



# Wedding Menu

EVENTFULLNYC  
CATERING & EVENT PLANNING

(718) 624-5777  
hello@eventfullnyc.com

# The Process

## Step 1 Inquire



Want to begin your journey with us? Fantastic! Please use our simple inquiry form on our website. We will reach out to you as soon as possible.

## Proposal Step 2

Expect a response promptly, welcoming you and asking any additional questions to help us customize your proposal. You will then be able to access it using your personal online portal.



## Step 3 Tasting



Ready to meet? Or maybe to eat? Us too! A tasting<sup>1</sup> is scheduled at your convenience for you to come and enjoy our food!

## Contract Step 4

Enjoyed our proposal? Check! Loved the food? Check! Ready to sign? Terrific! We will share our catering contract via One Span along with a link to submit your 30% deposit - and it's official!



## Step 5 Coordination



We don't just cook amazing food! Once you're officially a client, we get to work. First, we help create your personalized floor plan. Then we organize a walkthrough with you, your rental company, and venue. Just so we can visualize your day in the best way possible.

## Finalize Step 6

2 Weeks left! During this time, we will confirm every last detail with you. Your guest count, vendors, dietary restrictions, etc. When you feel everything is perfect, we will request the final 70% of your bill.



## Step 7 Enjoy



Our favorite step! All that hard work pays off, but we're not done. On your special day, you will have your own personal waiter who will take care of any food and beverage needs you may require. All you have to do is sit back, get married and have fun!

<sup>1</sup>\$100 Per Person Tasting fee applies. Book our services? This fee is 100% refundable for the couple.

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# Hong D' Oeuvres

## Fish

### Shrimp Cocktail <sup>GF</sup>

Served with Traditional Cocktail Sauce

### Grilled Shrimp <sup>GF</sup>

Lemon Chile Glaze or Lemon Chive Aioli or with Chorizo

### Skewered Shrimp Scampi <sup>GF</sup>

Tossed in a Roasted Garlic Parsley Sauce

### Smoked Salmon Roses

On Black Bread or Cucumber Rounds

### Angels on Horseback\* <sup>GF</sup>

Grilled Scallops Wrapped in Bacon

### Scallop Ceviche <sup>GF</sup>

Served on Cucumber Rounds

### Maryland Crab Cakes\*

Served with Roasted Red Pepper Sauce

### Seared Tuna\* <sup>GF</sup>

Served on Rice Cake with Wasabi Aioli

### Tuna Tartare

Lime Chile served in Savory Cone with Black Sesame Seeds

### Lobster Salad\*

Served on Endive or Potato Roll

### Fish, Shrimp or Lobster\* Tacos <sup>GF</sup>

Served on Tostada with Avocado Puree & Fresh Salsa

## Lamb

### Moroccan Lamb Balls <sup>GF</sup>

Served with Tomato Jam

### New Zealand Lamb Chops\* <sup>GF</sup>

Tapas Style - with Harissa Aioli

## Beef

### Spicy Cuban Style Filet Skewers <sup>GF</sup>

Spicy Mojo Aioli

### Prime Filet of Beef

Served on French Bread with Country French Mustard or Horseradish Cream Sauce or Truffle Crostini with Green Peppercorn Aioli

### Mini Reubens

Corned Beef, Swiss Cheese, Sauerkraut & Russian Dressing

### Swedish Meatballs <sup>GF</sup>

Lingonberry Chutney

### Asian Meatballs <sup>GF</sup>

Pork & Beef with an Apricot BBQ Sauce

### Miniature Pigs in Blankets

Served with Dijon Mustard

### All Beef Sliders

Served with or without Cheese, Dill Pickles, Chipotle Ketchup on Mini Brioche Rolls

