

GROUP + PRIVATE DINING OPTIONS & PRICING

Prices are per person and do not reflect a suggested gratuity 18% - 20%, 3% admin fee and 8.875% tax.

PRE-FIXE MENUS

Beverages Not Included.

	Lunch	Dinner
2 Course	\$45 pp	\$83 pp
3 Course	\$55 pp	\$95 pp
4 Course	\$66 pp	\$105 pp
5 Course	\$77 pp	\$132 pp

PASSED HORS D' OEUVRE'S

4 selections per hour. \$5.00 per additional selection per person per hour. Beverages Not Included.

One Hour	\$30 pp
Two Hours	\$45 pp
Three Hours	\$60 pp
Four Hours	\$77 pp
Five Hours	\$95 pp

STATIONS

Beverages Not Included.

	Price	Duration
Empire Deluxe Carving	\$77 pp	2 hours
Sushi	\$44 pp	1.5 hour
Raw Bar	\$55 pp	1.5 hours
Vegetarian	\$22 pp	1 hour
Pasta	\$28 pp	2 hours
Charcuterie	\$17 pp	2 hours
Artisanal Cheeses	\$22 pp	2 hours
Mediterranean	\$22 pp	2 hours
Vegetable Crudité	\$14 pp	2 hours
Sweet Slices	\$14 pp	1 hour
Sweet Mini-Bites	\$14 pp	1 hour
Hot Fudge Sundae	\$18 pp	1 hour
Seasonal Fruit	\$17 pp	1 hour
Breakfast	\$75 pp	2 hours
Brunch	\$76 pp	2 hours

BEVERAGE PACKAGES

Food Not Included.

	Non-Alcoholic	Beer & Wine	Standard	Premium
One Hour	\$15 pp	\$30 pp	\$40 pp	\$45 pp
Two Hours	\$25 pp	\$50 pp	\$55 pp	\$65 pp
Three Hours	\$35 pp	\$65 pp	\$75 pp	\$85 pp
Four Hours	\$45 pp	\$75 pp	\$90 pp	\$100 pp
Five Hours	\$55 pp	\$90 pp	\$105pp	\$115 pp

CORKAGE FEE

2 bottles maximum of 750 ml. \$55 per bottle.

PRE-FIXE MENU - 2 COURSES

Prices are per person and do not reflect beverages,
a suggested gratuity 18% - 20%, 3% admin fee and 8.875% tax.

Lunch* \$45 pp
Dinner \$83 pp
Includes Coffee & Tea

HOST PRE-SELECTS

3 items for **all Guests**
to share Family style

— or —

1 individually plated item
served to each Guest onsite

1ST COURSE

Caesar Salad
Mixed Green Salad
Sizzling Canadian Bacon
Stuffed Mushrooms
Blue Point Oysters
Fried Calamari
Baked Clams
Fresh Mozzarella & Beefsteak Tomato
Seafood Platter (+\$25pp)
Lobster, Oysters, Clams, Jumbo Shrimp

Roasted Beets & Goat Cheese (+ 7pp)
Coconut Shrimp (+\$7pp)
Shrimp Cocktail (+\$10pp)
Porcini Mushroom Ravioli (+ \$7pp)
Creamy White Mushroom Sauce
Lobster Ravioli (+ \$9pp)
Creamy Pink Brandy Sauce
Spinach Ravioli (+ \$7pp)
Alfredo Cream Sauce

HOST PRE-SELECTS

4 items for Guests
to choose their own
individually plated item
onsite

2ND COURSE

Filet Mignon
Rack of Lamb
Prime New York Sirloin Steak
Wagyu Burger 12oz
Empire Burger 16oz
Broiled Salmon
Chicken Parmigiana & Penne Pasta Broiled
Chilean Sea Bass (+\$20pp)
Touch of white wine, soy sauce
Bone-in Ribeye (+\$39pp Lunch, +\$10pp Dinner)
Wagyu Tenderloin 10oz (+\$175pp)
Wagyu Rib Eye Steak 12oz (+\$175pp)
Surf & Turf 10 oz Lobster Tail, 8 oz Filet (+
\$40pp Lunch, +\$30pp Dinner)
Lobster Tail (+\$30pp)

