

PRIX-FIXE LUNCH MENUS

Our basic three-hour lunch events offer prix fixe menus from \$ 50.00 per person and up, and include a glass of prosecco, wine or mimosa (one per guest on average) served as guests arrive and mingle during a forty-five minute reception prior to sitting for lunch. The cocktail period can be held in an appropriate portion of the North Garden or the within the East Garden or Pool Room where the lunch is served, depending on size of the event and availability.

All non-alcoholic beverages are included throughout. Any additional alcohol you would like to make available to your guests will be added to the total bill.

On Saturdays we add 20% suggested gratuities, 5% event admin fee and sales tax to your check.

On Sundays, as we only open for private parties, we charge \$ 200.00 per server as needed – in lieu of gratuities on the lunch package – and 20% gratuities on **any additional bar consumption only**. 5% event admin and sales tax are additional.

Lunch begins with stationed hors d'oeuvres -- smoked salmon on baguette, homemade mini muffins and mini quiches -- and passed prosecco, wine and mimosa (one per person on average is included).

Additional bar will be added to the bill.

Here is an example of the menu your guest's will receive – but there are many options available to you for creating the menu you would like to offer.

Lunch *in honor of.....*

Choice of:

Fennel, Arugula, Oranges,
Shaved Parmigiano

or

Bocconcini of Mozzarella, Tomato, Basil

Choice of:

Seared Norwegian Salmon
with Sautéed Seasonal Greens

Grilled Chicken Breast, Tricolore Salad
with Avocado and Tomato

Fusilli with Ricotta and Grape Tomatoes,
Hot Pepper, Shallot and Basil

Herbed Scrambled Eggs
with Seared, Sliced NY Strip Steak

Brioche French Toast
Fresh Berries and Hudson Valley Maple Syrup

Choice of:

Chocolate Tiramisu

Seasonal Fruit with Zabaglione

Coffee and Teas with Homemade Biscotti

BOTTINO

246 Tenth Avenue New York 10001