



BANK STREET
Events



Ban/Bat Mitzvah

**65 BANK STREET
STAMFORD, CT
203.325.2739**

www.bankstreetevents.com

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VENUE

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

PRINTED MATERIAL

Invitations
Escort Cards
Place Cards
Menus
Programs
Table Numbers

AUDIO / VISUAL *(On Premises)

(SEE NEXT PAGE)

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

DÉCOR OPTIONS

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

FAVORS

*Designed to
match
your event*

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 (additional pricing)
4 x Computer Controlled Floor Wash Lights (Elation Power Wash 250)
8 x Computer Controlled LED Ceiling Wash Lights
ETC Nomad – ETC Eos Software
XLR Connection Cables
Atmospheric LED Dome + Grate Lighting
16 x Chauvet H7 LED Par Wash Lighting Units
***Purchase Value \$20,000**

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 \$4,500**

VIDEO PROJECTION SYSTEM & P.A. SYSTEM

LCD Projector (Hitachi CP-X505) *Fix-mounted ~ Main Floor
10' x 6' Video Screen
DVD Player (Sony)
Laptop Computer (with DVD player)
Video Signal Transmitter/Receiver Components
RJ5 / RGB Connection Cables
High-Powered Amplifier (Crown – 1000watt)
Speakers (EV 300 – 500watt) *Wall-Mounted
Sub-Woofer (EV SXA180 – 18"Powered)
Wireless Microphone (Shure)
***Purchase Value \$6,000**

TOTAL A/V PACKAGE



MITZVAH ADULT | DRINK + BAR OPTIONS

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, Stolli, Absolut Citron, Bacardi, Captain Morgan, Tanqueray, Casamigos, 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, Stolli, Absolut Citron, Bacardi, Captain Morgan, Bombay Sapphire, Tanqueray, Casamigos, 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 to customize your event

BAR/BAT MITZVAH | KIDS MENU

Passed Hors D'oeuvres (choice of three):

- Pigs in a blanket** | with mustard
- Mozzarella sticks** | with marinara sauce
- Dumplings** | shrimp, pork or vegetable
- Spring rolls**
- Mini pizza bagels**
- Mini chicken quesadillas**
- Teriyaki beef skewers**
- Mini Pulled Pork Sliders**
- Mini Beef Sliders** | cheddar cheese + pickles
- Mini Tomato Soup sips + Mini Grilled Cheese**
- Spaghetti + Meatballs** | served in individual containers
- Mac + Cheese** | Fried mac + cheese croquettes
- Pasta Skewers** | Cheese tortellini skewers served with pesto
- Fried Cheese Ravioli** | Served with marinara sauce
- Coconut Shrimp** | Served with orange sauce
- California Sushi Rolls**
- Pretzel Bites** | Cheese dipping sauce
- Chicken + Waffles** | Drizzled with maple syrup

Buffet (choice of three):

- Chicken tenders** | with honey mustard
- Asian sesame noodle** | scallions and soy + served in Chinese takeout boxes
- Chicken + Cheese Quesadillas**
- Assorted mini empanadas** | chicken or ground beef
- Macaroni + cheese**
- Mini hamburgers/cheeseburgers**
- Hot dogs** | with traditional fixings
- Spaghetti with meatballs**
- Penne alla vodka**
- Sandwich pinwheels** | Turkey, Roast Beef, Cucumber Hummus

Sides (choice of two):

- | | |
|-------------------------------|----------------------------------|
| French fries | Sweet Potato French fries |
| Caesar salad | Tator Tots |
| Parsnip + Carrot Fries | Fried Zucchini Sticks |
| Chips + Guacamole | Ketel Chips |

Dessert (choice of one):

- Ice cream sundae bar** | vanilla, chocolate + strawberry with assorted toppings
- Smores Bar** | Roasted marshmallows with graham crackers and chocolate
- Cupcakes** | make your own station, chocolate and vanilla cupcakes with assorted icing and toppings
- Make your own ice cream sandwich** | vanilla or chocolate ice cream with chocolate chip cookies, red velvet and oatmeal raisin.

