

GALLERYBAR

1 2 0 O R C H A R D S T R E E T

These packages provide the basic elements needed to host an event. If the client wishes to make adjustments, we are open to their creativity and personal requests.

In addition to working with private chefs, we source food from a variety of top New York City restaurants. Our clients are welcome to create their menu from these restaurants. Examples include Megu, Country, Payard, Kittichai, Nobu, Artisanal, Tao, and many more...

What distinguishes us is our versatility. We've developed a unique catering model by sourcing each dish directly from its creator. We're able to feature sushi from a famed sushi chef, antipasti from a restaurant in Little Italy, and desserts from a masterful bakery. . Our menu options are literally limitless and can incorporate ALL of your favorite dishes.

Reception Packages:

Passed Hors D'Oeuvres

	Silver	Gold	Platinum
1 hour	\$30	\$35	\$40
2 hours	\$35	\$40	\$45
3 hours	\$40	\$45	\$50
4 hours	\$45	\$50	\$55

***Additional \$5/person/hour if a group is under 50 people

***All are priced per person exclusive of tax and service

***Price inclusive of staff and staff uniform option

Platinum Menu

(You May Select Dishes From All Menus)

Vegetarian

Ricotta Red Pepper Tartlet

Heirloom Tomato And Fresh Mozzarella Kebabs

Mini Grilled Cheese Sandwiches
Brie And Truffle

Chilled Carrot And Ginger Soup

Watermelon Gazpacho

Watercress And Cauliflower Soup

Brown Butter Cauliflower
With Wild Boar Bacon

Malaysian Tea Sandwiches

Gorgonzola Wrapped In Prosciutto
With Cranberry Marmalade

Goat Cheese Wrapped Bresaola

Sun-Dried Tomato Cracker, Pesto And Mozzarella

Crispy Arancini
Porcini Rosemary Aioli

Heirloom Tomato Soup

Fresh Basil And Parmigianno Reggiano
(Hot Or Cold)

Truffle Cauliflower Soup
With Wild Boar Bacon

Seafood

Lobster And Coconut Cup

2 Caviars (American)
On Toast Points With Sour Cream And Cucumber

Diver Scallop En Crudo
Crispy Guaincale

Tuna Maki
Crispy Enoki Mushroom

Mini "Knish"
Topped With Horseradish Caviar Crème Fraiche

Kumamoto Oyster Shooter
Truffle Pepper Mignonette

Cured Salmon
With Pickled Watermelon

Rock Shrimp Ceviche Shooter

Tuna With Pickled Daikon

Ginger Roasted Atlantic Salmon
Cucumber And Cauliflower Puree

Mango Spiced Tuna Tartar

Boqueron
With Paprika Tomato Marmalade

Steamed Maine Lobster
With Sweet Corn Truffle Sauce

Seared Baby Scallop Ceviche

Yuzu, Red Onion, Cilantro

Potato Caviar Cups
Crème Fraiche, Chives

Lump Crab And Grapefruit Salad
On Endive Boat

American Sturgeon Caviar
Chawan Mushi

Jumbo Shrimp Skewers
Watermelon And Fresh Mint

Meat & Poultry

Kobe Beef Tartar
Topped With Poached Quail Egg

Beef Carpaccio
With Jicama

Foie Gras "Sushi"
With Crispy Rice

Smoked Paprika Glazed Pork Belly

Roasted Chicken
With Mango Curry

BBQ Duck Confit

Lamb "Pops"
With Lavender Honey Mustard, Black Mint

Malaysian Style Beef Sirloin Skewers

Roast Beef And Asparagus Maki

Sushi

Spicy Tuna

With Sriracha (Korean Jalapeno With Vinegar) Aioli

Yellowtail Tuna

With Wasabi Aioli And Miso Vinaigrette

Smoked Salmon Cucumber

With Mango And Miso Vinaigrette

Tuna Avocado

With Mango Aioli

Eel Avocado

With Orange And Dark Miso Vinaigrette

California

Crab, Cucumber & Avocado With Fonzu

Shrimp Avocado

With Peanut And Coconut Sauce

Shrimp Cucumber

With Hoi Son And Banana Sauce

Desserts

Cardamom, Raisin, & Basmati Rice Pudding
Cinnamon Chambord Blueberry Compote, Alfonso Mango Emulsion

Ginger Truffle Roasted Fig, Vanilla Crème Fraiche

Adult Nachos
Sweet And Sour Balsamic Strawberries, Melted Manchego
Cheese, Crisp Whole Wheat Pita

Stuffed Lychee Tempura Green Tea Powder

Baby Candy Apple Pops With Pistachio

Coconut "Sushi"
With Chilean Carica

Dulce De Leche Doughnuts

Grilled Pineapple Mango Kebabs
Passion Fruit Dip

Mini Ice Cream Sandwiches
Pistachio, Fresh Vanilla, Chocolate Chip

Assorted Godiva Chocolates

Gold Menu

(You May Select Dishes From Gold & Silver Menus)

