



EVENT & PARTY PACKAGES

Thank you in advance for considering Gossip for your upcoming event. We have outlined below our most commonly requested packages. If you have something different in mind or any special requests please do not hesitate to contact us. We cater for parties of 15 to 300 persons & offer many extra services to simplify your party planning.

All prices are per person & are subject to 8.875% NYC tax & 20% gratuity.



OPEN BAR PACKAGES

DISH THE DIRT

Full open bar of draft and bottled beer, wine and top shelf liquors including:
Grey Goose, Patron, Johnny Walker Black, Jack Daniels, Bacardi & Tanqueray

2 Hours \$40++ per person

3 Hours \$45++ per person

RUMORS

Open bar of draft and bottle beers, wine and house brand liquors including:

Vodka, Gin, Tequila, Rum, Whiskey, Bourbon

2 Hours \$35++ per person

3 Hours \$40++ per person

SMALL TALK

Limited open bar of draft and bottles beers, wine and soda

2 Hours \$30++ per person

3 Hours \$35++ per person

All open bar packages include 2 stationed platters and choice of

5 hors d'oeuvres served butler style throughout the event

*all guests must participate to avail of open bar packages

*shots and straight liquor are not included in any open bar package



PARTY PACKAGES

GOSSIP MINGLE WITH DINNER

Full open bar of draft and bottled beers, wine and top shelf liquors

A full buffet to include 1 salad, 1 pasta, 2 entrees and 2 sides

2 Hours \$45++ per person

3 Hours \$50++ per person

With 1 hour of passed hors d'oeuvres:

2 Hours \$55++per person

3 Hours \$60++per person

GOSSIP THE WORKS MENU

Three hour full open bar of draft and bottled beers, wine and top shelf liquors

Cold cut platter, fruit and cheese display, vegetable crudités

Selection of hors d'ouvres served butler style to guests upon arrival

A full buffet to include choice of salad, 1 pasta, 3 entrees and 2 sides

Chefs carving station

Irish & Baileys coffee station

\$70++ per person

*all guests must participate to avail of open bar packages

*shots and straight liquor are not included in any open bar package

PASSED HORS D'OEUVRES – CHOOSE 5

Selection of Bruschetta (Tomato & Mozzarella, or Wild Mushroom & Blue cheese)

Smoked Salmon – on brown bread

Chicken Satay- sweet chili sauce

Beef Satay- sweet chili sauce

Mini Crabcakes – chipotle aioli

Mozzarella sticks- chunky tomato sauce

Buffalo chicken wings – blue cheese dressing

Chicken tenders- zesty honey mustard

Jalapeno poppers- chipotle mayonnaise

Pigs'n' blanket – mustard sauce

Cheeseburger sliders

Buffalo chicken sliders

Mini shepherd's pie

STATIONED – CHOOSE 2

Vegetable crudités

Cheese & fruit platter

Hummus with pita chips

Fresh Guacamole with warm tortilla chips

Mini Finger Sandwiches

BUFFET MENU

SALAD – CHOOSE 1

Classic Caesar Salad

Mixed Green Salad

PASTA – CHOOSE 1

Penne a la Vodka

Four Cheese Ravioli with Spicy Tomato Sauce

Farfalle Pasta Alfredo

ENTREE – CHOOSE 2

Chicken Marsala

Chicken Picata

Gaelic Chicken

Chicken Curry

Atlantic Salmon with Saffron Sauce

Crabmeat Stuffed Sole with White Wine Sauce

Seafood Stew

Asian Beef Stir Fry

Traditional Shepherd's Pie

Irish Beef Stew

Carved Honey Ham with Parsley Sauce * *additional charge*

Carved Turkey Breast with cranberry sauce * *additional charge*

Carved Filet Mignon or Sirloin Steak * *additional charge*

SIDES – CHOOSE 2

Mixed Seasonal Vegetables

Mashed Potato - Roasted Red Bliss Potatoes

BRUNCH BUFFET \$19.95 ++

BRUNCH

Mini Homemade Muffins
Mixed Green Salad
Sausage Links & Bacon
Scrambled Eggs
French Toast
Home Fries
Mixed Seasonal Vegetables
Mashed Potato

