



HOSPITALITY
SUITE MENU

Aces Platinum

Specialty menu to serve 20 guests for pre-order only.
Limited quantities available per session, first-come, first-served. No substitutions please.

STARTERS AND SIDES

Plateau Royale AVG
Ultimate seafood tower of oysters, clams, king crab, lobster and shrimp, cocktail sauce, ginger-scallion mignonette, lemons

Chilled Lobster AVG
Fennel, castelefranco lettuce, calvin pea tendrils, preserved lemon

Green Chickpea Hummus V
Mini pita, crudite

2 Year Aged Gouda V,AVG
Mostarda, pickles, honey comb

Baby Romaine Lettuce V,AVG
Parmesan Reggiano, parmesan crisps, red baby romaine, Caesar vinaigrette

Asparagus V,AVG
Black truffle vinaigrette

Heirloom Tomato Salad V,AVG
Bufala mozzarella, extra virgin olive oil, fresh basil and mint

ENTRÉES

Aces Signature Crab Cakes AVG
Accompanied by summer slaw and grainy mustard sauce (Served warm)

Dried Aged Prime Beef Roast AVG
King trumpet mushrooms, cipollini onions, red watercress

Seared Ahi Tuna "Nicoise" AVG
Haricot verts, tomatoes, roasted fingerlings, quail eggs, lemon vinaigrette

Roasted Faroe Island Salmon AVG
Jersey corn, leeks, baby heirloom tomatoes, zucchini

Murray's Chimichurri Roasted Chicken AVG
Baby cauliflower, patatas bravas, garlic aioli

DESSERTS

Local and Exotic Fruits AVG
Lemongrass-ginger water

All American Cupcakes
Cherry chocolate, black & white, dulce de leche

Assorted Encapsulated Cocktails AVG

Individual Mason Jars
Tiramisu, blueberry cobbler and key lime pie

Assorted Confections by Marie Belle

Carrot Cake
Cream cheese frosting, pistachio feuilletine, pistachio gelato

6,950



ACES
BY ED BROWN

Chef Ed Brown's passion for quality and innate talent has awarded him a wide acclaim including numerous New York Times stars and a Michelin star. Brown is the author of The Modern Seafood Cook and a regular contributor on many television shows.

V=Vegetarian VN=Vegan AVG=Avoiding Gluten

Champions by Benjamin Steakhouse

Specialty menu to serve 20 guests for pre-order only.
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STARTERS AND SIDES

Shrimp Cocktail AVG Cocktail Sauce	Benjamin Home Fries V,AVG Sautéed onions (Served hot)
Tuna Tartare Yellowfin tuna, ginger soy sauce	Mashed Potatoes V,AVG Yukon gold potatoes (Served hot)
Wedge Salad AVG Diced Canadian bacon, cherry tomatoes, bleu cheese dressing	Creamy Corn AVG Smoked gouda, pancetta (Served hot)
Imported Buffalo Mozzarella V,AVG Beefsteak tomatoes, mozzarella	Creamed Spinach V Classic style (Served hot)

ENTRÉES

Porterhouse AVG Bone-in (Served hot)	Grilled Norwegian Salmon AVG Lemon wedge (Served hot)
USDA Prime Rib Eye AVG Bone-in (Served hot)	Chicken Parmesean Breaded cutlet, melted mozzarella, house-made marinara sauce (Served hot)

DESSERTS

NY Cheesecake V Blueberry compote, fresh strawberries, house-made schlag	Chocolate Mousse Cake V House-made schlag
Key Lime Pie V House-made schlag	Tiramisu V House-made schlag
	Benjamin Steakhouse Macaron V

6,675


ENHANCEMENTS

All individual items serve 10 guests

Seafood Platter AVG Oysters, clams, shrimp, lobster, lemon aioli, cocktail sauce 980	Caviar Service Boiled egg whites, egg yolk, red onion, tarragon crème fraîche, blinis 995	USDA Prime Tomahawk AVG Dry-aged 750
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Since opening in 2006, Benjamin Steakhouse has established itself as one of New York City's premier steakhouses, receiving critical acclaim from the New York Times and Forbes, and named NYC's #1 Steakhouse by Zagat.

Benjamin Steakhouse Uses Only the Best USDA Prime Meat Sourced from  , Hand Picked Daily And Dry-Aged In House For A Minimum Of 28 Days

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Fare by Alex Guarnaschelli

Specialty menu to serve 20 guests for pre-order only.
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STARTERS

Watermelon and Feta Salad V,AVG
Chilled watermelon, Aleppo marinated french feta, lemon vinaigrette

Burrata & Fresh Corn V,AVG
Di Palo's burrata, heirloom tomatoes, balsamic, basil pesto

Hummus With Marinated Olives & Pita V,VN
Castelvetrano & Cerignola olives, roasted grapes

Classic Maine Crabcake
Tartar sauce, lime

Mediterranean Charcuterie Platter
Thinly-sliced salami, prosciutto, hot soppressata, pickled vegetables, grainy mustard and baguette slices

Mixed Bar Nuts V,VN,AVG

ENTRÉES

Seared Garlic Shrimp AVG
Sugar snap peas, salsa verde

Seared Pat LaFrieda Filet Mignon AVG
Sliced and served over mesclun spring greens with housemade steak sauce

Fried Chicken Breast Cutlet With Basil
Gem lettuce, red wine oregano dressing

Cavatappi Pasta and Yellow Tomato Sauce V
Heirloom cherry tomatoes, Parmesan Cheese