Bar

Sodas + Juices + Specialty themed mock-tail bar

*all prices are subject to 6.35% tax plus service charge
Customized menus are available upon request

Popcorn + snow cone machines available upon request



Butlered | Cocktail & Small Plates

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

Mexican Bruschetta | avocado, tomato, onion, goat cheese + cilantro

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

Pimento Grilled Cheese Bites | pickled jalapeno

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

Seared Tuna Crostini | wasabi pea puree + Asian drizzle

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

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

Cocktail Hour | Choice of 6 Butlered Items

Buffet Dinner

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

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

Kale Caesar Salad | Chopped Kale and shaved Parmesan with a homemade dressing

Mixed Greens | sliced apples, cranberries, walnuts and gorgonzola

Beef Salad | crumbled goat cheese, citrus segments, toasted pistachio, arugula + balsamic

Caprese Salad | Tomato, mozzarella and basil drizzled with a balsamic reduction ***Seasonal*

Entrée (choice of one from each group)

Kabob | Chicken skewers grilled with peppers, onions and tomatoes

Chicken Caprese | Fresh Mozzarella, tomato + basil

Chicken | Lemon butter sauce + capers

Chicken Breast | Stuffed with Spinach + Cheese

Salmon | Char-grilled with lemon caper sauce

Pan Seared Bronzino | lemon caper sauce

Haddock | Herb garlic butter

Tuna Steak | Mango Salsa

Kabob | Beef Filet grilled with peppers, onions and tomatoes

Beef Tenderloin | horseradish sauce

Roasted Lamb | Sliced oven roasted leg of lamb (+\$5 per person)

Accoutrements (choice of three)

Pasta Primavera

Cheese Ravioli

French Fries

Fresh sautéed spinach with feta cheese

Oven Roasted Rosemary Potatoes

Rice pilaf

Vegetarian Lasagna

Baked Ziti

Roasted Brussels sprouts with crispy bacon

Lemon-Zest Mashed Potatoes

Cauliflower with garlic breadcrumbs

Sautéed green beans with garlic

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ADULT MITZVAH PLATED | DUET MENU

Cocktail Hour | Choice of Six from Butlered Items

Plated Dinner Menu

First Course (choice of one): Includes assorted artisan rolls with butter

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

Kale Caesar Salad | Chopped Kale and shaved Parmesan with a homemade dressing

Mixed Greens | sliced apples, cranberries, walnuts and gorgonzola

Beet Salad | crumbled goat cheese, citrus segments, toasted pistachio, arugula + balsamic

Caprese Salad | Tomato, mozzarella and basil drizzled with a balsamic reduction ***Seasonal*

Entrée (Choice of one)

Pan Roasted Chicken Breast and Grilled Medallion of Beef Tenderloin

Smashed potato, medley of market vegetables, cabernet port wine reduction with balsamic

Teriyaki Chicken & Pineapple Brochette and Three Citrus Glazed Atlantic Salmon

Coconut Jasmine Rice, Sautéed Vegetables, EXVOO + Fresh Lemon

Curry-Seared Red Snapper with Fresh Lemon and Pan-Roasted Chicken Breast with Roasted Garlic Au Jus

Caramelized Onion Potato Gratin and Roasted Vegetables

Skewer of Grilled Chipotle Shrimp Brushed with Lemon Butter and Espresso Rubbed Hanger Steak

Chimichurri, Caramelized Onion Potato Gratin and Seasonal Vegetables

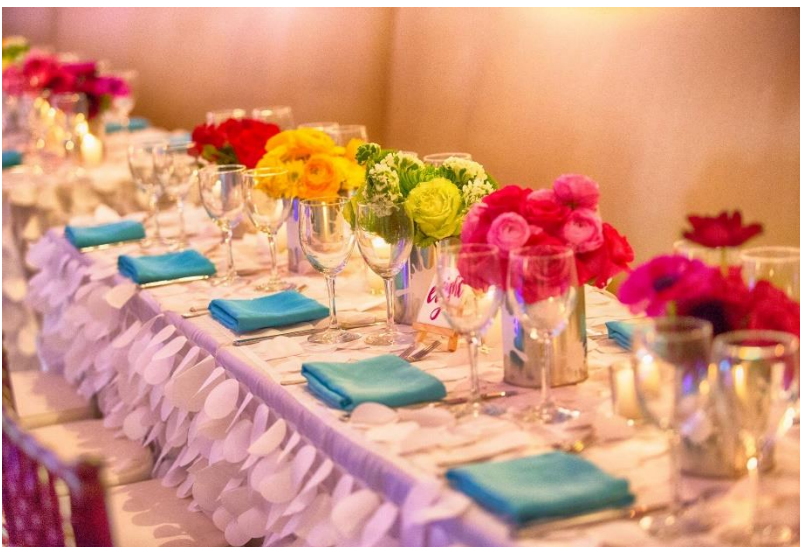
or

Hand Carved Roast Tenderloin with Thyme Scented Demi and Garlic Butter Shrimp

Green Asparagus + Truffle Mashed Potatoes

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Customized menus are available upon request



