

## EVENT PLANNING

Our knowledgeable staff can recommend the right place for your affair, then help stage it.

We'll staff your event with New York's finest chefs, waiters, bartenders, captains and coatchecks - on location or at your home.

From tableware to tents - we'll take care of all your rental needs.

Additional services can include floral arrangements, music and themed parties.



## MENUS

### Formal Sit-Down Dinner

A formal sit-down dinner usually begins with light hors d'oeuvres and cocktails. After approximately one hour, guests are requested to sit. The first course is usually pre-plated and on the table. In America, salad is more often served first; however, appetizers may be substituted, with salad served after the main course. Our professionally trained staff will serve the meal, and pour the wine. Sit back and enjoy!

### Cocktail Party

The cocktail party can include a bistro table, filled with selections of imported cheese, a Mediterranean station, antipasta station, and room-temperature delicacies. Passed hors d'oeuvres will be substantial, and many will be hot.

### Desserts

We feature both French and Italian pastries, petit fours, premium cookies and brownie. Personalized cakes are available for special occasions, and we will assist you in selecting a wedding cake and choices for a Viennese table.

### Buffet Stations

Carving stations: Boneless roast turkey breast is a hit for most occasions. Another sure winner is the filet mignon station, or boneless prime rib station.

Made-to-order Pasta station: includes three sauces, multiple ingredients, and chefs that toss the pasta before your eyes.

Raw Bar: features expert chefs, shucking Blue-point oysters and Littleneck clams. Other popular items are jumbo shrimp, lobster, crayfish and King crab.

Sushi bar: New York's finest oriental chefs deliver appetizing and dramatic hand-carved specialties and rolls. This station also meets Kosher requirements.

Additional stations: These can feature smoked fish, crepes, oriental stir-fry, Mexican, and blini.

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