



Wishing Well Special Event Package

Minimum of 25 guest guarantee for all packages

Pricing: Per person, plus applicable tax & gratuity

Whether you're hosting an intimate celebration or a grand soirée, our curated packages offer a symphony of flavors, textures, and visual delights—each crafted to impress and indulge.

Passed Hors d'Oeuvres — \$16 per person, Select 3

A procession of bite-sized indulgences, elegantly passed by staff to spark conversation and delight the palate:

- Deviled Eggs — *Choose between classic Southern-style or Creole-spiced for a bold twist* gf
- Petite Maryland Crab Cakes — *Crisp exterior, tender crab, finished with chive-lemon aioli*
- Gruyère & Leek Tart — *Buttery pastry, caramelized leeks, and nutty Gruyère*
- Fig Goat Cheese Phyllo — *Sweet fig and tangy chèvre wrapped in golden phyllo*
- Flash-Fried Coconut Shrimp — *Tropical crunch with Thai chili dipping sauce*
- Crab Rangoon — *Creamy crab filling in crisp wonton, a crowd-pleasing classic*
- Crispy Truffle Potato Croquette — *Earthy truffle and velvety potato, golden-fried*
- Italian Meatballs — *Tender beef, rich marinara, and shaved parmesan*
- Szechuan Chicken Balls — *Bold, spicy, and savory with a hint of heat*
- Vegetable Spring Rolls — *Crisp and colorful, served with plum dipping sauce*
- Caprese Salad Skewers — *Cherry tomato, mozzarella, basil, and balsamic* gf
- Crispy Mushroom & Goat Cheese Arancini — *Creamy center, crisp shell, umami-rich*

Premium Hors d'Oeuvres — Add \$4 per person

Elevate your selection with these luxurious bites, each a miniature masterpiece:

- Bacon-Wrapped Scallop — *Sweet sea scallop, smoky bacon, seared to perfection* gf
- Walnut Blue Cheese Stuffed Cremini Mushroom — *Earthy, creamy, and complex* gf
- Bacon-Wrapped Braised Short Rib — *Slow-cooked richness with a crisp finish* gf
- Beef Wellington — *Full-size elegance in hors d'oeuvre form, demi-glace accent*
- Crispy Sakura Pork Belly — *Delicate crunch, spicy honey glaze*
- Maine Lobster Sweet Corn Fritter — *Sweet corn and lobster in golden batter*
- New Zealand Lamb Lollipops — *Herb-crusted, grilled, with sweet port reduction* gf
- Chilled Poached Shrimp — *Classic cocktail presentation, elegantly chilled* gf

Charcuterie Display — Add \$15 per person

A visual and gustatory feast, ideal for mingling and grazing:

- Imported & domestic cheeses: creamy, sharp, aged, and aromatic gf
- Cured meats: Prosciutto di Parma, soppressata, salami, capicola gf
- Grilled & marinated vegetables gf
- Assorted olives, dried fruits, honeycomb, toasted nuts
- Crostini & tapenades: white bean, roasted red pepper, sun-dried tomato



Crudite Platter — \$10 per person

A refreshing counterpoint to richer fare, beautifully arranged:

- Crisp seasonal vegetables: celery, carrots, radish, broccoli, cauliflower, red pepper *gf*
- Choice of dipping sauce: green goddess or classic ranch

Seafood Display — \$32 per person

A show-stopping centerpiece for coastal elegance and oceanic indulgence:

- Freshly Shucked Oysters *gf*
- Littleneck Clams *gf*
- Calamari Salad
- Shrimp Cocktail *gf*
- Maryland Crab Salad *gf*

Accompaniments: Cocktail sauce, mignonette, horseradish, sliced lemons, hot sauce *gf*

Plated Lunch Menu

\$36 per person

Appetizer, select one

- Tomato Bisque — *Creamy tomato soup with a smooth finish and subtle herb accents gf*
- Seasonal Vegetable Soup — *A rotating medley of fresh vegetables in a light, flavorful broth gf*
- Bacon Corn Chowder — *Hearty chowder with sweet corn, smoky bacon, and potatoes in a creamy base*
- Little Gem Caesar Salad — *Romaine lettuce with garlic dressing, parmesan, and seasoned toasted breadcrumb*
- Mixed Field Green Salad — *Spring greens with red onion, cucumber, carrots, grape tomatoes, croutons, and red wine vinaigrette*

