



PAIGE
management

Paige Management
122 West 26th Street
New York, NY 10001
P. 212-741-0646 F. 212-741-0620
E. event@paigegroupny.com
W. www.paigegroupny.com

EVENT OPTIONS & PRICING

OPEN BAR	2 HOURS	3 HOURS	4 HOURS
Full Premium Open Bar	\$35	\$50	\$65
Middle-Shelf/Call Liquor	\$30	\$40	\$50
House Liquor, Beer, Wine, Champagne & Sangria	\$25	\$35	\$45

*All Prices are Per Person and Do Not Include Sales Tax (8.375%) or Gratuity (20%)

ENTERTAINMENT OPTIONS	PRICE
DJ (optional)	\$500.00 flat rate
KARAOKE (optional)	\$500.00 flat rate
Jazz Trio (optional)	\$500.00 flat rate





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MENU OPTIONS **INDIVIDUAL PLATTERS**

Serves approx. 8-10 people
(Perfect for smaller events of 50 people and less)

\$75 EACH

- Freshly Made Hummus and a Cucumber-Tomato Salad with Whole Wheat Pita
- Truffle Chicken Meatballs
- Mini Rice Balls
- Eggplant Bruschetta
- Parma Salad with Bacalo Croquettes
- Mini Hot Dogs
- Parma Ham wrapped Asparagus
- Grilled Chorizo Salad
- Potato Skins
- Avocado Salad with Crispy Chips

\$100 EACH

- Smoked Chicken Quesadilla
- Smoked Salmon Nachos: Taro Chips, Egg, Capers, Crème Fraiche and Black Caviar
- Chicken Fingers (Regular or Buffalo)
- Miso Duck Springrolls
- Beef, Turkey, Pork or Grilled Chicken Sliders
- Grilled or Fried Calamari
- Wild Mushroom Valencia rice
- Mini Burgers
- Three Cheese Tortellini with Chorizo
- Filet Mignon
- Lobster Ravioli
- Mozzarella Sticks
- Crab Cakes





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MENU | Hot and Cold Hors D'oeuvres

3 items \$22 per person, 4 items \$26 per person

50 person minimum

1 Hour

Cold

- ❖ Rock Shrimp Cocktail Shooters
- ❖ Merlusa and Scallop Ceviche with Strawberries and Tomatoes
 - ❖ Prosciutto Wrapped Shrimp
 - ❖ Chilled Oysters with Champagne Mignonette
 - ❖ Tuna or Salmon Tartar with a Saffron Aioli
- ❖ Thai tuna spring rolls with a Red Pepper Vinaigrette
 - ❖ Foie Gras Deviled Eggs with crispy Prosciutto
- ❖ Lobster Passion Ceviche with Orange and Cilantro
 - ❖ Beef Carpaccio with Black Truffles on Toast
- ❖ Caprese Skewers with Cherry Tomatoes and Fresh Mozzarella with a Basil dressing
 - ❖ Yellow Tomato Gazpacho
- ❖ Mini Foie Gras and Quince Sandwiches on Brioche
 - ❖ Truffle Honey Ricotta on a Fruit-Nut Baguette
- ❖ Strawberry-Tomato Ceviche with Red Snapper, Tarragon and White Balsamic
 - ❖ Bruschetta
 - ❖ Tuna Tartar Tacos
 - ❖ Marinated Olives





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Hot

- ❖ Lobster Bisque Cappuccino
 - ❖ Seafood Paella
- ❖ Smoked Salmon Nachos
 - ❖ Grilled Octopus
 - ❖ Stuffed Artichokes
 - ❖ Pan Seared Scallops
- ❖ Crispy Oriental BBQ Calamari
- ❖ Vegetarian Tomato and Cheese Tartlets
 - ❖ Lobster Macaroni and Cheese
 - ❖ Cod Cakes with a Red Pepper Aioli
- ❖ Oyster, Ham or Mushroom Croquettes with a Horseradish Aioli
 - ❖ Crab and Corn Fritters with a Green Tomato Jam
- ❖ Grilled Chorizo Skewers with a Whole Grain Mustard Vinaigrette
 - ❖ Shrimp, Sirloin or Chicken Satay
- ❖ Piggyback Dates: Wrapped in Serrano Ham and stuffed with Bleu Cheese
 - ❖ Mini Cuban Sandwiches
- ❖ Sun Dried Tomato, Pesto and Chicken Quesadillas
 - ❖ Mini Lamb, Beef or Chicken Meatballs
- ❖ Fried Green Tomatoes with a Ranch Dipping Sauce
 - ❖ Potato Blinis with Caviar and Garnish
 - ❖ Franks in Blanket with Deli Mustard
 - ❖ Smoked Chicken Taquitos
 - ❖ Black Lacquer Lollipop Chicken Wings
 - ❖ Duck Confit Quesadillas
- ❖ Blue Cheese Quesadillas with Buffalo Chicken Tenders
 - ❖ Conch Fritters with Pineapple Marmalade
- ❖ Smoked Kobe Burger with Chipotle Ketchup and Guacamole
 - ❖ Shrimp and Salmon Mousse Skewers
 - ❖ Mini Crab Cakes with Citrus-Avocado relish
 - ❖ Mini White Cheddar Kobe Burgers
 - ❖ Miso Duck Springrolls





