



BROOKLYN BOTANIC GARDEN

Brooklyn Botanic Garden
1000 Washington Ave
Brooklyn, NY 11225
patinaevents.com

events@bbg.org
718 307 7133

holiday menus





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holiday packages

poinsettia

two hour cocktail reception

TRAY-PASSED HORS D'OEUVRES one and a half hour, choice of six

PASSED MINI SWEETS half hour

BEVERAGES patina selected liquor package, choice of one white and one red wine

85. per guest

mistletoe

three hour seated plated or family-style dinner

TRAY-PASSED HORS D'OEUVRES one hour, choice of four

THREE-COURSE DINNER

BEVERAGES patina selected liquor package, choice of one white and one red wine

135. per guest

holly

three hour station-style floating dinner

TRAY-PASSED HORS D'OEUVRES one hour, choice of four

ACTION STATIONS choice of three

ASSORTED MINI SWEETS

BEVERAGES patina selected liquor package, choice of one white and one red wine

155. per guest

Pricing does not include 23% administrative fee, location fee, 8.875% NY Sales Tax. Does not include coat check/restroom attendant fee and captain fee. Minimum two hour event, pricing includes choice of white or ivory cotton linen, glassware, flatware, and tables.



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passed hors d'oeuvres

seafood

SUGARCANE SHRIMP SKEWERS ginger, garlic and cilantro, sweet chile sauce

MAINE LOBSTER ROLL tarragon, celery, split top roll (5. supplement)

LONG ISLAND OYSTERS SHOOTERS lemongrass granité

LOBSTER PAELLA CROQUETAS (5. supplement)

TUNA CRUDO CROSTINI lemon, capers, olive, pickled onion, fennel pollen

SMOKED SALMON beet latkes, crème fraîche

meat

GLAZED KOREAN STYLE BARBECUED BEEF SHORT RIBS

SLOW BRAISED PORK BELLY TACO pineapple and kimchee

PEKING DUCK BÁNH MÌ TACOS scallions

MEATBALL SKEWERS roasted san marzano sauce

CHICKEN AND WAFFLES buttermilk fried chicken, mini waffle, blue cheese ranch

MANGO-CHILE CHICKEN SATAY

LAMB LOLLIPOPS truffle sauce (5. supplement)

vegetarian

SALVATORE BKLYN WHIPPED RICOTTA black mission fig and honey
on crostada (3. supplement)

MEDJOL DATES WITH BRIE CHANTILLY toasted almond, truffle honey

ROASTED WILD MUSHROOM SOUP crème fraîche, crispy bread, rosemary

FOREST MUSHROOM AND POLENTA FRITTATAS lemon aioli

HUMBOLDT FOG GOAT CHEESE BON BONS quince, thyme-panko

BURRATA CREAMY MOZZARELLA balsamic fig jam, anise seed toast

CRISP AVOCADO FRIES tempura fried avocado, tomato chutney

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seated dinner

plated or family-style

first course *(select one)*

MIXED LETTUCES shaved apple, dried cranberries, crispy onions, dijon vinaigrette

CASTELFRANCO RADDICCHIO hazelnuts, raisin saffron cream, miso vinaigrette

CURLY KALE honey nut squash, pomegranate

FRISÉE AND GORGONZOLA caramelized pear, crispy prosciutto

SHAVED BRUSSELS SPROUTS roasted cauliflower, ice berg lettuce chiffonade, citrus vinaigrette