Cocktail Hour | Choice of Six from Butlered Items

Plated Dinner Menu

First Course (choice of one): Includes assorted artisan rolls with butter

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

Kale Caesar Salad | Chopped Kale and shaved Parmesan with a homemade dressing

Mixed Greens | sliced apples, cranberries, walnuts and gorgonzola

Beet Salad | crumbled goat cheese, citrus segments, toasted pistachio, arugula + balsamic

Caprese Salad | Tomato, mozzarella and basil drizzled with a balsamic reduction ****Seasonal**

Entrée | **Choice of Two Entrees + Chef Selected Vegetarian Entrée (Guest required to pre-select)**

Grilled Salmon | Citrus salsa verde, asparagus + spring risotto

Roasted Horseradish Salmon | Smashed potato and seasonal vegetables

Pan Seared Bronzino | Arugula, warm red + yellow tomatoes

Pan Seared Snapper | Chickpeas, Curried Cauliflower, roasted red pepper

Tuna Steak | White bean cake and Broccoli Rabe

Rosemary Grilled Sliced Chicken | Garlic mashed potatoes and brown butter grilled asparagus

Lemon Seared Chicken Breast | Roasted fingerling potatoes and seasonal vegetables

Brick Pressed Chicken Breast | Roasted brussels sprouts, maple mashed sweet potatoes

Espresso Rubbed Hanger Steak | Cauliflower Gratin, crispy french fries + chimichurri

Rosemary Charred Hanger Steak | Chiffonade spinach, roasted mushrooms, demi-glace drizzle

Char-grilled Flat-Iron Steak | Crispy onions, creamed spinach and roasted fingerling potatoes

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Customized menus are available upon request



Cocktail Hour | Choice of Eight from Butlered Items

Plated Dinner Menu

First Course (choice of one): Includes assorted artisan rolls with butter

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

Kale Caesar Salad | Chopped Kale and shaved Parmesan with a homemade dressing

Mixed Greens | sliced apples, cranberries, walnuts and gorgonzola

Beet Salad | crumbled goat cheese, citrus segments, toasted pistachio, arugula + balsamic

Caprese Salad | Tomato, mozzarella and basil drizzled with a balsamic reduction ****Seasonal**

Entrée | **Choice of Two Entrees + Chef Selected Vegetarian Entrée (Guest required to pre-select)**

Grilled Salmon | Citrus salsa verde, asparagus + spring risotto

Roasted Horseradish Salmon | Smashed potato and seasonal vegetables

Pan Seared Bronzino | Arugula, warm red + yellow tomatoes

Pan Seared Snapper | Chickpeas, Curried Cauliflower, roasted red pepper

Tuna Steak | White bean cake and Broccoli Rabe

Rosemary Grilled Sliced Chicken | Garlic mashed potatoes and brown butter grilled asparagus

Lemon Seared Chicken Breast | Roasted fingerling potatoes and seasonal vegetables

Brick Pressed Chicken Breast | Roasted brussels sprouts, maple mashed sweet potatoes

Espresso Rubbed Hanger Steak | Cauliflower Gratin, crispy french fries + chimichurri

Rosemary Charred Hanger Steak | Chiffonade spinach, roasted mushrooms, demi-glace drizzle