Pasta Primavera
Penne pasta with vegetables
Porcini Mushroom Ravioli
Creamy White Mushroom Sauce
Lobster Ravioli
Creamy Pink Brandy Sauce
Spinach Ravioli
Alfredo Cream Sauce
Sesame Seared Tuna
Side of Dijon Cream Sauce
The Warm Grilled Salad
(Select) Caesar or Mixed Green Salad
(Add one) Filet Mignon, Jumbo Shrimp, Chicken Breast

HOST PRE-SELECTS

3 items for **all Guests**
to share Family style

SERVED WITH

Mashed Potatoes
German Potatoes
Sautéed Broccoli
Steak Fries

Creamed Spinach
Grilled Mixed Vegetables
Mushroom and Onion
Truffled Mac & Cheese

ADDITIONAL

Add one hour of Passed Hors D'oeuvres (+\$30pp—selection of 4).
Add a salad course (individual style) + (\$10pp).
Add a pasta course (individual style)+ (\$27 pp).
Add a dessert course family style (+\$12pp).

*Lunch Portions are smaller

PRE-FIXE MENU - 3 COURSES

Prices are per person and do not reflect beverages,
a suggested gratuity 18% - 20%, 3% admin fee and 8.875% tax.

Lunch* \$55 pp
Dinner \$95 pp

HOST PRE-SELECTS

3 items for **all Guests**
to share Family style

— or —

1 individually plated item
served to each Guest onsite

1ST COURSE

Caesar Salad
Mixed Green Salad
Sizzling Canadian Bacon
Stuffed Mushrooms
Blue Point Oysters
Baked Clams
Fried Calamari
Fresh Mozzarella & Beefsteak Tomato
Seafood Platter (+\$25pp)
Lobster, Oysters, Clams, Jumbo Shrimp

Roasted Beets & Goat Cheese (+ 7pp)

Coconut Shrimp (+\$7pp)

Shrimp Cocktail (+\$10pp)

Porcini Mushroom Ravioli (+ \$7pp)

Creamy White Mushroom Sauce

Lobster Ravioli (+ \$9pp)

Creamy Pink Brandy Sauce

Spinach Ravioli (+ \$7pp)

Alfredo Cream Sauce

HOST PRE-SELECTS

4 items for Guests
to choose their own
individually plated
item onsite

2ND COURSE

Filet Mignon
Rack of Lamb
Prime New York Sirloin Steak
Broiled Salmon
Wagyu Burger 12oz
Empire Burger 16oz
Chicken Parmigiana & Penne Pasta
Broiled Chilean Sea Bass (+\$20pp)
Touch of white wine, soy sauce
Bone-in Ribeye (+\$39pp Lunch, +\$10pp Dinner)
Wagyu Tenderloin 10oz (+\$175pp)
Wagyu Rib Eye Steak 12oz (+\$175pp)
Surf & Turf 10 oz Lobster Tail, 8 oz Filet
(+\$40pp Lunch, +\$30pp Dinner)
Lobster Tail (+\$30pp)

Pasta Primavera

Penne pasta with vegetables

Porcini Mushroom Ravioli

Creamy White Mushroom Sauce

Lobster Ravioli

Creamy Pink Brandy Sauce

Spinach Ravioli

Alfredo Cream Sauce

Sesame Seared Tuna

Side of Dijon Cream Sauce

The Warm Grilled Salad

(Select) Caesar or Mixed Green Salad

(Add one) Filet Mignon, Jumbo Shrimp, Chicken Breast

HOST PRE-SELECTS

3 items for **all Guests**
to share Family style

SERVED WITH

Mashed Potatoes
German Potatoes
Sautéed Broccoli
Steak Fries

Creamed Spinach

Grilled Mixed Vegetables

Mushroom and Onion

Truffled Mac & Cheese

CHEFS SELECTION

Individual slices on a
silver platter for
all Guests to share

3RD COURSE

Chocolate Mousse Cake, Cheesecake, Tiramisu, with Coffee & Tea

ADDITIONAL

Add one hour of Passed Hors D'oeuvres (+\$30pp - selection of 4).

Add a salad course + (\$10pp).

Add a pasta course + (\$27pp).

Add individual dessert service + (\$7.50pp)

*Lunch Portions are smaller

PRE-FIXE MENU - 4 COURSES

Prices are per person and do not reflect beverages,
a suggested gratuity 18% - 20%, 3% admin fee and 8.875% tax.

