
ATWOOD

EVENTS PACKAGE 2019



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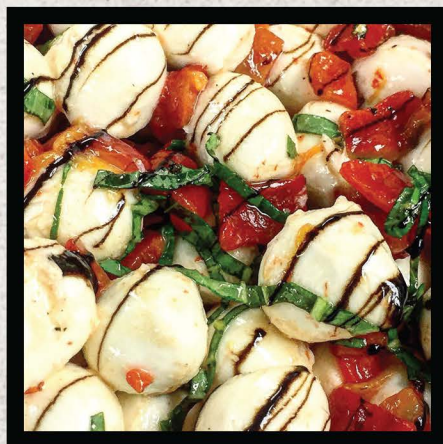
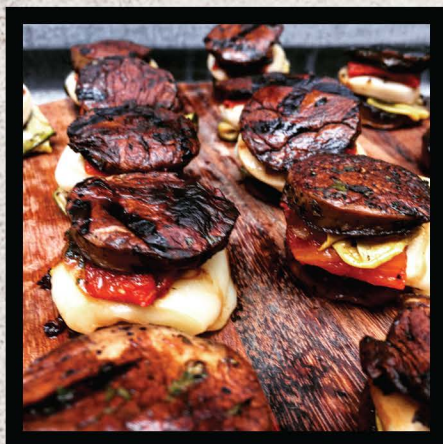
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ATWOOD

Events Package 2019

A two-floor American restaurant, bar, and event space, ATWOOD is the perfect place for your event. With two bars, separable floors, and 4 distinct spaces, we can host anything from multiple small groups of 10-30 to larger groups 100+. A small venue with a big appetite, our kitchen runs the full realm – a la carte, platters, passed hors d'oeuvres, and buffets – nothing is off the table. Birthdays, client events, corporate holiday parties, you name it, we can host it.



PASSED HORS D'OEUVRES

\$25 PP FIRST HOUR 5 ITEMS	+\$20 EVERY ADDITIONAL HOUR
\$30 PP FIRST HOUR 6 ITEMS	+\$25 EVERY ADDITIONAL HOUR
\$40 PP FIRST HOUR 8 ITEMS	+\$35 EVERY ADDITIONAL HOUR

- Caprese (Veg): *Cherry Heirloom Tomatoes, Basil, Fresh Mozzarella, Balsamic Reduction*
- Franks in a Pretzel: *Pigs In A Blanket, Honey Mustard Dipping Sauce*
- Chicken Pot Pie: *Other Filling Options Upon Request*
- Spanikopita (Veg): *Crispy Phyllo Dough Filled with a Soft Spinach & Feta Mixture*
- Avocado Hummus Treats (Veg): *Celery & Gem Romaine*
- Roasted Beets (Veg): *Goat Cheese Yogurt, Pistachios, Truffle Balsamic Glaze*
- Cucumber & Smoked Salmon: *Cream Cheese, Dill*
- Falafel & Tahini (Veg): *Bites Size*
- Bruschetta (Veg): *Fresh Mozzarella, Tomatoes, Garlic, Basil, Parsley*
- Fresh Figs & Mascarpone (Veg): *Bites Size, Raspberry Compote*
- Mahi Mahi: *Beer Battered, Daily Marinated Served w/ Tartar Sauce*
- Zucchini Fries: *Ranch Dressing*
- Bacon Wrapped Dates: *Almond, Blue Cheese, Chorizo*
- Assorted Mini Quiches: *4 Flavors - Garden Vegetable, 3 Cheese, Country French Lorraine, Broccoli & Cheese*

Crostinis

- *Ricotta, Strawberries, Honey Drizzle*
- *Marinated Tenderloin, Mushrooms, Blue Cheese Spread*
- *Smoked Salmon, Cream Cheese, Dill*
- *White Bean, Basil Pesto*
- *Smashed Peas & Mint*

Stuffed Phyllo:

- *Spinach, Artichoke, Mozzarella*
- *Asparagus, Cheese*
- *Mushrooms & Herbs*
- *Raspberry & Brie Cheese*

