

A woman in a white vest is holding a plate of food. In the foreground, there is a buffet table with several white bowls containing food, including a large bowl of rice and vegetables. A stack of white napkins is visible on the left. To the right, there is a large, vibrant bouquet of flowers, including pink, orange, and blue blooms. The background is softly blurred, showing an outdoor dining area with wicker furniture and large windows.

SPRING SUMMER 2026
MENU

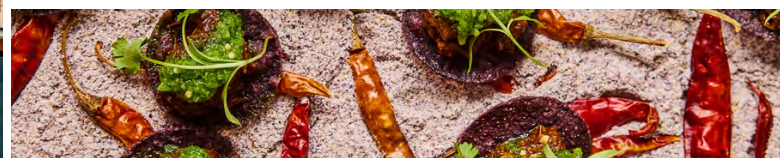
EVENTS BY
RHC



This menu pushes the boundaries of culinary creativity while maintaining a strong focus on sustainability.

Our culinary team emphasizes seasonality, using locally sourced ingredients to minimize environmental impact. Each dish is crafted with an experimental approach, drawing inspiration from global travels and everyday experiences.

These elements come together to create a menu that is both innovative and deeply rooted in tradition.



PASSED CANAPÉS

PLEASE SELECT 8



LAND

BUFFALO CHICKEN RANGOON

Zesty Blue, Pickled Celery & Herb

SHORT RIB GRILLED CHEESE

Caramelized Onions, Gruyere, Caviar

BIRRIA TOSTADA

Mint Salsa Verde, Pickled Jalapeño (DF, GF)

ALL-BEEF PIG IN A BLANKET

Toasted Sesame, Horseradish Mustard

HOISIN GLAZED DUCK BREAST

Japanese Mayonnaise, Crispy Wonton Cone (DF)

CUSTOM BLEND SLIDER

Special Sauce, Slab Bacon, Onion Jam, Brioche

CHICKEN "CAESAR"

Romaine Lettuce, Parmesan Sable

(GF) gluten free, (DF) dairy free, (VG) vegan, (V) vegetarian



SEA

COMTE CROUSTADE

Braised Artichokes, Anchovy, Chrysanthemums

SPICY TUNA TART

Diced Tuna, Tomato Water Dressing, Spicy Yuzu Gel, Avo Cream, Kombu Tart (DF)

HAMACHI TATAKI

Cucumber, Turmeric-Yuzu Vinaigrette, Rice Chip (GF, DF)

LOBSTER SUPPLI

Heirloom Tomato, Saffron, Basil (GF, DF)

SMOKED SALMON CROQUE MADAME

RAZOR CLAM CEVICHE

Coconut Milk, Calamansi, Pickled Ginger (GF, DF)

MAINE LOBSTER SALAD

Celery, Preserved Lemon, Brioche

CRAB COCKTAIL CRUMPET

Pickled Kohlrabi, Caviar, Dill

(GF) gluten free, (DF) dairy free, (VG) vegan, (V) vegetarian



GARDEN

AVOCADO CONE

Avocado, Hearts of Palm Relish, Pineapple Vinegar, Cilantro, Jalapeño (VG)

NEW POTATO

Cultured Butter, Chive Crème Fraiche, Caviar (GF)

BASIL GOUGÈRE

Tomato Fondue, Tomato Powder (V)

BOMBOLONI PARMIGIANO

Heirloom Tomato Relish, Nasturtium (V)

GREEN PEA TARTINE

Ricotta, Pea Shoot (V)

WHIPPED SHEEP'S MILK TARTLET

Macerated Plum, Espresso (V)

HEART OF PALM CEVICHE

Plantain, Lime, Cilantro (GF, VG)

PICKLED WATERMELON

Cheddar Sable, Whipped Basil "Feta" (V)

(GF) gluten free, (DF) dairy free, (VG) vegan, (V) vegetarian





PASSED BOWLS

PLEASE SELECT 3

PASSED BOWLS

SWEET PEA AGNOLOTTI

Spring Peas, Brown Butter (V)

FENNEL-LEMON RISOTTO

Charred Artichoke, Parmesan Broth, Basil Oil (GF, V)

SUMMER TOMATOES

Opal Basil, Pickled Onion, Olive Fricco, Parmesan Aqua Faba (GF, V)

