

# FRIEDMANS

Private Parties and Events Menu  
Friedmans Restaurant  
245 Murray Street

## STANDING RECEPTION EVENT PACKAGES

### COCKTAILS & FUN

**2 HRS** | \$60 Per Person

Only Beverages Included

Draft Beer, Select Wines, Top-Shelf & Cocktails

All Food on Consumption

*+1 hr @ \$15 Per Person*

### SMALL BITES & SOCIALIZING

**2 HRS** | \$60 Per Person

Only Food Included

Select 5 Passed Hors D'oeuvres

All Beverages on Consumption

*+1 hr @ \$15 Per Person*

### COCKTAILS & SMALL BITES

**2 HRS** | \$100 Per Person

Draft Beer, Select Wines,

Top-Shelf & Cocktails

Select 5 Passed Hors D'oeuvres

*+1 hr @ \$25 Per Person*

# **SEATED DINNER EVENT PACKAGES**

## **STANDING & SITTING**

**2.5 HRS** | \$130 Per Person

Draft Beer, Select Wines,

Top-Shelf & Cocktails

2 hrs | 3 Course Seated Dinner

## **DINE & DASH**

**2 HRS** | \$75 Per Person

2 hrs | 3 Course Seated Dinner

All Beverages on Consumption

*+1 hr @ \$15 Per Person*

## **FULL BUYOUT & ENJOY**

**3 HRS** | \$175 Per Person

Draft Beer, Select Wines,

Top-Shelf & Cocktails

30 min | Passed Hors D'oeuvres

2 hrs | 3 Course Seated Dinner

### **Menu Items For Selection:**

#### **Hand Passed Hors D'ouerves - choose 5**

- 1) Mac n Cheese Bites - fontina and parmesan, GF breadcrumb
- 2) Spanakopita - spinach and feta
- 3) Mini Sliders - prime beef, cheddar, brioche bun
- 4) Broccoli Falafel - tzatziki
- 5) Roasted Tomato Mozz Skewers - fresh mozzarella, cherry tomato, balsamic
- 6) Scallion Pancake - w/ soy vinegar dipping sauce
- 7) Veggie Spring roll - w/ sweet chili dipping sauce
- 8) Ahi Tuna Cucumber Cup - sesame mustard

#### **Appetizers - choose 3 - TO ORDER**

- 1) Kale Salad - butternut squash, pepitas, ricotta salata, mint, cranberry, lemon vinaigrette
- 2) Mac n Cheese (gf)
- 3) Pot Stickers - siracha aioli, ginger soy dipping sauce
- 4) Chips and Dip
- 5) Ceviche - salmon, tuna, yellow tail, shrimp, octopus, king crab, kani, sweet pepper, citrus dressing
- 6) Spicy Tuna or Salmon Avocado handroll
- 7) Pork Pan Fried Dumpling

#### **Entrees - choose 3 - TO ORDER**

- 1) Roasted Salmon - mashed potato, seared spinach, Asian ginger jus
- 2) Brick Chicken - garlic mashed potato, Brussel sprouts
- 3) Ribeye +\$10 - compound herb butter, seasoned house fries
- 4) Meatloaf - mashed potato, tomato relish, garlic string beans
- 5) Pastrami Ruben - sauerkraut, Swiss cheese, toasted rye, pickle, chips
- 6) Grain Bowl - quinoa, bok choy, broccoli, carrots, bean sprouts, edamame, sesame-lime vinaigrette
- 7) General Tsao Chicken
- 8) Steak Cube - prime beef, marinaded with black pepper, garlic, dark soy, wok sautéed
- 9) Wok Seared Jumbo Shrimp - bell peppers, scallion, onion snow peas

#### **Dessert**

Assorted Mini Sweets - Chefs

Assortment

Mochi (green tea + vanilla)

## **BREAKFAST AND BRUCH PACKAGE**

All Breakfast and Brunches are prepared buffet Format

\$65 Per Person With Add-On Options Available Based on 2 Hour Booking  
*+1 hr @ \$15 Per Person (Brunch Menu + Beverage Package)*

### **BUFFET OPTIONS | CHOOSE 2**

French Toast  
Chilaquiles  
Pastrami Hash  
Shakshuka

### **INCLUDES 3 AMBIENT ITEMS**

Bagels & Cream Cheese Spreads  
(Add Lox +\$5 Per Person)  
Fresh Fruit Platter  
Avocado Toast

*\*Brunch Package Includes Coffee & Tea on Request / self service station*

### **AVAILABLE SIDES**

Thick Cut Bacon +\$5 Per Person Potato Hash +\$5 Per Person Potato Pancakes +\$5 Per Person

### **BEVERAGE ADD**

Mimosa & Bloody Mary Bar  
+\$30 Per Person

All Other Beverages Charged on Consumption and will be added to final event balance due

## RESTAURANT PHOTOS

