



*P.J. Clarke's*

EST. 1884

AN INTRODUCTION TO  
PRIVATE AFFAIRS

—

We are committed to taking care of every detail of your event and look forward to working closely with you to tailor your gathering to your needs and budget. We take pride in the fact that each celebration is customized – our dedicated staff is here to take impeccable care of every guest.



## THIRD AVENUE

Let P.J. Clarke's Third Avenue host your next Private Affair in Sidecar, one of Manhattan's most intimate dining rooms. The birthplace of Patrick Joseph Clarke and home to generations of his family, the exposed brick walls of the second floor tell a story of "speakeasy" gatherings. Carefully restored – its refreshed interior serves as New York's best kept secret.

Our full menu is available for your selection, including the raw bar, canapés, and customized buffet options. And you'll enjoy a dedicated wait staff who make sure your event goes off without a hitch. Whatever you need to make your moment a success, we'll find a way to make it happen.

### Sidecar Dining Room

Enter Sidecar through the private entrance on East 55th Street and the staircase delivers you to an intimate dining room. Featuring a stone-topped Osteria bar and exposed brick walls held up by reclaimed wood beam ceilings, our space is a quiet refuge for your private affair. Our soft leather banquettes and Bank of England chairs retain its original speakeasy comfort.

The understated elegance of Sidecar lends itself equally to boardroom dinners, holiday parties & wedding celebrations.

- Large group cocktail parties and seated dinners.....Up to 30 guests
- Exclusive room bookings..... Up to 120 guests

#### FEATURES

- Raw bar, canapés, buffet, and seated dinner options
- Dedicated Wait Staff
- Plasma-screen TVs with projector
- Sound system with wireless microphone available upon request
- iPod hook-up





## LINCOLN SQUARE

Let P.J. Clarke's at Lincoln Square help you celebrate your next affair in style. From an intimate cocktail party to an all-out theatrical celebration, we will provide your guests with an experience unlike any other, the same experience that has brought generations back to celebrate their important moments with us for over a century.

P.J. Clarke's at Lincoln Square is a welcome stop for everyone, from the savvy Upper West Side residents to the actors and stagehands that arrive from Lincoln Center. Whether in the lower-level Club Room or Main Dining Room, P.J. Clarke's is a perfect choice for any private gathering.

### The Club Room

Once a performance venue for the swinging jazz musicians of the day, our private dining room is an intimate mixture of reclaimed wood, exposed brick, and red leather banquettes that transforms beautifully for cocktails, private meetings or seated affairs. This inviting room includes its own private bar, a refuge from the upstairs bustle of Lincoln Center.

- Standing cocktail events..... Up to 100 guests
- Seated Dinners.....Up to 70 guests

### Main Dining Room

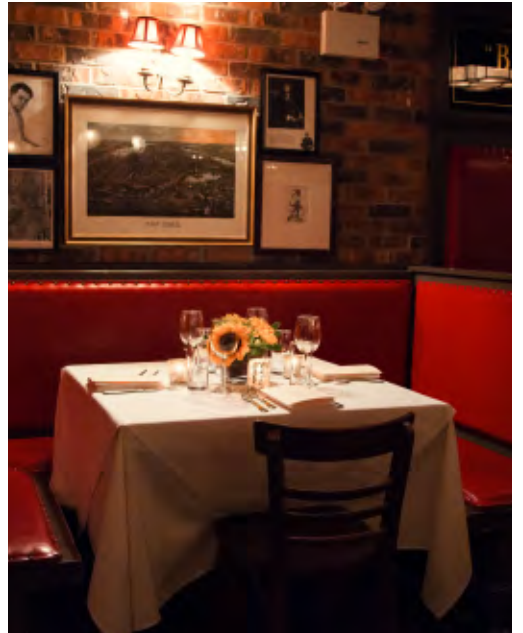
From the iconic red checked tablecloths to the stunning white marble bar, the Main Dining Room of P.J. Clarke's at Lincoln Square is the perfect stage for any affair. Whether a simple private dinner or a dramatic buyout, our dedicated staff is ready to create a soiree that your guests will never forget.

