



Thank you for considering The Stained Glass for your private event.

Attached are our hors d'oeuvres packages, dinner menus and cocktail packages.

Please contact me with any questions you may have. I am available by phone Monday – Thursday from 9:00 am until 2:00 pm, or by email.

Best Regards,

Malik Kemokai  
Special Events and Marketing Director

[malik@thestainedglass.com](mailto:malik@thestainedglass.com)



## PRIVATE DINING

Our Bistro Room capacity is 24 guests for dining, 30 guests for cocktail gatherings.

### *Food and Beverage Minimum*

Sunday-Saturday Day	\$ 1,000
Sunday-Thursday Evening	\$ 1,000
Friday /Saturday Evening	\$ 2,500

## SEMI-PRIVATE DINING

Our semi-private dining area has various dining and gathering options.  
The Main Dining Room, adjacent to The Bistro Room,  
is divided to accommodate larger groups.

### *Food and Beverage Minimum*

Sunday-Saturday Day 36-50 guests	\$ 1500
Sunday - Thursday Evening 24-40 guests for dining, 50 guests for cocktail gatherings, <i>Bistro Room and section one of Main Dining Room</i>	\$ 1500
41-60 guests for dining, 75 guests for cocktail gatherings, <i>Bistro Room and sections one and two of Main Dining Room</i>	\$ 2500

*Semi-private options are not available on Friday and Saturday evening.*

## ENTIRE RESTAURANT

Our restaurant capacity is 100 guests for dinner service,  
150 guests for passed appetizers, 70 guests for cocktail gatherings and dinner service.

### *Food and Beverage Minimum*

Friday /Saturday Day	\$ 3,000
Sunday - Thursday Evening	\$ 4,500
Friday Evening	\$ 8,000
Saturday Evening	\$ 10,000

All food and beverage ordered will be applied to the minimum guarantee.  
The guarantee excludes sales tax and 20% gratuity.



## HORS D'OEUVRES PACKAGES

All selections are subject to seasonal change. Price does not include tax or gratuity

### Option One

Selection of four passed hot and cold selections  
\$11 per person

#### **Smoked Salmon and Cucumber Sandwich**

*on toasted brioche, with seedless cucumber, crème fraîche*

#### **Goat Cheese Mousse**

*with a crispy parmesan cone and micro greens*

#### **Polpettini**

*mini Italian meatballs served in salsa puttanesca*

#### **Gougères**

*savory choux pastry with roasted chicken and Gruyere cheese*

#### **Final Kiss**

*chocolate Truffles, chocolate-dipped strawberries and profiteroles*

## COCKTAIL PACKAGES

### House Selections

Call brand cocktails, select wines, beer or soft drinks  
2 hours, \$28.00 per person      3 hours, \$35.00 per person

### Premium Selections

Premium brand cocktails, select wines, beer or soft drinks per person  
2 hours, \$33.00 per person      3 hour, \$41.00 per person

### Open Bar

a la carte charge per cocktail, glass or bottled wine, and beer



## HORS D'OEUVRES PACKAGES

All selections are subject to seasonal change. Price does not include tax or gratuity

### Option Two

Selection of six passed hot and cold selections  
\$16.25 per person

#### **Pear and Watercress Salad**

*with baked brie and toasted pinenuts*

#### **Scallop Ceviche**

*with avocado, cilantro and Serrano chiles on a jicama chip*

#### **Beef Tataki**

*rare seared beef with asparagus and ginger-soy vinaigrette*

#### **Smoked Duck Spring Rolls**

*with braised red cabbage, sweet and sour dipping sauce*

#### **Mini Lump Crab Cakes**

*with tropical fruit salsa*

#### **Empanadas**

*choice of filling: butternut squash, braised short rib or braised pork,  
served with pumpkin seed oil and mole dipping sauce*

#### **Final Kiss**

*chocolate truffles, chocolate-dipped strawberries and profiteroles*

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## HORS D'OEUVRES PACKAGES

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### Option Three

Selection of eight passed hot and cold selections  
\$20.00 per person

#### **Smoked Salmon and Cucumber Sandwich**

*on toasted brioche, with seedless cucumber, crème fraîche*

#### **Goat Cheese Mousse**

*with a crispy parmesan cone and micro greens*

#### **Asian Beef Salad**

*in phyllo tart shell with wasabi mayonnaise and caviar*

#### **Spinach and Artichoke Tart**

#### **Spicy Tamarind Shrimp**

*on a sugar cane skewer with black sesame seeds*

#### **Lump Crab Cakes**

*with tropical fruit salsa*

#### **Smoked Duck Spring Rolls**

*with braised red cabbage and sweet and sour dipping sauce*

#### **Final Kiss**

*chocolate truffles, chocolate-dipped strawberries and profiteroles*

## COCKTAIL PACKAGES

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2 hours, \$33.00 per person      3 hour, \$41.00 per person

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a la carte charge per cocktail, glass or bottled wine, and beer



## HORS D'OEUVRES PACKAGES

All selections are subject to seasonal change. Price does not include tax or gratuity

### Cheese and Paté Plates

#### **Artisan Cheese Platter**

*served with fresh fruit, candied walnuts, currant-walnut toast*

\$4.50 per person

#### **Charcuterie**

*served with traditional garnishes, currant-walnut toast*

\$4.50 per person

#### **Combination Artisan Cheese and Charcuterie**

\$5.00 per person

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### Open Bar

a la carte charge per cocktail, glass or bottled wine, and beer



## A L A C A R T E

To enhance your event, add a selection of passed appetizers.

In addition to the pre-set hors d'oeuvres packages  
we offer the following a la carte selections.

All prices are per piece.

