



events as unforgettable as new york city



THE WATER TOWER

40 - 80 guests

3-HOUR
PREMIUM OPEN BAR

STATIONARY PLATTERS
see page 2

PASSED HORS D'OEUVRES
*your choice of 4 items, passed for
the first hour and a half of the event.*
see pages 3-5

THE ATRIUM

40 - 80 guests

2-HOUR
PREMIUM OPEN BAR

STATIONARY PLATTERS
see page 2

PASSED HORS D'OEUVRES
*your choice of 4 items, passed for
the first hour and a half of the event.*
see pages 3-5

special events team **P:** (646) 664-0325 **E:** events@igchospitality.com

REFINERY
Hotel



OPEN BAR

shots, martinis & redbull not included.

VODKA

grey goose • ketel one • absolut • tito's • stoli

GIN

tanqueray • hendricks • bombay sapphire • plymouth

RUM

brugal • myers • gosling's • sailor jerry

TEQUILA

avión silver • maéstro dobel

BOURBON & AMERICAN

jack daniel's • maker's mark • gentleman jack • old forester

WHISKEY

jameson • crown royal • canadian club

SCOTCH *johnnie walker black*

BEER

*selection of domestic, craft & imported brands
(both bottle and draught)*

WINE

*house pour wines: prosecco, sauvignon blanc,
chardonnay, pinot noir, cabernet*

*ask us about our wine upgrade and our
martini, champagne & cordial bar.*

RECEPTION DISPLAY

DIPS

HUMMUS

pita chips, cumin pine nuts

SHEEP'S MILK RICOTTA

peasant bread, olive oil, herbs

AVOCADO

corn chips, chiles, lime, tomato, garlic, cilantro

BOARDS

SEASONAL CRUDITÉ

ARTISINAL CHEESE

ANTIPASTO

*marinated olives, artichokes, fresh mozzarella,
roasted peppers, cured meats, assorted cheeses*

CHARCUTERIE

chef's daily selection of cured meats and charcuterie

SEAFOOD

GRILLED CHERMOULA PRAWN SKEWERS

large gulf shrimp in a north african-style marinade consisting of: cilantro-parsley; toasted cumin and coriander, garlic, chili peppers, sweet paprika and smoked paprika, with parsley-preserved lemon relish

MAINE LOBSTER SALAD SPOON

maine lobster, fingerling potatoes and roasted fennel seasoned with herb aioli, served garnished with preserved lemon

LONG ISLAND FLUKE TARTARE

citrus dressing, aioli and crispy capers garnished with pickled chiles, served on a rice cracker

PEEKYTOE CRAB SALAD SPOON

peekytoe crab, coriander, cumin; lightly dressed and served in spiced carrot coulis

ALEX'S SCALLOP TARTARE

maine sea scallops marinated with orange, shallots and chives finished with pink pickled breakfast radish and orange oil

SEAFOOD ESCABECHE

shrimp, scallop, and calamari lightly pickled with peruvian chili, ginger, lime and red onion, with roasted sweet potato and cilantro

BLUE CRAB BRUSCHETTA

seasoned with orange aioli and urfa pepper, served garnished with pickled fresno chilies

SEARED SPICE-CRUSTED YELLOWFIN TUNA

red pepper jam, citrus aioli and tiny pickled vegetables, served on rice crackers

SMOKED SALMON PUMPERNICKEL CRISPS

served with lemon crème fraiche and chives garnished with caviar

TUNA TARTARE CONES

filled with togarashi seasoned yellowfin tuna, citrus aioli and tiny sprouts

MARINATED P.E.I MUSSEL SALAD

with pepperonata and kaffir lime

PICKLED SHRIMP TOAST

crispy chickpeas, saffron aioli and cilantro, served on toasted brioche crostini

MEATS & POULTRY

BULGOGI-STYLE BEEF SKEWERS

korean-style marinated beef with garlic, ginger, chili paste, toasted sesame, ketjap manis & kimchi vinaigrette

