







\$15 per person/per hour for a selection of 3 - \$20 per person/hour for a selection of 5
\$25 per person/hour for a selection of 7

#### COLD

DEVILED EGGS (GF)

HOUSE MADE RICOTTA Aged Balsamic, Toast

AVOCADO ON TOAST Tomato Confit, Capers

PUMPKIN ON TOAST Cheddar Cheese, Pecan, Scallion

WHIPPED GOAT CHEESE Beet Tartar, Croutons

SALMON RILLETTE Pickled Cucumber Cup

SMOKED SCOTTISH SALMON Pumpernickel, Capers & Chopped Eggs

TUNA TARTAR +\$7 Rice "Cracker"

STEAK TARTAR +\$5 Truffle, Mint, Sourdough

WOODLAND MUSHROOM CROSTINI +\$7 Whipped Goat Cheese, Truffle

CHICKEN LIVER & FOIE GRAS +\$5 Toasted Brioche

#### HOT

VEGETABLE SAMOSA Curried Mixed Vegetables, Pastry Shell, Pineapple Chutney

DEVILS ON HORSEBACK Medule Dates, Stilton, Bacon

BEER BATTERED COD Tartar Sauce

PIGS IN A BLANKET Dijon Mustard

SCOTCH EGG Hard Boiled Egg, Tartar Sauce

SAUSAGE ROLL JWF Chorizo Breakfast Sausage

WELSH RAREBIT Toasted Sourdough

ROAST BEEF & YORKSHIRE PUDDING +\$5 Horseradish Cream

Service charge and tax not included in prices. 20% Service Charge, 5% Administration Fee & 8.875% NYC Tax will be added to check.





# **EVENTS**

# **PLATTERS**

## PLATTERS

Serves 10 - 15 people CHEESE \$150 CHEESE & FRUIT \$120 CRUDITE \$80 CHARCUTERIE \$170 MINI ORDERS OF FISH & CHIPS \$90 SEASONAL SALAD \$80 HUMMUS & GRILLED NAAN \$100

### SIDES

Serves 10 people

BUBBLE AND SQUEAK \$50

YUKON GOLD MASH \$50

MINTED MUSHY PEAS \$50

MIXED GREENS \$50 Lemon dressing

### **ONE SIZE ONLY**

JWF SLIDERS \$80 20 sliders per platter

**JWF TRUFFLE SLIDERS** \$115 20 sliders per platter

SAUSAGE ROLLS \$80 House Made Chorizo Breakfast Sausage, Smoked Garlic Mayo 20 piece per platter

PIGS IN A BLANKET \$75 Dijon Mustard 20 pieces per platter SCOTCH EGGS \$90 20 pieces per platter

:

BANGERS & MASH \$60 Chipolata Breakfast Sausage 12 pieces per platter

CHICKEN JUBILEE SANDWICH \$90 20 pieces per platter

**GOAT CHEESE MARMALADE** \$75 20 pieces per platter

Service charge and tax not included in prices. 20% Service Charge, 5% Administration Fee & 8.875% NYC Tax will be added to check.





# EVENTS

# PIES

### THE FOUNDRY PIES All pies serve 4-5 people and come with Mashed Potatoes

CHICKEN, LEEK PIE & TRUFFLE\* \$45 Chicken, Tarragon, Truffle & Leeks

SHEPHERDS PIE \$60 Braised Lamb Leg, Thyme, Root Vegetable, Mashed Potatoes

VEGAN SHEPHERDS PIE \$60 Impossible Plant Based Meat, Mashed Potatoes

COTTAGE PIE \$62 Horseradish, Root Vegetable, Mashed Potatoes

LAMB & ROSEMARY PIE\* \$95 Braised Lamb Shoulder, White Wine, Carrots & Rosemary STEAK & KIDNEY PIE\* \$75 Red Wine Braised Beef Brisket, Veal Kidney

CURRIED PORK VINDALOO PIE\* \$60 Pork Shoulder, Tomato, Ginger, Garlic. Moderately spiced with Chipotle and Chili Peppers

STEAK & MUSHROOM PIE\* \$67 Red Wine Braised Brisket, White Mushroom

**CURRIED CHICKEN & POTATO PIE\*** \$47 White and Dark Meat, Tomato, Ginger, Garlic, Tamarind in a southern Indian style curry

\* lined with suet pastry dough and topped with rough puff pastry

# DESSERTS

BANOFFEE PIE Toffee \$50 Serves 5 people

STICKY TOFFEE PUDDING Vanilla Ice Cream \$50 Serves 5 people

VANILLA OR CHOCOLATE ICE CREAM 10 scoops \$40

APPLE & BLACKBERRY CRUMBLE Vanilla Ice Cream \$50 Serves 5 people

WARM CHOCOLATE BROWNIE Vanilla Ice Cream \$50 Serves 5 people

MILK CHOCOLATE AND SEA SALT TART Vanilla Whipped Cream \$120 Serves 12 people

Service charge and tax not included in prices. 20% Service Charge, 5% Administration Fee & 8.875% NYC Tax will be added to check.