PRIVATE DINING

1114 6TH AVE
646.666.4510
EVENTSNY@TOGRP.COM
STKHOUSE.COM

*MENUS ARE SEASONAL, ITEMS & PRICING ARE SUBJECT TO CHANGE*
STK Midtown artfully blends the modern steakhouse and a chic lounge into one, offering a dynamic fine dining experience with the superior quality of a traditional steakhouse. Located in the Bryant Park neighborhood, STK Midtown distinguishes itself with a vibrant mix of stylish dining and lounge spaces paired with signature menus and world-class service. All events - large or small, decadent or relaxed - will be customized to suit your needs guaranteeing an event that your guests won’t forget.

THE MAIN DINING ROOM
Seating for up to 200 / 350 for cocktails

RESTAURANT HOURS
LUNCH
MONDAY - FRIDAY: 11:30am - 4pm

DINNER
MONDAY - WEDNESDAY: 5pm - 11pm
THURSDAY - SATURDAY: 5pm - 12am
SUNDAY: 5pm - 10pm

ONLINE
STKHOUSE.COM  fSTKHOUSE  @EATSTK

CONTACT
EVENTS@TOGRP.COM  |  646.666.4510
PRIVATE EVENT SPACES

CHAMPAGNE BAR
• **Ideal for:** Happy Hours & Cocktail Receptions
• Located in the back of the restaurant, outside of the private rooms & directly off of the Main Dining Room
• Can be combined with the dining suites for cocktail events for up to 100 guests
• It’s unique location allows you to observe the movement of the entire space, while remaining discreet and intimate with your own party
• Music from the DJ is piped into the space for the ultimate atmosphere.
• Additional staffing fee may apply

MISTY AIRES & OPHELIA FLAME
• **Ideal for:** Meetings, Wine Tastings, Seated Lunch/Dinner & Cocktail receptions
• Located towards the back of the restaurant on the main floor
• Can be combined with Ophelia Flame to accommodate 50 guests with additional charge
• This space can accommodate 16 guests seated
• Music from the DJ can be piped into the rooms for the ultimate atmosphere
• Each room is equipped with a 42” smart TV and HDMI connections

STK MAIN FLOOR
• **Ideal for:** Buyouts, Premiers, Wine Tastings, Launch Parties, Seated Lunch & Dinner
• This space can accommodate **200 guests seated** or **350 guests standing**
• Furnished with creamy leather banquettes, textured crocodile leather & is accented with a dramatic ceiling & theatrical lighting
• This space features two white marble bars, DJ booth and a fireplace to create the ultimate atmosphere
• This space can accommodate AV
• Additional staffing fees may apply

Minimums may apply given group size, time of year and service requests.
MENUS

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**LUXURY OPEN BAR**

**LIQUOR**
VODKA: Absolut Elyx, Stoli Elit - GIN: The Botanist - TEQUILA: Don Julio Añejo, Blanco & Reposado CACHAÇA: Leblon
RUM: Ron Zacapa 23 - COGNAC: Hennessy XO - SCOTCH: Dalmore 12 yr, Glenmorangie, Dewar’s 12 yr
WHISKEY: Monkey Shoulder - Bourbon: Angel’s Envy - RYE: Bulleit

**CHAMPAGNE**
Moët Rosé Impérial, Veuve Clicquot Brut

**WINE**
Landmark Overlook Chardonnay, Cloudy Bay Sauvion Blanc, Masi Italian Blend, Chateau-Timberlay Bordeaux

**BOTTLED BEERS**
Amstel light, Corona, Stella, Goose Island IPA

**NON-ALCOHOLIC**
Assorted Fresh Juices, Assorted Soft Drinks

1 HOUR $43 / guest | 2 HOURS $70 / guest | 3 HOURS $90 / guest | 4 HOURS $110 / guest

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**PREMIUM OPEN BAR**

**LIQUOR**
VODKA: Ketel One & Flavors - GIN: Plymouth - TEQUILA: Patrón Silver - RUM: Brugal, Captain Morgan Spiced
WHISKEY: Jack Daniel’s - BOURBON: Maker’s Mark - SCOTCH: Johnnie Walker Black, Glenlivet 12 yr, Hennessy VS