CLASSIC CHEESEBURGER SLIDERS

seared, fresh ground beef patties topped with vermont cheddar cheese, dill pickle chips and our signature pq burger sauce, served on tiny potato buns

BUTCHER'S MEATBALL SLIDERS

pork, beef, veal and lamb meatballs simmered in san marzano tomato sauce served on a brioche bun with house-made ricotta

BUTCHER'S MEATBALLS WITH RICOTTA AND RED SAUCE

pork, beef, veal and lamb meatballs simmered in san marzano tomato sauce

MERGUEZ MEATBALLS

seasoned ground lamb meatballs stewed in an egyptian style tomato sauce, served with crunchy toasted pine nuts and chopped cilantro

PORTOBELLO & SMOKED BACON SKEWER • GF

portobello mushroom confit and lardons of applewood smoked bacon, skewered with tomato confit and finished with portobello vinaigrette

CLASSIC CAESAR BEEF TARTARE SPOON

beef tenderloin tartare with the flavors of caesar, garnished with crispy parmesan, toasted brioche and little gems

HANGER STEAK CROSTINI

served medium-rare with romesco sauce, aioli, garlic chips and baby herbs

SPECK, AGED CHEDDAR AND APPLE TART

bite-sized, quiche-style tart with smoked prosciutto, vermont cheddar and tart granny smith apples

LAMB SAUSAGE SKEWERS • GF

served with harissa yogurt

WARM DUCK CONFIT CROSTINI WITH GRUYERE SAUCE

served with brandy-soaked cherries and caramelized onions

DEVILED EGGS • GF

seasoned with dijon mustard, mayonnaise and aleppo pepper; garnished with chives and smoked paprika

CHICKEN PARMESAN PANINI SLIDERS

fresh mozzarella, sauce and basil served on foccacia

BARBECUED CHICKEN SKEWERS • GF

marinated chicken, with grilled red onion, with a smoky bbq sauce

ORGANIC CHICKEN LIVER MOUSSE

vinegar shallots and pistachios, served on warm brioche

SMOKY PULLED PORK SLIDERS

hickory smoked pulled pork with texas-style bbq sauce and vinegar slaw, served on a tiny potato bun

SEARED MAGRET DUCK BREAST WITH APRICOT MOSTARDA

served on brioche with spicy mustard and red walnuts

SPICY CHICKEN TINGA SLIDERS

pulled rotisserie chicken simmered in spicy chipotle tinga sauce with guacamole and lime pickled onions, served on a tiny potato bun

MINI GRILLED CHICKEN SANDWICHES

with country ham, aioli, spicy honey, avocado and crispy lettuce

MINI FRIED CHICKEN SANDWICHES

with country ham, aioli, spicy honey, avocado and crispy lettuce

VEGETARIAN

ROASTED CAULIFLOWER

*crispy roasted cauliflower
with pickled golden raisins and smoked paprika aioli*

GRILLED CHEESE SLIDERS

*gruyere and comté cheeses melted between slices of buttered
sourdough bread with a sweet-savory red onion marmalade*

BLACK TRUFFLE ARANCINI WITH FONTINA FONDUE

*crispy risotto balls with black truffles
served with a grafton cheddar cheese dipping sauce*

CRISPY HALLOUMI CHEESE WITH FIG JAM

*cooked in a cast iron skillet until crispy but soft on the inside,
topped with fig jam and pickled shallots*

SPINACH AND GOAT CHEESE “MEATBALLS”

*leaf spinach sautéed with garlic and shallots finished with goat
cheese, brioche, parmesan egg served with gruyere fondue*

FRIED PICHOLINE OLIVES

*breaded and fried until golden brown and crispy served
with harissa yogurt and aji amarillo extra virgin olive oil*

MAC N’ CHEESE BALLS

*crispy balls of tiny elbow macaroni mixed with our signature
five cheese sauce, served with “pizza-style” dipping sauce*