PESTO BURRATA

Fava-Basil Pesto, Baby Gem, Pickled Tomato, Fresno Vinaigrette (GF, V)

OLIVE-OIL POACHED SALMON

French Lentils, Pink Pepper Creme Fraiche, Dill Oil, Charred Snap Peas, Asparagus (GF)

TUNA CRUDO

Szechuan Peppercorn, Herb Salsa, Sake Pickled Mushrooms, Fresno Peppers (GF, DF)

PERI PERI CHICKEN

Jollof Rice, Curry Puffed Rice, Shaved Fennel & Citrus Salad (GF)

CRISPY DUCK

Thai Salad, Nam Jim Dressing, Crispy Shallot, Toasted Peanuts

TAMARIND-BRAISED SHORT RIB

Sweet Potato Puree, Horseradish, Herbs (GF, DF)

GLAZED SHORT RIB

Vichy Carrot, Parsley Emulsion, Smoked Pomme Puree (GF)





PASSED SWEETS

PLEASE SELECT 5

PASSED SWEETS

RHUBARB TARTLET (V)

STRAWBERRY PÂTE DE FRUIT (V, GF)

HUCKLEBERRY “HAND PIE” (V)

PASSIONFRUIT TARTLET (V)

GIANDUJA BON BON (V, GF)

KEY LIME PIE SQUARE (V)

CARROT CAKE-COCONUT MACAROON (V)

CHOCOLATE MACARON

Caramelia Ganache (V, GF)

ORANGE POLENTA TEA CAKE (GF, VG)

HONEY-LAVENDER WHITE TRUFFLE (V, GF)

PB&J LINZER COOKIE (V)

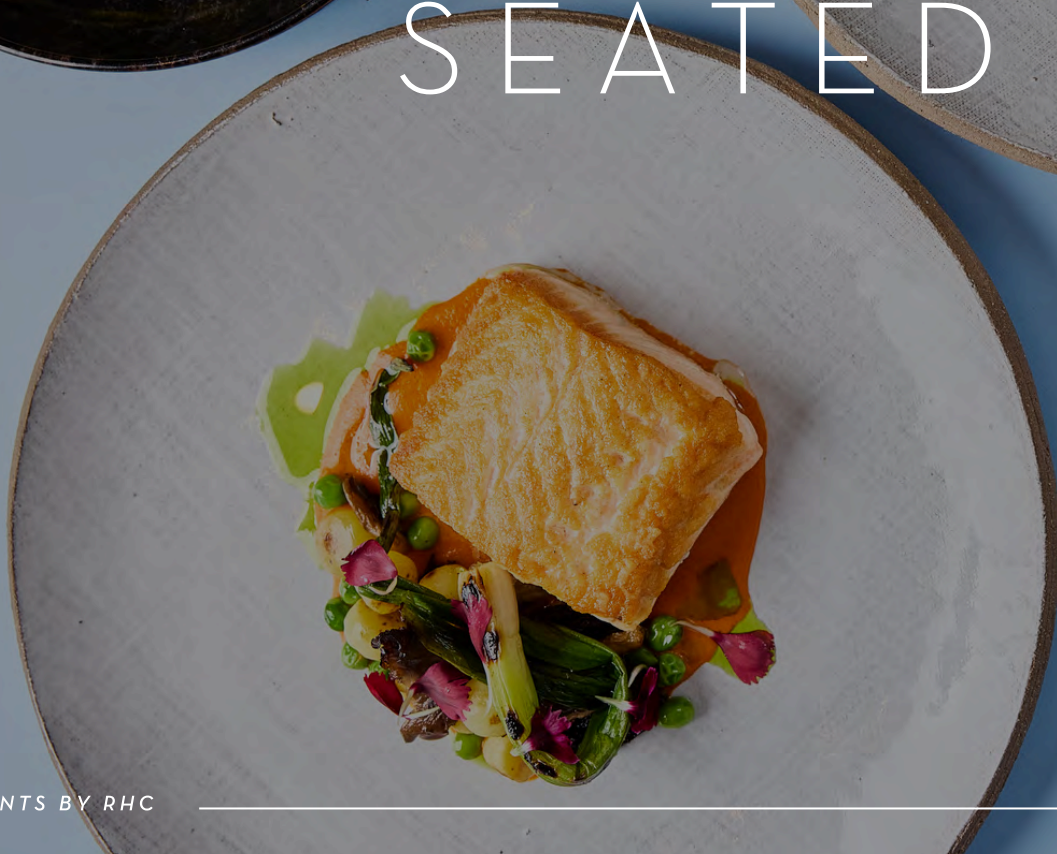
S’MORES TARTLET

Milk Chocolate, Toasted Marshmallow (V)





