

HELEN MILLS

EVENT SPACE AND THEATER



ALL-INCLUSIVE PACKAGES

Thank you for considering **HELEN MILLS** for your special event!

HELEN MILLS is Manhattan's most unique venue, featuring a spectacular, loft-like event space, as well as a 140-seat theater and screening room (*rented separately*). Conveniently located near Midtown Manhattan, including Pennsylvania and Grand Central stations, **HELEN MILLS** is the perfect location to host your special event. Featuring a stunning, 40-foot-long bar, specially designed lounge furniture and state-of-the-art digital-video and sound systems, as well as special-event lighting, **HELEN MILLS** is sure to impress your guests.

HELEN MILLS is excited to offer six all-inclusive packages that include event space rental, premium open bar, on-site management and staff, audio-visual equipment, and lounge furniture including ottomans, cocktail tables and reception chairs.

Please click on links below to view the menu for each option.

OPTION 1A & 1B* (up to 3 hours)

PAGE 2 & 3

- Choice of Three Themed Baskets/Platters
- Mediterranean Medley
- Imported & Domestic Cheese Board (1A) or Tuscan Antipasto Platter (1B)
- Crudités Display
- Gourmet Dessert Platter
- Wine & Beer Service

OPTION 2* (up to 3 hours)

PAGE 4

- Choice of Eight Passed Hors d'oeuvres
- Choice of Four Passed Desserts
- Premium Beverage Service

OPTION 3* (up to 3 hours)

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- Choice of Six Passed Hors d'oeuvres
- Choice of One Stationary Display
- Choice of Two Pasta Stations
- Choice of Three Passed Desserts
- Premium Beverage Service

OPTION 4* (up to 4 hours)

PAGE 6

- Choice of Five Stationary Hors d'oeuvres
- Choice of One Dinner Station
- Choice of Two Pasta Stations
- Choice of Mixed Green Vegetables or Green Salad
- Gourmet Dessert Platter
- Premium Beverage Service

OPTION 5* (up to 5 hours)

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- Choice of Six Passed Hors d'oeuvres
- Choice of One Dinner Station
- Choice of Two Pasta Stations
- Choice of Three Passed Desserts
- Premium Beverage Service

OPTION 6* (up to 5 hours)

PAGE 8

- Choice of Five Passed Hors d'oeuvres
- Market Basket - Selection of Crudités and International Cheeses
- Dinner Buffet
- Choice of One Dessert Station
- Premium Beverage Service

*100-person minimum

OPTION 1A

(100-person minimum. Up to three hours.)

Choice of Three Themed Baskets, Mediterranean Medley, Imported & Domestic Cheese Board, Crudités Display, Gourmet Dessert Platter, and Wine & Beer Service

THEMED BASKETS (choice of three themes)

PACIFIC RIM

- Chili Beef Yakitori
- Sesame Chicken Saté
- Coconut Shrimp Skewers
- Imperial Spring Rolls
- California Roll
- Pickled Ginger and Wasabi
- Soy Scallion Dipping Sauce

PAN ASIAN

- Beef Saté
- Lemongrass Shrimp Saté
- Sweet Chile Chicken Saté
- Asparagus Spears
- Fried Vegetable Wonton
- Ginger Carrots and Snap Peas
- Spicy Peanut Dipping Sauce

THAI BASKET

- Flying Coconut Shrimp Saté
- Curried Beef Saté
- Lemon Ginger Chicken Saté
- Vegetable Spring Rolls
- Thai Cucumber Salad
- Peanut and Sweet Chili Dipping Sauce

TANDOORI BASKET

- Herbed Baby Lamb Chops
- Tandoori Chicken Kebabs
- Curried Shrimp Kebabs
- Vegetable Samosas
- Cucumber & Red Pepper
- Mango Chutney
- Spicy Harissa Yogurt Dip

ANTIPASTO MISTO

- Prosciutto Wrapped Breadsticks
- Sopressata Salami
- Spicy Cappicola
- Aged Provolone
- Grilled Eggplant and Zucchini
- Marinated Artichokes and Mushrooms
- Herbed Bocconcini Mozzarella
- Roasted Red Peppers
- Tuscan Brick Oven Breads

