EVENTS

TOAST

Each platter consists of 20 pieces.

DEVILED EGGS (GF) \$70

HOUSE MADE RICOTTA \$70 Aged Balsamic

AVOCADO ON TOAST \$70 Tomato Confit, Capers

WHIPPED GOAT CHEESE \$80 Marmalade

SMOKED SCOTTISH SALMON \$100 Capers & Chopped Eggs

TUNA TARTAR \$100 Rice "Cracker"

STEAK TARTAR \$100 Truffle, Mint, Sourdough

CHICKEN LIVER & FOIE GRAS \$70 Toasted Brioche, Grape chutney, Cornichon

CHICKEN JUBILEE SANDWICH \$90

HOT BITES

Each platter consists of 20 pieces.

VEGETABLE SAMOSA \$80 Pineapple Chutney

DEVILS ON HORSEBACK \$80 Medule Dates, Stilton, Bacon

BEER BATTERED COD \$80
Tartar Sauce

PIGS IN A BLANKET \$75 Dijon Mustard

JWF SLIDER \$80 Pickle & Cheddar

SCOTCH EGG \$90 Hard Boiled Egg, Tartar Sauce

SAUSAGE ROLL \$80 JWF Chorizo Breakfast Sausage



EVENTS

PLATTERS

Each platter serves 10-12 people.

CHEESE \$150

CHEESE & FRUIT \$120

CRUDITE \$80

CHARCUTERIE \$170

SEASONAL SALAD \$80

HUMMUS & GRILLED NAAN \$100

TRIPLE COOKED CHIPS \$45

DESSERTS

Each platter serves 5-7 people.

BANOFFEE PIE Toffee \$50

STICKY TOFFEE PUDDING Vanilla Ice Cream \$50

PROFITEROLES Vanilla Ice Cream \$50

APPLE & CRANBERRY CRUMBLE Vanilla Ice Cream \$50

Service charge and tax not included in prices. 20% suggested gratuity, 5% Administration Fee & 8.875% NYC Tax will be added to check.



EVENTS

BEVERAGES

BEVERAGE PACKAGE

\$45 pp for 2 hours | \$60 pp for 3 hours

INCLUDING ALL BOTTLED BEERS

\$60 pp for 2 hours | \$85 pp for 3 hours

PINOT GRIGIO

MALBEC

ROSÉ

PROSECCO

SANGRIA OR MULLED WINE/CIDER

(Seasonal)

ALL DRAFT BEERS

LIMITED WINE

Choose a Red, White & Sparkling for your guest to choose from will be charged by the glass

ON CONSUMPTION

Full beverage menu, to be charged on consumption by the glass



due to our proximity to a school, NYC law prohibits us from the sales/serving of spirits

Service charge and tax not included in prices. 20% Suggested Gratuity 5% Administration Fee & 8.875% NYC Tax will be added to check.