



# BANK STREET

## *Events*



CORPORATE + SOCIAL | BUFFET

65 BANK STREET  
STAMFORD, CT  
203.325.2739 | 646.320.8496  
[www.bankstreetevents.com](http://www.bankstreetevents.com)

**BANK STREET EVENTS**

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 STAMFORD, CT 06901  
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Bank Street Events is located in a magnificent 1913 bank building in downtown Stamford, Connecticut. Its stunning atmosphere and elegant ambience place it in a class entirely unto itself.



**EVENT PLANNING + DESIGN**

**We can help you plan every aspect of your party!**

Nikki Glekas has been designing and planning events in Fairfield County for over 10 years! Her attention to detail and passion for entertaining makes for an unforgettable experience. We have many of the below options available “in-house” already, and therefore can offer affordable prices.

**SERVICE OPTIONS**

- Valet Parking
- Photography
- Videography
- Furniture Rentals
- Security

**AUDIO / VISUAL \*(On Premises)**

**(SEE NEXT PAGE)**

- Video Projection
- Montages
- Professional Party Lights Gobos
- Microphone/ PA System
- Large Plasma Screens
- Sound System (DJ/Band)

**FAVORS**

*Designed to match your event*

**PRINTED MATERIAL**

- Invitations
- Escort Cards
- Place Cards
- Menus
- Programs
- Table Numbers

**DÉCOR OPTIONS**

- Fresh Flowers
- Centerpieces / Table Decor
- Ice Sculptures
- Specialty Linens
- Custom Lighting

**ENTERTAINMENT**

- DJ Services
- Live Bands
- MC Service
- Specialty Entertainers
- Custom Dance Floors
- Photo Booths

## AUDIO / VISUAL EQUIPMENT \*(IN-HOUSE)

### “INTELLIGENT” PARTY LIGHTING SYSTEM

4 x Computer Controlled Party Spot Lights (Elation Power Spot 250)  
\*Customizable Gobos (ask for info)  
4 x Computer Controlled Floor Wash Lights (Elation Power Wash 250)  
Computer Control Console (Elation Show Designer1)  
XLR Connection Cables  
**\*Purchase Value \$15,000**

### LED COLORED “WALL-WASH” SYSTEM

12 x Remote Controlled LED Wall-Washers (Wiedemark)  
\*Can change color of entire walls to any color desired.  
UV Remote Controlled  
**\*Purchase Value \$3,500**

### VIDEO PROJECTION SYSTEM

LCD Projector (Hitachi CP-X505) \*Fix-mounted ~ Main Floor  
10' x 6' Video Screen (stretched spandex) \*Fix-mounted  
DVD Player (Sony)  
Laptop Computer (with DVD player)  
Video Signal Transmitter/Receiver Components  
RJ5 / RGB Connection Cables  
**\*Purchase Value \$4,000**

### P.A. SYSTEM (& WIRELESS MICROPHONE)

High-Powered Amplifier (Crown – 1000watt)  
Speakers (EV 300 – 500watt) \*Wall-Mounted  
Wireless Microphone (Shure)  
**\*Purchase Value \$2,000**

### PROFESSIONAL DJ SYSTEM

DJ Mixer (Pioneer DJM600 Pro)  
Dual CD Player (Numark)  
High-Powered Amplifier (Crown – 1000watt)  
Loudspeakers (2) (EV 300 – 500watt) \*Wall-Mounted  
Sub-Woofer (EV SXA180 – 18"Powered)  
Wireless Microphone (Shure)  
XLR Connection Cables  
**\*Purchase Value \$4,000**

### PLASMAS

55" Plasma Monitor (Mitsubishi) \*Fix-mounted ~ Boardroom



### **Beer + Wine Open Bar**

Premium wines, all beers and soft drinks

Wines: Pinot Noir, Cabernet Sauvignon, Chardonnay, and Pinot Grigio

Beers: Corona, Heineken, Yuengling, Amstel Light, Modelo, Bass and Bud Light

### **Premium Open Bar**

Premium wines + liquors, all beers, champagne and soft drinks

Wines: Pinot Noir, Cabernet Sauvignon, Chardonnay and Pinot Grigio

Beers: Corona, Heineken, Yuengling, Amstel Light, Modelo, Bass and Bud Light

Liquors: Ketel One, Titos, Stoli O, Bacardi, Captain Morgan, Tanqueray, Jose Cuervo,

