<table>
<thead>
<tr>
<th>SPACE</th>
<th>SEATED CAPACITY</th>
<th>RECEPTION CAPACITY</th>
<th>SEASONAL MINIMUMS</th>
</tr>
</thead>
<tbody>
<tr>
<td>THE GRAND HALL</td>
<td>350</td>
<td>425</td>
<td>8,000 - 20,000</td>
</tr>
</tbody>
</table>
## OUR SERVICES

<table>
<thead>
<tr>
<th>TECH &amp; AV</th>
<th>onsite technical assistance • 15ft drop-down screen with built-in projector</th>
</tr>
</thead>
<tbody>
<tr>
<td>FOOD &amp; BEVERAGE</td>
<td>full service bar • award-winning wine program • full service catering and staffing • wine tasting and cooking classes • customizable food offerings.</td>
</tr>
<tr>
<td>DESIGN PLANNING</td>
<td>florals • themed event design • photography and event capture • customized digital displays</td>
</tr>
<tr>
<td>PRINTED COLLATORAL</td>
<td>customized menus • invitations and save the dates • programs and signage</td>
</tr>
</tbody>
</table>
BREAKFAST BUFFET

CONTINENTAL  Includes:
Bagels  Smoked Trout or Salmon, Cream Cheese, Scallions, Capers
Organic Greek Yogurt  Honey, Walnuts, Seasonal Fruit
Zabar’s Bread Basket  Croissants, Danish, Scones, Preserves
Murray’s Cheese  Chef’s Selection
Charcuterie from Ends Meat  Chef’s Selection
Fresh Squeezed Juice  Seasonal
Eleva Fair Trade Coffee  Regular and Decaf
Pursuit of Tea  Black, Green, Herbal

HOT BUFFET  Includes the above, plus:
Scrambled Eggs  Meadow Creek Farms
or
Brioche French Toast  Maple Syrup

and
Breakfast Sausage  Sage and Ginger
Bacon  Hickory Smoked

CHEF’S STATION  Omelette  Choice of Ham, Bacon or Turkey; Peppers, Onions, Spinach, Tomatoes; Feta, Cheddar
Waffle  Seasonal Fruit, Maple Syrup, Honey, Fruit Coulis

25 pp
35 pp
+10 pp per station
### New York Cheddar Spread  
Pretzels, Mustard

### French Onion Sour Cream Dip  
Salt and Pepper Chips

### Spinach-Artichoke Dip  
Crackers, Jersey Girl Gouda

### 7 Layer Bean Dip  
Tomato, Tortilla, Cilantro

### Green Goddess Dip  
Seasonal Vegetables

### Deviled Eggs  
Cayenne, Chive

### Ceci Puree  
Chickpea, Calabrian Chili

### Bagna Cauda Dip  
Roasted Garlic, Anchovy, Lemon

### Whipped Goat Cheese  
Rosemary, Thyme, Black Pepper

### Spinach-Artichoke Dip  
Asiago Cheese, Toasted Breadcrumbs

### Melizana Dip  
Eggplant, Mint, Tomato

### Kafteri Dip  
Feta, Xinotiro Cheese, Chilies

### Tzatziki Dip  
Greek Yogurt, Cucumber, Dill

### Skordalia Dip  
Almond, Bread, Garlic

### Fava Dip  
Split Yellow Peas, Capers, White Wine

### Marinated Olives  
Orange, Rosemary

### Dolmades  
Stuffed Grape Leaves

### Guacamole  
Red Onion, Tomato, Chipotle

### Tomatillo Salsa  
Charred Peppers, Tomato

### Chile Con Queso  
Jack, Cotija, Oaxaca, Roasted Chilies

### Street Corn Dip  
Grilled Corn, Cotija Cheese, Fondido, Cayenne

### Pepita Hummus  
Ancho, Cilantro

### Olive Tapenade  
Capers, Peppers

### Baba Ganoush  
Mint, Honey, Sesame

### Whipped Ricotta  
Rosemary, Thyme, Black Pepper

### Spinach-Artichoke Dip  
Asiago, Toasted Breadcrumbs

### Hummus  
Za’atar, Preserved Lemon, Roasted Garlic

<table>
<thead>
<tr>
<th>MEZZE</th>
<th>SELECT TWO ADDITIONAL SELECTIONS +5</th>
</tr>
</thead>
</table>