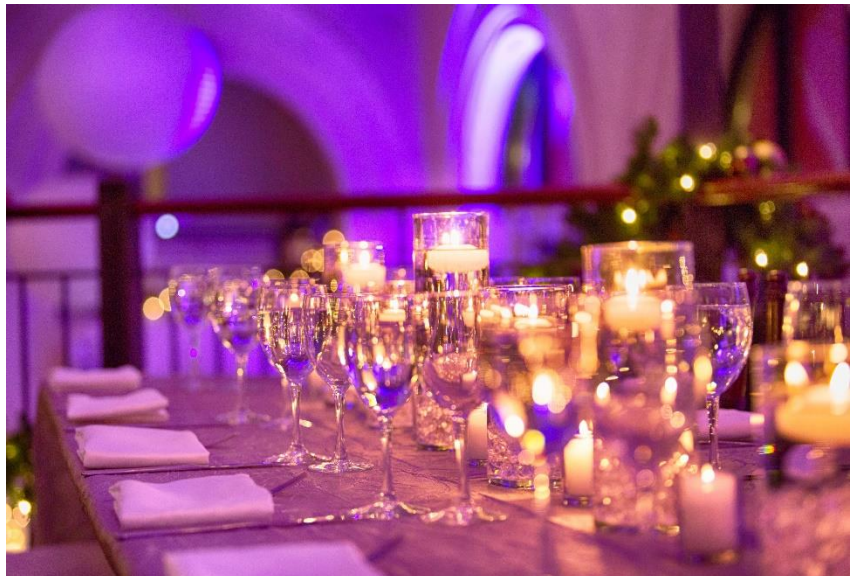
Filet Mignon | Crispy onions, creamed spinach and roasted fingerling potatoes

ALTERNATIVE | **Choice of One Duet + Chef Selected Vegetarian Entrée**

Duet | Filet Mignon and Crab Stuffed Shrimp with grilled asparagus + truffle mashed potatoes

Duet | Filet Mignon + Seared Scallops with crispy mushroom risotto cake + root vegetable puree

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BAR/BAT MITZVAHS | DESSERT

Make Your Own S'mores Bar

Graham crackers | Marshmallows | Chocolate bars

Ice Cream Bar

Ice Cream | Vanilla + Chocolate

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

Dessert Station

Chocolate mousse
Caramel Bread Pudding
Fresh Baked Cookies
Glazed Donut Skewers
Mini Ice Cream Sandwich

Banana Pudding
Cheesecake with fresh fruit
Cannoli Nacho Cup
Mini Cupcakes | Chocolate, Vanilla, or Red Velvet
Vanilla Custard Parfait | Shredded phyllo, almonds + Honey

Strawberry Shortcake
Brownies
Warm Cinnamon Churro

Donut wall

Selection of Four

Vanilla Frosted with Sprinkles
Chocolate Frosted with Sprinkles
Strawberry Frosted with Sprinkles

Glazed
Cinnamon
Sugar

Custom Donuts Upon Request (+\$)

LATE NIGHT SNACK STATIONS

NYC Soft Pretzels

Warm Soft Pretzels

Toppings | yellow mustard, spicy brown mustard, honey mustard, warm cheese sauce

Pommes Frites Fry Bar

Fries (choice of two) | shoestring, waffle, sweet potato, tator tots

Toppings | warm cheese sauce, crumbled bacon, fresh herbs

Sauces | ketchup, ranch, blue cheese, hot sauce, honey mustard, BBQ sauce, garlic aioli

Munchies Snack Station

French Fries | Served in individual vessels

Pretzel Bites | Mustard for dipping

Mozzarella Sticks | Marinara for dipping

Pigs in a blanket

Milk + Cookies

Milk | Whole, Chocolate + Strawberry

Cookies | Chocolate Chip, Oatmeal Raisin, Sugar, Red Velvet, Peanut Butter

Station Attendants are available for all stations upon request | \$150 per attendant

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Customized menus are available upon request

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All Dessert Stations Include Coffee + Tea



ADULT MITZVAH | COCKTAIL 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
Accoutrements | cocktail sauce, mignonette, fresh horseradish, tabasco, lemons
Lobster OR Crab Claws | Additional \$10 per person
Add a basic ice sculpture \$500

Fresh Rolled Sushi Station

Unlimited sushi rolls | Yellow tail, tuna, spicy tuna, shrimp tempura, salmon, eel, vegetable + California rolls
Spring Rolls | Sweet Thai Chili dip
Sushi Chef (+\$250) + Minimum of 50 guests Required