### Braised Short Ribs <sup>GF</sup>

Dried Fruit Chutney Served in Tasting Spoons

## Duck

### Peking Duck\*

Served in a Chive Pancake with Hoisin

### Smoked Duck Breast

Served on Savory Thyme Biscuit with Plum Chutney

### Duck À L' Orange

on Sweet Potato Fritter

## Chicken

### Grilled Lemon-Thyme Chicken Brochettes <sup>GF</sup>

Roasted Garlic Aioli Dipping Sauce

### Jerked Chicken Skewers <sup>GF</sup>

Served with Mango Vinaigrette

### Tandoori Chicken Bites

Yogurt Mango Sauce on Poppadum

### Sticky Fried Chicken

Cabbage Slaw in Bao Bun

### Chicken & Waffle

with Hot Honey Sauce or Maple Butter

### Chicken Sate <sup>GF</sup>

Served with a Thai Peanut Sauce

### Latin Spiced Chicken Fajitas

Wrapped in Flour Tortilla with Salsa & Guacamole -Can Substitute for Beef-

### Chicken Croquettes

Sriracha Crème

## Pork

### Dates Stuffed with Water Chestnuts <sup>GF</sup>

Wrapped in Caramelized Bacon

### Asparagus <sup>GF</sup>

Wrapped in Prosciutto & Herb Chevre

### Croque Monsieur

Parma Ham, Swiss, Pesto & Tomato

### Antipasto Skewers <sup>GF</sup>

Prosciutto, Smoked Mozzarella, Salami, Artichoke Hearts, Cherry Tomato & Fresh Basil

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# Hong D' Oeuvres

## Vegetarian

### Caprese Kebabs <sup>GF</sup>

Bocconcini, Cherry Tomatoes & Basil

### Quesadillas

Truffle Cheese & Wild Mushrooms

### Fig & Goat Cheese

Served on Flat Bread

### Risotto Puffs

Fontina or Asparagus & Parmesan

### Tartlets

Wild Mushroom & Parmesan  
or Caramelized Onion & Gorgonzola

### Creamy 4-Cheese Macaroni

in Tasting Spoons

### Gruyere Grilled Cheese

Served with Rosemary Aioli

### Fried Mac & Cheese Balls

Spicy Tomato Sauce

### Thai Curry Samosas

Saffron Cream

### Zucchini & Corn Fritters

Cilantro Crème

### Vegetable Spring Rolls <sup>GF</sup> <sup>V</sup>

Beet, Carrot, Cucumber, Mango, Mint  
Wrapped in Rice Paper

### Mexican Street Corn <sup>GF</sup> <sup>V</sup>

Served In Tasting Spoon

### Mediterranean Eggplant

Caponata <sup>GF</sup> <sup>V</sup>

Eggplant, Currants, Tomato  
Served with Endive

### Quinoa Falafel <sup>V</sup>

Harissa Hummus

## Sample

### International Cheese Board

French Brie, 6-Month Aged Manchego from Spain,  
Wedges of Reggiano Parmigiano & Local NY Goat Cheese

Grapes & Strawberries

Dried Apricots or Dates

Fig Preserves

Assorted Breads & Crackers

Interested in customizing your own cheese board?  
Reach out to get our full cheese and charcuterie menu

## Crudités

### Fresh Garden Vegetables

Herb Goat Cheese Dip

Curry Mango Dip

Greek Yogurt with Fresh Dill

Mint Edamame, Red Pepper & Classic Hummus  
Pita Chips

Cucumber Sticks, Peppers, Carrots  
Asparagus, Radishes, Cherry Tomatoes,  
Celery & Fennel

## Signature Drinks

Spring / Summer

### Blue Lagoon

Vodka - Curacao - Lemonade

### Frozen Dark & Stormy

Rum - Ginger Beer - Fresh Ginger  
Lime Juice

All Year

### Spicy Margarita

Tequila - Blood Orange Juice  
Lime Juice - Jalapeno Simple Syrup

### Classic Bourbon Sour

Bourbon - Lemon Juice  
Maple Syrup

Fall / Winter

### Espresso Button Fly Martini

Vodka - Kahlua - Espresso  
Simple Syrup

### Pimm's Winter Punch

Pimm's - Brandy - Lime Juice  
Apples - Pears - Oranges  
Ginger Beer - Club Soda

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# Stations

## Salad

### Selection of Three

Spring / Summer

#### Summer Vegetable Ceviche <sup>GF</sup> <sup>V</sup>

Lima Beans, Peaches, Cherry Tomatoes,  
Corn & Avocado with a Cilantro Lime  
Vinaigrette

#### Three Melon Salad <sup>GF</sup>

Watermelon, Cantaloupe, Honeydew,  
Crumbled Feta Cheese & Chiffonade of  
Mint with a Citrus Vinaigrette

#### Little Gem Salad <sup>GF</sup> <sup>V</sup>

Candied Walnuts, Cucumber  
Ribbons, Finely Grated Parmesan  
& Champagne Vinaigrette