ENTREE – CHOOSE 2

Penne a la Vodka
Asian Beef Stir Fry with Rice
Chicken Marsala
Atlantic Salmon

BEVERAGES

Tea / Coffee
Orange / Cranberry Juice
Soda

2 Hour Unlimited Brunch Cocktails (Mimosas, Bloody Mary's, Screwdrivers)

upgrade available for a \$15 supplement*

*all guests must participate to avail of unlimited brunch cocktail upgrade

Minimum of 25 guests for brunch buffet

SIT DOWN DINNER MENUS

MENU A

House Salad

baby greens with diced red onion and cherry tomatoes in a balsamic dressing

Soup du Jour

Traditional Fish & Chips

beer battered cod fish served with hand cut fries and tartar sauce

Chicken Marsala

chicken cutlet in a mushroom and Marsala wine sauce with mashed potatoes

Cavatelli Pasta

with Italian sausage and broccoli in a rich tomato sauce over cavatelli pasta

Beef Stew

Braised hanger steak, onions, carrots, turnips and peas in a rich red wine sauce with whipped potatoes

Chefs Selection of Desserts

Tea/Coffee

\$26++ per person

MENU B

Caesar Salad

crisp romaine lettuce, with brioche croutons, grated parmesan and creamy caesar dressing

Potato & Bacon Croquette

over braised cabbage

Soup du Jour

Roasted Atlantic Salmon

with green beans, roasted potatoes and a lemon dill butter sauce

Chicken Cordon Bleu

with mashed potato, mixed vegetables and a Dijon mustard cream sauce

Farfalle Pasta

with chicken, bacon and a sherry cream sauce

Grilled Black Angus Filet Mignon

with mashed potatoes, seasonal vegetables and a brandy cream sauce

Steak Order Additional \$4

Chefs Selection of Desserts

Tea/Coffee

\$30++ per person

MENU C

Roasted Beet Salad

Roasted beets, goat cheese, toasted pistachio nuts, mixed greens tossed in a walnut vinaigrette

Gossip Crabcake

With sweet corn and mango relish & chipotle mayo

Soup du Jour

Seared Cod

With crispy brussel sprouts, onions, bacon and herb butter

Half Roasted Chicken

With mashed potato, carrots and pan gravy

Shrimp Scampi

With lemon butter sauce over risotto

Black Angus NY Sirloin

Grilled 12oz sirloin with roasted potatoes, green beans and a sherry and thyme demi-glaze

Steak Order Additional \$4

Chefs Selection of Desserts

Tea/Coffee

\$34++ per person

PARTY PLATTERS & PASSED HORS D'OEUVRES

\$40 PLATTERS* (each)

Selection of Bruschetta
Vegetable Crudités
Hummus – with pita chips
Fresh Guacamole – with warm tortilla chips
Mozzarella Sticks – with marinara sauce
Chicken Wings – with blue cheese
Jalapeno Poppers – with sour cream
Chicken Tenders – with honey mustard

\$50 PLATTERS* (each)

Mini Finger sandwiches
Fruit & Cheese Platter
Smoked Salmon – brown bread
Mini Crab Cakes – chipotle aioli
Chicken Satay – sweet chili sauce
Beef Satay – sweet chili sauce
Pigs 'n' Blanket – honey mustard
Mini Shepherd's Pie

\$60 PLATTERS* (30 pieces)

Buffalo Chicken Sliders – tossed in hot sauce with blue cheese dressing
Mini Veggie Sliders – black bean veggie burger topped with red onion & chipotle mayo
Mini Cheeseburger Sliders - topped with lettuce, tomato & cheddar cheese
Crab Cake Sliders - topped with tartar sauce

\$85 PLATTERS* (35 pieces)

Tuna Tartare - diced tuna in a sweet chili soy vinaigrette on marinated cucumber
Jumbo Shrimp Cocktail - with traditional cocktail sauce and Gossip marie-rose sauce
Filet Mignon Crostini – served med-rare on French bread topped with horseradish sauce

*plus tax & gratuity