

THE
PIER SIXTY
COLLECTION

PIER SIXTY | THE LIGHTHOUSE | CURRENT

| Holiday Dinner by the Bite Menu |

||IMAGES AVAILABLE||



COCKTAIL RECEPTION

eight passed hors d'oeuvres, five hot & three cold

HOT HORS D'OEUVRES

| SELECT FIVE |

ADOBE BEEF SHORT RIBS gf
smoky chipotle glaze

BLANKETED FRANKS
caraway kraut mustard sauce

CRISPY ROCK SHRIMP
black sticky rice bars, ginger lime sauce

CRAB CAKES
avocado cilantro sauce

HOT HONEY CHICKEN & WAFFLES
caviar, trio of sauces

SWEET CHILI LIME CHICKEN gf
kewpie mayo, pickled cucumber & daikon

PEKING DUCK WONTONS
hoisin sauce, radish, scallion

CHICKPEA FALAFEL FRITTER gf + v
black olive babaganoush, cucumber pepper salsa

OYSTER MUSHROOM AREPAS
black bean ancho jam, salsa verde

CHARRED CAULIFLOWER ROSTI gf + v
tri-color cauliflower, lemon za'atar hummus, fresh dill

CACIO E PEPE PASTA CUPCAKES
asiago fondue, prosciutto shard, pea pesto
**prosciutto may be removed upon request*

FRENCH ONION SOUP ARANCINI
gruyere fondue, funyon panko crispies

PORTOBELLO MUSHROOM STEAK FRIES
balsamic aioli

PICKLE GRIDDLE-WICH
fontina cheese, cornichons, dijonaise

HERBED PARMESAN POMMES FRITES gf
house made ketchup



COLD HORS D'OEUVRES

| SELECT THREE |

BEEF SIRLOIN CARPACCIO

dijon caper sauce, parmesan, pretzel crostini

LATKE & LOX gf

citrus wasabi sauce, everything bagel spice

TUNA POKE TARO CRISP gf

wakame, spicy mayo, scallions

BLACKENED MAHI TACOS gf

lime avocado sauce

FOIE GRAS ÉCLAIR

fig shallot jam, pistachio dust

TURKEY COBB BRUSSELS CUP gf

turkey bacon, blue cheese crumble, peppadew

CAESAR BITES

kale, smoked sundried tomato, peppered pecorino

AVOCADO TOAST v

ginger, radish, chia pink peppercorn dust

ARTISAN VEGETABLE & QUINOA SUSHI gf + v

trio of pickled beets, butternut squash, cucumbers

PERSIAN CUCUMBER CUPS gf + v

edamame bean hummus, olive tapenade, za'atar

TOMATO BASIL GRANITA CONE

parmesan panna cotta, prosciutto shard

**prosciutto may be removed upon request*



HORS D'OEUVRES ENHANCEMENTS

GRILLED BABY LAMB CHOPS gf

dijon shallot marinade, lemon mint chutney
\$13 per person

NACHOS IN A BAG

beef chili frito nachos
chipotle sour cream, cheddar, scallions
\$8 per person

DOGS THREE WAYS

corn dog lollipop bites | classic franks in a blanket
mini salt & caraway dusted pretzel dogs
honey grain mustard | spiced up ketchup
\$10 per person

SMASHED SLIDERS & TOTS

cheddar, caramelized onion jam, smoked tomato
aioli
truffled tater tots
\$12 per person

SUSHI HAND ROLL TWO WAYS gf

| SPICY SCALLOP CRUDO | TUNA TAITAKI |
yuzu ponzu sauce, spicy aioli
cucumber, avocado, prawn chip
\$10 per person

LOBSTER ROLLS

maine lobster salad, herb buttered brioche bun
old bay dusted potato chips
\$13 per person

FISH & CHIPS CONES

beer batter day boat cod, grain mustard lager aioli
salt and vinegar shoestring fries
\$10 per person

ROVING RAW BAR gf

jumbo gulf shrimp, cocktail sauce
côtit oysters, horseradish mignonette
littleneck clams on the half shell, salsa verde
\$18 per person

ROVING SUSHI TRIO

spicy tuna | salmon avocado | california roll
drizzles: ginger sesame glaze | wasabi aioli
snacks: shishito peppers | prawn chips | watermelon
radish
served on individual bamboo plates
\$18 per person