**SPARKLING**
Prosecco

**WINE**
Kevin O’leary Chardonnay, Terrazas Malbec, Gabbiano Pinot Grigio, Yalupa Pinot Noir

**BOTTLED BEERS**
Amstel light, Corona, Stella, Goose Island IPA

**NON-ALCOHOLIC**
Assorted Fresh Juices, Assorted Soft Drinks

1 HOUR $32 / guest | 2 HOURS $57 / guest | 3 HOURS $75 / guest | 4 HOURS $95 / guest

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

**Pricing is per guest and does not include tax & gratuity.

***A satellite bar set-up fee of $150 is mandatory for events of 25 guests or more and/or events including a cocktail hour.
CLASSIC OPEN BAR

LIQUOR
SCOTCH: Johnnie Walker Red

WINE
Kevin O'Leary Chardonnay, Terrazas Malbec, Gabbiano Pinot Grigio, Yalupa Pinot Noir

BOTTLED BEERS
Amstel light, Corona, Stella, Goose Island IPA

NON-ALCOHOLIC
Assorted Fresh Juices, Assorted Soft Drinks

1 HOUR $27 / guest | 2 HOURS $54 / guest | 3 HOURS $70 / guest | 4 HOURS $85 / guest

BEER & WINE OPEN BAR

WINE
Kevin O'Leary Chardonnay, Terrazas Malbec, Gabbiano Pinot Grigio, Yalupa Pinot Noir

BOTTLED BEERS
Amstel light, Corona, Stella, Goose Island IPA

NON-ALCOHOLIC
Assorted Fresh Juices, Assorted Soft Drinks

1 HOUR $22 / guest | 2 HOURS $44 / guest | 3 HOURS $64 / guest | 4 HOURS $82 / guest

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**Pricing is per guest and does not include tax & gratuity.
**PASSED HORS D’OEUVRES** *PLEASE CHOOSE SIX*

**STANDARD ITEM SELECTIONS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>VEGETABLE POTSTICKERS</td>
<td>sweet ponzu sauce</td>
</tr>
<tr>
<td>ARANCINI</td>
<td>truffle aioli</td>
</tr>
<tr>
<td>FIGS</td>
<td>goat cheese fondant</td>
</tr>
<tr>
<td>CHERRY TOMATOES</td>
<td>herb stuffing</td>
</tr>
<tr>
<td>CRAB CAKES</td>
<td>red pepper remoulade</td>
</tr>
<tr>
<td>TUNA TARTARE*</td>
<td>avocado - soy-honey emulsion - taro chips</td>
</tr>
<tr>
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</tr>
<tr>
<td>CAJUN GLAZED ROCK SHRIMP</td>
<td></td>
</tr>
<tr>
<td>GRILLED VEGETABLE SKEWERS</td>
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</tbody>
</table>

$25 / guest per hour

**PREMIUM ITEM SELECTIONS**

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<tbody>
<tr>
<td>HERB MARINATED CHICKEN SKEWERS</td>
<td>yogurt curry sauce</td>
</tr>
<tr>
<td>MINI “SKINS”</td>
<td>crème fraîche - bacon - chives</td>
</tr>
<tr>
<td>DUCK CONFIT SPRING ROLL</td>
<td>scallion - spicy aioli</td>
</tr>
<tr>
<td>BEEF SATAY*</td>
<td>peanut sauce</td>
</tr>
<tr>
<td>SEARED STRIP AU POIVRE*</td>
<td>horseradish</td>
</tr>
<tr>
<td>MINI STEAK SANDWICHES*</td>
<td>gruyère</td>
</tr>
<tr>
<td>BRAISED SHORT RIB SLIDERS</td>
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<td>gruyère</td>
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<tr>
<td>BRAISED SHORT RIB SLIDERS</td>
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$20 / guest per hour

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

**PASSED DESSERTS** *PLEASE CHOOSE FOUR*

<table>
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<tr>
<th>Item</th>
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</thead>
<tbody>
<tr>
<td>ASSORTED COOKIES</td>
<td></td>
</tr>
<tr>
<td>SALTED CARAMEL BROWNIE BITES</td>
<td></td>
</tr>
<tr>
<td>ICE CREAM SANDWICHES</td>
<td></td>
</tr>
<tr>
<td>STRAWBERRY CHEESECAKE BITES</td>
<td></td>
</tr>
<tr>
<td>MINI S’MORES CONES</td>
<td></td>
</tr>
<tr>
<td>RASPBERRY PIE POCKETS</td>
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</tr>
</tbody>
</table>

$20 / guest per hour

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**Pricing is per guest and does not include tax & gratuity.**
PLATTERS

