

VESPER

Here at VESPER we pride ourselves in supporting local farmers who sustainably farm our produce, meat, and fish. Thank you to our partners who make serving our guests delectable food a reality!

AQUA BEST
ELYSIAN FIELDS FARMS
F. ROZZO & SONS
GREEN CIRCLE FARMS
GREENPOINT FISH & LOBSTER CO.
HUDSON VALLEY DUCK FARMS
MURRAY'S CHEESE
NORWICH MEADOW FARMS
NUESKE FARMS
PALOMA COFFEE & BAKERY
PRIME FOOD DISTRIBUTORS
PETROSSIAN CAVIAR
SNAKE RIVER FARMS
TOM CAT BAKERY

CATERING MENU



PREMIUM OPEN BAR

SPIRITS

Ketel One Vodka
Tito's Vodka
Hendrick's Gin
Patron Anejo Tequila
Patrón Silver Tequila
Buho Mezcal
Bacardi Silver
Bacardi Black
Bulleit Rye
Bulleit Bourbon
Jameson Irish Whiskey
Laphroaig 10 Year Single Malt
Macallan 12 Year Single Malt

*Substitutions Not Permitted

Additional Spirits Available Upon Request +MP

FROZEN COCKTAILS

choose 2 | +10

FROZÉ

rosé | strawberry purée

PIÑA COLADA

rum | pineapple | coconut cream

LA MARGARITA

tequila | orange liqueur | lime

BOURBON SMASH

bourbon | chai | apple cider

SIGNATURE COCKTAILS

POBLANO PASSION

rum | ancho reyes | passionfruit juice | lime

OLD FASHIONED

bourbon | angostura bitters | simple syrup

COSMOPOLITAN

vodka | cranberry | triple sec | lime

GARDEN MEZCAL

mezcal | lime | amaro montenegro | poblano | basil

FRENCH MARTINI

gin | chambord | pineapple | lemon

STRAWBERRY MARGARITA

jalapeno infused tequila | strawberry puree | lime

ELDERFLOWER BLITZ

vodka | elderflower | lemon | cucumber

APEROL SPRITZ

aperol | sparkling wine | club soda

ADDITIONAL SELECTIONS

Additional Signature Cocktail +10

Sparkling Wine Toast +5

Rosé +4

Satellite Bar +10

BAR SNACKS

choose 3 | +10

choose 5 | +12

Edamame With Smoked Salt

5 Spice Wontons

Cheese Crisps

Italian Grissini Breadsticks

Wasabi Corn Nuts

Spicy Kaffir Lime Peanuts

Masala Spiced Potato Chips

Salt And Vinegar Potato Chips

Smoked Paprika Potato Chips

Taro Chips

S'mores Trail Mix

Maple Pecan Bacon Brittle

BEERS

Bud Light

Lagunitas IPA

Allagash White

Sierra Nevada Pale Ale

*Substitutions Not Permitted

Additional Beers Available Upon Request +MP



FROM THE CELLAR

CHOOSE ONE FROM EACH CATEGORY IN YOUR SELECTED TIER

TIER ONE

HOUSE SOMMELIER: "Great value wines from notable regions that will be sure to please any palate. All wines pair well with dinner options. Rest assured, all guests will be happy with these selections."

SPARKLING

Paul Louis | Black Label Blanc de Blanc | NV

WHITE

Terranoble | Central Valley | Sauvignon Blanc | 2021
Di Lenardo Vineyards | Monavitigno | Pinot Grigio | 2021
Oxford Landing Estate | Chardonnay | 2021

RED

Terranoble | Central Valley | Cabernet Sauvignon | 2019
Cultusboni | Chianti | Cetamura | 2020
Gravelly Ford | Pinot Noir | California | 2020

TIER TWO +10

HOUSE SOMMELIER: "For a bit more sophisticated palate that appreciates delicate wine making techniques. This package will certainly have your guests going back for a third and fourth glass!"

SPARKLING

Adami Garbel | Prosecco Treviso | Brut | NV

WHITE

Weingut Stadt Krems | Kremstal | Gruner Veltliner | 2021
Pine Ridge Vineyards | Chenin Blanc | Viognier | 2021
Fritz Haag | Trocken | Riesling | 2020

RED

Chateau de Saint Cosme | Cotes du Rhone | 2021
Clos la Coutale | Cahors | 2020
Allan Scott | Pinot Noir | Marlborough | 2021

TIER THREE +20

HOUSE SOMMELIER: "World class wines that have proven throughout history to be some of the best on the planet. These wines are for serious groups looking to match an incredible reception with exceptional wines."

