

THE RAINES LAW ROOM

AT THE WILLIAM

EVENTS MENU

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All food and beverage selections must be submitted at least 10 days in advance.

If not received by then, the chef will create a curated selection for you.

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HORS D'OEUVRES

Menu features handpicked and seasonal ingredients that are subject to change based on quality of available ingredients. Prices below are per person, per hour

\$25pp for a selection of 4 (+\$12.50pp per additional 1/2 hour)
\$30pp for a selection of 6 (+\$15pp per additional 1/2 hour)
\$35pp for a selection of 8 (+\$17.50pp per additional 1/2 hour)
\$40pp for a selection of 10 (+\$20pp per additional 1/2 hour)

COLD

RATATOUILLE CROSTINI, roma tomato jam (VG, DF)

FETA & PICKLED RED ONION CAVIAR, english peas, mango & vegan feta (V, GF, DF)

AVOCADO TOAST, smoked garlic (VG, GF, DF)

HOUSE SMOKED SALMON DIP, blini, dill aioli, salmon caviar (DF)

TUNA TARTARE, avocado aioli, lime-chili oil, rice crisp (GF, DF) +\$5pp

MAINE LOBSTER ROLL, avocado, cilantro, butter brioche +\$5pp

GOLDEN KALUGA CAVIAR TOAST, pan de mie, creme fraiche, lime zest +\$16pp

HOT

SPRING VEGETABLE DUMPLINGS, toasted sesame sauce (VG, DF) *contains peanut oil

GOAT CHEESE CROQUETTE, chimichurri sauce (VG)

CHICKPEA & FAVA BEAN FALAFEL, lemon & olive hummus (V, GF, DF)

POTATO CROQUETTES, with tartar sauce (VG, DF)

BBQ CHICKEN EMPANADA, homemade BBQ sauce

PIGS IN A BLANKET, stone ground mustard

FRIED CHICKEN BITE, waffle breading, hot honey glaze

MINI CROQUE MONSIEUR, black forest ham, gruyere, truffle bechamel

AU POIVRE SLIDERS, Wagyu beef patty, gruyere, crispy potato, au poivre sauce +\$2pp

MINI FILET MIGNON WELLINGTON, porcini & truffle aioli +\$5pp

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VEGAN, GLUTEN FREE & DAIRY FREE HORS D'OEUVRES

Please notify Lauren if a vegan, gluten free or dairy free hors d'oeuvre is requested

VEGAN

RATATOUILLE CRACKER, roma tomato jam, rice cracker

AVOCADO TOAST, smoked garlic, served on cucumber

FETA & PICKLED RED ONION CAVIAR, english peas, mango & vegan feta

CHICKPEA & FAVA BEAN FALAFEL, lemon & olive hummus

POTATO CROQUETTES, with vegan smoked garlic aioli ***needs a week's notice to make vegan**

GLUTEN- FREE

RATATOUILLE CRACKER, roma tomato jam, rice cracker

AVOCADO TOAST, smoked garlic

HOUSE SMOKED SALMON DIP, served on rice cracker, dill aioli, salmon caviar

TUNA TARTARE, avocado aioli, lime-chili oil, rice crisp +\$5pp

MAINE LOBSTER ROLL, avocado, cilantro, served on cucumber +\$5pp

CHICKPEA & FAVA BEAN FALAFEL, lemon & olive hummus

GOAT CHEESE CROQUETTE, chimichurri sauce ***needs a week's notice to make GF**

POTATO CROQUETTES, with tartar sauce ***needs a week's notice to make GF**

DAIRY- FREE

RATATOUILLE CRACKER, roma tomato jam, rice cracker

AVOCADO TOAST, smoked garlic, served on cucumber

TUNA TARTARE, avocado aioli, lime-chili oil, rice crisp +\$5pp

MAINE LOBSTER ROLL, avocado, cilantro, served on cucumber +\$5pp

CHICKPEA & FAVA BEAN FALAFEL, lemon & olive hummus

GOAT CHEESE CROQUETTE, chimichurri sauce ***needs a week's notice to make GF**

SPRING VEGETABLE DUMPLINGS, toasted sesame sauce ***contains peanut oil**

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STATIONARY PRESENTATIONS

CRUDITE, seasonal veggies, house ranch dipping sauce **(VG, GF)** \$8pp

CHEESE & FRUIT, chef's selection, berries, melon, fresh bread **(VG)** \$15pp

CHARCUTERIE & CHEESE BOARD, chef's selection, fig jam, stone ground mustard, fresh bread \$20pp

