Build Your Neptune Picnic Package:

1. Reserve Your Date

Neptune Picnics dates are available **Tuesday & Thursday evenings from August 18 – October 29** and will be booked on a **first-come, first-served basis**. Reservations are finalized upon payment for the evening. Your party will be the only guests permitted in the specified venue on your reserved date. Fill out the form at snug-harbor.org/neptunepicnics to reserve your date.

*Payment in full and all selections (venue, experience, drink, food) must be made and submitted to bkington@snug-harbor.org no later than two weeks before your confirmed date.*

2. Select Your Venue & Experience

- Snug Harbor Heritage Farm & Winter Garden
  - Check here to include optional “Grow Your Garnish” cocktail workshop
- Richmond County Savings Foundation Tuscan Garden
  - Check here to include optional “Painting & Pinot” workshop
- New York Chinese Scholar’s Garden
  - Check here to include optional “Art & Meditation” workshop

3. Build Your Gourmet Picnic Menu

*Dinner is provided for the table from the below pre-selected menu.*

**Wine**

*Six bottles of wine (red & white) will be provided for the table*

**Mixed Cocktails**

*Select two for the table (non-alcoholic mocktail substitutes available upon request)*

- **Pomegranate Pear Sparkler**
  
  **brut cava, grand marnier, pomegranate juice, pear nectar, served over ice with pomegranate seeds**

- **Paloma**
  
  **don julio tequila, fresh grapefruit juice, fresh lime juice, agave, club soda, served over ice with fresh lime wheel**

- **Classic Manhattan**
  
  **bourbon, sweet vermouth, angostura bitters, served straight up, with a maraschino cherry**

- **The Big Apple**
  
  **vodka, spiced apple cider, pressed apple juice, simple syrup, lemon juice, served straight up with an apple slice**
Appetizers | Salads | Pasta
select one for the table

_____ Heritage Farm roasted pickled beets, summer berry salad
_____ arugula salad, pickled turnips, Heritage Farm radish, citrus vinaigrette
_____ Heritage Farm greens, dried apricot, figs, crumbled goat cheese, cranberry emulsion dressing
_____ baby spinach, roasted apple, bacon, blue cheese crumble, chive vinaigrette
_____ rigatoni, mushroom ragu, truffle butter
_____ penne, spicy sausage, broccoli rabe pesto
_____ orecchiette, chicken, lemon parmesan

Mains
select two for the table

_____ slow roasted Norwegian salmon, black truffle vinaigrette
_____ roasted free-range chicken, lemon caper sauce
_____ chicken marsala, pearl onion, cremini mushroom
_____ herb crusted pork tenderloin, peppercorn sauce
_____ grilled flank steak, crispy onion, chimichurri

Vegetables | Starches
select two for the table

_____ roasted fingerling potato, garlic aioli
_____ cous cous, cherry tomato, kalamata olives, feta cheese
_____ toasted quinoa salad, dried mix fruits, lemon aioli
_____ Heritage Farm glazed carrots, cardamom honey
_____ balsamic roasted sweet potato, crumble blue cheese
Dessert

select one for the table

_____ brownies
_____ blondies
_____ chocolate chip cookies
_____ peanut butter cookies

These menu options are provided by Relish Caterers, which use fresh produce grown at the Snug Harbor Heritage Farm.

Event dates are subject to change due to New York City restrictions and regulations surrounding the pandemic. All Neptune Picnics will be honored at a later date, if necessary. The charitable contribution of approximately $115.00 per person provides critical support to Snug Harbor during the COVID-19 pandemic. Snug Harbor Cultural Center and Botanical Garden is an exempt organization as described in Section 501(c)(3) of the Internal Revenue Code.

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Please contact Beth Kingston at bkingston@snug-harbor.org to reserve your date or with any comments, questions, or concerns.