



SWEET HOSPITALITY GROUP

A DRAMATIC DEPARTURE FROM ORDINARY

2024 CATERING
MENUS & PACKAGES

PACKAGES AND PRICING



PASSED HORS D'OEUVRES

1-hour: \$40-50/person 2-hours: \$50-60/person 3-hour: \$60-70/person
A minimum selection of 6 hors d'oeuvres. Menu changes based on seasonality.

SIT - DOWN

Sit-down starts at \$125/person. This includes a choice of: 1 First Course, 1 Entrée, and 1 Dessert.

BUFFET

Buffet starts at \$75/person. This includes a choice of: 1 Salad, 1 Vegetable, 1 Starch, and 2 Entrées.

STATIONS

Stations start at \$35/person. This includes a choice of: Flatbread Bar, Rustic Italian, or Brazilian BBQ.

PLATTERS

Stationary platters range from \$195-660. Each platter serves up to 30 guests.

BAR PACKAGES

NOTE: For an additional fee, Signature Cocktails are available upon request.

WINE & BEER	FULL BAR	FULL PREMIUM BAR
1-hour: \$20/person	1-hour: \$30/person	1-hour: \$35/person
2-hours: \$25/person	2-hours: \$35/person	2-hours: \$40/person
3-hours: \$30/person	3-hours: \$40/person	3-hours: \$45/person

WINE & BEER

House White Wine
Pinot Grigio
Sauvignon Blanc

House Red Wine
Cabernet Sauvignon
Pinot Noir

House Beer
Bud Light, Stella Artois
Coney Island Merman
IPA

Soft Drinks
Coke, Diet Coke, Sprite
Ginger Ale

Still and Sparkling Water

Bar Fruits and Mixers

FULL BAR

Tito's Homemade Vodka
Aviation American Gin

Bacardi Superior
Light Rum

El Jimador
Tequila Blanco

Dewar's
White Label Scotch

Pinot Grigio
Sauvignon Blanc

House Red Wine
Cabernet Sauvignon
Pinot Noir

House Beer
Bud Light, Stella Artois
Coney Island Merman
IPA

Soft Drinks
Coke, Diet Coke, Sprite
Ginger Ale

Still and Sparkling Water

Bar Fruits and Mixers

FULL PREMIUM BAR

Ketel One Vodka
Hendrick's Gin

Bacardi Superior
Light Rum

Milagro
Silver Tequila

Glenmorangie
"The Original" Scotch

House White Wine
Pinot Grigio
Sauvignon Blanc

House Red Wine
Cabernet Sauvignon
Pinot Noir

House Beer
Bud Light, Stella Artois
Coney Island Merman
IPA

Soft Drinks
Coke, Diet Coke, Sprite
Ginger Ale

Still and Sparkling Water

Bar Fruits and Mixers





ADDITIONAL FEES

STAFFING

Our staff is trained to ensure the highest level of service at your event.

To ensure guest comfort and safety, our staff take a Rapid Antigen test within 24 hours of the event.

NOTE: The pricing above does not include any staffing cost. Final staffing count will vary, pending final event logistics.

RENTALS

Sweet Hospitality Group will coordinate all rental needs with a preferred vendor and orchestrate delivery and pick-up.

NOTE: The prices above do not include any rental cost. Pricing will vary pending length of reception, menu selection, venue amenities, and final guest count.

TRANSPORTATION

There is a standard delivery and pick-up fee of \$500 for all full-service catered events. For drop-off service, there is a delivery fee of \$250 (subject to change).

CATERING TERMS

PAYMENT

50% of the total is due in three (3) business days after signing with remaining balance due at least three (3) business days before the event.

COCKTAIL PARTY MENU



PASSED HORS D'OEUVRES

A minimum selection of 6 hors d'oeuvres. Menu changes based on seasonality.