### SERVICE STYLE  
<table>
<thead>
<tr>
<th>ESTIMATED PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SEATED DINNER</strong></td>
</tr>
<tr>
<td><strong>BUFFET DINNER</strong></td>
</tr>
<tr>
<td><strong>SEATED LUNCH</strong></td>
</tr>
<tr>
<td><strong>BUFFET LUNCH</strong></td>
</tr>
</tbody>
</table>

Courses are served family-style

Individually plated courses available at +10 per person per course.

All prices per person.
APPETIZERS

SALADS
- **Cobb Salad** Egg, Blue Cheese, Seasonal Veggie, Bacon, Ham, Onion
- **Wedge Salad** Blue Cheese, Ranch, Tomato, Onions, Crispy Shallots
- **Satur Farms Baby Greens** Green Goddess Dressing
- **Caesar Salad** Parmesan, White Anchovy, Breadcrumbs
- **Caprese Salad** Lucky’s Tomatoes, Bufala Mozzarella, Basil, Rosemary Croutons
- **Proscuitto Salad** Arugula, Hazelnuts, Piave Vecchio cheese
- **Village Salad** Lucky’s Tomatoes, Cucumbers, Arahova Feta, Sumac
- **Arugula Salad** Konopasti Cheese, Fig, Honeycomb, Sesame
- **Marouli Salad** Greens, Arahova Feta, Dill, Scallion
- **Avocado Salad** Arugula, Corn Tortillas, Avocado, Pickled Red Onion, Ancho Vinaigrette
- **Latin Baby Greens** Satur Farms Greens, Pepitas, Cilantrro-Cumin Vinaigrette

FROM THE SEA
- **Portuguese Octopus** Artichoke, Potatoes, Castelveltrano Olives (+8)
- **Pt. Judith Calamari** Zesty Pickled Vegetables, Lemon Aioli, Basil
- **Crispy Calamari** Tequila Soaked Grapefruit, Lime Zest

FROM THE LAND
- **Burrata** Stone Fruit Jam, Pea Tendrils, Ciabatta
- **Saganaki** Graviera Cheese, Honey, Black Sesame, Fig
- **Chorizo Torta** Romaine, Tomato, Oaxaca Cheese, Chipotle Aioli

<table>
<thead>
<tr>
<th>SERVICE STYLE</th>
<th>ESTIMATED PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>SEATED DINNER</td>
<td>65</td>
</tr>
<tr>
<td>BUFFET DINNER</td>
<td>50</td>
</tr>
<tr>
<td>SEATED LUNCH</td>
<td>42</td>
</tr>
<tr>
<td>BUFFET LUNCH</td>
<td>35</td>
</tr>
</tbody>
</table>

Courses are served family-style
Individually plated courses available at +10 per person per course.
All prices per person.
ENTREES

JOYCE FARMS CHICKEN
Mediterranean Tomato Salad, Crispy Pita, Savory, Sumac Vinaigrette
Southern Potato Salad, Braised Greens
Italian Panzanella Salad, Spicy Pepper Aioli
Milanese Fattoush Salad, Tomato, Cucumber Basil
Latin Sour Orange, Radish, Jalapeno, Lime Crema

JOYCE FARMS STEAK
Brisket Kalamaki Horseradish Skordalia, Cucumber-Farro Salad
American Spinach, Fingerlings
Italian Charred Broccolini, Fingerlings
Tagliatelle Bolognese Beef, Veal, Parmesan, Breadcrumbs
Slow Cooked Beef Brisket Tomatillo Salsa Verde, Papas Bravas

