

velvet  belly

EVENT INQUIRIES | [HELLO@VELVET-BELLY.COM](mailto:HELLO@VELVET-BELLY.COM) | 585.413.0825

# LIMITED THREE COURSE

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## FIRST COURSE

choose one

**MARKET** mixed green salad, market vegetables, balsamic vinaigrette

**BUTTERHEAD LETTUCE SALAD** radish, cucumber, pickled onion, smoked gouda, croutons, green goddess dressing

## SECOND COURSE

choose four

**SIMPLY GRILLED DAILY FISH** olive oil, lemon, salsa verde, fire roasted potato, seasonal vegetable

**HAZELNUT CRUSTED SCALLOPS** truffle cauliflower puree, braised bacon + beet greens, pearl onions, warm beet-hazelnut vinaigrette

**SMOKED TOFU AGEDASHI** cauliflower puree, maitake mushroom, spring vegetables, black quinoa, poached egg, black garlic-barley miso dashi

**16oz STRIP STEAK** VB steak sauce, fire roasted potato, seasonal vegetable

**VB BURGER** 8 oz seven bridges farm chuck, short rib + brisket blend, oxtail 'hot sauce', american cheese, shredded lettuce, tomato, chipotle aioli, french fries

## THIRD COURSE

choose one

**PANNA COTTA** seasonal preparation

**FLOURLESS CHOCOLATE CAKE** seasonal preparation

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# ADDITIONS

priced per plate, serves 2-3

## SMALL PLATES

**CHARRED EDAMAME** kimichi butter, flaked sea salt

**JESSE'S SALT BREAD** cultured butter, sunflower seed 'pesto', housemade ricotta

**SMOKED STEELHEAD TROUT CROQUETTES** creme fraiche, trout roe, pickled leeks, dill

**HAMACHI CRUDO** avocado, cucumber, ruby, grapefruit aguachile, pink peppercorn

**ROASTED EAST COAST OYSTERS** hon dashi cream, charred jalapeño, bourbon, parmesan, bacon, ritz cracker crumbs

**PRIME BEEF TARTARE** crispy potato galette, chive, caper, truffle aioli, parmesan, cured egg yolk

**BLACK GARLIC SPANISH OCTOPUS** roasted peppers, grilled potato + olive salad, romesco

**PEI MUSSELS** calabrian chile, 'nduja sausage, roasted cherry tomato, oregano, breadcrumbs, parmesan

**GRILLED CRAB STUFFED CALAMARI** cajo blanco, spicy tomato-coriander + pepper chutney, chorizo

## SIDES

### HOUSE CUT FRENCH FRIES

**CHARRED RAPINI** garlic, olive oil, chile flake, parmesan, candied pine nuts

**DUCK FAT FRIED BRUSSELS SPROUTS** pickled mustard seeds, apple

**FIRE ROASTED POTATOES** lemon, herb butter

**SMOKED GOUDA + CAULIFLOWER GRATIN**  
add 4 oz. lobster

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# ADDITIONS

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## SUSHI

**TANUKI** tuna, avocado, pickled carrot, yuzu mayo

**PHILLY** smoked salmon, cucumber, cream cheese, everything seasoning

**GARDEN GROVE** cucumber, avocado, pickled carrot, sweet potato, scallion, fried garlic

**ROC CITY** tuna, salmon, yellowtail, wasabi, red ginger, sriracha, spicy mayo, kabayaki sauce, scallions, fried garlic

**805** poached shrimp, avocado, red ginger, basil

**EELECTRIC FEEL** fresh water eel, avocado, cucumber, cream cheese, fried garlic, spicy mayo, kabayaki sauce

**BAMF** yellowtail, avocado, pickled daikon, pickled ginger habanero

**RAINBOW** california roll—crab, avocado, cucumber— wrapped with tuna, salmon, yellowtail, eel, smoked salmon, avocado + topped with kabiyaki sauce, scallions, fried garlic, sesame seeds

**YAKUMI** flight of sauces: spicy mayo, ponzu, kabayaki sauce, habanero whiskey

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# HORS D'OEUVRES

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## COLD

priced per piece  
minimum 25 pieces

- SMOKED SALMON** crème fraiche, cucumber, chives
- BRUSCHETTA** house made ricotta, roasted tomato, basil
- PRIME BEEF TARTAR** potato galette, truffle crema, parmesan
- AHI TUNA** sesame seared, yuzu mayo, radish, crispy garlic
- LOBSTER ROLL** spicy lobster salad, buttered new england roll

## HOT

priced per piece  
minimum 25 pieces

- THAI SHRIMP or CHICKEN SATAY** spicy peanut coconut sauce, scallions
- LOBSTER + CORN FRITTERS** red pepper aioli
- BACON WRAPPED SCALLOPS** maple black pepper
- BLUE CRAB CAKES** comeback sauce
- ROASTED OYSTERS** charred jalapeño, bourbon, parmesan, bacon, ritz cracker
- FRIED VEGETABLE SPRING ROLLS** sweet chili dipping sauce
- ARANCINI** mozzarella, marinara, parmesan

## DISPLAY

- OYSTERS** east + west coast
- JUMBO SHRIMP COCKTAIL** cocktail sauce, lemon
- SUSHI** selection of sushi rolls

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VELVET BELLY IS A SEASONAL KITCHEN. MENU ITEMS  
AND THEIR PRICES ARE SUBJECT TO CHANGE BEFORE  
THE TIME OF YOUR EVENT.

PLEASE CHECK WITH THE EVENT MANAGER REGARDING  
THE MOST CURRENT SEASONAL ITEMS AND DESSERT.

20% SERVICE FEE AND 8% NYS SALES TAX ARE  
ADDED TO ALL FINAL BILLS.

THANK YOU!



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