



AMITY HALL UPTOWN

EVENTS PACKAGE

BEVERAGE PACKAGES

ALL BEVERAGE PACKAGES ARE PRICED PER GUEST

* MINIMUM OF 20 PEOPLE FOR ANY OPEN BAR PACKAGE *

* SHOTS AND SINGLE MALT SCOTCHES ARE NOT INCLUDED IN ANY BAR PACKAGE *

* ALL LIQUOR, WINES, DRAFT BEER BRANDS ARE SUBJECT TO AVAILABILITY AND MAY CHANGE AT ANY TIME *

PRICES BELOW ARE FOR MAXIMUM 60 GUESTS. TO RECEIVE PRICING TO ACCOMMODATE MORE,
PLEASE CONTACT NONYE@AMITYHALLUPTOWN.COM FOR PRIVATE EVENTS.

OPEN BAR

2 HOURS

3 HOURS

PREMIUM	\$55	\$65
STANDARD	\$45	\$55
BEER & WINE	\$35	\$45

FULL PREMIUM OPEN BAR

EXAMPLES OF PREMIUM LIQUORS AVAILABLE

GREY GOOSE
HENDRICKS
BULLEIT
JOHNNY WALKER BLACK
DON JULIO

RED AND WHITE WINES

PINOT GRIGIO
CHARDONNAY
SAUVIGNON BLANC
CABERNET
MALBEC
PINOT NOIR

BEER AND ADDITIONAL BEVERAGES

ALL DRAFT AND BOTTLED
BEERS, SOFT DRINKS, JUICES
AND REDBULL

STANDARD OPEN BAR

HOUSE LIQUORS
ALL HAPPY HOUR BEER & WINE
ASSORTED BOTTLE BEERS
SOFT DRINKS
JUICES



PLATTERS

25 PIECES PER PLATTER

(V) VEGETARIAN

\$45 PER PLATTER

[ONE FOOD OPTION PER PLATTER]

TORTILLA CHIPS WITH FRESH GARDEN SALSA (GUACAMOLE +10) (V)
TRADITIONAL OR ROASTED RED PEPPER HUMMUS SERVED WITH BAKED PITA CHIPS (V)
HOUSE MADE POTATO CHIPS WITH PEPPERCORN RANCH (V)

\$65 PER PLATTER

[ONE FOOD OPTION PER PLATTER]

PIGS IN A BLANKET WITH ROBUST BEER MUSTARD
CHICKEN LITTLES- REGULAR OR BUFFALO STYLE
FARMERS MARKET CRUDITE BASKET WITH CREAMY AVOCADO RANCH DIP (V)
WINGS -BUFFALO, BBQ, SRI-RANCHA OR JAMAICAN JERK
VEGETABLE SPRING ROLLS WITH SWEET & SOUR DIPPING SAUCE (V)
MEDITERRANEAN CHICKEN MEATBALL LOLLIPOPS WITH SUNDRIED TOMATO JAM & WHIPPED FETA
MINI FALAFELS WITH ROASTED RED PEPPER HUMMUS & TZATZIKI (V)
FLATBREADS- MARGHERITA (V) OR BBQ CHICKEN (+10)
MINI VEGETABLE QUESADILLAS WITH CHIPOTLE-LIME CREMA (V) (CHICKEN OR STEAK +10)
WILD MUSHROOM POTATO CROQUETTES (V)

\$85 PER PLATTER

[ONE FOOD OPTION PER PLATTER]

TRUFFLE MAC N CHEESE BALLS (V)
NACHOS DONE RIGHT (V) (CHICKEN OR STEAK +10)
WISCONSIN CHEDDAR CHEESE CURDS WITH AVOCADO RANCH (V)
BUFFALO CHICKEN & BLEU CHEESE EGG ROLLS
CAPRESE CROSTINI (V)
SEASONAL GRILLED VEGETABLE SKEWERS WITH BASIL PESTO (V)
HONEY GARLIC CHICKEN SKEWERS WITH SOY GINGER DIPPING SAUCE
TOFU SATAY SKEWER WITH SRI-RANCHA PEANUT GLAZE (V)
TACOS CARNITAS-BRAISED PORK WITH WHITE ONION, CILANTRO & SALSA VERDE
TEQUILA-LIME CHICKEN TACOS, RED CABBAGE, QUESO FRESCO & JALAPENO
CHEESE & CHARCUTERIE BOARD
DRUNKEN BEET BITES-PORT SOAKED BEETS WITH GOAT CHEESE & POMEGRANATE SEEDS ON CRISP ENDIVE (V)
FRIED CALAMARI WITH SHISHITO PEPPERS AND MEYER LEMON AIOLI
EMPANADAS -BEEF OR JERK CHICKEN
DESSERT:
LEMON POPPY SEED POUND CAKE WITH FRESH BERRY COMPOTE & WHIPPED CREAM
WARM HOUSE MADE BROWNIES WITH DRIZZLED FUDGE & WHIPPED CREAM