SEATED DINNER



FIRST COURSE

PLEASE SELECT ONE

HUMBLE TOMATO

Heirloom Tomato, Dill Cream Cheese, Garlic Chips, Black Sesame, Mache, Black Garlic (GF, VG)

BABY VEGETABLES

Lavender Shortbread, Parmesan Marbles, Sherry Emulsion, Vegetable Jus (V)

SALAD OF MARINATED MELON

Roasted Beet, Feta, Crystalized Mint, and Basil (GF, V)

PESTO BURRATA

Fava-Basil Pesto, Baby Gem, Pickled Tomato, Fresno Vinaigrette (GF, V)

SUMMER TOMATOES

Opal Basil, Pickled Onion, Olive Fricco, Parmesan Aqua Faba (GF, V)

GEM WEDGE CAESAR

Roasted Garlic Dressing, Celery Root-Parmesan Crunch, Herbs (GF, V)

JAPANESE EGGPLANT

Black Garlic Tahini, Labneh, Parsley Crumb, Pickled Pearl Onions (GF, V)

ASPARAGUS

Snow Peas, Meyer Lemon, White Asparagus Romesco, Pecorino (GF, V)



ENTRÉE

PLEASE SELECT TWO

SEA BASS

Salsa Verde, Heirloom Tomato Broth, Jimmy Nardello, Roasted Yukon Gold Potato (GF)

PAN SEARED HALIBUT

Roasted Artichokes, Potato Tian, Herb Beurre Blanc (GF)

ROASTED ATLANTIC COD

Fava Beans, Jumbo Asparagus, Sweet Pea Puree, Madras Curry (GF)

FAROE ISLANDS SALMON

Morels, Baby Peas, New Potatoes, Romesco, Chive Oil (GF, DF)

GREEN CIRCLE CHICKEN

Pea & Charred Spring Onion Succotash, Chive Blossom (GF)

WAGYU

Corn Succotash, Pickled Pepper, Red Wine Nage, Charred Beans (GF)

CHARRED SHORT RIB

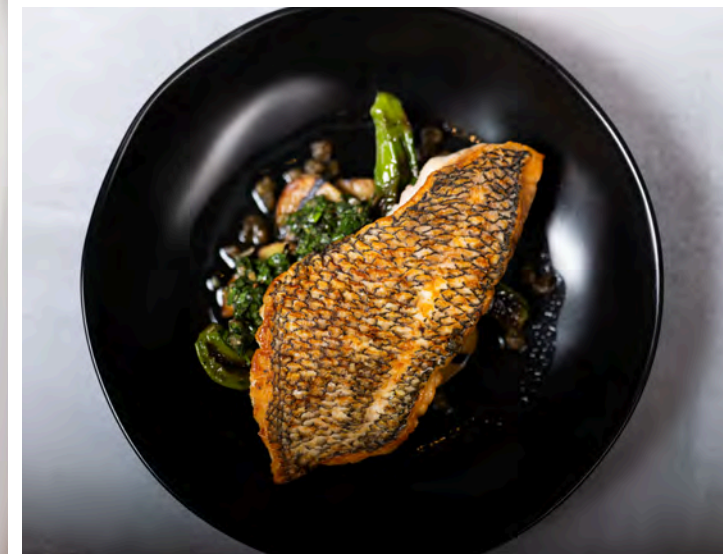
Grilled Asparagus, Sweet Corn, Heirloom Tomato and Chipotle Glaze (GF)

GRASS-FED LAMB LOIN

Merguez Spices, Wilted Gem Lettuce, Mint Labneh, Tarragon Jus, Nasturtium (GF)

POACHED LOBSTER SUPP

Grilled Romano Beans, Crispy Matcha Potatoes, Saffron Romesco, Elderflower, Vanilla (GF)