STARTERS

CHIPS & DIPS $40
- tortilla chips - salsa crudo
- potato chips - spicy sour cream
- plantain chips - avocado dip

TRIO OF NUTS
- cashews / almonds / mixed nuts $45

ARTISANAL SELECTION OF CHEESE & FRUIT
- artisan cheeses / assorted crackers / vine fruits $75

SEASONAL VEGETABLE CRUDITÉS
- fennel / cauliflower / carrots / celery / cucumber
- point reyes blue dipping sauce $65

SEAFOOD*

CEVICHE / KING CRAB / JUMBO LUMP CRAB / MUSSELS / CLAMS
1 DOZEN OYSTERS / 1/2 DOZEN SHRIMP / 1/2 LOBSTER $250

SAVORY
ALL PLATTERS CONTAIN 20 PIECES

SPICY SMOKED POTATO SKINS $55
- cheddar cheese - sour cream - chives

BRUSCHETTA $55
- tomatoes - basil - balsamic reduction

HERB MARINATED CHICKEN SKEWERS $60
- yogurt curry sauce

DUCK CONFIT SPRING ROLLS $60
- scallions - spicy aioli

SHRIMP TEMPURA $60

BEEF SATAY* $65

CRISPY OYSTERS $80
- remoulade - capers - lemon

LIL’ BRGS* $100
- wagyu - special sauce - sesame seed bun

BRAISED SHORT RIB SLIDERS $85

PARMESAN TRUFFLE FRIES $55

DESSERT
ALL PLATTERS CONTAIN 20 PIECES

RASPBERRY PIE POCKETS

STRAWBERRY CHEESECAKE BITES

HOMEMADE COOKIE SELECTION

SALTED CARAMEL BROWNIE BITES $35 per platter

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STATIONS

SALAD STATION
ASSORTED GREENS
hearts of romaine - iceberg - garden salad

ASSORTED TOPPINGS
gorgonzola - blue cheese - burrata
parmesan croutons - candied walnuts - smoked bacon - cherry tomatoes
grilled chicken or grilled shrimp additional $5 / guest
$25 / guest per hour

PASTA STATION
PLEASE CHOOSE TWO
ORECCHIETTE - porcini ragù - parmesan
RIGATONI - fresh tomato sauce - burrata - fresh basil
BAKED MANICOTTI - mushroom duxelle - gruyere
WILD MUSHROOM RISOTTO
INCLUDES: assorted rolls
$35 / guest per hour

CARVING STATION
PLEASE CHOOSE TWO
PRIME RIB*
FILET OF BEEF*
ROASTED TURKEY
RACK OF LAMB*
ROASTED CHICKEN
INCLUDES: assorted rolls / sauces
$45 / guest per hour

RAW BAR*
OYSTERS - SHRIMP COCKTAIL - KING CRAB LEGS - MUSSELS - CLAMS
LOBSTER additional $25 / guest
$65 / guest per hour

30 guest minimum. Pricing based on one hour
Chef Attendant Required / $150 for each station

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LUNCH MENUS
PAGES 12 - 14
SEATED LUNCH I
$65 / guest

FIRST COURSE SELECTIONS - PLEASE CHOOSE ONE
BABY GEM LETTUCE CAESAR - herb croutons - parmesan reggiano
TUSCAN KALE SALAD - butternut squash - pear - candied walnut - brown butter vinaigrette

SECOND COURSE SELECTIONS - PLEASE CHOOSE TWO
8oz WAGYU FLATIRON* - chimichurri sauce
CLASSIC BURGER* - 8oz CAB - aged cheddar - tomato - onion
ROASTED AMISH CHICKEN - confit chicken thigh - chipotle sweet potato mash - braised swiss chard
*COMPLIMENTARY VEGETARIAN OPTION AVAILABLE UPON REQUEST

INCLUDED SIDES - PLEASE CHOOSE TWO
GREENS asparagus / creamed spinach / crispy garlic brussels sprouts
SPUDS creamy yukon potatoes / parmesan truffle fries
SAVORY mac & cheese
PREMIUM lobster mac & cheese $36 per side

DESSERT - PLEASE CHOOSE ONE
ASSORTED SORBET
WARM BAKED COOKIE - chocolate sauce - caramel - vanilla ice cream

OPTIONAL NON-ALCOHOLIC OPEN BAR
ASSORTED COFFEE, TEA, FRESH JUICES & SOFT DRINKS - additional $8 / per hour