### Cold

#### Meat

- Mini phyllo tartlets with Asian beef salad and wasabi caviar 2.50
- Rare seared beef tenderloin with asparagus, ginger soy vinaigrette 2.75

#### Seafood

- Dill scones with smoked salmon and crème fraîche 2.00
- Tuna sashimi on toasted sushi rice with sweet soy glaze 2.50
- New potato filled with salmon tartare, onions, chives and lemon crème fraîche 2.00
- Smoked trout and crepe roulade with apples and watercress 2.00
- Crab and avocado spring rolls with Asian dipping sauce 2.50

#### Vegetarian

- Jicama chips with avocado and tropical fruit salsa 1.50
- Goat cheese mousse with crispy parmesan cone 1.75
- Zucchini and sweet pepper bouché boats with quince paste and acacia honey 1.50

### Hot

#### Meat/Poultry

- Gougères with roasted chicken and gruyere compote 2.00
- Smoked duck Asian rolls with red cabbage and  
sweet & sour dipping sauce 2.50
- Braised pork, sautéed leeks and goat cheese baby quiches 2.50

#### Seafood

- Baked oysters with arugula, prosciutto and herbed parmesan brioche crust 2.50
- Seared tuna on crisp wontons with sesame and soy glaze 2.50
- Mini crab cakes with tropical fruit & chive salsa 2.50
- Prosciutto-wrapped sea scallops 2.50

#### Vegetarian

- Mini tomato galette with pesto and fresh mozzarella 1.50
- Mini spinach and artichoke tartlets 1.50
- Forest mushroom bouchées with fresh herbs and garlic, topped with Stilton cheese 2.00
- Balsamic-marinated vegetable canapés 1.50



## DINNER SELECTIONS

All selections are subject to seasonal change. Price does not include tax or gratuity.

### Menu One

\$37.00 per person

#### FIRST COURSE

(choice of)

##### **Signature Butter Lettuce Salad**

*with kalamata olives, caramelized onions and feta cheese*

##### **Crab Cake**

*Sweet corn arepa, chive oil, crispy boniato*

##### **Chef's Soup of the Day**

#### SECOND COURSE

(choice of)

##### **Free Range Amish Chicken**

*Moroccan spice rub, pearl couscous, creamed spinach, curried- carrot purée*

##### **Cauliflower Gratin**

*crispy baby eggplant, black Tuscan kale*

##### **Grilled Scottish Salmon**

*cauliflower custard baked in phyllo, seasonal vegetables, Meyer lemon preserve*

##### **Grilled Pork Chop**

*savory apple cobbler, applewood smoked bacon, braised red cabbage, mission fig purée*

#### DESSERT

(choice of)

##### **Chocolate Bombe**

*chocolate mousse in a bittersweet chocolate shell*

##### **Crème Brulée Sampler**

##### **Ice Cream or Sorbet of the day**



## DINNER SELECTIONS

All selections are subject to seasonal change. Price does not include tax or gratuity.

### Menu Two

\$47.50 per person

#### FIRST COURSE

(choice of)

##### **Signature Butter Lettuce Salad**

*with kalamata olives, caramelized onions and feta cheese*

##### **Diver Scallops**

*avocado-yuzu purée, purple sticky rice, jicama and mango slaw*

##### **Red and Golden Beet Carpaccio**

*baby frisée, baked goat's cheese and poached citrus fruits*

##### **Chef's Soup of the Day**

#### SECOND COURSE

(choice of)

##### **Free Range Amish Chicken**

*Moroccan spice rub, pearl couscous, creamed spinach, curried carrot purée*

##### **Cauliflower Gratin**

*crispy baby eggplant, black Tuscan kale*

##### **Wild Striped Bass**

*gnocchi, sautéed cippolinis, porcini mushrooms, black walnut cream sauce*

##### **Filet Mignon**

*potato galette, short rib "pot-au-feu" and Cabernet-shallot butter*

#### DESSERT

(choice of)

##### **Chocolate Bombe**

*chocolate mousse in a bittersweet chocolate shell*

##### **Lemon-Lime**

*lemon cheesecake, mini Key Lime pie*

##### **Ice Cream or Sorbet of the day**



## DINNER SELECTIONS

All selections are subject to seasonal change. Price does not include tax or gratuity.

### Menu Three

\$52.50 per person

#### FIRST COURSE

(choice of)

##### **Red and Golden Beet Carpaccio**

*baby frisée, baked goat's cheese and poached citrus fruits*

##### **Foie Gras "BLT"**

*seared foie gras, toasted brioche, applewood smoked bacon, cherry tomatoes, micro greens and white truffle mayonnaise*

##### **Baked Escargot**

*baked in puff pastry with herb butter, fresh goat's cheese, caramelized Vidalia onion*

##### **Thai-spiced Beef Salad**

*baby bok choy, organic baby greens, wasabi mayonnaise and soy vinaigrette*

#### SECOND COURSE

(choice of)

##### **Filet Mignon**

*potato galette, short rib "pot-au-feu", Cabernet-shallot butter*

##### **Scottish Salmon**

*cauliflower custard baked in phyllo, seasonal vegetables, Meyer lemon preserve*

##### **Grilled Pork Chop**

*savory apple cobbler, applewood smoked bacon, braised red cabbage, mission fig purée*

##### **Australian Rack of Lamb**

*chanterelle mushrooms, parmesan and white truffle crème brûlée, haricots verts and mint pesto*

##### **Free Range Amish Chicken**

*Moroccan spice rub, pearl couscous, creamed spinach, curried carrot purée*

##### **Cauliflower Gratin**

*crispy baby eggplant, black Tuscan kale*

#### DESSERT

(choice of)

##### **Chocolate Bombe**

*chocolate mousse in a bittersweet chocolate shell*

##### **Crème Brûlée Sampler**

##### **Ice Cream or Sorbet of the day**

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