ENTRÉE

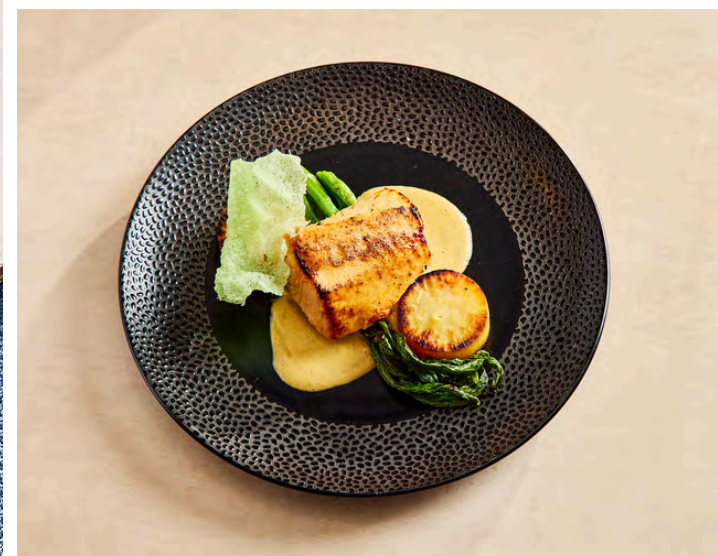
SILENT VEGETARIAN

MAITAKE MUSHROOM

Green Garlic Pomme Puree (GF, VG)

SWEET PEA AGNOLOTTI

Spring Peas, Brown Butter (V)





DESSERT

PLATED DESSERT

PLEASE SELECT ONE

MORELLO CHERRY PARFAIT

White Chocolate, Hibiscus, Toasted Cocoa Nibs

RASPBERRY MILLEFEUILLE

Raspberry Gel, St-Germain Gel, Milk Gel, Raspberry Jus, Brown Butter Puff Pastry (V)

VALRHONA CAMELIA CREMIEUX

Flourless White Chocolate Cake, Dark Chocolate Pearls, Milk Chocolate Bon Bons (GF, V)

RASPBERRY TART

Lemon Verbena Anglaise, Honey, Mint (V)

LEMON-VANILLA VACHERIN

Macerated Berries, Sago, Hibiscus (GF, V)

CARROT CAKE

Kyoto Carrots, Rum Raisins, Coconut Bavarian Cream, Caramelized Pineapple (GF, VG)

STRAWBERRY-RHUBARB SHORTCAKE

Vanilla-Rhubarb Shrub, Buttermilk Pop-Over, Elderflower Chantilly, Cardamom Meringue (V)





COCKTAIL STATIONS

COCKTAIL STATIONS

GRAZING TABLE

Chef's Selection of Cured Meats and Cheeses (GF)

SALADS

Grilled Eggplant & Pepper Salad (GF, VG)

Peppadew Peppers (GF, V)

Marinated Mushrooms (GF, VG)

MEZZE

Cannellini Bean Hummus, Calabrian Chili Aioli

Grilled Eggplant & Pepper Salad (GF, VG)

ACCOMPANIMENTS

Assorted Marinated Olives (VG, GF)

Baked Lavash, Crackers, Crostini, Focaccia (VG)

Seasonal Selection of Fresh and Dried Fruits

Herbs, Olive Oil, Balsamic

Optional Enhancement

Live-Action Hand-Pulled Fresh Mozzarella (V, GF) **SUPP**

HIGH-LOW

Korean Fried Chicken Nugget, Caviar (DF)

Deviled Egg, Wagyu Sirloin (DF, GF)

Dry Aged Slider, Clothbound Cheddar, Millionaire Pickles

Duck Fat Potato Wedges, Truffle Dijonnaise (GF, DF)

Truffle Grilled Cheese (V)

(GF) gluten free, (DF) dairy free, (VG) vegan, (V) vegetarian



COCKTAIL STATIONS

RAW BAR

MAINS

Poached Prawns (DF, GF)

East & West Coast Oysters

Cherrystone Clams (DF, GF)

Tuna Tiradito, Aji Amarillo, Leche de Tigre, Citrus, Coriander (GF, DF)

SAUCES

Shallot Mignonette, Horseradish Cocktail Sauce,

Marie Rose Sauce (VG, GF)

Optional Enhancement

Lobster Tails, Stone Crabs, King Crab, Tarragon Remoulade (GF, DF)

