



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 menus

## 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**  
*does not include extended bar service*

**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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