



SWEET HOSPITALITY GROUP

A DRAMATIC DEPARTURE FROM ORDINARY

2023 CATERING PACKAGES

1650 Broadway, Suite 310 | New York, NY 10019
212.582.5472 | sweethospitalitygroup.com



PASSED HORS D'OEUVRES

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

1-hour: \$35—\$45/person

2-hours: \$45—\$55/person

3-hours: \$55—\$65/person

MEAT

Mini Beef Wellington
Beef Tenderloin Slider
Pastrami Sandwich Bites
Coffee Marinated Hanger Steak
Filet Mignon Tips
Asian Short Rib
Braised Short Ribs on Polenta Cups
All Beef Pigs in a Blanket
Mini Corn Dogs
Berbere Lamb Roll
Lamb Kibbeh
Pork Belly Slider
Sope de Carnitas
Chorizo Pizzette

VEGETABLE

Edamame & Mushroom Shumai
Snow Pea and Radish Wrap
Forbidden Rice Cake
Mushroom Duxelle Tart
Shiitake Roll
Butternut Squash Tart
Cheddar Quinoa Doughnuts
Truffled Mac & Cheese Bites
Red Beet & Goat Cheese
Brie en Croute

POULTRY

Togarashi Crusted Chicken
Curried Chicken Salad
Chicken Tinga Empanadas
Blackened Lime Chicken
Duck Confit
Spiced Duck Breast

SEAFOOD

Caviar
Deviled Quail Eggs
Salmon Mousse
Smoked Salmon & Asparagus Wrapped in Puff Pastry
Goat Cheese & Smoked Salmon
Spiced Tuna Tartare
Asian Tuna Salad
Seared Bay Scallops
Maine Crab Cake
Ginger Curry Shrimp Lollipop
Shrimp & Pork Belly Mofongo
Shrimp Samosa
Pastrami Spiced Shrimp
Crab & Chorizo Croquette
Lobster Purse
Fried Oyster Spoon



DRAMATIC
BY NATURE.
CREATIVE
AT HEART.



**FRESH IDEAS
ARE ALWAYS
GROWING.**

SIT-DOWN

Sit-down starts at \$100/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 Entrée.

STATIONS

The following are Sweet Hospitality Group's Signature Stations. Please inquire for additional options.

<p>FLATBREAD BAR Starts at \$35/person</p> <p>Choice of three:</p> <p>Goat Cheese, Mushroom, Upland Cress</p> <p>Pickled Tomatoes, Olives, Tallegio, Micro Greens</p> <p>Brie, Quince Compote, Micro Basil, Chianti Vinegar Syrup</p> <p>Truffled Robiolina, Micro Arugula, Olive Oil, Fleur de Sel</p> <p>Prosciutto, Opal Basil, Ricotta Salata, Aleppo Flakes, Micro Arugula</p> <p>Spicy Chorizo, Manchego, Caramelized Onions, Balsamic Glaze</p>	<p>RUSTIC ITALIAN Starts at \$50/person</p> <p>Parmesan Polenta Cake</p> <p>Barolo Braised Short Ribs, Chicken Cacciatore, or Wild Mushroom Ragu</p> <p>Served with Fettucine Vegetables</p> <p>Topped with Micro Basil & Shaved Pecorino</p>	<p>BRAZILIAN BBQ Starts at \$70/person</p> <p>Beef Picanha, Chicken, & Pork Sausage</p> <p>Heart of Palm Salad with Passion Fruit Vinaigrette</p> <p>Yucca & Corn Cake Fritters</p> <p>Feijao Tropeiro (Brazilian Beans with Sausage and Collard Greens)</p> <p>Brazilian Salsa</p> <p>Farofa (Toasted Yucca Flour)</p> <p>Cheese Bread</p>
-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

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



**SETTING THE
TABLE.
SETTING THE
STAGE.**



**YOU BRING
THE GUESTS.
WE'LL BRING
THE CHARM.**

BAR PACKAGES

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

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

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 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

STAFFING

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

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

NOTE: The prices on Page 2 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 on Page 2 does 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 three (3) business days after signing with remaining balance due at least three (3) business days before the event.



SWEET HOSPITALITY GROUP

1650 Broadway, Suite 310 | New York, New York 10019
212.582.5472 | sweethospitalitygroup.com



**IT'S NEVER
BUSINESS AS
USUAL**