Dewar's, Jack Daniels, Jim Beam, Jameson

### **Top Shelf Open Bar**

Premium ++ wines, top shelf liquors, all beers, champagne and soft drinks

Wines: Pinot Noir, Cabernet Sauvignon, Chardonnay and Pinot Grigio

Beers: Corona, Heineken, Yuengling, Amstel Light, Modelo, Bass and Bud Light

Liquors: Grey Goose, Ketel One, Titos, Stoli O, Bacardi, Captain Morgan,

Bombay Sapphire, Tanqueray, Jose Cuervo, Patron, Johnnie Walker Black Label,

Dewar's, Jack Daniels, Crown Royal, Maker's Mark, Jim Beam, Jameson

\*all prices are subject to 6.35% tax plus service charge

Signature Drinks are available upon request

Prices, menu items and availability are subject to change without notice



**Butlered (choice of four):**

**Soup Sips** | \*ask for seasonal options

**Pear** | wrapped with prosciutto

**Arancini** | Cheese and rice croquettes

**Fig Bruschetta** | Figs, goat cheese and pepper honey drizzle on toasted bread

**Mediterranean Bruschetta** | Tomatoes, cucumber, olives and mozzarella cheese on toasted bread

**Mini Spanakopita** | Spinach and feta stuffed in phyllo triangles

**Keftedes** | Greek style mini meatballs served with cucumber yogurt dip

**Mini Skewers** | Chicken, pork **or** veggie served with cucumber yogurt dip

**Stuffed Mushrooms** | Button mushrooms filled with vegetables and cheese

**Mini Beef Sliders** | Cheddar cheese and pickles on an artisan roll

**Quesadilla** | Smoked Gouda and grilled vegetable

**Pulled Pork Sliders** | Served on a potato bun

**Spicy Firecracker Shrimp** | Wrapped in wonton

**Mac & Cheese** | Mini mac & Cheese croquettes

**Mini Crab cakes** | Served with Old Bay remoulade

**Italian Skewers** | Skewer of artichokes, olive, salami, tomato and cheese

**Caprese Skewer** | Cherry tomato, fresh mozzarella and basil

**Bunless Bacon Cheeseburger Skewers** | Served with Lettuce, a cherry tomato and a cornichon pickle with ketchup drizzle

**Mini Grilled Cheese** | with Mini Tomato Soup

**Seared Scallop** | Wrapped in bacon

**Pasta Skewers** | Cheese tortellini skewers served with pesto

**Fried Cheese Ravioli** | Served with marinara sauce

**Coconut Shrimp** | Served with orange sauce

**Grilled Ham + Cheese sliders** | Served on a potato roll

**Chicken + Waffles** | Drizzled with blueberry maple syrup

**Steak Crostini** | Sliced steak on a toasted crostini with blue cheese butter

**Roasted Beet Bruschetta** | With caramelized onion and honey goat cheese

**Fresh Pea + Shaved Parmesan** | Served on a grilled crostini with fresh mint

**White Balsamic Strawberry + Black Pepper Mascarpone Bite** | with toasted almonds and basil

**Cuban Sliders** | Served on A Pretzel Bun with Swiss, A Sliced Pickle + Yellow Mustard

**Parsnip + Carrot Fries** | Served in Individual Vessels with Curried Ketchup

**Dumplings** | Chicken, pork, OR Vegetable with ginger orange sauce

**Shrimp + Pineapple Ceviche** | Served in a wonton cup

**Teriyaki Beef Skewers**

**Spring Rolls** | Orange ginger sauce

**Pigs in a Blanket** | Mustard

**Smoked Salmon Bites** | Red onion, cream cheese + capers

**Mini Philly Cheese Steak**

**Mini Meatball Parmesan**

**Sweet Potato Latkes** | Apple + herb compote

**Mushroom Truffle**

**Brie + Raspberry Bite**

**Pork Belly BLT On a Stick** | With Ranch Drizzle

**Fig + Fontina Puff**

**Mini French Onion Soup Boule**

BUTLERED ENHANCEMENTS

**Chorizo Empanada** | Served with a seasonal beer shooter

**Ahi Tuna Poke** | Served in a wonton cone

**Mini Lobster Roll** | Served on a butter grilled potato bun

**Lollipop Lamb** | Mini Grilled Lamb Chop

\*all prices are subject to 6.35% tax plus service charge

Customized menus are available upon request

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## Buffet Dinner

**Salad** (choice of one): Includes assorted artisan rolls with butter

**Greek salad** | Romaine lettuce, vine tomatoes, cucumbers, red onions, Kalamata olives, imported feta cheese, green peppers and pepperoncini peppers with red wine vinaigrette

