

BANQUET
&
RECEPTION
MENUS

THE ALSTON

BEVERAGE PACKAGES

SALON CLASSIQUE

24 Per Person, Per Hour

Svedka Vodka | Broker's London Dry Gin | Planteray Rum | Corazon Blanco
Tequila | Benchmark Kentucky Bourbon | Wild Turkey 101 Rye | Yuengling Light
Lager | Stella Artois | Castelnuovo Valdobbiadene Prosecco NV | Castelnuovo
Pinot Grigio | Domaine Preignes Le Vieux "Paradis" | Anthony Koster Barrel
Select Cabernet

BUCKINGHAM

30 Per Person, Per Hour

Tito's Vodka | Grey Goose Vodka | Bombay Sapphire Gin | Hendrick's Gin | Patron
Blanco Tequila | El Dorado 5 Year Rum | Pierre Ferrand 1840 Cognac | Clan
Macleod Blended Scotch | Buffalo Trace Bourbon | Sazarac Rye | Yuengling Light
Lager | Stella Artois | Half Acre Slow Melt | Laetitia "Cuvee RM" Brut | Koha
Sauvignon Blanc | Logan Farrell Chardonnay | La Spinetta "Il Rosé di Casanova" |
Highway 12 Cabernet Sauvignon | Ciacci Piccolomini Toscana Rosso IGT

LE GRAND CRU

36 Per Person, Per Hour

Tito's Vodka | Grey Goose Vodka | Bombay Sapphire Gin | Hendrick's Gin | Patron
Blanco Tequila | El Dorado 12 Year Rum | Pierre Ferrand 1840 Cognac |
Glenfiddich 15 Year Solera | Basil Hayden Bourbon | Russel's Reserve Rye |
Yuengling Light Lager | Stella Artois | Hop Butcher Hazy IPA | Maplewood
Fifty/Shifty | Champagne Joseph Perrier "Cuvée Royale" Brut | Domaine Durand
Sancerre | La Spinetta "Il Rosé di Casanova" | Failla Sonoma Coast Chardonnay |
Damien Martin Bourgogne Rouge | J.K. Carriere "Provocateur" Pinot Noir |
Anatomy Napa Cabernet

THE ALSTON SOMMELIERS

Our award-winning sommelier team is at your service to create a custom experience with enhanced selections from the Alston's Private Cellar.

STATION, RECEPTION & TRAY PASSED HORS D'OEUVRES

Priced per dozen, minimum of 2 dozen per item

Scallop Crudo	84
Escargot Vol au Vent	72
Grilled Beet and Tomato Tartare	60
Prime Tenderloin Steak Tartare	96
Panise with Tomato Aioli	60
Spring Onion and Ricotta Barbajuan (Croquette)	72
Fried Oysters and Truffle	
Prime Beef Meatball Barigoule	82
Truffled Eggs with Shaved Iberico	92
Saffron Potato Salad on Leaf of Endive	72
Tuna Tartare	96
Smoked Tomato Nicoise	72
Crispy Panisse	60
Ajo Blanco	68
Oysters on the Half Shell	92
Spot Prawn Cocktail	96
Wood-Fired Ribeye Brochette (Skewers)	102

GRAZING STATION

Serves 12 guests

Cheese and Charcuterie	240
Seasonal Vegetable and Fruit Crudite	180
Chilled Seafood Bar (scallop crudo, oysters, blue prawns, razor clams)	960

SALAD

Serves 12 guests

Alston Salad	95
Caesar Salad	85

CARVING STATION

Serves 20-25 guests, carving station attendant required at \$250 per

Cheateux Tenderloin	1,350
Dry Aged Ribeye	1,200
NY Strip Loin	1,200
Duck	1,000
Salmon en Croûte	850

PASTA ENTREE

Serves 12 guests

Parisian Gnocchi	140
Creste Di Gallo	140

SIDES

Serves 10 guests

50/50 Pomme Puree	100
Wood-fired Asparagus	100
Au Gratin	100
Cream of Spring Peas	100
Mushrooms	100
Roasted Brussels Sprouts	100

CLASSICALLY ELEGANT CAVIAR SERVICE

Siberian - 100 per oz | Golden Reserve Osetra - 160 per oz | Crown Jewel - 500

THE ALSTON SHARED MENU

125 Per Person

APPETIZER

Select Three, Served Family Style,
additional selections \$10 per person, per item