DESSERTS

Classic Carrot Cake V
Tangy cream cheese, Madagascar vanilla frosting, heirloom carrots, walnuts

Chocolate Cheesecake V
Rainbow Cookies V

COOK IT UP by Alex Guarnaschelli and Ava Clark
One signed copy

4,200



Iron Chef and Food Network star Alex Guarnaschelli is one of the most accomplished culinary personalities in the world. She has led several Michelin-starred restaurants and is currently the Executive Chef at Butter in New York City. Guarnaschelli is a judge on *Chopped*, co-host of *The Kitchen*, host of *Supermarket Stakeout*, and star of *Alex vs America*. She is regularly a guest on national television shows such as Today, Good Morning America and Live with Kelly & Ryan and has also been featured in The Wall Street Journal, *The New York Times* and *Food & Wine*.

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Hill Country Barbecue

Served Labor Day Weekend Only

Specialty menu to serve 20 guests for pre-order only.
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MEATS

Signature Brisket AVG

Our signature brisket, pit-smoked over Texas Post Oak then carved fresh to order (Served hot)

Beef Short Ribs AVG

The low and slow cooking process makes these huge ribs buttery and tender (Served hot)

Texas Tenderloin AVG

Filet Mignon - smoked with Hill Country Signature Rub served medium rare - leanest most tender cut of meat (Served hot)

Pit-Smoked Turkey AVG

A whole turkey, brined, seasoned then and smoked low and slow (Served hot)

SIDES

Open Mac & Cheese v

A creamy, cheese classic updated exclusively for the US Open (Served hot)

Cowboy Pinto Beans

Beer braised and simmered with poblano chiles and Applewood smoked bacon (Served hot)

PLT Potato Salad v,AVG

Dijon and whole grain mustard, roasted red pepper and pickled jalapeño

Confetti Cole Slaw v,AVG

Our colorful red and green cabbage classic

Farmer's Market Salad

Fresh and seasonal vegetables on a bed of mesclun greens dressed with buttermilk ranch or chile-lime vinaigrette

Skillet Cornbread

Served with ancho honey butter

DESSERTS

Cowboy Pie v

Dark chocolate, butterscotch chips, dried coconut and toasted pecans in a graham cracker crust

Apple Streusel v

Granny Smith apples, a spoonful of sugar, and a dash of aromatic cinnamon tucked into a golden crumble

Double Cherry v,VN

Made with bing and sour cherries and covered in a dark brown sugar streusel topping

3,800



Hill Country is a 'barbecue market' inspired by the grand, century-old meat markets in Central Texas that have become legendary barbecue joints. Our barbecue is dry-rubbed (no sauce) and smoked low and slow with post oak wood shipped specially to us from Texas.

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Menu One

Sample menu to serve 20 guests, comprised of individual platters for 10 guests

STARTERS AND SIDES

Snack Attack v Snack mix, mustard pretzels, all-natural recharge mix, chocolate covered raisins, kettle-style potato chips, onion dip	Arancini v Spinach, aged pecorino romano, peppadew marinara (Served hot)
Gourmet Popcorn v,VN Caramel and butter in a US Open souvenir tin	Mixed Field Green Salad v,VN,AVG Mixed field greens, cucumbers, tomatoes, balsamic vinaigrette
Chips, Salsa & Guacamole Bar v,VN,AVG Spicy red, verde, fruit salsas, fresh guacamole, pickled pepper relish, tortilla chips	Corn Salad AVG Fresh corn, English cucumber, farmhouse tomatoes, cilantro, honey-lime vinaigrette
Summer Fresh Fruit v,AVG Market fresh seasonal fruits, orange Greek yogurt dipping sauce	Pennette Pesto Pasta v Peas, arugula, shaved Parmesan cheese
Cheese Quesadillas v Queso fresco, Monterey Jack, cheddar, housemade fresh guacamole, spicy salsa, sour cream (Served hot)	Summer Vegetable Platter v,AVG Zucchini, squash, baby red peppers, yellow roasted peppers, asparagus, grilled eggplant, grilled balsamic radicchio, baby heirloom carrots, chimichurri sauce

ENTRÉES

Pretzel and Ham & Smoked Turkey Cranberry Chutney <i>Ham</i> Mustard butter, aged Swiss cheese, pretzel ficelle <i>Smoked Turkey</i> Cranberry apricot chutney, baby arugula, Provolone cheese, Martin roll	Charred Short Ribs Creekstone Farm Short ribs, red wine demi sauce, chimichurri, horseradish cream (Served hot)
Grilled Summer Chicken Murray's all-natural chicken breast, grilled vegetables	Truffle Mac & Cheese v Macaroni, cheese sauce, black shaved truffles (Served hot)

DESSERTS

Black & White Cookies v	Macarons v Assortment of lemon, chocolate, vanilla, raspberry, mocha and pistachio
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2,445

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Menu Two

Sample menu to serve 20 guests, comprised of individual platters for 10 guests

STARTERS AND SIDES

Snack Attack v
Snack mix, mustard pretzels, all-natural recharge mix, chocolate covered raisins, kettle-style potato chips, onion dip

Garden Vegetable Medley v,AVG
Farmersfreshmarketvegetables, buttermilk ranch sauce

Heirloom Tomatoes & Fresh Mozzarella v,AVG
Farmer's market grown tomatoes, fresh mozzarella cheese, cold-pressed virgin olive oil