All Year

#### Beet Salad <sup>GF</sup> <sup>V</sup>

Roasted Red and Yellow Beets, Oranges &  
Watercress with a Pomegranate Honey  
Vinaigrette

#### Zucchini Pasta Salad <sup>GF</sup>

Zucchini Pasta Noodles, Cherry Tomatoes,  
Burrata, Fresh Mint & Basil with Aged  
Balsamic & Extra Virgin Olive Oil

#### Heirloom Tomato Salad <sup>GF</sup> <sup>V</sup>

Seasonal Greens, Grilled  
Peaches, Fresh Basil  
w or w/o Fresh Mozzarella

Fall / Winter

#### Arugula Salad <sup>GF</sup>

Mozzarella, Fig & Candied Pecans with  
Balsamic Honey Vinaigrette

#### Spinach Salad <sup>GF</sup>

Apples, Dried Cranberries, Spiced Pepitas  
& Goat Cheese and a Pomegranate  
Molasses Vinaigrette

#### Mediterranean Salad <sup>GF</sup> <sup>V</sup>

Frisée, Radicchio, Watercress,  
Burrata, Heirloom Tomatoes,  
Kalamata Olives, Tuscan Olive  
Oil, Aged Balsamic, Micro Basil

\*All Salads Can Be Made Vegan Upon Request\*

## Ravioli

### Ravioli Filling

Choice of Two

Beef

Seafood

Three Cheese

Wild Mushroom

Butternut Squash

### Ravioli Sauce

Choice of Two

Vodka

Pomodoro

Sage Butter

Sundried Tomato Basil

Wild Mushroom & Truffle

### Accompaniments

Bruschetta & Tapenade

Assorted Breads, Garlic Bread & Crostini

## Pasta

### Pasta

Choice of One

Penne Primavera

Garlic Cream Sauce

-or-

Cacio e Pepe

Served in \*Parmesan Wheel

(Subject to Additional Fee)

### Lasagna

Choice of One

Bolognese

Four Cheese

Butternut Squash

Wild Mushroom

Vegetable

### Accompaniments

Bruschetta & Tapenade Assorted Breads, Garlic Bread & Crostini

## Country BBQ

### Meat

Choice of Two

Roasted BBQ Brisket

Dry Rub Pulled Pork

Shredded BBQ Chicken

### Accompaniments

Included

Mac n' Cheese

Three Pepper Cornbread

Buttermilk Biscuits

## Casual, Interactive & Customizable

Stations are the perfect pairing for any wedding.  
Leave the buffets behind - let us bring food to life.

We'll meet you at the table!

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# Stations

## Carving

### Meat

Choice of Two

Turkey - Whole Grain Mustard & Cranberry Ginger  
 Southern Glazed Ham - Mango Chutney & Spicy Aioli  
 Brined Chicken - Whole Grain Mustard & Cranberry Ginger  
 Rack or Leg of Lamb\* - Mint Chutney & Red Wine Demi Glaze  
 Roasted Filet of Beef\* - Horseradish Sauce & Red Wine Demi Glaze

### Side

Choice of One

Truffle Potato Gratin  
 Sweet Potato Gratin

### Accompaniments

Assorted Breads & Biscuits

## Sushi

Included

Choice of Assorted Sushi  
 Rolls &/Or Fresh Sashimi  
 Soy, Wasabi & Ginger  
 With Sushi Chefs  
 (Market Price)

## Arepas

### Filling

Included

Pulled Pork  
 -&  
 Shredded Spicy  
 Chicken Salad

### Toppings

Included

Salsa Verde  
 Black Beans  
 Sour Cream  
 Pico de Gallo  
 Queso Blanco

### Accompaniments

Fried Sweet Plantains

## Taqueria

### Meat

Choice of Two

Marinated Cod Fish  
 -or-  
 Chimichurri Skirt Steak  
 -or-  
 Latin Spiced Grilled  
 Chicken

### Condiment

Included

Guacamole  
 Pico di Gallo  
 Cilantro Crème  
 Fresh Corn Salsa  
 Shredded Lettuce  
 Corn & Flour Tortillas

### Vegan Option

Sautéed Peppers, Onions, Zucchini & Pickled Jalapeños

## Raw

### Seafood

Included

Assorted Oysters/Clams

### Condiments

Included

Lemons  
 Hot Sauce  
 Horseradish  
 Cocktail Sauce  
 Mignonette Sauce

### Optional

Shrimp Cocktail  
 (Market Price)

