

PARTY PACKAGES



FLATIRON LOCATION/5TH AVENUE
253 5TH AVENUE, NY, NY 10016
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THANK YOU FOR CONSIDERING JOHN DOE TO HOST
YOUR GATHERING
PLEASE SPEAK WITH ONE OF OUR
MANAGERS AND WE WILL DO
OUR BEST TO ACCOMMODATE ALL YOUR NEEDS
OUR GOAL IS TO EXCEED YOUR EXPECTATIONS

LIKE US ON FACEBOOK AND INSTAGRAM





OPEN BAR PRICING

30 people minimum



28TH STREET PACKAGE

(Just for Drinks)

\$38/PER PERSON-3HOUR OPEN BAR

Selection of domestic draft & bottle beers & house wine

***Bottle:** Bud, Bud Light, Coors Light, Miller Light, Michelob Ultra

***Draft:** John Doe Lager, John Doe Ale, Bud Light, Brooklyn Lager & Shock Top

***Wines:** Pumphouse White Wine (Blend), Merlot & Sparkling Rose

5TH AVENUE PACKAGE

OPEN BAR & APPETIZERS (TIER 1)

Choice of Appetizers (5)

3 hour \$58

Selection of domestic draft, domestic bottles, house wine & well liquor

***Bottle:** Bud, Bud Light, Coors Light, Miller Light, Michelob Ultra, Corona & Heineken

***Draft:** John Doe Lager, John Doe Ale, Bud Light, Brooklyn Lager,
Shock Top, Guinness & selection of Craft Beers

***Wines:** Pumphouse White Wine (Blend), Pinot Grigio, Cabernet & Merlot

FLATIRON PREMIUM PACKAGE
OPEN BAR & APPETIZERS – (TIER 1 or 2)
Choice of Appetizers (6)
3 hour \$72

Selection of domestic draft, domestic bottles, house wine & premium liquor

***Bottle:** Choose any bottled beer available

***Draft:** Choose any draft beer available

***Premium wines:** Pinot Grigio, Chardonnay, Merlot & Cabernet, Sparkling Rose

***Premium Liquor:** Absolut, Stolli, Kettle one, Titos, Beefeater, Tanqueray, Bacardi, Captain Morgan, Malibu, Jose Cuervo, Jameson, Tullamore Dew, Canadian Club, Seagram's 7, Jack Daniels, Jack honey, jack fire, Jim Beam, Wild Turkey, Dewar's white label & Johnny Walker Red

JOHN DOE PLATUIM PACKAGE
4 HOUR OPEN BAR WITH APPETIZERS (5) (Tier 1 or 2) & BUFFET
\$90 per person
Buffet includes:

Crispy Caesar salad, Fruit & cheese board, Shrimp Cocktail

Bread Basket Assortment

4 Entrees (choose from Buffet Options) *2 sides

Dessert Assortment

Selection of domestic draft, domestic bottles, house wine & premium liquor

***Bottle:** Choose any bottled beer available

***Draft:** Choose any draft beer available

***Premium wines:** Pinot Grigio, Chardonnay, Merlot, Cabernet, Sparkling Rose & Prosecco

***Premium Liquor:** Absolut, Stolli, Grey Goose Kettle one, Titos, Beefeater, Tanqueray, Bacardi, Captain Morgan, Malibu, Jose Cuervo, Jameson, Tullamore Dew, Canadian Club, Seagram's 7, Jack Daniels, Jack honey, jack fire, Jim Beam, Wild Turkey, Dewar's white label & Johnny Walker Red

*Shots not included *Single Malts not included in all packages

parties can be extended on request depending on availability

PASSED HORS D'OEUVRES



TIER 1

Vegetable Spring Rolls w/ sweet & sour

Wings – Choice of Buffalo, BBQ, Old Bay, Asian or Honey mustard with chili flakes

Hummus – Garlic roasted red pepper with pita bread

Pigs in a Blanket – with chipotle aioli

Chicken Tenders (Plain or Buffalo) – with ranch

Mozzarella Sticks – with spicy marinara sauce

Homemade Handcut Fries – with garlic aioli

Beef Sliders – with lettuce, tomato, onion & American cheese

Assorted mini quiches

Mini buffalo chicken sliders-with ranch dressing

Chicken Cordon Bleu Bites



Tier 2

Oysters, Blue Points – house made vinaigrette, cocktail sauce & crackers

Mac & Cheese Bites – with ranch dressing

Beef Wellington- drizzled with beef au jus

Chicken Coconut Skewers-with spicy peanut dipping sauce

Mini crab cakes-with garlic chive sauce

Spinach & goat cheese dip-with pita points

Mini mushroom vol au vents

Homemade Guacamole-with tortilla chips & fresh tomato salsa

Smoked Salmon Bruschetta & capers

Fried Calamari-with a spicy marinara sauce

Stuffed Turkey Meatballs-with mozzarella cheese drizzled in marinara sauce

Curry Chicken Empanadas or pulled pork empanadas





BUFFET OPTIONS:

Each buffet comes with salad (choice of mixed greens or Caesar),

*Please choose 4 of the following dishes for your party.