Summer Fresh Fruit v,AVG
Market fresh seasonal fruits, orange Greek yogurt dipping sauce

Asian Potstickers
Chicken & vegetable, steamed and seared, sweet chili dipping sauce (Served hot)

Peach & Plum Salad v,AVG
Baby arugula, goat cheese, micro basil, cilantro, pomegranate dressing

Summer Buckwheat Salad v,VN
Blueberries, peaches, peppadew pepper, cucumber sahv ed carrot, baby kale, dill agave vinaigrette

Orzo v
Eggplant tapenade, raddichio, escarole

Roasted Cauliflower v,VN,AVG
Smoked tomato salsa, micro greens

Grilled Asparagus v,AVG
Char-grilled asparagus accompanied by lemon aioli

ENTRÉES

Lobster Rolls
Fresh lobster salad, bibb lettuce, miini toasted brioche

Chicken & Vegetable Banh Mi Sandwiches
Flat Iron Grilled Chicken
Pickled jalapeno, daikon, carrots, cucumber, sriracha mayo, fresh baguette

Vegetable v
Pickled jalapeno, daikon, carrots, cucumber, cilantro, Thai basil sriracha mayo, fresh baguette

Mini Turkey Burger
Mozzarella, basil pesto aioli, baby lettuce, brioche (Served hot)

Charred Cedar-Plank Salmon AVG
Fresh salmon marinated in a honey mustard glaze

Chicken Milanese
Murray's chicken breast, fennel olive salad, caper berries, grilled lemons, creamy chardonnay vinaigrette

DESSERTS

Cookie & Brownie Sampler v
A sweet assortment of chocolate chunk and oat-meal raisin cookies baked in-house, fudge brownies

Cannoli Flight v
Traditional and chocolate

2,885

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Menu Three

Sample menu to serve 20 guests, comprised of individual platters for 10 guests

STARTERS AND SIDES

Gourmet Popcorn V,VN
Caramel and butter in a US Open souvenir tin

Chips, Salsa & Guacamole Bar V,AVG
Spicy verde, fruit salsas, fresh guacamole, pickled peper relish, tortilla chips

Garden Vegetable Medley V,AVG
Farmers fresh market vegetables, buttermilk ranch sauce

Little Italian Sampler
Selection of cured meats, vine-ripe tomatoes, Buffalo mozzarella, basil pesto, Italian pancakes

Chicken Quesadillas
Char grilled ancho marinated chicken, Monterey Jack cheese, sun dried tomato pesto, avocado crema (Served hot)

Arancini V
Spinach, aged pecorino romano, peppardew marinara (Served hot)

Classic Caesar Salad with Chicken
Crisp chopped romaine lettuce served with our Caesar dressing, Parmesan cheese, garlic croutons, grilled chicken

Green Goddess Potato Salad V
Olive oil roasted heirloom potatoes, asparagus, dill, chives, snap peas, lemon-tarragon dressing

Roasted Butternut Squash V,AVG
Heirloom tomatoes, dried cherries, toasted pine nuts, yogurt dressing

Fried Wedge Potatoes V
Parmesan, sea salt, spicy ranch dipping sauce (Served hot)

ENTRÉES

LaFrieda Mini Beef Sliders
LaFrieda natural special blend, aged five Spoke Farm's cheddar cheese and balsamic onions, US Open sauce on a potato bun (Served hot)

Prime Rib & Cauliflower Sampler
Prime Rib
Shaved prime roast beef, vine-ripe tomatoes, blue cheese horseradish sauce, baby arugula, mini brioche, sriracha dipping sauce

Cauliflower & Avocado V
Za'atar roasted cauliflower, heirloom tomatoes, edamame avocado hummus spread, mini brioche

Aces Morimoto Sushi Platter
Tuna nigiri, salmon nigiri, shrimp nigiri, whitefish nigiri, hamachi nigiri and special nigiri with spicy tuna, salmon avo, cucumber, yellowtail scallion, vegetable, California and special rolls (80 pieces)

Filet of Beef
Seared tenderloin of beef, chilled, sliced and presented with red onions, beefsteak red and yellow tomatoes, miniature artisan rolls, horseradish sauce

Truffle Mac and Cheese V
Macaroni, cheese sauce, black shaved truffles (Served hot)

DESSERTS

TennisBall Butter Cookies V
Floral Shortbread Cookie V
Lemon iced shortbread cookie, edible petals

Strawberry Short Cake V
Individual jars of berries, pound cake, fresh cream, shortbread crumble

3,440

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Menu Four

Sample menu to serve 20 guests, comprised of individual platters for 10 guests

STARTERS AND SIDES

Sigmund's Artisanal Soft Pretzels v

Truffle cheddar twists, Original bites and Everything bites, spicy brown mustard

Garden Vegetable Medley v,AVG

Farmers fresh market vegetables, buttermilk ranch sauce

US Open Cheese Tasting Board v

A selection of local artisan cheeses with flatbreads

Farro & Seasonal Tomato Salad v

Toasted pine nuts, cucumber, white balsamic dressing

Classic Caesar Salad with Chicken

Crisp chopped romaine lettuce served with our Caesar dressing, Parmesan cheese, garlic croutons, grilled chicken

