



LARGE GROUP EVENT PACKAGES



# THE ELLA

3-HOUR PREMIUM OPEN BAR  
4 PASSED HORS D'OEUVRES *first 1 1/2 hours*

# THE DUKE

3-HOUR PREMIUM OPEN BAR  
& WELCOME COCKTAIL  
RECEPTION DISPLAY  
4 PASSED HORS D'OEUVRES



## 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.*



**SPECIAL EVENTS TEAM** | (646) 664-0325 [refineryhotevents@ingoodcompanyhg.com](mailto:refineryhotevents@ingoodcompanyhg.com)



# PASSED HORS D'OEUVRES

*Please Choose 4 Items | Selections will be replenished throughout your event. (Each additional item \$10 per guest)*

## 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*

## RECEPTION DISPLAY

### SEASONAL VEGETABLES

*selection of artisanal cheeses, assorted fruits, chutney & nuts*

### SELECTION OF CURED MEATS

*artichokes, marinated mushrooms, olives, mozzarella & peppers*

### SELECTION OF DIPS

*hummus, eggplant dip, cucumber yogurt dip, olive tapenade & carrot harissa*

### SELECTION OF ARTISANAL BREADS

*grissini, za'atar crisps, grilled pita, crostini & baguette*

# FAMILY-STYLE MENU

**BUTTERMILK BISCUITS** *for the table — served with rosemary-honey butter*

**APPETIZERS** *choice of three for the table*

**BURRATA TOAST**

*fall squash, seeds, hot honey, focaccia*

**BLISTERED SHISHITO PEPPERS**

*orange maldon*

**BUTCHER'S MEATBALLS**

*grana, ricotta, sauce, crusty bread*

**HUMMUS**

*crispy chickpeas, cucumber*

**FRIED CHICKEN SLIDERS**

*bacon butter, hot sauce*

**MARGHERITA FLATBREAD**

*sauce, basil, fresh mozzarella, grana*

**BBQ FLATBREAD**

*pulled chicken, red onion, garlic confit, bacon*

**ROASTED MUSHROOM FLATBREAD**

*leeks, kale, raclette, balsamic*

## ARUGULA SALAD

*plated individually — lemon vinaigrette, tomato, fennel, onion, parmigiano-reggiano*

**ENTRÉES** *served family style (please select 3)*

**ROTISSERIE CHICKEN**

*lemon, garlic, butter, herbs.  
served with natural jus or salsa verde*

**ROASTED BEEF TENDERLOIN**

*herb-crusted, red wine sauce*

**PORK LOIN**

*rosemary, thyme, rustic apple sauce, apple cider reduction*

**RAVIOLI**

*mortadella, ricotta, pistachio*

**RIGATONI**

*lamb ragu, parmigiano-reggiano, black truffle*

**KING SALMON**

*teriyaki, winter greens, beech mushrooms, tahini*

**MAC & CHEESE**

*shells, graston cheddar, buttered crumbs*

**SIDES** *choice of three for the table*

**MASHED POTATOES**

*garlic confit, white truffle, butter*

**BRUSSELS**

*sweet chili, fish sauce, sesame*

**ROASTED HEIRLOOM POTATOES**

*za'atar, aleppo*

**SEASONAL VEGETABLES**

*chef's seasonal preparation*

**ROASTED ROOT VEGETABLES**

**DELICATA SQUASH GRATIN**

*swiss chard, bacon*

**MUSHROOMS**

*shitake, oyster, cremini*

**SNAP PEAS**

*oyster mushrooms, sweet chili, fish sauce*

**DESSERT** *chef's daily selection, individually plated - please ask for offerings*