Lunch* \$66 pp
Dinner \$105 pp

HOST PRE-SELECTS

3 items for **all Guests**
to share Family style
— or —

1 individually plated item
served to each Guest onsite

1ST COURSE

Fried Calamari
Blue Point Oysters
Stuffed Mushrooms
Sizzling Canadian Bacon
Baked Clams
Coconut Shrimp (+\$5pp)
Shrimp Cocktail (+\$10pp)

Lobster Ravioli (+ \$9pp)
Creamy Pink Brandy Sauce
Porcini Mushroom Ravioli (+ \$7pp)
Creamy White Mushroom Sauce
Spinach Ravioli (+ \$7pp)
Alfredo Cream Sauce
Seafood Platter (+\$25pp)
Lobster, Oysters, Clams, Jumbo Shrimp

HOST PRE-SELECTS

1 Salad to be served
individually plated to
Guests onsite

2ND COURSE

Caesar Salad
Mixed Green Salad

Roasted Beets and Goat Cheese
Fresh Mozzarella & Beefsteak Tomato

HOST PRE-SELECTS

4 items for Guests
to choose their own
individually plated
item onsite

3RD COURSE

Filet Mignon
Prime New York Sirloin Steak
Wagyu Burger 12oz
Empire Burger 16oz
Rack of Lamb
Broiled Salmon
Chicken Parmigiana & Penne Pasta
Broiled Chilean Sea Bass (+\$20pp)
Touch of homemade white wine, soy sauce
Bone-in Ribeye (+\$39pp Lunch, +\$10pp Dinner)
Wagyu Tenderloin 10oz (+\$175pp)
Wagyu Rib Eye Steak 12oz (+\$175pp)
Lobster Tail (+\$30pp)
Surf & Turf 10oz Lobster Tail, 8oz Filet
(+\$40pp Lunch, +\$30pp Dinner)

Pasta Primavera
Penne pasta with vegetables
Porcini Mushroom Ravioli
Creamy White Mushroom Sauce
Lobster Ravioli
Creamy Pink Brandy Sauce
Spinach Ravioli
Mushroom Cream Sauce
Sesame Seared Tuna
Side of Dijon Cream Sauce
The Warm Grilled Salad
(Select) Caesar or Mixed Green Salad
(Add one) Filet Mignon, Jumbo Shrimp, Chicken Breast

HOST PRE-SELECTS

3 items for **all Guests**
to share Family style

SERVED WITH

Mashed Potatoes
German Potatoes
Sautéed Broccoli
Steak Fries

Creamed Spinach
Grilled Mixed Vegetables
Sautéed Mushroom and Onion
Truffled Mac & Cheese

CHEFS SELECTION

Individual slices on a
silver platter for
all Guests to share

4TH COURSE

Chocolate Mousse Cake, Cheesecake, Tiramisu, with Coffee & Tea

ADDITIONAL

Add one hour of Passed Hors D'oeuvres (+\$30pp - selection of 4).
Add individual dessert service + (\$7.50pp)

*Lunch Portions are smaller

PRE-FIXE MENU - 5 COURSES

Prices are per person and do not reflect beverages,
a suggested gratuity 18% - 20%, 3% admin fee and 8.875% tax.

Lunch* \$77 pp
Dinner \$132 pp

HOST PRE-SELECTS

3 items for **all Guests**
to share Family style
— or —

1 individually plated item
served to each Guest onsite

1ST COURSE

Stuffed Mushrooms
Sizzling Canadian Bacon
Fried Calamari
Blue Point Oysters

Coconut Shrimp
Shrimp Cocktail (+\$9pp)
Seafood Platter (+\$25pp)
Lobster, Oysters, Clams, Jumbo Shrimp

HOST PRE-SELECTS

1 Salad to be served
individually plated
Guests onsite

2ND COURSE

Caesar Salad
Mixed Green Salad

Fresh Mozzarella & Beefsteak Tomato
Roasted Beets and Goat Cheese

HOST PRE-SELECTS

1 pasta to be served
individually plated to
Guests onsite

3RD COURSE

Pasta Primavera
Penne pasta with vegetables
Porcini Mushroom Ravioli
Creamy white mushroom sauce
Lobster Ravioli
Creamy pink brandy sauce

Spinach Ravioli
Mushroom cream sauce
Penne A La Vodka
Pink creamy sauce
Rigatoni Bolognese
Homemade meat sauce

