GROUP & PRIVATE DINING

1114 6TH AVE
646.666.4510
EVENTSNY@TOGRP.COM
STKSTEAKHOUSE.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: 11:30 AM - 4 PM

DINNER
MONDAY - WEDNESDAY: 5 PM - 11 PM
THURSDAY - SATURDAY: 5 PM - 12 AM
SUNDAY: 5 PM - 10 PM

ONLINE
STKSTEAKHOUSE.COM  @EATSTK

CONTACT
EVENTS NY@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 accommodate 40 guests or be combined with the dining suites for cocktail events with 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 booked individually or combined to accommodate 60 guests with additional charge
• Each space can accommodate 24 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
Grey Goose Vodka, Don Julio Añejo Tequila, Don Julio Blanco Tequila, Don Julio Reposado Tequila, Leblon Cachaca, Havana Club Añejo Rum, The Botanist Gin, Hennessy XO Cognac, Dalmore 12 yr Scotch, Glenmorangie Scotch, Dewar’s 12 Scotch, Monkey Shoulder Whiskey, Angel’s Envy Bourbon, High West Double Rye

CHAMPAGNE
Moët & Chandon Rose, Veuve Cliquot Brut

WINE
Matanzas Creek Sauvignon Blanc, Sonoma Cutrer Chardonnay, Decoy Cabernet, Imagery Pinot Noir, Justin Rosé

BOTTLED BEERS
Modelo Especial, Negra Modelo, Corona Light, Stella Artois

NON-ALCOHOLIC
Red Bull, Assorted Fresh Juices, Assorted Soft Drinks

1 HOUR $46 / guest   |   2 HOURS $88 / guest   |   3 HOURS $128 / guest   |   4 HOURS $166 / guest

PREMIUM OPEN BAR

LIQUOR
Ketel One Vodka, Bombay Sapphire Gin, Bacardi Rum, Captain Morgan Spiced Rum, Woodford Reserve Bourbon, Jack Daniel’s, Johnnie Walker Black, Glenlivet 12yr, Hennessy VS, Patrón Silver Tequila

SPARKLING
Prosecco

WINE
Matanzas Creek Sauvignon Blanc, Sonoma Cutrer Chardonnay, Decoy Cabernet, Imagery Pinot Noir, Justin Rosé

BOTTLED BEERS
Modelo Especial, Negra Modelo, Corona Light, Stella Artois

NON-ALCOHOLIC
Assorted Fresh Juices, Assorted Soft Drinks

1 HOUR $31 / guest   |   2 HOURS $58 / guest   |   3 HOURS $83 / guest   |   4 HOURS $106 / 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
New Amsterdam Vodka, New Amsterdam Gin, Bacardi Rum, El Jimador Tequila, Johnnie Walker Black, Four Roses Yellow Label

WINE
Sterling Sauvignon Blanc, Sterling Chardonnay, Sterling Rosé, Sterling Pinot Noir, Sterling Cabernet

BOTTLED BEERS
Modelo Especial, Negra Modelo, Corona Light, Stella Artois

NON-ALCOHOLIC
Assorted Fresh Juices, Assorted Soft Drinks

1 HOUR  $27 / guest  |  2 HOURS  $50 / guest  |  3 HOURS  $71 / guest  |  4 HOURS  $90 / guest

BEER & WINE OPEN BAR

WINE
Sterling Sauvignon Blanc, Sterling Chardonnay, Sterling Rosé, Sterling Pinot Noir, Sterling Cabernet

BOTTLED BEERS
Modelo Especial, Negra Modelo, Corona Light, Stella Artois

NON-ALCOHOLIC
Assorted Fresh Juices, Assorted Soft Drinks

1 HOUR  $24 / guest  |  2 HOURS  $44 / guest  |  3 HOURS  $62 / guest  |  4 HOURS  $78 / guest

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PASSÉE HORS D’ŒUVRES
(20 guest minimum)

STANDARD SELECTIONS

HOT BITES

GRILLED PRIME NEW YORK STRIP - parmesan truffle fries - bearnaise sauce
SHRIMP TEMPURA - mint - nuoc cham sauce
CRISPY EMPANADAS - wagyu beef and truffle
TALEGGIO AND PEA ARANCINI - burnt sweet pepper emulsion

CHICKEN SATAY - spicy peanut sauce
BABY TATER TOTS - parmesan emulsion - spring onion hashes
VEGETABLE GYOZA - soy - chili - sesame sauce
CHICKPEA FALAFEL - tahini - sundried tomato hummus
SOUTHERN FRIED CHICKEN POPCORN - BBQ mayo

COLD BITES

MARINATED TUNA - avocado - soy - sesame - taro chip
COMPRRESSED WATERMELON - feta - mint - olive crumbs
SMOKED SALMON FLOWER - avocado - horseradish cream - blinis
SRIRACHA BEEF TARTARE - sesame cracker - tarragon ranch - balsamic glaze

