
meyer lemon aioli

**grilled shrimp** gf  
grilled pineapple, jicama, chipotle crema

**bacon & seared maine scallops** gf

**coconut shrimp** gf  
with spicy thai sauce

## from the land

**pulled chicken sliders**  
on silver dollar brioche with coleslaw

**soy glazed chicken yakitori** gf

**korean spiced short rib** gf

**mini cuban sandwich**

**beef & cheddar sliders**  
on silver dollar brioche

**meatballs**  
pesto cream sauce

**petite filet mignon wellington**  
fig compote

**baby lamb chops** gf  
balsamic glaze

## plant-based

**mini polenta cake** v, gf  
with forest mushrooms

**mini artichoke arancini** v  
basil pesto

**wild mushroom soup shooter** v, gf

**vegetable curry samosa** v  
yogurt raita

**vegetable dumplings** vg  
spicy ginger soy sauce

**crispy veggie spring rolls** vg  
mango chili sauce

**mac & cheese tart** v

**warm brie** v  
apple, cranberry, compote crostini

**huitlacoche & oaxaca cheese quesadilla** v, gf

**truffle & taleggio mini grilled cheese** v  
with tomato soup

**spanakopita** v

**stuffed mushroom** vg  
with ratatouille

**french fries** v  
with mayo and ketchup  
**select one:** truffle fries, zucchini fries, **or** sweet potato fries

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# antipasto station

included in your event

**grilled asparagus** gf, v  
pecorino romano

**grilled seasonal vegetables** gf, vg

**mozzarella, heirloom tomato, fresh basil** gf, v

**melon & prosciutto di parma** gf

**selection of charcuterie** gf  
salami, sopressata, coppa

**assorted artisanal cheeses** gf, v  
parmesan, fontina & gorgonzola, served with dried & fresh fruits

**bowls of assorted olives** gf, vg

**assortment of grissini, focaccia & rustic breads** v  
served with herbed olive oil

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# appetizers

## select one

please select as directed. additional options may be added at an additional fee.

### **roasted beets & baby arugula** gf, v

orange segments, balsamic onions, cambozola & walnuts

### **garden market greens** gf, vg

black mission figs, poached pear, marcona almonds, champagne vinaigrette

### **cranberry poached pear salad** gf, v

seasonal greens, celeriac, spiced walnuts, great hill blue cheese, cider vinaigrette

### **baby kale salad** gf, vg

apples, cranberries, quinoa, pumpkin seeds, sherry wine vinaigrette

### **roasted cauliflower** gf, vg

almonds, golden raisins, grapefruit, hemp seeds

### **wild mushroom en croute** v

cremini, petite greens, sherry shallot sauce

### **spaguetti'd squash** gf, vg

zucchini, heirloom carrots, pine nuts, pepperoncini emulsion, périgord black truffle

### **hearth roasted root vegetables** gf, v

goat cheese, micro greens

### **burrata mozzarella with heirloom tomatoes** v

baby wild arugula, fennel, basil vinaigrette

### **jumbo lump crab cake**

warm corn salad, creole remoulade

### **tuna tartare** gf

avocado, cucumber, jalapeño, ginger soy, lotus root chips

### **funghi risotto** gf, v

wild mushrooms, shaved burgundy truffles, pecorino cheese

### **seasonal risotto** gf, v

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# main courses

select two, plus one silent vegetarian option

please select as directed. additional options may be added at an additional fee.

## from the land

### roasted organic chicken **gf**

steamed cauliflower, provençal potatoes, brown jus

### crescent duck breast

celeriac mash, crispy carrots, beurre rouge

### duck confit **gf**

chestnut purée, sorrel quince relish, orange chutney

### roast black angus ribeye **gf**

blistered tomatoes, broccolini, parmesan truffle potatoes

### clearwater filet mignon **gf**

potato gratin, sautéed baby kale, sauce robert

### rack of lamb **gf**

seasonal vegetables, swiss chard fondue

### slow braised lamb shank **gf**

truffle polenta cake, broccolini, confit pearl onion

### braised short ribs **gf**

roquefort mashed potato, grilled white asparagus, charcuterie

## from the sea

### wild striped bass **gf**

artichoke heart confit, lemon potatoes, piquillo romesco sauce

### halibut **gf**

artichokes, cauliflower a la grecque, radish fennel salad

### branzino **gf**

pea leaves, wild mushroom, citrus potato purée, oreganata

### salmon

mustard dill sauce, baby kale & fregola sardi

### black sea bass **gf**

celeriac purée, black trumpet mushrooms, baby kale

### lobster risotto **gf** (additional)

fresh maine lobster, asparagus, sundried tomatoes, lobster bisque

## silent vegetarian

### spaguetti'd squash **gf, vg**

zucchini, heirloom carrots, pine nuts, pepperoncini emulsion, périgord black truffle

