



## **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