BRUSCHETTA - tomatoes - basil - whipped ricotta - balsamic reduction
PICKLED SHRIMP COCKTAIL
SOY AND GINGER CURED BEEF ROLL - pickled daikon radish - lettuce and mint
SEABREAM CEVICHE - spicy mango - lime - coriander

$26 / guest per hour - selection of 4
$29 / guest per hour - selection of 5
$32 / guest per hour - selection of 6

PREMIUM SELECTIONS

WASABI SNOW CRAB SALAD - cucumber - crispy wonton skin
MAINE LOBSTER CONE - avocado - marie rose sauce - caviar
POACHED KING CRAB - citrus mayo - finger lime
GRILLED LAMB CHOPS - chermoula - pomegranate seeds

TARRAGON CRAB CAKES - saffron rouille sauce
ROASTED CHILEAN SEABASS - sesame spinach miso dressing
BEEF FILET LOLLIPOPS - marinated and grilled beef filet on the bone - STK sauce

If inclusive in item selection; additional $4 per guest per item per hour
If in addition to item selection; additional $8 per guest per item per hour

PASSÉÉ DESSERTS (PLEASE CHOOSE FOUR)

ASSORTED COOKIE JARS
CHEESECAKE CONES - strawberry gel
CINNAMON DOUGHNUTS - spiced chocolate sauce
CHOCOLATE DIPPED STRAWBERRIES - popping candy coconut - crunchy chocolate balls - toasted almonds
CARAMEL CHOCOLATE BROWNIE
BAG OF DOUGHNUTS - dulce de leche - chocolate raspberry coulis
LEMON CURD TARTLET - golden meringues
MACAROON SHOP

$20 per guest per hour.

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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 / vinegar 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
cheddar cheese - sour cream - chives $55

BRUSCHETTA
tomatoes - basil - balsamic reduction $55

HERB MARINATED CHICKEN SKEWERS
yogurt curry sauce $65

DUCK CONFIT SPRING ROLLS
scallions - spicy aioli $65

SHRIMP TEMPURA $65

BEEF SATAY* $65

CRISPY OYSTERS
remoulade - capers - lemon $80

LIL' BRGS* (10 pieces per platter)
wagyu - special sauce - sesame seed bun $100

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 - parmagiano-reggiano
KALE SALAD - roasted sweet potato - corn nuts - herb yogurt - crispy fried kale

SECOND COURSE SELECTIONS - PLEASE CHOOSE TWO
6oz BLACK ANGUS FILET MIGNON* - STK bold sauce
CLASSIC BURGER* - 8oz dry aged angus beef burger - thick sliced nueske bacon - pepper jack cheese - tomato - onion
BRICK AMISH CHICKEN - baby turnips - braised rainbow swiss chard - apricot & pistachio chicken jus
*COMPLIMENTARY VEGETARIAN OPTION AVAILABLE UPON REQUEST

INCLUDED SIDES - PLEASE CHOOSE TWO
GREENS asparagus / creamed spinach / fried 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 $15
16oz SIRLOIN $20
14oz DELMONICO $25
14oz BONE-IN FILET $25
28oz DRY-AGED PORTERHOUSE $40
34oz TOMAHAWK $50

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
KALE SALAD - roasted sweet potato - corn nuts - herb yogurt - crispy fried kale
TUNA TARTARE* - avocado - soy-honey emulsion - taro chips

SECOND COURSE SELECTIONS - PLEASE CHOOSE TWO
PAN SEARED SEA BASS* - jerusalem artichokes - avocado - edamame succotash
BRICK AMISH CHICKEN - baby turnips - braised rainbow swiss chard - apricot & pistachio chicken jus
CLASSIC BURGER* - 8oz dry aged angus beef burger - thick sliced nueske bacon - pepper jack cheese - tomato - onion
6oz BLACK ANGUS FILET MIGNON* - STK bold sauce
*COMPLIMENTARY VEGETARIAN OPTION AVAILABLE UPON REQUEST

OPTIONAL SIDES - SERVED FAMILY STYLE, SERVES 2 - 3 PEOPLE
GREENS asparagus $15 / creamed spinach $15 / fried brussels sprouts $15
SPUDS creamy yukon potatoes $15 / parmesan truffle fries $15
SAVORY mac & cheese $15
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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<td>RED WINE</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
KALE SALAD  -  roasted sweet potato - corn nuts - herb yogurt - crispy fried kale

