



# COLLECTIVE GATHERINGS



## PASSED APPETIZERS

CHOOSE FOUR

\$50 per // hour

### TEA PICKLED EGG

*chili crisp aioli*

### DEVILED EGG

*black garlic, chive*

### CHICKEN SLIDERS

*stewed peppers, avocado crema*

### BEEF SLIDERS

*balsamic, onion, provolone*

### STEAK TARTARE HORSERADISH CROSTINI

### PROFITEROLE

*choose one:*

*deviled ham & truffle // pimento cheese // chicken liver paté*

### EMPANADAS

*choose one:*

*sweet steak // beef & cheese // guava & cheese // spinach feta*

### BEER GLAZED PORK BELLY PRETZEL

## FROM THE SEA

### TUNA TARTARE

*garlic aioli crostini*

### FRIED BAGUETTE CURED WHITE FISH

*beurre vert\**

### GARLIC CRUSTED TAKOYAKI

### STUFFED NASTURTIUM SMOKED FISH

*(seasonal)*

### CRAB & HERB STUFFED TOMATOES

*(seasonal)*

### TEMPURA SOFT-SHELL CRAWFISH

*old bay, marigolds (seasonal)*

## FROM THE EARTH

### SWEET CORN SHOOTER

*whipped coconut, crispy ginger*

### POT LIQUOR SHOOTER

*boiled peanuts & celery seed*

### PICKLED CHINESE CELERY SESAME

### GOUDA CHEESE CROQUETTES

*smoked honey*

### BEEF TARTARE

*garlic aioli*

### TRUFFLE GRILLED CHEESE

### STUFFED MUSHROOMS

*sherry*

### POM GALAXY

*chive pudding creme fraiche*

### CRISPY MUSHROOM

*horseradish cream*

## FOR THE SWEET TOOTH

### S'MORE TART

### SWEET RICE EMPANADAS

*dulce de leche*

### OATMEAL CREAM PIE

### COCONUT POPSICLE

*mango rose water*

### SEASONAL PALETAS

### CARAMELIZED BANANA SEMIFREDDO

*monaka wafer*

### CANDIED CITRUS & SUMAC

*Menus may change due to ingredient seasonality. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness, especially if you have certain medical conditions.*



# COLLECTIVE GATHERINGS



## GRAZING STATIONS

### CHEESE BOARD

*includes assortment of bread, crackers, nuts, spreads*

**SMALL BOARD:** *feeds up to 8 // \$325 (3 cheeses)*

**MEDIUM BOARD:** *feeds up to 16 // \$475 (4 cheeses)*

**LARGE BOARD:** *feeds up to 24 // \$525 (5 cheeses)*

### LOCAL CHARCUTERIE

*includes assortment of bread, crackers, nuts, spreads*

**SMALL BOARD:** *feeds up to 8 // \$335 (3 meats)*

**MEDIUM BOARD:** *feeds up to 16 // \$485 (4 meats)*

**LARGE BOARD:** *feeds up to 24 // \$535 (5 meats)*

### CRUDITÉ

*includes assortment of dips*

**SMALL BOARD:** *feeds up to 8 // \$210 (2 dips)*

**MEDIUM BOARD:** *feeds up to 16 // \$325 (3 dips)*

**LARGE BOARD:** *feeds up to 24 // \$475 (4 dips)*

### MEDITERRANEAN

*includes assortment of flatbreads & dips*

*protein add-ons per person: chicken kebabs \$10 // lamb kebabs \$14  
shrimp or salmon kebabs \$18 // veggie kebabs \$11*

**SMALL BOARD:** *feeds up to 8 // \$285 (3 dips)*

**MEDIUM BOARD:** *feeds up to 16 // \$375 (4 dips)*

**LARGE BOARD:** *feeds up to 24 // \$495 (5 dips)*

### RAW BAR

*includes appropriate accoutrements*

#### SMALL BOARD

*feeds up to 8 // \$535*

*east coast oyster, lemon pepper shrimp cocktail,  
smoke mussels, seasonal ceviche*