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Platters and Combinations

Shrimp Cocktail (\$195, 75 pieces)

Salad

Choose either a Beet Salad, Contimpalo Salad, Mediterranean Caesar Salad, Roasted Asparagus Salad or Mesculin

Green Salad

Serves 10 \$70

Serves 25 \$150

Serves 50 \$300

Assorted Cured Meats and Cheese Sampler Platter

Serves 10 \$70

Serves 25 \$150

Serves 50 \$300

Assorted Cured Meats Platter

Choose between Bresaola, Contimpalo, Deuck Prosciutto, Le Saucisson Sec, Prosciutto di Parma and Sopressata

Serves 10 \$70

Serves 25 \$150

Serves 50 \$300

Fresh Fruit Tray with Seasonal Selection of Fresh Fruit Chunks

Serves 10 \$70

Serves 25 \$150

Serves 50 \$275

Assorted Cheese Platter (includes a variety of crackers)

Customize your platter between Asiago, Caciotta di Bufala, Drunken Goat Cheese, Manchego, Parmigiano

Reggiano and Roquefort Blue

Serves 10 \$70

Serves 25 \$150

Serves 50 \$300

Vegetables and Choice of 2 dips: Ranch, Saffron Aioli, Garlic Aioli, White Balsamic or Bleu

Cheese

Serves 10 \$70

Serves 25 \$150

Serves 50 \$275

Fondue

Choice of White Cheddar, Milk Chocolate, Vanilla Champagne or Peanut Butter

Complete with all accompaniments

Serves 10 \$100

Serves 25 \$225

Serves 50 \$450





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MENU II: Buffet Options(Priced Per Person)

❖ Greens

Roasted Asparagus \$7

Steamed Broccoli \$5

Oven Steamed Spaghetti Squash \$7

Garlic and Thyme Sautéed String Beans \$7

Vegetable Medley \$6

Chicken Caesar Salad \$5

Chopped Salad \$6

Mesculin Greens \$7

❖ Pasta and Potatoes

Tri Color Cheese Tortellini \$12

Mushroom Ravioli \$12

Mac and Cheese \$10

Rosemary Roasted Potatoes \$8

Baked Penne \$10

Chive, Roasted Garlic or Bacon & Onion Mashed Potatoes \$9

Potato Gratin \$9

Pasta with your choice of a red, white or pesto sauce \$9

❖ Seafood

Classic Shrimp Cocktail \$14

Blackened Tuna \$15

Mussels (Fra Diavolo or White Wine Sauce) \$13

Pan Seared Scallops \$15

Paella \$15

Grilled Lime Shrimp \$15

Crab Cakes \$15

Sautéed or Cold Poached Salmon \$15

❖ Poultry

Chicken Marsala \$12

Roasted Chicken Breast \$12

Duck Confit \$12

Chicken Franchise \$12

Chicken Parm \$12

Fried Chicken \$12

Roasted Turkey Breast \$12





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❖ **Beef and Pork**

Grilled Chorizo \$12

Beef Tenderloin Medallions \$20

Ribs \$15

Cowboy Cut Ribeye \$20

Carved Roast Pork \$15

N.Y.Shell \$20

Prime Rib Roast \$20

Braised Short ribs of Beef \$20

MENU III: Party Stations(Priced Per Person)

Pasta Station (\$22, Pick 3)

Mac- Daddy and Cheese

(Porcini mushroom cream sauce, white cheddar and truffled crumbs)