SPARKLING

Paul Laurent | Champagne Brut | NV

WHITE

Domaine Pinson Freres | Chablis | 2021
Donnhoff | Tonschiefer | Trocken | 2021
Weingut Bernhard Ott | Fass 4 | 2021

RED

Cavallotto | Langhe | Nebbiolo | 2020
Equis | Crozes-Hermitage | Domaine Des Lises | 2020
Anthil Farms | Pinot Noir | Anderson Valley | 2020

all items subject to change | all prices subject to an administrative fee & New York State sales tax of 8.875%
V - Vegetarian | VG - Vegan | GF - Gluten Free | Many food items can be made vegan & gluten free





CANAPÉS

SERVED DURING COCKTAIL HOUR | ADDITIONAL SELECTION +\$5 | ADDITIONAL 30 MINUTES +\$15

From the Land

Korean Fried Chicken

crispy popcorn chicken | korean honey

Sopas de Birria

confit brisket | burnt chili salsa roja | avocado

Melon con Jamón

seasonal melon | serrano ham

Wagyu Slider +\$5

snake river farms wagyu beef | caramelized shallot | clothbound cheddar

Steak Tartare +\$5

snake river farms wagyu chateaubriand | smoked egg yolk | cornichon

From the Sea

Big Eye Tuna Tartare +\$5

black sesame | yuzu gel | shoyu

Pulpo a la Gallega +\$5

braised octopus | smoked paprika | arbequina olive oil

Scallop Aguachile +\$5

black sesame fermented praline | burnt chile | heirloom tomato

Hamachi Crudo +\$5

corn tostada | blood orange
calabrian chili | crème fraiche

Mini Lobster Rolls +\$5

butter poached lobster | crème fraiche | chive

From the Earth

Bruschetta

oven dried tomato | ricotta | balsamic

Deviled Quail Eggs

pickled shallots | tarragon

Mushroom Tartlets

wild mushrooms | meredith feta | frisée

Cucumber Ceviche

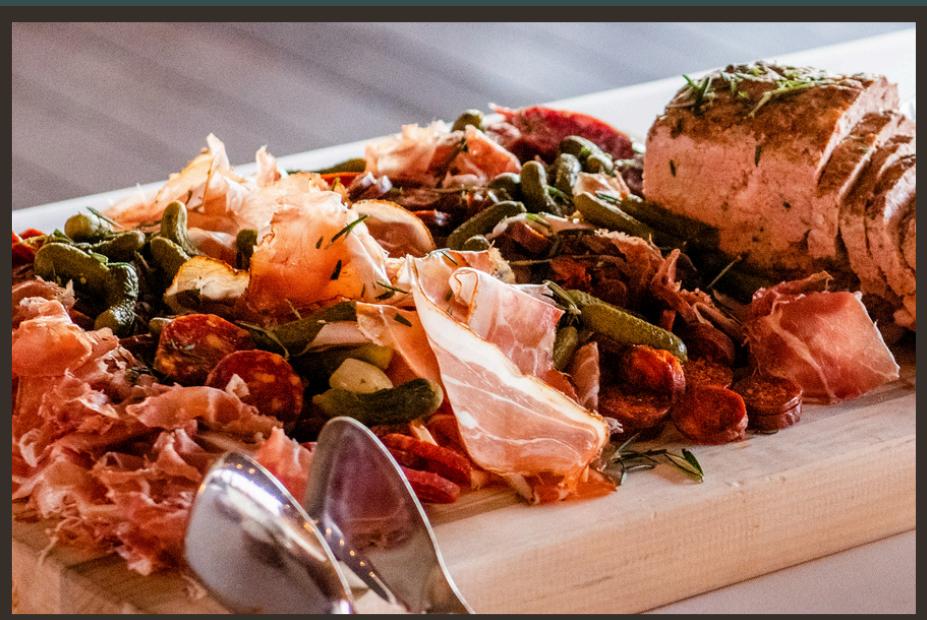
pickled red onion
finger lime | sudachi

Croquetas +\$5

black truffle | manchego
sunchoke

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STATIONS

SERVED DURING COCKTAIL HOUR | PRICES VARY FOR ADDITIONAL SELECTIONS

Pasta Station

choose 1

Orechiette

pesto | ricotta salata

Rigatoni Primavera

baby zucchini | baby squash
cherry tomatoes

Mezze Maniche

pomodoro | thai basil
confit tomato

Pappardelle +\$5

veal bolognese | basil
marscapone

Mezze Platter

House Cured Olives

Red Pepper Feta

Chickpea Hummus

Baba Ghanoush

Vegetable Crudité

Pita | Naan

Taco Bar

choose 3 +\$12

roasted cauliflower with
poblano chile

lime marinated grilled chicken

homemade chorizo

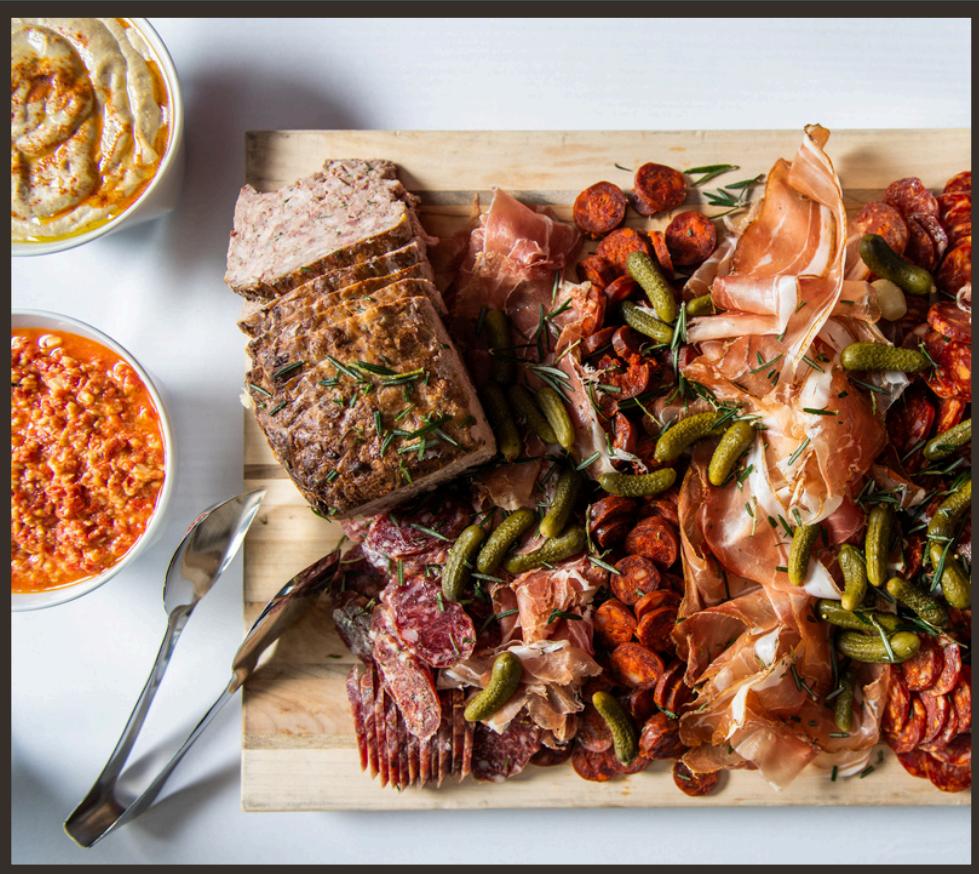
baja fried cod +\$5

double R ranch | carne asada +\$5

salsas | traditional fixings