MEDITERRANEAN, hummus with piquillo pepper, marinated feta, tzatziki sauce, olives,
pita bread, cucumbers, cherry tomatoes, cauliflower florets **(VG/ GF)** \$15pp

SUSHI, assorted selection including: california roll- cucumber roll- eel cucumber roll- rainbow roll-
salmon avocado roll- spicy tuna roll- tuna roll- shrimp nigiri- salmon avocado roll- spicy tuna
roll- salmon nigiri- shrimp nigiri- tuna nigiri- yellowtail nigiri- salmon sashimi- tuna sashimi-
yellowtail sashimi- seaweed salad \$30pp

DESSERT

CHEESECAKE LOLLIPOPS, strawberry, chocolate, oreo, lemon **(VG)** \$8pp

MACARON, chef's assortment, fresh berries **(VG)** \$8pp

ASSORTED PETITS FOURS, fraiser, pistachio financier, almond lemon sponge, chocolate eclair,
opera cake, chocolate crumble, raspberry crumble, cocoa tartlet **(VG)** \$8pp

CAKE PLATING FEE \$5pp

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CHEF ANIMATED BUFFET PRESENTATIONS

An enhancement to your hors d'oeuvres

\$200 CHEF ATTENDANT FEE Number of chefs varies based on station selection and final guest count

CARVING STATION | 1hr- One Protein \$35pp, Two Proteins \$45

FILET MIGNON - french onion baby potatoes, peppercorn sauce (GF)

BEER BRAISED SHORT RIBS - roasted brussel sprouts, au jus

SALMON FILET - dijon beurre blanc sauce, grilled asparagus (GF)

NOODLE BAR | 1hr- Choose Two \$22pp, Choose Three \$28pp

GINGER- SOY SOBA - maitake mushrooms, scallions, toasted sesame (V)

PEANUT SAUCE CHICKEN - ramen noodles, spiced nuts, asparagus

SESAME BEEF - sesame crusted filet mignon, red peppers, soba noodles

CHILI- GARLIC SHRIMP - rice noodles, cilantro, toasted panko (GF)

PAELLA STATION | 1hr

CLASSIC PAELLA - house chorizo, grilled chicken, tiger shrimp, garlic aioli (GF, DF) \$35pp

VEGETARIAN PAELLA - wild mushrooms, summer squash, truffle aioli (VG, GF, DF) \$30pp

LOBSTER PAELLA - maine lobster, calamari, Little Neck clam, spicy aioli (GF) \$45pp

CARVING STATION WITH PAELLA | 1hr +\$10pp for Lobster Paella

CHOICE OF ONE PROTEIN WITH PAELLA - \$45pp

CHOICE OF TWO PROTEINS WITH PAELLA - \$55pp

ADDITIONAL SIDES +\$8pp for each

MIXED GREEN SALAD (V, GF, DF)

FRENCH ONION BABY POTATOES (VG, GF, DF)

ROASTED SEASONAL VEGETABLES (V, GF, DF)

DELUXE SUSHI STATION | 1hr \$45pp | 1.5 hrs \$55pp | 2 hrs \$65pp Cost

based on 75 guests minimum, requires 2 Sushi Chefs \$300 each

Classic & specialty rolls, sushi & sashimi, seaweed salad & edamame *inquire for full menu

*kosher style menu available *vegan/vegetarian menu available *gluten-free menu available

CAVIAR STATION | 1H Market Price

GOLDEN KALUGA CAVIAR-

served with blinis, creme fraiche & capers. Beautifully presented on an Okomoto ice sculpture

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PLATED DINNER

\$85 per person

Select 3 dishes for each course,
guests will select 1 dish from each course at the event

STARTERS

CAESAR SALAD, baby romaine, Parmigiano Reggiano, croutons (VG)

GOAT CHEESE & APPLE DUMPLINGS, spicy mayo (VG)

GRILLED WATERMELON SALAD, arugula, tomato chutney, meyer lemon (V, DF, GF)

SESAME CRUSTED TUNATATAKI, avocado mayo, chili oil (GF, DF)

