

# Cathédrale

## Tray-Passed Appetizers

\$35.00++ per person, per hour

Select Six (6)

### **PASSED SAVORY HORS D'OEUVRES**

*Additional Selections \$7++ per person supplement*

#### **VEGETARIAN / VEGAN**

**Warm Dates** *Roquefort, Thyme*

**Mushroom Skewers** *Basil Pesto <sup>v gf</sup>*

**Fava Bean Hummus Tartlet** *Pistachios <sup>gf</sup>*

**Black Truffle Gougères**

#### **PREMIUM**

**Tuna Poppy Seed Crisp** *Olives, Tomato*

**Hamachi Crudo** *Blood Orange, Fennel*

**King Crab & Avocado** *Celery Root, Gem Lettuce*

**Prime Beef Sliders** *Caramelized Onion, White Cheddar, Remoulade*

**Fried Chicken & Biscuit** *Chipotle Yogurt*

**Truffle Chicken Salad** *Apples, Celery, Brioche*

#### **LUXURY**

**Lobster Rolls** *Espelette, Crème Fraîche (+\$5pp supplement)*

**Steak Tartare** *Gaufrettes, Horseradish (+\$5pp supplement)*

## Tray-Passed Sweets

\$28.00++ per person, per half-hour

Select Five (5)

### **PASSED SWEETS**

*Additional Selections \$8++ per person supplement*

**Lemon Meringue Tart**

**Fruit Tart**

**Chocolate Tart**

**Mini Cheesecake**

**French Macarons**

**Assorted Cookies**

*Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia*

**Assorted Truffles**

*\*\*All menu items are subject to change according to seasonality and availability\*\*  
Pricing Does Not Include 4% Administrative Fee, 8.375% Tax, and 20% Service Charge*

# Reception Stations

Full Buyouts Only - Based on 1.5 hours of Service

## **RAW BAR**

\$65++ per person • Includes Cocktail Sauce, Lemon Wedges, Mignonette  
Must be confirmed to open with event start.

**Shrimp Cocktail, Snow Crab Claws, Oysters**

### **SUPPLEMENTS:**

**Lobster Tail (MP)**  
**King Crab Legs (MP)**  
**Keluga Caviar (MP)**  
**Ossetra Caviar (MP)**

## **CHARCUTERIE, CHEESE & CRUDITÉ**

\$25++ per person

**Chef's Selection of Assorted Meats & Artisanal Cheeses**  
**Green Market Vegetable Crudité** *Hummus, Green Goddess Dips*  
**Dried Fruits & Nuts and Assorted Breads & Crackers**

### **SUPPLEMENT:**

**Berkel Prosciutto Station**  
\$50++ pp • Requires chef attendant at \$295

## **CARVING STATION**

\$50 per person • Includes Warm Bread, Tomato Provençale

**Roasted Beef Sirloin**

**OR**

**NY Strip au Poivre**

### **UPGRADES:**

**Chateaubriand** (+\$10++ pp)  
**Tomahawk Ribeye** (+\$15++ pp)  
**Imperial Wagyu Sirloin** (+\$25++ pp)

## **VEGETABLE STATION**

\$25++ per person

Select Two • Additional Selections \$10++ per person supplement

**Whole Roasted Zucchini, Cauliflower, Sweet Potato, Marinated Artichokes, Tomato Provençale**

## **DESSERT STATION**

\$28++ per person

Select Five • Additional Selections \$5++ per person supplement

**Lemon Meringue Tart**

**Fruit Tart**

**Chocolate Tart**

**Mini Cheesecake**

**French Macarons**

**Assorted Cookies**

*Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia*

**Assorted Truffles**

# TAO GROUP

## HOSPITALITY

### Beverage Menu

**HOSTED OPEN BAR PACKAGE**

A fully-stocked bar featuring a selection of Liquor, Liqueurs, Cordials, Wines, Beers, Seltzers, Red Bull Energy Drinks (Regular, Sugarfree and Editions), Soft Drinks, Still and Sparkling Bottled Water, Q Premium Mixers, and Juice Mixers.

**PREMIUM BAR**

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\$30.00 per person per hour

**LUXURY BAR**

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\$45.00 per person per hour

**BEER & WINE BAR**

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\$30.00 per person per hour - Premium

\$45.00 per person per hour - Luxury

**WINE / SAKE UPGRADE**

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Please discuss available upgrade options with your Event Operations Manager

**SPECIALTY COCKTAIL UPGRADE**

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Select up to two (2) Specialty Cocktails from our selected list for your guests to enjoy. Cocktails can be renamed to match a brand or sponsorship.

\$5.00 per person

**EXPERIENTIAL STATIONS**

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Please discuss available upgrade options with your Event Operations Manager

\* Shots, Doubles, Triples and Specialty Cocktails are not available with a Hosted Open Bar Package

\*\* Champagne/Sparkling Wine Toasts are not included in the above pricing.