PREMIUM ADDITIONS (all pricing is per guest)

STK*
10oz FILET MIGNON $10
14oz DELMONICO $25
14oz NY STRIP $15
14oz BONE-IN FILET $25
28oz DRY-AGED PORTERHOUSE $30
34oz TOMAHAWK $40

TOPPINGS
PEPPERCORN CRUSTED $5
TRUFFLE BUTTER $10
SHRIMP $14
BONE MARROW $15
ALASKAN KING CRAB $16
ALASKAN KING CRAB "OSCAR" $21
MAINE LOBSTER $36

SAUCE PLATTER $3
STK & STK BOLD BEARNAISE BLUE BUTTER AU POIVRE CHIMICHURRI RED WINE HORSERADISH

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**Pricing is per guest and does not include tax & gratuity.
SEATED LUNCH II
$80 / guest

FIRST COURSE SELECTIONS - PLEASE CHOOSE TWO
BABY GEM LETTUCE CAESAR - herb croutons - parmesan reggiano
TUSCAN KALE SALAD - butternut squash - pear - candied walnut - brown butter vinaigrette
TUNA TARTARE* - avocado - soy-honey emulsion - taro chips

SECOND COURSE SELECTIONS - PLEASE CHOOSE TWO
PAN ROASTED SEA BASS* - stir fried farro - capers - peppadew - sage
ROASTED AMISH CHICKEN - confit chicken thigh - chipotle sweet potato mash - braised swiss chard
CLASSIC BURGER* - 8oz CAB - aged cheddar - tomato - onion
8oz WAGYU FLATIRON* - chimichurri sauce
*COMPLIMENTARY VEGETARIAN OPTION AVAILABLE UPON REQUEST

OPTIONAL SIDES - SERVED FAMILY STYLE, SERVES 2 - 3 PEOPLE
GREENS asparagus $14 / creamed spinach $12 / crispy garlic brussels sprouts $14
SPUDS creamy yukon potatoes $12 / parmesan truffle fries $13
SAVORY mac & cheese $13
PREMIUM lobster mac & cheese $36 per side

DESSERT - PLEASE CHOOSE ONE
ASSORTED SORBET
WARM BAKED COOKIE - chocolate sauce - caramel - vanilla ice cream

OPTIONAL NON-ALCOHOLIC OPEN BAR
ASSORTED COFFEE, TEA, FRESH JUICES & SOFT DRINKS - additional $8 / per hour

PREMIUM ADDITIONS (all pricing is per guest)

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<th>SAUCE PLATTER</th>
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<tr>
<td>10oz FILET MIGNON $10</td>
<td>PEPPERCORN CRUSTED $5</td>
<td>STK &amp; STK BOLD</td>
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<td>14oz DELMONICO $25</td>
<td>TRUFFLE BUTTER $10</td>
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<td>BLUE BUTTER</td>
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<td>14oz BONE-IN FILET $25</td>
<td>BONE MARROW $15</td>
<td>AU POIVRE</td>
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<td>28oz DRY-AGED PORTERHOUSE $30</td>
<td>ALASKAN KING CRAB $16</td>
<td>CHIMICHURRI</td>
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<td>34oz TOMAHAWK $40</td>
<td>ALASKAN KING CRAB “OSCAR” $21</td>
<td>RED WINE</td>
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<td>MAINE LOBSTER $36</td>
<td>HORSERADISH</td>
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**Pricing is per guest and does not include tax & gratuity.
BUFFET LUNCH
Available for groups 30 guests or more. Buffet replenishment available for one hour
$90 / guest

FIRST COURSE - INCLUDES:
BABY GEM LETTUCE CAESAR - herb croutons - parmesiano reggiano
TUSCAN KALE SALAD - butternut squash - pear - candied walnut - brown butter vinaigrette

SECOND COURSE SELECTIONS - PLEASE CHOOSE TWO
RIGATONI - fresh tomato - burrata
ORECCCHIETTE - porcini ragù - parmesan
PAN ROASTED SEA BASS* - stir fried farro - capers - peppadew - sage
ROASTED AMISH CHICKEN - confit chicken thigh - chipotle sweet potato mash - braised swiss chard
WAGYU FLATIRON* - chimichurri sauce
SLICED NY STRIP* - au poivre sauce

