

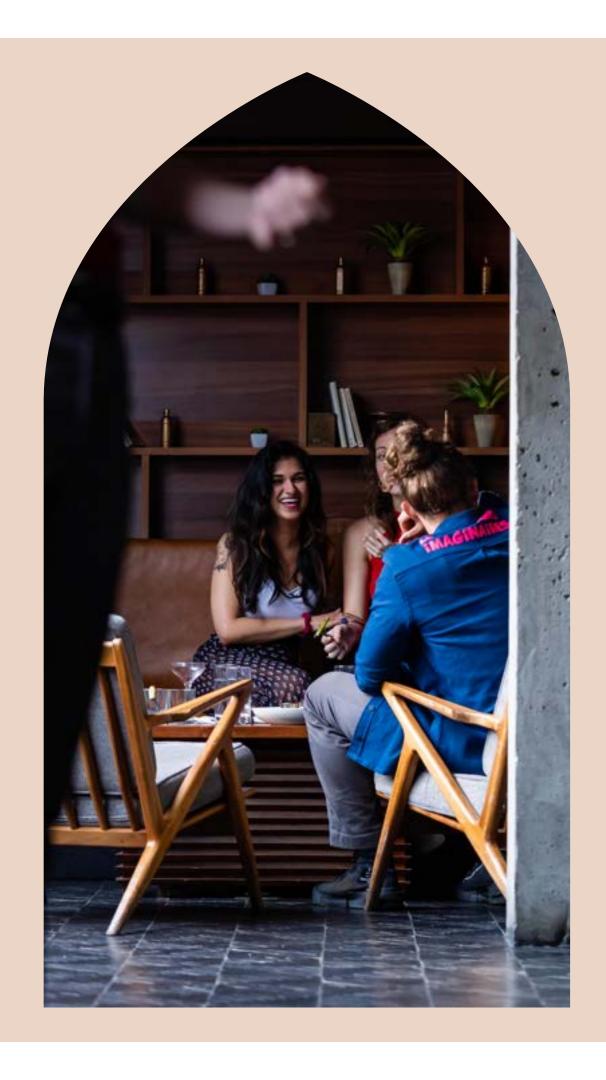


THE SEXTRY 37 W 24TH ST, NEW YORK, NY 10010







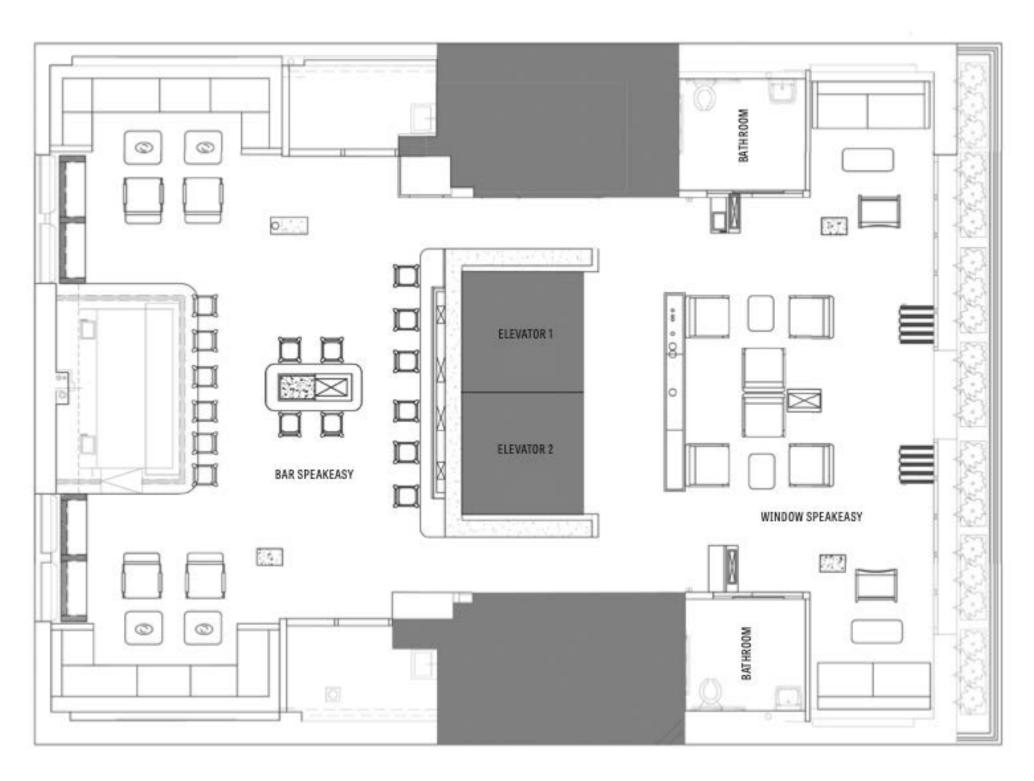


FLATIRON SENTRY

THE SENTRY FLATIRON AT HOTEL HENRI IS OUR FIRST SENTRY LOCATION
THAT OFFERS ACCESS TO THE PUBLIC. JOIN US TO HOST AN INTIMATE
EVENT, BIRTHDAY PARTY, OR CORPORATE EVENT WHILE GAZING
OVER DOWNTOWN MANHATTAN VIEWS.

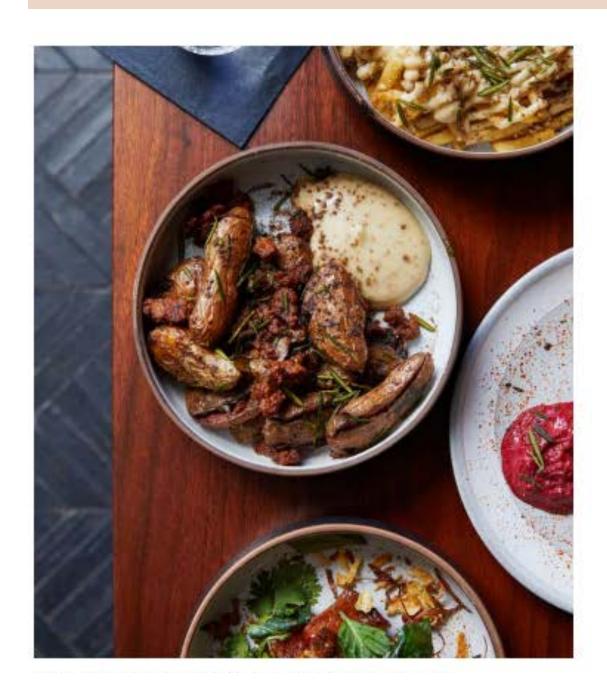
THE SEXTRY

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SEATED CAPACITY: 30 STANDING CAPACITY: 90



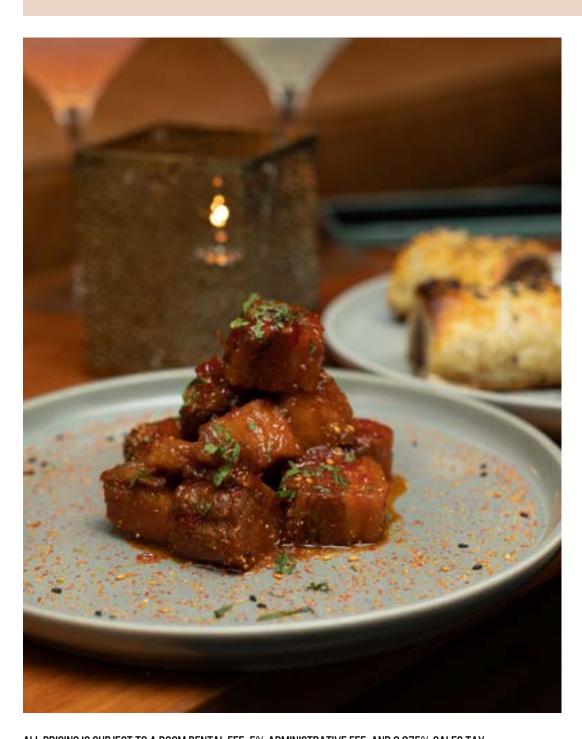


- SALT AND PEPPER BABY SQUID WITH LIME AIOLI *GF
- CHAR SIU CHICKEN SKEWERS, CUCUMBER AND MINT SALSA *GF
- TOMATO AND BASIL BRUSCHETTA ON TOASTED BAGUETTE
- WHIPPED FETA, ROASTED TOMATOES, CHIVES & SUNFLOWER SEED
 CRUMBLE WITH CHARRED SOURDOUGH *V
- IMPOSSIBLE SLIDERS WITH SLAW *V
- CRISPY PORK BITES, STICKY SOY CARAMEL, HERBS *GF
- SHRIMP BRIOCHE ROLLS, TOGARASHI, LEMON AIOLI
- BBQ PULLED PORK SLIDERS WITH CABBAGE SLAW
- MINI CHEESEBURGERS, CARAMELIZED ONION, & SPECIAL SAUCE
- FRIED CHICKEN, SIGNATURE SEASONING, OLD BAY MAYO
- PORK SAUSAGE ROLLS, SWEET CHILI SAUCE SAUCE



Sentry Stations





ALL PRICING IS SUBJECT TO A ROOM RENTAL FEE, 5% ADMINISTRATIVE FEE, AND 8.875% SALES TAX.

