

BEAUTY & Essex®

RESTAURANT • LOUNGE

Tray-Passed Appetizers

\$35++ per person, per hour

(SELECT 5 - Additional Selections \$8 per person supplement)

“Chile Relleno” Empanadas — *jalapeño-lime crema* ^{veg}

Jumbo Shrimp Cocktail — *charred jalapeño cocktail sauce* ^{gf}

Little French Dips — *prime sirloin, gruyère cheese, horseradish, garlic aioli, house-made au jus* ‡

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

Grilled Cheese & Tomato Soup Dumplings — *smoked bacon* ‡

Oven Braised Chicken Meatballs — *sheep's milk ricotta, wild mushroom, truffle* †

Thai-Style Deep Fried Shrimp — *green papaya slaw*

Cauliflower Tacos — *apple-miso marinade, gochujang, charred scallion salsa* "

Avocado Toast — *avocado, lemon, espelette, crispy basil leaves* * ‡

Chicken Arepas — *hand-pulled chicken, salsa verde, pickled jalapeño, cilantro*

Crispy Barrio-Style Chicken Taquitos — *roasted guajillo sauce, avocado, crema*

B&E Sliders — *cheese, chipotle mayo, pickles* ‡

Mushroom Sopes — *guajillo sauce, crema* " ^{gf}

B&E Veggie Sliders — *jalapeño aioli, manchego* ^{veg} † ‡

UPGRADE YOUR SELECTIONS:

Salmon Ceviche Cups — *aji leche de tigre, bibiscus onions, angostura chili oil, passion fruit, granita, lotus chips* * (€6 per person supplement)

Korean-Style Fish Tacos — *chilean sea bass, chili crisp, red cabbage, gochujang slaw* (€6 per person supplement)

Steak Tartare Toast — *truffle crema, fried capers, lemon vinaigrette, shoestring potatoes* * (€8 per person supplement)

Lobster Rolls — *yuzu aioli, masago, celery, cucumber* * (€9 per person supplement)

Spicy Salmon Tartare — *orange and black tobiko, pickled daikon radish, avocado mousse* * (€9 per person supplement)

Dirty Tots — *'the only' white sturgeon caviar, truffle crème fraîche* * (€15 per person supplement)

'The Only' Caviar Cones — *citrus, crème fraîche, chopped egg, cbives, 'the only' white sturgeon caviar* * (€15 per person supplement)

Tray-Passed Sweets

\$28++ per person, per half-hour

(CHOOSE 2 - Additional Selections \$5 per person supplement)

Cake Pops — *chef's selection*

“les,nyc” Doughnuts — *served with dark chocolate fudge, berry, and caramel sauces*

Mini Black-Bottomed Butterscotch Pots de Crème — *coconut chantilly*

Mini Apple Pies — *gelato*

UPGRADE YOUR SELECTIONS:

Strawberry Shortcake Shots — *génoise sponge, strawberry compote, vanilla cream* (€2 per person supplement)

Mini Peanut Butter Cakes — *peanut butter mousse, devil's food cake, warm chocolate sauce* (€2 per person supplement)

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

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

All beverages will be charged based upon consumption OR 2-hour Premium or Luxury open bar package
Please note that all guests must opt for this package.

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

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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

\$30++ Per Person, Per Hour

- 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, Hennessy 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

\$45++ Per Person, Per Hour

- 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, Hennessy 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
Silver Palm, Cabernet Sauvignon, 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

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Wine Upgrades

Please discuss available upgrade options with your Event Operations Manager

Specialty Cocktail Upgrades

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++ per person

Experiential Stations

Please discuss available upgrade options with your Event Operations Manager

Private Wine Station

*Curated selection from our wine list available at a tasting station
manned by a Certified Sommelier to guide your guests through the selections.*

Tasting notes provided for guests to keep.

Selections charged on consumption.

\$250++ Sommelier labor charge per hour