

BEAUTY & Essex®

RESTAURANT • LOUNGE

Food Station Options

All pricing is based on a Per Guest Price and must be ordered for the entire group.
Station pricing is based on a one and one-half hour of food service.

Salad Station

{SELECT ONE (1) - \$15 per person supplement}

Caesar Salad — *endive, little gem, grana, chives, lemon bread crumb, anchovy**

Kale & Apple Salad — *apple cider vinaigrette, pancetta, candied pecans, shaved goat cheese†*

Carving Station

{SELECT ONE (1) - \$35 per person supplement}

Roasted Beef Tenderloin* — *horseradish chantilly, mott st. sauce, chimichurri*

Atlantic Salmon* — *seasonal garnish, served with fresh rolls*

Pasta Station

{SELECT TWO (2) - \$20 per person supplement}

Mexican Street Corn Ravioli — *poblano crema, miso aioli, cotija, fresno, ancho chile*

Cavatelli Pomodoro — *calabrian chili butter, marinated tomatoes, ricotta salata, basil^{neg}*

Mac & Cheese — *truffle butter, fontina, white cheddar, mornay sauce, crispy reggiano^{neg}*

Tuna Poke Wonton Taco Station

{ \$25 per person supplement }

Tuna Poke Wonton Tacos* — *micro cilantro, radish, wasabi kewpie*

Seafood Displays

Must be confirmed to open with event start.

Poached Jumbo Shrimp^{sf}

served with cocktail sauce and traditional accompaniments

{ \$25 per person supplement }

Poached Jumbo Shrimp & Chef Selection of Oysters^{sf*}

served with cocktail sauce and traditional accompaniments

{ \$35 per person supplement }

Poached Jumbo Shrimp, Chef Selection of Oysters & Crab Legs^{sf*}

served with cocktail sauce, horseradish, mignonette, clarified butter and traditional accompaniments

{ \$55 per person supplement }

All menu items are subject to change according to seasonality and availability

*Consuming raw or undercooked meat, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.

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Dessert Options

{SELECT ONE (1) OPTION - 30-minutes service}

Tray-Passed Sweets

{SELECT TWO (2) - \$28 per person supplement}

Cake Pops — *chef's selection*

"LES, NYC" Doughnuts — *served with dark chocolate fudge, berry, and caramel sauces*

Black-Bottomed Butterscotch Pot de Crème, — *coconut chantilly*

Strawberry Shortcake Shots — *génoise sponge, strawberry compote, vanilla cream* { \$2 per person supplement }

Gelato & Sorbet Station

{ \$15 per person supplement }

mini cones, sprinkles, chocolate and strawberry sauces

Light Up Your Table

{ \$38 per wheel supplement - 30 wheel maximum }

Beauty's Wonder Wheel — *chef's selection of desserts featuring a mix of carnival desserts*

Macaron Towers Dessert Station

{ \$1850 per tower supplement }

210 pieces of assorted macarons per tower

All beverages will be charged based upon consumption OR 2-hour PREMIUM OPEN BAR OPTION (\$75+ + per guest)

Please note that all guests must opt for this package.

All menu items are subject to change according to seasonality and availability

v - vegan | veg - vegetarian | gf - gluten-free

† - can be made vegan or vegetarian, must confirm this request at time of contracting

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*Includes Premium Cocktails, Martinis, House Sparkling Wine by the Glass, House Wine, Domestic and Imported Beer, Red Bull, Bottled Water & Assorted Soft Drinks.
* all brands subject to change*

Premium Beverage Package

\$75++ (2 hours) | \$105++ (3 hours)

- Vodka: Ketel One, Three Olives
Gin: Bombay Sapphire, Tanqueray
Rum: Captain Morgan Spiced, Mount Gay 'Eclipse'
Tequila: 818 Reposado, Código 1530 Blanco
Bourbon/Whiskey: Jack Daniel's, Maker's Mark
Scotch: Dewar's White Label, Johnnie Walker Black
Cognac: D'Ussé VSOP, Hennessey VS
Cordials: Aperol, Chambord, Kahlúa
- Wine: Gambino, Prosecco, Italy
Sea Sun, Chardonnay, California
Seaglass, Rosé of Pinot Noir, California
Sea Sun, Pinot Noir, California
Conundrum, Red Blend, California
- Beer: Bud Light, Bud Light Seltzers, Budweiser, Dos Equis, Goose Island IPA,
Heineken, Heineken 0.0, Heineken Silver, Michelob Ultra, Stella Artois,
NÜTRL Seltzer, High Noon Watermelon Seltzer

Luxury Beverage Package

\$90++ (2 hours) | \$135++ (3 hours)

- Vodka: Belvedere, Grey Goose, Tito's Handmade
Gin: Bombay Sapphire, Hendrick's, Tanqueray
Rum: Bacardi Superior, Captain Morgan Spiced, Mount Gay 'Eclipse'
Tequila: Casamigos Reposado, Código 1530 Blanco, Patrón Añejo
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, Hennessey VS
Cordials: Aperol, Chambord, Kahlúa
- Wine & Champagne: Veuve Cliquot Yellow Label, Champagne, France
Sea Sun, Chardonnay, California
Quilt 'Threadcount', Sauvignon Blanc, California
Seaglass, Rosé of Pinot Noir, California
Sea Sun, Pinot Noir, California
Conundrum, Red Blend, California
Mouton Cadet, Bordeaux, France
- Beer: Bud Light, Bud Light Seltzers, Budweiser, Dos Equis, Goose Island IPA,
Heineken, Heineken 0.0, Heineken Silver, Michelob Ultra, Stella Artois,
NÜTRL Seltzer, High Noon Watermelon Seltzer