VEGETABLE

SNOW PEA AND RADISH WRAP

red peppers, daikon sprouts, sesame tempeh, thai chili pickled carrots
vegan, gf

FORBIDDEN RICE CAKE

seaweed, ginger marmalade, crispy ginger, hawaiian red salt
vegan, gf

SHIITAKE ROLL

mint, cilantro, scallions, rice noodles, lime soy chili sauce
vegan, gf

BRIE EN CROUTE

Cranberry jam

POULTRY

TOGARASHI CRUSTED CHICKEN

frizzled ginger, sweet potato chip
gf

CURRIED CHICKEN SALAD

granny smith apples, currants, celery, shallots, papadum chip
vegan, gf

CHICKEN TINGA EMPANADAS

chilies, tomatoes, charred poblano aioli

DUCK CONFIT

mung beans, sesame hoisin, cilantro, pecan toast

SPICED DUCK BREAST

foie gras mousse, pickled cherry, pain de mie

PASSED HORS D'OEUVRES (con't)

A minimum selection of 6 hors d'oeuvres. Menu changes based on seasonality.

SEAFOOD

SMOKED SALMON & ASPARAGUS WRAPPED IN PUFF PASTRY
tarragon aioli

SPICED TUNA TARTARE
shallots, jalapeno, kalamata olive, caperberry, red tobiko, wonton cup

MAINE CRAB CAKE
citrus remoulade

GINGER CURRY SHRIMP LOLLIPOP
coconut-cilantro sauce

SHRIMP SAMOSA
green curry, watercress, cilantro chutney

MEAT

BEFF TENDERLOIN SLIDER
cheddar, shallots jam, spicy ketchup, brioche

PASTRAMI SANDWICH BITES
mustard, smoked cheddar, cornichons, frizzled shallots

BRAISED SHORT RIBS ON POLENTA CUPS
Snow shaved pecorino
gf

ALL BEEF PIGS IN A BLANKET
hot spicy mustard dipping sauce

BEREBERE LAMB SPRING ROLL
spiced blood orange sauce



FOOD STATIONS

CHEESE, CHARCUTERIE & CRUDITE

Assortment of Imported & Domestic Cheeses
Salami, Prosciutto
Grapes, Strawberries
Marinated Olives, Cornichons, Carrots, Celery, Red Pepper, Tricolor Cauliflower, Asparagus, Broccoli
Breads & Crackers
Red Lentil and Spinach-Artichoke Dipping Sauces

MEDITERRANEAN TABLE

Hummus, Baba Ganoush
Artichoke Hearts, Marinated Olives, Grilled Vegetables, Lavash, Pita

ASIAN FUSION

Peking Duck Roll, Pad Thai Noodles, Duck Meat
Shredded Napa Cabbage, Scallions
Bao buns
Sesame Hoisin Sauce, Red Pepper, Chinese Broccoli, Bok Choy, Bean Sprouts, Pea Shoots,
Lime-Chili Soy Sauce

SLIDERS

Prime Beef, Fresh Tuna, Vegetarian Burger
Bacon, Mushrooms, Onions, Cheddar Cheese
Chili Mayo, Wasabi Mayo, Ketchup, Mustard
Tomato, Lettuce, House Made Pickles
Assorted Buns

SUSHI BAR

An authentic selection of sushi crafted on site by our sushi chef
Wasabi, Pickled Ginger, Soy Dipping Sauce

RUSTIC ITALIAN

Parmesan Polenta Cake
Barolo Braised Short Ribs, Chicken Cacciatore, or Wild Mushroom Ragu
Topped with Micro Basil & Shaved Pecorino

TACO STATION

Carne assada, Chicken Tinga
Scallions, Guacamole, Pico de Gallo, Crema, Cojita Cheese, Lettuce
Corn Taco Shells, Flour Tortillas, Tri-Colored Chips

BRAZILLIAN BBQ

Beef Picanha, Chicken, Pork Sausage
Heart of Palm Salad with Passionfruit Vinaigrette
Yucca & Corn Cake Fritters
Feijao Topeiro
(Brazilian Beans with Sausage & Collard Greens)
Brazilian Salsa
Farofa (Toasted Yucca Flour)
Cheese Bread

