

Landmarked in 1996, Historic Stone Street is an ideal place to eat, drink, and celebrate!

Notably, it was the first paved street in New Amsterdam recorded in 1658. First called High Street by the Dutch and then Duke Street by the English, it was finally named Stone Street in 1794 to honor its place in history as the first paved street. Being part of colonial history, Historic Stone Street has seen the likes of George Washington, Alexander Hamilton, and Ben Franklin.

Today Historic Stone Street is the only place in New York City where you can eat & drink on a city street!

We honor our history by pairing warm hospitality and delicious food and drink. We would love the opportunity to host your next event on Historic Stone Street at Stone Street Tavern!

OPEN BAR

| All Packages Include Soda, Juice, Coffee & Tea |

CRAFT BEER

2 HOURS \$40 | 3 HOURS \$50 | 4 HOURS \$65 select draft, bottled & canned beers

WINE & BEER

2 HOURS \$45 | 3 HOURS \$55 | 4 HOURS \$65 select draft, bottled & canned beers select red, white & sparkling wines

CALL

2 HOURS \$50 | 3 HOURS \$60 | 4 HOURS \$70 house vodka, house gin house rum, house tequila house irish whiskey, house bourbon house scotch-whiskey select red, white & sparkling wines select draft, bottled & canned beers

PREMIUM

2 HOURS \$55 | 3 HOURS \$75 | 4 HOURS \$95 tito's vodka, ketel one, tanqueray gin, captain morgan spiced rum, Bacardi silver, casamigos tequila, jameson irish whiskey, jack daniel's, bulleit bourbon & rye, dewar's single malt scotch select red, white & sparkling wines full craft beer selection (1) specialty cocktail

ULTRA

2 HOURS \$65 | 3 HOURS \$90 | 4 HOURS \$115 grey goose vodka, nolet's gin, hendrick's gin, casamigos tequila, patron tequila, bacardi 8 rum, bulleit bourbon & rye, woodford Reserve, jameson irish whiskey johnny walker black scotch, Maccallan, select red, white & sparkling wines full craft beer selection (2) specialty cocktails







Priced per person. Prices do not include tax gratuity or admin charge.

Open bar is for the participation of the entire party.

Minimum guaranteed guest count is 15 persons.

Excludes: Shots & Energy Drinks

Selections subject to availability.

PLATTERS

| All Platters Serve up to 25 Guests |

CRUDITES & HUMMUS 75

Seasonal Vegetables (GF, Vegan)

JALAPENO GUACAMOLE AND SALSA 110

House-Made Corn Tortilla Chips (GF, Vegan)

SPINACH & ARTICHOKE DIP 80

House-made corn chips (GF, Vegan)

SPICY QUESO DIP 75

House-Made Corn Tortilla Chips (GF, Veg)

HOT WINGS 105**

Buffalo Sauce, Bleu Cheese, Celery, Carrots

KOREAN BBQ WINGS 105**

Sweet & Tangy Glaze Bleu Cheese, Celery, Carrots

CHEESE QUESADILLA PLATTER 75*

Monterey Jack & Mozzarella Cheeses (Veg)

CHICKEN QUESADILLA PLATTER 100*

Cajun Chicken, Monterey Jack, Mozzarella

FRY PLATTER 65

Ranch, Ketchup (Veg)

ARTISANAL CHEESE BOARD 115

Chef's Selection of Cheeses, Fruit, Jam, & Nuts (GF, Veg)

CHARCUTURIE 125

served with accoutrements (GF)

ITALIAN ANTIPASTI 110

Prosciutto, Artichoke Hearts, Roasted Red Peppers, Olives, Olives, (GF)

CHILLED SHRIMP COCKTAIL 110

House-Made Cocktail Sauce (GF)







SMALL BITES

| All Small Bites Available as Platters or Passed Hors D' Oeuvres - 24 pieces per platter |

VEG

CAPRESE SKEWERS 75

Baby Heirloom Tomato, Basil, Mozzarella (GF, Veg)

VEGETABLE SPRING ROLLS 110

Served With Sweet Chili Sauce (GF, Vegan)

VEGETABLE DUMPLINGS 110

Served with Soy Dumpling Sauce (GF, Vegan)

MOZZELLA STICKS 110

Served with house-made marina sauce (Veg)

ARANCINI BALLS 110

Served with house-made marina sauce (Veg)

BITE-SIZED FIG & MANCHEGO GRILLED CHEESE 105

Caramelized Onion, Manchego, Served On Toasted Bread (Veg)

MINI GRILLED VEGETABLE WRAPS 105

Grilled Vegetables, Roasted Shallot-Hummus



MEAT

PIGS IN A BLANKET 105

Whole Grain Mustard, Sriracha Ketchup

SLIDER DUO 125

Kobe, Pulled Pork, Served on Hawaiian Rolls

BITE-SIZED BLT SANDWICHES 105

American Bacon, Lettuce, Tomato, Mayo, On Toasted bread

BITE-SIZED PESTO CHICKEN SANDWICHES 110

Caramelized Onions, Provolone Cheese, House Pesto (nut free)

COCONUT SHRIMP 120

Thai Chili Sauce



DESSERTS

BLACK & WHITE COOKIE PLATTER 105 (Veg)

HAND-DIPPED CHOCOLATE COVERED STRAWBERRIES 115

(GF, Veg)