HOST PRE-SELECTS

4 items for Guests
to choose their own
individually plated item
onsite

4TH COURSE

Filet Mignon
Prime New York Sirloin Steak
Wagyu Burger 12oz
Empire Burger 16oz
Rack of Lamb
Chicken Parmigiana & Penne Pasta
Broiled Salmon
Broiled Chilean Sea Bass (+ \$20pp)
Touch of homemade white wine, soy sauce
Bone-in Ribeye(+\$39pp Lunch, +\$10pp Dinner)
Wagyu Tenderloin 10oz (+\$175pp)
Wagyu Rib Eye Steak 12oz (+\$175pp)

The Warm Grilled Salad
(Select) Caesar or Mixed Green Salad
(Add one) Filet Mignon, Jumbo Shrimp, Chicken Breast
Sesame Seared Tuna
Side of Dijon Cream Sauce
Lobster Tail (+\$30pp)
Surf & Turf 10oz Lobster Tail, 8oz Filet
(+\$40pp Lunch, +\$30pp Dinner)

HOST PRE-SELECTS

3 items for **all Guests**
to share Family style

SERVED WITH

Mashed Potatoes
German Potatoes
Sautéed Broccoli
Steak Fries

Creamed Spinach
Grilled Mixed Vegetables
Sautéed Mushroom and Onion
Truffled Mac & Cheese

CHEFS SELECTION

Individual slices on a
silver platter for
all Guests to share

5TH COURSE

Chocolate Mousse Cake, Cheesecake, Tiramisu, with Coffee & Tea

ADDITIONAL

Add one hour of Passed Hors D'oeuvres (+\$30pp - selection of 4).
Add individual dessert service + (\$7.50pp)
*Lunch Portions are smaller

PASSED HORS D'OEUVRES

Prices are per person and do not reflect a suggested gratuity 18% - 20%, 3% admin fee and 8.875% tax.

PRICING & OPTIONS

4 selections / hour

\$5.00 per additional selection per person per hour. Beverages Not Included.

One Hour	\$30 pp
Two Hours	\$45 pp
Three Hours	\$60 pp
Four Hours	\$77 pp
Five Hours	\$95 pp

SAVORY & BITE SIZE

Fresh Mozzarella & Tomato Balls	Bocconcini mozzarella, cherry tomato's & olive oil
Stuffed Mushrooms	Mixed with grounded vegetables, light marinara sauce
Vegetable Spring Roll (Fried) Fried	Sweet and sour dipping sauce
Risotto Parmesan Balls	Rice balls with marinara sauce
Flatbreads	Margarita or roasted Peppers, caramelized onions & mozzarella
Gnocchi	Potato dumplings sautéed in basil pesto sauce
Sizzling Canadian Bacon Buffalo	Bite size thick slabs of grilled Canadian bacon
Chicken Skewers Grilled Chicken	Marinated flash fried, spicy buffalo sauce
Skewers Chicken Milanese Bites	Breaded with marinara sauce Breaded with marinara sauce
Empire's Angus Sliders	
Filet Mignon Bites	Grilled premium ground beef, empire zesty sauce
Grilled Prime Sirloin Skewer Filet	Peppercorn sauce
Mignon Strips	Layered with sweet onions and red peppers
Beef in a Blanket	Served on Toast Points
Lamb Lollipops (+\$12pp)	Beef franks, puff pastry, mustard dipping sauce
Wagyu Meatballs (+10pp)	Grilled prime baby rack of lamb
Mini Lump Crab Cakes	
Grilled Salmon Bites	Crab meat, chopped vegetables, light mayonnaise, Dijon sauce
Coconut Shrimp	Creamy champagne mustard sauce
Tuna Tartare (+\$7pp)	Flash fried with orange chili sauce
Seared Sesame Tuna Bites(+\$10pp)	Sushi grade tuna served with avocado on homemade potato chip
Garlic Shrimp (U6-8) (+\$10pp)	Dijon Cream Sauce
Shrimp Cocktail (+\$10pp)	Sautéed olive oil Cocktail sauce

THE "EMPIRE" DELUXE CARVING STATION

Prices are per person and do not reflect beverages, a suggested gratuity 18% - 20%, 3% admin fee and 8.875% tax.

PRICING & OPTIONS

\$77pp. 2 hours.

Includes: 2 Starters, 2 Entrées, 2 Sides.

All Food is Presented in

Silver chafing dishes on white linen tables with signage and served to your guests by Empire Steak House Staff. Served all at once or on a schedule.