Caviar on Twice Baked Potato

Live-Action Tiradito, Sashimi, Ceviche

SUSHI MARKET

MAINS

Big Eye Tuna, King Salmon, Japanese Hamachi, Fluke, Tamago

Avocado Cucumber, California, Chef's Selection of Specialty Rolls

SAUCES

Soy Sauce, Wasabi, Pickled Ginger

(GF) gluten free, (DF) dairy free, (VG) vegan, (V) vegetarian



WOOD-FIRED PIZZA OVEN

MAINS

Burrata, Crushed Tomatoes, Garlic, Basil (V)

Mixed Mushrooms, Fresh Mozzarella, Shaved Onions, Parmigiano (V)

Calabrian Chili, Fresh Mozzarella, Ricotta, Parmigiano (V)

SALADS

Orzo Salad, Pesto, Tomatoes, Radishes, Oregano (VG)

Bruschetta Bites, Fermented Garlic, Basil (VG)

Arugula Salad, Summer Vegetables, Citrus Vinaigrette (VG, GF)

SLIDER BAR

MAINS

Please Select Three Sliders:

All-American | Custom Beef Blend, Vermont Cheddar, Dijon, Onion Jam

Buffalo Chicken | Blue Cheese Slaw

Mini Panino | Salami, Bresaola, Provolone, Broccoli Rabe,

Calabrian Chili (Giardiniera), Focaccia

Tempura-Fried Mushroom | Herb Gremolata (VG)

Impossible Burger | Shallot Jam, Potato Roll (VG)


ACCOMPANIMENTS

Potato Wedges, Ketchup, Aioli, Dijonnaise (VG, GF)

Gotham Greens Salad, Root Vegetables, Green Goddess (VG, GF)

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DINNER STATIONS

DINNER STATIONS

CHOP HOUSE

MAINS

Carved Prime NY Strip, Au Poivre Sauce (GF)

Grilled Salmon, Caper-Chive Emulsion (GF, DF)

Sliced Heritage Chicken, Dijon Velouté

ACCOMPANIMENTS

Herb Roasted Marble Potatoes (V, GF)

Brussels Sprouts, Charred Onions, Hickory-Maple Dressing (V, GF)

Mesclun Salad, Baby Vegetables, Basil-Sunflower Seed Pistou (VG, GF)

Butterhead Lettuces, Hudson Valley Blue Cheese,

Apple Cider Vinaigrette (V, GF)

Optional Enhancement

Live-Action Chef Carved Chateaubriand Wellington

LITTLE ITALY

Penne alla Vodka

Eggplant Rollatini, Sunday Sauce

Braised Polpetta, Short Rib, Sausage, Dry Aged Ground Beef

Rosemary Focaccia

Grated Parmesan, Red Pepper Flakes, First Press Olive Oil

Classic Caesar Salad

Optional Enhancement

Live-Action Cacio e Pepe from Parmesan Wheel

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DINNER STATIONS

MEDITERRANEAN

MAINS

Grilled Salmon with Italian Salsa Verde

Herbed Chickpea Falafel (VG, GF)

Slow Roasted Za'atar Chicken Breast (GF, DF)

SALADS

Orzo Salad, Asparagus, Chickpeas, Raisins, Citrus Vinaigrette (VG)

Marinated Chickpeas, Preserved Lemon, Mint,

Pickled Pearl Onion (VG, GF)

Grilled Squash, Mint, Tahini Vinaigrette, Pomegranate Molasses (VG, GF)

MEZZE

Butternut Squash Hummus, Roasted Garlic Labneh,

Pumpkin Seed Muhamarra (VG, GF)

Za'Atar Lavash, Flatbreads, Grilled Pide (VG)

Raw and Blanched Seasonal Vegetables (VG, GF)

Optional Enhancement

Live-Action Hand-Carved Lamb Shawarma



DINNER STATIONS

OAXACAN TAQUERIA

MAINS

Chicken Al Pastor (DF), Pescado Frito (DF) & Hongos (VG)

Oaxacan Cheese Quesadilla (V)

ACCOMPANIMENTS

Corn Rib Esquites (V)

Grilled Cactus Salad, Bibb Lettuce, Black Beans, Tomato, Scallion (VG, GF)

Tortilla Chips, Guacamole (VG, GF)

