



Thank you for considering The Bank Street Annex! To help you plan, our menu and bar packages are priced a la carte per guest for a plated, sit-down dinner. Because these are pre-selected meals, guests should provide their entree choice with their RSVP. Our standard event duration is five hours (including cocktail hour), and we ask that all festivities wrap up by 11:00 PM. We look forward to help you customize a menu that fits your taste and budget for an unforgettable wedding!

A LA CARTE MENU PRICED PER PERSON

Cocktail Hour

Sweet & Savory — 10

Our seasonal fruit and artisan cheese board with assorted fruits, cheeses, crackers, crostini's, fig & goat cheese purée, and a raspberry preserve over warm brie.

Croutes & Spreads — 10

Traditional Hummus, Roasted Red Pepper Hummus, Spinach Hummus, Black Bean dip & warm Crab & Cheddar dip with crackers, crostini & sliced baguette.

Charcuterie — 12

Grazing board with Irish Cheddar, Gruyere, Aged Asiago, cranberry crusted Chevre roll, sopressta, salami, prosciutto, dried apricots, candied walnuts and almonds, caprese skewers, olives, fig jam, ground mustard, crostini, crackers and sliced baguette.

Grilled Vegetable — 7

With portabella, squash, zucchini, eggplant, red onion, roasted red peppers & asparagus, drizzled with olive oil and a balsamic glaze

Butlered Hors D'oeuvres

Spring Rolls — 4

with plum sauce

Mini Quesadillas — 4

With cilantro lime sour creme

Mini Beef Empanadas —

4

With cilantro lime sour creme

Mini Crab Cakes — 6

With garlic lemon aioli & arugula

Bacon Wrapped

Scallops — 6

Bruschetta — 4

Tomato Basil bruschetta with garlic crouton crisps

Shrimp Cocktail — 6

Crab Stuffed

Mushrooms — 6

Teriyaki Beef Skewers —

4

Ranch Seasoned Fried

Pierogies — 4

1st Course

Caesar — 7

*Chopped romaine, Caesar dressing,
parmesan tuile, garlic croutons,*

Cream of Mushroom Soup — 7

Arugula Salad — 6

Shaved asiago, lemon vinaigrette, sea salt

House Salad — 5

*Field greens, grape tomatoes, cucumber,
shaved carrot, balsamic vinaigrette*

Fresh Mozzarella — 8

*Roasted red pepper, olive oil, balsamic
reduction, basil chiffonade*

Entrées

Grilled Filet Mignon —

34

Red wine demi

Brisket — 28

*House smoked beef brisket, dry rubbed and
slow cooked for 12 hours, sliced thin*

Stuffed Pork Loin — 24

*Loin of pork stuffed with apples, walnuts &
sausage, finished with a brandy cream
sauce*

Chicken in Pastry — 22

*Chicken stuffed with feta, spinach,
sundried tomato topped with puff pastry
and a pesto garnish*

Pan Seared Chicken

with Crab — 25

*Pan seared chicken breast topped with
crab and tomato beurre blanc*

Grilled Salmon — 24

Lemon dill beurre blanc

Eggplant Rollatini — 20

*Thin sliced eggplant seasoned & fried,
rolled with herbed ricotta and topped with
marinara, mozzarella and aged Parmesan*

Herb Roasted Prime Rib

— 32

Au jus

NY Strip Steak — 29

Roasted shallot demi

Chicken Francaise — 22

*Lightly battered chicken cutlets, tangy
lemon butter & white wine sauce*

Grilled Chicken with Hunter's Sauce — 20

*Hunter's sauce~mushrooms, shallots,
herbs, beef demi*

Crab Stuffed Flounder

— 29

*Flounder stuffed with crab with a lemon
beurre blanc sauce*

Fettuccine Alfredo — 19

*House made alfredo sauce with fettuccini
& herbs, chicken & broccoli*

Vegetarian Scampi — 20

*Sautéed shallot, carrots, bell peppers,
tomato, and squash tossed with linguini,
olive oil, garlic, white wine, butter &
Parmesan*

Bar Packages

Beer & Wine — 25

House wines, choice of two beers~Yeungling Lager, Miller Lite, Coors, Coors Lite, Budweiser

Jackson — 32

*Base bar with house vodka, gin, rum, tequila, whiskey, scotch, house wines, champagne toast, Cabernet, Merlot, White Zinfandel, Pinot Grigio & Chardonnay, choice of two beers
Yuengling Lager, Miller Lite, Coors, Coors Lite, Budweiser*

Grant — 43

Call brand to include Tito's vodka, Tanqueray gin, Bacardi rum, Malibu rum, Captain Morgan rum, Jack Daniels Whiskey, Elijah Craig bourbon, Dewar's scotch, Espolen tequila, Jameson Irish whiskey, champagne toast, Cabernet, Merlot, White Zinfandel, Pinot Grigio & Chardonnay, choice of two beers Yuengling Lager, Miller Lite, Coors, Coors Lite, Budweiser, Heineken, Amstel Light

Franklin — 54

Top shelf to include Grey Goose vodka, Bombay Sapphire gin, Captain Morgan rum, Malibu rum, Bacardi rum, Elijah Craig Bourbon, Maker's Mark, 1800 Tequila, Johnny Walker Scotch, Bailey's Irish Cream, Kahlua, Frangelico, Sambuca, Chambordt, Merlot, Cabernet, Chardonnay, White Zinfandel, Pinot Grigio, champagne toast, choice of two beers from Amstel Light, Heineken, Yuengling, Miller Lite & Guinness

SPECIAL REQUESTS ACCEPTED, JUST ASK!

INCLUDED~LINENS, COMPLIMENTARY ENTRÉE TASTING FOR TWO,
ROLLS & BUTTER, COFFEE, TEA & SODA

ADDITIONAL FEES~ ROOM RENTAL \$300, CEREMONY \$750,
BRIDAL SUITE RENTAL FOR COCKTAIL HOUR \$150, 6 % SALES TAX,
20% GRATUITY FOR SERVERS, GUESTS WILL TIP THE
BARTENDERS , BRIDAL SUITE RENTAL TO GET READY

\$50/HOUR (FROM 10 AM ON), DESSERT TABLE \$75 OR CAKE SERVICE \$150,
4TH ENTRÉE \$150