MINIATURE CHEESECAKES 105

Assorted Flavors (Veg)

MINI BROWNIES 105

(Veg)

FRESH FRUIT PLATTER 100

Fresh Seasonal Fruit & Berries (GF, Vegan)

CHEF'S DESSERT PLATTER 110

STATIONS

| All Stations Serve 25 Guests |

PASTA

CLASSIC MAC & CHEESE 110

Roasted-Garlic Bechamel, Three Cheese (Veg)

LOBSTER MAC & CHEESE 155

Roasted-Garlic Bechamel, Three Cheese

CHICKEN PESTO PASTA 130

Grilled Chicken, Cherry Tomato, Parmesan, House-Made Pesto (Nut Free)

PASTA PRIMAVERA 120

Seasonal Vegetables, Light Tomato Sauce (Vegan)

CHICKEN PAMESAN 130

Breaded Chicken Cutlets, Topped with Fresh Mozzarella and House-Made Marinara Sauce



MIXED GREEN SALAD 65

Seasonal Greens, Cucumbers, Tomatoes, Onions Served with House-Made Dressing (GF, Vegan)

CAPRESE SALAD 95

Fresh Mozzarella, Tomato, Basil, Olive Oil (GF, Veg)

ITALIAN PASTA SALAD 100

Bell Pepper, Cherry Tomato, Olive, Salami, Olive Oil (Veg)

SIDES

GARLIC BREAD 55

SAUTEED ASPARAGUS 65

FINGERLING POTATOES 65

ROASTED BRUSSEL SPROUTS 65







CLASSIC

BUFFET 45 PER PERSON SEATED 50 PER PERSON

Available to parties of 10-75 Includes Unlimited Soda Juice, Tea, Coffee

TO START

(choose one)

MIXED GREEN SALAD

House-Made Vinaigrette

CAESAR SALAD

parmesan, croutons, anchovy

MAIN

(choose three)

KOBE BEEF SLIDERS

three slider topped with sauteed onions, & garlic aioli, served on King's Hawaiian Rolls served with fries or salad

PESTO CHICKEN SANDWICH

Caramelized Onions, Manchego Cheese, House Pesto (nut free) served with fries or salad

BLT SANDWICHES

Mayo, Toasted White Bread served with fries or salad

CLASSIC MAC & CHEESE

Roasted-Garlic Bechamel, Three Cheese (Veg) Add Lobster +5 per person

CHICKEN PESTO PASTA

Grilled Chicken, Cherry Tomato, Parmesan, House-Made Pesto (Nut Free)

PASTA PRIMAVERA

Seasonal Vegetables, Light Tomato Sauce (Vegan)

TO FINISH BLACK & WHITE COOKIE PLATTER

or

MINI BROWNIES

ELITE

BUFFET 60 PER PERSON SEATED 65 PER PERSON

Available to parties of 10-75 Includes Unlimited Soda Juice, Tea, Coffee

TO START

(choose one)

MIXED GREEN SALAD

House-Made Vinaigrette

CAESAR SALAD

parmesan, croutons, anchovy

MAIN

(choose three)

PAN SEARED ATLANTIC SALMON

Lemon, White-Wine Sauce

CHICKEN PARMESAN

Breaded Chicken Cutlets, Topped with Fresh Mozzarella and House-Made Marinara Sauce

GRILLED HANGER STEAK

Topped with House-Made Chimichurri Sauce

PESTO CHICKEN SANDWICH

Caramelized Onions, Manchego Cheese, House Pesto (nut free) served with fries or salad

CLASSIC MAC & CHEESE

Roasted-Garlic Bechamel, Three Cheese (Veg) Add Lobster +5 per person

CHICKEN PESTO PASTA

Grilled Chicken, Cherry Tomato, Parmesan, House-Made Pesto (Nut Free)

PASTA PRIMAVERA

Seasonal Vegetables, Light Tomato Sauce (Vegan)

TO FINISH BLACK & WHITE COOKIE PLATTER

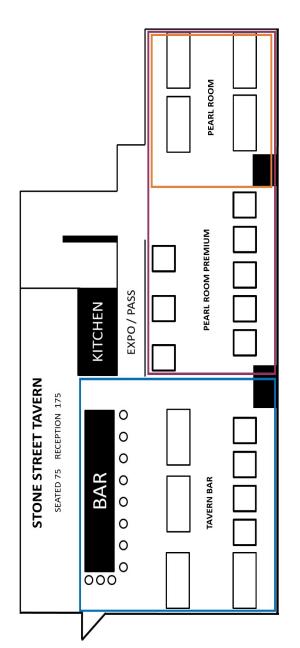
or

MINI BROWNIES

OUR SPACES

CAPACITY

THE PEARL ROOM: 25 SEATED, 35 STANDING
THE PEARL ROOM PREMIMUM: 50 SEATED, 60 STANDING
TAVERN BAR: 30 SEATED, 60 STANDING
FULL RESTAURANT: 75 SEATED, 150 STANDING









PICTURES

Equally inviting to locals, visitors and people who work downtown,

Stone Street Tavern is the perfect place to host your event. We are
known for friendly service, delicious food, and flowing drinks. Able to
accommodate groups up to 150 people, we to deliver customized events
and customer service that will exceed your expectations.





THE PEARL ROOM



THE TAVERN BAR