PLATTERS

\$100 PER PLATTER | 25 PC EACH

- Cheese Steak Eggrolls: *Braised USDA Choice Prime Rib (Choice of Sauce & Cheese)*
- Spring Rolls: *Carrots, Bean Sprouts, Cabbage, Lemon Zest (Choice of Sauce)*
- Vegetable Crudite: *Assorted Veggies with Blue Cheese & Ranch*
- Guacamole or Traditional Hummus: *Seasoned Crispy Pita Chips, Pico de Gallo, Vegetable Sticks*
- Classic Mozzarella Sticks: *Homemade Marinara Sauce*
- Empanadas: *Chicken, Steak, Caprese, Goat Cheese, Vegetarian Options Upon Request*
- Bruschetta: *Fresh Mozzarella, Tomatoes, Garlic, Basil, Parsley*
- Lobster Bites, 20pc (\$130): *Baguette, Celery Salt, Celery Leaf*
- Lamb Chops, 20pc (\$130): *Grilled Lamb Chops Marinated in Rosemary Oil, Mint Chimichurri*
- Steak Lollipops: *Marinated Filet, Melted Manchego Cheese, Sweet Onion Jam, Basil Pesto*
- Chicken Skewers: *Herb Marinated Chicken Breast, Peanut Sauce*
- Shrimp Skewers: *Mango Sauce*
- Chicken Tacos: *Shredded Chicken Breast with Spices, Served with Salsa Verde, Pico De Gallo & Guacamole*
- Crab Cakes: *Crab Meat, Shrimp, Shallots, Lemon, Mayo, Onions, Mustard, In Panko, Asian Cole Slaw & Chipotle Mayo*
- Chicken Spring Rolls: *Sweet & Sour Sauce*
- Reuben Roll: *Comed Beef, Swiss Cheese, Sauerkraut, Egg Wash*

-Cold Sea Food Platter- \$250 *"Served with Mignonet Sauce, Cocktail Sauce, Horseradish, Oyster Crackers & Lemons"*

- Oysters: *24pc East Coast Oysters*
- Jumbo Shrimp: *12pc White Tiger Jumbo Shrimp Marinated in OJ & Lemon Juice Served with Cocktail Sauce*
- Lobster: *1 & 1/2 lb. Whole Herbs Steamed Lobster*

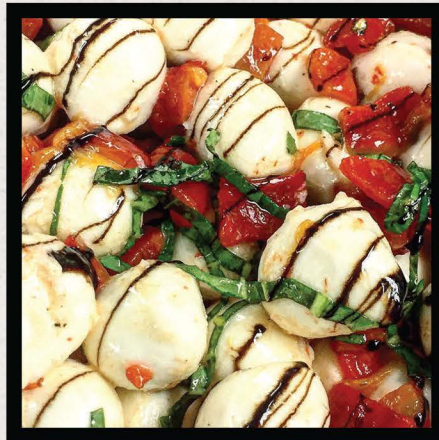
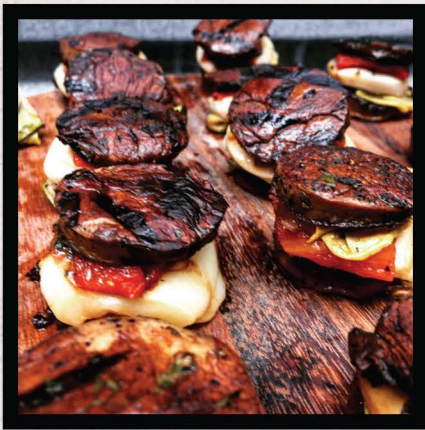
-Individuals-

- Oysters Platter, \$120: *36pc East Coast Oysters Served Cocktail Sauce, Mignonette, Horseradish, Lemons & Crackers*
- Shrimp Platter, \$120: *18pc White Tiger Jumbo Shrimp Marinated in OJ & Lemon Juice Served with Cocktail Sauce*
- Lobster, \$60 : *1 & 1/2 to 2 lbs. Whole Herbs Steamed Lobster*

SLIDER PLATTERS

\$100 PER PLATTER (20 Pieces)

- **Beef:** *Fontina Cheese, Creamy Avocado, Pickles*
- **Chicken:** *Charred Peppers, Couscous, Parsley Topped with Guacamole*
- **Veggie:** *Made with Fresh Vegetables, Topped with Braised Onions*
- **Turkey:** *Roasted Poblano, Black Beans, Topped with White Bean Puree*
- **Salmon (\$120):** *Mayo, Sambal, Fresh Ginger, Panko, Dill, Shallots, Lemon, Olive Oil*
- **Crab & Shrimp (\$130):** *Crab Meat, Shrimp, Shallots, Lemon, Mayo, Onions, Mustard, Panko*



OPEN BAR (2HR MIN.)

***Shots not included**

BEER & WINE | \$20 x PP (Per Hour)

- Selected Beers
- House Red, White & Sparkling Wines
- Soda & Juice

HOUSE | \$25 x PP (Per Hour)

- Well Spirits
- Selected Beers
- House Red, White & Sparkling Wines
- Soda & Juice

STANDARD | \$30 x PP (Per Hour)

- Standard Spirits
- Selected Beers
- House Red, White & Sparkling Wines
- Soda & Juice

PREMIUM | \$35 x PP (Per Hour)

- Premium Spirits
- Selected Beers
- House Red, White & Sparkling Wines
- Soda & Juice

ATWOOD

HOURS OF OPERATION

MONDAY - FRIDAY: 11AM - 2AM

SATURDAY & SUNDAY: 11:30AM - 2AM

LATE NIGHT MENU: 10PM - 12AM

BRUNCH MENU SAT & SUN: 11:30AM - 4PM



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