Entrees, select two

- Certified Angus Sliced NY Sirloin — *Slow-roasted and hand-carved sirloin, finished with a rich demi-glace. Served with the chef's seasonal starch and vegetable gf*
- Crispy Chicken Cutlet Parmigiana — *Golden pan-fried chicken breast layered with house-made mozzarella and San Marzano tomato sauce. Accompanied by linguine and seasonal vegetables*
- Chicken Piccata — *Sautéed chicken breast with lemon, capers, and white wine. Served over linguine with seasonal vegetables*
- Seared Chicken Bruschetta — *Herb-marinated chicken breast topped with basil tomato jam and mozzarella, finished with aged balsamic reduction. Served with seasonal starch and vegetables gf*
- Baked Haddock with Oregano Crust — *Atlantic haddock fillet encrusted with seasoned oregano breadcrumbs. Oven-roasted and served with rice pilaf and seasonal vegetables*
- Faroe Islands Salmon Provençal — *Seared salmon fillet with Mediterranean accents of olives, capers, and roasted peppers. Served over rice pilaf with seasonal vegetables gf*
- Seasonal Vegetable Risotto — *Creamy Arborio rice infused with market vegetables, finished with parmesan and fresh herbs gf*



Dessert, select one

- Chocolate Flourless Torte — *Rich, dense chocolate torte served with raspberry sauce. Naturally gluten-free and deeply indulgent gf*
- Seasonal Cheesecake — *Creamy cheesecake featuring seasonal fruit or flavor accents. Selection varies by availability*

The Derby Plated Dinner

\$58 per person

Appetizer, select one

- Little Gem Caesar Salad — *Romaine lettuce, garlic dressing, parmesan, seasoned toasted breadcrumbs*
- Iceberg Wedge Salad — *Candied bacon, crumbled blue cheese, fried onion straws, bleu cheese dressing*
- Mixed Field Green Salad — *Red onion, cucumbers, carrots, grape tomatoes, croutons, red wine vinaigrette gf*
- Chopped Salad — *Romaine lettuce, red onion, blue cheese, cucumber, tomato, crispy onions, broccoli, red wine vinaigrette*
- Burrata Ravioli — *Ravioli filled with burrata cheese, served in tomato basil cream, finished with parmesan*
- Penne Ala Vodka — *Penne pasta in a creamy tomato vodka sauce, topped with parmesan*
- Maryland Jumbo Lump Crab Cake — *Served with choice of sriracha aioli or lemon aioli*
- Tomato Bisque — *Creamy tomato soup with subtle herb accents gf*
- Seasonal Vegetable Soup — *A rotating medley of fresh vegetables in a light broth gf*

Entrees, select three

- Grilled Center Cut Filet Mignon (+\$6) — *Premium grilled tenderloin, finished with demi-glace. Served with seasonal starch and vegetable gf*
- Certified Angus NY Sirloin Steak — *Garlic herb butter-basted sirloin, sliced and served with seasonal starch and vegetables gf*
- 24-Hour Braised Beef Short Rib — *Bone-in short rib slow-braised and served over arugula with horseradish accents and seasonal starch and vegetables gf*
- Murray Farms Crispy Organic Roast Chicken — *Locally sourced organic chicken roasted until golden and crispy. Served with pan jus and seasonal starch and vegetables gf*
- Chicken Marsala — *Sautéed chicken breast with wild mushrooms in a velvety Marsala wine reduction. Served with seasonal starch and vegetable*
- Chicken Piccata — *Bright and briny with capers, white wine, and parsley butter. Served with seasonal starch and vegetables*
- Crab-Stuffed Faroe Islands Salmon — *Delicate salmon fillet filled with lump crab and herbs, finished with lemon cream sauce and seasonal starch and vegetables*
- Crispy Pan-Seared Faroe Islands Salmon — *Miso-glazed salmon with a crisp sear. Served with seasonal starch and vegetables*
- Grilled 14oz Center Cut Pork Chop — *Thick-cut pork chop grilled and finished with Dijon herb crust. Served with seasonal starch and vegetables gf*
- Seasonal Vegetable Risotto — *A vibrant medley of vegetables folded into creamy risotto, garnished with parmesan and microgreens gf*
- Cauliflower Steak — *Thick-cut roasted cauliflower served with seasonal starch and vegetable gf*



Dessert, select one

- Chocolate Flourless Torte — *Rich, dense chocolate torte with a smooth finish—naturally gluten-free and deeply satisfying gf*
- Seasonal Cheesecake — *Creamy cheesecake featuring seasonal fruit or flavor accents. Rotates based on availability*
- Coconut Cream Pie — *Silky coconut custard topped with whipped cream and toasted coconut*
- Seasonal Sorbet — *Light and refreshing fruit-based sorbet. Vegan and dairy-free. Selection varies by season gf*
- Wishing Well Signature Skillet Cookie (+\$8 per person) — *Warm chocolate chip cookie served in a skillet, topped with butter pecan ice cream*