HOST
PRE-SELECTS
2 Items

STARTER

Caesar Salad
Mixed Green Salad
Fried Calamari
Stuffed Mushroom
Beets with Goat Cheese
Mozzarella & Tomato

Marinara sauce and lemon
Mixed with grounded vegetables, light marinara sauce
Red and gold beets with goat cheese
Fresh mozzarella & beefsteak tomato

HOST
PRE-SELECTS
1 Meat for Staff to
carve onsite &
2 Sauces

MEATS

Filet Mignon
Prime New York Sirloin Steak
Grilled Rack Of Lamb

Peppercorn sauce
Barolo wine sauce
Brown mint sauce
Mushroom sauce

HOST
PRE-SELECTS
1 Entree to serve
to Guests onsite

FISH, PASTA & CHICKEN

Broiled Salmon
Shrimp Scampi
Broiled Chilean Sea Bass
Pasta Primavera
Porcini Mushroom Ravioli
Lobster Ravioli
Spinach Ravioli
Gnocchi
Penne A La Vodka
Rigatoni Bolognese
Roasted Chicken Breast Lobster
Tail (+\$30pp)
Empire Seafood Display (+\$30pp)

Olive oil, white wine and fresh herbs
White wine lemon sauce with garlic, shallots, capers, & onions
Olive oil and white wine
Penne pasta, vegetables, white wine, olive oil
Creamy white mushroom sauce
Creamy pink brandy sauce
Alfredo cream sauce
Potato dumplings sautéed in basil pesto sauce
Pink cream vodka sauce
Rigatoni pasta in a homemade meat sauce
Brown chicken gravy
Steamed or broiled, butter
Lobster, jumbo lump crabmeat, jumbo shrimp

HOST
PRE-SELECTS
2 Sides

SIDES

Mashed Potatoes
German Potatoes
Roasted Potatoes
Truffled Mac & Cheese
Grilled Mixed Vegetables
Onion Rings
Steak Fries
Creamed Spinach
Broccoli

Sliced potatoes sautéed with onions then baked

ADDITIONAL

Add one hour of Passed Hors D'oeuvres (+\$30pp - selection of 4).
Add one hour of Dessert (+\$11pp).
Add one hour of Coffee & Tea Service (+\$ 5.5pp)

STATIONS

Prices are per person and do not reflect a suggested gratuity 18% - 20%, 3% admin fee and 8.875% tax.

SUSHI, SASHIMI & ROLLS STATION

\$44 pp / 1.5 hours

3 selections

Indicate sushi, sashimi or roll.

Additional items by request

Shrimp

Salmon

King Crab

Yellowfin tuna

Salmon and Avocado

Vegetable

Served with wasabi, soy, ginger.

+\$15 additional selection per person per hour+

\$25 per additional hour

VEGETARIAN STATION

\$22 pp / 1 hour

3 selections

Fresh Mozzarella & Beefsteak Tomato

Roasted Beets and Goat Cheese

Stuffed Mushrooms

Caesar Salad

Mixed Green Salad

SALAD TOPPERS (+\$10pp per item)

Avocado

Fresh and Dried Fruit, Nuts, Seeds,

Hard Cheeses

Roasted Portobello Mushrooms

Grilled Vegetables

Shrimp (Sautéed in Garlic or Steamed)

Grilled or Roasted Chicken

Wagyu Meatballs

Italian Meatballs

Canadian Bacon

Sliced Steak

Seared Salmon

Seared Tuna

Baked Clams

Served with Bread

Dressings: Russian, Blue Cheese, Caesar, Olive

Oil and balsamic vinaigrette,

+\$7.50pp/additional selection

RAW BAR STATION

\$55 pp / 1.5 hours

3 selections

Beautifully Displayed on a Bed of Crushed Ice and served with Cocktail Sauce, Horseradish, Hot Sauce, Lemon Wedges, Oyster Crackers

Blue Point Oysters

Jumbo Shrimp Cocktail

Lump Crabmeat

Little Neck Clams

King Crab Legs (+\$20 pp)

Lobster Cocktail (+\$20pp)

PASTA STATION

\$28pp / 2 hours

2 selections

Porcini Mushroom Ravioli

Creamy White Mushroom Sauce

Lobster Ravioli

Creamy Pink Brandy Sauce

Spinach Ravioli

Alfredo Cream Sauce

Gnocchi

Potato dumplings sautéed in basil pesto sauce

Penne A La Vodka

Pink Creamy Sauce

Rigatoni Bolognese

Rigatoni pasta, homemade meat sauce

Pasta Primavera

Penne, Vegetables, white wine, olive oil

Served with Fresh Parmesan Cheese

+Additional Selection (\$10 pp) per selection

+Additional Hour (\$10 pp) per hour

ADDITIONAL STAFF CHARGES MAY APPLY.