AMERICAN PIE

- Crispy Chicken Fingers
- BBQ Beef Brisket on Cheddar Biscuit
- Mini Maryland Crab Cakes
- Spicy Buffalo Sates
- Hamburger Sliders
- Honey Mustard Sauce
- Blue Cheese Dressing

PROVENÇAL

- Shrimp Scampi Batons
- Rosemary Chicken Batons
- Frenched Lamb Chops
- Grilled Zucchini Batons
- Sun Dried Tomatoes and Marinated Olives
- Belgian Endive
- Red Pepper Rouille

MEDITERRANEAN MEDLEY

Sage Grilled Chicken Kebabs, Grilled Shrimp Kebab, Stuffed Grape Leaves, Fire Grilled Eggplant, Olive Tapenade, Feta & Sun Dried Tomato Dip, Kalamata Olives, Assorted Flatbreads, and Edemame Hummus

IMPORTED & DOMESTIC CHEESE BOARD

Assortment of Hand-crafted Imported and Domestic Cheeses Garnished with Dried Fruit and Nuts. Served with Flat Bread and Crackers.

CRUDITÉS DISPLAY

Medley of Baby Zucchini, Asparagus, Cherry Tomatoes, Baby Carrots, Broccoli, Celery and Red Peppers Served with Dip.

GOURMET DESSERT PLATTER

Assortment of Freshly Baked Gourmet Desserts

OPTIONAL ITEMS (additional fees apply)

- Cupcakes on a Tiered Stand
- Celebratory Cake and a Selection of Petit Fours
- Sparkling Wine Throughout the Evening

WINE & BEER SERVICE*

WINES

Les Fumées Blanches Sauvignon Blanc
Oracle Chardonnay
VRAC Côtes-du-Rhône
J. & F. Lurton Malbec

BEERS

Amstel Light
Bass Ale
Heineken

*Liquor selections may change based on availability. Suitable substitutes will be used.

OPTION 1B

(100-person minimum. Up to three hours.)

Choice of Three Themed Platters, Mediterranean Medley, Tuscan Antipasto Platter, Crudités Display, Gourmet Dessert Platter, and Wine & Beer Service

THEMED PLATTERS (choice of three themes)

ISLAND ADVENTURES

- Homemade Plantain Chips
- Pico de Gallo
- Black Bean Dip
- Guava Basted Chicken Skewers
- Spicy Peanut Dipping Sauce
- Grilled Mojito Shrimp Skewers
- Chipotle Remoulade
- Crab and Mango Salad in Cucumber Cups

ITALIAN IMPORTS

- Bocconcini, Tomato and Pesto Skewers
- Artichoke, Genoa Salami and Provolone Skewers
- Roasted Red Pepper, Portobello Mushroom and Fried Eggplant Skewers
- Flatbread Pizza with Slow Roasted Tomatoes, Roasted Garlic, Chevre and Parmesan
- Chunky Artichoke Pesto with Pecorino Bruschetta
- White Bean Puree Roasted Red Pepper Salad Parmigiano Reggiano Bruschetta

MEDITERRANEAN WONDERS

- Lemon Rosemary Chicken Skewers
- Sundried Tomato and Basil Dip
- Olive and Basil Shrimp Skewers
- Assorted Grilled Vegetable Skewers
- Roasted Red Pepper Dip
- Mini Pastry Cups with Chopped Greek Salad

CLASSIC COMFORTS

- Dijon Deviled Egg with Chopped Capers
- Smoked Salmon and Crème Fraiche Infused Deviled Egg with Chopped Chives
- Wasabi Deviled Egg Topped with Tobiko
- Mini Tomato, Mozzarella and Basil Quiche
- Buffalo Chicken Skewers
- Blue Cheese Dip

ASIAN INVASIAN

- Flying Coconut Shrimp Saté
- Curried Beef Saté
- Lemon Ginger Chicken Saté
- Vegetable Spring Rolls
- Thai Cucumber Salad
- Peanut and Sweet Chili Dipping Sauce

MINI SANDWICHES EXTRAVAGANZA

- Old Fashioned Chicken Salad, Lettuce and Tomato
- Dill Tuna Salad with Lettuce and Tomato
- Fresh Roast Turkey with Cornbread Stuffing and Cranberry Sauce
- Fresh Mozzarella, Grilled Eggplant and Roasted Tomato
- Black Forest Ham, Swiss and Honey Mustard

