

# BRUNCH BUFFET MENU

AVAILABLE SATURDAY & SUNDAY  
11AM TO 3PM ONLY

## Choose One Salad

CAESAR SALAD  
BOSC PEAR SALAD

## Entrée

SCRAMBLED EGGS  
SAUSAGE  
BACON  
HOME FRIES  
FRENCH TOAST OR PANCAKES  
TRUFFLED MAC & CHEESE  
FISH & CHIPS  
CHICKEN CURRY RED OR GREEN

## *Tea, Coffee & OJ*

*\$28.00 per guest for a 2 hour event.*

*Add 2 hours of Open Bar for \$20 per guest.*

*Make it a 3 hour Open Bar for just \$5 more per guest.*

## JOIN US AT OUR OTHER RESTAURANTS

### **Molly's Pub and Restaurant**

287 Third Avenue  
New York, NY10010  
Phone: 212.889.3361  
Fax: 212.545.9464  
[www.mollyshebeen.com](http://www.mollyshebeen.com)

### **The Paris Bar and Grill**

119 South Street  
New York, NY10038  
Phone: 212.240.9797  
Fax: 212.240.9899  
[www.theparistavern.com](http://www.theparistavern.com)

### **The Bluebell Café**

293 Third Avenue  
New York, NY10010  
Phone: 646.649.2381  
Fax: 212.240.9899  
[www.thebluebellcafenyc.com](http://www.thebluebellcafenyc.com)

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[www.beermenues.com](http://www.beermenues.com)



## OPEN DOOR Gastropub

110 JOHN ST.  
(Between Cliff St. & Pearl St.)  
NEW YORK, NY 10038  
212-608-0200  
[-www.opendoornyc.com-](http://www.opendoornyc.com)

## CLIENT COCKTAIL BUFFET

### Choose Five Appetizers

TRUFFLED BLUE CHEESE FRIES      BLACK 'N' TAN ONION RINGS  
WASABI BUFFALO CALAMARI      BUFFALO WINGS  
CHICKEN FINGERS      CHICKEN SATAY  
FRIED MOZZARELLA TRIANGLES      ANGUS CHIMICHURRI SLIDERS  
COCKTAIL FRANKS      PULLED PORK SLIDERS

### Choose One Reception Station

PASTA  
TUSCAN  
AMERICAN CHEESE BOARD

*\$40 per guest with Open Bar for a 2 hour event.  
Make it a 3 hour event for just \$5 more per guest.*

## EXECUTIVE COCKTAIL PASSED

### Choose Five Passed Appetizers

CHICKEN SATAY      BRUSCHETTA  
DUCK SLIDERS      BEEF WELLINGTON  
TUNA NACHO      GORGONZOLA STUFFED FIGS  
SCALLOPS & BACON      TUNA MARTINI  
CRAB CAKES      ARTICHOKE FRITTER

### Choose One Reception Station

PASTA (\$50 CHEF FEE REQUIRED)  
TUSCAN  
AMERICAN CHEESE BOARD  
INTERNATIONAL CHEESE BOARD

### Choose One Carving Station (\$50 CHEF FEE REQUIRED)

OVEN ROASTED TURKEY *with Cranberry*  
PRIME RIB OF BEEF *with Gravy & Horseradish*  
COUNTRY HAM *with Dijon Sauce*  
HERB ROASTED PORK LOIN *with Apple Sauce*

*\$50 per guest with Open Bar for a 2 hour event.  
Make it a 3 hour event for just \$5 more per guest.*

## PRIX FIXE

### OPTION #1

#### Appetizers

*Select Two for Your Guests to Choose from*

FRENCH ONION SOUP  
MEATBALLS  
TRUFFLED MAC & CHEESE  
CAESAR SALAD

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#### Entrées

FISH 'N' CHIPS  
CHICKEN CURRY GREEN OR RED  
TUNA NICOISE SALAD  
ANGUS BURGER

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#### Chef's Selection of Dessert

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*\$35 per guest*

### OPTION #2

#### Appetizers

*Select Two for Your Guests to Choose from*

SEARED TUNA & AVOCADO  
MAC & CHEESE  
SHREDDED DUCK POTATO CROQUETTES  
BOSC PEAR SALAD

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#### Entrées

SIRLOIN STEAK FRITES  
SALMON PISTACHIO  
LOBSTER SALAD  
BISON BURGER

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#### Chef's Selection of Dessert

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*\$45 per guest*

*Add 2 hours of Open Bar for \$20 per guest.  
Make it a 3 hour Open Bar for just \$5 more per guest.*

## BUFFETS

### OPTION #1

#### Choose One Salad

HOUSE SALAD  
CAESAR SALAD  
BOSC PEAR SALAD

#### Choose One Entrée

CURRIED CHICKEN SKEWERS  
FISH & CHIPS  
BEEF BOURGINION

#### Choose One Carving Station (\$50 CHEF FEE REQUIRED)

OVEN ROASTED TURKEY *with Cranberry*  
COUNTRY HAM *with Dijon Sauce*  
HERB ROASTED PORK LOIN *with Apple Sauce*

#### Sides

VEGETABLE      MASHED POTATOES      RICE

*Chef's Selection of Dessert  
\$45 per guest for a 2 hour event.*

*Make it a 3 hour event for just \$5 more per guest.*

### OPTION #1

#### Choose One Salad

BOSC PEAR SALAD  
CAESAR SALAD  
ORGANIC BEET SALAD

#### Choose One Entrée

FILET OF BEEF STROGANOFF  
SALMON PISTACHIO  
LAMB SHANK FILO PARCELS

#### Choose One Carving Station (\$50 CHEF FEE REQUIRED)

OVEN ROASTED TURKEY *with Cranberry*  
PRIME RIB OF BEEF *with Gravy & Horseradish*  
COUNTRY HAM *with Dijon Sauce*  
HERB ROASTED PORK LOIN *with Apple Sauce*

#### Sides

VEGETABLE      MASHED POTATOES      RICE

*Chef's Selection of Dessert*

*Tea & Coffee*

*\$55 per guest for a 2 hour event.*

*Make it a 3 hour event for just \$5 more per guest.*