Grilled Nectarine, Fresh Mozzarella & Soppressata Salad

Kumato tomatoes, cherries, yuzu citronette dressing

Orzo v

Eggplant tapenade, raddichio, escarole

Summer Vegetable Platter v,AVG

Zucchini, squash, baby red peppers, yellow roasted peppers, asparagus, grilled eggplant, grilled balsamic radicchio, baby heirloom carrots, chimichurri sauce

ENTRÉES

LaFrieda Mini Beef Sliders

LaFrieda natural special blend, aged five Spoke Farm's cheddar cheese and balsamic onions, US Open sauce on a potato bun (Served hot)

Lobster Rolls

Fresh lobster salad, bibb lettuce, mini toasted brioche

Korean Beef & Ginger Glazed Wraps

Grilled Korean beef, bibb lettuce, chili, cilantro, pickled carrots (Served hot)

Aces Morimoto Deluxe Sushi Platter

Tuna nigiri, salmon nigiri, shrimp nigiri, whitefish nigiri, hamachi nigiri and special nigiri with spicy tuna, salmon avo, eel avocado, cucumber, vegetable, California, special, yellowtail scallion and signature toro scallion rolls (124 pieces)

Aces Signature Crab Cakes

Zesty lemon aioli (Served hot)

Grilled Summer Chicken AVG

Murray's all-natural chicken breast, grilled vegetables

DESSERTS

Cakes In-A-Jar v

Signature Carrot Cake, Chocolate Paradis, NY Cheesecake

Floral Shortbread cookie v

Lemon iced shortbread cookie, edible petals

Macarons v

Assortment of lemon, chocolate, vanilla, raspberry, mocha and pistachio

4,035

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Early Arrivals

Available for AM sessions only. Items will be delivered by 10:30 AM
All individual items serve 10 guests

<div>Summer Fresh Fruit V,AVG</div> <div>Market fresh seasonal fruits, orange Greek yogurt dipping sauce</div> <div>145</div>	<div>Mini Yogurt Parfait Bar V</div> <div>Mini Greek yogurt jars served with fresh berries, granola, honey</div> <div>95</div>
<div>Breakfast Basket V</div> <div>Mini bagels, mini blueberry and oat bran muffins, plain and almond croissants. Whipped sweet butter, strawberry preserves, cream cheese</div> <div>90</div>	<div>Smoked Bacon & Cheeseon Toasted English Muffin</div> <div>Fontina cheese, breakfast scrambles, fresh chili peppers (Served hot)</div> <div>155</div>
<div>Hash Brown Frittata V,AVG</div> <div>Smashed fried potatoes, cage free eggs, goat cheese, Parmesan cheese, roasted tomatoes, spinach (Served hot)</div> <div>130</div>	

COFFEE AND TEA SERVICE (Serves 10)

These Lavazza Coffee Capsules deliver fresh, individually brewed cups of gourmet coffee

<div>Lavazza Assorted Coffee</div> <div>60</div>	<div>Lavazza Espresso Bar</div> <div>90</div>
<div>Lavazza Decaf</div> <div>60</div>	<div>Assorted Tea</div> <div>60</div>

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Á La Carte

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SNACKS

Mixed Nuts v, VN Hazelnuts, pecans, cashews, almonds 50	Chips, Salsa & Guacamole Bar v, VN, AVG Spicy red, verde, fruit salsas, fresh guacamole, pickled pepper relish, tortilla chips 140
Gourmet Popcorn v Caramel and butter in a US Open souvenir tin 55	Gourmet Snack Basket v Premium snack assortment 140
Snack Attack v Snack mix, mustard pretzels, all-natural recharge mix, chocolate covered raisins, kettle-style potato chips, onion dip 115	Sigmund's Artisanal Soft Pretzels v Truffle cheddar twists, Original bites and Everything bites, spicy brown mustard 175
New! Goji Berry Bark v Dark chocolate, toasted cashews, pink sea salt 165	New! Apricot Energy Bites v Coconut, almonds, granols, honey 165

STARTERS AND APPETIZERS

Duo Hummus Platter v Meyers lemon and fresh mint, roasted red pepper hummus, soft pita 160	Chilled Shrimp Cocktail AVG Jumbo shrimp steamed, chilled and served with zesty cocktail and remoulade sauces with fresh cut lemons 310
Garden Vegetable Medley v, AVG Farmers fresh market vegetables, buttermilk ranch sauce 140	Asian Potstickers Chicken and vegetable, steamed and seared, sweet chili dipping sauce (Served hot) 185
Heirloom Tomatoes & Fresh Mozzarella v, AVG Farmer's market grown tomatoes, fresh mozzarella cheese, cold-pressed virgin olive oil, balsamic vinegar 145	Arancini v Spinach, aged pecorino romano, peppadew marinara (Served hot) 135
SummerFresh Fruit v, AVG Market fresh seasonal fruits, orange Greek yogurt dipping sauce 145	Cheese Quesadillas v Queso fresco, Monterey Jack, cheddar, house-made fresh guacamole, spicy salsa, sour cream (Served hot) 135
Little Italian Sampler Selection of cured meats, vine-ripe tomatoes, Buffalo mozzarella, basil pesto, Italian pancakes 235	New! Chicken Quesadillas Char grilled ancho marinated chicken, Monterey Jack, sun dried tomato paste, avocado crema (Served hot) 175
US Open Cheese Tasting Board v A selection of local artisan cheeses, flatbreads 270	
Herb & Goat Cheese Crunch v Pomegranate, lemon zest, fresh herbs, grilled focaccia bread 165	