DIRTY MARTINI PASTA

crumbled blue cheese, olive vodka brine
passed in individual mini martini glasses
\$8 per person



SIPS & SAVORIES

| SELECT ONE |

distinctive cocktail & bite pairings

DIRTY PICKLE MARTINI gf

caviar potato crisp, blue cheese olive stuffed pickle

CLASSIC NEGRONI

artisanal cheese & charcuterie skewer, white balsamic glaze

CUCUMBER JALAPENO RANCH WATER gf

adobo chicken taco, pickled veg slaw, cilantro crema

\$12 per person | \$18 for two | \$22 for three

GRANITAS

| SELECT ONE |

refreshing frozen cocktail served in individual tasting vessels

SPIKED RUM MOJITO GRANITA gf + v

lime juice, mint, agave

SPIKED TEQUILA MARGARITA GRANITA gf + v

blood orange juice, jalapeno, cointreau

SPIKED TEQUILA PALOMA GRANITA gf + v

ruby grapefruit & lime juice, basil

\$8 per person

can be offered as an intermezzo course



DINNER STATIONS

select three stations

MEDITERRANEAN TAPAS STATION

FROM THE GRILL

| SELECT ONE |

CHARRED CHICKEN gf

CITRUS MAHI MAHI gf

TAGINE LAMB MEATBALLS

ADDITIONAL ITEMS TO INCLUDE

COUSCOUS PILAF v

dried fruit & almonds, edamame, citrus, chives

FALAFEL QUINOA FRITTERS gf

harissa raita drizzle, afilla cress, smoked paprika

SPANAKOPITA HAND PIE

spinach, leek, feta & dill custard phyllo, red pepper salsa

CHARRED BABY CARROTS & ZUCCHINI gf

toasted moroccan spices, feta dust, mint, tahini carrot puree

AEGEAN HALLOUMI SALAD gf

kale, cabbage, fennel, pepperoncini, olives, radishes, green chickpeas

MEDITERRANEAN DIPS AND BREADS

green goddess tzatziki gf

lemon zaatar labneh hummus gf

pita bread & poppadoms v

ADDITIONAL FROM THE GRILL SELECTION

\$12 per person, per selection



FAR EAST FUSION STATION

STEAMED BUNS

filled with pickled vegetables and wakame slaw

saucers: sracha lime aioli, green chili verde, yuzu soy rice wine

&

| SELECT ONE |

MISO PORK BELLY

FIVE SPICE SHORT RIB

SESAME DUCK CONFIT

GINGER SCALLION MAITAKE MUSHROOM v

** proteins are gf when served without bun*

ADDITIONAL ITEMS TO INCLUDE

TUNA TATAKI NACHOS

avocado, pickled jalapenos, wonton chips, honey soy glaze

GYOZA TWO WAYS

steamed edamame gyoza v

&

pan seared shrimp gyoza

yuzu ginger drizzle

JAPANESE EGGPLANT & CHINESE BROCCOLI gf

mustard miso aioli, thai basil, orange essence

ADDITIONAL BUN SELECTION

\$12 per person, per selection



TRATTORIA STATION

PASTA

| SELECT ONE |

CACIO E PEPE RISOTTO gf

grilled asparagus, pancetta, black pepper asiago fondue

**pancetta can be omitted upon request*

DIRTY MARTINI PASTA

crumbled blue cheese, olive vodka brine

TORTELLINI VERDE

asparagus, tomatoes, smoked mozzarella, pesto

CALABRIAN RIGATONI

caramelized onion, roast garlic, san marzano "gravy"

