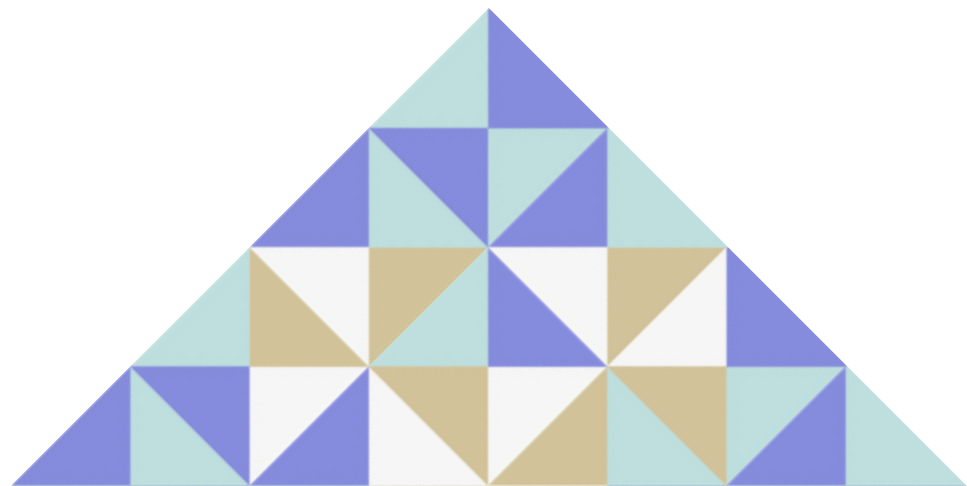


V E R S A

EVENT MENU
PACKAGES



FROM OUR CHEF

At Versa, we pride ourselves on providing a top-tier culinary experience. Our diverse team of hospitality experts comes from various cities and regions, including Miami, Austin, Los Angeles, and the Caribbean, with years of experience in New York's culinary scene.

We work night and day to ensure that our ingredients are of the freshest and highest quality. Our chefs regularly visit both big and small markets, collaborating with local farmers and specialty suppliers to source the best possible ingredients for our dishes.

At Versa, we are committed to creating unique and unforgettable dining experiences for our guests. We are passionate about food and aim to provide an extraordinary culinary journey that celebrates the richness of diverse cuisines.

We thank you for your trust,



German Villatoro
VP of Culinary



V E R S A



PLATTER MENU

ONE SELECTION PER PLATTER

REPLENISHED PLATTERS (Groups of 20+)

Selection of 5 Stationary Platters, Replenished for 2 hours \$50++ per person

Selection of 7 Stationary Platters, Replenished for 3 hours \$75++ per person

BOARDS

Charcuterie 3 Artisanal Cheeses, 3 Charcuterie, Assorted Dried Fruit, Honeycomb, Grapes, Crackers (GF)

Vegetable Crudit  Seasonal Vegetables Served With Hummus, Tzatziki, Ranch, and Blue Cheese (VEG/GF)

SLIDERS

Cheeseburger Cheddar, Onions, Bacon, and Aioli on a Brioche Bun

Meatball Pork, Beef, and Veal, Marinara, and Mozzarella on a Brioche Bun

Country Fried Chicken Coleslaw, Pickles, BBQ on a Brioche Bun

Tri Color Quinoa Veggie Quinoa, Black Bean, Roasted Red Pepper, Smoked Paprika, Cumin, Panko, Lettuce, Tomato, and Chipotle Aioli on a Brioche Bun (VEG)

PETIT TACOS

Fish Cabbage, Pico De Gallo, Habanero Aioli (GF)

Shrimp Guacamole, Pico De Gallo, Jalapeno Peppers (GF)

Shredded Beef Cilantro, Onions, Lime (GF/DF)

Grilled Chicken Chipotle Honey Slaw (GF)

Veggie Black Beans, Squash, Pico De Gallo, Served on Corn Tortillas (V/GF/DF)

MINI BITES

Caprese Skewers Pesto Dipping (VEG/GF)

Mac & Cheese Bites Marinara Dipping (VEG)

Jalapeno Poppers Ranch Dip (VEG)

Chicken Fingers BBQ Dipping

Mozzarella Sticks Marinara Dipping (VEG)

Vegetable Spring Rolls Sweet Chili Dipping (V/DF)

Beef Empanadas Mojo Verde Dipping

VERSΛ

VEG VEGETARIAN GF GLUTEN FREE V VEGAN DF DAIRY FREE





OPEN BAR PACKAGES

ALL PACKAGES INCLUDE WATER, SOFT DRINKS, AND JUICES

STANDARD OPEN BAR

2 Hours: \$70++ per person

3 Hours: \$100++ per person

Additional Hour: \$30++ per person

Vodka ALB Vodka, Absolut Citron

Gin Bombay Dry

Rum Bacardi Superior, Captain Morgan Spiced Rum, Malibu

Tequila Cazadores Blanco

Mezcal Vida Maguey

Irish Whiskey Jameson

Scotch Chivas, Dewar's White Label

Bourbon Jack Daniels, Maker's Mark

Beer Seasonal Drafts & Bottles

Wine House Red/White & Sparkling Wine

PREMIUM OPEN BAR

2 Hours: \$80++ per person

3 Hours: \$115++ per person

Additional Hour: \$35++ per person

Vodka Kettle One, Tito's

Gin Tanqueray, Hendrick's, Bombay Sapphire

Rum Bacardi 8, Gosling, Flor de Cana 12 Yrs.

