

## CURRENT FOOD & BEVERAGE MINIMUMS

Café and Bar Lurcat food and beverage minimums vary depending on the day of the week you book and the room in which you'll hold your event. These amounts are prior to tax or service charge being calculated. Should a group not reach their minimum; the difference will be added as a simple room charge. The Ceremony fee for 100 guests or less is \$1000. The Ceremony fee for guest counts over 100 and no more than 150 is \$2000. Full restaurant buy out options are also available upon request. Full restaurant buy out options are also available upon request.

### PRIVATE DINING ROOM - (50-55 PEOPLE MAX)

Sunday - Thursday	\$1,500
Friday & Saturday	\$6,000

### LOWER LEVEL CAFÉ SPACE SEMI-PRIVATE- PIPE AND DRAPE INCLUDED - (40 PEOPLE MAX) OFFERED WHEN PRIVATE DINING ROOM IS UNAVAILABLE

Friday & Saturday	\$4,000
Sunday	\$2,000

### BAR MEZZANINE - (30 PEOPLE MAX)

Sunday - Thursday	\$500
Friday & Saturday	\$1,000

### DINING ROOM CLOSURE - (150 PEOPLE MAX)

Monday - Thursday	\$15,000.00 F&B Minimum + \$500 Room Rental
Friday & Saturday	\$20,000.00 F&B Minimum + \$2000 Room Rental
Sunday	\$15,000.00 F&B Minimum + \$1000 Room Rental

### BAR CLOSURE - (180 SEATED/225 COCKTAIL)

Monday	\$10,000.00 F&B Minimum + \$500 Room Rental
Tuesday & Wednesday	\$12,000.00 F&B Minimum + \$500 Room Rental
Thursday	\$15,000.00 F&B Minimum + \$500 Room Rental
Friday & Saturday	\$20,000.00 F&B Minimum + \$2000 Room Rental
Sunday	\$5,000.00 F&B Minimum + \$500 Room Rental

BUTLER PASSED & AMUSE BOUCHE APPETIZER MENU ~ 20 piece minimum each

Price per Piece

VEGETARIAN

Vermont Cheddar Cheese Puffs	\$3.50
Goat Cheese Crostini with Tomato Conserva and Chive Oil GF	\$3.75
Mushroom Crostini with Brie, Roasted Wild Mushrooms and Aged Balsamic GF	\$4.00
Marinated Cucumbers, Feta, Pink Peppercorn	\$3.75
Black Truffle Arancini, Taleggio Fonduta	\$6.00

VEGAN OPTIONS

White Bean Crostini with Thyme and Truffle Oil GF	\$3.75
French Fries Cones	\$4.00
Truffle Fry Cones	\$5.00
Tempura Vegetables with Sweet and Sour	\$3.50

SEAFOOD

Seared Ahi with Lemon Confit and Ponzu GF	\$5.00
Tuna Tartare with Ginger, Lime and Shiso GF	\$5.00
Mini Lurcat Crab Cakes with Dijon Aioli	\$4.75
Tempura Shrimp with Sweet and Sour	\$5.00
Mini-Shrimp Rolls with Sweet and Sour	\$4.75
Miso Sea Bass Bites (in a spoon) GF	\$5.50
Caviar Parfait, Egg, Chervil Mayonnaise	\$6.00
Scallops, Frisee, Neuskes Bacon Vinaigrette, Hock Glaze	\$5.50
Mini Lobster Roll on Brioche	\$6.00

MEATS

Red Table Royale Ham, Frisee, Brie, Ames Honey	\$5.00
Cheese Puffs Stuffed with Prosciutto, Vermont Cheddar Cheese and Onion Marmalade	\$4.50
Steak Tartare on Crostini GF	\$4.50
Thai Meat Balls with Pickled Cucumber, Toasted Peanuts and Yogurt GF	\$4.00
Bite Size Fried Chicken Sandwiches with Pickled Cucumber and Siracha Mayo	\$5.00
Lurcat Burgers, Single	\$5.00
Bite Size Lurcat Burgers, Single	\$4.50
Foie Gras Panna Cotta, Strawberry, Pine Nut Granola, Saba	\$6.50

GF - denotes items that can be made gluten free with 48 hours notice.