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À La Carte

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SMALL BITES

LaFrieda Mini Beef Sliders <i>To be delivered 30-60 minutes after main lunch and dinner deliveries</i> LaFrieda natural special blend, aged five Spoke Farm's cheddar cheese and balsamic onions, US Open sauce on a potato bun (Served hot) 205	Prime Rib Sliders Slow roasted Pat LaFrieda prime rib, creamy horseradish, signature steak sauce, fired onions on grilled brioche (Served hot) 210	Mini Turkey Burgers Mozzarella, basil pesto aioli, baby lettuce, brioche (Served hot) 205
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New! Edamame Mushroom Sliders v,vn Vegan pepperjack cheese, Roma tomatoes, arugula, tamarind mustard seed jam, lemon herb aioli, mini brioche 210	Tuna Sashimi Taco Ahi diced tuna, pickled cucumbers, spicy mayo 210	Fried Chicken Sliders Buttermilk fried chicken, red cabbage slaw, crispy onions and jalapeño aioli on a toasted mini brioche roll (Served hot) 205	Nashville Hot Chicken Sliders Mini brioche, fired chicken, spicy butter pickles (Served hot) 205
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SANDWICHES

Lobster Rolls Fresh lobster salad, bibb lettuce, mini toasted brioche 315	Meatball Sliders Marinara, Parmesan Reggiano, mini hero rolls (Served Hot) 180	Kosher-Style All-Beef Frankfurters Braised sauerkraut, condiments (Served hot) 125	New! Muffaletta Mortadella, Castelvetrano olives, peppadew, extra virgin olive oil, white wine vinegar, mini sesame soft roll 200	New! Prime Rib & Cauliflower Sampler <i>Prime Rib</i> Shaved prime roast beef, vine-ripe tomatoes, blue cheese horseradish sauce, baby arugula, mini brioche, sriracha dipping sauce <i>Cauliflower & Avocado</i> v Za'atar roasted cauliflower, heirloom tomatoes, edamame avocado hummus spread, mini brioche 210
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New! Grilled LaFrieda Italian Sausage Roasted sweet peppers, Vidalia onions, crushed tomato sauce, Giardiniera, assorted mustards, fresh baguette (Served hot) 195	New! Pretzel and Ham & Smoked Turkey Cranberry Chutney <i>Ham</i> Mustard butter, aged Swiss Cheese, pretzel ficelle <i>Smoked Turkey</i> Cranberry apricot chutney, baby arugula, provolone cheese, Martin roll 200	New! Chicken & Vegetable Banh Mi Sandwiches <i>Flat Iron Grilled Chicken</i> Pickled jalapeno, daikon, carrots, cucumber, sriracha mayo, fresh baguette <i>Vegetable</i> v Pickled jalapeno, daikon, carrots, cucumber, cilantro, Thai basil sriracha mayo, fresh baguette 200
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SALADS

Summer Lobster Salad AVG
Maine lobster, seasonal watermelon, fresh corn,
farmhouse tomatoes, mint, tarragon, basil pesto

235

Classic Caesar Salad with Chicken
Crisp chopped romaine lettuce served with our
Caesar dressing, Parmesan cheese,
garlic croutons, grilled chicken

155

Mixed Field Green Salad V, VNAVG
Mixed field greens, cucumbers, tomatoes, balsamic
vinaigrette

100

Corn Salad V, AVG
Fresh corn, English cucumbers, farmhouse
tomatoes, cilantro, honey-lime vinaigrette

125

**New! Grilled Nectarine, Fresh
Mozzarella & Soppressata Salad**
Kumato tomatoes, cherries,
yuzu citronette dressing

175

New! Green Goddess Potato Salad V
Olive oil roasted heirloom potatoes, asparagus,
dill, chives, snap peas, lemon-tarragon dressing

135

Peach & Plum Salad V, AVG
Baby arugula, goat cheese, micro basil, cilantro,
pomegranate dressing

135

Spinach Salad V, AVG
Satur Farms baby spinach with dried cherries,
goat cheese, radicchio, white peaches,
Belgian endive, cider vinaigrette

105

Farro & Seasonal Tomato Salad V
Toasted pine nuts, cucumber,
white balsamic dressing

125

Summer Melon Salad V, AVG
Watermelon, cucumber, cantaloupe, watercress,
feta cheese, fresh mint

125

New! Summer Buckwheat Salad V, VN
Blueberries, peaches, peppadew pepper,
cucumber, shaved carrot, baby kale,
dill agave vinaigrette

130

MORIMOTO SUSHI

Aces Morimoto Sushi Platter
Tuna nigiri, salmon nigiri, shrimp nigiri, whitefish
nigiri, hamachi nigiri and special nigiri with spicy
tuna, salmon avo, cucumber, yellowtail scallion,
vegetable, California and special rolls (80 pieces)

575

Aces Morimoto Deluxe Sushi Platter
Tuna nigiri, salmon nigiri, shrimp nigiri, whitefish
nigiri, hamachi nigiri and special nigiri with spicy
tuna, salmon avo, eel avocado, cucumber,
vegetable, California, special, yellowtail scallion
and signature toro scallion rolls (124 pieces)

875



Featured sushi from "Iron Chef"
Masaharu Morimoto, known to
millions as the star of Iron Chef
and Iron Chef America.