Pasta Bar

Pastas (choice of two) | Three cheese tortellini, penne, or farfalle
Sauces | Alfredo, marinara, and a la vodka sauces
Toppings | mushrooms, spinach, cherry tomatoes, fresh garlic, peas, bacon, grilled chicken
Chef Attendant Required (+\$150)

"Comfort Food" Station

Macaroni + Cheese Croquettes
Boneless Hot Wings | celery + blue cheese
BBQ Pulled Chicken OR Pork Mini Sliders | coleslaw
Cheddar Jalapeño Corn Bread

Flatbread Station

Selection of Four
White | fresh ricotta, garlic, broccoli + pesto drizzle
Mushroom | herb goat cheese
Italian | baby arugula, pesto, prosciutto with balsamic drizzle
Mediterranean | spinach, olive spread, feta cheese
Margherita | fresh mozzarella, tomato, garlic + basil
Meat Lovers | pepperoni, sausage + bacon
BBQ Chicken | grilled chicken, sautéed red onion and BBQ sauce

Slider Station

Mini Philly Cheese Steaks
Crab Cake Slider | Spicy Aioli Sauce
Buffalo Chicken Slider | Blue cheese sauce
Mini Eggplant Parmesan Sliders
Fries in Cups

BYO Burger Bar

Hamburgers with Brioche Bun
Toppings | lettuce, tomato, sliced red onion, cheddar cheese, American cheese, pickles, ketchup + mayo
Fries (choice of one) | shoestring, waffle, sweet potato, tator tots

Station Attendants are available for all stations upon request | \$150 per attendant

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ADULT MITZVAH | STATIONS CONTINUED

Italian Station

Focaccia Bread | flavored dipping oils

Burrata | roasted red peppers

Deconstructed Crostini | **Tomato Bruschetta** | White Bean Spread | Mushroom Caponata | Olive Spread
Meatball + Eggplant Parmesan Sliders | fresh mozzarella cheese + marinara

Spanish Station

Empanadas | Beef OR Chorizo *(Choice of one)*

Pulled Chicken Tinga Mini Tacos | cabbage slaw + avocado

Mini Quesadillas | Smoked gouda + vegetables

Yucca Fries | Chipotle Dipping sauce

Carving Station

Choice of 2 Meats

Pork Tenderloin | **Turkey** | **Beef Tenderloin**

Assorted Rolls + Sauces

Chef Attendant Required (+\$150)

Souvlaki Station

Gyros | tzatziki, lettuce, tomato

Chicken Souvlaki | tzatziki, Lettuce, Tomato

Falafel | hummus, tabbouleh, lettuce, tomato

Lamb Souvlaki | Additional \$5 per person

Greek Style French Fries

Santorini Station

Greek Salad Skewers

Baby Lamb Chops

Saganaki Grilled Cheese

Mini Spanakopita | Spinach + feta stuffed phyllo triangles

Dips | Tzatziki, hummus + spicy feta dip

Grilled Pita Bread

Taco Bar

Shredded Chicken OR **Shredded Pork** *(Choice of one)*

Grilled Fish | Market availability selection

Sides | Cilantro Lime Rice + Black Beans

Guacamole | Tortilla Chips

Toppings | Lettuce, Pico de Gallo, Sour Cream, Shredded Cheddar Cheese, Hot Sauce, Sautéed Peppers + onions

“New York” Station

Mini Hotdogs

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

NY Style Pizza Slices

Warm Pretzels

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

Station Attendants are available for all stations upon request | \$150 per attendant

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STATION ACCOUTREMENTS

DIY Spud Station

Baked Potatoes OR Mashed Potatoes *(Choice of one)*

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

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)

Salad Bar

Lettuce *(choice of two)* | romaine, mixed greens, spinach or kale

Toppings | shredded carrots, cucumber, red onion, cherry tomatoes, charred corn

Premium Toppings | hard boiled eggs, bacon, shredded cheddar cheese, crumbled blue cheese, feta cheese

Dressings *(choice of three)* | balsamic vinaigrette, red wine vinaigrette, blue cheese, ranch, honey mustard, thousand island

Chili Bar

Spicy Beef Chili

Red Bean Chili

Toppings | Sour Cream, Cheddar Cheese, Chives, Bacon

Classic Cornbread | Butter

Station Attendants are available for all stations upon request | \$150 per attendant

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Customized menus are available upon request

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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.