**Arugula salad** | Baby arugula, sliced pears, toasted almonds, goat cheese with sherry vinaigrette

**Caesar salad** | Fresh romaine lettuce and shaved Parmesan with a homemade dressing

**Mixed greens** | sliced apples, cranberries, walnuts and gorgonzola

**Entrée** (choice of one from each group)

**Penne** | Pasta Primavera with mixed vegetables

**Vegetarian Napoleon** | Layered veggie stack with fresh mozzarella

**Chicken breast** | Sautéed in lemon butter sauce with scallions

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**Salmon** | Char-grilled with lemon caper sauce

**Cod** | Baked and served over sautéed fresh spinach, tomatoes, and chickpeas

**Kabob** | Chicken **or** pork skewers grilled with peppers, onions and tomatoes

**Chicken Parmesan** | Breaded chicken breast, marinara and fresh mozzarella

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**Kabob** | Beef Filet grilled with peppers, onions and tomatoes

**Shrimp** | Baked with tomato reduction and feta cheese

**Roasted lamb** | sliced oven roasted leg of lamb

**Steak** | Balsamic glazed skirt steak rolls stuffed with julienne vegetables

**Sides** (choice of two):

French Fries

Fresh sautéed spinach with feta cheese

Oven Roasted Rosemary Potatoes

Rice pilaf

Roasted Brussels sprouts with crispy bacon

Lemon-Zest Mashed Potatoes

Cauliflower with garlic breadcrumbs

Sautéed green beans with garlic

**Dessert** (choice of two): mini desserts in individual vessels

**Chocolate mousse torte**

**Banana Pudding**

**Strawberry Shortcake**

**Fig Bread Pudding**

**Cheesecake** with fresh fruit

**Seasonal Fruit Salad**

**Seasonal Fruit Cobbler**

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## CORPORATE + SOCIAL | APPETIZER STATIONS

### "Farmers Market" Station

**Dips** | Cucumber yogurt, hummus, and eggplant  
**Crudité** | whole wheat pita, white pita, bread sticks, cucumbers, peppers, celery, carrots  
**Assortment of Cheeses and Charcuterie**  
**Rice + Herb Stuffed Grape Leaves**  
**Marinated Mixed Olives**

### Seafood Raw Bar

**Chilled Seafood** | Shrimp cocktail, oysters + clams displayed on crushed ice  
**Lobster** | Additional \$10 per person  
**Crab Claws** | Additional \$10 per person

### Sushi Station

**Assorted sushi rolls** | Yellow tail, tuna, spicy tuna, salmon, eel, vegetable +California rolls  
**Dumplings** | Chicken, pork or vegetable (**Choice of 1**)  
**Noodles** | sesame noodles served in "take out" containers  
**\*Attendant Recommended\***

### Pasta Station

**Pastas** | Three cheese tortellini, penne and farfalle  
**Sauces** | Alfredo, marinara, and a la vodka sauces  
**\*Attendant Recommended\***

### "Comfort Food" Station

**Macaroni + Cheese**  
**Boneless Hot Wings** | celery + blue cheese  
**Pulled Pork Sliders**  
**Cole Slaw**

### Flatbread Station

**BBQ Chicken** | grilled chicken, sautéed red onion and BBQ sauce  
**Mediterranean** | spinach, olive spread, feta cheese  
**Italian** | baby arugula, pesto, prosciutto with balsamic drizzle  
**Mushroom** | herb goat cheese

### Pretzel + Beer Station

**Pretzels**  
**Sausage** | Chorizo, Bratwurst, Chicken Apple Sausage  
**Dipping Sauces** | whole grain, yellow and honey mustard + cheese sauce  
**Mini Beer Shooters**

### Slider Station

**Mini Philly Cheese Steaks** | **Crab Cake Slider**  
**Buffalo Chicken Slider** | **Grilled Veggie Slider**  
**Fries in Cups**  
**Sauces** | Ketchup, hot sauce, ranch, blue cheese and aioli

### **Station Attendants**

Attendants are available for all stations upon request

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## CORPORATE + SOCIAL | DINNER STATIONS

### Italian Station

- Antipasto platter** | Charcuterie meats and cheeses
- Eggplant Parm** | Baked fresh eggplant with a cheese filling topped with marinara sauce
- Caesar salad** | Fresh romaine and shaved Parmesan with a homemade dressing
- Meatballs** | ground beef in marinara sauce