The Travers Stakes Family Style Dinner

\$62 per person

Appetizer, select one

- Burrata Ravioli — *Ravioli filled with burrata cheese, served in tomato basil cream and topped with parmesan*
- Tortellini Alfredo — *Cheese tortellini in a classic Alfredo sauce with cream, butter, and parmesan*
- Little Gem Caesar Salad — *Crisp romaine hearts, garlic dressing, parmesan, and seasoned toasted breadcrumbs*
- Mixed Field Green Salad — *Spring greens with red onion, cucumber, carrots, grape tomatoes, croutons, and red wine vinaigrette*
- Roasted Red Peppers & Fresh Mozzarella — *Marinated roasted peppers layered with mozzarella, fresh basil, Saratoga olive oil, and balsamic reduction gf*

Entree, select two

- Grilled Center Cut Sirloin Steak — *Sliced char-grilled sirloin, finished with garlic butter gf*
- Sliced Pork Tenderloin with Butternut Purée — *Roasted pork tenderloin medallions over velvety butternut squash purée, topped with caramelized apples gf*
- Crispy Chicken Cutlet Parmigiana — *Breaded chicken breast layered with mozzarella and San Marzano tomato sauce*
- Chicken Piccata — *Lemon-caper chicken breast in white wine butter sauce*
- Chicken Marsala — *Wild mushroom-infused Marsala sauce over tender chicken breast*
- Seared Chicken Bruschetta — *Basil tomato jam and mozzarella crown this seared chicken breast, finished with balsamic glaze gf*
- Faroe Islands Salmon with Wilted Spinach — *Olive oil-seared salmon served over wilted baby spinach with lemon zest gf*
- Block Island Swordfish with Herb Lemon Sauce — *Grilled swordfish steak finished with a bright herbaceous lemon sauce*



Family Style Sides, select two

- Mashed Potatoes *gf*
- Roasted fingerling potatoes *gf*
- Linguine, choice of sauce: marinara, light lemon cream
- Roasted Carrots *gf*
- Sauteed Green Beans *gf*
- Crispy Brussels Sprouts, balsamic

Dessert, select one

- Mini Cannoli Platter — *Crisp pastry shells filled with sweet ricotta cream, lightly dusted with powdered sugar. Served as a shared platter for the table*
- Tiramisu — *Classic Italian dessert layered with espresso-soaked ladyfingers, mascarpone cream, and cocoa*
- Seasonal Sorbet — *Light and refreshing fruit-based sorbet. Vegan and dairy-free. Selection varies by season* *gf*
- Wishing Well Signature Skillet Cookie (+\$8 per person) — *Warm chocolate chip cookie served in a skillet, topped with butter pecan ice cream*

The Whitney Plated Dinner

\$68 per person

Appetizer, select one

- Little Gem Caesar Salad — *Romaine lettuce, garlic dressing, parmesan, seasoned toasted breadcrumbs*
- Iceberg Wedge Salad — *Candied bacon, crumbled blue cheese, fried onion straws, bleu cheese dressing*
- Mixed Field Green Salad — *Red onion, cucumbers, carrots, grape tomatoes, croutons, red wine vinaigrette*
- Chopped Salad — *Romaine lettuce, red onion, blue cheese, cucumber, tomato, crispy onions, broccoli, red wine vinaigrette*
- Jumbo Shrimp Cocktail — *Chilled jumbo shrimp served with horseradish cocktail sauce* *gf*
- Burrata Ravioli — *Ravioli filled with burrata cheese, served in tomato basil cream, finished with parmesan*
- Penne Ala Vodka — *Penne pasta in a creamy tomato vodka sauce, topped with parmesan*
- Maryland Jumbo Lump Crab Cake — *Served with choice of sriracha aioli or lemon aioli*
- Baked French Onion Soup — *Slow-cooked onion broth topped with toasted baguette and melted cheese, served au gratin*
- Seasonal Vegetable Soup — *A rotating medley of fresh vegetables in a light broth* *gf*
- Tomato Bisque — *Creamy tomato soup with subtle herb accents* *gf*