#### MEDIUM BOARD

*feeds up to 16 // \$725*

*east coast oyster, lemon pepper shrimp cocktail, smoke mussels,  
seasonal ceviche, lobster salad, snow crab, lemon poppy*

#### LARGE BOARD

*feeds up to 24 // \$995*

*east coast oyster, lemon pepper shrimp cocktail,  
smoke mussels, seasonal ceviche, lobster salad,  
snow crab, lemon poppy, uni shooter, tuna*

### WHAT A TREAT FOR SWEETS

#### SMALL BOARD

*feeds up to 8 // \$210*

*seasonal cheesecake in a jar,  
assorted cookies, chocolate truffles*

#### MEDIUM BOARD

*feeds up to 16 // \$320*

*seasonal chocolate pot de creme,  
assorted cookies, chocolate truffles*

#### LARGE BOARD

*feeds up to 24 // \$430*

*seasonal chocolate pot de creme,  
seasonal cheesecake in a jar,  
assorted cookies, chocolate truffles*

### SEASONAL FRUIT PLATTER

#### SMALL BOARD

*feeds 8 - 6 // \$210*

*Menus may change due to ingredient seasonality. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness, especially if you have certain medical conditions.*



# COLLECTIVE GATHERINGS



## CHEF'S TASTING EXPERIENCE

*At the heart of Collective Retreats is our signature dining experience. Allow our chefs to take you through a thoughtfully crafted, multi-course culinary journey, inspired by our natural setting on the New York harbor and farm-to-island cuisine.*

*\$195 per // plated // four course*

**UP TO 15 GUESTS**

**UP TO 30 GUESTS**

*full retreat buyout*

*Menus may change due to ingredient seasonality. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness, especially if you have certain medical conditions. Menu subject to availability within 10 days of the event. Dinner seating times available at 5pm, 6pm & 7pm, based on availability.*



# COLLECTIVE GATHERINGS



## PREMIUM DINNER MENU

*\$150 per // served family style  
available for groups up to 40 guests*

### SALADS

*choose two*

CAPRESE SALAD

MELON & GOAT CHEESE SALAD

FARM GREENS SALAD

*vinaigrette*

KALE SALAD

*burnt lemon vinaigrette*

CAESAR SALAD

BACON & APPLE FRISÉE SALAD

CHICORY SALAD

*goddess dressing*

### MAINS

*choose two*

GRILLED HERB CHICKEN BREAST

ROASTED PORK LOIN

LAMB CHOPS

BEEF SIRLOIN STEAK TIPS

LEMON CRUSTED WHITE FISH

SAUTÉED RAINBOW TROUT (+\$17)

WHOLE ROASTED DORADE (+\$21)

*seasonal*

ROASTED SALMON (+\$24)

FILET MIGNON (+\$39)

GRASS FED BONE-IN RIBEYE (+\$49)

### SIDES

*choose two*

GRILLED CARROTS

*rosemary whipped butter potatoes*

POTATO GRATIN

WILD RICE

OVER ROASTED BUTTER BALLS  
BRUSSEL SPROUTS

HONEY GLAZED TURNIPS

CREAMED SPINACH

CAULIFLOWER & ALMOND GRATIN

SQUASH

*sage brown butter*

GRILLED ASPARAGUS

BEAN SUCCOTASH

GRILLED BROCCOLINI

*roasted garlic*

### DESSERT

*artisanal s'mores included*

APPLE TARTE TATIN (+\$16)

FRUIT & ALMOND TART (+\$17)

SEASONAL CHEESECAKE (+\$19)

CHOCOLATE TART (+\$21)

*Menus may change due to ingredient seasonality. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness, especially if you have certain medical conditions. Menu subject to availability within 10 days of the event. Dinner seating times available at 5pm, 6pm & 7pm, based on availability.*