SAVORY STATIONS

Prices are per person and do not reflect a suggested gratuity 18% - 20%, 3% admin fee and 8.875% tax.

CHARCUTERIE

\$17 pp / 2 hours

Sweet Sausage
Sopressata
Prosciutto
Salami
Pepperoni
Anchovies

All selections above are served with olives, bread and Dijon mustard.

MEDITERRANEAN

\$22 pp / 2 hours

Hummus
Feta Cheese
Baba Ghanoush
Tomato, Feta & Cucumber Salad
Tuscan White Bean Salad
Assorted Olives

All selections above are served with roasted Pita Triangles and assorted Flat Breads.

ARTISANAL CHEESES

\$22 pp / 2 hours

Brie
Blue Cheese
Parmesan Cheese
Gorgonzola
Provolone
Mozzarella

All selections above are served with fresh and dried fruits and assorted bread and crackers.

VEGETABLE CRUDITÉ

\$14 pp / 2 hours

Celery
Carrots
Red and Green Peppers
Zucchini
Green and Kalamata Olives
Cherry Tomatoes
Hummus (+\$5pp)

All selections above are served with Russian and Blue Cheese Dressing.

STATIONS

— Served with regular, coffee and tea only —

Prices are per person and do not reflect a suggested gratuity 18% - 20%, 3% admin fee and 8.875% tax.

SWEET SLICES

\$14pp / hour

3 Selections.

Tiramisu
Carrot Cake
New York Cheesecake
Chocolate Mousse Cake
Key Lime Pie
Apple Strudel (+\$5pp)

add ice cream (+\$5pp)
add sorbet (+\$5pp)
add selections (+\$11pp)

SWEET MINI-BITES

\$14pp / hour

3 Selections.

Tiramisu
Key Lime Pie
New York Cheesecake
Chocolate Mousse Cake

add selections (+\$11pp)

HOLY BULL HOT FUDGE SUNDAE BAR

\$18pp / hour

2 Ice Cream Selections, 1 Sorbet, 5 Toppings.

YOUR GUESTS BUILD A DREAMY
SUNDAE WITH OUR HELP!

Ice Cream.

Vanilla, Chocolate

Sorbet.

Lemon, Raspberry

Get Saucy.

Hot fudge. Caramel sauce.
Chocolate sauce. Strawberry sauce.

Top it Off.

Whipped cream. Brownie bits. Oreo cookies.
Sprinkles. M&Ms. Gummy bears.

Freshen Up.

Strawberries. Blueberries. Banana.
Raspberries. Cherries (based on season)

Go nuts.

Almonds. Walnuts. Cashews. Pecans.

Additional Staff Charges Apply.

add selections (+\$5pp)

SEASONAL FRUIT

\$17pp / hour

Sliced Fruit in Season

BREAKFAST BUFFET

Prices are per person and do not reflect a suggested gratuity 18% - 20%, 3% admin fee and 8.875% tax.

PRICING & OPTIONS

\$75pp. 2 Hours. 7:00am to 3:00pm.

**Includes: All Selections Below.
Juices, Coffee and Tea Services**

All Selections are beautifully presented in silver chafing dishes on white linen tables.
Empire Steak House Staff will replenish the food as needed and keep the buffet table tidy.
Guests serve themselves.

ENTREES

Scrambled Eggs

Regular and Egg white

French Toast

Bananas and berries

Buttermilk Pancakes

Maple syrup bananas and berries

Steal Cut Oatmeal

Walnuts, almonds, apples, berries, honey

Greek Yogurt

Regular or non-fat, bananas and berries

New York Bagels

With cream cheese, jams, peanut butter

Nova Smoked Salmon (+\$15pp)

Sliced Avocado (+\$10pp)

Mozzarella & Beefsteak Tomato (+\$8pp)

SIDES

Fresh Muffins, Breads

Butter, jams, spreads

Seasonal Fresh Fruits

Dried Fruits, nuts, seeds

Morning Potatoes

Sausage

Canadian Bacon (+\$5pp)

Grilled Mixed Vegetables (+\$5pp)

Whole Fruit Basket (+\$5pp)

Apples, Bananas, Oranges

WRAPS

Egg and Cheese

Tuna Salad (+\$5pp)

Smoked Salmon (+\$10pp)

Grilled Vegetable (+\$5pp)

Chicken with Mozzarella Cheese (+\$5pp)

Steak with Mozzarella Cheese (+\$10pp)

BRUNCH BUFFET

Prices are per person and do not reflect a suggested gratuity 18% - 20%, 3% admin fee and 8.875% tax.