various tortillas | guacamole

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PREMIUM STATIONS

Live Carving Station

choose 1 +\$20

Jamón Ibérico

48 month | acorn fed

Elysian Fields Garlic Studded Leg of Lamb

spit roasted | sticky rosemary jus

Snake River Farms Filet Mignon +\$1Q

grilled market vegetables | chimichurri

Cheese & Charcuterie +20

36 month aged beemster cowgirl creamery mt. tam triple

cream brie aged clothbound cheddar

bayley hazen bleu cheese olives | seasonal marmalade

local honey comb saucisson sec | dried mexican chorizo

duck confit rillettes | san daniel prosciutto

mortadella | salami

assorted breadsticks | brown grain mustard

Caviar Station +\$30

Sevruga Caviar

Blinis

Homemade Chicken Nuggets

Homemade Potato Chips

Crème Fraîche

Sushi Bar +25

Tuna Roll

Spicy Tuna Roll

Salmon Roll

Yellowtail Jalapeño Roll

Yellowtail Scallion Roll

Eel Cucumber Roll

Raw Bar +\$15

East Coast Oysters

Jumbo Shrimp Cocktail

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FIRST COURSE

additional selection +\$10

Citrus Burrata

locally sourced burrata | poached cherry
tomato | watermelon radish

Satur Farms Beets +\$5

campari orange peels | goat cheese foam |
hazelnuts | aged sherry

Chopped Salad

persian cucumbers | corn | snap peas | beets
bacon | tarragon vinaigrette

Crab Cakes +\$5

handpicked maine crab | celery root & green
apple slaw | trout roe

Traditional Caesar

romaine | parmesan | bagna cauda

Mushroom & Truffle Flatbread +\$7

confit mushrooms | black truffle praline

Market Salad

aged pecorino | hazelnuts | white balsamic

Charred Octopus +\$7

nopales escabeche | chimole | romesco

Margherita Flatbread

san marzano tomato | mozzarella | basil

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MAIN COURSE

Additional Selection +15

FROM THE LAND

Flank Steak

confit king oyster mushrooms
caramelized shallots | bordelaise

Amish Chicken

japanese sweet potato | spicy chicken jus

Snake River Farms Short Rib +\$15

72 hour braised | fingerling potatoes
crispy shallots

Lamb Shank +\$15

polenta | marsala wine sauce

Dry Aged NY Strip +\$20

charred spring onion | sauce au poivre

FROM THE EARTH

Eggplant Parmesan

globe eggplant
mozzarella | basil

Stuffed Piquillo Pepper

rice | medjool dates | basque spices

Cauliflower Steak

tri-color quinoa
carrot puree

Vegetable Wellington +\$5

crimini mushrooms | roasted beets
puff pastry

