

THE QUEENSBORO JACKSON HEIGHTS



Dinner Party Menu, 2025

\$55 per person; beverage, tax and gratuity additional. \$500 minimum.

FIRST COURSE (choice of 3, served family-style)

- GARLIC CLAM BREAD chopped clams, garlic parmesan butter
- BLISTERED SHISHITOS with flaky sea salt
- LITTLE GEM SALAD seasonal veggies, crispy shallots, coriander vinaigrette
- MIX GREEN SALAD mixed lettuces, vegetables, sherry vinaigrette
- BRUSSELS SPROUTS SALAD grapefruit, cashews, jalapenos, coconut, lemongrass
- CHIPS AND DIP house-made French onion dip
- HUMMUS PLATTER with crudité vegetables and pita
- SEAFOOD SALAD coconut, lime, tomatoes

SECOND COURSE (choice of 3, served family-style)

- 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 Berry-Lemon Trifle or Cookie Platter

ADD ONS

30 minutes of passed hors d'oeuvres, \$12 per person

RAW BAR (*by dozen*) Oysters 42; Shrimp Cocktail 34; Cherrystone Clams 38

BEVERAGE PACKAGES (*optional*)

\$10 per person: Non alcoholic package: coffee, tea, juices and sodas

\$32 per person: Draft beer, house wine, sangria and non-alcoholic beverages included.

\$48 per person: Full open bar (excludes super premium).

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