Entrees, select three

- Grilled Center Cut Filet Mignon (+\$6) — *A luxurious cut of beef grilled to perfection, served with demi-glace and seasonal starch and vegetables gf*
- Certified Angus NY Sirloin Steak — *Garlic herb-basted sirloin, sliced and plated with seasonal starch and vegetable gf*
- Slow-Roasted Prime Rib of Beef (+\$10) — *Classic prime rib roast served au jus, carved and paired with seasonal starch and vegetables gf*
- Murray Farms Crispy Organic Roast Chicken — *Locally sourced chicken roasted until crisp, served with pan jus and seasonal starch and vegetables gf*
- Chicken Marsala — *Wild mushroom-Marsala wine sauce over tender chicken breast. Served with seasonal starch and vegetables*
- Chicken Piccata — *Bright lemon and caper butter sauce over sautéed chicken breast. Paired with seasonal starch and vegetables*
- Crab-Stuffed Faroe Islands Salmon — *Lump crab-filled salmon fillet with herb lemon cream. Served with seasonal starch and vegetables*
- Crispy Pan-Seared Faroe Islands Salmon — *Miso-glazed salmon with a golden crust. Served with seasonal starch and vegetables*
- Grilled 14oz Center Cut Pork Chop — *Char-grilled pork chop finished with Dijon herb vinaigrette. Served with seasonal starch and vegetables gf*
- Slow-Roasted Crispy Half Duck — *Half duck roasted until crisp, served with raspberry or orange sauce and seasonal sides gf*
- Seasonal Vegetable Risotto — *Creamy risotto with seasonal vegetables and herbs, finished with parmesan gf*
- Cauliflower Steak — *Roasted cauliflower served with seasonal starch and vegetables gf*

Dessert, select one

- Chocolate Flourless Torte — *Rich, dense chocolate torte with a smooth finish—naturally gluten-free and deeply satisfying gf*
- Seasonal Cheesecake — *Creamy cheesecake featuring seasonal fruit or flavor accents. Rotates based on availability*
- Coconut Cream Pie — *Silky coconut custard topped with whipped cream and toasted coconut*
- Seasonal Sorbet — *Light and refreshing fruit-based sorbet. Vegan and dairy-free. Selection varies by season gf*
- Tiramisu — *Classic Italian dessert layered with espresso-soaked ladyfingers, mascarpone cream, and cocoa*
- Wishing Well Signature Skillet Cookie (+\$8 per person) — *Warm chocolate chip cookie served in a skillet, topped with butter pecan ice cream*



The Wishing Well Beverage & Bar Options

The Wishing Well is proud to offer a curated selection of fine beverages, served by professionally trained and courteous staff. All drinks are prepared to order, and packages are designed to suit a variety of event styles and guest preferences.

Bar Packages (Minimum of 25 Guests Required)

House Package

\$18 per person for the first hour

\$9 per person for each additional hour

Includes a selection of classic spirits: vodka, gin, scotch, rye, tequila, bourbon, rum, Deville brandy, Kahlua, vermouth.

Wines include cabernet, chardonnay, white zinfandel, pinot grigio, and pinot noir.

Selected bottled beers are also included.

Premium Package

\$20/hour per person for the first hour

\$10/hour for each additional hour

Includes everything in the House Package, plus premium brands such as Seagram's 7 and V.O., Tanqueray and Beefeater gin, Jim Beam, Dewar's, Jack Daniels, Maker's Mark, Grey Goose, Ketel One, Smirnoff, Captain Morgan, Bacardi, Espolon tequila, Crown Royal, and Chivas Regal.

Additional premium wines and spirits are available upon request.

Beverage Enhancements

- Champagne Toast – \$8 per person
- Signature Drink Creation – \$12 per person
- Mimosa Bar – \$18 per person — *Includes Prosecco, assorted juices, and fresh garnishes*
- Unlimited Soft Drinks – \$3.50 per person
- Tableside Coffee & Tea Service – Included with all special event packages

Event Policies & Planning Essentials

- Guest Minimum: All packages require a minimum of 25 guaranteed guests
- Deposit: A \$250 non-refundable deposit and signed contract are required to secure your date
- Guest Count & Meal Selections: Due 7 days prior to your event
- Final Payment: Due 5 days prior to your event
- Tax & Gratuity: All packages are subject to 7% NYS sales tax and 20% gratuity
- Bar Options: Guests may choose to run a tab or offer a cash bar

Customization & Experience Design

The Wishing Well welcomes the opportunity to tailor your beverage experience. Whether you're curating a Provençal-inspired wine flight, a bourbon tasting corner, or a seasonal cocktail menu, our team is ready to collaborate.