

THE
QUEENSBORO
JACKSON HEIGHTS



Dinner Party Menu

\$55 per person, served family style; beverage, tax and gratuity additional.

APPETIZERS: *choice of 3*

- GARLIC CLAM BREAD chopped clams, garlic parmesan butter
- BLISTERED SHISHITOS with flaky sea salt
- KALE CAESAR SALAD garbanzos, parmesan, croutons & Caesar dressing
- MIX GREEN SALAD mixed lettuces, vegetables, sherry vinaigrette
- CHIPS AND DIP house-made French onion dip
- HUMMUS PLATTER with crudité vegetables and pita
- SEAFOOD SALAD coconut, lime, tomatoes

LARGE PLATES: *choice of 3*

- RIGATONI tomato, basil, eggplant, capers, mozzarella
- PENNE shrimp, chorizo, tomato, green garlic
- FUSILLI PRIMAVERA goat cheese, fresh herbs, vegetables
- JERK CHICKEN butternut squash puree, Szechuan bok choy
- GRILLED SHRIMP peppers, onions, and creamy polenta
- PORK ADOBO with grilled green beans and brown rice
- STEAK FRITES sliced steak, French fries, chimichurri (\$8 supplement)

DESSERT: *choose one*

Tres Leches Cake or Tiramisu or Boston Cream Pie or Berry-Lemon Trifle

ADD ONS

30 minutes of passed hors d'oeuvres (4 choices), \$15 per person

RAW BAR

- Dozen Oysters 36
- Shrimp Cocktail 30
- Littleneck Clams 26

BEVERAGE PACKAGES

\$30 per person: Draft beer, house wine, sangria and non-alcoholic beverages included.

\$50 per person: Full open bar (excludes super premium).

Packages include covered drinks from arrival time until dessert is served, approximately 2.5 hours. Visibly intoxicated guests will be denied service.