SPICY CRAB SALAD, jumbo lump crab, garlic-chili mayo

MAINS

CHICKPEA BURGER, carrot & celery root coleslaw, lettuce, tomato, vegan mayo (V, DF)

TRUFFLE RICOTTA RAVIOLI, hen of the woods mushroom, roasted spaghetti squash (VG)

ROASTED CHICKEN, potato gratin, truffle vinaigrette (GF)

SALMON "A LA PLANCHA", whole grain mustard beurre blanc, mache (GF)

THE HOLY GRAIL BURGER, roasted wild mushrooms, bleu cheese, fries

STEAK FRITES, grilled ribeye, thick-cut fries, chimichurri sauce (GF, DF) ***only for groups under 40 guests**

HERB CRUSTED PRIME RIB, glazed mushrooms & fingerling potatoes, au jus (GF,) ***only for groups over 40 guests**

DESSERTS

MILK CHOCOLATE MOUSSETART, Maldon salt (VG)

AFFOGATO, amaretto, espresso, vanilla ice cream (VG, GF)

NEW YORK CHEESECAKE, dulce de leche (VG)

SEASONAL SORBET, strawberry coulis (V, GF, DF)

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PLATED DINNER

\$120 per person

Select 3 dishes for each course,
guests will select 1 dish from each course at the event

AMUSE BOUCHE

HOUSE-MADE RICOTTA, balsamic glaze caviar, crostini **(VG)**

FETA & MUSHROOM TOSTADA, salsa verde **(DF, GF)** (silent vegan option, notify Lauren 2 days in advance if needed)

STARTERS

CAESAR SALAD, baby romaine, Parmigiano Reggiano, croutons **(VG)**

SESAME CRUSTED TUNA TATAKI, avocado mayo, chili oil, rice crackers **(GF, DF)**

GRILLED WATERMELON SALAD, arugula, tomato chutney, meyer lemon **(V, DF, GF)**

GOAT CHEESE & APPLE DUMPLINGS, spicy mayo *add Kaluga Caviar +\$10pp

MAINE LOBSTER SALAD, grapefruit, cilantro, avocado, brioche croutons

MAINS

HONEYNUT SQUASH QUINOTTO, quinoa risotto, summer squash, vegan feta **(V, DF, GF)**

TRUFFLE RICOTTA RAVIOLI, hen of the woods mushroom, roasted spaghetti squash **(VG)**

ROASTED CHICKEN, potato gratin, truffle vinaigrette **(GF)**

SALMON "A LA PLANCHA", whole grain mustard beurre blanc, mache **(GF)** *add Kaluga Caviar +\$10pp

WAGYU & TRUFFLE BURGER, roasted wild mushrooms, arugula, fries

GRILLED FILET MIGNON, green asparagus, au poivre sauce **(GF)** *only for groups under 40 guests

HERB CRUSTED PRIME RIB, glazed mushrooms & fingerling potatoes, au jus **(GF)** *only for groups over 40 guests

DESSERTS

MILK CHOCOLATE MOUSSE TART, maldon salt **(VG)**

AFFOGATO, amaretto, espresso, vanilla ice cream **(VG, GF)**

SEASONAL SORBET, **(V, GF, DF)**

NEW YORK CHEESECAKE, dulce de leche **(VG)**

CHEESE & FRUIT, chef's assortment, fresh fruit **(GF, VG)**

HOUSEMADE CHOCOLATE TRUFFLES, **(VG, GF)**

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BUSINESS LUNCH

\$30 per person

CAESAR SALAD- Little Gems, Caesar Dressing, Parmigiano, Crouton (with chicken and without)

FRUIT SALAD- Pineapple, Orange, Cantaloupe, Strawberries

PORTOBELLO & ROASTED PEPPERS SANDWICH- Balsamic Glaze, Gluten Free Whole Grain

HONEY GLAZED TURKEY CLUB- Crispy Bacon, Lettuce, Tomato, Avocado Mayo (some without bacon)

CHICKEN PESTO WRAP- Fresh Basil Pesto, Mozzarella

BLACK FOREST HAM CROISSANT- Gruyere, Truffle Aioli

HOUSE BROWNIES

BRUNCH BUFFET

\$65 per person

PASTRIES

BUTTER CROISSANTS

CHOCOLATE CROISSANTS

BAGELS, with crème cheeses (everything topping crème cheese, cinnamon & raisin crème cheese)