INCLUDED SIDES - PLEASE CHOOSE TWO
GREENS asparagus / creamed spinach / crispy garlic brussels sprouts
SPUDS creamy yukon potatoes / parmesan truffle fries
SAVORY mac & cheese
PREMIUM lobster mac & cheese $36 per side

DESSERT
HOMEMADE COOKIE SELECTION
STRAWBERRY CHEESECAKE BITES

OPTIONAL NON-ALCOHOLIC OPEN BAR
ASSORTED COFFEE, TEA, FRESH JUICES & SOFT DRINKS - additional $8 / per hour

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DINNER MENUS
PAGES 16 - 20
SEATED DINNER I
$90 / guest

FIRST COURSE SELECTIONS - PLEASE CHOOSE TWO
BABY GEM LETTUCE CAESAR - herb croutons - parmagiano reggiano
BLUE ICEBERG SALAD - nueske’s smoked bacon - point reyes blue cheese - cherry tomatoes
TUSCAN KALE SALAD - butternut squash - pear - candied walnut - brown butter vinaigrette

SECOND COURSE SELECTIONS - PLEASE CHOOSE TWO
PAN ROASTED SEA BASS* - stir fried farro - capers - peppadew - sage
ROASTED AMISH CHICKEN - confit chicken thigh - chipotle sweet potato mash - braised swiss chard
8oz WAGYU FLATIRON* - chimichurri sauce
14oz NY STRIP* - au poivre sauce
*COMPLIMENTARY VEGETARIAN OPTION AVAILABLE UPON REQUEST

OPTIONAL SIDES - SERVED FAMILY STYLE, SERVES 2 - 3 PEOPLE
GREENS asparagus $14 / creamed spinach $14 / crispy garlic brussels sprouts $14
SPUDS creamy yukon potatoes $14 / parmesan truffle fries $14
SAVORY mac & cheese $14 / sweet corn pudding $14 / foraged mushrooms $18 / jalapeño cheddar grits $14
PREMIUM lobster mac & cheese $36

DESSERT - PLEASE CHOOSE TWO
ASSORTED SORBET
WARM BAKED COOKIE - chocolate sauce - caramel - vanilla ice cream
SALTED CARAMEL BUDINO - white chocolate crunch - vanilla chantilly

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<td>STK &amp; STK BOLD BEARNASE</td>
<td>BLUE BUTTER AU POIVRE</td>
<td>CHIMICHURRI RED WINE</td>
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SEATED DINNER II
$115 / guest

**FIRST COURSE SELECTIONS - PLEASE CHOOSE TWO**
BABY GEM LETTUCE CAESAR - herb croutons - parmagiano reggiano
BLUE ICEBERG SALAD - nueske’s smoked bacon - point reyes blue cheese - cherry tomatoes
TUNA TARTARE* - avocado - soy-honey emulsion - taro chips
BEEF TARTARE* - chopped tenderloin - capers - dijon mustard - kimchi aioli - 6 minute egg

**SECOND COURSE SELECTIONS - PLEASE CHOOSE TWO**
PAN ROASTED SEA BASS* - stir fried farro - capers - peppadew - sage
ROASTED AMISH CHICKEN - confit chicken thigh - chipotle sweet potato mash - braised swiss chard
8oz WAGYU FLATIRON* - chimichurri sauce
14oz NY STRIP* - au poivre sauce
10oz FILET OF BEEF* - roasted shallots
BRAISED SHORT RIB - jalapeno cheddar grits - roasted pepper relish - crispy shallots - red wine glaze
*COMPLIMENTARY VEGETARIAN OPTION AVAILABLE UPON REQUEST

**OPTIONAL SIDES - SERVED FAMILY STYLE, SERVES 2 - 3 PEOPLE**
GREENS asparagus $14 / creamed spinach $14 / crispy garlic brussels sprouts $14
SPUDS creamy yukon potatoes $14 / parmesan truffle fries $14
SAVORY mac & cheese $14 / sweet corn pudding $14 / foraged mushrooms $18 / jalapeno cheddar grits $14
PREMIUM lobster mac & cheese $36

**DESSERT SELECTIONS - PLEASE CHOOSE TWO**
ASSORTED SORBET
WARM BAKED COOKIE - chocolate sauce - caramel - vanilla ice cream
SALTED CARAMEL BUDINO - white chocolate crunch - vanilla chantilly
STICKY TOFFEE PUDDING - toffee sauce - candy caramel tuile - sweet cream ice cream

