

THE  
**QUEENSBORO**  
JACKSON HEIGHTS



## Large Party Dinner Menu, Spring 2022

\$40 per person, served family style, tax and gratuity not included.

### APPETIZERS: *choice of 3*

- GARLIC CLAM BREAD chopped clams, garlic parmesan butter
- BLISTERED SHISHITOS with flaky sea salt
- ARUGULA SALAD shaved artichoke, cherry tomato, Manchego, lemon
- 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, spring vegetables
- JERK CHICKEN butternut squash puree, Szechuan bok choy
- GRILLED SHRIMP peppers, onions, and creamy polenta
- TAMARIND BEEF STEW with tomato, potatoes, carrots 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, \$10 per person

RAW BAR (*by dozen*) Oysters 32; Shrimp Cocktail 28; Littleneck Clams 25

### BEVERAGE PACKAGES (*optional*)

\$25 per person: Draft beer, house wine, sangria and non-alcoholic beverages included.

\$35 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.