Vegetarian

Baked Japanese Eggplant

With Warm Goat Cheese And Cherry Tomato

Endive

With Blue Cheese, Walnuts, And Red Pepper

Twice Baked Truffle Potato

Melon Wrapped With Prosciutto

Endive

With Roquefort Cheese And Champagne Vinaigrette

Roasted Yellow And Red Pepper Risotto Crostini

Macaroni And Cheese Soufflé

Meat & Poultry

Grilled Sirloin Steak

Horseradish Crème Fraiche On Brioche

Grilled Beef Maki

With Three Peppers

Cajun Chicken Strips

Chicken Satay

Chicken With Mango

Ginger Dipping Salsa

Pine Nut Crusted Chicken

With Five Spice Sauce

Santa Fe Beef Chili Empanada

Hanger Steak Medallions
With Fingerling Potato Tart

Skewered Sirloin Steak

Beef Sliders
With Cornichon And Spicy Aioli

Mini Chicken Pizza

Caramel/Apple Seared Duck

Avocado And Grilled Chicken

Foie Gras Sandwich
With Brandied Prunes

Leg Of Lamb
On Pita Bread With Hummus And Raita

Seafood

Spicy Tuna Tartar
In Cucumber Cup

Tuna Tartar
With Crème Fraiche And Wasabi Caviar

Seared Tuna
On Wasabi Crisp

Coconut Shrimp
With Coconut Puree

Prosciutto Wrapped Grilled Shrimp

Grilled Salmon Skewers

Smoked Salmon Tartar
With Osetra Caviar

Tuna Steak
With Seaweed Salad

Poached Shrimp
With Tequila Lime Cocktail Sauce

Mini Lobster Pot Pie

Shrimp Fiesta Tortilla

Lobster And Shrimp Tortilla

Shrimp, Avocado And Ginger

Shrimp Ceviche With Mango

Lobster Salad With Papaya

Bocarone
Garlic And Sardines On Toast Points With Leeks

Shrimp Wrapped In Bacon

Tuna And Caramelized Eggplant
On Toast Points

Scallops Wrapped In Bacon
With A Red Pepper Gastrique

Dessert

Mini Chocolate Tarts

Mini Macarons

Mini Exotic Fruit Tarts

Mini Petit Fours

Silver Menu

(You May Select Dishes From Silver Menu Only)

Vegetarian

Vegetable And Potato Samosas

Asparagus Goat Cheese Brioche

Wild Mushroom In Phyllo Pastry

Focaccia

With Goat Cheese And Red Onion Pesto

Fresh Mozzarella, Sun-Dried Tomato, Basil On A Skewer

Stuffed Mushrooms

With Roasted Garlic And Breadcrumbs

Spinach And Feta Spanakopita

Asparagus Almond Tart

Roasted Garlic Parmesan And Fennel Straw

Black Olive With Two-Cheese Straw

Herb And Cheese Straw

Rustic White Bean And Roasted Tomato Croustade

Parmesan Mushroom Pate On Toast Points

Mexican Salsa With Fontina Cheese Empanada

Southwestern Black Bean Empanada

Artichoke With Parmesan Crostini

Wild Mushroom With Roquefort

Hot And Spicy Asian Spring Rolls

Mushroom Truffle Risotto Ball

Fresh Apple Chutney And Brie

On Toast Point

Indian Curry Puff

Leek, Potato, And Cheddar Cheese Puff

Toasted Pecan And Squash Puff

Martini Olive Puff

Jalapeno Olive Puff

Smoked Mozzarella Puff

Goat Cheese And Black Olive Puff

Savory Artichoke Cheesecake

Ratatouille on brioche toast
With Cheese

Feta and figs

Mini-Apple With Honey On Brioche

Honey, Swiss, Gruyere, Mozzarella, Brioche And Grape Skewers

Grilled Portobello
With Roasted Peppers And Cheese Fondue

Spanish Olives With Onions

Caprese Salad
Fresh Mozzarella, Basil, Pesto And Balsamic Glaze

Stuffed Zucchini
With Goat Cheese, Tomato And Rosemary

Vegetable Skewers
Mushrooms, Peppers, Onions And Tomatoes

Grilled Brie And Pear Sandwich
On Brioche With A Honey Drizzle

Falafel
With Hummus Dipping Sauce

Baked Goat Cheese On Potatoes
With Herbs, And Pear Tomato

Grilled Portobello Mushrooms

With Basil Oil And Balsamic

Seafood

Stuffed New Potato
Crème Fraiche And Caviar

Smoked Salmon Canapés

Mini Maryland Crab Cakes
Jalapeno Salsa

Smoked Salmon And Cream Cheese Roulades

Smoked Salmon Puff

Mediterranean Shrimp Puff

Shrimp Paella With Chorizo

Stuffed Tomatoes
Cod With Mornay Sauce

Brandade Du Morue
With Garlic And Saffron Mayonnaise

Baked Salmon Salad
On Brioche Toast

Grilled Skewered Shrimp
Rubbed With Basil, Garlic And Roasted Red Peppers

Sushi

Spicy Tuna
With Sriracha (Korean Jalapeno With Vinegar) Aioli

Yellowtail Tuna

With Wasabi Aioli And Miso Vinaigrette

Smoked Salmon Cucumber
With Mango And Miso Vinaigrette

Tuna Avocado
With Mango Aioli

Eel Avocado
With Orange And Dark Miso Vinaigrette

California
Crab, Cucumber & Avocado With Fonzu (Soy, Ginger, Garlic & Lemon)

Shrimp Avocado
With Peanut And Coconut Sauce

Shrimp Cucumber
With Hoi Son And Banana Sauce

Meat & Poultry

Crispy Chorizo Skewers

Figs In A Blanket

Curried Beef In Puff Pastry

Chicken Or Beef Kabobs

Prosciutto With Melon

Swedish Meatballs

Chicken And Veggie Skewers

Empanadas

Ground Potato Stuffed With Meat Or Cheese

Country Pate

On Toast Points With Cornichons And Mustard

Stuffed Grape Leaves

Stuffed Mushrooms

With Ground Meat, White Fish Or Cheese Fondue

Mini-Quiche

Assorted Bouchee With Meat, Cheese, Fish Or Vegetables

Mini Pissaladiere

Mediterranean Pizza

Mediterranean Quiche

With Hummus And Black Olive

Dessert

Chocolate-Covered Strawberries

Mini Fruit Skewers

Mini Doughnuts

Mini Croissant Filled With Chocolate