SUSHI STATION

- Spicy Tuna Rolls
- California Rolls
- Salmon Rolls
- Vegetarian Rolls
- Pickled Ginger, Wasabi and Soy Sauce

SOUTH OF THE BORDER

- Cajun Chicken Quesadillas
- Black Bean and Pepper Jack Quesadillas
- Homemade Salsa
- Chipotle Sour Cream
- Fruit de Mer Ceviche on an Endive Spear
- Margarita Chicken Skewers
- Yellow Corn Tortilla Chips
- Hand Smashed Avocado Dip

MEDITERRANEAN MEDLEY

Chipotle Spiced Hummus, Babaganoush, Roasted Red Pepper and White Bean Dip, Homemade Pita Chips and Garlic Crostini

TUSCAN ANTIPASTO PLATTER

Grilled Eggplant, Roasted Bell Peppers, Yellow Squash, Asparagus, Marinated Portobello Mushrooms, Slow Roasted Tomatoes, Mediterranean Grilled Shrimp, Genoa Salami, Sopressata, Parmesan, Fresh Mozzarella Country Olives and Artisanal Breads

CRUDITÉS DISPLAY

Medley of Seasonal Vegetable Served with Artichoke Leek Dip

GOURMET DESSERT PLATTER

Assorted Dessert Bars Including Pecan, Oreo, M&M, Peanut Butter Cup and Chocolate, Mini Vanilla Cupcakes, Individual Pecan Tarts, A Raspberry Petit Four and Chocolate and Vanilla Macarons Garnished with Grapes and Strawberries

OPTIONAL ITEMS (additional fees apply)

- Cupcakes on a Tiered Stand
- Celebratory Cake and a Selection of Petit Fours
- Sparkling Wine Throughout the Evening

WINE & BEER SERVICE*

WINES

Les Fumées Blanches Sauvignon Blanc
Oracle Chardonnay
VRAC Côtes-du-Rhône
J. & F. Lurton Malbec

BEERS

Amstel Light
Bass Ale
Heineken

*Liquor selections may change based on availability. Suitable substitutes will be used.

OPTION 2

(100-person minimum. Up to three hours.)

**Choice of Eight Passed Hors d'oeuvres, Choice of Four Passed Desserts,
and Premium Beverage Service**

PASSED HORS D'OEUVRES (choice of eight)

CLASSIC COCKTAIL

- Prosciutto and Asparagus
- Franks in a Blanket
- Petit Beef Wellington
- Greek Spanikopita
- Vegetable Samosas
- Chinese Pork Dumplings
- Buffalo Chicken Wings
- Grilled Shrimp Quesadilla
- Beef Empanadas
- BBQ Brisket on a Bun

CROSTINIS

- Sweet Onion Marmalade and Feta Cheese
- Sun Dried Tomato & Chicken
- Artichoke, Asiago and Red Pepper
- Brie with Toasted Almond and Maple Preserves
- Mission Fig and Goat Cheese

FROM THE EARTH

- Roasted Leek Beggars Purse with Wild Mushrooms
- Gorgonzola Endive Spears with Caramelized Pear
- Ratatouille Feuilletes
- Charred Vegetable Quesadilla with Jalapeno Slices & Fresh Avocado
- Vegetable Pot Stickers
- Roasted Beet Caviar with Black Bread, Chives and Sour Cream

SATÉ, KEBABS & BATONS

- Sweet Chili Chicken
- Coconut Chicken
- Tandoori Chicken
- Beef Teriyaki
- Sesame Beef
- Texas BBQ Pork
- Roasted Lamb
- Mozzarella Caprese

PRIME CUTS

- Black Angus Steak Tartar on French Baguette Crisps
- Japanese Beef Negimaki with Asparagus and Scallion
- Rosemary Lamb Chops
- Seared Fillet of Beef with Caramelized Onions and Horseradish Cream
- Blackened Duck Breast on Raisin Bread
- Herb Grilled Chicken on Polenta Rounds

