

THE FULL PLATE

GRAND PRIVATE EVENT

Bringing together the best of the past, present, and future, Tellers: An American Chophouse brings classic glamour and old New York style to the heart of Long Island. Our one-of-a-kind venue mixes timeless design with world-class cuisine in a classically intimate setting.

This menu consists of our most popular dishes, from past and present, to make up an exceptional fine dining experience for every celebration.

PRIVATE EVENT FEATURING:

COCKTAIL RECEPTION

- [8] Eight Passed Hors D'Oeuvres
- [3] Three Cocktail Stations

SEATED DINNER RECEPTION

- [1] One Duet Appetizer
- [1] One Plated Entrée
- [3] Three Tellers Side Dishes
- [1] One Plated Dessert or Dessert Station

PREMIUM OPEN BAR

- Welcome Drinks
- Signature Cocktails
- Top-Shelf Open Bar
- Imported & Domestic Beer & Wine



NYS Sales Tax & Gratuities apply.

**Upgrade pricing may apply. Speak with your consultant about which upgrades best fit your event.*

***Served raw, undercooked, or to your liking. Eating these items increases your chance of foodborne illness, especially if you have certain medical conditions. Many of the dishes we serve contain nuts, shellfish, and/or gluten. Please inform your server of any allergies prior to ordering.*

PASSED HORS D'OEUVRES

TELLERS SLIDERS
*beef sliders, cheddar, bacon,
house-made mustard, ketchup*

SHRIMP & LOBSTER
WONTONS
pan-seared, hoisin glaze, miso-mustard

JUMBO KOBE
DOG EN CROUTE
all beef hot dog, puff pastry, german mustard

SESAME SEED
HUMMUS CONES
sun-dried tomato relish

MINI FILET MIGNON
WELLINGTONS
*puff pastry, mushroom duxelles,
brie fondue, bordelaise*

SEARED TUNA &
WATERMELON
served on skewers

CRISPY CALAMARI
cherry peppers, sriracha aioli

BEEF TARTARE
*filet mignon, mustard, capers,
anchovy, parmesan, naan*

NYS Sales Tax & Gratuities apply.

**Upgrade pricing may apply. Speak with your consultant about which upgrades best fit your event.*

***Served raw, undercooked, or to your liking. Eating these items increases your chance of foodborne illness, especially if you have certain medical conditions. Many of the dishes we serve contain nuts, shellfish, and/or gluten. Please inform your server of any allergies prior to ordering.*

PASSED HORS D'OEUVRES

605 MAIN STREET, ISLIP, NY 11751 | 631.277.7070 | WWW.TELLERSCHOPHOUSE.COM



COCKTAIL STATIONS

ANTIPASTO STATION

*local and imported meats & cheeses,
fresh & dried fruits, bread display,
roasted & marinated vegetables*

CARVING STATION

*turkey, pepper-crusted filet mignon,
pastrami, biscuits, steak sauce, horseradish cream,
chimichurri, butter, honey butter, au poivre,
cranberry, dijon mustard*

CHILLED SALAD STATION

*pasta salad, curry chicken salad,
eggplant caponata, seafood salad,
green salad with assorted toppings,
balsamic vinaigrette, sherry vinaigrette*

RAW BAR

*clams, oysters, shrimp, crab claws,
scallop ceviche, cocktail sauce, horseradish*

SUNDAY SAUCE STATION

*tellers blend meatballs fried and marinara style,
gnocchi with parmesan-white truffle sauce,
marinara, focaccia breads, garlic knots, aged
balsamic, olive oil, parmesan cheese*

MEDITERRANEAN STATION

*hummus with eggplant caponata,
whipped feta with spicy chickpeas,
roasted vegetable platter,
harissa skewered chicken, fried falafel,
couscous salad, beet salad, marinated olives,
crudite, assorted breads*

TACO BAR

*mojo braised chicken, marinated flank steak,
flour tortillas, crispy tortilla chips,
pico de gallo, sour cream, salsa verde, salsa roja,
guacamole, cotija cheese, jalapeño, tomato,
lettuce, diced onion*

ASIAN STATION

*pork steamed buns with seared tellers pork belly,
hoisin glaze, shrimp shumai, tuna avocado
sushi rolls, green papaya salad*

NYS Sales Tax & Gratuities apply.