\$105 PER PLATTER

[ONE FOOD OPTION PER PLATTER]

NY STRIP STEAK CROSTINI WITH CREAMED SPINACH
MAHI STREET TACOS- CILANTRO-LIME SLAW & AVOCADO
AMITY CLASSIC MINI BURGERS WITH CHEESE & SPECIAL SAUCE
MINI JONAH CRAB CAKES WITH MEYER LEMON AIOLI
MINI POBLANO SPIKED TURKEY BURGERS WITH CRUSHED AVOCADO, PICO DE GALLO, & JACK CHEESE
FISH N CHIPS- BEER BATTERED ATLANTIC COD BITES ON HOUSE MADE CHIPS W/ OLD BAY TARTAR
ANGRY CHICKEN SLIDERS WITH MAYTAG BLEU CHEESE & FRANK'S HOT SAUCE
GINGER & SOY MARINATED NY STRIP STEAK SKEWERS
CRAB RAGOON WITH SWEET & SOUR SAUCE
SEARED AHI TUNA ON A CRISP WONTON WITH RADISH & SHISHITO IN A SESAME GLAZE



DINNER BUFFET

* EACH BUFFET TO INCLUDE SEASONAL ROASTED VEGETABLE PLATTER (ASPARAGUS, PORTOBELLO MUSHROOMS, RED & YELLOW PEPPERS), WARM DINNER ROLLS & BUTTER *

OPTION 1 \$45 P/P

APPETIZER [PLEASE CHOOSE 1]

AMITY HALL SALAD OF ORGANIC BABY GREENS, ROASTED BEETS, GOAT CHEESE, CRUSHED TOASTED ALMONDS & SHERRY LEMON VINAIGRETTE
CLASSIC CAESAR WITH SHAVED GRANA PADANO & CIABATTA CRUNCH
FARMER'S MARKET CRUDITÉ BASKET- AVOCADO RANCH DIPPING SAUCE
HOUSE MADE CORN TORTILLA CHIPS WITH FRESH GUACAMOLE & PICO DE GALLO

PROTEIN [PLEASE CHOOSE 1]

SAUTÉED CHICKEN TOPPED WITH ROASTED TOMATOES, WILTED ARUGULA & GRUYERE IN A WILD MUSHROOM SAUCE
CIDER BRINED PORK LOIN W/ SHAVED BACON BRUSSEL SPROUTS, CARAMELIZED APPLES, NATURAL PAN JUS
MEDITERRANEAN CHICKEN MEATBALLS OVER EGGPLANT & FETA CAPONATA
HONEY ROASTED SMITHFIELD COUNTRY HAM

PASTA [PLEASE CHOOSE 1]

RIGATONI WITH CRUMBLED SWEET ITALIAN SAUSAGE, SPINACH, SUNDRIED TOMATOES & SHAVED GRANA PADANO
WILD MUSHROOM RAVIOLI IN A LIGHT TOMATO BASIL CREAM
PENNE WITH GRILLED LEMON-ROSEMARY CHICKEN, ARTICHOKE, RED & YELLOW CHERRY TOMATOES & AGED PARMESAN

ON THE SIDE (PLEASE CHOOSE 1)

POPCORN SCALLION RICE
ORGANIC FARRO W/ RATATOUILLE
ROSEMARY ROASTED POTATOES

DESSERT [PLEASE CHOOSE 1] +\$5 P/P

ALMOND JOY-HOMEMADE BROWNIE TOPPED WITH VANILLA BEAN ICE CREAM, ROASTED ALMONDS & TOASTED COCONUT
LEMON POPPY SEED POUND CAKE, MIXED BERRY COMPOTE & FRESH CREAM
ASSORTED COOKIES & PASTRIES



