



Private Events

Malik Kemokai

malik@thestainedglass.com



Passed Appetizers and Cocktails

\$30/per person

- 4 savory passed appetizers per person
- 3 dessert appetizers per person

All beverages a la carte (including soft beverages).

\$37/per person

- 4 savory passed appetizers per person
- 3 dessert appetizers per person

1 bar selections (wine, cocktail or beer) up to \$10 each (Wine selections up to \$40/bottle)

\$45/per person

- 5 savory passed appetizers per person
- 3 dessert appetizers per person

2 bar selections (wine, cocktail or beer) up to \$12 each (Wine selections up to \$48/bottle)

\$55/per person

- 6 savory passed appetizers per person
- 3 dessert appetizers per person

3 bar selections (wine, cocktail or beer) up to \$12 each (Wine selections up to \$48/bottle)

\$60 per person

- 8 savory passed appetizers per person
- 3 dessert appetizers per person

3 bar selections (wine, cocktail or beer) up to \$12 each (Wine selections up to \$48/bottle)

Complimentary soft beverages (unless noted).

All events subject to tax + 20% gratuity.

These are sample packages. Other options are available.

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Dinner Packages

\$40 per person

3 courses food (menu A). No substitutions.
All beverages a la carte (including soft beverages).

\$50 per person

3 courses food (menu B).
All beverages a la carte (including soft beverages).

\$55 per person

3 courses food (menu A). No substitutions.
2 bar selections (wine, cocktail or beer) up to \$10.each (Wine selections up to \$40/bottle)

\$65 per person

3 courses food (menu B).
2 bar selections (wine, cocktail or beer) up to \$12 each (Wine selections up to \$48/bottle)

Meet & Greet Dinner Packages

\$80 per person

2 pieces passed appetizers
3 courses food (menu B).
3 bar selections (wine, cocktail or beer) up to \$12 each (Wine selections up to \$48/bottle)

\$125 per person

4 pieces passed appetizers
3 courses food (menu B).
Open bar. (Wine selections up to \$48/bottle)

Complimentary soft beverages (unless noted).

No room charge.

All events subject to tax + 20% gratuity.

Minimum is required for all private events.

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PASSED APPETIZERS

Cold Hors d'oeuvres

Meat

Asian Beef Salad in a phyllo tart shell with wasabi mayonnaise, soy glaze and wasabi caviar \$2.50

Beef Tataki: Rare seared beef with asparagus in a ginger soy vinaigrette \$2.00

Seafood

Crab and Avocado Summer Roll wrapped in rice paper with cilantro and sweet soy dipping sauce \$2.50

Scallop Ceviche with avocado, cilantro, lime juice, and serrano chilies on a crisp jicama chip \$2.50

Tuna Tartare with carrot-ginger panna cotta and Asian pear salad \$2.75

New England Style Lobster Roll with truffle mayonnaise and green onion on a toasted brioche bun \$4.75

Smoked Salmon and Cucumber Sandwich on toasted brioche with seedless cucumber, crème fraîche, and micro greens \$2.00 (with caviar \$3.50)

Vegetarian

Deviled Eggs with white truffle oil \$1.75

Goat Cheese Mousse with a crispy parmesan cone and micro green salad \$1.75

Pear and Watercress Salad with baked brie, toasted pinenuts, and sherry vinaigrette \$1.75

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PASSED APPETIZERS

Hot Hors d'oeuvres

Meat

Micro Burgers: Beef, lamb or venison mini burgers with applewood smoked bacon, micro greens lettuce tomato, red onion, and blue cheese \$3.75

Chorizo Stuffed Dates with bacon wrapped in adobo sauce \$2.00

Grilled Mini Lamb Chops with yogurt blood orange dipping sauce \$2.75

Gougère savory choux pastry with roasted chicken and Gruyere cheese \$2.00

Smoked Duck Spring Rolls with braised red cabbage and sweet and sour dipping sauce \$2.00

Empanadas with your choice of filling: butternut squash, braised short rib, or braised pork, served with pumpkin seed oil and a molé dipping sauce \$2.00

