



*events as unforgettable as new york city*



## THE BRYANT

*cocktail reception*

WELCOME RED, WHITE,  
AND SPARKLING WINES

SIGNATURE COCKTAIL  
FEATURED AT THE BAR

3-HOUR PREMIUM OPEN BAR

RECEPTION DISPLAY

PASSED HORS D'OEUVRES  
*your choice of 6 items, served for 1.5 hours*  
*see pages 3-5*

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## OPEN BAR

*shots, neat pours and redbull not included*

### VODKA

*grey goose • belvedere • ketel one  
absolut • tito's • stoli (classic and flavored)*

### GIN

*tanqueray • hendricks • bombay sapphire  
plymouth • new amsterdam*

### RUM

*brugal • bacardi • gosling's • sailor jerry*

### TEQUILA

*patrón silver • patrón reposado • maestro dobel  
el zarco • herradura silver*

### BOURBON & RYE

*jack daniel's • maker's mark • evan williams  
bulleit rye • knob creek rye • woodford rye*

### IRISH

*jameson • tullamore dew • red breast 12 • slane*

### SCOTCH

*famous grouse • macallan 12 • chivas 12 • glenlivet 12  
glenfiddich 12 • crown royal • canadian club • seagram 7  
dewars • highland park 12*

### BEER

*full selection of domestic, craft, and imported brands  
both bottle and draught*

### WINE house pour

*prosecco • rose • sauvignon blanc • pinot grigio  
chardonnay • pinot noir • cabernet sauvignon*

*ask us about our wine upgrade and our martini, champagne & cordial bar.*

## RECEPTION DISPLAY

ZUUCHINI HUMMUS

HUMMUS AND PEPPADEW PEPPERS

SMASHED BEETS

MIXED NUTS

BREAD *crostini & grissini*

MARINATED OLIVES

PEPERONCINI

MARINATED PROVOLONE

GRILLED PORTOBELLO MUSHROOMS

MUHAMMARA YOGURT WITH CUCUMBER

CRISPY CHICKPEAS

FRUIT DISPLAY

## ADD-ONS

**CHEESE BOARD** *12 per person*  
*boucheron, piave, shropshire blue,  
clothbound aged cheddar, camembert*

**CHARCUTERIE BOARD** *12 per person*  
*speck, framani mortadella, sopresatta,  
finochiona, murrays rosemary ham*

**AVOCADO DIP**  
*8 per person*

# SEAFOOD

## GRILLED CHERMOULA PRAWN SKEWERS

*large gulf shrimp in a north african-style marinade consisting of: cilantro-parsley; toasted cumin and coriander, garlic, chili peppers, sweet paprika and smoked paprika, with parsley-preserved lemon relish*

## MAINE LOBSTER SALAD SPOON

*maine lobster, fingerling potatoes and roasted fennel seasoned with herb aioli, served garnished with preserved lemon*

## LONG ISLAND FLUKE TARTARE

*citrus dressing, aioli and crispy capers garnished with pickled chiles, served on a rice cracker*

## PEEKYTOE CRAB SALAD SPOON

*peekytoe crab, coriander, cumin; lightly dressed and served in spiced carrot coulis*

## ALEX'S SCALLOP TARTARE

*maine sea scallops marinated with orange, shallots and chives finished with pink pickled breakfast radish and orange oil*

## SEAFOOD ESCABECHE

*shrimp, scallop, and calamari lightly pickled with peruvian chili, ginger, lime and red onion, with roasted sweet potato and cilantro*

## BLUE CRAB BRUSCHETTA

*seasoned with orange aioli and urfa pepper, served garnished with pickled fresno chilies*

## SEARED SPICE-CRUSTED YELLOWFIN TUNA

*red pepper jam, citrus aioli and tiny pickled vegetables, served on rice crackers*

## SMOKED SALMON PUMPERNICKEL CRISPS

*served with lemon crème fraiche and chives garnished with caviar*

## TUNA TARTARE CONES

*filled with togarashi seasoned yellowfin tuna, citrus aioli and tiny sprouts*

## MARINATED P.E.I MUSSEL SALAD

*with pepperonata and kaffir lime*

## PICKLED SHRIMP TOAST

*crispy chickpeas, saffron aioli and cilantro, served on toasted brioche crostini*

# MEATS & POULTRY

## **BULGOGI-STYLE BEEF SKEWERS**

*korean-style marinated beef with garlic, ginger, chili paste, toasted sesame, ketjap manis & kimchi vinaigrette*

## **CLASSIC CHEESEBURGER SLIDERS**

*seared, fresh ground beef patties topped with vermont cheddar cheese, dill pickle chips and our signature pq burger sauce, served on tiny potato buns*

## **BUTCHER'S MEATBALL SLIDERS**

*pork, beef, veal and lamb meatballs simmered in san marzano tomato sauce served on a brioche bun with house-made ricotta*

## **BUTCHER'S MEATBALLS WITH RICOTTA AND RED SAUCE**

*pork, beef, veal and lamb meatballs simmered in san marzano tomato sauce*

## **MERGUEZ MEATBALLS**

*seasoned ground lamb meatballs stewed in an egyptian style tomato sauce, served with crunchy toasted pine nuts and chopped cilantro*