Tequila Casamigos Blanco/Reposado, Tequila 8 Blanco/Reposado, Volcan Blanco/Reposado

Mezcal Illegal Joven

Canadian Whiskey Crown Royal

Scotch Glenlivet 12, Johny Walker Black Label, Laphroaig 10, Monkey Shoulder

Bourbon Woodford Bourbon, Bulleit Bourbon, Bulleit Rye, Michter's Bourbon/Rye, Basil Hayden's

Cognac Hennessy VS

Beer Seasonal Draft's & Bottles

Wine House Red/White & Sparkling

Passed Prosecco upon arrival \$10++ per person

2 Specialty Cocktails \$10++ per person

Custom Ice Cubes \$3++ per cube

PLATINUM OPEN BAR

2 Hours: \$100++ per person

3 Hours: \$140++ per person

Additional Hour: \$50++ per person

Vodka Belvedere, Grey Goose

Gin Monkey 47, Botanist

Rum Ron Zacapa 23

Tequila Don Julio Blanco/Reposado, Patrón Silver/Reposado, Casamigos Anejo, Tequila 8 Anejo

Mezcal Illegal Joven

Canadian Whiskey Crown Royal

Scotch Macallan 12, Balvenie 12/14 Caribbean Cask

Bourbon Woodford 2ble Oak, Angel's Envy, Widow Jane Bourbon/Rye

Cognac Hennessy VS

Beer Seasonal Draft's & Bottles

Wine House Red/White & Sparkling

BEER & WINE OPEN BAR

2 Hours: \$50++ per person

3 Hours: \$75++ per person

Additional Hour: \$25++ per person

Sparkling Ca'Furlan Prosecco

Rose Le Petite Rose, Le Chapelle Gordonne

White Wine (By the Glass) Vinho Verde, Giuliano Rosati Pinot Grigio, Domaine Paul Buisse Sauvignon Blanc, Dough Chardonnay

Red Wine (By the Glass) Cusumano Nero d'Avola, Skyside Cabernet California Sauvignon, Chateau Haut Blanville Pinot Noir, Cantena Flores Malbec

Draft Beer Stella Artois Pale Lager, Goose Island Oktober Fest, Allagash White, Bronx Well Earned Pilsner, Left Hand Milk Stout, Bronx World Gone Hazy IPA, Threes Logical Conclusion IPA, Kona Big Wave Golden Age

Bottled/Can Beer Budlight, Michelob Ultra, Corona Extra, Modelo Especial, Wave Chaser IPA, Stella Artois, Angry Orchard Cider, Heineken 0.0 N/A, Athletic IPA

Non-Alcoholic Soft Drinks, Juices, Water

VERSΛ





DINNER STATIONS

STEAKHOUSE

Cobb Salad Tomato, Onions, Bleu Cheese, Chopped Egg, Bacon, Scallion, Avocado, Radish
Classic Caesar Salad (VEG)
Roasted Garlic & Herb Sirloin Chimichurri, Horseradish Cream, and Bordelaise (GF)
Yukon Mashed Potatoes (GF)
Roasted Broccolini (GF)
Assorted Rolls

LATIN AMERICAN

Choice of Cuban-Style Roasted Chicken *or* Pernil
Choice of Shrimp Mojo *or* Grilled Salmon with Roasted Vegetables
Garden Salad Cilantro Lime Vinaigrette
Fried Plantains
Yellow Rice (V)
Black Beans (VEG, GF)

ITALIAN

Caprese Salad Tomato, Mozzarella, Basil, Balsamic Glaze (VEG)
Orecchiette Pasta Italian Sausage, Broccoli Rabe, Marinara
Ricotta Cavatelli Wild Mushrooms, Parmesan Cream, Grana Padano (VEG)
Chicken Parmesan Cutlets Marinara, Basil, Mozzarella
Antipasti Platters Marinated Vegetables, Assorted Charcuterie

GREEK

Lemon Oregano Chicken Paillard
Grilled Swordfish
Garlic Lemon Potatoes (V)
Greek Salad (VEG)
Artichoke & Orzo Salad Greek Oregano Vinaigrette Served with Hummus, Tzatziki, Olives, Assorted Flatbread, Pita (VEG)