### roasted cauliflower steak **gf, vg**

beluga lentils, pecans, apples, cauliflower purée

### rigatoni **v**

with wild mushroom bolognese & walnuts

### seasonal risotto **gf, v**

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# desserts

select one plated dessert, **or** five petite desserts

## plated desserts

### chocolate mousse **gf, v**

grand marnier chocolate truffle, cherry compote

### lemon meringue bar

strawberry sorbet, blueberry gelée

### molten chocolate cake **v (up to 80 guests)**

vanilla ice cream, caramel sauce, strawberry jam

### hazelnut napoléon **v**

blood orange jam, chocolate custard

### olive oil cake **v**

blackberry compote, orange jelly

### seasonal berry tart **v**

pastry cream, mandarin coulis

### caramel chocolate tart

raspberry chantilly, mandarin gelée

### white chocolate custard **v**

chocolate cake, blood orange anglaise, sugar tuile

### chocolate ganache cake

mango glaçage, strawberry gelée

### oreo cheesecake **v**

citrus strawberries, tangerine coulis

### berry pavlova **gf, v**

passion fruit consommé, vanilla greek yogurt

### dessert duo

choice of 2 on one plate **(up to 80 guests)**

## coffee & tea service

## petite desserts

### macarons **gf, v**

**select one:** raspberry, orange, **or** strawberry

### cake lollipops **v**

**select one:** vanilla, chocolate, **or** red velvet

### mini chocolate mousse **gf, v**

### truffles **gf, v**

**select one:** coconut, caramel, chocolate **vg, or** raspberry **vg**

### caramel popcorn panna cotta **gf**

### chocolate & caramel truffles **gf, v**

### oreo cheesecake **v**

### homemade cookies

**select one:** black & white **or** pink shortbread

### mini tiramisu **v**

### cheesecake lollipops **v**

### fresh fruit skewers **vg, gf**

### red velvet cupcakes **v** with cream cheese frosting

### chocolate-dipped strawberries **vg, gf**

### chocolate pot de crème **v**

### lemon meringue bars

### mini blueberry crumb pie **v**

### mini apple tarts **v**

### mini carrot cake **v** with cream cheese icing

### homemade sorbet **gf, vg or** ice cream **gf, v** **(up to 100 guests)**

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# bar package

deluxe open bar

## liquor

grey goose vodka  
ketel one citron vodka  
tito's vodka  
bombay sapphire gin  
tanqueray gin  
probitas white blended rum  
santa Teresa 1796 solera rum  
johnny walker black scotch  
hennessy v.s. cognac

casamigos blanco tequila  
micampo reposado tequila  
casa noble añejo tequila  
contraluz mezcal espadin  
woodford reserve bourbon  
bardstown bourbon  
michter's rye  
lost irish whiskey

## wine

selection of one white & one red wine, with rosé & prosecco included

### sparkling

fiol prosecco DOC rosé, veneto, italy **or** brut, veneto, italy

### rosé

peyrassol, la croix, méditerranée, provence, france

### white

saint clair family estate, marlborough, new zealand  
simonnet-febvre-des lyres de chardonnay-, coteaux de l'auxois, burgundy, France

### red

pike road, pinot noir, willamette valley, oregon  
oberon, cabernet sauvignon, paso robles, california

## bottled beer

minerva ipa  
bronx brewery american pale ale  
heineken lager  
athletic brewing run wild ipa (non-alcoholic)





