

THE HOLLOW

BRUNCH BUFFET

BASE PACKAGE PRICE, \$25PP PLUS TAX + GRATUITY. INCLUDES COFFEE + TEA SERVICE. UPCHARGES ON SELECT OFFERINGS ARE NOTED. MINIMUM OF 20 GUESTS REQUIRED TO ORDER. PERFECT MENU FOR SHOWERS! TO BOOK AN EVENT IN OUR LEGENDARY LIVE MUSIC VENUE, PLEASE CONTACT DORA AT 917-279-8817 (CALL/TEXT) OR EMAIL DPTHEHOLLOW@GMAIL.COM.

SALADS

... CHOICE OF ONE ...

SPRING GREENS SALAD (V, GF)

KALE CAESAR (V, VG) | \$2PP+

WATERMELON SALAD (VG, GF) | +\$3PP ...
goat cheese, basil, chipotle oil

SIGNATURE SALAD (VG, GF) | +\$3PP ...
arugula, sautéed shiitakes, shaved asiago,
truffle oil

PANZANELLA (VG) | \$3PP+

SPINACH SALAD (V, GF) | +\$2PP ... baby
spinach, mandarin oranges, toasted
sunflower Seeds, cherry tomatoes, seasonal
vinaigrette

STARTERS

... CHOICE OF TWO ...

THE STANDARD CHEESE BOARD ...
assorted cheeses + crackers

HUMMUS BOARD (V, *GF) ... roasted red
peppers, arugula, *tortilla chips or grilled
naan

CAPRESE SKEWERS (VG, GF) | \$2PP+ ...
fresh mozzarella, basil, cherry tomato
balsamic drizzle

BEER CHEESE DIP (VG) | \$1PP+ ... rotating
house lager, caramelized onion, sharp
cheddar, smoked gouda, hot pretzels, house
beer mustard

SWEDISH MEATBALLS | \$1PP ... mini
meatballs with sautéed onion + shiitakes in
a beef-based cream sauce

VEGAN MEATBALLS (V, GF) | \$2PP+ ...
soy-based mini meatballs sautéed in
house-made marinara sauce

SPINACH + ARTICHOKE DIP (VG) ...
spinach, artichoke, parmesan dip served
with tortilla chips | 10

BRUSCHETTA FLATBREAD ... fresh
mozzarella or *Halo Food Co. vegan
mozzarella, diced tomato, basil, balsamic
drizzle

CRUDITÉS PLATTER (GF) ... trimmed +
sliced vegetables served with house-made
dressings

BUFFALO CHICKEN + BLEU CHEESE
FLATBREAD | \$1PP+ ... house buffalo
sauce, bleu cheese crumbles

GRILLED STEAK SKEWERS (GF) | \$3PP+ ...
skewered marinated grilled skirt steak
with house-made garlic chimichurri

GRILLED SHRIMP + PINEAPPLE SKEWERS
(GF) | \$4PP+ ... skewered marinated grilled
shrimp + fresh pineapple

THE ARTISANAL CHEESE BOARD | \$4PP+

... curated selection of cheeses from local cheesemonger, baguette, crackers, plum chutney,
marinated olives, hummus, fresh fruit ...

GRAZING BOARD (*VG) | +\$10PP

... artisanal rotating selection of meats, *cheeses, house-made dips, chutneys, vegetables, fruit,
baguette, rice crackers ...

V = VEGAN, VG = VEGETARIAN, GF = GLUTEN-FREE

MAINS

... CHOICE OF TWO ...

FRITTATA (VG) ... roasted garlic, shiitakes, baby spinach

VEGAN FRITTATA (V, GF) ... tofu, red onion, garlic, shiitakes, red bell pepper, sun-dried tomatoes

FRENCH TOAST STICKS (VG) ... brown sugar dip, pomegranate seeds

CHICKEN + WAFFLES | +\$2PP ... fried chicken with house buttermilk waffles

LEEK, MUSHROOM + GRUYERE QUICHE (VG) | \$2PP+

ASPARAGUS + SWISS QUICHE | \$2PP+

SIGNATURE LAYERED EGGPLANT (VG) | \$2PP+ ... layers of lightly fried + roasted eggplant, fontina, provolone, mozzarella, asparagus, roasted red peppers, filetto di pomodoro sauce, house-made pesto

MASCARPONE + RICOTTA CRÊPES (VG) ... grilled peaches, agave cinnamon syrup, candied pecans

SWEET CRÊPES (VG) ... roasted pineapple, mango chutney, bourbon-candied walnuts, maple syrup glaze

VEGAN QUICHE (V) | +\$2PP ... Just Egg, baby spinach, Halo Food Co. vegan mozzarella

BLACK PEPPER-LIME MARINATED SLICED SKIRT STEAK (GF) | +\$4PP ... served with kimchi fried rice

PAN-FRIED VEGAN PORK BELLY (V, GF) | \$3PP+ ... over green onion, sweet corn, drizzle of sweet chili sauce

PAN-FRIED PORK BELLY (GF) | \$3PP+ ... caramelized onion, fresh sage, over butternut squash + sweet potato hash

SIDES

... CHOICE OF ONE ...

CHEESY GRITS (VG, GF)

SCRAMBLED EGGS (VG) | +\$2PP

HASHBROWNS (V, GF)

BACON (GF) | +\$2PP

HOME FRIES (V, GF)

OVERNIGHT OATS (V)

VEGAN BACON (V, GF) | +\$2PP
... locally-made Halo Food Co. vegan bacon ...

DESSERT

DESSERT + COFFEE/TEA STATIONS ARE OPTIONAL FOR AN ADDITIONAL COST. SELECT (2) OPTIONS AT HALF QTY FOR \$7PP OR (1) OPTION AT FULL QTY FOR \$7PP. PLEASE NOTE IF REQUESTING TO BRING IN OUTSIDE DESSERT, A \$2PP OUTSIDE DESSERT FEE WILL BE APPLIED TO YOUR CONTRACT.

CHOCOLATE PEANUT BUTTER FUDGE BARS (VG, GF)

CIDER BELLY DOUGHNUT BREAD PUDDING (VG)

ROTATING VEGAN DESSERT (V)
... inquire within for current selection ...

HOUSE-MADE BROWNIES (VG)

SWEET + SAVORY DESSERT HOT PRETZELS
... brown sugar, cinnamon, caramel + chocolate syrups, whipped cream ...

BAR OPTIONS

SUPPLEMENTAL HOURS CAN BE ADDED ON TO ANY OPEN BAR PACKAGE. ALL PACKAGES ARE SUBJECT TO A 20% GRATUITY FOR BARTENDING STAFF.

MIMOSA + BLOODY BAR | \$19PP ... standard mimosas + bloody marys for 2-hours

SELECT OPEN BAR PACKAGE | \$22PP+ ... select beer, wine + well cocktails for 2-hours

PREMIUM OPEN BAR PACKAGE | \$32PP+ ... premium beer, wine off the wine list, mid-shelf spirits for cocktails for 2 hours

CHAMPS TABLE | \$200 ... includes (3) bottles of champagne or prosecco, mixers, fresh berries, flutes. additional bottles with accoutrements avail at \$50 per bottle.

WINE SERVICE TABLESIDE ... select (1) red varietal + (1) white varietal from our wine list for each table; new bottles will be opened as existing bottles are emptied.