Housemade Shrimp Ravioli with a Tarragon-Tomato Buerre Blanc

Potato Gnocchi with Asparagus, Roasted Peppers and Fresh Herbs

Linguine and Littleneck Clams, with your choice of White, Red or Pesto sauce

Veal goulash with a Black Pepper Spatzle

Penne with Chicken Breast, Mushrooms, Carmelized Onion, in a light Sherry Cream

Classic Beef Stroganoff with Egg Noodles, Red Wine Veal Demi and Chive Sour cream

New York, New York (\$25, Whole Station)

Mini Corned Beef or Brisket sandwiches on Rye

Spinach-Potato Knish with a Mustard Vinaigrette

LEO- Lox, Eggs and Onions with fresh Scallions

Potato Pancakes with Apple Marmalade

Matzoh Ball soup

Mini Dogs and Kraut with Deli Mustard

Paella Station (\$26, Whole Station)

Saffron Scented Valencia Rice

Shrimp

Littleneck Clams

Mussels

Chicken and Chorizo

Fresh Peas

Tomatoes

Spanish Olive Salad





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Asian Station (\$25, Pick 4)

Pork, Shrimp or Chicken Fried Rice
Lemongrass Shrimp or Chicken and vegetables Stir-fry
Mini Egg Rolls with a Thai Red Pepper dipping sauce
Carved Roast Pork with a Soy Ginger sauce
Watercress Salad with a Miso-Black Sesame Dressing
Dry Sauteed String Beans with Thai Chili and Garlic

The Mashed Potato Bar (\$25, Whole Station)

Carved Mustard or Horseradish Crusted Filet Mignon
Carved Sweetheart Turkey Breast with fresh Thyme and Garlic
Choice of 3 Mashed Potatoes: Chive, Roasted Garlic, Bleu Cheese or Truffle with Mushroom, Shrimp, Bacon and Onion, Goat Cheese or Black Olive

Mexican (\$25, Pick 4)

Chicken and Corn Tortilla Soup
Avocado Mouse with Chips and Pico de Gallo
Sweet Corn Tamales
Mole Chicken
Arroz Verde and Peas
Black Beans and Rice
Fried Sweet Plantains with an Orange-Ancho Chil Mojo

Mediterranean (\$25, Pick 4)

Marinated Olives
Hummus with a Cucumber-Tomato Salad
Babbaganous (Eggplant Puree) with Crispy Chips
Falafel with a Tahini Dipping Sauce
Spinach Pie: Spinach, Feta Cheese and Phyllo Dough
Chicken and Quinoa, scented with Cumin, Coriander and Lemon

Flatbread Pizza Station (\$20, Pick 3)

Plum Tomato Sauce, Basil and fresh Mozzarella
Bianca: Mozzarella, Parmesan and Ricotta
Florentine: Chicken, Spinach, Garlic and Tomato Sauce
San Genarro: Sweet Italian Sausage, Roasted Peppers and Mozzarella Cheese
Al Fungi: Portobello Mushrooms, Ricotta and Truffle Oil





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Vegetarian (\$22, Pick 3)

Coconut Valencia Rice with Hearts of Palm, Peas and Date-Balsamic Vinaigrette

Corn and Mushroom Trio: White Corn griddle cakes topped with sautéed Mushrooms over a Corn Truffle sauce and Corn Salsa

Roasted Beet Salad with Goat Cheese, Red Onion and White Balsamic
Stewed Eggplant and Tomato Bruchetta

Mini Rice Ball with Asiago, Cheddar, Parmesan and Tomato Marmelade
Oven Steamed Spaghetti Squash

Seafood Station (\$26, Pick 4)

Tuna Tartar with a Yellow Pepper Aioli

Smoked Salmon Quesadilla with Goat Cheese, Chive Oil and a Cucumber-Basil Yogurt

Salt Cod and Potato Cake with a Lemon Vinaigrette

Grilled Octopus Salad with White Beans, Frisee, Peppers and Onions

Fish and Chips with a Ginger Tartar Sauce, Cole Slaw and Malt Vinegar

Blackened Tuna with Rice and Peas in a Lobster Tomato Sauce

MENU IV: Dessert Platters

❖ New York Cheese Cake \$3.50 per slice

❖ Jelly Doughnuts with Fresh Fruit \$8

❖ Chocolate Covered Strawberries \$2 per strawberry

❖ Tiramisu \$7

❖ Fruit Skewers \$2 per skewer

❖ Assorted Cookies \$.75 per cookie

❖ Individual Chocolate Souffle \$8

❖ Banana Fritters with Vanilla Ice Cream \$8