SLIDERS

| SELECT ONE |

MEATBALL SLIDERS

fire roasted pepper sauce, black pepper bechamel

CHICKEN PARM SLIDERS

tomato basil sauce, melted fresh mozzarella

ADDITIONAL ITEMS TO INCLUDE

FRITO MISTO

shrimp, calamari, artichokes, shishito peppers, charred lemon aioli

HEIRLOOM TOMATO CAPRESE gf

fresh mozzarella two ways, basil, evoo drizzle

BALSAMIC ROASTED MEDITERRANEAN VEGETABLES gf + v

zucchini, yellow squash, eggplant, baby bell peppers

HOUSE MADE FOCACCIA

MARINATED CRACKED OLIVES | CAPERBERRIES gf + v

ADDITIONAL PASTA SELECTION

\$10 per person, per selection



SOUTHERN COMFORT STATION

| SELECT ONE |

NASHVILLE HOT STYLE FRIED CHICKEN

OR

NASHVILLE HOT STYLE SHRIMP

corn griddle cakes, pickled vegetable chow chow

ADDITIONAL ITEMS TO INCLUDE

SAVORY SHORT RIB IN A JAR

carrot yam mash, chipotle crumb crust

MAC & CHEESE CUPCAKES

cheddar, pimentos, crispy kale, salsa verde

SWEET POTATO FRIES gf

sage & smoked sea salt
honey grain mustard sauce

BAYOU SALAD gf

peaches, candied peanuts, carrots, cabbage
peach bourbon vinaigrette

SOUTHERN SNACKS gf

bbq spiced house made potato chips | baked okra crisps
caramelized vidalia onion dip

LATIN STATION

TACOS YOUR WAY

| SELECT TWO |

GRILLED SPICE RUBBED MAHI MAHI gf

ADOBO CHILI LIME CHICKEN gf

MOJO MARINATED PORK TACOS gf

CHARRED FLANK STEAK ASADA gf

ROASTED TEX MEX VEGETABLES gf + v

ADDITIONAL ITEMS TO INCLUDE

TACO WRAPS & TOPPINGS

soft flour tortillas, hard corn shells, lettuce wraps
pico de gallo, pineapple tomatillo salsa, guacamole
lime wedges, chipotle crema, assorted hot sauces

GRILLED VEGETABLE QUESADILLA

spiced pumpkin seeds cilantro pesto, sriracha aioli

MARINATED SHRIMP CEVICHE gf

avocado, tomatoes, corn black bean salsa, micro cilantro

SWEET & SPICY SLAW gf + v

red papaya, jicama, savoy cabbage, green chilies

PICKLED JICAMA & PINEAPPLE gf + v

mint, lime, tequila chipotle syrup



STEAKHOUSE STATION

| SELECT TWO |

TRI TIP BEEF SIRLOIN gf
THICK CUT BACON gf
ROSEMARY GRILLED SALMON gf
CITRUS DIJON SHRIMP & SCALLOPS gf
CARVED VEG BUTCHERY gf + v

chimichurri | horseradish pommery sauce

ADDITIONAL ITEMS TO INCLUDE

BUFFALO STYLE POTATO WEDGES gf
frank's red hot gastrique, blue cheese fondue

ALE BATTERED ONION RINGS
house-made ketchup

CLASSIC CREAMED SPINACH
delicate cream sauce, parmesan cheese

CHOPPED STEAKHOUSE SALAD
romaine, radicchio, cucumber, pepperoncini, tomato
chickpeas, croutons, balsamic gorgonzola vinaigrette

OPTIONAL ENHANCEMENTS

GRILLED NEW ZEALAND LAMB CHOPS
dijon zaatar oregano crust, cilantro mint chutney
\$15.00 per person

JUMBO SHRIMP gf
presented on crushed ice, with cocktail sauce
lemon wedges, oyster crackers
\$15.00 per person

ADDITIONAL CARVED SELECTION
\$12 per person, per selection



CONTEMPORARY DELI STATION

CORNED BRISKET OF BEEF

two mustard sauce, russian aioli
table carved, mini pretzel croustades

GRIDDLED TURKEY REUBEN

pastrami style, sauerkraut, gruyere, russian aioli

BAGEL & LOX BREAD PUDDING

everything spice, horseradish lemon crème fraiche

EVERYTHING BAGEL KNISHES

cabbage, leek and kale sauté, brown butter sauce

RED VEGGIE SLAW gf + v

beets, cabbage, kale, parsnips, apples, cranberries

HOUSE BRINED PICKLES FOUR WAYS gf + v

garlic dill, half sour, spicy mustard seed, bread & butter

ADDITIONAL DINNER STATIONS

\$22 per person for one additional station
\$36 per person for two additional stations

s/s – spring summer

f/w – fall winter



v – vegan

gf – gluten free



DESSERT STATION

in addition to the stations, sweets will be butlered

GINGERBREAD SNOWFLAKE COOKIES

hand painted in shimmery white & blue

LAYERED VERRINE

wild berry cheesecake, spiced graham crumble, vanilla cream

BARS

pistachio cheesecake bar
lemon blueberry crostata

TARTS

raspberry cream tart
salted chocolate blackout tart

BITES

espresso brownie bite
chocolate hazelnut sable

DOMES

tiramisu domes
pb & j chocolate domes

GLUTEN FREE &/OR VEGAN

tropical macaroon gf + v
carrot coconut bundt gf
colorful french macarons gf
fresh strawberries gf + v

