

# The ARCH

FRENCH CUISINE

## *Private Dining*

The Arch Restaurant in Brewster, NY, offers a charming setting for private parties and gatherings, with its beautifully renovated Craftsman-style home, cozy wood-burning fieldstone fireplace, and picturesque outdoor patio. The professional staff and well-curated French menu elevate any event, making it ideal for engagements, receptions, showers, or small corporate dinners.

We offer two private dining spaces to accommodate your special event. Our smaller dining room can comfortably host up to 25-30 people, while our larger front main dining area can accommodate up to 45-50 guests. Whether you're celebrating a corporate event, birthday party, or anniversary, our elegant and intimate settings provide the ideal backdrop for your occasion.

Name \_\_\_\_\_

Phone \_\_\_\_\_ Email \_\_\_\_\_

Date of Event \_\_\_\_\_ Type of Event \_\_\_\_\_

Start and End Time \_\_\_\_\_ # of Adults \_\_\_\_\_ Children \_\_\_\_\_

Menu Selected \_\_\_\_\_ Price per Person Food \_\_\_\_\_

Drink Option \_\_\_\_\_

Tax and Gratuity Extra.

This is a contract for services and agreement to pay for services in accordance with the terms herein. An event may be cancelled with no charges up to seven (7) full business days prior to the event. Cancellation of services made less than five (5) full business days prior to the event will forfeit 50% of the contract. Cancellation of services made less than three (3) business days of the event will be charged 100% of the contract.

Deposit 50% \_\_\_\_\_

Agreed by: \_\_\_\_\_  
Client Signature Manager Signature

# *The* ARCH

FRENCH CUISINE

**Basic Menu \$65**  
(Excludes Tax, Tip, and bar)

***Starters***  
**(select two)**

**Caesar Salad** | housemade caesar, herb croutons  
**Waldorf Salad** | apples, walnuts, grapes, blue cheese  
**Lobster Bisque** | creamy, splash cognac, fresh lobster topping

***Entrée***  
**(select three)**

**Crispy Skin Chicken** | wild mushroom, demi glaze  
**Chicken Chasseur** | fried chicken, mushrooms, shallots, tomatoes, wine  
**Chicken Fricassee** | pan seared chicken, mushroom, cream sauce  
**Salmon** | beurre blanc, capers  
**Vegetable Cassoulet** | seasonal fresh vegetables, cream sauce  
**Crispy Rice Pot** | roasted mushrooms, mushroom broth  
**N.Y. Strip Chasseur** | mushrooms, shallots, tomatoes, wine  
**N.Y. Strip Au Poivre** | prime, cognac-peppercorn cream sauce

***Dessert***

**Petite Fours**

# *The* ARCH

FRENCH CUISINE

**Standard Menu \$85**  
**(Excludes Tax, Tip, and bar)**

**Starters**  
**(select two)**

**Stuffed Mushrooms** | umami glaze  
**Caesar Salad** | housemade caesar, herb croutons  
**Waldorf Salad** | apples, walnuts, grapes, blue cheese  
**Potato Croquettes** | meyer lemon aioli, crispy truffle parmesan  
**Scapece** | marinated, grilled & pickled neapolitan vegetables  
**Bacon Wrapped Dates** | maple molasses, gorgonzola fonduta  
**Crab Cakes** | jumbo lump crab meat, lemon caper aioli (add \$5pp)

**Pasta**  
**(select one)**

**Agnolotti** | wild mushroom, parmesan, truffle burro fuso  
**Ravioli** | sweet corn  
**Rigatoni** | spicy vodka sauce

**Entrée**  
**(select three)**

**Crispy Skin Chicken** | wild mushroom, demi glaze  
**Chicken Chasseur** | fried chicken, mushrooms, shallots, tomatoes, wine  
**Chicken Fricassee** | pan seared chicken, mushroom, cream sauce  
**Salmon** | beurre blanc, capers  
**Vegetable Cassoulet** | seasonal fresh vegetables, cream sauce  
**Crispy Rice Pot** | roasted mushrooms, mushroom broth  
**N.Y. Strip Chasseur** | mushrooms, shallots, tomatoes, wine  
**N.Y. Strip Au Poivre** | prime, cognac-peppercorn cream sauce

**Dessert**  
**Petite Fours**

# *The* ARCH

FRENCH CUISINE

**Premium Menu \$130**  
**(Excludes Tax, Tip, and bar)**

***Starters***  
***(select two)***

**Stuffed Mushrooms** | umami glaze

**Shrimp Toast** | fried shrimp, black garlic aioli

**Potato Croquettes** | meyer lemon aioli, crispy truffle parmesan

**Scapece** | marinated, grilled & pickled neapolitan vegetables

**Bacon Wrapped Dates** | maple molases, gorgonzola fonduta

**Crab Cakes** | jumbo lump crab meat, lemon caper aioli

**Beef Tataki** | beef scallion rolls

**Hand Rolls** | Sushi (MP)

***Salad***  
***(select one)***

**Caesar Salad** | housemade caesar, herb croutons

**Waldorf Salad** | apples, walnuts, grapes, blue cheese

***Pasta***  
***(select one)***

**Agnolotti** | wild mushroom, parmesan, truffle burro fuso

**Ravioli** | sweet corn

**Rigatoni** | spicy vodka sauce

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**Premium Menu  
... continued**

***Entrée***  
***(select three)***

- Crispy Skin Chicken** | wild mushroom, demi glaze  
**Chicken Chasseur** | fried chicken, mushrooms, shallots, tomatoes, wine  
**Chicken Fricassee** | pan seared chicken, mushroom, cream sauce  
**Cod** | garlic panko crust, lemon, white wine, fresh herbs  
**Branzino** | charred lemon velouté  
**Salmon** | caper beurre blanc  
**Local Vegetable Cassoulet** | seasonal fresh vegetables, cream sauce  
**Crispy Rice Pot** | roasted mushrooms, mushroom broth  
**N.Y. Strip Chasseur** | mushrooms, shallots, tomatoes, wine  
**N.Y. Strip Au Poivre** | prime, cognac-peppercorn cream sauce  
**Filet Mignon Au Poivre** | petite filet, cognac-peppercorn cream sauce

***Dessert***

**Petite Fours**