

PRIVATE EVENTS

GOLD PACKAGE

\$105 per guest

Includes event coordination, customized menu selections, professional service staff & cake-cutting service. Soft drinks, coffee & tea included.

WELCOME DRINK AT THE BAR

Prosecco, Sangria & Bellinis

PASSED HORS D'OEUVRES

Choose four

Mini Crab Cakes
Mini Arancini
Tuna Tartare Nachos
Summer Tomato & Pesto Crostini
Fresh Mozzarella, made live as guests arrive
Shrimp Cocktail Shooters
Chicken Pot Stickers with Ponzu
Goat Cheese-Stuffed Dates with Prosciutto

FAMILY-STYLE STARTERS

Choose three

Fried Local Calamari & Rock Shrimp
Wagyu Meatballs with Ricotta
Griffin Baked Clams
Fresh Mozzarella, Fire-Roasted Peppers, Tomato & Basil
Porcini Mushroom Rice Balls, Truffle Sauce
Prime Beef Sliders
Bacon-Wrapped Scallops
Charcuterie & Artisan Cheese Selection

SALAD OR PASTA COURSE

Choose one

SALADS

Griffin Salad
Kale & Romaine Caesar
Pear Salad

PASTA

Paccheri alla Vodka
Rigatoni Pomodoro
Fusilli Seasonal Primavera
Orecchiette with Broccoli & Housemade Sausage

ENTREE SELECTION

Choose four options - guests select one

CHICKEN

Frenched Chicken Breast
Potato puree, rosemary jus, wild mushrooms & asparagus
Sautéed Lemon Chicken
Roasted vegetables & broccoli
Sautéed Chicken Breast
Wild mushrooms, cabernet demi-glace & haricots verts
Chicken Paillard or Milanese
Baby arugula & Parmigiano Reggiano

FISH

Wild Red Snapper
Lemon, capers, olive oil & grilled vegetables
Pan-Seared Wild Shrimp
Sautéed spinach, beurre blanc & roasted potatoes
Grilled Salmon
Broccoli & lentil vinaigrette
Crab-Stuffed Flounder
Sautéed spinach, beurre blanc & roasted potatoes

MEAT

8oz Filet Mignon
Red wine reduction, truffle butter & roasted potatoes
10oz Grilled Skirt Steak
Chimichurri & fingerling potatoes
10oz New York Strip
Sautéed spinach, fingerling potatoes & cabernet jus

VEGETARIAN

Layered Eggplant
Potato puree, basil, Parmigiano, fiore di latte & Sicilian olive oil
Grilled Seasonal Vegetables (vegan)
Herb salsa verde
Wild Mushrooms over Creamy Polenta
Herb sauce

DESSERT

Seasonal Dessert Platter
Freshly Brewed Coffee & Tea
Seasonal Fresh Fruit

Prices exclusive of sales tax & gratuity. A 22% administrative charge & applicable NY State sales tax apply to all private event contracts. Minimums may apply based on date & time.

For Private Event inquiries, custom menus, restaurant buyouts, and availability, please email

PrivateEvents@griffinkitchenbar.com

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