- Standing cocktail events..... Up to 400 guests
- Seated Dinners.....Up to 300 guests

### FEATURES

- Canapés, buffet, and seated dinner options
- Dedicated Wait Staff
- iPod hook-up
- TV in Main Dining Room

LINCOLN SQUARE





## ON THE HUDSON

P.J. Clarke's on the Hudson offers something for everyone. Our 300-seat restaurant is located in the heart of Manhattan's financial district and allows guests the perfect view of the New York Harbor and the Statue of Liberty. Choose between the energy of the

bustling Main Dining Room, the serenity of the spacious Outdoor Café by the marina or our intimate Private Dining Room. Each features P.J. Clarke's old-world charm, exceptional service, and our signature American fare.

### The Private Dining Room

Our intimate back dining room with dark wood, exposed brick and its own bar and dining tables has a separate entrance for privacy. The room boasts a host of A/V opportunities, including a screen and projector and is perfectly suited for boardroom dinners, after work entertaining, and family occasions.

- Receptions and standing cocktail events.....Up to 75 guests
- Seated Dinners.....Up to 30 guests

### Main Dining Room

The Main Dining Room makes any cocktail reception, casual buffet or formal seated function one to remember. The large windows give guests breathtaking views of the Hudson River any time of year.

- Receptions and standing cocktail events.....Up to 200 guests
- Seated Dinners.....Up to 120 guests

### Outdoor Café

The stunning waterfront setting of our seasonal outdoor café can easily transform into the perfect backdrop for any style affair. Amidst crisp white linens and candlelight, guests escape into the elegance and romance of the marina while enjoying freshly shucked oysters and sparkling champagne. Or lay back in the sun for a casual evening of our ever popular Mini Burgers and pints of beer.

- Receptions and standing cocktail events.....Up to 250 guests
- Seated Dinners.....Up to 120 guests

### FEATURES

- Canapés, buffet, and seated dinner options
- Dedicated Wait Staff
- Projection & screen in Private Dining Room
- TV in Private Dining Room

ON THE HUDSON



SAMPLE MENU:  
STANDING COCKTAIL PARTY

PASSED CANAPÉS

COLD

Seared Filet of Beef *Horseradish Cream*  
Park Avenue Steak Tartare  
Seared Yellow Fin Tuna *Wasabi Cream*  
Atlantic Sea Scallop Ceviche *Smoked Jalapeno*  
Scottish Salmon Blini *Crème Fraiche & Chives*  
Mini Maine Lobster Roll  
Spicy Tuna Tartare *Avocado Chili Sauce*  
Gulf Shrimp & Avocado Sushi Roll  
House Cured Gravlax *Cream Cheese & Pumpernickel*  
Stuffed Cherry Tomatoes *Parslied Hummus*  
Prosciutto Wrapped Asparagus  
Spicy Marinated Mozzarella Skewer  
Poached PEI Mussels *Pickled Horseradish Cocktail Sauce*  
Balsamic Tomato Bruschetta *Parmesan & Basil*  
Three Onion Confit *Goat Cheese Crostini*

HOT

Mini P.J. Clarke's Burgers  
Mini Corned Beef Reuben  
Roasted Baby Lamb Chops *Rosemary & Mint Aioli*  
Grilled Chicken Skewer *Sweet Mango Chutney*  
Fried Chicken Skewer *Buttermilk Ranch*  
Crab Rangoon *Sriracha Dipping Sauce*  
Mini Cocktail Franks  
Seared Sea Scallops *Anson Mills Grits & Basil Beurre Blanc*  
Atlantic Salt Cod Fritters *Sweet Coleslaw*  
Crab Cakes *Old Bay Remoulade*  
Spicy Duck Spring Rolls *Szechuan Sweet & Sour Chili Sauce*  
Maine Lobster Parselle  
Warm Artisanal Cheddar Croquette *Apple & Pear Butter*  
"Arancini" Risotto Puff *Ham & Buffalo Mozzarella*  
Artisanal Flat Bread Pizzas

STATIONARY NIBBLES

RAW BAR

Littleneck & Cherrystone Clams, Chilled East & West Coast Oysters, Shrimp Cocktail  
(Add Lobster M/P)