WARM BISCUITS, with blueberry butter and strawberry butter

COLD

FRESH FRUIT SALAD, served with yogurt

SMOKED SALMON, with red onions, capers, tomatoes, everything topping crème cheese

WARM

SCRAMBLED EGGS

HOME FRIES, served with truffle mayo on side

CRISPY, THICK CUT BACON

TURKEY SAUSAGE

BACON, EGG & CHEESE BURRITO, scrambled eggs, crispy bacon, cheddar,
roasted potatoes, avocado, truffle mayo

BELGIAN WAFFLES, fresh strawberries, whipped cream, syrup

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BEVERAGE PACKAGES

Pricing is based on 2 hours

+\$20pp for each additional hour

DRINKS ON CONSUMPTION (for groups up to 30 guests) Spirits, cocktails, wine & beer +4 RLR Specialty Cocktails with a minimum + \$300 bar fee

THE ROYAL PACKAGE- Open bar with ultra-premium spirits, cocktails, wine and beer +4 RLR Specialty Cocktails. Includes Luksusowa & Titos Vodka, Beefeater Gin, Nuku Mezcal, Espolon Blanco Tequila, Pueblo Viejo Reposado, Planteray 3yr & 5yr Gold Rum, Four Roses & Old Forester Bourbon, Wild Turkey Rye, Tullamore DEW Irish Whiskey, Monkey Shoulder Scotch, A Hardy VS Cognac. House Pinot Noir, Malbec, Pinot Grigio, Chardonnay, Rose & Prosecco.- \$80pp

THE PLATINUM PACKAGE- Open bar with ultra-premium spirits, cocktails, wine and beer +4 RLR Specialty Cocktails. Includes Grey Goose & Titos Vodka, Beefeater & Hendricks Gin, Vida Mezcal, Espolon Blanco, Reposado & Anejo Tequila, Planteray 3yr White & 5yr Gold Rum, Elijah Craig & Whistlepig Piggyback Bourbon, Whistlepig Piggyback 6yr Rye, Jameson Irish Whiskey, Johnnie Walker Black, Macallan 12yr & Ardbeg Single Malt Scotch, D'usse VSOP Cognac. Kings Ridge Pinot Noir, Dourthe Bordeaux, Marquis de Pennautier Chardonnay, Yealands Sauvignon Blanc, Moet & Chandon Brut Champagne.- \$100pp

THE DIAMOND PACKAGE- Open bar with ultra-premium spirits, cocktails, wine and beer +4 RLR Specialty Cocktails. Includes Grey Goose & Ketel One Vodka, Beefeater, Hendricks & Monkey 47 Gin, Madre Artesanal Mezcal, Tequila Ocho Plata & Reposado Tequila, Tesoro Anejo Tequila, Planteray 3yr White & Diplomatico Reserva Aged Rum, Jefferson's Reserve & Russell's 10yr Bourbon, Russell's 6yr & Whistlepig 10yr Rye, Jameson & Redbreast 12yr Whiskey, Johnnie Walker Black Scotch, Macallan 12yr, Balvenie 12yr & Ardbeg 10yr scotch, Hennessy VSOP Cognac. Domaine Lazaret Chateaufort du Pape, Domaine Bousquet Gaia Malbec, Domaine Gerard Sancerre, Marquis de Pennautier Chardonnay, Moet & Chandon Brut & Canard-Duchene Rose Champagne- \$120pp

Lists are subject to rotate with availability* Premium wine upgrades available. Please inquire with Lauren for menu

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BAR OFFERINGS

Our event bars are fully stocked with:

• Classic cocktails • Wine & beer • Zero-proof beverages

SPECIALTY COCKTAIL SELECTION

To elevate your experience, please choose 4 specialty cocktails from the options below.

These feature unique ingredients and house-made syrups for a signature touch.

Your selections will be highlighted on a printed menu at the bar for easy ordering.

BRIGHT AND FRESH

MORNINGSIDE SPRITZ Italicus, mango liqueur, seltzer, sparkling wine. Built in a wine glass.

CRIMES OF PASSION Blanco tequila, passionfruit, cane sugar, lemon. Shaken and served on crushed ice.

FLEUR DE LY Vodka, lychee liqueur, St. Germain, lime. Shaken and served up.

