THE SENTRY

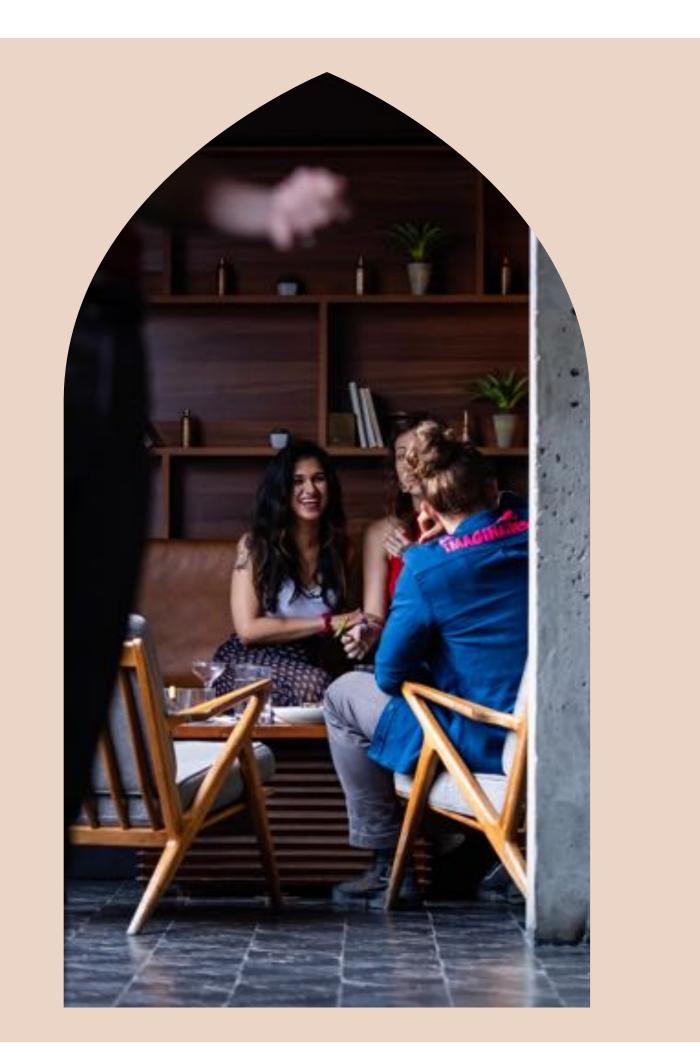
sentrynyc.com









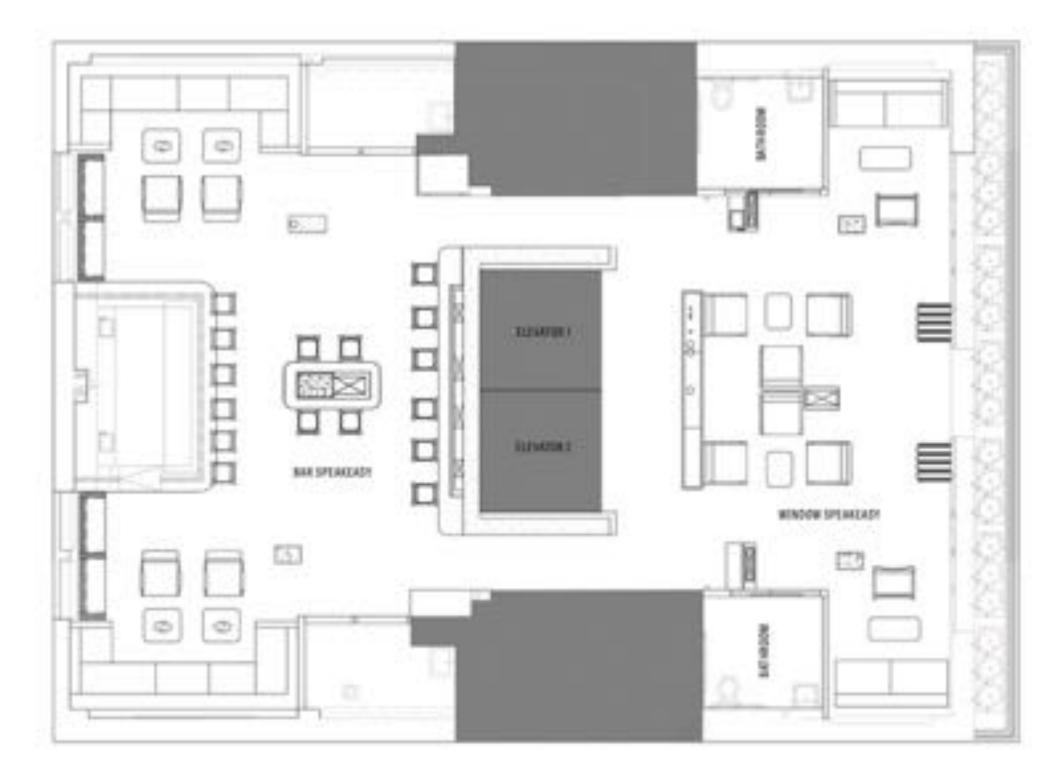


THE SENTRY FLATIRON AT HOTEL HENRI IS OUR FIRST SENTRY LOCATION THAT OFFERS ACCESS TO THE PUBLIC. JOIN US TO HOST AN INTIMATE EVENT, BIRTHDAY PARTY, OR CORPORATE EVENT WHILE GAZING OVER DOWNTOWN MANHATTAN VIEWS.

Delcome to the FLATIRON SENTRY

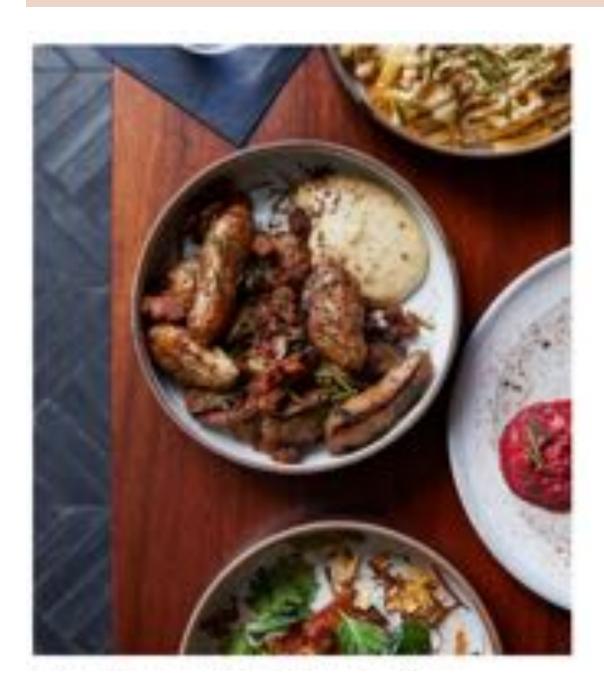
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SEATED CAPACITY: 30 STANDING CAPACITY: 90

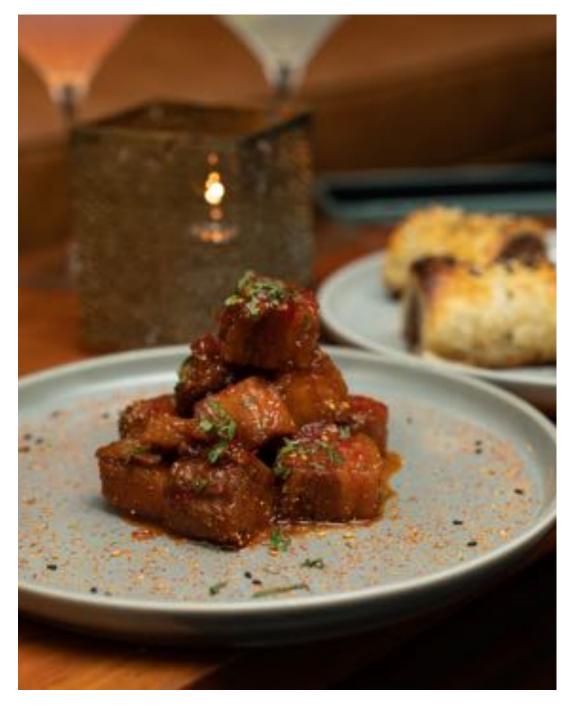
tizers assed f



- SALT AND PEPPER BABY SQUID WITH LIME AIOLI *GF
- CHAR SIU CHICKEN SKEWERS, CUCUMBER AND MINT SALSA *GF
- TOMATO AND BASIL BRUSCHETTA ON TOASTED BAGUETTE
- WHIPPED FETA, ROASTED TOMATOES, CHIVES & SUNFLOWER SEED CRUMBLE WITH CHARRED SOURDOUGH *V
- IMPOSSIBLE SLIDERS WITH SLAW *V
- CRISPY PORK BITES, STICKY SOY CARAMEL, HERBS *GF
- SHRIMP BRIOCHE ROLLS, TOGARASHI, LEMON AIOLI
- BBQ PULLED PORK SLIDERS WITH CABBAGE SLAW
- MINI CHEESEBURGERS, CARAMELIZED ONION, & SPECIAL SAUCE
- FRIED CHICKEN, SIGNATURE SEASONING, OLD BAY MAYO
- PORK SAUSAGE ROLLS, SWEET CHILI SAUCE SAUCE

\$30 PP FOR CHOICE OF 4 APPETIZERS \$35 PP FOR CHOICE OF 5 APPETIZERS **\$40 PP FOR CHOICE OF 6 APPETIZERS**





ALL PRICING IS SUBJECT TO A ROOM RENTAL FEE, 5% ADMINISTRATIVE FEE, AND 8.875% SALES TAX.