TOPPINGS

Cilantro, Onion, Radish, Pineapple, Lime, Cabbage

Salsas: Habanero-Sour Orange, Serrano-Cilantro, Roja, Lime Crema

Optional Enhancement

Live-Action Smoked Guacamole (VG, GF)

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DINNER STATIONS

CHINATOWN

MAINS

Peking Duck Bun, Scallion, Cucumber, Hoisin (DF)

Chicken Katsu Slider, Pickled Cabbage Slaw, Sesame Milk Bread

Vegetable Gyoza, Ponzu Glaze (V, DF)

ACCOMPANIMENTS

Shishito Yakitori, Red Miso (VG, GF)

Edamame Salad, Scallions, Wasabi Ginger Vinaigrette (VG, GF)

House Special Lo Mein (DF)

Crispy Wontons (VG)

SAUCES

Mala Chili Sauce, Tamari Vinegar Sauce (VG, GF)

NEW YORK STATE OF MIND

MAINS

Spicy Sausage Pizza, Margherita Pizza (V)

Achiote Chicken Empanada, Black Bean Purée, Pineapple Salsa

Chopped Cheese, Cooper Sharp, Caramelized Onion

Shaved Pastrami Slider, Swiss Mornay, Sauerkraut, Rye

Pretzel Bites, Beer Cheese, Grain Mustard (V)

Gotham Green Lettuces, Root Vegetables, Green Goddess (VG, GF)

Optional Enhancement

Street Cart-Style Carved Lamb, Seasoned Rice,

Shredded Lettuce, Red & White Sauces

(GF) gluten free, (DF) dairy free, (VG) vegan, (V) vegetarian



DINNER STATIONS

SOUTHERN SMOKE

MAINS

BBQ Pulled Chicken

Texas Beef Brisket (GF, DF)

ACCOMPANIMENTS

Baked Molasses Lima Beans, Burnt Ends (GF, DF)

Cruciferous Slaw, Aunt Mildred's Pickles (VG, GF)

Sullivan County Stone Ground Cornbread, Honey Butter (V)

Potato Rolls (VG)

SAUCES

Demerara Mustard BBQ Sauce (VG, GF), Wesley's Mop Sauce (VG, GF),

Hot Honey (V, GF)

FROM PIEDMONTE TO PALERMO

MAINS

Free Range Chicken alla Pizzaiola, Creamy Polenta, Parsley

Branzino, Fennel, Citrus

ACCOMPANIMENTS

Tortellini al Ragù Bolognese

Campanelle al Olio, First Press Olive Oil, Chili Flakes,

Roasted Garlic Chips

Crispy Artichokes, Parmesan Emulsion, Black Pepper

Butternut Squash Panzanella, Arugula, Herb Breadcrumbs,

Aged White Balsamic, Pumpkin Seeds

Pane Bianco, Breadsticks, Crostini

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A multi-tiered dessert station featuring a variety of pastries and chocolates. The station is composed of several levels of reflective, metallic trays. On the top level, there are two paper boats, each containing three golden-brown, round pastries on a wooden skewer. The second level from the top has two paper boats: the left one contains a golden-brown pastry, a white cream-filled pastry, and a white cream-filled pastry with a green garnish; the right one contains a chocolate-glazed pastry with colorful sprinkles and a golden-brown pastry. The third level has two paper boats: the left one contains a golden-brown pastry, a white cream-filled pastry, and a white cream-filled pastry with a green garnish; the right one contains three golden-brown pastries. The bottom level features a white bowl filled with mini chocolate chips, a black sign that reads "MINI CHOCOLATE CHIPS", and a paper boat containing two chocolate-glazed pastries with colorful sprinkles and a golden-brown pastry. The background is a blurred green wall, and the overall lighting is soft and warm.