SLIDERS

(select three)
Cheeseburger Cheddar, Onions, Bacon Aioli
Fried Chicken Coleslaw, Pickle
Shredded Chicken BBQ
Quinoa Veggie Lettuce, Tomato, Chipotle Aioli (VEG)
Meatball Pork, Beef, Veal, Marinara, Mozzarella Served with French Fries, House-Made Kettle Chips and Assorted Pickles

TACO BAR

Tacos (select one):

- **Shredded Beef** Cilantro, Onions, Lime
- **Grilled Chicken** Chipotle Honey Slaw
- **Slow Roasted Carnitas** Salsa Verde, Pico de Gallo, Lime Crema
- **Veggie** Black Beans, Squash, Pico de Gallo (V)

Chicken Fajitas with Tortillas
Spanish Rice (V, GF, DF)
Black Beans (V, GF, DF)
Served with Pico de Gallo, Sour Cream, Limes, and Salsa

ASIAN STATION

Soba Noodle Salad Peppers, Snow Peas, Bean Sprouts, Ponzu Ginger Sauce (V)
Grilled Salmon Teriyaki Glaze
Five Spice Pork Spare Ribs Sweet Chili
Seared Tofu Mushroom Sauce, Scallions (V)
Fried Rice (VEG)
Wok Stir Fried Vegetables
Served with Sweet Chili, Firecracker Sauce, and Soy Sauce (V)

SUSHI STATION

Live Chef Sushi Station or Stationary Sushi Platters
Assorted Rolls & Nigiri

VERSA

VEG VEGETARIAN GF GLUTEN FREE V VEGAN DF DAIRY FREE





PASSED HORS D'OEUVRES

Caprese Cups Tomato, Mozzarella, Basil Pesto (VEG/GF)

Grilled Corn Tostada Lime Crema, Cotija Cheese, Cilantro (VEG/GF)

Curry Vegetable Samosa Sesame Mint Sauce (VEG)

Artichoke Beignets Piment d'Espelette Lemon Aioli (VEG)

Roasted Peach & Ricotta Crostini Whipped Ricotta, Honey (VEG)

Vegetable Pot Stickers Sweet Chili Dipping (V)

Truffle Potato Croquette Fig Jam (VEG)

Beef Wellington

Pigs N' Blanket Deli Mustard

Peking Duck Rolls Duck Sauce

Mini Chicken Quesadillas Chipotle Lime Crema

Coconut Shrimp Red Curry

Seared Salmon Tataki Rice Cracker, Cilantro, Ponzu, Miso Wasabi

Tuna Tartare Avocado Mousse, Sesame Dressing, Savory Cone

Maine Lobster Roll Lemon Dill Aioli, Potato Roll

Mini Crab Cakes Old Bay Aioli

Chilled Shrimp Cocktail (GF)

Seafood Ceviche, Plantain (GF)

ADDITIONAL CHARGE

Lamb Lollipops Chimichurri \$10++ PP

Fresh Shucked Oysters Lemon, Spicy Cocktail Sauce \$15++ PP

SWEETS

Mini Italian Pastries

Cheesecake Lollipops

Fresh Baked Cookies

Tiramisu

Chocolate Chip Brownies

Key Lime Pie

Chocolate Chip Blondies

Mini Fruit Tarts

V E R S A

VEG VEGETARIAN GF GLUTEN FREE V VEGAN DF DAIRY FREE





EVENT ADD ONS

Elevate your
experience with our
event add ons:

JUMBO JENGA

CORN HOLE

JUMBO BEER PONG

LIVE DJ or BAND

PHOTOBOOTH

FLORALS

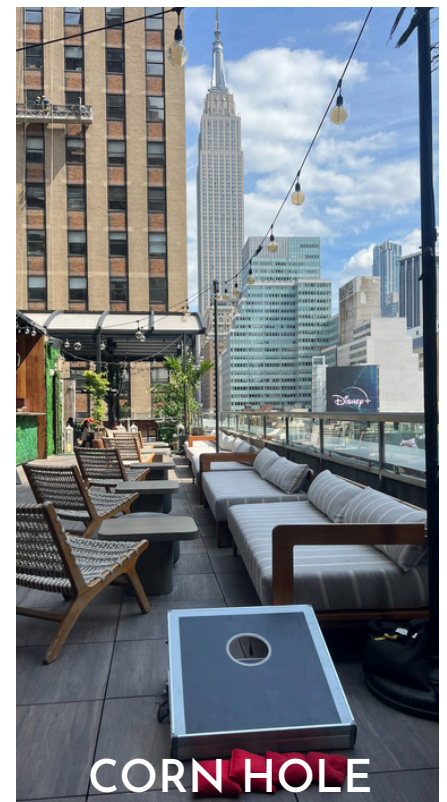
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