SEAFOOD & SHELLFISH

- Smoked Trout Mousse Served in Puff Pastry Cups
- Buckwheat Blini Caviar and Crème Fraiche
- Maine Lobster Salad in Endive Points
- Potato Pancake with Smoked Salmon and Caviar
- Seared Diver Scallops in Applewood Smoked Bacon
- Seafood Turnover
- Chesapeake Bay Crab Cakes
- New England Lobster Rolls
- Ahi Tuna On English Cucumber

MINIATURE TARTS

- Souffléed Goat Cheese and Asparagus
- Provolone Spinach and Artichoke
- Truffled Mushroom
- Vidalia Onion and Gruyere
- French Brie and Poached Pear
- Truffled Lobster

SHRIMP

- Fire Grilled Mini Shrimp Tortillas
- Steamed Shrimp Shumai
- Charred Tandoori
- Flying Coconut
- Cajun Rubbed
- Drunken Margarita
- Simply Steamed

PASSED GOURMET DESSERTS (choice of four)

- Chocolate Dipped Strawberries (White or Dark Belgium Chocolate)
- Mousse Shooters
- Mini Fruit Tarts
- Mini Italian Pastries
- Truffles
- Petit Fours

OPTIONAL ITEMS (additional fees apply)

- Cupcakes on a Tiered Stand
- Celebratory Cake and a Selection of Petit Fours
- Sparkling Wine Throughout the Evening

PREMIUM BEVERAGE SERVICE

[Please Click Here to View Beverage Service Details on Page 9](#)

HELEN MILLS

EVENT SPACE AND THEATER

OPTION 3

(100-person minimum. Up to three hours.)

Choice of Six Passed Hors d'oeuvres, Choice of One Stationary Display, Choice of Two Pasta Stations, Choice of Three Passed Desserts, and Premium Beverage Service

PASSED HORS D'OEUVRES (choice of six)

CLASSIC COCKTAIL

- Prosciutto and Asparagus
- Franks in a Blanket
- Petit Beef Wellington
- Greek Spanikopita
- Vegetable Samosas
- Chinese Pork Dumplings
- Buffalo Chicken Wings
- Grilled Shrimp Quesadilla
- Beef Empanadas
- BBQ Brisket on a Bun

FROM THE EARTH

- Roasted Leek Beggars Purse with Wild Mushrooms
- Gorgonzola Endive Spears with Caramelized Pear
- Ratatouille Feuilletés
- Charred Vegetable Quesadilla with Jalapeno Slices & Fresh Avocado
- Vegetable Pot Stickers
- Roasted Beet Caviar with Black Bread, Chives and Sour Cream

PRIME CUTS

- Black Angus Steak Tartar on French Baguette Crisps
- Japanese Beef Negimaki with Asparagus and Scallion
- Rosemary Lamb Chops
- Seared Fillet of Beef with Caramelized Onions and Horseradish Cream
- Blackened Duck Breast on Raisin Bread
- Herb Grilled Chicken on Polenta Rounds

MINIATURE TARTS

- Souffléed Goat Cheese and Asparagus
- Provolone Spinach and Artichoke
- Truffled Mushroom
- Vidalia Onion and Gruyere
- French Brie and Poached Pear
- Truffled Lobster

CROSTINIS

- Sweet Onion Marmalade and Feta Cheese
- Sun Dried Tomato & Chicken
- Artichoke, Asiago and Red Pepper
- Brie with Toasted Almond and Maple Preserves
- Mission Fig and Goat Cheese

SEAFOOD & SHELLFISH

- Smoked Trout Mousse Served in Puff Pastry Cups
- Buckwheat Blini Caviar and Crème Fraîche
- Maine Lobster Salad in Endive Points
- Potato Pancake with Smoked Salmon and Caviar
- Seared Diver Scallops in Applewood Smoked Bacon
- Seafood Turnover
- Chesapeake Bay Crab Cakes
- New England Lobster Rolls
- Ahi Tuna On English Cucumber

SATÉ, KEBABS & BATONS

- Sweet Chili Chicken
- Coconut Chicken
- Tandoori Chicken
- Beef Teriyaki
- Sesame Beef
- Texas BBQ Pork
- Roasted Lamb
- Mozzarella Caprese

SHRIMP

- Fire Grilled Mini Shrimp Tortillas
- Steamed Shrimp Shumai
- Charred Tandoori
- Flying Coconut
- Cajun Rubbed
- Drunken Margarita
- Simply Steamed

