

THE RAINES LAW ROOM

48 West 17th Street, New York

HORS D'OEUVRES

Menu features seasonal ingredients that are subject to change
based on quality of available ingredients.

+\$200 CATERING CHEF FEE

- \$20 per person per hour for a Choice of 4 Passed Hors D'oeuvres
- \$25 per person per hour for a Choice of 6 Passed Hors D'oeuvres
- \$30 per person per hour for a Choice of 8 Passed Hors D'oeuvres

COLD

- **TOMATO BRUSCHETTA**, Crostini (V)**
- **AVOCADO & ALLEPO PEPPER**, Toast (VG, GF)*
- **SPICY TUNA**, Dark Soy, Nori, Rice Cracker (GF) (+\$5pp Supplement)
- **SMOKED SALMON DIP**, Salmon Caviar, Garlic Aioli, Blinis**
- **MINI MAINE LOBSTER SALAD**, on Brioche (+\$5pp Supplement)**

HOT

- **VEGETABLE DUMPLINGS**, Toasted Sesame Sauce (V)
- **MINI PIZZA CALZONES**, Homemade Ranch Sauce (VG) or add Pepperoni
- **CRISPY GOAT CHEESE**, Chimichurri, Fermented Honey-Garlic (VG)
- **WILD MUSHROOMS CROQUETTES**, Truffle Aioli (VG)
- **FRIED CHICKEN BITES**, Hot Honey Glaze, Waffle Breading
- **CHICKEN EMPANADAS**, Golden Raisins, Avocado Mayo
- **SHRIMP EMPANADAS**, Sake & Honey Sriracha Aioli
- **PETITE CROQUE MONSIEUR**, Black Forest Ham, Gruyere, Truffle Bechamel
- **PIGS IN A BLANKET**, Stone Ground Mustard, Chive
- **MINI FILET MIGNON WELLINGTON**, Pommery Mustard (+\$5pp Supplement)

V - VEGAN VG - VEGETARIAN GF - GLUTEN FREE

**ITEM CAN BE MADE GLUTEN FREE

*ITEM CAN BE MADE VEGAN

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STATIONARY PRESENTATIONS

- **CRUDITE PLATTER**, Seasonal Veggies, Dipping Sauce (VG) | **\$8pp**
- **NY STATE CHEESES**, Seasonal Condiments, Crackers (VG) | **\$15pp**
- **MEAT BOARD**, Salumi, Charcuterie, Toast | **\$15pp**
- **CHARCUTERIE & CHEESE**, chef's selection, fig jam, stone ground mustard, fresh bread | **\$20pp**
- **SUSHI** - selection of rolls | **\$25pp**

DESSERT

MACARONS, pistachio, coffee, raspberry, lemon, chocolate, vanilla- \$7.5pp

PETIT FOURS, lemon almonddines, caramel cheesecake, passionfruit panna cotta, raspberry tiramisu, almond & apricot cake, mini puff with nuts- \$7.5pp

CAKE PLATING FEE- \$5pp

BAR PACKAGES

• **PREMIUM OPEN BAR**: Luksusowa vodka, Beefeater & Hendricks gin, Espolon tequila, Del Maguey Vida Mezcal, Plantation Rum, Elijah Craig & Buffalo Trace Bourbon, Wild Turkey Rye, Monkey Shoulder Scotch, house wine, sparkling wine & beer

• **ULTRA-PREMIUM OPEN BAR**: Grey Goose & Belvedere vodka, Tanqueray & Hendricks Gin, Russell's Reserve 10 Year rye, Russell's Reserve 6 Year bourbon, Macallan 12 Double Oak scotch, Glenmorangie LaSanta scotch, Don Julio/ Reposado/Anejo tequila, Moet & Chandon Imperial Champagne, house wine & beer

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COCKTAILS

PLEASE CHOOSE 6 COCKTAILS FOR YOUR SPECIALTY MENU

BRIGHT & FRESH

- **APEROL SPRITZ**
Aperol, Orange, Grapefruit, Club Soda, Sparkling Wine
- **EL REY**
Mezcal, Elote Liqueur, Lemon, Cinnamon, Rose Water, Sparkling Wine
- **FLEUR DE LYCHEE**
Vodka, Lychee Liqueur, Sake, Honey, Verjus
- **EVENING TEA**
Gin, Chilled Chamomile Tea, Lemon, Botanical Liqueur, Orgeat*contains almond
- **TO THE NINES**
Gin, Pomegranate, Grapefruit, Bitter Orange Aperitif, Lime
- **GOLD RUSH**
Bourbon, Lemon Juice, Honey
- **ANDEAN EXPLORER**
Pisco, Cocchi Rosa, Strawberry Liqueur, Pineapple & Lemon, Seltzer
- **AURORA**
Dill Aquavit, Raspberry, Peach, Lemon, Honey, Sparkling Wine

HINT OF SPICE

- **MOSCOW MULE**
Vodka, Lime, Ginger Beer
- **GARDEN PALOMA**
Tequila, Jalapeno Syrup, Lime, Grapefruit, Club Soda
- **QUETZAL**
Mezcal, Midori, Ancho Verde, Lime, Falernum
- **LOOKOUT POST**
Fiji & Jamaican Rum, Spiced Mango, Ancho Chile, Passionfruit, Lime
- **PENICILLIN**
Blended Scotch, Honey Syrup, Ginger Syrup, Lemon
- **OSAKA BUCK**
Japanese Whisky, Spiced Miso Honey, Ginger, Sherry, Pineapple, Lime, Seltzer
- **WHISKEY BUSINESS**
Rye, Ancho Reyes, Lemon, Cinnamon, Angostura Bitters

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STRONG & STIRRED

- **TOP NOTE**
Olive Oil Washed Lemon Gin, Cherry Blossom Vermouth, Dry Vermouth
- **THIS TIME**
Apple Gin, Bergamont, Dry Vermouth, Botanical Liqueur, Celery Bitters
- **ROLLS ROYCE**
Gin, Sweet & Dry Vermouth, Benedictine
- **PASTRY WAR**
Reposado Tequila, Cognac, Fortified Wine, Walnut Liqueur
- **41 KARAT**
Rhum Agricole, Botanical Liqueur, Mezcal, Dash of Banana
- **AMBER OLD FASHIONED**
Bourbon, Aged Rum, Dash of Sugar, Peach & Angostura Bitters
- **REMEMBER THE MAINE**
Rye, Sweet Vermouth, Cherry Herring, Dash of Absinthe, Angostura Bitters
- **MANHATTAN**
Rye, Sweet Vermouth & Angostura Bitters

NON-ALCOHOLIC COCKTAILS

- **HIATUS**
Pineapple, Verjus, Cucumber, Jalapeno Agave, Lime
- **VESPA RACE**
Non-Alcoholic Italian Orange Aperitif, Grapefruit, Honey, Seltzer

***SUGGESTED ADD-ONS:**

- **MIXOLOGY TUTORIAL STATION- \$750**
An interactive station where guests learn how to make their own cocktail 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.
Select one theme to be taught at station: Old Fashioned Variations, World of Martinis, Signature Spritz or Margaritas & More
- **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.