**PREMIUM ADDITIONS (all pricing is per guest)**

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**Pricing is per guest and does not include tax & gratuity.
SEATED DINNER III
$140 / guest

SALAD
TUSCAN KALE SALAD - butternut squash - pear - candied walnut - brown butter vinaigrette

FIRST COURSE SELECTIONS - PLEASE CHOOSE TWO
SHRIMP COCKTAIL - cocktail sauce - lemon
TUNA TARTARE* - avocado - soy-honey emulsion - taro chips
BEEF TARTARE* - chopped tenderloin - capers - dijon mustard - kimchi aioli - 6 minute egg

SECOND COURSE SELECTIONS - PLEASE CHOOSE THREE
PAN ROASTED SEA BASS* - stir fried farro - capers - peppadew - sage
ROASTED AMISH CHICKEN - confit chicken thigh - chipotle sweet potato mash - braised swiss chard
10oz FILET OF BEEF* - roasted shallots
BRAISED SHORT RIB - jalapeño cheddar grits - roasted pepper relish - crispy shallots - red wine glaze
RACK OF LAMB* - herbs de provence - glazed baby carrots - potato gratin - jus
14oz NY STRIP* - au poivre sauce
*COMPLIMENTARY VEGETARIAN OPTION AVAILABLE UPON REQUEST

OPTIONAL SIDES - SERVED FAMILY STYLE, SERVES 2 - 3 PEOPLE
GREENS asparagus $14 / creamed spinach $14 / crispy garlic brussels sprouts $14
SPUDS creamy yukon potatoes $14 / parmesan truffle fries $14
SAVORY mac & cheese $14 / sweet corn pudding $14 / foraged mushrooms $18 / jalapeño cheddar grits $14
PREMIUM lobster mac & cheese $36

DESSERT SELECTIONS - PLEASE CHOOSE TWO
ASSORTED SORBET
STRAWBERRIES & CREAM - shortbread cookie - white chocolate crèmeux - strawberry sherbet
WARM BAKED COOKIE - chocolate sauce - caramel - vanilla ice cream
SALTED CARAMEL BUDINO - white chocolate crunch - vanilla chantilly

PREMIUM ADDITIONS (all pricing is per guest)

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14oz DELMONICO $25
14oz NY STRIP $15
14oz BONE-IN FILET $25
28oz DRY-AGED PORTERHOUSE $30
34oz TOMAHAWK $40

TOPPINGS
PEPPERCORN CRUSTED $5
TRUFFLE BUTTER $10
SHRIMP $14
BONE MARROW $15
ALASKAN KING CRAB $16
ALASKAN KING CRAB “OSCAR” $21
MAINE LOBSTER $36

SAUCE PLATTER $3
STK & STK BOLD
BEARNAISE
BLUE BUTTER
AU POIVRE
CHIMICHURRI
RED WINE
HORSERADISH

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FAMILY STYLE DINNER
$105 / guest

STARTERS - PLEASE CHOOSE TWO
BABY GEM LETTUCE CAESAR - herb croutons - parmigiano reggiano
TUSCAN KALE SALAD - butternut squash - pear - candied walnut - brown butter vinaigrette
BLUE ICEBERG SALAD - nueske's smoked bacon - point reyes blue cheese - cherry tomatoes
BEEF TARTARE* - chopped tenderloin - capers - dijon mustard - kimchi aioli - 6 minute egg
TUNA TARTARE* - avocado - soy-honey emulsion - taro chips

ENTRÉES - PLEASE CHOOSE THREE
SEASONAL VEGETABLE RISOTTO
PAN ROASTED SEA BASS* - stir fried farro - capers - peppadew - sage
ROASTED AMISH CHICKEN - confit chicken thigh - chipotle sweet potato mash - braised swiss chard
SLICED WAGYU FLATIRON* - chimichurri sauce
BRAISED SHORT RIB - jalapeño cheddar grits - roasted pepper relish - crispy shallots - red wine glaze
RACK OF LAMB* - herbs de provence - glazed baby carrots - potato gratin - jus

SIDES - PLEASE CHOOSE THREE
GREENS  asparagus / creamed spinach / crispy garlic brussels sprouts
SPUDS  creamy yukon potatoes / parmesan truffle fries
SAVORY mac & cheese / sweet corn pudding / foraged mushrooms / jalapeño cheddar grits
PREMIUM lobster mac & cheese $36 / side