TOMATO, BASIL & MOZZARELLA SKEWERS

*sweet grape tomatoes marinated with basil, sherry vinegar
and arbiuena olive oil, skewered with fresh mozzarella
cheese, and served with a drizzle of vincotto*

AVOCADO FETA TOAST WITH PEPPADEW PEPPER JAM AND CILANTRO

served on toasted focaccia

SMASHED CHICKPEA CRISPS

*middle eastern-style chickpea salad served on za’atar pita
crisps with spiced yogurt and crispy chickpeas*

SLOW ROASTED HEIRLOOM CARROT WITH FENNEL POLLEN

*toasted baguette topped with ricotta and slowly roasted dressed
heirloom carrots seasoned with honey and sherry vinegar*

BURRATA AND HEIRLOOM TOMATOES

micro basil pesto, served on pressed golden brown focaccia

CREAMED WILD MUSHROOM TOAST

*seasonal wild mushrooms with garlic, shallots and herbs,
finished with cream and sherry vinegar*

GOAT CHEESE TART WITH TOMATO CONFIT AND NICOISE OLIVES

*bite-sized tart filled with creamy chèvre, slow cooked roma
tomato, nicoise olive and fresh herbs*

SEASONAL SOUP SHOOTER WITH GARNISH

TOMATO BASIL BISQUE SOUP SHOOTER • GF
garnished with goat cheese and chives

BUFFALO QUINOA SLIDERS

*served with frank’s redhot,
bayley hazen aioli and little gems lettuce*

ROASTED SEASONAL SQUASH WITH STRACCIATELLA AND SPICY HONEY

garnished with toasted pumpkin seeds

FRIED GREEN TOMATO SLIDERS

*fresh mozzarella, sweet and spicy tomato jam served on tiny
potato bun*

BUFFET

SALADS *\$12 each*

BABY ARUGULA

arugula, grape tomatoes, marinated fennel and onion, parmigiano-reggiano and lemon-vinaigrette

GREEK

cucumber, grape tomatoes, red onions, red peppers, nicoise olives, feta cheese, red wine vinaigrette

BABY SPINACH SALAD

applewood smoked bacon, cherry tomatoes, shaved red onion, miso ranch dressing

PASTA *\$15 each*

MAC AND CHEESE *graston cheddar cheese sauce*

WILD AND CULTIVATED MUSHROOM *fregola*

SEASONAL FARRO RISOTTO

ENTRÉES *\$18 each*

SLOW ROASTED PRIME RIB

natural jus, horseradish cream

CIDER-BRINED TURKEY BREAST

sage butter, apple cider reduction

HERB CRUSTED BEEF TENDERLOIN

bordelaise sauce

FLANK STEAK

romesco, charred scallion

SIDES *\$9 each*

ROASTED SEASONAL VEGETABLES

CRISPY YUKON GOLD POTATOES

BROCCOLI RABE

WITH TOASTED GARLIC AND CHILI FLAKE

SAUTÉED MUSHROOMS

LITTLE GEMS CAESAR

little gems lettuce, traditional caesar dressing, watermelon radish with ficelle croutons and shaved parmigiano-reggiano

TUSCAN KALE & QUINOA

preserved lemon dressing, red quinoa, dried apricots and grana padano

SALT-ROASTED CARROT

pickled golden raisins, red walnuts, feta

SHORTRIB BOLOGNESE *rigatoni*

LAMB STROZZAPRETI

lamb & black truffle ragu over penne

APPLE ROSEMARY PORK LION

gala apple, mustard, natural jus

SMOKED ROTISSERIE CHICKEN

salsa verde

SCOTTISH SALMON

orange-saffron butter, picholine olives, tomato

MARKET FISH

basil pesto, butter beans, fingerlings

ROSEMARY-ROASTED FINGERLING POTATOES

CLASSIC MASHED POTATOES

CREAMED SPINACH

POTATO LASAGNE