

T H E
QUEENSBORO
J A C K S O N H E I G H T S



Dinner Party Menu, 2024

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

APPETIZERS: *choice of 3*

- GARLIC CLAM BREAD chopped clams, garlic parmesan butter
- BLISTERED SHISHITOS with flaky sea salt
- BRUSSELS SPROUTS SALAD with jalapeños, grapefruit, coconut, cashews, shallots & lemongrass vinaigrette.
- 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, \$10 per person

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

BEVERAGE PACKAGES (*optional*)

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

\$45 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.