



MUSICA

NEW YORK CITY

WHISPER

P R I V A T E E V E N T S
M E N U

BEVERAGE PACKAGES

Premium Open Bar

\$32 per person, per hour

Grey Goose, Titos, Belvedere, Ketel One, Tanqueray, Hendrick's, Hennessy, Dusse, Casamigos, Patron, Don Julio, Johnny Walker Black, Dewar's Scotch, Macallan 12, Bulliet Bourbon

House Red & White Wine, Sparkling Wine, Assorted Imported and Domestic Beer, Soft Drinks & Juices

Standard Open Bar

\$27 per person, per hour

House Vodka, House Rum, House Tequila, House Gin, House Bourbon

House Red & White Wine, Sparkling Wine, Assorted Imported and Domestic Beer, Soft Drinks & Juices

Beer & Wine Open Bar

\$22 per person, per hour

House Red & White Wine, Sparkling Wine, Assorted Imported and Domestic Beer, Soft Drinks & Juices

Non-Alcoholic Open Bar

\$14 per person, per hour

Soft Drinks & Juices, Bottled Water, Red Bull

A Consumption Bar option is available, and is subject to beverage minimums & a Bartender Fee of \$150 for every 100 guests.



HORS D'OEUVRES

Selection of 8: One Hour \$40pp // Two Hour \$65pp // Three Hour \$85pp

Selection of 6: One Hour \$30pp // Two Hour \$50pp // Three Hour \$60pp

Selection of 4: One Hour \$20pp // Two Hour \$35pp // Three Hour \$45pp

BEEF, POULTRY & FISH

Bacon Bites with Hot Mustard

Lamb Choplets with Chimichurri Sauce (+\$4 supplement per person)

Gruyère Sliders with Caramelized Onions

Pigs in a Blanket with Spicy Mustard

Chicken Dumplings with Soy Dipping Sauce

Chicken Tenders with Spicy Mustard and Ketchup

Bacon Wrapped Scallops

Crab Cake Bites with Rémoulade

Shredded Beef Empanada

Coconut Fried Shrimp with Sweet Chili Dipping Sauce

Chicken Thai Spring Roll with Sweet Chili Dipping Sauce

Chicken Cordon Blue Bites

Stuffed Mushroom Bites with Gorgonzola Cheese and Spicy Chorizo Filling (Vegetarian upon request)

Meatball Skewers with Marinara Sauce

Tuna Tartrate Tacos with Avocado & Soy Ginger Vinaigrette

Steak on Toast with Blue Cheese Dressing

Mini Lobster Rolls (+\$4 supplement per person)

Ceviche Shooters

Apricot, Prosciutto & Goat Cheese Crostini



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HORS D'OEUVRES

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Selection of 6: One Hour \$30pp // Two Hour \$50pp // Three Hour \$60pp

Selection of 4: One Hour \$20pp // Two Hour \$35pp // Three Hour \$45pp

VEGETARIAN

Crispy Mozzarella with Marinara Sauce

Macaroni and Cheese Wedges with Sweet BBQ Sauce

Buffalo Cauliflower Bites with Fresh Blue Cheese

Mushroom Croquettes

Potato Cheese Pierogi

Vegetable Egg Roll with Soy Dipping Sauce

Watermelon & Feta

Whipped Ricotta and Honey Crostini

Tomato Bruschetta Crostini

Avocado Toast with Jalapeno and Feta Cheese

Charred Sweet Corn Guacamole with Tortilla Chips

Vegetable Crudit  with Whipped Hummus

Margarita Flatbread (Variations available upon request)

Spanakopita with Feta Cheese

Parmesan Fries with Spicy Mayo

FOOD STATIONS

Two Hours of Service & Minimum of 50 Guests

SALAD STATION

Choice of 2 - \$20pp // Choice of 3 - \$27pp

Tulum Salad

Chopped Greens, Roast Chicken, Pickled Vegetables, Green Goddess Dressing

Little Gem Caesar

Crispy Parmesan, House Caesar Dressing

Iceberg Salad

Blue Cheese Crumbles, Apple Wood Bacon, Red Onion, Tomato, Blue Cheese Dressing

Five Grain Salad

Butternut Squash, Walnuts, Pickled Beets

Arugula Salad

Baby Arugula, Parmesan, Aged Balsamic & Cherry Tomatoes

Caprese Salad

Large Tomatoes, Mozzarella & Fresh Basil topped with Balsamic Vinaigrette

Greek Salad

Mixed Greens, Tomatoes, Cucumbers, Red Onions, Olives and Feta Cheese

Quinoa Salad

Butternut Squash, Edamame, and Citrus Vinaigrette

Vegan Caprese Salad

Grilled Tofu, Oven Roasted Tomatoes, Fresh Basil with Balsamic Vinaigrette



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FOOD STATIONS

Two Hours of Service & Minimum of 50 Guests

RAW BAR STATION

\$40pp for parties of 100 guests or larger

A combination of: Steamed Jumbo Shrimp, Variety of Seasonal Oysters, Variety of Littleneck Clams & Jumbo Lump Crabmeat, Main Lobster Tails (+\$18)