BUTLERED DESSERT ENHANCEMENTS

PIER SIXTY POP!

caramel popcorn, chocolate trio drizzle
dried fruit, candied peanuts
served in mini hanging bags
\$8 per person

PRETZEL UMBRELLAS

sea salt caraway dusted soft pretzel
honey grain mustard | buttermilk ranch
smoky cheddar | chocolate caramel
\$10 per person

ESPRESSOTINI

vodka, grand marnier, espresso whip
mini brownie bite, gold flecked fresh raspberry
\$8 per person

GIVE YOUR GUEST A GIVEAWAY

unique and individually wrapped treats, offered as guests depart
\$12.00 per person per selection

MACARONS gf

assorted french almond sandwich cookies

COOKIE CLASSICS

salted caramel pretzel brownies
homemade chocolate chip cookies

PIER SIXTY POP!

caramel popcorn, chocolate trio drizzle
dried fruit, candied peanuts

RETRO PUDDING TWO WAYS

banana crunch puddin'
&
choco dirt puddin'

EMBOSSSED COOKIE GIVEAWAY

vanilla shortbread cookies with custom imprint
dipped in dark chocolate with chocolate funfetti dusts
dipped in white chocolate with dried fruit & candied ginger dusts
choice of square or round shaped cookie
**one month lead time required*

BEVERAGE MENU

open premium or ultra-premium bar for the duration of the event & specialty cocktail

THE PREMIUM BAR

included in contract

SPIRITS

tito's vodka, ketel one vodka
tanqueray gin, bacardi silver & malibu rums
herradura blanco tequila, herradura reposado tequila
glenlivet founder's scotch, jack daniels whiskey, knob creek rye whiskey, makers mark bourbon
campari, aperol, triple sec, dry & sweet vermouth

WINE

chateau la graviere entre-deux-mers sauvignon blanc
maggio cabernet sauvignon, line 39 pinot noir
canyon road chardonnay, ava grace rosé
maison andel sparkling wine

BEER

heineken light, sixpoint the crisp pilz
captain lawrence hop commander ipa
local brooklyn lager, local seasonal beer
athletic brewing non-alcoholic beer

THE ULTRA PREMIUM BAR

additional \$14.00 per person

SPIRITS

grey goose vodka, tito's vodka, ketel one vodka
tanqueray gin, bombay sapphire, bacardi silver & malibu rums
casamigos blanco, casamigos reposados tequila, herradura blanco tequila, herradura reposado tequila
johnny walker black scotch, glenlivet scotch 12 y.o.
jack daniels whiskey, woodford reserve rye whiskey, knob creek rye whiskey
makers mark bourbon, knob creek bourbon, campari, aperol, triple sec, dry & sweet vermouth

WINE

chateau la graviere entre-deux-mers sauvignon blanc
maggio cabernet sauvignon, line 39 pinot noir
canyon road chardonnay, ava grace rosé
maison andel sparkling wine

BEER

heineken light, sixpoint the crisp pilz
captain lawrence hop commander ipa
local brooklyn lager, local seasonal beer
athletic brewing non-alcoholic beer

ENHANCEMENT BAR PACKAGES ARE AVAILABLE UPON REQUEST



BUTLERED SEASONAL COCKTAILS

upon guest arrival for cocktail reception

| SELECT ONE |

FALL/WINTER COCKTAILS

VODKA HERBAL SPARKLER

vodka, campari, club soda, tonic
rosemary sprig

PEAR THYME SPRITZ

gin, pear liquor, lemon thyme infusion
sparkling wine splash, thyme sprig

BURNT SUGAR OLD FASHIONED

burnt sugar steeped bourbon, lemon
luxardo cherries, charred lemon

BLACK CHERRY PLUM NEGRONI

gin, campari, brown sugar simple syrup
fresh plum slice

BLOOD ORANGE

JALAPEÑO MARGARITA

tequila, blood orange & lime juices, jalapeno syrup
sugar salt rim, orange halfmoon, jalapeño slice