# ROBERT

sample signature beverages



## robert signature cocktails

### **the isabell**

prosecco rosé, elderflower liqueur, angostura bitters

### **mad manhattan**

bourbon, orange bitters, vermouth, amarena cherries

### **wolf's negroni**

mezcal espadin, campari aperitivo, carpano antica vermouth

### **don't call me old fashioned**

spiced rum, cinnamon, bittermens xocolati mole bitters

### **the olmsted**

gin, rosemary, thyme, sage, honey

### **emma rose**

vodka, prosecco rosé, lemon juice, strawberry, rhubarb

### **la vie en violette**

prosecco, crème de violette

### **new york sour**

rye, lemon juice, red wine

### **pamplemousse & bubbles**

giffard creme de pamplemousses rose, la marca prosecco

## classic cocktails

### **tom collins**

gin, lemon juice, club soda

### **paloma**

tequila, lime juice, grapefruit juice

### **moscow mule**

vodka, lime juice, ginger beer

*(copper mugs would be an additional rental fee)*

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# ROBERT

sample signature beverages



## **french 75**

gin, lemon juice, sparkling wine

## **margarita**

tequila, orange liquor, lime juice, agave nectar

## **mezcalita**

mezcal, orange liquor, lime juice, agave nectar

## **lavazza espresso martini**

tequila **or** vodka, irish cream, coffee liquor

## **alcohol-free libations**

### **sparkling rosé**

spring in a bottle by wölffer estate

### **equilibrato italiano**

italian spritz by lyre's, orange bitters, pink grapefruit fever tree soda

### **pica poquito**

tequila alternative by ritual, lime juice, agave nectar, spiced salt

### **garden party**

seedlip garden & grove, agave, lime

### **like a whiskey sour**

whiskey alternative by ritual, lemon juice, amarena cherry

### **cucumber cooler**

cucumber, lime juice, mint, club soda

### **berry cool lemonade**

strawberry, blueberry, blackberry, lemon juice

### **spicy paloma**

grapefruit juice, club soda, agave nectar, spiced salt

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# ROBERT stations



## plant based

**lentil falafels** v

**shitake mushroom satay** gf, vg

**stir-fry vegetable & tofu** vg

**spinach & chana** v

**hummus** gf, vg

**bowls of mixed olives** gf, vg  
picholine & alfonso

**three bean salad** vg  
red, black, & white beans with farro

**platters of grilled pita & taro chips** v

## mediterranean

**kabobs**

select one

grilled shrimp gf or lamb gf

**hummus, baba ganoush & tzatziki** gf, vg

**spanakopita** v

**israeli couscous** vg

with grilled vegetables & pesto

**quinoa tabbouleh** gf, vg

**marinated olives** gf, vg

**pita bread** v

**falafel fritter platter** v

yogurt mint tzatziki sauce

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# ROBERT stations



## pasta

select two

gluten free pasta available

### **rigatoni**

braised lamb ragu, olives, raisins, pine nuts & pecorino romano

### **penne rigate** v

pomodoro sauce, artisanal ricotta, basil oil

### **orecchiette**

broccoli rabe, fennel sausage, parmesan, anchovies, chili flakes

### **mushroom ravioli** v

mushroom cream sage sauce

### **spicy shrimp penne**

gulf shrimp & asparagus, spicy tomato sauce

### **spaguetti'd squash** gf, vg

zucchini, heirloom carrots, pine nuts, pepperoncini emulsion, périgord black truffle

### **fusilli** v

with basil pesto, pine nuts & sundried tomatoes

### **macaroni and cheese**

four cheeses v

or add lobster (additional)

## accompaniments

**caesar salad** or **mixed green salad** vg

**mozzarella, heirloom tomato, fresh basil** gf, v

**parmesan cheese & assorted breads** v

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# ROBERT

stations



## carving

select one

### **marinated skirt steak** gf

charred red pepper chimichurri sauce & avocado salsa

### **herb crusted filet mignon** gf

horseradish cream, green peppercorn sauce & roquefort cheese fondue

### **pepper crusted prime rib** gf

smoky pepper sauce & horseradish cream

### **turkey breast** gf

mushroom gravy & cranberry orange relish

### **salmon en croûte**

### **australian rack of lamb** gf

mint chimichurri & shallots port demi  
(additional charge)

## sides

select two

### **mashed yukon potatoes** gf, v

### **roasted fingerling potatoes** gf, v

### **medley of sautéed seasonal vegetables** gf, vg

### **french fries** v

### **sweet mashed potatoes** gf, v

**includes fresh bread rolls**

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# ROBERT stations



## from the sea

additional charge applies

**classic gulf shrimp cocktail** gf

**citrus poached razor clams** gf

**market oysters, clams, & mussels on the half shell** gf

**hamachi crudo** gf

watermelon radish, meyer lemon, crème fraîche

**steamed lobster tail** gf

(additional charge)

**steamed alaskan crab legs** gf

(additional charge)

