



SPECIAL EVENTS

HART'S

Hart's is a neighborhood restaurant inspired by the Mediterranean coast.
We use the best ingredients from local farms and seafood purveyors.

We love hosting, whether at home or in a banquet hall. We create delicious
custom menus for weddings, cocktail parties, corporate events and
private dinners, bringing the best of Hart's to you!

Choose the style of event you want, and we'll make it fun. We tailor our menus to
your event and can gladly accomodate dietary restrictions with advance notice.

Thank you for thinking of Hart's for your upcoming event!



COCKTAIL PARTY

CANAPES \$25/person for 3 canapes, \$35/person for 5 canapes (one hour of service)

A selection of passed canapes, such as

Marinated manchego with serrano ham
Fried mushroom arancini with smoked cheese
Little gem lettuce cups with walnuts & parmesan

Chicken liver on toast with saba
Tortilla espanola with sweet peppers

ANTIPASTI STATION \$30/person

A selection of antipasti with olives, fresh bread and seasonal accoutrements

Straciatella with bottarga and pizza bianca
Long cooked spigarello with anchovies
Mortadella with crushed pistachios

Grilled and marinated eggplant
Leeks vinaigrette

RAW & MARINATED SEAFOOD STATION \$40/person

Includes an assortment of

Cocktail shrimp with pimenton
Tuna crudo with fermented chilis
Marinated spanish mackerel with olives

Squid salad with celery and sweet onions
Potato salad with littleneck clams



DINNER PARTY

COCKTAIL HOUR

Prices reflect one hour service prior to seated dinner.

CANAPES \$25/person
Choice of three passed canapes.

ANTIPASTI STATION \$30/person
Antipasti with olives, seasonal accoutrements and bread.

SEAFOOD STATION \$40/person
An assortment of raw and marinated seafood

DINNER & DESSERT

FAMILY STYLE \$85/person

Includes 3 appetizers, 2 entrees and a salad shared at the table.

BUFFET \$75/person
Includes 2 entrees and 4 sides served at a station.

DESSERT \$12/person
A selection of 2 desserts tailored to your event and served at the table or as a full spread dessert station.

COFFEE AND TEA SERVICE \$5/person

LATE NIGHT SAMMIES \$12/each
Seasonal sandwiches that are individually wrapped.





SAMPLE SUMMER MENU FAMILY STYLE DINNER PARTY

COCKTAIL HOUR of PASSED CANAPES

Albacore tuna crudo with fermented chili

Steak tartare with horseradish and spring onions

**Little gem lettuce cups with tarragon, pistachio
and smoked cheese**

FAMILY STYLE DINNER

Roasted red peppers with new potatoes and aioli

Heirloom tomato salad with mussels escabeche

Clam toast with pancetta

Spanish mackerel with butter beans, olives and yogurt

Braised chicken thighs with seafood rice

**Arugula salad with anchovy vinaigrette
and breadcrumbs**

DESSERT

Olive oil cake with berries and whipped cream

Sesame pudding with plums and hazelnuts

WINE & BEVERAGE PACKAGES

OPEN BAR PACKAGES

Prices reflect 3 hours of service

WINE & BEER

\$30/person | \$10/person for each addl hour
Includes a selection of 3 wines, 2 beers and non-alcoholic beverages.

MIXED DRINKS, WINE & BEER

\$40/person | \$15/person for each addl hour
Includes a selection of 5 base spirits, 4 mixers, 3 wines, 2 beers, non-alcoholic beverages and garnishes.

BAR ADD ONS

+ CLASSIC COCKTAILS

\$15/per cocktail

Choose 1, 2 or 3 cocktails from our selection of specialty batched house cocktails.

+ A TOAST OR WELCOME DRINK

\$10/person | something bubbly!

+ BOTTLED WATER SERVICE

\$4/person | still and sparkling water.



A LITTLE MORE INFORMATION

STAFFING

All employees hired for catered events are paid at hourly banquet rates rather than a calculated gratuity or tip. Staffing is determined based on the number of guests, the venue, amount of setup and break down time required, as well as the complexity of the menu served.

RENTALS

The rentals needed to execute each event fluctuates depending on your needs and the requirements of the venue. Each proposal will receive an estimate of rental charges based on the given event logistics.

ADDITIONAL COSTS

All events are subject to a 5% administration fee which is based on the full cost of the event. The administrative fee is not a gratuity and serves to offset ancillary expenses associated with the planning and administration of this event.

Transportation will be billed at cost, dependent on location and travel times. Events hosted outside of the five boroughs may be subject to lodging costs.

All event charges are subject to 8.875% New York State sales tax. Credit card payments are subject to a 3% processing fee.

Ice will be billed at cost, dependent on the beverage selection and needs of the venue.

There is a \$5,000 minimum for food and beverage for our events.