Served with the classical accompaniments: Cocktail Sauce, Remoulade, Mignonette, Fresh Horseradish, Tabasco Sauce & Lemon Wedges

PASTA STATION

Choice of 2 - \$18pp // Choice of 3 - \$27 // Choice of 4 - \$36

PASTA

Penne

Spaghetti

Rigatoni

Fusilli

Linguine

Cheese Ravioli

Gluten-Free options available upon request

SAUCES

Pesto

Marinara

Bolognese

Aglio e Olio

Alla Vodka

CHEESE & CHARCUTERIE STATION - \$16pp

Imported & Domestic Cheeses, Cured Meats & Artisanal Sausages, Mixed Marinated Olives & Almonds, Dried Figs & Apricots, Pears & Apples

CARVING STATION

Filet Mignon - \$22pp

Whole Roasted Prime Rib - \$22pp

Delmonico Steak - \$22pp

Rack of New England Lamb - \$25pp

Maple Cured Steamship Round Pork, Served with Cheddar Biscuits - \$16pp

Roasted Herb Turkey, Served with Cheddar Biscuits - \$16pp

Sides: Whipped Potatoes | Creamed Spinach | Mushroom & Leeks - \$5pp each



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FOOD STATIONS

Two Hours of Service & Minimum of 50 Guests

SLIDERS & MEATBALL STATION

Choice of 2 - \$18pp // Choice of 3 - \$27 // Choice of 4 - \$36

Gruyère Sliders with Caramelized Onions
Classic Sliders with American Cheese, Iceberg Lettuce, Pickles & House Aioli
Vegetarian Sliders with Chipotle Mayo
Steak Sliders with Blue Cheese Dressing
Lobster Salad Sliders
Traditional Meatballs with Spicy Tomato Sauce
Goat Cheese Meatballs with Yellow Tomato and Meat Pesto
Lamb Meatballs with Ricotta & Harissa Glaze

CRUDITÉ AND CHEESE DISPLAY STATION - \$18pp

Domestic & International Cheeses to Include: Vermont Sharp Cheddar, French Brie, Farm House Goat, Smoked Gouda, Gorgonzola, Gruyère, Fontinella Served with Fresh & Dried Fruits, Nuts, & Berries

Grilled Vegetables Including: Yellow Squash, Tri-Color Sweet Peppers, Japanese Eggplant, Portobello Mushrooms, & Zucchini

Raw Garden Vegetables: Baby Carrots, Broccoli Florettes, Cucumbers, Grape Tomatoes, & Cauliflower Florettes

Served with Assorted: Hand-Blended Hummus, Baba Ghanoush, & Bleu Cheese Dip

SOUTH OF THE BORDER STATION - \$22pp

Chicken & Beef Fajitas, Flour Tortillas, Pico De Gallo, Ropa Viejas, Tostones Jalapeño Cream, Spanish Rice, Red Beans, Black Bean Stew, Tortilla Chips, Sour Cream, Tomato Salsa, & Guacamole

STREETS OF NEW YORK STATION - \$25pp

Chicken & Lemongrass Pot Stickers in Steamer Baskets, Mandu Glaze, Sesame Scallion Oil, Coney Island All Beef Hot Dogs, Spicy Mustard, Onion Relish, Jamaican Beef Patties, Jerk Chicken Boneless Thighs, Beef Souvlaki, Dill Garlic Aioli, New York Pretzels & Spicy Brown Mustard



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LOWER EAST SIDE STATION - \$24pp

Carved Pastrami or Corned Beef & Roasted Turkey Breast, Jewish Marble Rye, Gulden's Spicy Brown Mustard, Cole Slaw, Jars of Dill Pickles, & Bite Sized Knishes

FOUNTAIN OF YOUTH STATION

Choice of 4 - \$20pp // Choice of 6 - \$25 // Choice of 7 - \$28

Pigs N' Blanket, Truffle Mac n Cheese Balls, Mini Margarita Pizza Bites, Chicken Fingers with Honey Mustard, Mini Beef Burger Sliders, Mini Cheeseburger Sliders, Mini Veggie Burger Sliders, French Fries