STATIONARY DISPLAY (choice of one theme)

NUEVO LATINO

- Tortilla Crusted Shrimp
- Beef Chimichurri
- Mojito Glazed Shrimp
- Spicy Jamaican Slaw with Pineapple Mojito Vinaigrette
- Fried Plantains
- Tri Color Tortilla Chips
- Guacamole
- Pico De Gallo - Corn and Black Bean Salsa

TUSCAN DISPLAY

- Cured Italian Cold Cuts
- Parmigiano Reggiano
- Bocconcini Mozzarella
- Mixed Olives
- Ravioletti Salad Tossed with Basil Pesto & Perlina Mozzarella
- Tuscan Bread Display

GREEK DISPLAY

- Pomegranate Lamb Kebabs
- Shrimp Oreganato
- Beef Souvlaki
- Stuffed Grape Leaves
- Fire Grilled Eggplant
- Olive Tapenade
- Edemame Hummus
- Feta & Sun Dried Tomato Dip
- Kalamata Olives
- Assorted Flatbreads and Toasted Pita Points

AMERICAN DISPLAY

- Crispy Chicken Fingers
- Cheeseburger Sliders
- BBQ Beef Brisket on a Cheddar Biscuit
- Buffalo Chicken Kebabs
- Mini Maryland Crab Cakes
- Honey Mustard Sauce
- Blue Cheese Dressing

PASTA STATIONS (choice of two)

- Orecchiette Toscana - Sweet Sausage, Sautéed Broccoli Rabe, and Roasted Garlic
- Wild Mushroom Ravioli - Parmesan Cream Sauce
- Penne Fonduta - Grilled Chicken and Peas in a Four Cheese Sauce
- Whole Wheat Pasta Primavera - Pesto Oil and Garlic Sauce

PASSED GOURMET DESSERTS (choice of three)

- Chocolate Dipped Strawberries (White or Dark Belgium Chocolate)
- Mousse Shooters
- Mini Fruit Tarts
- Mini Italian Pastries
- Truffles
- Petit Fours

OPTIONAL ITEMS (additional fees apply)

- Cupcakes on a Tiered Stand
- Celebratory Cake and a Selection of Petit Fours
- Sparkling Wine Throughout the Evening

PREMIUM BEVERAGE SERVICE

Please Click Here to View Beverage Service Details on Page 9

OPTION 4

(100-person minimum. Up to four hours.)

Choice of Five Stationary Hors d'oeuvres, Choice of Two Pasta Stations, Choice of One Dinner Station, Choice of Mixed Grilled Vegetables or Mixed Green Salad, Desserts, and Premium Beverage Service

STATIONARY HORS D'OEUVRES (choice of five)

- Melon & Prosciutto
- Fried Ravioli
- Tomato & Basil Bruschetta
- Franks in a Blanket
- Mini Quiche
- Potato Croquettes
- Pizza Bites
- Mini Maryland Crab Cakes
- Stuffed Mushrooms
- Fried Calamari
- Mozzarella Sticks
- Baked Clams Oreganata
- Meatballs
- Sausage
- Fried Zucchini

PASTA STATIONS (choice of two)

Choice of the following types of pasta:
Capellini, Penne, Fettucine, Rigatoni, Spaghetti,
Linguini, Tricolor, Bowtie, Gnocchi and Tortellini

- **Marinara**
tomato, basil and garlic
- **Mascarpone**
with mascarpone cheese and spinach
- **Alla Vodka**
bacon, onions, ham, mushrooms, light cream, tomato and vodka
- **Con Broccoli**
sautéed with garlic, fresh basil and olive oil
- **Alfredo**
parmigiana cheese and cream sauce
- **Al Pesto**
sautéed with basil garlic, olive oil and a touch of cream
- **Carbonara**
crispy bacon, onions, ham and cream
- **Matriciana**
crispy bacon, onions, ham, fresh basil, and light tomato sauce
- **Bolognese**
tomato, meat sauce and light cream
- **Primavera**
fresh vegetable sautéed in light pink sauce
- **Aglie E Olio**
sautéed with garlic, fresh basil and olive oil
- **Danielle**
sautéed with asparagus, mushrooms, tomato and light cream
- **Fra Diavolo**
with garlic, basil, chili peppers and tomato sauce
- **Con Polpette**
with meatballs and tomato sauce
- **Alla Vongole**
red or white clam sauce