FLATBREAD BAR

Choice of Three:
Goat Cheese, Mushroom, Upland Cress
Pickled Tomatoes, Olives, Tallegio, Micro Greens
Brie, Quince Compote, Micro Basil, Chianti Vinegar Syrup
Truffled Robiolina, Micro Arugula, Olive Oil, Fleur de Sel
Prosciutto, Opal Basil, Ricotta Salara, Aleppo Flakes, Micro Arugula
Spicy Chorizo, Manchego, Caramelized Onions, Balsamic Glaze

PLATTERS

The following platters are available for drop-off or as an add-on to a reception.

CHEESE PLATTER Tartufo, Aged Cheddar, Goat Cheese, Herbed Cow, Camembert, Strawberries, Grapes, Baguette, Focaccia, Crackers	Up to 15 guests Up to 30 guests	\$330 \$660
SLICED FRUIT PLATTER Cantaloupe, Honeydew, Pineapple, Strawberry, Grapes	Up to 15 guests Up to 30 guests	\$195 \$390
CRUDITE PLATTER Carrots, Celery, Asparagus, Peppers, Broccoli, Cherry Tomatoes, Seasonal Dip	Up to 15 guests Up to 30 guests	\$240 \$480
MEDITERRANEAN PLATTER Hummus, Baba Ghanoush, Artichoke Hearts, Marinated Olives, Grilled Vegetables, Parmesan Lavash, Pita Bread	Up to 15 guests Up to 30 guests	\$300 \$600
ANTIPASTO PLATTER Salami, Prosciutto, Bresaola, Marinated Mixed Olives, Cornichons, Spicy Mustard, Quince Jam, Water Crackers, Lavash, Sourdough Bread	Up to 15 guests Up to 30 guests	\$315 \$630





PASSED DESSERTS

The following platters are available for drop-off or as an add-on to a reception.

DULCE DE LECHE & WILD BERRY JELLY
peanut crunch, pain de mie

BLOOD ORANGE PANNA COTTA
maple sicilian pistachio, chocolate chip cookie

PASSION FRUIT MOUSSE
vanilla cone

CARAMELIA APPLE BITES
chocolate chips, cinnamon stick

RED WINE POACHED PEAR
mascarpone, graham crackers

S'MORES CUPCAKE BITES
valrhona chocolate icing, marshmallow, graham cracker bits

PECAN PIE BITES
caramel glaze

BRAZILLIAN TRUFFLES
chocolate sprinkles

MEYER LEMON CURD
whipped cream, chocolate cup

POMEGRANATE CHEESECAKE

BROWNIE CAKE POPS
milk chocolate drizzle

CHOCOLATE-ALMOND MACAROON
coconut, milk chocolate, almond crust

LUNCH & DINNER MENU

FIRST COURSE

A minimum selection of 6 hors d'oeuvres. Menu changes based on seasonality.

BABY MIXED GREENS

sorrel, mache, upland cress, ricotta salata, roasted pears, balsamic glaze

ROASTED BEET SALAD

baby firecracker mizen, red and golden beets, chestnuts, sherry vinaigrette

BABY BEET SALAD

tricolor baby beets, fresh ricotta, green pistachio, rocket arugula, fig balsamic glaze

WILD ARUGULA

crispy shiitake, shaved baby turnips, almonds, camembert cheese, charred lemon vinaigrette

KALE CAESAR

kale, rosemary croutons, quail eggs, shaved pecorino pepato, caesar dressing

TRUFFLE BURRATTA

sorrel, pickled cucumbers, balsamic pearls, verjus vinaigrette

CHARRED TANGERINES

arugula, frisée, goat cheese, walnuts, champagne vinaigrette

POMEGRANATE SALAD

mache, asparagus, ricotta salata, orange segments, hazelnut vinaigrette

SHIITAKE & HERBS SALAD

parsley, cilantro, scallions, dill, tarragon, thyme, fig compote, goat cheese tart, pomegranate glaze