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À La Carte

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MAINS

Filet of Beef Creekstone Farms seared tenderloin of beef, chilled, sliced and presented with red onions, beefsteak red and yellow tomatoes, miniature artisan rolls, horseradish sauce	395
Char Grill Ribeye Steak AVG Crispy potatoes, sauteed mushroom and signature steak sauce (Served hot)	435
New! Char Grilled Short Ribs Creekstone Farm short ribs, red wine demi sauce, chimichurri, horseradish cream (Served hot)	255
Korean Beef & Ginger Glazed Wraps Grilled Korean beef, bibb lettuce, chili, cilantro, pickled carrots (Served hot)	240

Classic Grilled Entrée Boards	
Grilled Lemon Chicken Board AVG All-natural Murray's marinated and grilled chicken served with little gem potatoes and grilled vegetables	270
Charred Cedar-Plank Salmon AVG Fresh salmon marinated in a honey mustard glaze	275

Chicken Milanese Murray's chicken breast, fennel olive salad, caper berries, grilled lemons, creamy chardonnay vinaigrette	225
Grilled Summer Chicken AVG Murray's all-natural chicken breast, grilled vegetables	270
Grilled Lemongrass Chicken Fresh cilantro, ginger, mint, coconut peanut sauce	260
Sesame Seared Ahi Tuna Accompanied by seaweed salad, wasabi crème fraîche	280
Aces Signature Crab Cakes Zesty lemon aioli (Served hot)	335
Pan Fried Branzino AVG Oven roasted tomatoes, crispy Maitake mushroom, asparagus, Italian cauliflower, brown butter Meyer lemon glaze, salsa verde	265
Pan Seared Barbecue Shrimp Fried polenta, charred lemon, smokey chipotle aioli, grilled sourdough bread	235
Truffle Mac & Cheese v Macaroni, cheese sauce, black shaved truffles (Served hot)	180

SIDES

Grilled Asparagus v, AVG Char-grilled asparagus accompanied by lemon aioli	120
Summer Vegetable Platter v, AVG Zucchini, squash, baby red peppers, yellow roasted peppers, asparagus, grilled eggplant, grilled balsamic radicchio, baby heirloom carrots, chimichurri sauce	175
New! Roasted Butternut Squash v, AVG Heirloom tomatoes, dried cherries, toasted pine nuts, yogurt dressing	140
Orzo v Eggplant tapenade, radicchio, escarole	135

Pennette Pesto Pasta v Peas, arugula, pesto shaved Parmesan cheese	135
Roasted Cauliflower v, AVG Smoked tomato salsa, micro greens	120
Grilled Broccolini v, AVG Lemon, Parmesan cheese, pine nuts, extra virgin olive oil	120
New! Fried Wedge Potatoes v Parmesan, sea salt, spicy ranch dipping sauce (Served hot)	140

V=Vegetarian VN=Vegan AVG=Avoiding Gluten

Desserts

All individual items to serve 10 guests

CONFECTIONS

Orders need to be placed 72 hours in advance, for pre-order only

Assorted Cupcakes <i>Red Velvet</i> Red velvet cake, cream cheese frosting, chocolate curls <i>Passion Fruit Mojito</i> Vanilla cake, mojito frosting, passion fruit butter cream, flower <i>Chocolate Peanut Butter</i> Devil's food cake, peanut butter, chocolate frosting, butter fingers crunch Flourless Chocolate Cake Raspberry butter cream, fresh raspberry	New! Dessert Bars Oreo Cheesecake, Cherry Frangipane Cannoli Flight Traditional and Chocolate New! Tart Sampler Strawberry Rhubarb, Key Lime
135	165
150	165

DESSERTS IN-A-JAR

Cakes In-A-Jar <i>Carrot Cake</i> Cream cheese frosting, salted caramel sauce, whipped cream, toasted coconut, candied pecans <i>Chocolate Cake</i> Chocolate and caramel, whipped cream, toffee <i>New York Cheesecake</i> Summer berries, whipped cream	Strawberry Shortcake Berries, pound cake, fresh cream, shortbread crumble New! Summer Trifle Lemon Meringue, Peaches & Cream, Raspberry
150	165
	165

COOKIES & BROWNIES

Cookie & Brownie Sampler A sweet assortment of chocolate chunk and oatmeal-raisin cookies baked in-house, fudge brownies New! Chef's Signature Cookies Linzer, Orange Creamsicle, Triple Chocolate Pecan Tennis Ball Butter Cookie New! Floral Shortbread Cookie Lemon iced shortbread cookie, edible petals	Black & White Cookies Macarons Assortment of lemon, chocolate, vanilla, raspberry, mocha and pistachio Whoopi Pies Funfetti, Pistachio, Salted Caramel Gluten-Free Brownies (Serves 6)
150	130
165	155
110 per dozen	95
165	
Van Leeuwen Ice Cream Bars Toffee Brown Sugar Vanilla Caramel Swirl 9 per bar	

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Kosher Menu

Please provide our sales team at least 48 hours advanced notice for each individual order.

Under the Strict Supervision of the KOF-K

Pre-plated meals include china plates and steel cutlery.

Meals are delivered triple wrapped and sealed with VAAD tape.

Please specify allergy if applicable. Gluten free options are available.

Individual Kosher meals are available with your **choice of one appetizer, entrée and dessert.**

All meals are prepared fresh, sealed and served at either room temperature.