FROM THE LAND
Lamb Kleftiko Tomato, Onion, Garlic, Oregano (+5)
Berkshire Pork Tenderloin Tzatziki, Lemon, Oregano
Barbecued St Louis Ribs Peach BBQ Sauce, Slaw
Crescent Farms Duck Confit Quesadillas Chipotle Crème (+10)

FROM THE SEA
Salt-Baked Whole Montauk Fish Lemon, Thyme (+10)
Lobster Pasta Fennel, Tomato, Aleppo Pepper, Mint (+10)
Oscar Style Roasted Fish Asparagus, Crab (+10)
Montauk Dayboat Catch Fennel, Watercress, Tomato Ouzo Vinaigrette
Lobster Jambalaya Tomato, Peppers, Okra (+10)
Roasted Seasonal Fish Zucchini, Lemon Gremolata (+10)
Mediterranean Dayboat Catch Roasted Fennel, Chicory, Orange
Lobster Bucatini Fennel, Tomato, Mint, Parmesan (+10)
Cipollini Dayboat Catch Cipollini Onions, Potatoes
Latin Seasonal Fish Yellow Rice, Pinto Beans, Lime, Pico De Gallo
Lobster Risotto Fennel, Tomato, Mint, Parmesan (+10)

SERVICE STYLE ESTIMATED PRICE
SEATED DINNER 65
BUFFET DINNER 50
SEATED LUNCH 42
BUFFET LUNCH 35

Courses are served family-style
Individually plated courses available at +10 per person per course.
All prices per person.
<table>
<thead>
<tr>
<th>ON THE SIDE</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SIDES</strong></td>
</tr>
<tr>
<td><strong>Spanakorizo</strong></td>
</tr>
<tr>
<td><strong>Fingerling Potatoes</strong></td>
</tr>
<tr>
<td><strong>Sauteed Horta Greens</strong></td>
</tr>
<tr>
<td><strong>Fried Plantains</strong></td>
</tr>
<tr>
<td><strong>Pinto Bean Salad</strong></td>
</tr>
<tr>
<td><strong>Quinoa Salad</strong></td>
</tr>
<tr>
<td><strong>Hand Cut Fries</strong></td>
</tr>
<tr>
<td><strong>Baked Beans</strong></td>
</tr>
<tr>
<td><strong>Potato Salad</strong></td>
</tr>
<tr>
<td><strong>Sauteed Spinach</strong></td>
</tr>
<tr>
<td><strong>Polenta</strong></td>
</tr>
<tr>
<td><strong>Marinated Zucchini</strong></td>
</tr>
<tr>
<td><strong>Grilled Asparagus</strong></td>
</tr>
<tr>
<td><strong>Green Beans</strong></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>SERVICE</th>
<th>ESTIMATED PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>SEATED DINNER</td>
<td>65</td>
</tr>
<tr>
<td>BUFFET DINNER</td>
<td>50</td>
</tr>
<tr>
<td>SEATED LUNCH</td>
<td>42</td>
</tr>
<tr>
<td>BUFFET LUNCH</td>
<td>35</td>
</tr>
</tbody>
</table>

Courses are served family-style
Individually plated courses available at +10 per person per course.