PRICING & OPTIONS

\$76pp. 2 Hours. 7:00am to 3:00pm.

**Includes: 5 Entrees, 4 Sides and 2 Wraps
Juices, Coffee and Tea Services**

All Selections are beautifully presented in silver chafing dishes on white linen tables.
Empire Steak House Staff will replenish the food as needed and keep the buffet table tidy.
Guests serve themselves.

ENTREES

Scrambled Eggs

Regular and Egg white

French Toast

Bananas and berries

Greek Yogurt

regular or non-fat, bananas and berries

New York Bagels

cream cheese, jams, peanut butter

Empire Sliders

Chicken Quesadilla

Chicken, peppers, onions, cheese

Chicken Parmigiana

and Penne Pasta

Pasta Primavera

penne pasta, vegetables, garlic, olive oil

Spinach Ravioli

mushroom cream sauce

Grilled Warm Salad

Grilled Chicken, Shrimp or Steak w/ Caesar Salad or
Mixed Green Salad (+\$10pp)

Filet Mignon (+\$20pp)

Sesame Seared Tuna (+\$15pp)

Broiled Salmon (+\$15pp)

Seafood Display (+\$30pp)

Lobster, Oysters, Clams, Jumbo Shrimp

SIDES

Fresh Muffins, Breads

Seasonal Fresh Fruits

Morning Potatoes

Sausage

Canadian Bacon

Grilled Mixed Vegetables

Truffled Mac & Cheese

Onion Rings & Steak Fries

Baked Clams

Fried Calamari

Nova Smoked Salmon (+\$8pp)

Sliced Avocado (+\$5pp)

Mozzarella & Beefsteak Tomato (+\$8pp)

Whole Fruit Basket (+\$8pp)

Blue Point Oysters (+\$8 pp)

Jumbo Shrimp Cocktail (+\$10pp)

WRAPS

Egg and Cheese

Tuna Salad

Grilled Vegetable

Chicken with Mozzarella Cheese

Smoked Salmon (+\$10pp)

Steak with Mozzarella Cheese (+\$10pp)

Boozy Brunch?

Add Mimosas, Bellini, Bloody Mary's & Rose Wine at \$20 per person per hour.

BEVERAGE PACKAGE

Prices are per person and do not reflect food, a suggested gratuity 18% - 20%, 3% admin fee and 8.875% tax.

PREMIUM BEVERAGE PACKAGE

One Hour	\$45 pp	Premium Beverage Package Includes:
Two Hours	\$65 pp	Premium Liquor, 2 Signature Cocktails,
Three Hours	\$85 pp	House Wine, Beer, Champagne, Mixers, (no shots).
Four Hours	\$100 pp	
Five Hours	\$115 pp	

WINE. BEER. CHAMPAGNE

House Selections

LIQUOR

Vodka

Absolut
Absolut Citron
Belvedere
Chopin
Ciroc
Ciroc Coconut
Grey Goose
Ketel One
Stoli
Stoli O
Stoli Raspberry
Stoli Vanilla
Titos

Rum

Bacardi
Captain Morgan
Malibu
Mt Gay
Myers

Port

Fonseca Bin No. 27
Taylor Fladgate 10

Blended Scotches

Chivas Regal 12
Dewar's White Label
Johnnie Walker Black

Scotches

Arran 10
Glen Livet 12
Glen Moray 12
Glenfiddich 12
Glenmorangie 12
Isle of Jura 10

Whiskey

Bulleit Rye Canadian
Club Crown Royal
Jack Daniels Jameson

Cognac Courvoisier

Courvoisier Vsop
Hennessy

Tequila

Casamigos Reposado
Casamigos Silver
Don Julio Blanco
Don Julio Añejo
Patron Cafe
Patron Silver

Bourbon

Bulleit
Buffalo Trace
Jim Beam
Knob Creek
Makers Mark
Wild Turkey 101

Gin

Bombay Sapphire
Beef Eater
Hendricks
Tanqueray

SIGNATURE COCKTAILS (Host Selects Two)