DINNER BUFFET

* EACH BUFFET TO INCLUDE SEASONAL ROASTED VEGETABLE PLATTER (ASPARAGUS, PORTOBELLO MUSHROOMS, RED & YELLOW PEPPERS), WARM DINNER ROLLS & BUTTER

OPTION 2 \$55 P/P

APPETIZER [PLEASE CHOOSE 1]

AMITY HALL SALAD OF ORGANIC BABY GREENS, ROASTED BEETS, GOAT CHEESE, CRUSHED TOASTED ALMONDS & SHERRY LEMON VINAIGRETTE
CLASSIC CAESAR WITH SHAVED GRANA PADANO & CIABATTA CRUNCH
FARMER'S MARKET CRUDITÉ BASKET- AVOCADO RANCH DIPPING SAUCE
HOUSE MADE CORN TORTILLA CHIPS WITH FRESH GUACAMOLE & PICO DE GALLO

PROTEIN [PLEASE CHOOSE 1]

SAUTÉED CHICKEN TOPPED WITH ROASTED TOMATOES, WILTED ARUGULA & GRUYERE IN A WILD MUSHROOM SAUCE
SLICED NY SIRLOIN W/ CHIMICHURRI
CIDER BRINED PORK LOIN W/ SHAVED BACON BRUSSEL SPROUTS, CARAMELIZED APPLES, NATURAL PAN JUS
MAPLE MUSTARD GLAZED ATLANTIC SALMON, FRENCH LEGUMES & MELTED LEEKS
MEDITERRANEAN CHICKEN MEATBALLS OVER EGGPLANT & FETA CAPONATA
HONEY ROASTED SMITHFIELD COUNTRY HAM

PASTA [PLEASE CHOOSE 1]

RIGATONI WITH CRUMBLED SWEET ITALIAN SAUSAGE, SPINACH, SUNDRIED TOMATOES & SHAVED GRANA PADANO
FUSILLI WITH SHRIMP, SCALLIONS, ASPARAGUS & TEARDROP TOMATOES A LIGHT LEMON DILL CREAM
WILD MUSHROOM RAVIOLI IN A LIGHT TOMATO BASIL CREAM
PENNE WITH GRILLED LEMON-ROSEMARY CHICKEN, ARTICHOKE, RED & YELLOW CHERRY TOMATOES & AGED PARMESAN
FUSILLI WITH BRAISED PORK SHOULDER, GOAT CHEESE, OVERNIGHT CHERRY TOMATOES & CREMINI MUSHROOMS

ON THE SIDE [PLEASE CHOOSE 1]

POPCORN SCALLION RICE
ORGANIC FARRO W/ RATATOUILLE
ROSEMARY ROASTED POTATOES

DESSERT [PLEASE CHOOSE 1] +\$5 P/P

ALMOND JOY-HOMEMADE BROWNIE TOPPED WITH VANILLA BEAN ICE CREAM, ROASTED ALMONDS & TOASTED COCONUT
LEMON POPPY SEED POUND CAKE, MIXED BERRY COMPOTE & FRESH CREAM
ASSORTED COOKIES & PASTRIES



BREAKFAST BUFFET

* EACH BUFFET TO INCLUDE SEASONAL ROASTED VEGETABLE PLATTER (ASPARAGUS, PORTOBELLO MUSHROOMS, RED & YELLOW PEPPERS), WARM DINNER ROLLS & BUTTER *

BREAKFAST BUFFET

PLEASE CHOOSE 2 \$35 P/P

BACON, VERMONT CHEDDAR & SCALLION SCRAMBLE

NUTELLA STUFFED FRENCH TOAST

PANCAKES YOUR WAY (BLUEBERRY, CHOCOLATE CHIP, STRAWBERRY OR BANANA)