DESSERT SAMPLING
WARM BAKED COOKIE - chocolate sauce - caramel - vanilla ice cream
SALTED CARAMEL BUDINO - white chocolate crunch - vanilla chantilly

PREMIUM ADDITIONS  (all pricing is per guest)

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10oz FILET MIGNON $10
14oz DELMONICO $25
14oz NY STRIP $15
14oz BONE-IN FILET $25
28oz DRY-AGED PORTERHOUSE $30
34oz TOMAHAWK $40

TOPPINGS
PEPPERCORN CRUSTED $5
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BUFFET DINNER
Includes bread & butter display. Available for groups 30 guests or more. Buffet replenishment available for one hour
$100 / guest

SALADS - PLEASE CHOOSE TWO
BABY GEM LETTUCE CAESAR - herb croutons - parmigiano reggiano
BLUE ICEBERG SALAD - nueske’s smoked bacon - point reyes blue cheese - cherry tomatoes
TUSCAN KALE SALAD - butternut squash - pear - candied walnut - brown butter vinaigrette

ENTRÉES - PLEASE CHOOSE THREE
RIGATONI - fresh tomato - burrata
FETTUCCINI - saffron - shrimp
ORECCHIETTE - porcini ragù - parmesan
PAN ROASTED SEA BASS* - stir fried farro - capers - peppadew - sage
ROASTED AMISH CHICKEN - confit chicken thigh - chipotle sweet potato mash - braised swiss chard
BRAISED SHORT RIB - jalapeño cheddar grits - roasted pepper relish - crispy shallots - red wine glaze
SLICED WAGYU FLATIRON* - chimichurri sauce
SLICED FILET OF BEEF* - roasted shallots
RACK OF LAMB* - herbs de provence - glazed baby carrots - potato gratin - jus

SIDES - PLEASE CHOOSE THREE
GREENS asparagus / creamed spinach / crispy garlic brussels sprouts
SPUDS creamy yukon potatoes / parmesan truffle fries
SAVORY mac & cheese / sweet corn pudding / foraged mushrooms / jalapeño cheddar grits
PREMIUM lobster mac & cheese additional $20 / guest

DESSERT SELECTIONS - PLEASE CHOOSE ONE
STRAWBERRY CHEESECAKE BITES
HOMEMADE COOKIE SELECTION
RASPBERRY PIE POCKETS

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EVENT COORDINATION/FAQS

BOOKING
A proposal for all costs will be furnished upon request. A 50% deposit is required to confirm your event and the remaining payment is due 3 days in advance of your event.

STAFFING
All employees hired for events are paid via gratuity. Additional staffing needs are determined based on the number of guests invited, the space utilized and the complexity of the menu served.
Flat Staffing Fees Based on (3) Hour Event Times are as follows:
- COAT CHECK ATTENDANTS: $125 EACH
- ADDITIONAL SERVER: $150
- BARTENDERS: $150
- SECURITY: $200
- EVENT CAPTAINS: $200 *Required for groups of 60 guests or more.

ADDITIONAL NEEDS:
- SET-UP & BREAKDOWN FEE: $250 *Based on event production needs.
- EVENT EXTENSION: $250 *Based on 1 hour past original event end time.

RENTALS
Spaces at STK include variable levels of furnishing. Rentals fluctuate depending on your needs and the requirements of the space. Upon request of a proposal, you will receive an estimate of rental charges based on the given parameters of your event. Additional rental charges may be incurred for last minute details or for custom furniture requests.

AUDIO VISUAL
Event spaces at STK are not equipped with a audiovisual equipment and inputs. Please inquire with your Sales Manager regarding specific presentation or sound needs.
Items that are not carried in-house are available for rental from outside vendors of your preference.

TAXES & FEES
- ADMINISTRATIVE FEE: All events are subject to a 5% administration fee which is based on the cost of the event including food, beverage and staffing. The administrative fee is not a gratuity and serves to offset ancillary expenses associated with the planning and administration of your event.
- TAX: All event charges are subject to 8.875% New York State sales tax.

STORAGE
STK will hold basic décor the morning of your event day and up to 1 day past your event date. Anything left past that date will be disposed of if not previously arranged with your Sales Manager.

LATE ARRIVALS
STK reserves the right to charge 100% of the contract and cancel any event that runs outside of the original scheduled event time. Please contact your sales manager if you are running more than 15 minutes late for your event.