Each meal includes bread & butter plate, entrée plate with cutlery

APPETIZERS

Grilled Chicken Salad

Romaine lettuce, mixed baby greens with
grilled chicken

Garlic Salmon Salad

Romaine with grilled honey garlic salmon

Caesar Salad

Chicken Poppers

Popcorn chicken with a tangy sauce

Vegetable Crudites

with hummus dip

ENTRÉES

Grilled Balsamic Glazed Chicken

Grilled chicken breast with a balsamic
reduction served with rice pilaf and roasted
potatoes

Half Roasted BBQ Chicken

Roasted chicken in a savory BBQ sauce
served with rice pilaf and roasted potatoes

Grilled Salmon

Alaskan salmon grilled and served with
sautéed string beans and roasted potatoes

Grilled Cajun Tuna Steak

Fresh tuna grilled with a Cajun seasoning
served with sautéed string beans and
roasted potatoes

Teriyaki Strip Steak

Strip steak in a teriyaki sauce served
with sautéed vegetables and mashed
potatoes

BBQ Short Ribs

Short ribs glazed with our homemade
BBQ sauce served with roasted
vegetables and mashed potatoes

Garlic Pasta

Mixed vegetables

DESSERTS

Chocolate Cake

Tiramisu

Apple Strudel

Fruit Salad

Cookies and Brownies

275 per person

V=Vegetarian VN=Vegan AVG=Avoiding Gluten

Beverage Packages

DELUXE BAR

Liquor

Grey Goose® Vodka, Hendrick's,
Johnnie Walker Black, Maker's Mark,
Bacardi Superior, Dobel Diamante Cristalino

Wines

Franciscan Estate Sauvignon Blanc, Alois Lageder
Pinot Grigio, Hess Select Cabernet Sauvignon

Beers

Heineken®, Amstel Light, Heineken® 0.0 (11.2oz)
- Alcohol Free, Domestic beer

Soft Drinks

evian® Natural Spring Water,
evian Sparkling™ Carbonated Natural Spring
Water, Coca-Cola products and juices

70 per person

BEER, WINE AND SOFT DRINK BAR

Wines

Franciscan Estate Sauvignon Blanc, Alois Lageder
Pinot Grigio, Hess Select Cabernet Sauvignon

Beers

Heineken®, Amstel Light, Heineken® 0.0 (11.2oz)
- Alcohol Free, Domestic beer

Soft Drinks

evian® Natural Spring Water,
evian Sparkling™ Carbonated Natural Spring
Water, Coca-Cola products and juices

50 per person

SOFT DRINKS AND JUICE BAR

Soft Drinks

evian® Natural Spring Water, evian Sparkling™ Carbonated Natural Spring Water, Coca-Cola products and juices

30per person

BAR MIXERS

(UPON REQUEST WITH DELUXE BAR)

Bloody Mary Mix, Sour Mix, Orange Juice, Cranberry Juice, Grapefruit Juice, Club Soda, Tonic, Olives,
Cherries, Limes and Lemons

Beverage Á La Carte

LIQUORS (1L bottles)

Grey Goose® Vodka	190	Dobel Tequila Silver (750mL)	185
Grey Goose® La Poire	180	Dobel Tequila Reposado (750mL)	205
Grey Goose® L'Orange	180	Dobel Tequila Diamante Cristalino (750mL)	195
Grey Goose® Le Citron	180	Dobel Tequila Anejo (750mL)	215
Absolut	150	Dobel 50 Tequila Cristalino Extra Anejo (750mL)	495
Ketel One	180	Don Julio Blanco (750mL)	235
Tanqueray	125	Maker's Mark	195
Bombay Sapphire	145	Bulleit	205
Hendrick's	160	Johnnie Walker Black	190
Bacardi Superior	105	The Glenlivet 12 Year Old	185
Captain Morgan	115	The Macallan 12 Year Old (750mL)	175
Jack Daniel's	145	M&R Dry Vermouth (375mL)	30
Crown Royal	135	M&R Sweet Vermouth (375mL)	30

BEERS (Six 12oz cans)

Heineken®	68	Dos Equis Lager	68
Heineken® Silver	68	Heineken® 0.0 (11.2oz) - Alcohol Free	60
Amstel Light	68	Domestic Light	60
Lagunitas IPA	68		

HARD SELTZER (Six 12oz cans)

White Claw Black Cherry	75
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CORDIALS (750mL bottles)

Aperol®	120	Baileys Original Irish Cream	110
Remy Martin V.S.O.P.	120	Grand Marnier	130
Kahlua	100	Chambord	135

SPECIALTY COCKTAIL PACKAGES

Grey Goose® Honey Deuce™

The Signature Cocktail of the US Open - A fresh blend of Grey Goose® Vodka, a touch of premium raspberry flavored liqueur, lemonade and honeydew melon balls served in two pitchers with 10 commemorative US Open cups

230 (Serves 10)

New! Dobel Ace Paloma

Build-your-own Ace Paloma with Dobel Tequila Diamante Cristalino, grapefruit soda, black salt for rim, dehydrated grapefruit garnish with Dobel souvenir cups

200 (Serves 10)

New! Aperol® Spritz

Includes 10 Aperol® Spritz Ready To Serve Bottles, orange slices and Aperol® branded souvenir cups

200 (Serves 10)

Bloody Mary

Spice things up with two pitchers of our signature bloody mary featuring Grey Goose® Vodka, spicy bloody mary mix and served with skewers of pickled spears, cheese, grilled vegetables and olives

170 (Serves 10)