### Mediterranean Station

- Orzo salad** | orzo, black olives, parsley, peppers, onions, grape tomatoes and feta cheese
- Seafood salad** | octopus, shrimp, calamari, olives, capers, parsley and celery
- Dolmades** | grape leaves stuffed with rice and fresh herbs
- Keftefes** | ground beef meatballs with fresh herbs

### Spanish Station

- Mini Beef Empanadas**
- Spanish Rice** | served with chicken and chorizo
- Guacamole** | served with tortilla chips
- Quesadillas** | chicken and cheese in flour tortillas
- Black Bean + Corn Salad**

### Steakhouse Station

- Grilled Marinated Hanger Steak**
- Chimichurri sauce and Horseradish sauce**
- Crispy Onion Rings**
- Mashed Potatoes**
- Seasonal Vegetables**

### Carving Station

- Choice of 2 Meats**
- Pork Tenderloin | Turkey | Filet Mignon | Roast Beef**
- Assorted Rolls + Sauces**
- \*Attendant Required\***

### Santorini Station

- Grilled octopus** | with olive oil and balsamic vinegar
- Lamb + Orzo** | Orzo Braised with Lamb in a light tomato sauce
- Greek Salad** | Romaine lettuce, vine tomatoes, cucumbers, red onions, Kalamata olives, imported feta cheese, green peppers and pepperoncini peppers with red wine vinaigrette
- Mini Spanakopita** | Spinach and feta stuffed in phyllo triangles
- Roasted Lemon Potatoes**

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### Souvlaki Station

Gyros

Chicken Souvlaki

Falafel

Lamb Souvlaki | Additional \$5 per person

Toppings | Cucumber Yogurt Dill Sauce, Lettuce, Tomato, Onions, Tahini, Tabbouleh

### Taco Bar

Chicken, Shredded Pork OR Ground Beef | Choice of two

Soft Flour Tortillas

Cilantro Lime Rice

Black Beans

Tortilla Chips

Toppings | Lettuce, Pico de Gallo, Sour Cream, Shredded Cheddar Cheese, Hot Sauce, Guacamole

### Thai Station

Pad Thai | Chicken, tofu, bean sprouts, peanuts, scallions, carrots

Coconut Shrimp

Curried Beef Skewers | Thai red curry with cucumber dip

Thai ginger Stir Fry | string beans, peppers, edamame, mushrooms, broccoli, carrots, Thai basil

**\*Attendant Required\***

### “New York” Station

Mini Hotdogs

Mini Rubens | Served on Grilled Rye with Swiss, Sauerkraut + Thousand Island Dressing

NY Style Pizza Slices

Potato Knish

Pretzels

Toppings | Ketchup, Spicy Deli Mustard, Relish, Cheese Sauce, Sauerkraut

### STATIONS FOR ON THE SIDE

#### DIY Spud Station

Baked Potatoes OR Mashed Potatoes

Toppings | Sour Cream, Cheddar Cheese, Chives, Bacon, Mushrooms, Caramelized Onions, Butter

\*Sweet Potatoes available upon request\*

#### Salad Station

Orzo Salad | feta, black olives and tomatoes

Anti-pasta Salad | with veggies

Black bean and corn salad

Paleo Wholegrain Salad

Watermelon | arugula, feta cheese, red onion and mint **\*summer only**

#### Mac + Cheese Bar

Yellow Cheddar Mac + Cheese

Chefs Selection Mac + Cheese | customization available upon request

Toppings | Crispy Bacon, peas, scallions, Sautéed mushrooms, sundried tomato, Roasted Broccoli, truffle oil (+\$1)

Lobster (+\$4)

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## CORPORATE + SOCIAL | DESSERT STATIONS

### Make Your Own S'mores Bar

Graham crackers | Marshmallows | Chocolate bars

### Ice Cream Bar

Vanilla | Chocolate

Chocolate Sauce | Caramel | Sprinkles | Crushed Oreos | Gummies  
Cookie Crumbles | Marshmallows | Whipped Cream

\*Frozen Yogurt available upon request\*

### "Mini" Dessert Station (Choice of four)

Chocolate mousse torte | Banana Pudding | Strawberry Shortcake

Custard | shredded phyllo, vanilla custard + fresh whipped cream

Caramel Bread Pudding | Cheesecake with fresh fruit | Brownies

Cookies | chocolate chip and oatmeal raisin | Cannoli Nacho Cup | Cinnamon Churro