WARM PLATTERS (FEEDS 20 PEOPLE) **BEEF SLIDERS \$85** AMERICAN CHEESE, SPECIAL SAUCE **PULLED PORK SLIDERS \$85** TOMATO AIOLI, PICKLED ONION, CABBAGE SLAW SPICY VODKA RIGATONI (V) \$85 POMODORO SAUCE, DOUBLE CREAM, CREAM, CALABRIAN CHILLIS ** ADD SHRIMP +\$25 **SPICY POMODORO CHICKEN \$85** FRIED, TOPPED WITH PARM AND BASIL SALT AND PEPER SQUID \$95 SHISHITOS, SWEET CHILI **BLISTERED BRUSSEL SPROUTS (V) \$75** CHILI SAUCE, AND HERBS **CRISPY FRIED FINGERLING POTATOES (V) \$75** TRUFFLE AIOLI



THE SENTRY

COLD PLATTERS

ASSORTED CHEESE PLATTER \$150 (FEEDS 40 PEOPLE) SELECTION OF 4 CHEESES, FRUIT, AND CRACKERS **CRUDITE PLATTER \$75 (FEEDS 20 PEOPLE)** FRESH FRUIT AND VEGETABLES SERVED WITH 2 DIPPING SAUCES MARKET SALAD \$75 (FEEDS 20 PEOPLE) MIXED GREENS, BROCCOLINI, CHERRY TOMATOES, GOLDEN BEETS, FETA, SUNFLOWER SEEDS, JALEPEÑO LIME VINAIGRETTE KALE CAESER SALAD \$75 (FEEDS 20 PEOPLE) SHREDDED KALE, HOUSE MADE CROUTONS, TOUILLE, WITH **VEGETARIAN CAESAR DRESSING** ASSORTED DESSERT PLATTER \$120 (FEEDS 20 PEOPLE) MINI CHOCOLATE BROWNIES (GF), MINI STRAWBERRY CHEESECAKE (V), MINI ASSORTED MACARONS (V)

Jackages)everage]





- \$85 PER PERSON FOR 2 HOURS
- TWO SPECIALTY COCKTAILS, PREMIUM LIQUOR, BEER, WINE, AND SPARKLING \$25 PER PERSON FOR EACH ADDTIONAL HOUR

STANDARD PACKAGE



\$65 PER PERSON FOR 2 HOURS
HOUSE LIQUOR, HOUSE BEER, AND WINES.
\$15 PER PERSON FOR EACH ADDITIONAL HOUR

LIMITED PACKAGE



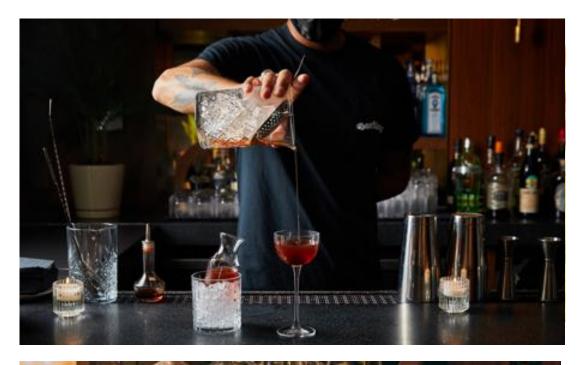
\$55 PER PERSON FOR 2 HOURS
HOUSE BEER AND WINE.
\$10 PER PERSON FOR EACH ADDITIONAL HOUR





THE SENTRY







Speciality Cocktails

CHARDE CUCUMBER-DILL VODKA, CLARIFIED LEMON, ALOE VERA, SELTZER, AND A TOUCH OF ELDERFLOWER

BETWEEN THE LINES London dry gin, lime, cranberry gin and dusted with rose gold

BURNING DOWN THE HOUSE TEQUILA, PASSIONFRUIT, JALAPENO, AGAVE, GRAPEFRUIT

QUEENS PARK SWIZZLE RUM, FRESH MINT, LIME, ANGOSTURA

THE SENTRY MARGARITA TEQUILA, LIME, CARDAMON, LICOR 43, JALEPENO TINCTURE

AVIATION GIN, CLARIFIED LEMON, MARASCHINO, CREME DE VIOLETTE

A LITTLE NIGHT MUSIC Blanc de blancs bubbles with cardamaro, amontillado sherry and banana liqueur







Gallery