# COLLECTIVE GATHERINGS



## PREMIUM VEGETARIAN DINNER MENU

*\$170 per // served family style  
available for groups up to 40 guests*

### SALADS

*choose two*

#### EVERYTHING FROM THE GARDEN SALAD

##### GRILLED SEASONAL FRUITS

*soft cheese, white balsamic vinaigrette*

##### KALE SALAD

*toasted cashew, burnt lemon vinaigrette*

### PASTA FOR THE TABLE

*choose one*

#### STUFFED PASTA

*farm cheese, seasonal vegetables*

#### PIPE RIGATE

*fresh basil, parmigiano reggiano*

#### BUCATINI

*wild mushroom, lemon thyme*

### SIDES

*choose three*

#### GRILLED CARROTS

*rosemary whipped butter potatoes*

#### WILD RICE

*over roasted butter balls brussel sprouts*

#### GRATIN

*cauliflower, almond*

#### SQUASH

*sage brown butter*

#### GRILLED ASPARAGUS

#### GRILLED BROCCOLINI

*roasted garlic*

### WHOLE ROASTED VEGETABLE MAINS

*choose three*

#### ARGENTINIAN SLOW GRILLED CAULIFLOWER

#### SLOW ROASTED EGGPLANT

*with seeded decoration*

#### STUFFED SQUASH/PUMPKIN

*chestnuts, dried fruit, grains*

#### GALETTE

*broiled heirloom tomatoes, farmers cheese*

#### SMOKED MAITAKE MUSHROOM

*ajo blanco*

### DESSERT

*artisanal s'mores included*

#### APPLE TARTE TATIN (+\$16)

#### FRUIT & ALMOND TART (+\$17)

#### SEASONAL CHEESECAKE (+\$19)

#### CHOCOLATE TART (+\$21)

*Menus may change due to ingredient seasonality. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness, especially if you have certain medical conditions. Menu subject to availability within 10 days of the event. Dinner seating times available at 5pm, 6pm & 7pm, based on availability.*



# COLLECTIVE GATHERINGS



## BARBECUE MENU

*\$125 per // served family style  
available for groups up to 40 guest*

### FROM THE GRILL

*choose three*

BBQ HALF CHICKEN

HANGER STEAK

LOCAL SAUSAGE

GRILLED WHOLE SEASONAL FISH

SMOKED CAULIFLOWER

GRILLED WHOLE SQUASH

### FOR THE TABLE

SWEET ROLLS & BUTTER

HERB GOAT CHEESE  
STUFFED SWEET PEPPERS

*chipotle ranch, barbecue sauce,  
spicy habanero mustard, pickle chips*

### SIDES

*choose two*

QUINOA & CHICKPEA SALAD

MEXICAN STREET CORN SALAD

BROCCOLINI WITH ROASTED GARLIC

HOMEMADE OLIVE & PARSLEY POTATO SALAD

TEXAS BUTTERMILK PASTA SALAD

GARLIC BUTTER POTATO WEDGES

### DESSERT

*artisanal s'mores included*

APPLE TARTE TATIN (+\$16)

FRUIT & ALMOND TART (+\$17)

SEASONAL CHEESECAKE (+\$19)

CHOCOLATE TART (+\$21)

*Menus may change due to ingredient seasonality. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness, especially if you have certain medical conditions. Menu subject to availability within 10 days of the event. Dinner seating times available at 5pm, 6pm & 7pm, based on availability.*



# COLLECTIVE GATHERINGS



## GRILLED MEDITERRANEAN MENU

*\$90 per // served family style  
available for groups up to 40 guests*

**CHICKEN, STEAK, SHRIMP,  
SALMON, OR VEGETABLE KEBABS**

*choose two*

**MELON & OLIVE SALAD OR GARDEN SALAD**

*choose one*

**GRAIN SALAD OR ISTANBUL RICE**

*choose one*

### **FOR THE TABLE**

**GRILLED EGGPLANT**

**MARINATED FETA**

**PITA WITH DIPS**

**ROASTED GARLIC HUMMUS**

**LEMON TAHINI**

**TZATZIKI**

**BABA GANOUSH**

### **DESSERT**

*artisanal s'mores included*

**APPLE TARTE TATIN (+\$16)**

**FRUIT & ALMOND TART (+\$17)**

**SEASONAL CHEESECAKE (+\$19)**

**CHOCOLATE TART (+\$21)**

*Menus may change due to ingredient seasonality. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness, especially if you have certain medical conditions. Menu subject to availability within 10 days of the event.*