**Upgrade pricing may apply. Speak with your consultant about which upgrades best fit your event.*

***Served raw, undercooked, or to your liking. Eating these items increases your chance of foodborne illness, especially if you have certain medical conditions. Many of the dishes we serve contain nuts, shellfish, and/or gluten. Please inform your server of any allergies prior to ordering.*



DUET + THE FULL PLATE

COMPRESSED WATERMELON BEET SALAD
goat cheese, pistachio, labneh yogurt
**seasonal*

IMPORTED BURRATA
chef's seasonal preparation

BABY WEDGE SALAD
roquefort dressing, bacon, tomato, red onion

CLASSIC CAESAR SALAD
romaine, parmesan, croutons

CHOPPED VEGETABLE SALAD
haricots verts, snap peas, mushrooms, corn,
red onion, pecorino toscano, sherry vinaigrette

FLOUNDER OREGANATA
herb breadcrumb, grilled lemon, sautéed spinach

ROASTED ORGANIC CHICKEN
chef's seasonal preparation

SCOTTISH SALMON
chef's seasonal preparation

MARKET FISH

DUET COURSE

Choice of 1 Cold and 1 Hot • 1 from Each Column

GRILLED OCTOPUS
chickpea purée, pickled onion, olive tapenade

BLACK PEPPER BACON
thick cut, house-cured,
spicy-sweet horseradish glaze

JUMBO LUMP CRABCAKE
capér gribiche

BRAISED SHORT RIB
whipped potato

GNOCCHI
parmesan-white truffle sauce

ENTRÉES

Choice of 4 • 2 from Each Column

FILET MIGNON
center cut

TELLERS DELMONICO
truffle butter sauce, crispy onions

FILET MIGNON WELLINGTON
puffed pastry, mushroom duxelles,
brie fondue, bordelaise

BONELESS NY STRIP*
USDA Prime, 35-day dry-aged

TELLERS RIBEYE*
USDA Prime, 35-day dry-aged

TELLERS SIDES & ENHANCEMENTS

sides and enhancements for every table: steak sauce, whipped potato, creamed spinach, sautéed broccoli



NYS Sales Tax & Gratuities apply.

**Upgrade pricing may apply. Speak with your consultant about which upgrades best fit your event.*

***Served raw, undercooked, or to your liking. Eating these items increases your chance of foodborne illness, especially if you have certain medical conditions. Many of the dishes we serve contain nuts, shellfish, and/or gluten. Please inform your server of any allergies prior to ordering.*

DUET + SURF & TURF PLATED

COMPRESSED WATERMELON BEET SALAD
goat cheese, pistachio, labneh yogurt
**seasonal*

IMPORTED BURRATA
chef's seasonal preparation

BABY WEDGE SALAD
roquefort dressing, bacon, tomato, red onion

CLASSIC CAESAR SALAD
romaine, parmesan, croutons

CHOPPED VEGETABLE SALAD
haricots verts, snap peas, mushrooms, corn,
red onion, pecorino toscano, sherry vinaigrette

LOBSTER TAIL

BUTTER-POACHED LOBSTER

PAN-ROASTED SEA SCALLOPS

SCOTTISH SALMON

SHRIMP SCAMPI

DUET COURSE

Choice of 1 Cold and 1 Hot • 1 from Each Column

GRILLED OCTOPUS
chickpea purée, pickled onion, olive tapenade

BLACK PEPPER BACON
thick cut, house-cured,
spicy-sweet horseradish glaze

JUMBO LUMP CRABCAKE
capér gribiche

BRAISED SHORT RIB
whipped potato

GNOCCHI
parmesan-white truffle sauce

SURF & TURF

Choice of 1 Surf and 1 Turf • 1 from Each Column

FILET MIGNON
center cut

BONELESS NY STRIP*
USDA Prime, 35-day dry-aged

SKIRT STEAK
miso marinade

ROASTED ORGANIC CHICKEN
chef's seasonal preparation

TELLERS SIDES & ENHANCEMENTS

sides and enhancements for every table: steak sauce, whipped potato, creamed spinach, sautéed broccoli



NYS Sales Tax & Gratuities apply.

