

# CORAY KITCHEN



## PRIVATE DINING

Seasonally driven. Globally inspired.

Chef Javier Villatoro

## DINING ROOM BUYOUTS

**Dining Room Buyouts** offer a private backdrop and curated culinary experience for intimate gatherings, business dinners, weddings, rehearsal dinners, and social events.

Coray Kitchen is available to full dining room buyouts on Sundays and Mondays.



Inquiries: [hello@coraykitchen.com](mailto:hello@coraykitchen.com)

Overseen by Executive Chef Javier Villatoro, private dining menus offer inventive, seasonal farm-to-table cuisine that can be customized to dietary needs and preferences. Private dining can include: oyster bar, prix fixe dinner menus, full service cocktail receptions, and family-style gatherings.

Please reach out directly if you are interested in reserving the restaurant during our regular service hours (Tuesday-Saturday), and we will do our best to accommodate. *Additional rates may apply.*

**Capacity:**

- 35 people for sit down dinner
- 50 people for cocktail receptions

**Minimum:**

\$2,500

**Deposit:**

20% is required to hold the reservation. The deposit is fully refundable if the reservation is canceled, or changed, one week in advance of event



## SPECIAL EVENTS & OFF SITE CATERING

Catering holds a special place in the heart of Coray Kitchen owners, Javier Villatoro and Casey Carroll.

They met working for one of San Francisco's most renowned catering companies, and share a mutual appreciation for the art of planning and executing the perfect special event and catering experience.

Coray Kitchen takes great care in getting all the details just right by creating custom menus that exceed expectations, make lasting memories, and enhance the guest experience.

Oyster, food, and beverage packages available. *Coray Kitchen will travel up to 100 miles from Albany.*

### **Minimum:**

- **Platter Delivery/Self-Serve:** \$1,500
- **Off-site/Private Chef:** \$3,500

### **Deposit:**

20% is required to hold the date. The deposit is fully refundable if event is canceled, or changed, within two weeks of event

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## PRIVATE DINING MENUS

### **Option 1: Prix Fixe - starts at \$75/person**

Perfect if you're desiring full service, sit down experience, gathered around the table.

Seasonal prix fixe menus are designed by Executive Chef Javier Villatoro and can be customized to dietary needs and requests.

Each prix fixe menus includes three courses:

1. Soup or Salad
2. Main (two options)
3. Dessert

*Oyster bar selections can be added for an additional cost.*

### **Option 2: Oyster Bar + Small Plates - starts at \$50/person**

The ideal option for social events, gatherings, celebrations, and casual dinners.

A curated selection of oyster bar standouts, seasonal small plates, and easy-to-grab appetizers will be brought together for guests to nibble and savor while enjoying each other's company.



Beverage packages including: wine pairings, beer, cocktails, and non-alcoholic items such as sodas, sparkling waters, and coffee can be added on to any package for an additional cost.

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## RAW BAR - MARKET PRICE

6-8 varieties of fresh oysters sourced directly from Boston  
*Rotates weekly based on availability*

### ACCOMPANYING SAUCES

Champagne Melon	Thai chili sauce
Apple mignonette	Black tobiko
Cocktail sauce	caviar

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

## MAINS - SELECT TWO

**Spanish seafood paella**, scallops, tiger shrimp, clams, mussels, house made andouille sausage

**Porcini rubbed NY strip steak**, mushroom and spinach risotto

**Cajun braised chicken thighs**, white bean cassoulet

**Mushroom ragú**, house made linguine, tomato, porchetta, parmesan

**Blackened shrimp and grits**, smoked tomato sauce, corn succotash

## SMALL PLATES - SELECT TWO

**Savory corn tartlet**, goat cheese, fresh herbs, bacon, tomato marmalade

**Colossal cajun shrimp**, amber ale cajun cream sauce, baguette

**Bruselas al pastor**, salsa de chiles morita, grilled pineapple, cotija, pickled onions, cilantro

**Lacinato kale salad**, dried fruit, parmesan cheese, toasted pistachios, chipotle caesar

**Golden beet salad**, baby argula, spicy hazelnuts, goat cheese, citrus vinaigrette

## DESSERTS - SELECT ONE

**Flan napolitano**, salted caramel sauce

**Apple brownies**, vanilla ice cream, chocolate drizzle

Chef Javier Villatoro

SAMPLE MENU



**THANK YOU**

**360 DELAWARE AVE  
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