Empire Martini

Tito's Handmade Vodka,
Malibu Rum, Pineapple
Juice and a splash of
Cranberry Juice

Empire Margarita

Casamigos Silver Tequila,
Cointreau and Fresh
Squeezed Lime Juice

Espresso Martini

Stoli Vanilla
Vodka, Frangelico,
Chilled Espresso,
Baileys Irish Cream

The Cucumber Martini

Crop Cucumber Vodka,
Lime Juice, Simple Syrup
and Cucumber

BEVERAGE PACKAGES CONTINUED

Prices are per person and do not reflect a suggested gratuity 18% - 20%, 3% admin fee and 8.875% tax.

STANDARD BEVERAGE PACKAGE

One Hour	\$40 pp	Standard Beverage Package Includes:
Two Hours	\$55 pp	Select Liquor, House Wine, Beer, 1 Signature
Three Hours	\$75 pp	Cocktail, Prosecco, Mixers (no shots).
Four Hours	\$90 pp	
Five Hours	\$105 pp	

SIGNATURE COCKTAILS

(Host Selects One)

Espresso Martini

Stoli Vanilla, Frangelico,
Chilled Espresso,
Baileys Irish Cream

Empire Martini

Tito's Handmade Vodka, Malibu
Rum, Pineapple Juice and a splash
of Cranberry Juice

Empire Margarita

Casamigos Silver Tequila,
Cointreau and Fresh Squeezed
Lime Juice

The Cucumber Martini

Crop Cucumber Vodka, Lime
Juice, Simple Syrup and Cucumber

WINE. BEER. PROSECCO

House Selections

LIQUOR

House Selections

NON-ALCOHOLIC BEVERAGE PACKAGE

One Hour	\$15 pp	The non-alcoholic beverage
Two Hours	\$25 pp	packages includes: Soda,
Three Hours	\$35 pp	Coffee, Tea, Juice.
Four Hours	\$45 pp	
Five Hours	\$55 pp	

BEER & WINE BEVERAGE PACKAGE

One Hour	\$30 pp	The Beer and Wine Beverage
Two Hours	\$50 pp	Package includes:
Three Hours	\$65 pp	House Wine, Beer, Sodas,
Four Hours	\$75 pp	Coffee & Tea Service
Five Hours	\$90 pp	

BOTTLE SERVICE

Prices do not include other beverages.

Prices are per person and do not reflect a suggested gratuity 18% - 20%, 3% admin fee and 8.875% tax.

Vodka

Absolut	\$300
Ciroc	\$375
Ketel One	\$350
Grey Goose	\$375
Belvedere	\$350
Chopin	\$375
Titos	\$350

Rum

Bacardi	\$275
Mount Gay	\$300
Captain Morgan	\$300

Whiskey

Jameson	\$300
Jack Daniels	\$300
Crown Royal	\$300

Scotch

Johnny Walker Black	\$350
Johnny Walker Gold	\$450
Johnny Walker Blue	\$700
Chivas 12	\$350
Chivas 18	\$450

Cognac

Hennessey VS	\$400
Hennessey XO	\$550
Hennessey Paradise	\$1,600
Remy Martin VSOP	\$400
Remy Martin XO	\$550
Louis XIII	\$5,000

Gin

Tanqueray	\$300
Bombay Sapphire	\$330
Tanqueray 10	\$375
Hendricks	\$375

Tequila

Patron Silver	\$300
Patron Reposado	\$350
Don Julio Anejo	\$400
Don Julio 1942	\$500

Bourbon

Makers Mark	\$300
Bullit Rye	\$300
Bakers	\$350
Basil Hayden's	\$375

Single Malts

Macallan 12	\$480
Macallan 18	\$800
Oban 14	\$450
Laphroaig 10	\$350
Lagavulin 16	\$450

Champagne

Ayala, Brut	\$150
Piper-Heidsieck, Brut Nature	\$180
Charles Heidsieck, Brut Reserve	\$200
Moet & Chandon, Imperial	\$250
Perrier Jouet, Grant Brut	\$250
Veuve Cliquot, Brut	\$275
Moet & Chandon, Imperial Rose	\$300
Perrier Jouet, Belle Epoque, Brut, 2004	\$600
Dom Perignon, 2006	\$600
Louis Roederer, Cristal Brut, 2006	\$750
Perrier Jouet, Belle Epoque Rose, 2004	\$1000