

PRIVATE DINING

Perfect for on and off-premise private dining celebrations such as engagement parties, showers, rehearsal dinners, post-wedding brunch, family & corporate celebrations! (These packages are not available for wedding receptions.)

Continental Options

Mini Danish, Mini Bagel & Mini Muffin Platter
Sliced Fruit Platter with Yogurt Dip
Seasonal Fruit Bowl
Classic Bruschetta Platter
Assorted Cheese & Cracker/Flat Bread Platter
Seasonal Vegetable Platter with House Ranch Dip
Individual Orange or Apple Juice (priced per item)
Bottled Water (priced per item)

 12-15	 15-30
\$35	\$65
\$35	\$75
\$35	\$65
\$40	\$70
\$35	\$45
\$3	\$3
\$1.50	\$1.50

Regular/Decaf Coffee Hot Box w/all accompaniments

\$18  10

Breakfast Extravaganza

Scrambled eggs, home fries, french toast, bacon, sausage, mini danishes, mini bagels, fruit salad, coffee (All condiments and paper products supplied if needed)

\$22/guest  10 MINIMUM

Boxed Lunches

Choice of ½ wrap, seasonal side or bag of chips, a cookie and a bottle of water

\$15 /guest

1-2-3 Luncheon

\$35/guest  30 MINIMUM

Included Salad:

- Garden or Caesar

1) Select One Main:

- Baked Salmon (Bourbon BBQ, pesto or with mango salsa)
- Chicken Piccata
- Chicken Marsala
- Roasted Pork Loin
- Vegetable “Bolognese” (over couscous)

2) Select One Pasta:

- Penne a la Vodka
- Primavera
- Pesto
- Marinara
- Tortellini Alfredo

3) Select Two Sides:

- Seasonal Roasted Vegetables
- Sweet Honey Chili or Garlic & Olive Oil Green Beans
- Garlic Mashed Potatoes
- Yukon Gold Lemon Parsley Potatoes
- Potato Salad
- Pasta Salad
- Cucumber Feta & Tomato Salad

Cookies & Brownies included.



PRIVATE DINING

Continued

Ariel’s Favorite Celebrations

\$38/guest* 50 MINIMUM

Select (2) Tacos:

- **Pulled Roasted Chicken** (with bibb lettuce, tomato jam & queso fresco)
- **Braised Short Rib** (with pepper salad & manchego)
- **Seared Shrimp** (with summer slaw & shaved aged cheddar)
- **Jicama Wrap** (with cucumber, pickled tomato & grilled)

Sour cream, honey chipotle aioli, avocado crema & hot sauce included on the side.

Select (1) Main:

- **Ropa Viejas** (Puerto Rican style pot roast with traditional pairing of white rice)
- **Pernil** (slow roasted marinated pork shoulder)
- **Spanish Style Chicken** (with rice)

Select (1) Sides:

- **Spiced Cabbage Salad**
- **Chorizo Red Beans and Rice**

Jalapeno corn bread, butter, tortilla chips & salsa included.

*\$42/per person for off-premise bookings

Backyard BBQ

\$45/guest 50 MINIMUM

Select (2) Mains:

- **Brisket, Sausage & Peppers**
- **BBQ Bone-In Chicken**
- **Pulled Pork**

Select (4) Sides:

- **Pasta Salad**
- **Potato Salad**
- **Black Bean Salad** (with fire roasted corn and bell pepper)
- **Corn on the Cob**
- **Coleslaw**
- **Tossed Salad**
- **Watermelon Slices**
- **Mac n’ Cheese**
- **Baked Beans** (with maple bacon)

Lemonade, lemon water & iced tea included.

Buffet-Style Dining

\$38/guest* 25 MINIMUM

Select (1) Starter:

- **Tossed Salad with house vinaigrette**
- **Caesar Salad**
- **Chicken Orzo Soup**
- **Italian Wedding Soup**
- **Butternut Squash Bisque**

Select (2) Main:

- **Ropa Viejas** (with white rice)
- **Roasted Pork Loin** (with brandied apples or pan gravy)
- **Grilled Salmon** (Pesto or maple bourbon BBQ)
- **Chicken Piccata**
- **Chicken Marsala**
- **Eggplant Rollatini**
- **Sliced, Marinated Flank Steak** (with chimichurri)
- **Beef Brisket**
- **Vegetarian “Bolognese”** (over couscous)

Select (1) Sides:

- **Fire Roasted Corn Salad**
- **String Beans** (with sweet honey chili sauce)
- **Spanish Style Yellow or Red Beans and Rice**
- **Our Famous Mac n’ Cheese**
- **Garlic Smashed Potatoes**
- **Rigatoni** (pesto, a la vodka or tomato basil cream)
- **Roasted Sweet Potatoes** (with candied walnuts)
- **Seasonal Roasted Vegetable Medley**
- **Balsamic Bacon Brussels Sprouts**
- **Lemon Parsley Yukon Potatoes**

Dessert

- **Platters of Cookies and Brownies** (station or per table)

Lemonade, lemon water, coffee and hot tea included.