Dessert & Coffee. You can purchase individual platters or pay a set price:

(\$15.99 for 30-50 guests)

Or

(\$19.99 for 50+ guests)

Full Platters for Big Parties (1/2 platter options available)

*Penne Ala vodka (with or without chicken) - **\$75/90**

*Chicken marsala - **\$115**

*Chicken Curry & Rice - **\$110**

*Spaghetti & meatballs - **\$100**

*Gaelic chicken - **\$115**

*Shepherd's Pie - **\$120**

*Chicken parmesan - **\$120**

*Pan-seared Salmon - **\$150**

*Roast Turkey & Ham with stuffing & gravy and cranberry sauce-**\$110**

* Guinness & Jameson Beef Stew-**\$120**

*Roast Beef with brown gravy-**\$110**

*Shrimp Francaise-**\$120**

*Hanger Steak in a peppercorn sauce-**\$130**

SIDES

Mashed Potatoes

Homemade French Fries

Garden Peas & carrots

Basmati Rice

Garlic Mash potato

Baked Potato

Desserts

New York Cheese Cake

Chocolate Layer Cake

Tea or Coffee



APPETIZER PLATTERS

Additions Platters

Large platters \$120 & Small Platters \$60 (if unmarked with price)

Potato Skins - **\$60**

Vegetable Crudite with ranch - **\$70**

Vegetarian Flatbread - **\$65**

Homemade Chili - **\$70**

Vegetable Spring Rolls w/ sweet & sour

Wings – Choice of Buffalo, BBQ, Old Bay, Asian or Honey mustard with chili flakes

Hummus – Garlic roasted red pepper with pita bread - **\$50**

Pigs in a Blanket – with chipotle aioli

Chicken Tenders (Plain or Buffalo)/with ranch

Mozzarella Sticks – with spicy marinara sauce

Homemade Handcut Fries – with garlic aioli

Beef Sliders – with lettuce, tomato, onion & American cheese

Assorted mini quiches

Mini buffalo chicken sliders-with ranch dressing

Chicken Cordon Bleu Bites

Oysters, Blue Points – house made vinaigrette, cocktail sauce & crackers \$1 each

John Doe oysters topped with butter, garlic, bacon, parmesan cheese & flame broiled **\$2** each

Mac & Cheese Bites – with ranch dressing

Beef Wellington- drizzled with beef au jus

Chicken Coconut Skewers-with spicy peanut dipping sauce

Mini crab cakes-with garlic chive sauce

Spinach & goat cheese dip with pita points

Mini mushroom vol au vents

Homemade Guacamole-with tortilla chips & fresh tomato salsa - **\$80**

Smoked Salmon Bruschetta & capers - **\$85**

Fried Calamari-with a spicy marinara sauce

Stuffed Turkey Meatballs-with mozzarella cheese drizzled in marinara sauce

Curry Chicken Empanadas or pulled pork empanadas



PRE-FIXE MENU

\$41.99



Appetizer

Choice of:

French Onion Soup or Soup of the Day

Classic French onion soup with crouton & topped with mozzarella cheese

Caesar Salad

romaine lettuce, anchovy, croutons, heirloom cherry tomatoes & Parmesan cheese

Entrée:

Choice of 5 Entrees:

Lemon Panko crusted Atlantic Salmon

Pan-seared Salmon encrusted with a lemon zest panko; With spaghetti vegetables (yellow squash, zucchini & carrots), in a ginger carrot & coconut sauce & mashed potato

The John Doe Burger

with pickled red onion, lettuce, tomato & a roasted garlic aioli on a brioche bun

Steak Frites

Grilled hanger steak served with hand-cut fries & a peppercorn sauce

Fish & Chips

IPA Beer battered cod, tartar sauce on side & homemade French fries

Chicken Curry

Chicken, onions, peppers & green peas in a medium-spiced curry sauce with basmati rice. (McDonnells)

Penne Ala Vodka

Penne pasta in a vodka & tomato-based cream sauce with Parmesan cheese served with garlic bread

Turkey & Ham

Roast turkey with homemade stuffing, garlic mashed potato, steamed carrots with cranberry sauce & turkey gravy

½ Roasted Chicken

with roasted red potatoes, spaghetti vegetables (yellow, squash, zucchini & carrots) and gravy

Dessert

Apple Pie A LA Mode

Chocolate Layer Cake

Regular Cheese Cake

Tea or Coffee



ALL PRICES ARE SUBJECT TO 8.875% SALES TAX & 20% GRATUITY