DINNER STATIONS (choice of one)

FISH

- **Gamberi Marinara**
shrimp sautéed with garlic, basil and tomato sauce
- **Zuppa Di Pesce**
mussels, clams, calamari, shrimp in spiced tomatoes
- **Shrimp Parmigiana**
breaded shrimp in tomato sauce with mozzarella
- **Calamari Marinara**
sautéed with garlic, white wine and marinara sauce
- **Shrimp Portofino**
sautéed with garlic, white wine and lemon sauce

VEAL

- **Veal Marsala**
sautéed with mushrooms and marsala wine
- **Veal Parmigiana**
breaded veal in tomato sauce and melted mozzarella
- **Veal Alla Toscana**
sautéed with cognac and shitaki mushrooms
- **Veal Santinbocca Fiorentina**
with prosciutto, spinach, mozzarella, garlic and oil in Barolo wine sauce
- **Veal Cardinale**
sautéed with asparagus, shitaki mushrooms, roasted peppers, fresh mozzarella in light brown sauce

CHICKEN

- **Chicken Margherita**
with prosciutto, shitaki mushrooms, white wine, fresh basil and fresh tomato
- **Chicken Cardinale**
chicken breast sautéed with asparagus, roasted pepper, shitaki mushrooms and fresh mozzarella
- **Chicken Fantasia**
with prosciutto, spinach, mozzarella, garlic and oil in Barolo wine sauce
- **Chicken Primavera**
breaded chicken breast in tomato sauce w/ melted mozzarella
- **Chicken Marsala**
sautéed with mushrooms and marsala wine

VEGETABLES (choice of one)

Mixed Grilled Vegetables or Mixed Green Salad

DESSERTS

Assortment of Freshly Baked Desserts

OPTIONAL ITEMS (additional fees apply)

- Cupcakes on a Tiered Stand
- Celebratory Cake and a Selection of Petit Fours
- Sparkling Wine Throughout the Evening

PREMIUM BEVERAGE SERVICE

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HELEN MILLS

EVENT SPACE AND THEATER

OPTION 5

(100-person minimum. Up to five hours.)

Choice of Six Passed Hors d'oeuvres, Choice of One Dinner Station,
Choice of Two Pasta Stations, Choice of Three Passed Desserts, and Premium Beverage Service

PASSED HORS D'OEUVRES (choice of six)

CLASSIC COCKTAIL

- Prosciutto and Asparagus
- Franks in a Blanket
- Petit Beef Wellington
- Greek Spanikopita
- Vegetable Samosas
- Chinese Pork Dumplings
- Buffalo Chicken Wings
- Grilled Shrimp Quesadilla
- Beef Empanadas
- BBQ Brisket on a Bun

FROM THE EARTH

- Roasted Leek Beggars Purse with Wild Mushrooms
- Gorgonzola Endive Spears with Caramelized Pear
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- Charred Vegetable Quesadilla with Jalapeno Slices & Fresh Avocado
- Vegetable Pot Stickers
- Roasted Beet Caviar with Black Bread, Chives and Sour Cream

PRIME CUTS

- Black Angus Steak Tartar on French Baguette Crisps
- Japanese Beef Negimaki with Asparagus and Scallion
- Rosemary Lamb Chops
- Seared Fillet of Beef with Caramelized Onions and Horseradish Cream
- Blackened Duck Breast on Raisin Bread
- Herb Grilled Chicken on Polenta Rounds

MINIATURE TARTS

- Soufflé Goat Cheese and Asparagus
- Provolone Spinach and Artichoke
- Truffled Mushroom
- Vidalia Onion and Gruyere
- French Brie and Poached Pear
- Truffled Lobster

CROSTINIS

- Sweet Onion Marmalade and Feta Cheese
- Sun Dried Tomato & Chicken
- Artichoke, Asiago and Red Pepper
- Brie with Toasted Almond and Maple Preserves
- Mission Fig and Goat Cheese

SEAFOOD & SHELLFISH

- Smoked Trout Mousse Served in Puff Pastry Cups
- Buckwheat Blini Caviar and Crème Fraîche
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- Potato Pancake with Smoked Salmon and Caviar
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SATÉ, KEBABS & BATONS