## Far East

### Meat

Included

Peking Duck  
 Moo Shu Pork

### Condiments

Included

Carrots  
 Peppers  
 Scallions  
 Cucumber  
 Mushrooms  
 Alfalfa Sprouts

### Sauce

Included

Hoisin  
 Sweet Chili

### Accompaniments

Included

Bao Buns & Mandarin Pancakes

### Vegetarian Option

Five Spiced Tofu or Tempeh

## Junk Food

Assorted Chips & Pretzels  
 with Traditional Onion Dip,  
 Buffalo Chicken Cheese Dip,  
 and Honey Mustard

Cheese & Caramel  
 Popcorn

Assorted Tortilla Chips  
 with Salsa & Guacamole

Pigs in a Blanket  
 with Spicy Brown Mustard

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# Starter & Entree

## Insalata

### Insalata Mista Agli Agrumi (GF) (VA)

Arugula, Cucumber, Shaved Fennel  
Grapefruit & Orange Supremes, Citrus  
Vinaigrette

### Roasted Pear Salad

Toasted Pine Nuts, Warm Goat Cheese  
Buttons, Micro Flowers, Pomegranate  
Molasses Vinaigrette

### Mediterranean Salad (GF) (V)

Frisée, Radicchio, Watercress,  
Burrata, Heirloom Tomatoes,  
Kalamata Olives, Tuscan Olive  
Oil, Aged Balsamic, Micro Basil

### Heirloom Tomato Salad (GF) (VA)

Seasonal Greens, Grilled Peaches,  
Fresh Basil, w or w/o Fresh Mozzarella

### Little Gem Salad (GF) (V)

Candied Walnuts, Cucumber  
Ribbons, Finely Grated Parmesan  
& Champagne Vinaigrette

### Mixed Green Salad (GF) (VA)

Seasonal Greens  
Choice of (2) Add-in's  
Choice of Vinaigrette

## Pasta

### Chefs Seasonal Risotto

Lobster\*  
Beets & Goat Cheese  
Wild Mushroom  
Butternut Squash

### Smoked Rigatoni

Hot Italian Sausage, Tomatoes,  
Artichokes, Shaved Pecorino

### Penne Primavera (V)

Zucchini, Squash, Sweet Peppers  
Sugar Snaps, Roasted Garlic  
Cream Sauce

### Linguine ai Frutti di Mare\*

Lobster, Shrimp, & Scallops  
Squid Ink Linguine

### Ravioli

Choice of One  
Wild Mushroom, Cream Sauce  
Butternut Squash, Sage Butter  
Cheese, Pomodoro  
Lobster\*, Americana