All prices per person.
### SOMETHING SWEET

**DESSERT**  
**SELECT ONE**  
**EACH +5**

<table>
<thead>
<tr>
<th></th>
<th>Service Style</th>
<th>Estimated Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lemon Ricotta Donuts</td>
<td>SEATED</td>
<td>65</td>
</tr>
<tr>
<td>Chocolate Ganache</td>
<td>DINNER</td>
<td></td>
</tr>
<tr>
<td>Provençal Kings Cake</td>
<td>BUFFET</td>
<td>50</td>
</tr>
<tr>
<td>Candied Fruit</td>
<td>DINNER</td>
<td></td>
</tr>
<tr>
<td>Chocolate Dipped Biscotti</td>
<td>SEATED</td>
<td>42</td>
</tr>
<tr>
<td>Almond Chantilly</td>
<td>LUNCH</td>
<td></td>
</tr>
<tr>
<td>Baklava</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Walnut, Honey-Yogurt or Chocolate Ganache</td>
<td>SEATED</td>
<td>42</td>
</tr>
<tr>
<td>Churros</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chocolate Ganache</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tres Leches</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cajeta Caramel</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Seasonal Milopita</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Yogurt Chantilly</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Greek Yogurt and Mascarpone</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Seasonal Fruit, Walnuts, Honey</td>
<td>SEATED</td>
<td>42</td>
</tr>
<tr>
<td>Tiramisu Fingers</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Whipped Espresso Mascarpone</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Courses are served family-style  
Individually plated courses available at +10 per person per course.  
All prices per person.
**STATIONARY CANAPÉS**

**One Hour Service**
- Pick Two 25pp
- Pick Four 35pp

**Greek Dips** Eggplant, Spicy Feta And Peppers, Tzatziki, Pita

**Mezze** Arahova Feta, Kalamata Olives, Za’atar Crackers

**Antipasti** White Bean Salad, Artichoke Hearts, Mozzarella

**Cheese Platter** Chef’s Selection, Murray’s

**Charcuterie Platter** Chef’s Selection, End’s Meat

**Poached Wild Shrimp** Cocktail Sauce, Lemon

**Local Oysters** Mignonette & Cocktail Sauce (+5)

**Whole Suckling Pig** Seasonal Accompaniments (+M/P)

**PASSÉD CANAPÉS**

**One Hour Service**
- Pick Four 25pp
- Pick Six 35pp

**VEGETARIAN**
- Brie in Phyllo Fresh Apple Chutney
- Mushroom Risotto Bite Black Truffle
- Potato Croquettes White Truffle
- Artichoke Tartlet Sun-dried Tomato, Basil
- French Onion Soup Boule Gruyere Cheese
- Goat Cheese in Phyllo Fig, Oregano
- Stuffed Artichoke Hearts Garlic, Parmesan
- Asparagus Arancini Red Pepper, Fontina
- Porcini Arancini Mozzarella, Truffle Oil (+2)
- Gorgonzola Arancini Chives, Lemon
- Mac and Cheese Bites Black and White Truffle
- Manchego Tarts Quince
- Phyllo Wrapped Feta Cretan Honey, Sesame
- Squash Fritters Yogurt Dipping Sauce
- Spinach Pies Arahova Feta, Leeks, Dill
- Saganaki Bites Parmesan, Fig Jam
- Deviled Eggs Spanish Paprika, Harissa
- Watermelon Castelveltrano, Kasseri, Basil

**SEAFOOD**
- Octopus A La Plancha Arugula, Romesco (+5)
- Crab Cakes Roasted Onion, Sweet Pepper (+3)
- Lobster Roll Tarragon, Celery (+15)
- Crab Cakes Old Bay Aioli (+5)
- Spanish Style Shrimp Oregano, Chili, Garlic
- Scallop Crudo Grape Agrodolce, Endive, Urfa (+3)
- Fluke Crudo Ramps, Tomato, Basil, Radish (+2)
- Spanish Anchovies Sweet Peppers, Capers
- Cod Croquettes Meyer Lemon Aioli

**MEAT**
- Chicken Pate Red Onion Jam, Sicilian Pistachios (+2)
- Chicken Skewers Greek Yogurt Dipping Sauce
- Mini Quiche Smoked Swiss Bacon
- Venison Wellington Mushroom, Juniper (+3)
- Andouille En Croute Smoked Pork
- Paella Bite Shrimp, Chorizo (+2)
- Short Rib Skewer Bacon (+3)
- Calabrian Steak Tartare Toast Point (+4)
- Lamb Meatballs Roasted Red Pepper Dip