# COLLECTIVE GATHERINGS



## LUNCH

*\$62 per // stationary (available for groups up to 120)  
includes non-alcoholic beverages (still and sparkling water,  
coffee, tea, lemonade, iced tea/sweet tea)*

### SANDWICHES

*choose three*

#### TURKEY CLUB ON SOURDOUGH

*herb aioli, tomato, avocado spread,  
candy bacon, alfalfa sprouts*

#### HONEY HAM

*rye or pumpernickel bread, smoked aioli, pickled apple,  
provolone cheese, alfalfa sprouts*

#### MORTADELLA ON CIABATTA

*marinated sweet grilled peppers, herb goat cheese, arugula*

#### MARINATED TOMATO ON WHITE BREAD

*basil mayo, pickled shallots, alfalfa sprouts*

#### MEDITERRANEAN ON CIABATTA

*roasted garlic hummus,  
marinated grilled eggplant, lemon tahini*

#### SMOKED CHICKEN SALAD

*wrap or croissant, alfalfa sprouts*

#### CHOPPED EGG SALAD

*white or wheat bread, smoked egg aioli, chive,  
alfalfa sprouts (add bacon +\$2)*

#### BBQ CHICKEN ON CIABATTA

*jalapeño aioli*

### SIDES

*choose two*

#### SIMPLE SALAD

#### POTATO CHIPS

#### VEGETABLE CHIPS

#### WHOLE FRUIT

### ADD-ONS

#### GARDEN SALAD (+\$7)

*olives, red onions, balsamic dressing*

#### CAESAR SALAD (+\$7)

*herb croutons*

#### ARUGULA SALAD (+\$7)

*pecorino, smoked cherry tomato, dried fruit*

#### TEXAS PASTA SALAD (+\$7)

#### POTATO SALAD (+\$7)

### SWEET TREATS (+9)

*choose one*

#### CHOCOLATE CHIP COOKIES

#### STICKY TOFFEE BROWNIES

*Menus may change due to ingredient seasonality. Consuming raw or uncooked meats, poultry, seafood,  
shellfish or eggs, may increase your risk of food borne illness, especially if you have certain medical conditions.  
Menu subject to availability within 10 days of the event.*





# COLLECTIVE GATHERINGS



## **CONTINENTAL BREAKFAST**

*\$42 per // complimentary for all overnight guests  
delivered to your tent or outlook shelter*

## **LIBERTY CRUNCH GRANOLA**

*local bottled whole milk or oat / almond (df)*

## **FRESH FARM FRUIT**

*market berries, seasonal fruit*

## **BAKERY CROISSANT AND ASSORTED PASTRIES**

*seasonal jam, fresh churned butter,  
coffee & tea, oat, almond, dairy milk*

*Menus may change due to ingredient seasonality. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness, especially if you have certain medical conditions.*



# COLLECTIVE GATHERINGS



## BEVERAGE

*all packages minimum 2 hours*

### ZERO-PROOF

*\$20 per guest // 2 hours*

*+\$8 per guest // additional hour*

*american coffee, tea, juice, soft drinks, boxed water*

### WINE & BEER

*\$56 per guest // 2 hours*

*+\$21 per guest // additional hour*

### WINE, BEER & CURATED COCKTAILS

*\$64 per guest // 2 hours*

*+\$24 per guest // additional hour*

### FULL BAR (STANDARD)

*\$76 per guest // 2 hours*

*+\$28 per guests // additional hour*

### FULL BAR (PREMIUM)

*\$88 per guest // 2 hours*

*+\$34 per guests // additional hour*

*zero-proof beverages included  
in all alcoholic beverage packages*

*Menus may change due to ingredient seasonality. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness, especially if you have certain medical conditions. Menu subject to availability within 10 days of the event. Dinner seating times available at 5pm, 6pm & 7pm, based on availability.*