



ON  
20

special events

MENU



# BAR

## SILVER PACKAGE

Craft beers

Two red wines

Two white wines

A selection of premium spirits

Fresh juices

Soft drinks

*\$20. per guest for the first hour*

*\$9. per guest for each  
additional hour*

## GOLD PACKAGE

Craft beers

Three red wines

Three white wines

A selection of premium spirits

Fresh juices

Soft drinks

*\$25. per guest for the first hour*

*\$12. per guest for each  
additional hour*

## PLATINUM PACKAGE

Craft beers

Four red wines

Four white wines

A selection of premium spirits

Fresh juices

Soft drinks

*\$34. per guest for the first hour*

*\$15. per guest for each  
additional hour*

## CONSUMPTION BAR

Guests may enjoy any beverages the ON20 bar has to offer.

## HOSTED BEER AND WINE

*\$7. per beer*

*\$11. per glass of wine*

*\$3. per soft drink*

## FULL HOSTED BAR

*\$13. per cocktail*

*\$7. per beer*

*\$11. per glass of wine*

*\$3. per soft drink*

Prices not inclusive of the applicable 20% service charge and 6.35% CT sales tax.

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*Events with more than twenty guests must utilize a bartender.  
One bartender required for every thirty guests.  
\$150. per bartender*

# Reception

## BUTLERED HORS D'OEUVRES

*Six selections offered at  
\$20. per guest for one hour*

### COLD

Beet tartare, rye lavash,  
pickled mustard seed

Foie gras macaron

Deviled egg with smoked  
bluefish

Chicken liver mousse

Beef tartare, potato gaufrette

Cured fluke, cucumber, radish,  
trout roe

House made pita with roast  
garlic hummus

Buttered radish with sel gris

### HOT

Mornay stuffed gougere

“Shrimp and grits”

Mini lobster roll

Jonah crab cake

Demitasse of seasonal soup

Smoked bluefish sabayon

Wild mushroom tartlet

Sweetbread nuggets

## STATIONARY

Please find sample stationary offerings below. ON20 is happy to customize reception stations to suit your specific event needs.

## ARTISAN CHEESE

Four local and imported artisan cheeses

*\$14. per guest for one hour*

## ARTISAN CHEESE AND CHARCUTERIE

Four local and imported artisan cheeses

Four meats

*\$17. per guest for one hour*

## CRUDITÉ

Fresh from the Garden  
Vegetables

Dipping sauces

*\$10. per guest for one hour*

## RAW BAR

*Market pricing*

*Please inquire about  
additional seasonal offerings*



# Served Dinner

Menus are crafted seasonally using the freshest, mindfully sourced ingredients available and will be provided three weeks before your event. Please see the attached document detailing our current menu to provide a point of reference. All served dinners feature house made bread and butter as well as a fine selection of teas and French press coffees.

*Wine pairings are available and can be designed based on your group's preferences.*



## THREE COURSE DINNER

Three offerings will be presented for each guest's selection per course.

*\$65. per guest*

## FIVE COURSE DINNER

Three offerings will be presented for each guest's selection during the second, fourth and fifth courses. ON20 will design the first and third courses to compliment your second, fourth and fifth course selections.

*\$90. per guest*

## NINE COURSE CHEFS GRAND TASTING

Available for groups of up to twenty guests. Guests will enjoy nine courses that are specially designed and composed to create an unforgettable dining experience.

*\$130. per person*



# Small Plate Dinner Stations

For gatherings of thirty-five or more. Features three live action chef-plated dinner stations. Menus are crafted seasonally using the freshest, mindfully sourced ingredients available and will be provided three weeks before your event.

Please see the attached document detailing our current menu to provide a point of reference.

*Starting at \$75. per person for one hour*

*A labor charge of \$95. per chef applies to each station*



# Dessert Station

For gatherings of thirty-five or more. Features your choice of five desserts and a coffee service offering French press coffees and a fine selection of teas. Menus are crafted seasonally using the freshest, mindfully sourced ingredients available and will be provided three weeks before your event.

Please see the attached document detailing our current menu to provide a point of reference.

*Starting at \$18. per person for one hour*

# Lunch

## SERVED LUNCH

### THREE COURSE LUNCHEON

Menus are crafted seasonally using the freshest, mindfully sourced ingredients available and will be provided three weeks before your event. Please see the attached document detailing our current menu to provide a point of reference. Three offerings will be presented for each guest's selection per course. House made bread and butter as well as a fine selection of teas and French press coffees are included.

*\$40. per guest*

## STATIONARY LUNCH

Salad  
Pasta salad  
House made potato chips  
A selection of three sandwiches  
Cookies and bars  
Soft drinks and bottled water

*\$35. per guest*



# Morning

## MORNING REFRESHMENTS

Fresh squeezed orange, grapefruit and cranberry juices

Soft drinks

Bottled water

A selection of fine teas

French press decaf and regular coffee

*\$13. per guest*

## CONTINENTAL STATION

Inclusive of the entire Morning Refreshments offering

Seasonal fruit plate

Yogurt

House-made granola

Baked breakfast pastries

*\$25. per guest*

## BREAKFAST STATION

Inclusive of the entire Morning Refreshments offering

Seasonal fruit

Yogurt

House-made granola

Baked breakfast pastries

Scrambled eggs

Fingerling home fries

*Your selection of two meats*

Smoked Applewood bacon

Yorkshire ham

Breakfast sausage

*\$35. per guest*

## TWO COURSE SERVED BREAKFAST

Inclusive of the entire Morning Refreshments offering

Two offerings will be presented for each guest's selection per course

*\$35. per guest*

## STARTERS

Seasonal fruit

Fresh baked breakfast pastry

## MAINS

Scrambled eggs paired with fingerling home fries and a choice of smoked Applewood bacon, Yorkshire ham, or breakfast sausage.

Buckwheat pancakes with Connecticut maple syrup and a choice of smoked Applewood bacon, Yorkshire ham, or breakfast sausage.



Prices not inclusive of the applicable 20% service charge and 6.35% CT sales tax.



# ON 20

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[ontwenty.com](http://ontwenty.com)

*Located On The 20th  
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