DESSERT STATIONS

DESSERT STATIONS

WAFFLE BAR

Bubble Waffles, Belgian Waffles, Stroopwafels

TOPPINGS

Chocolate, Caramel, Pistachio

Sprinkles

Chopped Peanuts

Crushed Oreos



CANDY SHOP

MAINS

Rainbow/Monochromatic Candy Bar

Assorted Penny Candy

*Can coordinate with brand colors

S'MORES BONFIRE

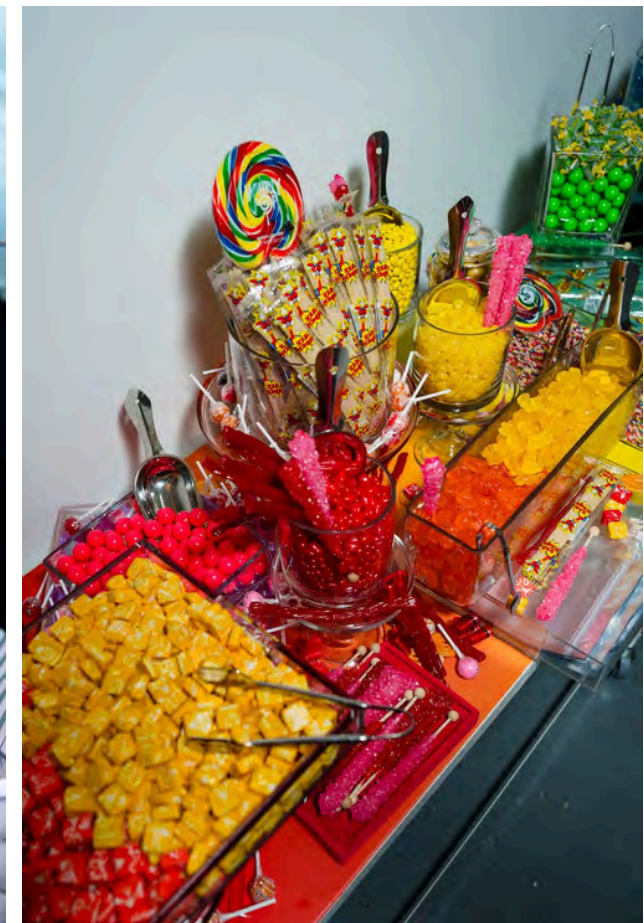
Using mini “bonfires” (safe for indoor and outdoor use), guests will roast their own marshmallow and build their custom s’more

TOPPINGS

Graham Crackers: Cinnamon Sugar, Chocolate, Chocolate Chip

Marshmallows: Classic, Salted Caramel, Chocolate

Reese’s Cups, Milk + Dark Chocolate, Cookies + Cream Bar



DESSERT STATIONS

BRÛLÉE BOUCHERIE

CRÈME BRÛLÉE

Chefs live torching crème brulees as guests walk up to the station.

FLAVORS

Classic, Chocolate + Dolce De Leche

TOPPINGS

Mixed Berries, Whipped Cream



DOLCE GELATERIA

GELATO BAR

Classic Gelato Bar with Toppings

FLAVORS

Cream, Stracciatella, Chocolate, Pistachio

TOPPINGS

Chocolate Chunks, Nuts and Fudge Toppings

Optional Enhancement

Affagato Pour-Over





LATE-NIGHT BITES

LATE NIGHT

PLEASE SELECT 4

NEW YORK PRETZEL BITES

Beer Cheese, Grain Mustard

POPCORN CHICKEN

BBQ, Buffalo or Ranch Dipping Sauce

CUSTOM BLEND SLIDER

Vermont Cheddar, Dijon & Caramelized
Onion Jam

CARNE ASADA QUESADILLA

Monterey Jack Cheese, Guacamole

BURNT ENDS MAC & CHEESE

VEGETABLE SAMOSA

Lemon Raita Sauce

FRIED CHICKEN BISCUIT

Hot Honey, Bleu Cheese Coleslaw



SURPRISE + DELIGHT

MINI EVERYTHING BAGEL

Bruschetta + Ricotta Cream Cheese Spread
Served in container to Dip

KOBE WAGYU MINI HOT DOG

Truffle Aioli, Caramelized Onions

BEYOND HOT DOG

Apple Cider Mustard, Potato Bun, House made
Tomato-Garlic Sauerkraut

PEKING DUCK BUN (DF)

Scallion, Cucumber, Hoisin

CHICKEN KATSU SLIDER

Pickled Cabbage Slaw, Sesame Milk Bread

MINI PIZZA BOXES

Margherita or Pepperoni

PAT LAFRIEDA SLIDER

Vermont Cheddar (some without), Dijon &
Caramelized Onion Jam

CARNE ASADA QUESADILLA

Monterey Jack Cheese, Guacamole

HOUSE SPECIAL LO MEIN

Served in mini takeout containers

MAINE LOBSTER ROLLS

Celery, Preserved Lemon, Split-Top Brioche





DRINKS

DRINKS

WINE

Le Petite Perrier, Sauvignon Blanc, Loire Valley, France
Chateau Souverain, Cabernet Sauvignon, California
Bisol, Jeio, NV, Prosecco, Brut