**VEGAN**
- Red Beet Tartare Greek Yogurt, Harissa
- Bruschetta Lucky’s Tomatoes, Basil
- Crispy Zucchini Bite Breadcrumbs, Oregano
<table>
<thead>
<tr>
<th>PACKAGE</th>
<th>OFFERINGS INCLUDE</th>
<th>PRICE / PERSON PER HOUR</th>
</tr>
</thead>
<tbody>
<tr>
<td>ROSE ALL DAY</td>
<td>Provence Rosé</td>
<td>10</td>
</tr>
<tr>
<td>WINE AND BEER</td>
<td>Bourgogne Blanc, Hecht and Bannier Rosé, Cotes du Rhone, Peroni</td>
<td>15</td>
</tr>
<tr>
<td>WINE, BEER, 2 SPECIALTY COCKTAILS</td>
<td>Seasonal Mojito, Aperol Spritz, Blood Orange Negroni,</td>
<td>20</td>
</tr>
<tr>
<td>WINE, BEER, STANDARD SPIRITS</td>
<td>Espolon Tequila, Skyy Vodka, Bulldog Gin, Wild Turkey, Bacardi Rum</td>
<td>25</td>
</tr>
<tr>
<td>WINE, BEER, PREMIUM SPIRITS</td>
<td>Belvedere, Michters, Veuve Cliquot</td>
<td>30</td>
</tr>
<tr>
<td>NON ALCOHOLIC</td>
<td>Juice, Soda, American Coffee, Tea</td>
<td>6</td>
</tr>
</tbody>
</table>

All packages include non alcoholic drinks but excludes bottled water and super premium spirits (i.e. single malt scotch). Example beverages are meant to illustrate nature of each package; actual offerings will rotate seasonally.
THE MUSES CONTRACT

Reservations, Payments and Cancellations
Calissa/Amali is the exclusive caterer for the Muses events space and those names are used interchangeably in this agreement.
A deposit of 50% confirms your event. Confirmation of your deposit along with your signed agreement secures the space, date and time for your event. We do not "hold" rooms but do try to offer notice if a party has expressed interest for the date of your inquiry. If the event is cancelled within sixty (60) days of your event it is subject to a cancellation fee of 100% of the minimum guarantee, room fee, administrative fee/gratuity and tax. If the party has selected a consumption beverage package, a charge of 50 per person will act as the beverage minimum for the purposes of calculating the beverage minimum.
No changes in the prices contained in this package will be made except by email with an acknowledgement and agreement. Attendance at your event signifies acceptance of these terms and any changes in the terms confirmed by email with Calissa employees prior to your event. In the event of parties of over 50 people, you will be charged a the credit card processing fee of 3% in the event that you choose to pay by credit card in lieu of a check. To pay by check, you must submit a check one week in advance of the party for the full estimated sum and any additional day of charges will be charged to the card on file (and no credit card processing fee will apply to any such charges).
From May 23 - September 4, all bookings are subject to a 100% cancellation charge of all fees (listed above) upon booking.

Pace of Service and Dietary Accommodations
The meal is served to the table unless your proposal states otherwise. Unless stated otherwise in your proposal, service of the first course/passed appetizers will begin within 15 minutes of the start of your event. Any special dietary meals (including religious needs, vegan, food allergy) will be considered an a la carte addition unless we are aware of this dietary need one week in advance. Reasonable notice of special needs is the best way to secure a timely, quality offering as we cannot guarantee that special meals will be available without advanced notice.
A photo of the front and back of the credit card is also required for processing. Should this not be provided it may not serve as a reason or justification to dispute payment for the event. The signee agrees that the charges may be authorized by the on site host/on site company representative for the event.
Outside meals for religious reasons (kosher, halal) are charged as an a la carte addition. Outside meals do not otherwise diminish/alter the minimum guarantee/guest count for your event. Children are counted as adults unless you tell us otherwise in advance. We always offer pasta with tomato sauce, butter and/or cheese as options for children.
All a la carte requests or requests for additional food the day of your event will be billed at normal a la carte prices and consistent with Calissa's normal practices. If the situation arises where Calissa is asked by the on site host to override previous instructions/make an a la carte order or similar modification, Calissa will follow the direction of the on site host.