ROSE HILL SMASH Bourbon, cherry heering, lemon, dash of sugar, mint. Shaken and served on the rocks.

FRESH POST Gin, salers, cucumber, lime, seltzer. Shaken and served tall.

WILDEST REDHEAD Blended Scotch, allspice, honey, lemon, cherry heering. Shaken and served on the rocks.

MEXICALI MOJITO White rum, mezcal, mint, cane sugar, lime. Shaken and served on crushed ice.

BEEKEEPER Blueberry infused gin, honey, lemon, lavender bitters. Shaken and served up.

SOUTHSIDE RICKEY Vodka, house citrus cordial, mint, seltzer. Shaken and served tall.

WITH A HINT OF SPICE

DESERT BLOOM Mezcal, bergamot, aji amarillo pepper, lime, passionfruit. Shaken and served up.

FIREBIRD Habanero infused tequila, pineapple, peach liqueur, lime, seltzer. Shaken and served tall.

KING HENRY Irish whiskey, ginger, strawberry, lemon, seltzer. Shaken and served on the rocks.

MOSCOW MULE Vodka, lime, ginger beer. Served tall.

SMOKED MARGARITA Reposado tequila, mezcal, jalapeño agave, lime. Shaken and served on the rocks.

LOST IN PARADISE Aged rum, guava nectar, pineapple liqueur, habanero, lime. Shaken and served up.

PHOENIX DOWN Bourbon, lemon, ginger, honey, angostura bitters. Shaken and served on the rocks

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STRONG AND STIRRED

TELL-TALE HEART Blended & Islay Scotch, spiced pear liqueur, honey, angostura bitters. Stirred on the rocks.

AMBER OLD FASHIONED Bourbon, aged rum, dash of sugar, angostura & peach bitters. Stirred on the rocks.

SELF-STARTER Gin, blanc vermouth, apricot liqueur, absinthe. Stirred and served up.

AFRICAN FLOWER Bourbon, amaro ciociaro, cacao, orange bitters. Stirred on the rocks.

COBBLE HILL Rye, amaro montenegro, dry vermouth, cucumber essence. Stirred and served up.

OAXACAN OLD FASHIONED Reposado tequila, mezcal, agave, angostura bitters. Stirred on the rocks.

NON-ALCOHOLIC COCKTAILS

FEVER DREAM Pineapple, elderflower, floreale aperitivo, fever tree tonic, orange essence. Served tall.

JASMINE COOLER Verjus, lemon, jasmine syrup, mint, seltzer. Served tall.

STUNT DOUBLE N/A blanco tequila, jalapeño agave, orange juice, lime. Served on the rocks.

PRINCE HENRY Strawberry, lemon, ginger, seltzer. Served on the rocks.

SOCAL SHANDY N/A IPA beer, pineapple, grapefruit, cane sugar. Served tall.

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BAR ADD-ONS

Fun additions for your event

HOT CIDER STATION- \$500

Guests will have the option to add whiskey or spiced rum to their hot cider.

Price includes the cider attendant. *available October through March

WHISKEY OR TEQUILA TASTING STATION- \$500

An interactive station where guests are offered up to 5 whiskey or tequila varietals to taste. Guests come up to the station at their leisure throughout the event. One of our whiskey or tequila experts guides the tasting and shares their knowledge on the spirit.

*Please inquire if you would like an upgraded package or a formal / seated tasting

MIXOLOGY TUTORIAL STATION- \$750

An interactive station where guests learn how to make their own cocktail or mocktail with our expert mixologist. Guests come up to the station at their leisure throughout the event. It is a dynamic and fun addition to any special event.

STATION THEMES:

Old Fashioned Variations

World of Martinis

Signature Spritz

Margaritas & More

FORMAL COCKTAIL CLASS- \$1,000 for up to 20 guests, \$1500 for up to 30 guests

An interactive class that is great for team building and group activities. Guests learn how to make 2 of their own cocktails or mocktails and receive an introductory lesson on cocktail history. The class is tailored to your guest's tastes and is led by one of our experienced mixologists.

CLASS THEMES:

Cocktails 101- The World of Sours & Old Fashioneds

Drinks New York Made Famous- Penicillin & Manhattan

Garden Variety- Cocktails with Seasonal Fruit & Herbs

A Trip to Mexico- Agave Spirits & More

Holiday Cocktails- Available November through January

Inquire with Lauren for more info!