Polpettini: Mini Italian meatballs served in salsa puttanesca \$1.75

Seafood

Tuna Tempura: seaweed wrapped with soy glaze and wasabi caviar \$2.75

Spicy Tamarind Shrimp on a sugar cane skewer with black sesame seeds \$3.00

Mini Lump Crab Cakes with tropical fruit salsa \$2.50

Micro Burgers: salmon mini burgers with micro greens, lettuce, tomato, red onion, and blue cheese \$3.75

Vegetarian

Arancini: Saffron rice croquettes stuffed with mozzarella with a salsa rosá dipping sauce \$1.75

Spinach and Artichoke Tart \$1.75

Wild Mushroom Buchée: puff pastry filled with sautéed mushrooms topped with blue cheese \$1.75

Gougère savory choux pastry and Gruyere cheese \$2.00

Empanadas with butternut squash served with pumpkin seed oil and a molé dipping sauce \$2.00

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PASSED APPETIZERS

Dessert

Final Kiss (3 bites) a choice of chocolate truffles, chocolate dipped strawberries, or "Profiteroles" (*puff pastry filled with butter cream*) \$3.50

Cheese & Pate Plates

(These platters are extra -not included in the package choices)

Artisan Cheese Platter served with fresh fruit, candied walnuts, currant walnut toast \$4.50 per person

Country Pâté and Cured Meat Platter served with traditional garnishes, currant walnut toast \$4.50 per person

Combination Artisan Cheese & Country Pâté Platter \$5.00 per person

Favorites

Our customers favorite passed appetizers

Smoked Duck Spring Rolls with braised red cabbage and sweet and sour dipping sauce \$2.00

Polpettini: Mini Italian meatballs served in salsa puttanesca \$1.75

Spicy Tamarind Shrimp on a sugar cane skewer with black sesame seeds \$3.00

Spinach and Artichoke Tart \$1.75

Gougère savory choux pastry and Gruyere cheese \$2.00

Empanadas with butternut squash served with pumpkin seed oil and a molé dipping sauce \$2.00

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DINNER MENU A

Wines: *White-* TBD *Red –* TBD

1st Course (choice of one)

Butter lettuce salad with kalamata olives, caramelized walnuts and feta cheese

Sautéed Crab Cakes served over an avocado salad with a roasted red pepper coulis and shoe string potatoes

Sauteed Calamari with potato gnocchi, porcini mushrooms, baby broccoli, and parmesan cheese

Cream of Leek Soup with a sweet corn custard

Entrée (choice of one)

Free Range Amish Chicken served with savory brioche bread pudding, creamed spinach, and a rosemary scented jus

Acorn Squash filled with wild mushroom risotto in a spicy roasted fennel-tomato sauce

Grilled Atlantic Salmon served with a Cauliflower custard baked in phyllo, seasonal vegetables, and Meyer lemon preserve

Pork Tenderloin wrapped in bacon, sweet plantains, pork “carnitas”, red mole, pumpkin seed oil.

Cider Braised Shortribs served with prosciutto wrapped asparagus, cheddar grits, and a cider demi glace

Dessert (choice of one)

Chocolate Bombe: *Chocolate mousse with a bittersweet chocolate shell*

Assortment of sorbets & ice creams

Crème brulee sampler

All selections subject to seasonal changes.

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DINNER MENU B

Wines: *White-* TBD *Red –* TBD

1st Course (choice of one)

Butter lettuce salad with kalamata olives, caramelized walnuts and feta cheese

Sautéed Crab Cakes served over an avocado salad with a roasted red pepper coulis and shoe string potatoes

Miso and sake glazed Sautéed Sea Scallops served with purple sticky rice, tempura vegetables, and lobster Champagne butter

Cream of Leek Soup with a sweet corn custard

Entrée (choice of one)

Free Range Amish Chicken served with savory brioche bread pudding, creamed spinach, and a rosemary scented jus

Acorn Squash filled with wild mushroom risotto in a spicy roasted fennel-tomato sauce

Grilled Atlantic Salmon served with a Cauliflower custard baked in phyllo, seasonal vegetables, and Meyer lemon preserve

Filet Mignon with a potato galette, shortrib “pot-au-feu” and shallot Cabernet butter

Australian Rack of Lamb with chanterelle mushrooms, parmesan and white truffle crème brûlée, haricots verts and mint pesto

Dessert (choice of one)

Chocolate Bombe: *Chocolate mousse with a bittersweet chocolate shell*

Assortment of sorbets & ice creams

Crème brulee sampler

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