The Alston House Salad
Prime Tenderloin Steak Tartare
Roasted Beet and Tomato Escabeche
Pretzle +Tsar Nikolai Reserve Caviar, 12 per person
Pomme Frites
Escargot
Artichoke Meatballs
Tuna Tartare
Foie Gras Torchon +8 per person

MAIN COURSE

Select Three, Served Family Style,
additional selections \$28 per person, per item

Short Rib en Croute
Filet Mignon
Salt-Baked Lake Trout
Parisian Gnocchi
Roasted Amish Chicken
Spanish Turbot +10 per person
NY Strip Steak | 16 oz | +15 per person
Bone-In Ribeye | 24 oz | +25 per person
Wagyu Center Cut Tenderloin | 16 oz | +30 per person

SIDES

Select Two, Served Family Style

5050 Pomme Puree, Au Gratin, Cream of Peas,
Mushrooms, Roasted Brussel Sprouts, Wood-Fired
Asparagus, Braised Leeks, Truffle Fries, Corn

DESSERT

Select Two, Served Family Style
additional selections \$5 per person, per item

Apple Tarte Tatin, Basque Cheesecake, Thin Mint
Tiramisu, Bitter Chocolate Lava Cake, Pistachio Entremet

THE ALSTON PLATED DINNER

175 Per Person

FIRST COURSE

Select Three For Your Guests to Choose From:
additional selections \$10 per person, per item

Grilled Romaine Caesar Salad
The Alston House Salad
Roasted Beet and Tomato Escabeche
Prime Tenderloin Steak Tartare
Foie Gras Torchon +8 per person

SECOND COURSE

Select Three For Your Guests to Choose From:

French Onion Soup
Artichoke en Crépînette (Meatballs)
Escargot Vol au Vent
Seared Foie Gras +8 per person
Tuna and Crab Cake

MAIN COURSE

Select Three For Your Guests to Choose From:
additional selections \$28 per person, per item

Short Rib en Croute
Filet Mignon | 6 oz |
Salt-Baked Lake Trout
Parisian Gnocchi
Roasted Amish Chicken
Spanish Turbot +10 per person
NY Strip Steak | 16 oz | +15 per person
Bone-In Ribeye | 24 oz | +25 per person
Wagyu Center Cut Tenderloin | 16 oz | +30 per person
select one sauce

SIDES

Select Two, Served Family Style,

5050 Pomme Puree, Au gratin, Cream of Peas,
Mushrooms, Roasted Brussel Sprouts, Wood-Fired
Asparagus, Braised Leeks, Truffle Fries, Corn

DESSERT

Select Two, Served Family Style
additional selections \$5 per person, per item

Apple Tarte Tatin, Basque Cheesecake,
Thin Mint Tiramisu, Bitter Chocolate Lava Cake,
Pistachio Entremet

THE ALSTON SIGNATURE MENU

205 Per Person

FIRST COURSE

Select Three For Your Guests to Choose From:

Grilled Romaine Caesar Salad
The Alston House Salad
French Onion Soup

SECOND COURSE

Select Three For Your Guests to Choose From:

Bisque of Lobster
Baked Scallop Saint Jacques
Escargot Vol au Vent
Dressed Up Razor Clams
Seared Foie Gras

MAIN COURSE

Select Three For Your Guests to Choose From:

Center Cut Filet Mignon | 10 oz |
New York Strip Steak | 16 oz |
Filled Agnolotti
Roasted Amish Chicken
Spanish Turbot
Bone-In Ribeye | 24 oz | +10 per person
Wagyu Center Cut Tenderloin | 8 oz | +20 per person

SAUCES D'ACCOMPAGNEMENT

Select Two:

Sauce Bordelaise, Sauce L'Aston, Sauce Perigourdine,
Sauce Chasseur, Sauce Bavaoise

SIDES

Select Two, Served Family Style:

5050 Pomme Puree, Au gratin, Cream of Spring Peas, Mushrooms,
Roasted Brussel Sprouts, Roasted Endive, Wood-Fired Asparagus

DESSERT

Select Three For Your Guests to Choose From, Individually Plated

Apple Tarte Tatin, Basque Cheesecake,
Thin Mint Tiramisu, Bitter Chocolate Lava Cake, Pistachio Entremet

CHEF JENNER TOMASKA'S CURATED DINNER

Starting at 225 Per Person