PLATTERS - \*serves ~ 25

Crudités Platter	\$125
Grilled Vegetables	\$150
Artisan Cheese Platter, Dried Fruits, Nuts, Honey	\$175
Charcuterie Platter- Chef Selections of Meats, Mostarda, Olives	\$200
Jumbo Shrimp, Cocktail Sauce	\$225
Seafood Tower- Lobster, Shrimp, Tuna Tartare & Oysters	Market Price

EVENT MENU \$65.00 Per Person

FIRST COURSE - Individually Plated (Choose 1 to offer)

Apple, Cheese, Chive Salad

House Salad, Baby Greens, Avocado, Peas, Shaved Vegetables

SECOND COURSE - Choice of (Choose 2 to offer)

Barbequed Salmon, Black Rice, Ginger, Scallion

Seared Ahi Tuna, Olive, Tomato, Preserved Tuna

Miso Seabass, Rice Noodles, Cabbage Slaw (\$8.00 supplement)

Roasted Amish Chicken, Smoked Farrotto, Seasonal Vegetables

Pork Chop, Fig-Port Reduction, Blue Cheese Butter

Hanger Steak, Beurre Blanc, Grilled Asparagus Salad

Filet Mignon 6 oz, Red Wine Syrup (\$8.00 supplement)

Vegetarian Farrotto, Seasonal

DESSERT COURSE - Individually Plated (Choose 1 to offer)

Warm Cinnamon Sugar Doughnuts

House Selection of Izzy's Ice Cream or Sorbet

Dark Chocolate Fudge Bar, Coconut, Graham Cracker,

Marshmallow, Crème Anglaise

FAMILY STYLE SIDES

(add \$5.00 each per person)

Roasted Cauliflower

Potato Puree

Lurcat French Fries

Haricot Verts

AMUSE BOUCHE

(add \$10.00 each per person)

Foie Gras Panna Cotta

Mini Lobster Roll

Caviar Parfait

Mushroom Crostini with Brie

## EVENT MENU \$75.00 Per Person

### FIRST COURSE - Individually Plated (Choose 1 to offer)

Apple, Cheese, Chive Salad  
House Salad, Baby Greens, Avocado, Peas, Shaved Vegetables  
Crab Cake, Dijon Aioli  
Tuna Tartare, Ginger, Lime Shiso  
Red Table Royale Ham, Friseé, Triple Cream, Ames Honey  
Lobster Galette, Buckwheat Crepe, Butter Poached  
Lobster, Buerre Monte (\$5.00 supplement)

### SECOND COURSE - Choice of (Choose 2 to offer)

Miso Seabass, Rice Noodles, Cabbage Slaw  
Barbequed Salmon, Black Rice, Ginger, Scallion  
Seared Ahi Tuna, Olive, Tomato, Preserved Tuna  
Sea Scallops, Charred Brussels Sprouts, Frisee, Hock Glaze  
Roasted Amish Chicken, Smoked Farrotto, Seasonal Vegetables  
Pork Chop, Fig-Port Reduction, Blue Cheese Butter  
Hanger Steak, Beurre Blanc, Grilled Asparagus Salad  
Filet Mignon 6 oz, Red Wine Syrup (\$8.00 supplement)  
Vegetarian Farrotto, Seasonal Vegetables

### DESSERT COURSE - Individually Plated (Choose 1 to offer)

Warm Cinnamon Sugar Doughnuts  
House Selection of Izzy's Ice Cream or Sorbet  
Dark Chocolate Fudge Bar, Coconut, Graham Cracker,  
Marshmallow, Crème Anglaise  
Apple Pavlova, Sour Cream Cheesecake, Cider Caramel,  
Ginger Molasses Crumbles

### FAMILY STYLE SIDES

(add \$5.00 each per person)

Roasted Cauliflower  
Potato Puree  
Lurcat French Fries  
Haricot Verts

### AMUSE BOUCHE

(add \$10.00 each per person)

Foie Gras Panna Cotta  
Mini Lobster Roll  
Caviar Parfait  
Mushroom Crostini with Brie