- Sweet Chili Chicken
- Coconut Chicken
- Tandoori Chicken
- Beef Teriyaki
- Sesame Beef
- Texas BBQ Pork
- Roasted Lamb
- Mozzarella Caprese

SHRIMP

- Fire Grilled Mini Shrimp Tortillas
- Steamed Shrimp Shumai
- Charred Tandoori
- Flying Coconut
- Cajun Rubbed
- Drunken Margarita
- Simply Steamed

DINNER STATIONS (choice of one theme)

THE CORNER BISTRO

- Bistro Grilled Steak Portobello Mushroom Fries Red Wine Demi Glace
- Braised French Cut Chicken Breast, Pearl Onions Double Smoked Bacon
- French Green Beans, Shitake Mushrooms, Truffle Oil
- Potatoes Gratin Baked with Cream and Gruyere Cheese
- Mesclun Lettuce, Gorgonzola, Candied Walnuts, Roasted Pears and Sliced Grapes
- Artisan Bread Basket

MIXED GRILL

- Oven Poached Salmon, Scallops, and Shrimp, Lemon, Saffron Broth
- Portobello Napoleon Layers of Grilled Mushrooms, Eggplant, and Fresh Mozzarella Drizzled with Pesto
- Truffle Wild Mushroom Raviolotti, Baby Spinach and Fennel
- White Bean Dip, Flat Breads & Crostini
- Tri Colore Salad
- Artisan Baked Bread Basket

TUSCAN GRILL

- Lemon Rosemary Grilled Chicken with Marinated Artichokes, Spinach and Heirloom Tomatoes
- Raviolotti Salad Tossed with Basil Pesto & Perlini Mozzarella
- Tuscan Grilled Vegetables
- Sundried Tomato Bread Pudding Baked with Focaccia Crotons Fontana Cheese and Cota Ham
- Artisan Bread Basket

PASTA STATIONS (choice of two)

- Orecchiette Toscana - Sweet Sausage, Sautéed Broccoli Rabe, and Roasted Garlic
- Wild Mushroom Ravioli - Parmesan Cream Sauce
- Penne Fonduta - Grilled Chicken and Peas in a Four Cheese Sauce
- Whole Wheat Pasta Primavera - Pesto Oil and Garlic Sauce

PASSED GOURMET DESSERTS (choice of three)

- Chocolate Dipped Strawberries (White or Dark Belgium Chocolate)
- Mousse Shooters
- Mini Fruit Tarts
- Mini Italian Pastries
- Truffles
- Petit Fours

PREMIUM BEVERAGE SERVICE

Please Click Here to View Beverage Service Details on Page 9

OPTIONAL ITEMS (additional fees apply)

- Cupcakes on a Tiered Stand
- Celebratory Cake and a Selection of Petit Fours
- Sparkling Wine Throughout the Evening

HELEN MILLS

EVENT SPACE AND THEATER

OPTION 6

(100-person minimum. Up to five hours.)

Choice of Five Passed Hors d'oeuvres, Complete Market Basket, Complete Dinner Buffet, Choice of One Plated Dessert, and Premium Beverage Service

PASSED HORS D'OEUVRES (choice of five)

VEGETARIAN

- **Spring Vegetable Roblechon Cheese Fritter**
- **Cheddar Box**
crispy bread and cheese fondue
- **Zucchini Pancake**
roasted tomatoes and minted yogurt
- **Corn Soup Chowder Shooter**
chive oil
- **Peppadew and Boursin Bruschetta**
- **Porcini Mushrooms, Roasted Peppers & Parmesan Reggiano Panini**
- **Heirloom Tomato Buffalo Mozzarella**
olive salad over polenta crouton basil dressing
- **Wild Mushroom Ravioli**
truffle cream
- **Grogere**
gruyere infused pastry-mushroom ragout
- **Miniature Arancini**
parmesan crust-gremolata sauce
- **Stuffed Rigatoni**
artichoke-mushrooms-truffles-roasted tomatoes