Beverage À La Carte

SODAS AND JUICES (Six 12oz cans)

Coca-Cola	34	Cranberry Juice (1qt bottles)	27
Diet Coke	34	Orange Juice (1qt bottles)	27
Sprite	34	Grapefruit Juice (1qt bottles)	27
Lemonade	34		

MIXERS AND BAR SUPPLIES

Margarita Mix (liter bottle)	30	Seltzer (Six 12oz cans)	34
Bloody Mary Mix (liter bottle)	30	Club Soda (Six 12oz cans)	34
Sour Mix (liter bottle)	30	Ginger Ale (Six 12oz cans)	34
Lime Juice (12oz bottle)	13	Tonic Water (Six 12oz cans)	34
Tabasco Sauce (2oz bottle)	13	Bar Fruit (lemons, limes)	15
Worcestershire Sauce (5oz bottle)	13	Bar Fruit Garnish Tray (lemons, limes, stuffed olives, maraschino cherries)	25

COFFEE AND TEA SERVICE (Serves 10)

These Lavazza Coffee Capsules deliver fresh, individually brewed cups of gourmet coffee

Lavazza Assorted Coffee	60	Lavazza Espresso Bar	90
Lavazza Decaf	60	Assorted Teas	60

ICED TEAS (Six 20oz bottles)

Snapple Lemon Iced Tea	42
Snapple Peach Iced Tea	42
Snapple Diet Peach Iced Tea	42

SPORTS DRINKS (Six 20oz bottles)

Powerade	45
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WATER

evian® Natural Spring Water (Six 500mL bottles)	38	evian Sparkling™ Carbonated Natural Spring Water (One 750mL)	16
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White Wine

CHAMPAGNE

Moët & Chandon Impérial Brut, Épernay, France	145	* Moët & Chandon Grand Vintage Blanc, Épernay, France	190
Moët & Chandon Impérial Rosé, Épernay, France	155	* Dom Perignon, Épernay, France	500
Moët & Chandon Collection Impériale, Épernay, France	425	Louis Roederer Cristal, Reims, France	575

SPARKLING

Fratelli Cozza Prosecco, Veneto, Italy	75	CHANDON Brut, California	79
		CHANDON Brut Rosé, California	79

BRIGHT, CRISP AROMATIC WHITES

Lieu Dit Sauvignon Blanc, Santa Ynez Valley, California	87	Franciscan Estate Sauvignon Blanc, California	68
Alois Lageder Pinot Grigio, Alto Adige, Italy	79	Twomey by Silver Oak Sauvignon Blanc	90
Eric Louis Sancerre, Loire, France	95	Pazo de Barrantes Albariño, Galicia, Spain	125
Illumination by Quintessa Sauvignon Blanc, California	155		

RICH, FULL FLAVORED WHITES

DAOU Chardonnay, Paso Robles, California	81	Pouilly-Fume de Ladoucette, France	96
Louis Jadot Chablis, France	87	Jayson By Pahlmeyer Chardonnay, Napa	142
Far Niente Chardonnay, Napa	154	Cakebread Chardonnay, Napa	122
Freemark Abbey Chardonnay, Napa	97	Kistler Chardonnay Les Noisetiers, Sonoma Coast	162
		Louis Jadot Puligny-Montrachet, Burgundy,France	185

REFRESHING ROSÉS

Wölffer Estate Summer In A Bottle Rosé, The Hamptons	83	Whispering Angel Rosé, Côtes de Provence, France	87
M de Minuty Rosé, Côtes de Provence, France	84		

US OPEN GUEST SOMMELIER

OUR GUEST SOMMELIER WILL BE PLEASED TO HELP YOU PLAN YOUR PERFECT EVENT!

*Please inquire about available vintages

We can help you review vintages, learn a bit more about our program and hand pick wines for your special day.

Red Wine

APPROACHABLE, MELLOW, MEDIUM BODIED REDS

Chianti Classico Banfi, Tuscany, Italy	71	Sonoma-Cutrer Pinot Noir, Russian River Valley	87
Lyric by Etude Pinot Noir, Santa Barbara County, California	85	Etude Pinot Noir, Carneros	122
Bodega Norton Malbec Reserva, Argentina	75	Châteauneuf-Du-Pape La Nerthe, Rhône, France	152
Decoy Red Blend (Cabernet Sauvignon/Merlot) Napa County, California	81	Flowers Pinot Noir, Sonoma Coast	122

ROBUST, FULL REDS

Louis M. Martini Cabernet Sauvignon, Sonoma	81	Hewitt Cabernet Sauvignon, Napa	245
Honig Cabernet Sauvignon, Napa	139	Tenuta San Guido le Difese by Sassicaia, Tuscany, Italy	115
Jordan Cabernet Sauvignon, Sonoma	157	Groth Cabernet Sauvignon, Oakville	170
Orin Swift Machete Red, California	147	Silver Oak Cabernet Sauvignon, Napa	325
Stags' Leap Winery Cabernet Sauvignon, Napa	125	Far Niente Estate Cabernet Sauvignon, Napa	285
Frank Family Vineyards Cabernet Sauvignon, Napa	142	Heitz Cellar Cabernet Sauvignon, Napa	177
Faust Cabernet Sauvignon, Napa	150	Il Poggione Brunello di Montalcino, Tuscany, Italy	180
		Nickel & Nickel Vaca Vista Vineyard Cabernet Sauvignon, Napa	235

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