Miscellaneous Charges/Requests, Rentals, Bartenders and Extra Options
We rent: LCD projector & projection screen ($500) or microphone ($200). Linens are available by written request and are priced at $10 per table. The Muses rents its’ own glassware, flatware, plates and related items and the prices will be reflected in your events contract (usually $15 per person for flatware, linens, glasses and plates).
A dedicated bartender is available for an additional fee of $100 per hour with a 3 hour minimum. A dedicated bartender is required for parties of over 50 guests. We suggest at least two weeks’ notice for specific wine requests.
For individual/choice of appetizer or entree service, there is a supplemental charge is $15 per course per person. If a choice of three options is requested, a supplemental charge of $20 may apply. Outside food and wine is not permitted except by express agreement. Calissa does not prepare meals to go.
Seasonality and Sustainability
Calissa buys many items at the market. Accordingly, we reserve the right to make changes to the menu based on vendor shortages or events outside of Calissa’s control. If your event is outside, a tent will be available or your event will be moved inside in the case of inclement weather at Calissa’s election.

Guaranteed Minimum: Service and Billing
We will assume the number on your event proposal is correct for your event unless told otherwise. If the final number of attendees exceeds your estimated number of attendees by more than 25% without seven days notice, Calissa will charge an extra fee of $25 per guest in attendance at the event to compensate for last minute preparation and related costs. The client will be billed for the guaranteed minimum, the actual number in attendance or the most recent guest count, whichever of the three is greater. The final guest count is due one week prior to the event. Under no circumstances will the billing of the event be the lowest count, sum or minimum of the guest counts outlined above. When less than the guaranteed number of guests attends, the restaurant will not provide takeout meals or monetary credit for guests that could not attend. We do not credit future events in the case of cancellations.

Duration & Third Party Booking Agents
All events will conclude 4 hours after the start time of your event unless otherwise noted on your event sheet. Should you request the room to be made available for longer than 4 hours a minimum per hour fee will then apply. You will have access to set up for your event 4 hours before the scheduled start time. Please be aware that the terms contained here are incorporated by reference in your events proposal and will bind your agents, representatives, on-site hosts and any guests on whose behalf you are reserving the room, goods and services of Calissa. It is the responsibility of the third party bookers to notify the host and/or guests of all the terms and conditions listed in the agreement. Amali is not responsible for the communication (or lack of) between the booker, planner, or assistant and the host. The terms of this contract and the events package supersede and control any other writing, agreement or contract between the parties should there be a conflict in the terms.

Liability for Damages
Liability for damage to the premises will be charged to credit card in the event proposal. Calissa is not responsible for any lost or stolen articles. Inclement weather conditions, events outside Amali’s control or Acts of God may not be used to cancel the obligations of this contract unless there is a state of emergency declared in Southampton on the date of your event. In the case that a state of emergency is declared, a 25% cancellation fee will apply unless the event is able to be rescheduled within three days. The Muses events venue which is owned and operated by the Kimisis Greek Orthodox Church of Southampton whose governing documents, policies and procedures are hereby incorporated within with full force and effect. Owl Partners LLC d/b/a Calissa and The Muses (hereinafter “Calissa” and “The Muses”) is not responsible for cancellations due to nature, acts of God or events beyond its reasonable control. If there is a state of emergency declared in Southampton the day of your event 90% of your deposit will apply to your rebooking of the event. All prices (including room and A/V fees) are subject to a tax at 8.8%, a service fee of 20% and an administrative fee of 5% (unless otherwise stated in your contract).