## EVENT MENU \$85.00 Per Person

### FIRST COURSE - Individually Plated (Choose 1 to offer)

Crab Cake, Dijon Ailoi  
Tuna Tartare, Ginger, Lime Shiso  
Red Table Royale Ham, Friseé, Triple Cream, Ames Honey  
Lobster Galette, Buckwheat Crepe, Butter Poached  
Lobster, Buerre Monte (\$5.00 supplement)

### SECOND COURSE - Individually Plated (Choose 1 to offer)

Apple, Cheese, Chive Salad  
House Salad, Baby Greens, Avocado, Peas, Shaved Vegetables  
Heirloom Tomato, Burrata, Walnut Pesto

### THIRD COURSE - Choice of (Choose 2 to offer)

Miso Seabass, Rice Noodles, Cabbage Slaw  
Barbequed Salmon, Black Rice, Ginger, Scallion  
Seared Ahi Tuna, Olive, Tomato, Preserved Tuna  
Sea Scallops, Charred Brussels Sprouts, Frisee, Hock Glaze  
Roasted Amish Chicken, Smoked Farrotto, Seasonal Vegetables  
Pork Chop, Fig-Port Reduction, Blue Cheese Butter  
Hanger Steak, Beurre Blanc, Grilled Asparagus Salad  
Filet Mignon 6 oz, Red Wine Syrup  
Vegetarian Farrotto, Seasonal Vegetables

### DESSERT COURSE - Individually Plated (Choose 1 to offer)

Warm Cinnamon Sugar Doughnuts  
House Selection of Izzy's Ice Cream or Sorbet  
Dark Chocolate Fudge Bar, Coconut, Graham Cracker,  
Marshmallow, Crème Anglaise  
Apple Pavlova, Sour Cream Cheesecake, Cider Caramel,  
Ginger Molasses Crumbles  
Labneh Custard Cream, Pistachio Fairy Floss, Sumac, Kataifi

### FAMILY STYLE SIDES

(add \$5.00 each per person)

Roasted Cauliflower  
Potato Puree  
Lurcat French Fries  
Haricot Verts

### AMUSE BOUCHE

(add \$10.00 each per person)

Foie Gras Panna Cotta  
Mini Lobster Roll  
Caviar Parfait  
Mushroom Crostini with Brie

## CELEBRATION CAKES

Contact Person: \_\_\_\_\_

Telephone #: \_\_\_\_\_

Reservation Name & Date: \_\_\_\_\_

Guest Count: \_\_\_\_\_

6"	serves 8-12	\$50.00
10"	serves 16-20	\$75.00
12"	serves 24-30	\$125.00
Half Sheet cake		\$150.00 (24, 36 or 48 cut)

\_\_\_\_\_ WHITE ON WHITE - white chocolate cake, white chocolate chantilly cream

\_\_\_\_\_ TRIPLE CHOCOLATE CREAM CAKE - devil's food cake, milk chocolate mousse, dark chocolate glaze

\_\_\_\_\_ CARROT CAKE - traditional carrot cake with or without nuts, cream cheese mousse

\_\_\_\_\_ LEMON MERINGUE - lemon cake, lemon curd, toasted meringue

\_\_\_\_\_ CHOCOLATE TRUFFLE TORTE \*\*\*Gluten Free - flourless dark chocolate torte, chocolate glaze, fresh raspberries

\_\_\_\_\_ STRAWBERRIES AND CREAM - vanilla genoise, cream cheese mousse, fresh strawberries

\_\_\_\_\_ WHITE CHOCOLATE RASPBERRY GATEAUX - white chocolate cake, raspberry chantilly cream, raspberry jam

\_\_\_\_\_ VANILLA BEAN CHEESECAKE - vanilla cheesecake, white chocolate chantilly cream

\_\_\_\_\_ SALTY CARAMEL - caramel cake, salty caramel buttercream

\_\_\_\_\_ RED VELVET - red velvet cake, cream cheese mousse

\_\_\_\_\_ ITALIAN CHOCOLATE ALMOND - toasted almond, dark chocolate, biscotti crumbs, almond chantilly cream