FROM THE SEA

Long Island Black Bass

gingered bok choy | white miso marinade
citrus beurre blanc

Branzino

fennel & grape salad sauce vierge

Wild Caught Striped Bass +\$5

jersey corn fricassée | sunburst tomato
charred onion pesto

Pan Seared King Salmon +\$5

steamed asparagus | sauce maltaise

Merluza +\$5

baked potato | piquillo | crispy garlic

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FOR THE TABLE

Additional Selection +8

Vegetable Ratatoullie

gold bar squash | roma tomatoes
japanese eggplant

Whole Roasted Rainbow Carrots

spiced honey | coriander

Charred Broccolini

garlic confit | yuzu kosho

Yukon Gold Potato Gratin

gruyère | thyme flowers

Black Truffle Mac & Cheese +\$3

black truffle | emmentaler
lobster supplement +\$7

Cornbread Madeleines +\$3

whipped honey butter | bee pollen

Seared Miso Brussel Sprouts

white miso

Foraged Mushroom Fricassee

smoked butter | hard herbs

White Corn Polenta

heirloom grains | vermont creamery butter

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DESSERT

additional selection +\$10

Coconut Panna Cotta
passionfruit gelée

Crème Brûlée
fig compote | tahitian vanilla

Churros
bittersweet chocolate | cinnamon sugar

Croquembouche +\$5
chocolate profiteroles

Make Your Own Sundae Bar +\$5
every fix-in' imaginable

Tiramisu +\$5
marscapone | espresso | ladyfingers

Pavlova
seasonal fruit | citrus meringue | vanilla foam

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WEDDING CAKE +10

VESPER IS PLEASED TO BAKE THE
PERFECT WEDDING CAKE FOR YOUR
BIG NIGHT

OUR PASTRY CHEFS WILL PREPARE A 3-TIER "NAKED" CAKE THAT CAN
FEED UP TO 75 GUESTS. WE WILL ALSO PROVIDE A SHEET CAKE TO
SERVE THE REST OF YOUR PARTY!

CAKE FLAVORS

vanilla
chocolate
confetti
red velvet
lemon
rosé +5

FILLING FLAVORS

hazelnut
banana
passion fruit
cream cheese
chocolate mousse
strawberry preserves +3

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LATE NIGHT SNACKS

CHOOSE 3 | +15 | CHOOSE 6 | +22

ESQUITE CUPS (V-GF)

tajin mayo | queso fresco | Lime

CHICKEN WINGS

BBQ | chipotle honey

TRUFFLE FRIES (V)

white truffle | parmesan | lemon aioli

SOFT PRETZEL BITES (V)

hand rolled pretzel | beer cheese

FLATBREAD PIZZA (V)

margherita | thai basil

GRILLED CHEESE (V)

three cheese | onion marmalade

POPCORN CART (GF) +2

movie theater fixings

ELOTE POPCORN (V-GF) +5

housemade popcorn | lime

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