## **PORTOBELLO & SMOKED BACON SKEWER • GF**

*portobello mushroom confit and lardons of applewood smoked bacon, skewered with tomato confit and finished with portobello vinaigrette*

## **CLASSIC CAESAR BEEF TARTARE SPOON**

*beef tenderloin tartare with the flavors of caesar, garnished with crispy parmesan, toasted brioche and little gems*

## **HANGER STEAK CROSTINI**

*served medium-rare with romesco sauce, aioli, garlic chips and baby herbs*

## **SPECK, AGED CHEDDAR AND APPLE TART**

*bite-sized, quiche-style tart with smoked prosciutto, vermont cheddar and tart granny smith apples*

## **LAMB SAUSAGE SKEWERS • GF**

*served with harissa yogurt*

## **WARM DUCK CONFIT CROSTINI WITH GRUYERE SAUCE**

*served with brandy-soaked cherries and caramelized onions*

## **DEVILED EGGS • GF**

*seasoned with dijon mustard, mayonnaise and aleppo pepper; garnished with chives and smoked paprika*

## **CHICKEN PARMESAN PANINI SLIDERS**

*fresh mozzarella, sauce and basil served on foccacia*

## **BARBECUED CHICKEN SKEWERS • GF**

*marinated chicken, with grilled red onion, with a smoky bbq sauce*

## **ORGANIC CHICKEN LIVER MOUSSE**

*vinegar shallots and pistachios, served on warm brioche*

## **SMOKY PULLED PORK SLIDERS**

*hickory smoked pulled pork with texas-style bbq sauce and vinegar slaw, served on a tiny potato bun*

## **SEARED MAGRET DUCK BREAST WITH APRICOT MOSTARDA**

*served on brioche with spicy mustard and red walnuts*

## **SPICY CHICKEN TINGA SLIDERS**

*pulled rotisserie chicken simmered in spicy chipotle tinga sauce with guacamole and lime pickled onions, served on a tiny potato bun*

## **MINI GRILLED CHICKEN SANDWICHES**

*with country ham, aioli, spicy honey, avocado and crispy lettuce*

## **MINI FRIED CHICKEN SANDWICHES**

*with country ham, aioli, spicy honey, avocado and crispy lettuce*

# VEGETARIAN

## ROASTED CAULIFLOWER

*crispy roasted cauliflower  
with pickled golden raisins and smoked paprika aioli*

## GRILLED CHEESE SLIDERS

*gruyere and comté cheeses melted between slices of buttered  
sourdough bread with a sweet-savory red onion marmalade*

## BLACK TRUFFLE ARANCINI WITH FONTINA FONDUE

*crispy risotto balls with black truffles  
served with a grafton cheddar cheese dipping sauce*

## CRISPY HALLOUMI CHEESE WITH FIG JAM

*cooked in a cast iron skillet until crispy but soft on the inside,  
topped with fig jam and pickled shallots*

## SPINACH AND GOAT CHEESE “MEATBALLS”

*leaf spinach sautéed with garlic and shallots finished with goat  
cheese, brioche, parmesan egg served with gruyere fondue*

## FRIED PICHOLINE OLIVES

*breaded and fried until golden brown and crispy served  
with harissa yogurt and aji amarillo extra virgin olive oil*

## MAC N’ CHEESE BALLS

*crispy balls of tiny elbow macaroni mixed with our signature  
five cheese sauce, served with “pizza-style” dipping sauce*

## TOMATO, BASIL & MOZZARELLA SKEWERS

*sweet grape tomatoes marinated with basil, sherry vinegar  
and arbiquena olive oil, skewered with fresh mozzarella  
cheese, and served with a drizzle of vincotto*

## AVOCADO FETA TOAST WITH PEPPADEW PEPPER JAM AND CILANTRO

*served on toasted focaccia*

## SMASHED CHICKPEA CRISPS

*middle eastern-style chickpea salad served on za’atar pita  
crisps with spiced yogurt and crispy chickpeas*

## SLOW ROASTED HEIRLOOM CARROT WITH FENNEL POLLEN

*toasted baguette topped with ricotta and slowly roasted dressed  
heirloom carrots seasoned with honey and sherry vinegar*

## BURRATA AND HEIRLOOM TOMATOES

*micro basil pesto, served on pressed golden brown focaccia*

## CREAMED WILD MUSHROOM TOAST

*seasonal wild mushrooms with garlic, shallots and herbs,  
finished with cream and sherry vinegar*

## GOAT CHEESE TART WITH TOMATO CONFIT AND NICOISE OLIVES

*bite-sized tart filled with creamy chèvre, slow cooked roma  
tomato, nicoise olive and fresh herbs*

## SEASONAL SOUP SHOOTER WITH GARNISH

**TOMATO BASIL BISQUE SOUP SHOOTER • GF**  
*garnished with goat cheese and chives*

## BUFFALO QUINOA SLIDERS

*served with frank’s redhot,  
bayley hazen aioli and little gems lettuce*

## ROASTED SEASONAL SQUASH WITH STRACCIATELLA AND SPICY HONEY

*garnished with toasted pumpkin seeds*

## FRIED GREEN TOMATO SLIDERS

*fresh mozzarella, sweet and spicy tomato jam served on tiny  
potato bun*