SEAFOOD

- **Lump Crab Meat Popper**
- **Lemongrass Shrimp**
plum sauce-wonton crisp
- **Blue Corn Crepe with Southwestern Shrimp Salad**
black bean puree-chive crème fraiche
- **Sushi Stack**
smoked salmon-cucumber-wasabi tobiko caviar
- **Tarragon and Lobster Bouchee**
dijon mustard sauce
- **Mini Tuna Burger**
wasabi mayo-pickled ginger-rice cakes
- **Red Snapper Ceviche**
popcorn
- **Smoked Trout**
salsa verde-potato gaufrette
- **Crunchy Wasabi Pea Scallop**
carrot ginger salad
- **Seared Yellowtail Tuna**
cherry tomatoes-basil-nicoise olives lavash tartlet

MEAT

- **Filet Tip Brochettes**
grilled scallion and poblano
- **Orange Beef on Puffed Rice**
- **Pretzel Macaroon**
pastrami-spicy mustard
- **Braised Short Rib**
truffle taro root pancake
- **Veal Burger**
apple onion remoulaude
- **Seared Filet Mignon**
caramelized onions-stilton cheese
- **Baby Lamb Chops**
provençal crust-saffron nicoise aioli
- **Braised Beef Hot Pocket**
peppers-onions-cheddar cheese
- **Bourbon BBQ and Pulled Pork Quesadilla**
lime sour cream
- **Couscous and Lamb Dolma**
mint yogurt

FOWL

- **Anise Scented Duck Confit & Foie Gras Empanada**
ancho & poblano chile dip
- **Grilled Chicken - Spinach Gruyere Cheese Panini**
- **Duck Meat Balls**
pinenuts-marjoram-plum jam
- **Curried Chicken and Apple Salad**
candied almonds papadam crisp
- **Turkey Meatloaf**
potato duchess-ketchup glaze gravy
- **Grilled Chicken Sausage**
apple onion sage compote
- **Smoked Duck and Scallion Crepe**
pickled carrot ginger salad
- **Chicken Samosa**
cilantro yogurt dip

MARKET BASKET (Includes all of the following)

- **Trio of Crostinis**
hummus - caponata - red pepper tapenade - array of flat breads
- **Seasonal Crudités**
fresh vegetables with garlic and chive dip
- **International Cheeses**
imported cheeses - seasonal grapes - dried fruits - assorted water crackers and oven-baked baguettes

DINNER BUFFET (includes all of the following)

- **Salad of Young Greens**
radish - toasted almonds - Stilton cheese - champagne vinaigrette
- **Penne with Sundried Tomatoes, Arugula, and Roasted Peppers**
in a white wine sauce
- **Spinach Tortellini**
with a fresh plum tomato sauce
- **Chicken Marsala**
with mixed wild mushrooms
- **Roasted Salmon**
with a red onion and chestnut marmalade
- **Braised Short Rib of Beef**
with a balsamic glaze
- **Roasted Vegetable Platter**
with basil oil

DESSERT STATION (choice of one)

- **Apple and Pear Cobbler**
with bourbon whipped cream
- **Double Chocolate Bread Pudding**
with vanilla whipped cream

OPTIONAL ITEMS (additional fees apply)

- **Cupcakes on a Tiered Stand**
- **Celebratory Cake and a Selection of Petit Fours**
- **Sparkling Wine Throughout the Evening**

PREMIUM BEVERAGE SERVICE

[Please Click Here to View Beverage Service Details on Page 9](#)

PREMIUM BEVERAGE SERVICE*

A Selection of Premium Wines, Beers, and Spirits.

WINES	BEERS
Les Fumées Blanches Sauvignon Blanc Oracle Chardonnay VRAC Côtes-du-Rhône J. & F. Lurton Malbec	Amstel Light Bass Ale Heineken
SPIRITS	MIXERS
Smirnoff Beefeater Bacardi Light Mount Gay Jack Daniels Seagrams 7 Dewars Dry Vermouth Sweet Vermouth Triple Sec	RC Cola Diet Rite Cola 7-Up Ginger Ale Tonic Cranberry Juice Orange Juice Rose's Lime Juice Angostura Bitters
GARNISHES	BAR AMENITIES
Lemons Limes Maraschino Cherries Olives Cocktail Onions	Cocktail Napkins Straws Glassware Ice

*Liquor selections may change based on availability. Suitable substitutes will be used.