CARROT GINGER SOUP

TOMATO BISQUE walnut pesto

CURRIED KABOSHA SQUASH spiced pumpkin seeds

second course *(select two)*

for family-style service select two proteins and three sides

BRANZINO white beans, castelvetro olive tapenade, red cress

FREE-RANGE CHICKEN crushed fingerling potatoes, braised greens, lemon-thyme jus

SOY GINGER GLAZED SALMON quinoa, black lentils, roasted mushrooms

BRAISED SHORT RIB OF BEEF carrot ginger purée, shimeji mushrooms

WILD MUSHROOM RAVIOLI tomato confit

SLOW ROASTED PORK TENDERLOIN brussels sprouts, sweet potato purée

CIDER-BRINED SLICED CHICKEN parsnip turnip hash

SLICED FILET MIGNON celeriac gratin, wild mushroom, pink peppercorn

third course *(select one)*

WARM CHOCOLATE PECAN TART salted caramel, vanilla ice cream

CHEESECAKE ricotta cheesecake, pistachio crust, strawberry compote

CHOCOLATE BOMB chocolate mousse, devil's food cake, salted caramel

SWEET POTATO BRÛLÉE ginger anglaise, hazelnut shortbread, candied hazelnuts

APPLE TART caramelized apples, pecan crumble

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reception stations

street tacos *(select three)*

GRILLED HAKE cabbage slaw, tamarind aioli

CARNITAS peppers, onions, salsa verde

KOREAN KALBI RIB kimchee

EMPANADAS spinach & cheese

TOSTONES, HOUSEMADE GUACAMOLE & GRILLED JALAPEÑOS

poke station

made to order

PROTEINS octopus, tuna, salmon, shrimp

RICE jade, sesame, sticky

ADD INS seaweed, scallion, macadamia nut, avocado, cucumber, sprouts

DRESSINGS mild, soy ginger, siracha aioli

ramen station

made to order

BROTHS vegetable, pork, beef

ADD INS noodles, soft boiled egg, scallions, mushroom, sprouts, spinach, kimchi, miso, pickled ginger, chinese bok choy

grilled cheese station

SHORT RIB AND FONTINA CHEESE

THREE CHEESE

TRUFFLE CHEESE with quince

WILD MUSHROOM SOUP, LEEK AND POTATO SOUP, TOMATO SOUP

al forno station

BAKED PASTA swiss chard and butternut squash, sausage and broccoli rabe

HOUSEMADE MINI CALZONE spinach and ricotta, pepperoni and cheese, meatball

FRESH MOZZARELLA add toppings: melted tomatoes, basil, garden chermula, salsa verde | arugula | kale

comfort food station

in small pots

MACARONI AND CHEESE

CHICKEN POT PIE

SHEPHERDS PIE

ROASTED WINTER VEGETABLES

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artisanal pasta

- PENNE CAPRESE** marinara, fior di latte mozzarella
- ORECCHIETE** italian sausage, broccoli rabe, pecorino
- RISOTTO** wild mushroom, pecorino
- RIGATONI GIGANTE** braised short rib sauce

antipasti

- SALUMI E FROMAGGI** prosciutto di parma, finocchiona, hot coppa ham, 18 month aged parmigiano-reggiano, fontina d'aost, fior di latte mozzarella
- SICILIAN EGGPLANT CAPONATA**
- VERDURE** wood oven-roasted brussels sprouts and cauliflower pine nuts, golden raisins
- ARANCINI** meat ragout, mozzarella-filled fried risotto balls, marinara sauce
- MARINATED OLIVES** lemon, herbs

mini sweets *(select five)*

- PEPPERMINT BARK
- GINGERBREAD MEN
- RAINBOW COOKIES
- SALTED CARAMEL BROWNIES
- LINZER COOKIES
- CHOCOLATE PECAN TARTS
- CREAM PUFFS
- APPLE CRUMB CAKE
- TIRAMISU
- GINGERBREAD CUPCAKES
- PEANUT BUTTER CHOCOLATE MOUSSE CUPS
- SPICED BREAD PUDDING
- PEAR ALMOND TARTS
- MAPLE CHEESECAKE BITES

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package upgrades

additional hour of service 15. per guest
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small plates (select four) 12. per guest

SALVATORE BKLYN WHIPPED RICOTTA

GNOCCHI with butternut squash, sage

STRIPED BASS, SALMON, SCALLOPS select one 3oz. served with root vegetable relish

MINI POT PIE

VEGETABLE VERRINE

RADICCHIO AND ENDIVE squash, golden raisins, bourbon maple vinaigrette

MINI GEM CASEAR SALAD

FRISÉE AND ARUGULA aged feta cheese, tangelo, white balsamic vinaigrette

MINI FRIED CHICKEN

TATOR TOT POUTINE

SHORT RIB with blue cheese polenta

FILET AU JUS SANDWICH crispy onions

late night snacks (select three) 15. per guest

MINI GRILLED CHEESE

PRETZELS

PIGS IN A BLANKET

NY-STYLE PIZZA

SLIDERS

TATER TOT NACHOS

DUMPLINGS

ASSORTED FLAVORED POPCORN

dessert station 12. per guest

chef's selection of assorted tarts, cakes, cannoli, cookies

specialty cocktail 6. per guest

VELVET JULEP bourbon, velvet falernum, crushed ice, bitters

HONEY AND HEATHER riesling, scotch, honey, lemon twist

BASIN HARBOR cava, raspberry syrup, peach bitters

BRANDY FIX brandy, lime, chartreuse, bitters

POACHED PEAR gin, pear juice, pernod

GINGER BRAMBLE vodka, st. germain, lemon, ginger beer, rosemary

BOURBON SPICED CIDER

IRISH COFFEE

HOT CHOCOLATE housemade marshmallows (*4. per guest*)

liquor package upgrade 15. - 25. per guest

celebrate! 10. per guest

add sparkling wine

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