BUTTERMILK BISCUITS SMOTHERED WITH SKILLET SAUSAGE GRAVY

WILD MUSHROOM, GRUYERE & FRESH HERB SCRAMBLE

BUFFET TO INCLUDE

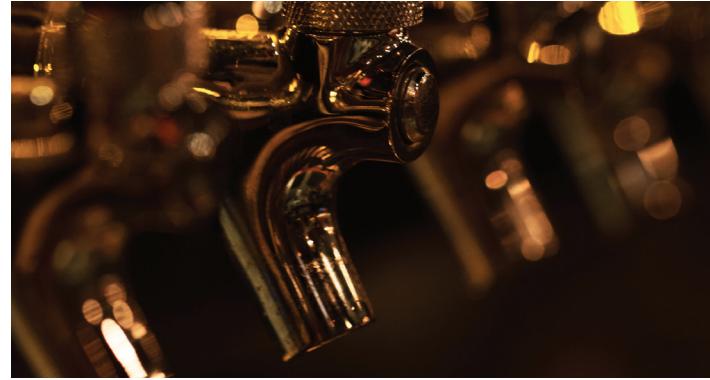
ASSORTED BAGEL BASKET WITH BUTTER & FRESH PRESERVES

FRESH FRUIT

COUNTRY POTATOES

TEA, COFFEE AND FRESH JUICE

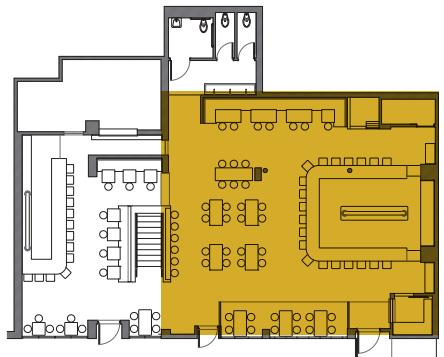




FLOOR PLAN

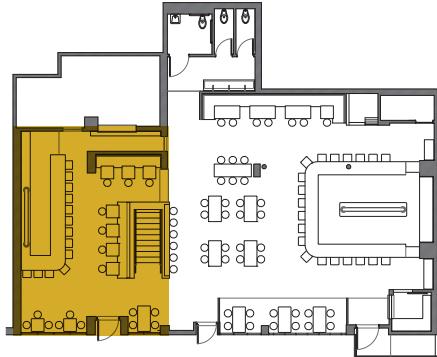
AREA 1

ACCOMMODATES APPROXIMATELY
160-175 PEOPLE



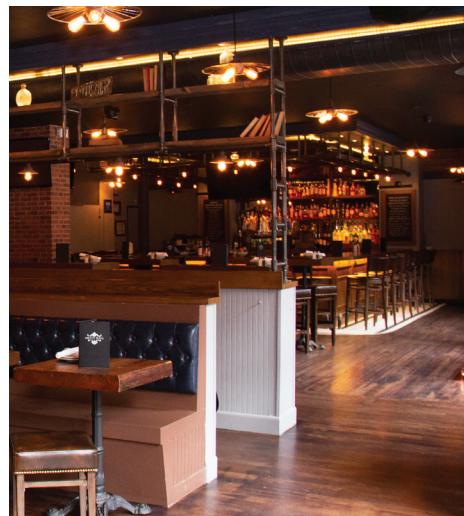
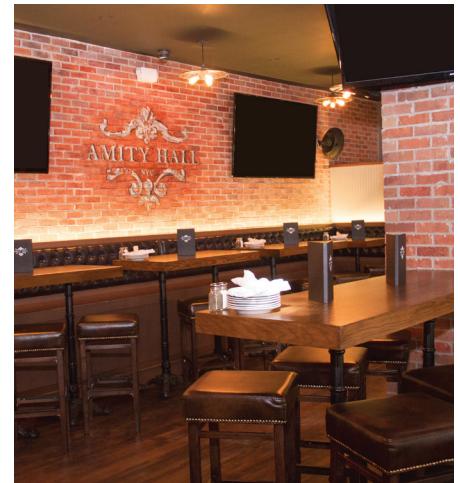
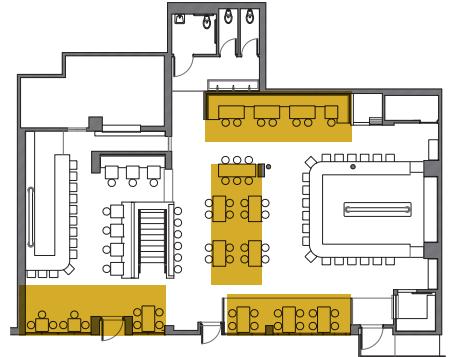
AREA 2

ACCOMMODATES
APPROXIMATELY 60-70 PEOPLE



AREAS 3, 4, 5 AND 6

EACH SPACE ACCOMMODATES
BETWEEN 25-40 PEOPLE



CONTACT US

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