Mini Ice Cream Sandwich | Chocolate Chip Cookie + Vanilla Ice Cream

### Donut Bar

Glazed | Chocolate Frosted | Strawberry Frosted

Additional Flavors Available Upon Request

### Milk + Cookies

Milk | Whole, Chocolate + Strawberry

Cookies | Chocolate Chip, Oatmeal Raisin, Sugar, Peanut Butter, Red Velvet **(Choice of 2)**

### Cake Bar

Mini Cupcakes | Vanilla, Chocolate, Red velvet **(Choice of 2)**

Cake Pops | Dipped in White or Milk Chocolate Decorated with Sanding Sugar

Cake Pop Flavors | Chocolate, Vanilla, or Funfetti **(Choice of 2)**

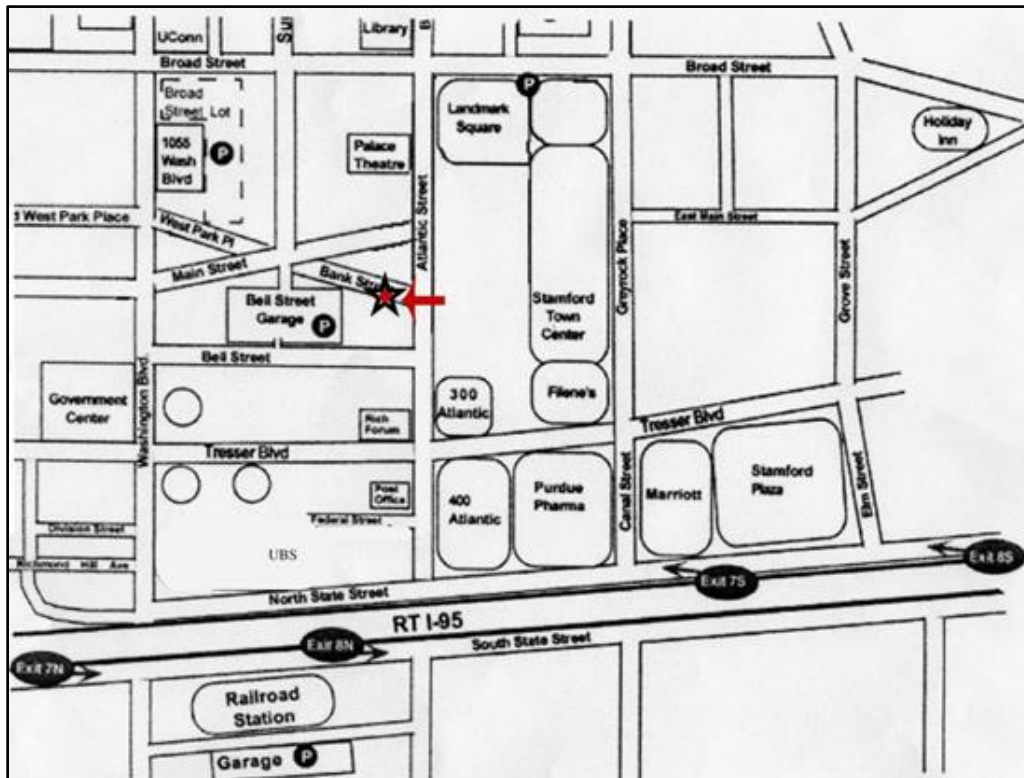
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**I-95 Going North:** I95 to Exit 8 (Atlantic St.) Make a left onto Atlantic St. Pass the Rich Forum, on your left. We are two blocks further on the left, corner of Atlantic and Bank Streets. For convenient parking, make a left one block before us onto Bell St. and park in the Bell St. Parking Garage, located directly behind us.

**I-95 Going South:** I95 to Exit 7 (Atlantic St.) Go straight through the light at end of off ramp. Make a right at next light onto Atlantic St. Pass the Rich Forum, on your left. We are two blocks further on the left, corner of Atlantic and Bank Streets. For convenient parking, make a left one block before us onto Bell St. and park in the Bell Street Parking Garage, located directly behind us.

**Merritt Parkway:** Exit 35 (High Ridge Rd.) or Exit 34 (Long Ridge Rd.) Head south on either road, both eventually intersect. Pass Lord & Taylor. Continue straight onto Summer St. Follow Summer St. as far as possible into town. At final intersection, make a left onto Bank St., or continue straight into Bell Street Parking Garage. We are located northeast of the garage on the corner of Bank and Atlantic Streets.