BEER

Coney Island IPA
Brooklyn Brewery Lager

LIQUOR

Grey Goose, Belvedere
Tanqueray No. Ten, Hendrick's
Johnnie Walker Black Label, Glenlivet 12 Year
Knob Creek, Maker's Mark
Patrón Silver
Bacardi Superior Light, Bacardi Gold
Cointreau, Campari, Aperol
Dolin Vermouth de Chambéry, Dry & Rouge

**Items may have to be substituted due to the supply chain availability, however, items will be of an equal or greater value



SIGNATURE COCKTAILS

SAGE ADVICE

Vodka, Orgeat, Sage, Lemon, Ginger Beer

MARY ANNE & GINGER

Mezcal, Crème de Cassis, Lime Ginger Beer

ROYAL FLUSH

Vanilla Bourbon, Hibiscus, Rosewater, Lime

TIKI TWIST

Anejo Rum, Coffee Liqueur, Coconut Cream, Passionfruit, Tiki Bitters

BEE'S KNEES

Gin, Pomegranate, Beet, Lemon, Honey

All cocktails can be made spirit free.



SPIRIT-FREE

THE ROYALE

Copenhagen Sparkling Tea, Raspberry Shrub, Pomegranate

KOMBUCHA FIZZ

Ginger-Lemon Kombucha, Rosemary, Cucumber

FAUX-MOSA

Copenhagen Sparkling Tea, Pineapple Aranciata

BERRY-BERRY

Cranberry, Honey, Cinnamon, Bubbles

AT THE TOP

Ginger Beer, Lime, Cardamom, Blood Orange





SUSTAINABILITY - RETHINK FOOD

10,000,000

Pounds of food donated to
Rethink annually

At Events by RHC, we're deeply aware of our environmental footprint and are dedicated to collaborating with like-minded partners who prioritize sustainability and ethics. That's why we're thrilled to announce our partnership with Rethink Food!

Rethink Food, a non-profit organization established in 2017, is revolutionizing food waste by transforming surplus event food and ingredients into wholesome meals for communities across New York City. With over 10 million meals served to date, Rethink Food is making a significant impact on combating hunger and food insecurity.

Together, Events by RHC and Rethink Food are paving the way for a more sustainable and compassionate future.

INVISIBLE GUEST

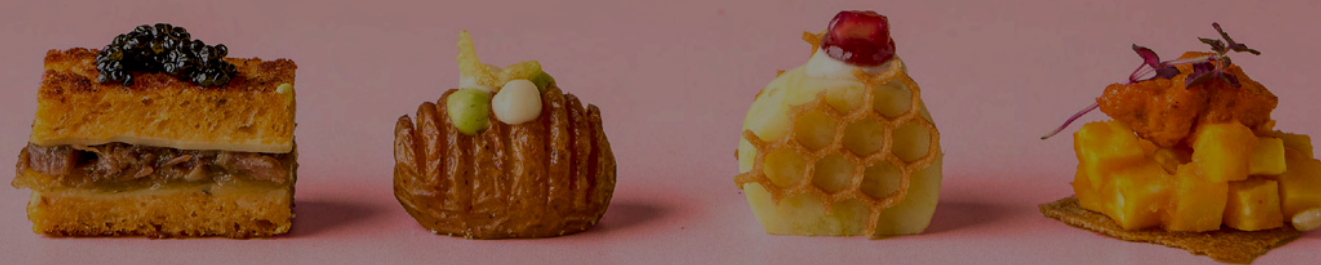
The Invisible Guest program provides a meaningful opportunity for clients to add purpose to their events by giving back to the local community. By including an "invisible guest" and making a donation of \$100, approximately 20 nutritious, culturally celebrated meals are provided to New Yorkers experiencing food insecurity through our nonprofit partner, Rethink Food. To further amplify the impact, Events by RHC matches every donation, doubling the support. It is a simple yet powerful way to make a lasting difference through every event.



**Rethink
Food**

LET'S BEGIN...

EVENTS@RHCHOSPITALITY.COM | @EVENTSBYRHC



EVENTS BY
RHC