*\$45/guest for off-premise bookings with a 50 person minimum

PRIVATE DINING Continued

Cocktail Mixers

Seasonal Grazing Table Included

\$25/guest*  40 MINIMUM

Select (4) Hors D'Oeuvres (Butler-passed)

- **Lemongrass Marinated Chicken Satay**
- **Southwest Tortilla Cup** (with fire-roasted corn , bell pepper, red onion and black bean salad)
- **Open Faced BBQ Pulled Pork** (on a grilled crostini topped with firecracker slaw)
- **Stuffed Mushrooms** (spinach & parmesan or sausage)
- **Mini Crunchy Street Cart Tacos** (beef, chicken or black bean)
- **Jambalaya Cup**
- **Roasted Parmesan Carrot “Fries”** (with spicy crema)
- **Our Signature Meatball “Lollipops”** (BBQ, marinara or Swedish style)
- **Spanakopita**
- **Mini Open Faced Reuben** (with corned beef, sauerkraut & thousand island on rye)
- **Seasonal Cucumber Canapés**
- **Signature Bruschetta on Toasted Crostini** (with tomato, red onion and garlic)
- **Mac N' Cheese Cups**
- **Berry Mascarpone Grilled Naan Flatbread** (with mascarpone, blueberries, local honey and basil)
- **Peach Balsamic Grilled Naan Flatbread** (with ricotta, grilled peaches, balsamic reduction and mint)
- **Tabbouleh, Grilled Eggplant and Feta Salad Cup**
- **Watermelon, Feta & Mint Bites**
- **Eggplant Caponata Phyllo Cup**
- **Mini Grilled Caprese Triangles** (with fresh mozzarella, roasted peppers & pesto spread)

Premium Upgrades (+\$3/guest/item):

- **Beef Brisket Skewer** (with peach BBQ)
- **Chili Lime Chicken Kabob** (with crema)
- **Bacon Cheddar Tater Keg**
- **Kale & Vegetable Dumpling**
- **Chicken & Waffles**
- **Cajun Shrimp & Southern Style Cheese Grits**
- **Spanish Style Creamed Street Corn** (with cogita cheese & sliced brisket)
- **Elevated Bruschetta on Toasted Crostini** (with avocado, feta, tomato, red onion & garlic)

Great Additions

- **Adirondak Brew Pub Pretzel Bar**
 - Large Warm Soft Pretzels and Warm Pretzel Bites
 - Brown’s Brewery Maple Stout Sauce
 - Druthers Pale Ale Cheddar Sauce
 - Bare Naked Amber Ale Mustard

\$8/guest

- **Warm & Toasty**
 - Artichoke, Spinach and Romano Cheese Dip
 - Caramelized Baked Onion Dip
 - Buffalo Chicken Dip

\$6/guest

Served with house made tortilla chips & garlic crostini.

- **Taqueria (Select 3):** *Stationary or Passed*
 - Pulled Roasted Chicken, Bibb Lettuce, Tomato Jam & Queso Fresco
 - Braised Short Rib, Pepper Salad & Manchego
 - Seared Shrimp, Summer Slaw & Shaved Aged Cheddar
 - Cucumber, Pickled Tomato & Grilled Corn on a Jicama Wrap
 - Tortilla Chips and Salsa

\$10/guest

Sour Cream, honey chipotle aioli, avocado crema & hot sauce included on the side with all*

- **Slider Madness (Select 3):** *Stationary or Passed*
 - Beef Slider* with lettuce, tomato and onion
 - Beef Slider* with lettuce, tomato, onion and American cheese
 - Ground Turkey Slider with cheddar, greens and cranberry aioli
 - Pulled Pork Slider with our Signature BBQ & Slaw
 - Caprese Slider with fresh mozzarella, roasted red peppers and pesto spread on grilled Italian bread

\$8/guest

*Meat alternative available.

- **Mac n’ Cheese Bar**
 - Our Award Winning Mac n’ Cheese
 - Bacon, Tomatoes, Broccoli, Chorizo & Assorted Cheeses

\$6/guest

- **Bite-Sized BBQ** *Stationary or Passed*
 - Beef Brisket Skewers with Peach BBQ
 - Braised Short Ribs with Bacon Bites
 - Corn Bread topped with Pulled Pork & Firecracker Slaw
 - Watermelon , Feta & Mint Bites

\$8/guest

*\$35/guest for off-premise bookings with a 50 person minimum