WARM PLATTERS (FEEDS 20 PEOPLE)

BEEF SLIDERS \$85

AMERICAN CHEESE, SPECIAL SAUCE

PULLED PORK SLIDERS \$85

TOMATO AIOLI, PICKLED ONION, CABBAGE SLAW

SPICY VODKA RIGATONI (V) \$85

POMODORO SAUCE, DOUBLE CREAM, CREAM, CALABRIAN CHILLIS

** ADD SHRIMP +\$25

SPICY POMODORO CHICKEN \$85

FRIED, TOPPED WITH PARM AND BASIL

SALT AND PEPER SQUID \$95

SHISHITOS, SWEET CHILI

BLISTERED BRUSSEL SPROUTS (V) \$75

CHILI SAUCE, AND HERBS

CRISPY FRIED FINGERLING POTATOES (V) \$75

TRUFFLE AIOLI

COLD PLATTERS

ASSORTED CHEESE PLATTER \$150 (FEEDS 40 PEOPLE)

SELECTION OF 4 CHEESES, FRUIT, AND CRACKERS

CRUDITE PLATTER \$75 (FEEDS 20 PEOPLE)

FRESH FRUIT AND VEGETABLES SERVED WITH 2 DIPPING SAUCES

MARKET SALAD \$75 (FEEDS 20 PEOPLE)

MIXED GREENS, BROCCOLINI, CHERRY TOMATOES, GOLDEN BEETS,

FETA, SUNFLOWER SEEDS, JALEPEÑO LIME VINAIGRETTE

KALE CAESER SALAD \$75 (FEEDS 20 PEOPLE)

SHREDDED KALE, HOUSE MADE CROUTONS, TOUILLE, WITH

VEGETARIAN CAESAR DRESSING

ASSORTED DESSERT PLATTER \$120 (FEEDS 20 PEOPLE)

MINI CHOCOLATE BROWNIES (GF), MINI STRAWBERRY

CHEESECAKE (V), MINI ASSORTED MACARONS (V)

Beverage Packages



PREMIUM PACKAGE



- \$85 PER PERSON FOR 2 HOURS
- TWO SPECIALTY COCKTAILS, PREMIUM LIQUOR, BEER, WINE, AND SPARKLING \$25 PER PERSON FOR EACH ADDTIONAL HOUR

STANDARD PACKAGE



- \$65 PER PERSON FOR 2 HOURS
- HOUSE LIQUOR, HOUSE BEER, AND WINES. \$15 PER PERSON FOR EACH ADDITIONAL HOUR

LIMITED PACKAGE



- \$55 PER PERSON FOR 2 HOURS
- •HOUSE BEER AND WINE. \$10 PER PERSON FOR EACH ADDITIONAL HOUR







Speciality Cocktails



CHARDE

CUCUMBER-DILL VODKA, CLARIFIED LEMON, ALOE VERA, SELTZER, AND A TOUCH OF ELDERFLOWER

BETWEEN THE LINES

LONDON DRY GIN, LIME, CRANBERRY GIN AND DUSTED WITH ROSE GOLD

BURNING DOWN THE HOUSE

TEQUILA, PASSIONFRUIT, JALAPENO, AGAVE, GRAPEFRUIT

QUEENS PARK SWIZZLE

RUM, FRESH MINT, LIME, ANGOSTURA

THE SENTRY MARGARITA

TEQUILA, LIME, CARDAMON, LICOR 43, JALEPENO TINCTURE

AVIATION

GIN, CLARIFIED LEMON, MARASCHINO, CREME DE VIOLETTE

A LITTLE NIGHT MUSIC

BLANC DE BLANCS BUBBLES WITH CARDAMARO, AMONTILLADO SHERRY AND BANANA LIQUEUR









Hallery