### All'arrabiata Gnocchi (VA)

Spicy Tomato, Fresh Herbs

## Fish

### Oven Roasted Salmon (GF)

Mustard, Tarragon, Chive Sauce

Wild Rice with Dried Cherries & Chives  
Roasted Tri-Color Carrots, Tahini

### Sweet & Spicy Salmon (GF)

Savory BBQ Sauce

Homestyle Mash Potatoes  
Green Beans, Garlic Butter

### Miso Glazed Salmon (GF)

Tamari, Honey, Ginger & Garlic

Jasmine Rice  
Grilled Bok Choy

### Chilean Sea Bass\*

Crispy Shallot Rings, Shallot Vinaigrette

Lemon Zest Orzo, Fresh Parsley  
Baked Zucchini & Cherry Tomatoes, Basil

### Chilean Sea Bass Papillote\* (GF)

Olives, Capers, Herbs, Peppers,  
Baked in Parchment Paper

Three Grain Rice Pilaf  
Steamed Asparagus Spears

### Roasted Halibut\* (GF)

Lemon Chive Beurre Blanc

Mushrooms, Potatoes, Fava Beans  
Tri-Color Steamed Carrots, Dill Butter

### Fresh Seared Tuna\* (GF)

Warm Ginger Shitake Vinaigrette

Soba Noodles  
Steamed Baby Bok Choy

### Seared Scallops (GF)

Pinot Noir Sauce

Celery Root Puree  
Asparagus, Carrot, Haricot Bundles

### Pan Seared Crab Cakes\*

Lemon Caper Aioli

French Beans, Toasted Almonds  
Ratatouille

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# Entree

## Beef

### Roasted Filet Mignon <sup>GF</sup>

Red Wine Demi-Glace, Wild Mushrooms  
-or-  
Red Onion Marmalade

Truffle Potato Gratin  
Roasted Brussel Sprouts, Sweet Chestnuts

### Cuban Style Skirt Steak <sup>GF</sup>

Salsa Verde

Yellow Rice, Red Beans  
Sweet Plantains

### 30 Day Aged Rib Eye\* <sup>GF</sup>

Red Wine Sauce

Garlic Parmesan Roasted Potatoes, Mint  
Creamed Spinach

### Red Wine Braised Short Ribs <sup>GF</sup>

Pearl Onions, Baby Carrots

Truffle Potato Gratin  
Roasted Root Vegetables

### Dry Rubbed Brisket <sup>GF</sup>

Ancho BBQ Sauce

Homestyle Mash Potatoes  
Tri-Color Steamed Carrots, Maple Glaze

### Vietnamese Shaking Beef <sup>GF</sup>

Water Cress, Pickled Red Onion

Jasmine Rice  
Spicy Green Beans

## Chicken

### Chicken Provencal

Artichoke Hearts,  
Mushrooms, Tomatoes,  
Capers

Baked Layered Gnocchi  
Roasted Cauliflower

### Curry Chicken

Coconut Cashews, Currents,  
Mango Chutney

Coconut Rice  
Sautéed Fresh Seasonal Greens

### Chicken Dijonnaise

Leeks, Mustard Cream Sauce

Wild Rice Pilaf  
Roasted Brussel Sprouts,  
Sweet Chestnuts

### Chicken Forestière

Wild Mushroom  
Brandy Cream Sauce

Wild Rice Pilaf  
Haricots Verts with Shallot Butter

### Fresh Lemon Chicken

Butter Sauce

Steamed Asparagus Spears  
Herb Orzo

## Vegetarian

### Grilled Portabella Mushroom <sup>GF</sup> <sup>V</sup>

Stuffed with Vegetable Quinoa

Grilled Vegetables  
Roasted Tri-Color Carrots, Tahini

### Wild Mushroom Risotto\* <sup>GF</sup>

Truffle Oil, Parmesan

Roasted Root Vegetables  
Steamed Asparagus Spears

### Eggplant Parmesan

Fresh Mozzarella

Buttered Wide Egg Noodles  
Broccoli Rabe with Garlic Oil

### Eggplant Chickpea Ragù <sup>GF</sup> <sup>V</sup>

Mediterranean Herbs

Served on Spaghetti Squash  
Roasted Tri-Color Carrots, Tahini

### Stuffed Poblano Chilies <sup>GF</sup> <sup>V</sup>

Black Beans, Fresh Corn, Sweet Potatoes,  
Peppers, Fresh Cilantro

Sweet Plantains, Spanish Rice

### Orecchiette Cacio e Pepe

Roasted Butternut Squash  
Baby Kale, Burrata

Broccoli Rabe with Garlic Oil  
Grilled Vegetables

## Duck

### Fanned Five Spice Muscovy Duck Breast\* <sup>GF</sup>

Dried Cherry Sauce

Bejeweled Rice  
Sautéed Fresh Spinach

## Lamb

### Roasted Rack of Lamb\* <sup>GF</sup>

Rosemary, Garlic, Fresh Herbs  
Red Wine Demi-Glace Sauce

Roasted Baby Potatoes, Fresh Herbs  
Braised Red Cabbage, Sautéed Apples

## Pork

### Roasted Rack of Pork <sup>GF</sup>

Au Jus

Sweet Potato Gratin  
Steamed Green Beans

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# Sides

## Customize Your Entrée's

Listed Under Each Entrée (On Page 7 & 8) You Will Find Our Recommended Side Pairings.

You Are Free to Continue With Our Recommendations or Choose Sides of Your Own From This Page.

All Sides Are Vegetarian.