FENNEL & LEEKS CROSTATA

baby mizuna, pickled carrots, mascarpone, oregano vinaigrette





ENTREES - CHICKEN

CHICKEN ROULADE WITH MUSHROOMS

roasted butternut squash, asparagus, chardonnay sauce

GOAT CHEESE & SPINACH STUFFED CHICKEN

potato gratin, collard greens, vermouth reduction

SEARED CITRUS CHICKEN

fingerling potatoes, broccolini, lemon beurre blanc

HERBED ROASTED CHICKEN

wild mushroom risotto, parmesan butter sauce

HALVED GALETO

root vegetable timbale, roasted oyster mushrooms, rosemary cream sauce

SEARED CHICKEN BREAST

sweet potato pave, sautéed spinach, pepper coulis

APPLE CIDER SMOKED CHICKEN BREAST

red beet risotto, timberline carrots

SICILIAN LEMON GLAZED CHICKEN

mushroom polenta, broccolini, leeks

SESAME CHICKEN

soba noodles, peppers, scallions, sesame seeds, spicy peanut sauce

CHICKEN SALTIMBOCCA

mushroom bread pudding, sage butter sauce, pancetta

CHICKEN MARSALA

king oyster mushroom, ricotta gnocchi, truffled marsala cream sauce

SEARED DUCK BREAST

sun dried cherries, parsnip mashed potato, roasted romanesco

ENTREES - BEEF

BRASIED SHORTRIB

parmesan polenta, thumbelina carrots, cabernet reduction

ROAST BEEF TENDERLOIN

rosemary mashed potatoes, broccolini, demi-glace

SAGE & GORGONZOLA ROASTED FILET MIGNON

piedmont-style risotto, parsnip, veal sauce

GRILLED NY STEAK

hash browns, steamed asparagus, crispy onions, herb cognac sauce

HERBED RIBEYE

smashed potatoes, lemon pickled cauliflower

BEEF WELLINGTON

mushroom, spinach, foie gras, puff pastry, veal demi-glace

PISTACHIO CRUSTED RACK OF LAMB

parsnip mashed potato, baby vegetables, lamb jus

LAMB LOIN

coconut milk, curry paste, dried apricot, olives, blood orange, spinach, aromatic rice





ENTREES - VEGTARIAN/VEGAN

BUTTERNUT SQUASH RAVIOLI
broccolini, sage sauce

EGGPLANT SUPREME
herbed rice, asparagus, carrots, celery, parsley
vegan

COUSCOUS STUFFED PEPPERS
micro vegetables, chives, olives, lemon oil
vegan

TOFU PILAF
carrots, celery, onions, zucchini, yellow squash, bell peppers, herbs, spinach pesto
vegan

MUSHROOM & SWISS CHARD "MEATLOAF"
rice cauliflower
vegan

PORTOBELLO MUSHROOM PIE
smash plantain, carrots, green beans, peppers
vegan

ORENGE TEMPEH TIMBALE
peppers, onions, edamame, broccoli, shiitake mushroom
vegan

PLATED DESSERTS

The following platters are available for drop-off or as an add-on to a reception.

WALNUT MARJOLAINE

caramelia chocolate drizzle, crème blanc

CARROT CAKE

cinnamon butter cream, roasted coconut

MUSHROOM CHOCOLATE CAKE

cream cheese frosting, chocolate sauce, caramel brittle, fresh raspberries

CARAMEL MACCHIATO GATEAU

chocolate sauce, vanilla cream

HAZELNUT CHOCOLATE MOUSSE

hazelnut tuille, chocolate sauce, raspberry coulis

POMEGRANATE CHEESECAKE BRULEE

coffee chocolate sauce, nutella bar

FRESH FRUIT TART

strawberries, blueberries, raspberries, blackberries, pastry cream, honey glaze, micro mint

APPLE TARTE TATIN

crème fraiche, cinnamon, caramel sauce, pistachio brittle





SWEET HOSPITALITY GROUP

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