SOUTHERN COMFORT STATION - \$21pp

Southern Fried Chicken Pulled Pork Sliders, Macaroni & Cheese, Shrimp & Grits, Traditional Biscuits

MEDITERRANEAN STATION - \$26pp

Marinated-Grilled Kabob (Select Two): Chicken, Beef, Vegetable & Salmon
Served with Creamy Cilantro Sauce, Lemon-Pepper Yogurt, & Tzatziki Sauce

Falafel Salad with Miniature Falafels, Green Leaf Lettuce, Radicchio, Cucumber, Cherry Tomatoes, Cilantro, & Mint
Served with a Spicy Yogurt Sauce

Platters of Marinated Olives, Feta Cheese, Stuffed Grape Leaves, Artichokes Hearts, Roasted Baby Carrots, Roasted Tri-Color Peppers, Grilled Fennel, & Marinated Mushrooms

FRENCH COUNTRY STATION - \$18pp

An assortment of French Hard, Medium & Soft Cheeses, Selection of Pates, Cornichons Balsamic-Caramelized Onions, Capers & Dijon Mustard, Black & Green Grapes Clusters, Water Crackers, & Sliced French Baguettes



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DESSERTS

\$5pp per item, Minimum Selection of 2 items required

Warm Chocolate Chip Cookies

Brownie Bites

Miniature Cheesecakes

Vanilla Cupcakes with Vanilla Frosting

Chocolate Cupcakes with Chocolate Frosting

Red Velvet Cupcakes with Cream Cheese Frosting

Mini Churros with Chocolate Sauce Drizzle

Classic Cannolis with Ricotta Filling

Rainbow Cookies

Assorted Macrons

Chocolate Dipped Strawberries

Assorted Cake Pops

Rice Crispy Treats

Raspberry Linzer Cookies

Fruit Tarts

Fresh Fruit

Mini Boston Creme Doughnuts



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TRADITIONAL BUFFET

\$75pp for Two Hours of Service

Salad - Select One

Tulum Salad

Chopped Greens, Roast Chicken, Pickled Vegetables, Green Goddess Dressing

Little Gem Caesar

Crispy Parmesan, House Caesar Dressing

Iceberg Salad

Blue Cheese Crumbles, Apple Wood Bacon, Red Onion, Tomato, Blue Cheese Dressing

Five Grain Salad

Butternut Squash, Walnuts, Pickled Beets

Arugula Salad

Baby Arugula, Parmesan, Aged Balsamic & Cherry Tomatoes

Caprese Salad

Large Tomatoes, Mozzarella & Fresh Basil topped with Balsamic Vinaigrette

Greek Salad

Mixed Greens, Tomatoes, Cucumbers, Red Onions, Olives and Feta Cheese

Quinoa Salad

Butternut Squash, Edamame, and Citrus Vinaigrette

Vegan Caprese Salad

Grilled Tofu, Oven Roasted Tomatoes, Fresh Basil with Balsamic Vinaigrette

Pasta - Select One Pasta, Select One Sauce

Pastas

Penne
Spaghetti
Rigatoni
Fusilli
Linguine
Cheese Ravioli

Sauces

Pesto
Marinara
Bolognese
Aglio e Olio
Alla Vodka



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TRADITIONAL BUFFET

\$75pp for Two Hours of Service

Meat & Seafood - Select Three

Roasted Filet Mignon

Veal Scallopine w/ Mixed Wild Mushrooms

Seared Atlantic Halibut w/ Lemon Beurre Blanc

Pan Seared Cod w/ Swiss Chard, Olives and Lemon

Grilled Wild Salmon w/ Miso Ginger Marinade

Amish Chicken w/ Cippolini Onions & Grilled Asparagus

Sides - Select Two

Garlic Whipped Potatoes w/ Vermont Butter

Heirloom Carrots & Haricot Verts

Roasted Seasonal Vegetables

Local Greens w/ Roasted Garlic & Lemon

Desserts

Assorted Cookies, Brownies & Miniature Cheesecakes



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BREAKFAST BUFFETS

Pricing Based on One Hour of Service

Classic Continental - \$30pp

Assorted Pastries, Pan du Chocolat, Cheese Danish, Croissant, Muffins
Chef's Assortment of Bagels & Sliced Breads, Cream Cheese, Jam & Honey
Assorted Scones, Raspberry, Strawberry & Orange Jams, Honey
Fruit & Berry Platter, Seasonal Selection of Fruits & Berries