**PREMIUM BAR, Mixed Cocktails (1.5 oz)**

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Beer & Seltzers	Bud Light, Budweiser, Bud Light Black Cherry Seltzer, Dos Equis, Golden Road Mango Cart, Goose Island IPA, Heineken, Heineken 0.0, Heineken Silver, Michelob Ultra, NÜTRL Seltzers, Shock Top, Stella Artois
Vodka	Absolut, Ketel One, Three Olives
Gin	Beefeater, Tanqueray
Rum	Bacardi Superior, Captain Morgan Spiced
Tequila	Cazadores Blanco, Herradura Reposado, Jose Cuervo Tradicional Silver
Bourbon/Whiskey	Jack Daniel's, Jameson, Maker's Mark
Scotch	Dewar's White Label, Johnnie Walker Black
Cognac	D'Ussé VSOP, Hennessy VS
Cordials	Aperol, Chambord, Kahlúa
Wine	Sommelier Selections

**LUXURY BAR, Mixed Cocktails (1.5 oz)**

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Beer & Seltzers	Bud Light, Budweiser, Bud Light Black Cherry Seltzer, Dos Equis, Golden Road Mango Cart, Goose Island IPA, Heineken, Heineken 0.0, Heineken Silver, Michelob Ultra, NÜTRL Seltzers, Shock Top, Stella Artois
Vodka	Absolut, Ketel One, Belvedere, Three Olives, Tito's Handmade
Gin	Beefeater, The Botanist, Hendrick's, Tanqueray
Rum	Bacardi Superior, Captain Morgan Spiced, Malibu
Tequila	Cazadores Blanco, Don Julio Añejo, Jose Cuervo Tradicional Silver, Herradura Reposado, Patrón Silver
Bourbon/Whiskey	Elijah Craig, Jack Daniel's, Jameson, Maker's Mark
Scotch	Dewar's White Label, Glenlivet 12 yr., Johnnie Walker Black
Cognac	D'Ussé VSOP, Hennessy VS, Rémy Martin VSOP
Cordials	Aperol, Chambord, Kahlúa
Wine & Champagne	Sommelier Selections

PREMIUM BEER & WINE BAR

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Beer & Seltzers	Bud Light, Budweiser, Bud Light Black Cherry Seltzer, Dos Equis, Golden Road Mango Cart, Goose Island IPA, Heineken, Heineken 0.0, Heineken Silver, Michelob Ultra, NÜTRL Seltzers, Shock Top, Stella Artois
Wine	Sommelier Selections

LUXURY BEER & WINE BAR

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Beer & Seltzers	Bud Light, Budweiser, Bud Light Black Cherry Seltzer, Dos Equis, Golden Road Mango Cart, Goose Island IPA, Heineken, Heineken 0.0, Heineken Silver, Michelob Ultra, NÜTRL Seltzers, Shock Top, Stella Artois
Wine & Champagne	Sommelier Selections

PRIVATE SOMMELIER STATION

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Three (3) selections of wine or sake available at a tasting station manned by a certified sommelier to guide your guests through the selections. Tasting notes provided for guests to keep.

*Three tiers available based on bottle pricing with all bottles charged on consumption.*

Tier 1	\$60 - \$150
Tier 2	\$151 - \$250
Tier 3	\$251 +

Labor Charge for sommelier: \$250/hour

TAO GROUP  
HOSPITALITY  
SPECIALTY COCKTAILS



**EUPHORIA**

*Choice: Vodka, Gin, Tequila, Rum*

This tropical, fruity, elixir marries the sweet Valencia orange with lime, agave, nutmeg, and the light touch of ginger beer topped with Red Bull Yellow Edition (Tropical).



**EARTHLY DELIGHTS**

*Choice: Vodka, Gin, Tequila, Rum*

The flavor of bright, sweet melon is balanced with accents of fresh pressed lime juice, agave, and mint essence.



**ROYALE**

*Choice: Vodka, Gin, Tequila, Rum*

This cool, refreshing beverage consists of island flavors such as orange liqueur, ripe pineapple, and berries.



**GOLDEN HOUR**

*Whiskey*

A classic Whiskey Sour that tastes exactly as its name. It's sour and delicious, made with a blend of pressed Eureka lemon and rich agave.



**BLUE CRUSH**

*Choice: Vodka, Gin, Tequila, Rum*

A sweet, vibrant, citrus cocktail made with your choice of spirit, blue Curaçao, fresh-pressed lemon, and lemon-lime.



**BIRD OF PREY**

*Choice: Vodka, Gin, Tequila, Rum*

A tiki-inspired cocktail combining bitter and sweet, this offering is made with Campari, pineapple, orange, fresh-pressed lime, and Red Bull Red Edition (Watermelon).



**HARMONY**

*Choice: Vodka, Gin, Tequila, Rum*

Light and refreshing, this selection possesses a hint of peach with an elegant effervescence. It consists of peach liqueur, lemon, and sparkling wine.

**ZERO-PROOF Cocktails**

**ZHEN BANG**

Raspberries, Lime, RIPE Margarita, Q Mixers Premium Club Soda

**BLACKBERRY BUCK**

Blackberries, RIPE Lemon Sour, Q Mixers Premium Ginger Beer

**GARNET GIMLET**

Cranberry Juice, Lime Juice, Strawberry Purée, Simple Syrup

**ISLAND DREAM**

Orange Juice, Pineapple Juice, Lime Juice, Orgeat Syrup, Grenadine

**MIXOLOGIST'S NOTES**

The above cocktails are designed with a wide array of palates in mind and can be offered as an entrance sampling or tray-passed "amuse bouche". Our in-house mixologist will complete the recipe with premium spirits once you have chosen the base spirit.

\* Cocktail names can be changed to reflect event Sponsor or Brand.