

# 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* <sup>veg</sup>

Jumbo Shrimp Cocktail — *charred jalapeño cocktail sauce* <sup>gf</sup>

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* <sup>v</sup>

Avocado Toast — *avocado, lemon, espelette, crispy basil leaves* <sup>v ‡</sup>

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 Sopas — *guajillo sauce, crema* <sup>v, gf</sup>

B&E Veggie Sliders — *jalapeño aioli, manchego* <sup>veg † ‡</sup>

### 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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RESTAURANT • LOUNGE

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

*\* all brands subject to change*

## *Premium Beverage Package*

\$30++ Per Person, Per Hour

- Vodka:** Ketel One  
**Gin:** Bombay Sapphire, Tanqueray  
**Rum:** Captain Morgan Spiced, Mount Gay 'Eclipse'  
**Tequila:** Código 1530 Blanco, Don Julio Blanco  
**Bourbon/Whiskey:** Jack Daniel's, Elijah Craig  
**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, Michelob ULTRA Zero, Stella Artois, NÜTRL Seltzer, High Noon Watermelon Seltzer

## *Luxury Beverage Package*

\$45++ Per Person, Per Hour

- Vodka:** Ketel One  
**Gin:** Bombay Sapphire, Hendrick's, Tanqueray  
**Rum:** Bacardi Superior, Captain Morgan Spiced, Mount Gay 'Eclipse'  
**Tequila:** Casamigos Reposado, Código 1530 Blanco, 1800 Cristalino Añejo  
**Bourbon/Whiskey:** Elijah Craig, Jack Daniel's, Woodford Reserve  
**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, Michelob ULTRA Zero, Stella Artois, NÜTRL Seltzer, High Noon Watermelon Seltzer

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## *Wine Upgrades*

*Please discuss available upgrade options with your Event Operations Manager*

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## *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. Zero-Proof options are available.  
\$5++ per person*

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## *Experiential Stations*

*Please discuss available upgrade options with your Event Operations Manager*

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## *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*