SECOND COURSE SELECTIONS  -  PLEASE CHOOSE TWO
RIGATONI  -  fresh tomato - burrata
ORECCHIETTE  -  porcini ragù - parmesan
PAN SEARED SEA BASS*  -  jerusalem artichokes - avocado - edamame succotash
BRICK AMISH CHICKEN  -  baby turnips - braised rainbow swiss chard - apricot & pistachio chicken jus
SLICED LOIN STRIP*  -  chimichurri sauce
SLICED NY STRIP*  -  au poivre sauce

INCLUDED SIDES  -  PLEASE CHOOSE TWO
GREENS  -  asparagus / creamed spinach / fried 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

PREMIUM ADDITIONS  (all pricing is per guest)

STK*
10oz FILET MIGNON  $15
14oz DELMONICO  $25
14oz BONE-IN FILET  $25
28oz DRY-AGED PORTERHOUSE  $40
34oz TOMAHAWK  $50

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 DINNER I
$90 / guest

FIRST COURSE SELECTIONS - PLEASE CHOOSE TWO
BABY GEM LETTUCE CAESAR - herb croutons - parmigiano-reggiano
BLUE ICEBERG SALAD - nueske’s smoked bacon - point reyes blue cheese - cherry tomatoes
KALE SALAD - roasted sweet potato - corn nuts - herb yogurt - crispy fried kale

SECOND COURSE SELECTIONS - PLEASE CHOOSE TWO
PAN SEARED SEA BASS* - jerusalem artichokes - avocado - edamame succotash
BRICK AMISH CHICKEN - baby turnips - braised rainbow swiss chard - apricot & pistachio chicken jus
6oz BLACK ANGUS FILET MIGNON* - STK bold sauce
14oz NY STRIP* - au poivre sauce
*COMPLIMENTARY VEGETARIAN OPTION AVAILABLE UPON REQUEST

OPTIONAL SIDES - SERVED FAMILY STYLE, SERVES 2 - 3 PEOPLE
GREENS asparagus $15 / creamed spinach $15 / fried brussels sprouts $15
SPUDS creamy yukon potatoes $15 / parmesan truffle fries $15
SAVORY mac & cheese $15 / sweet corn pudding $15 / exotic mushrooms $18 / jalapeño cheddar grits $15
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

PREMIUM ADDITIONS (all pricing is per guest)

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<td>72oz DRY-AGED DOUBLE TOMAHAWK $290</td>
<td>MAINE LOBSTER $36</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* - caramelized onions - tarragon ranch - sesame crackers

SECOND COURSE SELECTIONS - PLEASE CHOOSE TWO
PAN SEARED SEA BASS* - jerusalem artichokes - avocado - edamame succotash
BRICK AMISH CHICKEN - baby turnips - braised rainbow swiss chard - apricot & pistachio chicken jus
14oz NY STRIP* - au poivre sauce
10oz FILET OF BEEF* - roasted shallots
BRAISED SHORT RIB - jalapeño 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 $15 / creamed spinach $15 / fried brussels sprouts $15
SPUDS creamy yukon potatoes $15 / parmesan truffle fries $15
SAVORY mac & cheese $15 / sweet corn pudding $15 / exotic mushrooms $18 / jalapeño cheddar grits $15
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

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<td>MAINE LOBSTER $36</td>
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SEATED DINNER III
$140 / guest

SALAD
KALE SALAD - roasted sweet potato - corn nuts - herb yogurt - crispy fried kale

FIRST COURSE SELECTIONS - PLEASE CHOOSE TWO
JALAPEÑO PICKLED SHRIMP COCKTAIL - cocktail sauce
TUNA TARTARE* - avocado - soy-honey emulsion - taro chips
BEEF TARTARE* - caramelized onions - tarragon ranch - sesame crackers

SECOND COURSE SELECTIONS - PLEASE CHOOSE THREE
PAN SEARED SEA BASS* - jerusalem artichokes - avocado - edamame succotash
BRICK AMISH CHICKEN - baby turnips - braised rainbow swiss chard - apricot & pistachio chicken jus
10oz FILET OF BEEF* - roasted shallots
BRAISED SHORT RIB - jalapeño cheddar grits - roasted pepper relish - crispy shallots - red wine glaze
ROASTED LAMB RACK* - crushed coriander - glazed baby carrot - kale & potato gratin - mint yogurt
14oz NY STRIP* - au poivre sauce
*COMPLIMENTARY VEGETARIAN OPTION AVAILABLE UPON REQUEST

OPTIONAL SIDES - SERVED FAMILY STYLE, SERVES 2 - 3 PEOPLE
GREENS asparagus $15 / creamed spinach $15 / fried brussels sprouts $15
SPUDS creamy yukon potatoes $15 / parmesan truffle fries $15
SAVORY mac & cheese $15 / sweet corn pudding $15 / exotic mushrooms $18 / jalapeño cheddar grits $15
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)

