

PLATINUM

INTIMATE PRIVATE EVENT

APPETIZER

Choice of 3

SHRIMP COCKTAIL
cocktail sauce

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

TELLERS BAKED CLAMS
tellers special stuffing

CRISPY CALAMARI
cherry peppers, san marzano tomato sauce

JUMBO LUMP CRAB CAKES
caper gribiche

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

IMPORTED BURRATA
chef's seasonal preparation

MID-COURSE

Choice of 1

CLASSIC CAESAR SALAD
romaine, parmesan, croutons

APPLE PECAN SALAD
arugula, candied pecans, gorgonzola, balsamic vinaigrette

ENTRÉE

Choice of 4 • 2 from Each Column

FLOUNDER OREGANATA
herb breadcrumb, grilled lemon, sautéed spinach

FILET MIGNON
center cut

ROASTED ORGANIC CHICKEN
chef's seasonal preparation

TELLERS DELMONICO
truffle butter sauce, crispy onions

SEASONAL SALMON
chef's seasonal preparation

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

MARKET FISH

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

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

SIDES

WHIPPED POTATO • CREAMED SPINACH • FIVE CHEESE "MAC"

DESSERT

Choice of 1

NY STYLE CHEESECAKE • CRÈME BRÛLÉE
JUNIOR'S FUDGE LAYER CAKE



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.*