### GLUTEN FREE & VEGAN

Baked Zucchini & Cherry Tomatoes, Basil  
Bejeweled Rice  
Broccoli Rabe with Garlic Oil  
Grilled Bok Choy  
Grilled Vegetables  
Jasmine Rice  
Ratatouille  
Roasted Baby Potatoes, Fresh Herbs  
Roasted Brussel Sprouts, Sweet Chestnuts  
Roasted Cauliflower  
Roasted Root Vegetables  
Sautéed Fresh Seasonal Greens  
Sautéed Fresh Spinach  
Spicy Green Beans  
Steamed Asparagus Spears  
Steamed Baby Bok Choy  
Steamed Green Beans  
Sweet Plantains  
Wild Rice Pilaf  
Wild Rice with Dried Cherries & Chives  
Yellow Rice, Red Beans

### GLUTEN FREE

Celery Root Puree  
Creamed Spinach  
Homestyle Mash Potatoes  
Sweet Potato Gratin  
Truffle Potato Gratin  
Asparagus, Carrot, Haricot Bundle •  
Braised Red Cabbage, Sautéed Apples •  
Coconut Rice •  
French Beans, Toasted Almonds •  
Garlic Parmesan Roasted Potatoes, Mint •  
Green Beans, Garlic Butter •  
Haricots Verts with Shallot Butter  
Herb Rice Pilaf •  
Mushrooms, Potatoes, Fava Beans •  
Roasted Tri-Color Carrots, Tahini •  
Spaghetti Squash •  
Spanish Rice •  
Three Grain Rice Pilaf •  
Tri-Color Steamed Carrots, Dill Butter •  
Tri-Color Steamed Carrots, Maple Glaze •

### NOT GF / NOT VEGAN

Baked Layered Gnocchi  
Soba Noodles  
Buttered Wide Egg Noodles •  
Herb Orzo •  
Lemon Zest Orzo, Fresh Parsley •

Sides Listed With - - - Can  
Be Prepared Vegan  
Upon Request

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# Desserts & Snacks

## Passed or Stationary

**Lemon or Key Lime Tarts**  
with Fresh Berries

**Mousse**  
in Chocolate Cups or Tart Shells  
Choice of Two: Chocolate, Key Lime,  
Mango, Raspberry & Passion Fruit  
With Fresh Berries

**Panna Cotta**  
Rosewater, Hazelnut, Dulce de Leche,  
or Vanilla

**Assorted Mini Cupcakes**  
Red Velvet, Triple Chocolate & Vanilla Bean

**Lemon Coconut Bars**  
with a Coconut Shortbread Crust

**Brownie Bites**  
with Dark Chocolate

**French Almond Macarons** (GF)

**Chocolate Dipped Strawberries** (GF) (V)

**Raspberry & Blueberry Chocolate Clusters** (GF) (V)  
with Dark & White Chocolate

**EVENTFULLNYC Cookies**  
Walnut, Almond, Pecan, Cashew  
& No Nut Chocolate Chip

## Plated

**Mini Strawberry Short Cakes**  
Warm Buttermilk Biscuit with a Hint of  
Ginger - Layered with Juicy, Sweet  
Strawberries & Whipped Crème

**Maple-Bourbon  
Banana Pudding Cake**  
Spiced Whipped Crème

**Chocolate Pot de Crème** (GF)  
Chocolate Indulgence, Whipped Cream

**Roasted Pears**  
Topped with Dulce De Leche

**Cheesecake**  
Classic, Raspberry or Pumpkin

**Crème Brulee** (GF)  
French Classic with Vanilla Bean  
& Caramelized Sugar Topping

**Chocolate Molten Cake**  
A la mode

**Assorted Fruit & Berries**

## Midnight Snacks

**All Beef Sliders**  
with or without Cheese  
Chipotle Ketchup

**French Fries** (V)  
Served in Cones with Toppings

**Cheese & Charcuterie**  
Served in Cones

**Apple Cider Doughnuts** (V)  
Miniature

**Churro**  
Chocolate, Caramel  
& Raspberry Dipping Sauce

**Paninis**  
with Choice of Fillings  
Classic Aged Cheddar  
Truffle Cheese & Ham  
Manchego

**Mini Mac & Cheese** (V)

**Grilled Shrimp or  
Chicken Tacos** (GF)  
in Mini Taco Shells  
with Guacamole & Pico de Gallo

**Mini Philly Cheesesteaks**  
on French Bread

**Hot Dogs**  
with Choice of Mustard, Ketchup  
Sauerkraut & Onion

**Reuben Sandwiches**  
Corn Beef, Swiss Cheese, Sauerkraut  
& Russian Dressing

**White Truffle Popcorn** (GF) (V)  
with Sea Salt Served in Cones

**Soft Pretzels** (V)  
with Spicy Brown Mustard

**Chocolate Chunk Cookies**  
Shot of Milk

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French Fries Only At Select Venues That Allow Frying

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