## condiments

**freshly grated horseradish cocktail sauce**

**champagne mignonette**

**lemon wedges**

**caper remoulade**

**ponzu aioli**

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# ROBERT stations



## antipasto

**grilled asparagus** gf, v  
pecorino romano

**grilled seasonal vegetables** gf, vg

**mozzarella, heirloom tomato, fresh basil** gf, v

**melon & prosciutto di parma** gf

**selection of charcuterie** gf  
salami, sopressata, coppa

**assorted artisanal cheeses** gf, v  
parmesan, fontina & gorgonzola, served with dried & fresh fruits

**bowls of assorted olives** gf, vg

**assortment of grissini, focaccia & rustic breads** v  
served with herbed olive oil

## asian

select four

**beef & chinese broccoli**  
served over ramen noodles

**fried rice**  
select one  
chicken **or** vegetable v

**korean beef bulgogi** gf  
with lettuce wraps

**thai chicken satay**  
asian vinaigrette

**steamed dumplings**  
shrimp **or** vegetable v

**asian style green beans** vg  
with garlic black bean sauce

**fried pot stickers**  
select one  
pork **or** vegetable v

**chili garlic edamame** vg

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# ROBERT stations



## maki sushi rolls

additional charge applies

**salmon & cucumber** gf

**spicy tuna**

**california**

**yellowtail & scallion** gf

**avocado cucumber** gf, vg

**maine lobster** gf **or** **snow crab & tobiko**

accompaniments

**bowls of edamame** vg

**wasabi**

**soy sauce**

**pickled ginger**

## sushi & sashimi

additional charge & \$500 sushi chef's fee applies

maki rolls

**salmon & cucumber** gf

**spicy tuna**

**california**

**yellowtail & scallion** gf

**avocado cucumber** gf, vg

**maine lobster** gf **or** **snow crab & tobiko**

accompaniments

**bowls of edamame** vg

**wasabi**

**soy sauce**

**pickled ginger**

nigiri

select five

served with pickled daikon radish,  
avocado & wasabi cream v

**Hamachi** gf

**yellowfin tuna** gf

**spanish mackerel** gf

**king salmon** gf

**bbq eel**

**local fluke** gf

**lobster tail** gf

**fresh florida sun farm shrimp** gf

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# ROBERT stations



## spanish tapas

- gambas a la plancha** *gf*  
head off shrimp with garlic, herbs & lemon
- serrano ham with melon** *gf*
- salpicon de mariscos** *gf*  
seafood salad
- gazpacho shooters** *gf, vg, s*
- marinated olives** *gf, vg*
- assorted cheese** *gf, v*
- marcona almonds** *gf, vg*
- patatas bravas** *v*

## la taqueria

select two

- tacos**  
select two:
  - michoacan style carnitas**
  - or shrimp al pastor**
  - or marinated skirt steak**
  - or grilled vegetable** *gf*
  - or chipotle adobo chicken** *gf*
- spinach and goat cheese quesadilla** *v*
- chicken empanada**
- black bean & greens salad** *gf, v*  
cotija cheese, avocado, tomatoes & jalapeño dressing

### accompaniments

- guacamole en molcajete** *gf, vg*  
with salsa fresca & blue corn tortilla chips
- fried plantains** *gf, v*
- esquites** *gf, v*  
corn salad with cotija cheese, mayonnaise, lime ancho chili powder

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# ROBERT stations



## sliders

select two

**mini angus beef sliders**

**memphis-style pulled pork sliders**

**pulled chicken sliders**

**nashville-style hot chicken sliders**  
with coleslaw

**black bean sliders** v  
with pesto & caramelized onions

**crab cake sliders**

**braised short rib sliders**  
with horseradish cream

## accompaniments

**hudson valley cheddar** v

**dill & sweet pickles** v

**grilled onions** v

**apple smoked bacon crisps**

**house made smoked ketchup** v

**french fries** v

select one: french fries, sweet potato fries, **or** shoestring fries

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# ROBERT stations



## petite desserts

select five

**macarons** gf, v

select one raspberry, orange **or** strawberry

**cake lollipops** v

select one: vanilla, chocolate **or** red velvet

**mini chocolate mousse** gf, v

**truffles** gf, v

select one: coconut, caramel, chocolate **vg** , **or** raspberry **vg**

**mini oreo cheesecake** v

**assorted homemade cookies** v

select one black & white **or** pink shortbread

**mini tiramisu** v

**cheesecake lollipops** gfm, v

**fresh fruit skewers** vg, gf

**mini banana pudding** v

**sweet n' salty trio** v

dark chocolate covered pretzels, caramel popcorn & chocolate covered almonds

**red velvet cupcakes** v

with cream cheese frosting

**chocolate dipped strawberries** gf, vg

**chocolate pot de crème** v

**lemon meringue bars**

**mini pecan tarts** v

**mini apple tarts** v

**mini sweet potato custard** v

**homemade sorbet** gf, vg (up to 100 guests)

**ice cream** gf, v (up to 100 guests)

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