**Upgrade pricing may apply. Speak with your consultant about which upgrades best fit your event.*

***Served raw, undercooked, or to your liking. Eating these items increases your chance of foodborne illness, especially if you have certain medical conditions. Many of the dishes we serve contain nuts, shellfish, and/or gluten. Please inform your server of any allergies prior to ordering.*

DESSERT, EXIT & EXTRAS

PLATED DESSERT

Choose 1

JUNIOR'S CHEESECAKE
chantilly whipped cream

JUNIOR'S FUDGE LAYER CAKE
chantilly whipped cream

VANILLA BEAN PANNA COTTA

FRESH BERRIES
crème anglaise, chocolate cups

PASSED DESSERTS*

*assorted mini cupcakes, mini chipwich sandwiches,
mini cheesecakes, italian cookies, cannolis,
chocolate-covered pretzels, rainbow cookies,
mini cakes*

DESSERT DISPLAY*

*assorted mini cakes, chocolate-covered pretzels,
homemade cookies, fresh cut fruit*

CHURRO STATION*

*crispy fried churros coated in cinnamon sugar,
vanilla bean ice cream, served with chocolate
sauce, caramel, assorted toppings*

POPCORN STATION*

*buttered popcorn, salted popcorn,
chocolate turtle popcorn, cinnamon sugar,
herb salt, cheddar cheese powder, ranch powder*

PRETZEL STATION*

*salted pretzels, cheese sauce, mustard sauce,
cinnamon sugar pretzels, chocolate sauce,
vanilla glaze*

NYS Sales Tax & Gratuities apply.

**Upgrade pricing may apply. Speak with your consultant about which upgrades best fit your event.*

***Served raw, undercooked, or to your liking. Eating these items increases your chance of foodborne illness, especially if you have certain medical conditions. Many of the dishes we serve contain nuts, shellfish, and/or gluten. Please inform your server of any allergies prior to ordering.*



PREMIUM OPEN BAR

FEATURED SPIRITS

GREY GOOSE	CASAMIGOS	MICHTER'S
KETEL ONE	DON JULIO	WOODFORD RESERVE
TITO'S	ELIJAH CRAIG	TRES CHICON
STOLI FLAVORS	GLENLIVET	HENNESSY VS
BOMBAY SAPHIRE	JACK DANIELS	GRAND MARNIER
HENDRICKS	JAMESON	APEROL
BACARDI	JOHNNIE WALKER	BAILEYS
CAPTAIN MORGAN	MAKERS MARK	ST-GERMAIN

TELLERS SPECIALTY COCKTAILS

BABYLON EXPRESS <i>crop cucumber vodka, st. germain, pineapple, fresh lime</i>	HOMEMADE SANGRIA <i>seasonal selection, plantation rum</i>
JALAPEÑO MARGARITA <i>aldez silver organic tequila, triple sec, fresh lime, homemade jalapeño syrup</i>	TELLERS OLD FASHIONED <i>angel's envy bourbon, brandied cherries, homemade honey syrup, orange</i>
TELLERS COSMO <i>homemade limoncello made with wheatley vodka, red cranberry, fresh lime</i>	ESPRESSO MARTINI <i>grey goose vodka, mr. black cold brew coffee liqueur, vanilla simple, fresh espresso</i>

PREMIUM BEER & WINE

HEINEKEN	BUDWEISER
STELLA	BUD LIGHT
TELLERS CELEBRATION RED BLEND	TELLERS CELEBRATION WHITE BLEND

*Our mixologists are happy to create your very own
signature cocktail for your special event.*