Jump Start - \$30pp

Low Fat Greek Yogurt
House Made Granola
Hard Boiled Eggs
Sliced Fresh Fruit
Chia Pudding
Overnight Oats

New York, New York - \$45pp

Chefs Assortment of Bagels, Cream Cheese, Jam & Honey
Smoked Salmon, Cream Cheese, Capers, Tomato, Sliced Onion
Seasonal Vegetable Quiche
Turkey Bacon
Home Fries
French Toast, with Vermont Maple Syrup & Fresh Berries

Homestyle - \$40pp

Seasonal Vegetable Quiche
Bodega Egg Sandwich, Bacon, Soft Scrambled Eggs and Cheese on a Potato Roll
Breakfast Burrito, Eggs, Black Beans, Avocado, Salsa Verde, Chihuahua Cheese
Home Fries
Bacon



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ADDITIONAL BREAKFAST ITEMS

Pricing Based on One Hour of Service

House Made Granola, with Fresh Berries and Greek Yogurt - \$6pp

Assorted Pastries, Pan du Chocolat, Cheese Danish, Croissant, Muffin - \$6pp

French Toast, with Vermont Maple Syrup & Fresh Berries - \$6pp

Steelcut Oatmeal, Unsweetened, Prepared with Water, Organic Brown Sugar & Fresh Berries on the Side - \$6 pp

Fruit & Berry Platter, Seasonal Selection of Fruits & Berries - \$6pp

Home Fries - \$6 pp

Scrambled Eggs - \$8pp

Chicken Apple Sausage - \$8pp

Applewood Bacon - \$8pp

Turkey Bacon - \$8pp

Smoked Salmon Platter, Capers, Red Onion, Crème Fraiche - \$8pp

Belgian Waffles, Strawberries, Bananas, Pecan, Maple Syrup and Whipped Cream - \$8pp



LUNCH BUFFETS

\$45 per person for one hour of service, additional selections - \$6pp, per item

Salad - Select One

Tulum Salad

Chopped Greens, Roast Chicken, Pickled Vegetables, Green Goddess Dressing

Little Gem Caesar

Crispy Parmesan, House Caesar Dressing

Iceberg Salad

Blue Cheese Crumbles, Apple Wood Bacon, Red Onion, Tomato, Blue Cheese Dressing

Five Grain Salad

Butternut Squash, Walnuts, Pickled Beets

Arugula Salad

Baby Arugula, Parmesan, Aged Balsamic & Cherry Tomatoes

Caprese Salad

Large Tomatoes, Mozzarella & Fresh Basil topped with Balsamic Vinaigrette

Greek Salad

Mixed Greens, Tomatoes, Cucumbers, Red Onions, Olives and Feta Cheese

Quinoa Salad

Butternut Squash, Edamame, and Citrus Vinaigrette

Vegan Caprese Salad

Grilled Tofu, Oven Roasted Tomatoes, Fresh Basil with Balsamic Vinaigrette



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LUNCH BUFFETS

\$45 per person for one hour of service, additional selections - \$6pp, per item

Entree - Select Two, includes bagged chips

Organic Turkey & Applewood Bacon Wrap

PB&J Sandwich

Chicken Milanese Sandwich, Pickled Jalapeno, Queso Chihuahua, Chipotle Aioli

Ham & Smoked Cheddar Sandwich, Lettuce, Tomato, Mayo, on a Pretzel Bun

Grilled Skirt Steak Sandwich, Roasted Peppers, Caramelized Onions, Pesto on Ciabatta Bread

Pastrami Wrap, Swiss Cheese, Cole Slaw, Dijon Mustard

Tomato & Fresh Mozzarella, Arugula, Pesto, Fig Balsamic Glaze

Grilled Chicken Kale Cesar Wrap, Parmesan

Grilled Salmon, Beluga Black Lentils, Lemon Thyme Sauce

Pesto Stuffed Chicken Breast

Penne Pasta, Italian Sausage, Tomato, Basil, Parmesan

Penne Pasta, Roasted Tomato, Basil, Spinach, Garlic Olive Oil

Pasta Primavera, Penne Pasta with Seasonal Vegetable in a sauce of White Wine, Fresh Herbs and Garlic

Snacks - Select One

Fruit & Berry Platter, Seasonal Selection of Fruits & Berries

Guacamole, Pico de Gallo, Organic Corn Chips

Red Pepper Hummus Dip, with House Made Bagel Chips

Herbed Frites

Sweet Potato Fries

Parmesean Fries

Assorted Petit Fours

Assorted Cookies



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