CHEESE BOARD

Artisanal Cheeses, Nuts, Sliced Fruit, Flatbreads

ANTIPASTO BOARD

Selection of Cured Meats, House Marinated Vegetables

MIDDLE EASTERN MEZZE BOARD

Hummus, Baba Ghannoush, Spinach & Feta Dip, Arabic Pickles, Marinated Olives





SAMPLE MENU:  
SEATED DINNER

STARTERS

New England Clam Chowder  
Creamy Tomato Soup with Farmstead Cheddar Toast  
Lobster Bisque  
Shrimp Cocktail  
Jumbo Lump Crab Cake *Tartar Sauce & Parsley Oil*  
Iceberg Wedge *Bacon, Tomato, Scallion & Blue Cheese*  
Classic Caesar Salad  
Sidecar Spinach Salad *Warm Bacon Dressing*  
Beefsteak Tomato *Buttermilk Blue Cheese & Red Onion*

MAIN COURSE

Crispy Free Range Chicken *Salsa Verde*  
Grilled Chicken Breast *Lemon Cracked Black Pepper Fondue*  
Prime Skirt Steak (10oz)  
Prime Rib Eye (16oz)\*  
Prime Dry Aged Sirloin (14oz)\*  
Prime Filet Mignon (8oz)\*  
Boneless Beef Short Rib *Horseradish Cream*  
Double Cut Lamb Chops *Frantoia Olive Oil and Mint Vinaigrette*  
Grilled Duroc Pork T-Bone *Honey Thyme Jus*  
New England Sole *Lemon Grenobloise*  
Pan Roasted Atlantic Sea Scallops *Prosecco Beurre Blanc*  
Pan Roast Salmon *Stone Ground Mustard Sauce*  
Broiled Atlantic Cod *Parsley Sauce*  
Sautéed Alaskan Halibut *Sauce Romesco*

FAMILY STYLE SIDES

Creamed Spinach • Mashed Potatoes  
P.J.'s Home Fries • Cheesy Potato Gratin • Grilled Asparagus  
Haricot Verts • Herb Roasted Root Vegetables • Sautéed Wild Mushrooms  
Brussels Sprouts & Bacon • Onion Strings  
Roast Cauliflower Gratin • Sautéed Spinach

DESSERTS

New York Cheesecake • Chocolate Raspberry Torte  
Chocolate Mousse with Fresh Berries • Assorted Cookie Plate  
Hudson Valley Apple Crumb • Seasonal Pie Selection

*Vegetarian & Vegan Dishes are Available Upon Request*

*\* These items may be subject to a supplement per person*



SAMPLE MENU:

BUFFET

SOUPS & SALADS

New England Clam Chowder  
Creamy Tomato Soup  
Lobster Bisque  
Iceberg Wedge with Bacon & Blue Cheese  
Classic Caesar Salad  
Sliced Beefsteak Tomato, Red Onion & Blue Cheese  
Sidecar Spinach Salad with Warm Bacon Dressing  
Mixed Green Salad with Cherry Tomato & Cabernet Vinaigrette

MAIN COURSES

Roast Organic Chicken *Wild Mushroom Jus*  
Grilled Chicken Breast *Lemon Cracked Pepper Fondue*  
Maryland Jumbo Lump Crab Cakes  
Lobster Macaroni & Cheese  
Grilled Salmon *Stone Ground Mustard Sauce*  
Grilled Sea Bass *Smoked Tomato Jam*  
Broiled Atlantic Cod *Parsley Champagne Beurre Blanc*  
Roasted Turkey Breast *Herb Gravy*  
Slow Roasted Duroc Pork Rack *Half Sours & Sweet Garlic Relish*  
Maple Cured Ham *Smoked Apple Glaze*  
Leg of Lamb *Rosemary Jus\**  
Slow Roasted USDA Prime Rib au Jus\*  
Prime Beef Tenderloin\*  
Prime Sirloin Steak\*

SAUCE YOUR STEAK

Bordelaise, Au Poivre, Béarnaise, Blue Cheese

SIDES

Creamed Spinach • Mashed Potatoes • P.J.'s Home Fries  
Cheesy Potato Gratin • Grilled Asparagus • Haricot Verts  
Roast Herbed Root Vegetables • Sautéed Wild Mushrooms • Onion Strings  
Brussels Sprouts & Bacon • Sautéed Spinach  
Roast Cauliflower Gratin

DESSERT

Hudson Valley Apple Crumb • Assorted Cupcakes  
New York Cheesecake • Chocolate Raspberry Torte • Chocolate Mousse  
Seasonal Pie Selection • Assorted Cookie Selection

*Vegetarian & Vegan Dishes are Available Upon Request*

*\* These items may be subject to a supplement per person*