



Obivia Private Event Selections

Private Cocktail Parties

Book one of our individual curtained lounges accommodating up to 20 and 40 guests or the entire bar for up to 120 guests

Hors d'Oeuvres

Passed on decorative trays by Obivia servers or served stationary on tables

Each tray contains 24 hors d'oeuvres

Half trays are available

Your event coordinator will be happy to recommend amounts to suit your event's needs

Cold

Seasonal Oysters 112

On the Half Shell / Pink Peppercorn Mignonette

Filet Mignon Crostini 106

Horseradish Cream / Watercress / Shaved Parmesan

Tomato Bruschetta 86

Fresh Tomato / Garlic / Olive Oil / Herb Toasted Bread

Chilled Shrimp 100

Cocktail Sauce / Fresh Lemon

Stuffed Cherry Tomatoes 95

Goat Cheese / Olive Tapenade

Mini Maine Lobster Roll 95

Fresh Maine Lobster / Mini Brioche

Hot

Brie Filo Purse 95

Warm Brie / Raspberry / Wrapped in Crisp Filo

Goat Cheese Tart 100

Artichoke / Olive

Sonoran Chicken Pouch 94

Mediterranean Spice / Creamy Chive

Vegetable Empanadas 89

Vegetables / Jack Cheese / Chipotle Aioli

Mushroom Caps 94

Spinach / Boursin

Bison Meatballs 106

Roasted Tomato Ragout / Basil

Chorizo en Croute 98

Spanish Chorizo Sausage / Puff Pastry Crust

Mini Mac n Cheese 98

Artisan Cheese / Macaroni



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For The Table

Platters decoratively displayed on Obivia's cocktail tables surrounded by lush couches and seating

Each Platter serves 24 guests

Raw "Bar" 230

Two dozen chilled jumbo shrimp, oysters and clams on the half shell with mignonette, cocktail sauce & remoulade

Crudités 100

Fresh crisp, seasonal vegetables with creamy maytag bleu cheese, french onion dip and homestyle ranch served with crisps & bread

Skewers

Chicken Satay with Peanut Sauce 90
Brazilian Beef Tenderloin with Chimichuri 126
Tortellini with Fresh Mozzarella, Tomatoes & Pesto 86

Asian Dumplings 86

Assorted Steamed Dumplings with Scallion Teriyaki

Mediterranean 99

Olive & Canolini Bean Hummus / Roasted Eggplant
Baba Ghanoush / Roasted Pepper Feta / Focaccia /
Pita Crisps / Olives

Assorted Pizzas 110

Fresh Tomato / Basil / Mozzarella
Italian Sausage / Broccoli Rabe / Garlic
Grilled Vegetables / Mozzarella /

Assorted Miniature Burgers 110

Smoked Maple Cheddar
Mushroom Onion
Bleu Cheese Bacon

Chips & Dips 68

Tortilla Chips / Housemade Guacamole /
Black Bean & Cucumber Pico de Gallo

Dessert

Warm Chocolate Fondue 98

Dark Chocolate / Fruits / Sweet breads

Dipped Strawberries 120

Rich Dark Chocolate

Ice Cream Sandwich 84

Homemade Mini Chocolate Chip Cookies / Vanilla Ice Cream



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Entrée Stations

Roasted Herbed Beef Tenderloin \$20
Horseradish cream

Honey Glazed Ham 18
Cured brown sugar glazed

Cider Glazed Pork Loin 18
Stuffed with red wine marinated figs with pan Jus

Roasted Herbed Chicken Breast 16
Shallots / Pan Jus

*All entrees above include market greens with Dijon vinaigrette
Also includes choice of 1 side. Additional sides \$4 per person.
Priced per person*

Sides

Butter Herbed Red Bliss Potatoes
Sage Whipped Potatoes
Classic Macaroni & Cheese with Scallion & Croutons

Bleu Cheese Potato au Gratin
Haricots Verts with Roasted Shallots
Roasted Garlic Baby Zucchini & Patty Pan Squash

Pasta Stations

Penne Pasta 12
Wild Mushroom & Sage Cream

Rigatoni Ragout 14
Beef ragout with shaved ricotta

Orechiette Pasta 10
Spicy marinara with fresh basil & shaved parmesan

Add shrimp to any pasta dish \$5 per person



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Open Bar

House		Premium		Ultra Premium		Platinum	
1 hour	\$30	1 hour	\$35	1 hour	\$40		
2 hours	\$40	2 hours	\$50	2 hours	\$60	2 hours	\$200
3 hours	\$50	3 hours	\$60	3 hours	\$80	3 hours	\$300

Add shots to any package for an additional \$5 per person

All Bar Selections

include red and white wine and draft beer

House

House Brand Liquors
Red & White Wine
Obivia Amber Draft Beer

Premium

includes brands such as
Stolichnaya / Tanqueray / Jack Daniels / Captain Morgan / Sauza Tequila / Other house brands
Red & White Wine
Selection of Draft Beers

Ultra Premium

includes brands such as
Grey Goose / Bombay Sapphire / Makers Mark / Meyers / Patrone / Other premium brands
Red & White Wine
Selection of Draft Beers,
Budweiser, Budweiser Light, Amstel & Heineken Bottles

Platinum

includes brands such as
Johnnie Walker Blue / Patrón Platinum / Grand Marnier 150 Anniversary / Remy XO* /
Mount Gay Extra Aged 17 yr / Other platinum brands

**Excludes Remy Martin "Louis XIII"*

201 Lafayette Street • New York, NY 10012

On the corner of Lafayette and Kenmare, 1 block south of Spring

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