<table>
<thead>
<tr>
<th>STK*</th>
<th>TOPPINGS</th>
<th>SAUCE PLATTER $3</th>
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<tbody>
<tr>
<td>10oz FILET MIGNON $15</td>
<td>PEPPERCORN CRUSTED $5</td>
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**Pricing is per guest and does not include tax & gratuity.
FAMILY STYLE DINNER
$115 / guest

STARTERS - PLEASE CHOOSE TWO
BABY GEM LETTUCE CAESAR - herb croutons - parmigiano-reggiano
KALE SALAD - roasted sweet potato - corn nuts - herb yogurt - crispy fried kale
BLUE ICEBERG SALAD - nueske’s smoked bacon - point reyes blue cheese - cherry tomatoes
BEEF TARTARE* - caramelized onions - tarragon ranch - sesame crackers
TUNA TARTARE* - avocado - soy-honey emulsion - taro chips

ENTRÉES - PLEASE CHOOSE THREE
SEASONAL VEGETABLE RISOTTO
PAN SEARED SEA BASS* - jerusalem artichokes - avocado - edamame succotash
BRICK AMISH CHICKEN - baby turnips - braised rainbow swiss chard - apricot & pistachio chicken jus
14oz STRIP LOIN* - chimichurri sauce
BRAISED SHORT RIB - jalapeño cheddar grits - roasted pepper relish - crispy shallots - red wine glaze
ROASTED LAMB RACK* - crushed coriander - glazed baby carrot - kale & potato gratin - mint yogurt

SIDES - PLEASE CHOOSE THREE
GREENS asparagus / creamed spinach / fried brussels sprouts
SPUDS creamy yukon potatoes / parmesan truffle fries
SAVORY mac & cheese / sweet corn pudding / exotic mushrooms / jalapeño cheddar grits
PREMIUM truffle mac & cheese, truffle potatoes $25pp / lobster mac & cheese, lobster potatoes $26pp

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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### BUFFET DINNER
*Includes bread & butter display. Available for groups 30 guests or more. Buffet replenishment available for one hour. $110 / guest*

#### SALADS - PLEASE CHOOSE TWO
- **BABY GEM LETTUCE CAESAR** - herb croutons - parmesan-reggiano
- **BLUE ICEBERG SALAD** - nueske’s smoked bacon - point reyes blue cheese - cherry tomatoes
- **KALE SALAD** - roasted sweet potato - corn nuts - herb yogurt - crispy fried kale

#### ENTRÉES - PLEASE CHOOSE THREE
- **RIGATONI** - fresh tomato - burrata
- **FETTUCCINI** - saffron - shrimp
- **ORECCHIETTE** - porcini ragu - parmesan
- **PAN SEARED SEA BASS*** - jerusalem artichokes - avocado - edamame succotash
- **BRICK AMISH CHICKEN** - baby turnips - braised rainbow swiss chard - apricot & pistachio chicken jus
- **BRAISED SHORT RIB** - jalapeño cheddar grits - roasted pepper relish - crispy shallots - red wine glaze
- **SLICED STRIP LOIN*** - chimichurri sauce
- **SLICED FILET OF BEEF*** - roasted shallots
- **ROASTED LAMB RACK*** - crushed coriander - glazed baby carrot - kale & potato gratin - mint yogurt

#### SIDES - PLEASE CHOOSE THREE
- **GREENS** asparagus / creamed spinach / fried brussels sprouts
- **SPUDS** creamy yukon potatoes / parmesan truffle fries
- **SAVORY** mac & cheese / sweet corn pudding / exotic mushrooms / jalapeño cheddar grits
- **PREMIUM** truffle mac & cheese, truffle potatoes $25pp / lobster mac & cheese, lobster potatoes $26pp

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

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**Pricing is per guest and does not include tax & gratuity.
**SPiked Root Beer Float Station**

Taking the old timey pop to the next level with our Spiked Root Beer Float Station; an interactive guest favorite where we spike their root beer, and they build their float with a variety of ice creams, candy and fruit toppings, and more.

**Seafood Tower Display**

Ice out your seafood menu with a custom ice sculpture display, incorporating your logo or event name. Upgrade the display with miniature bottles of bubbles and ice luge to compliment the already decadent ice centerpiece.

**Strawberry Cobbler Station**

When Belvedere, fresh strawberries, and graham crackers collide; you get an interactive Strawberry Cobbler Station for your guests to enjoy.
MASHED POTATO MARTINI BAR
Whether you choose mashed potatoes or sweet potatoes, this tater-tail will have your guests topping off their martini glass with french fried onions, chopped nuts, syrups, butters, chives, sour creams and marshmallows.

DECKED OUT DONUTS STATION
When STK Donuts are served with a variety of sauces, toppings and surprise additions (think ice cream cone in the hole of your donut), there is no limit to how your guests can construct their donut.
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.