

# **CONTINENTAL BREAKFAST**

*Minimum of 10 guests or more*

*Fresh Chilled Fruit Juices  
An Assortment of Freshly Baked Croissants, Danish, Muffins & Bagels  
Sweet Butter, Preserves and Cream Cheese  
Sliced Fresh Fruit & Berries  
Regular & Decaffeinated Coffee, Varietal Teas*

## **UPGRADED CONTINENTAL BREAKFAST**

*Fresh Chilled Fruit Juices  
An Assortment of Freshly Baked Croissants, Danish, Muffins & Bagels  
Sweet Butter, Preserves and Cream Cheese  
Sliced Fresh Fruit & Berries  
Assorted Yogurts and Granola  
Vegetable, Herb & Smoked Salmon Cream Cheeses  
Regular & Decaffeinated Coffee, Varietal Teas*

### **Enhancements**

<i>Warm Apple Turnovers</i>	<i>Belgian Waffles with a Variety of Toppings Berry Compote, Whipped Cream, Maple Syrup</i>
<i>Sausage &amp; Egg on a Biscuit</i>	<i>Breakfast Burrito Wrap Served with Salsa &amp; Sour Cream on the side</i>
<i>Ham &amp; Cheese filled Croissants</i>	<i>Ham &amp; Egg on a Croissant</i>
<i>Assorted Yogurts &amp; Granola</i>	<i>European Charcuterie Display to include Sliced Meats &amp; Cheeses</i>
<i>Smoked Salmon with Traditional Accompaniments With New York Style Rye &amp; Pumpernickel Breads</i>	

*A labor fee applies to groups of 20 Guests or fewer*

*All Food & Beverage Pricing is subject to a Service Charge, Administrative Fee &  
NY State Sales Tax*

# **SERVED BREAKFAST SELECTIONS**

*Minimum of 10 guests or more*

*All Breakfasts include Freshly Squeezed Orange Juice,  
Bakery Basket Assortment, Regular & Decaffeinated Coffee, Varietal Teas*

## **American**

*Scrambled Farm Fresh Eggs with Chives  
Applewood Smoked Bacon and Country  
Sausage  
Breakfast Potatoes*

## **Broadway**

*Scrambled Eggs with Oven-dried Tomato  
Compote,  
Scallions, Cheddar Cheese and Mushrooms  
Country Sausage Links  
Lyonnaise Potatoes*

## **Times Square**

*Cinnamon French Toast with Maple Syrup  
Wildberry Fruit Compote  
Applewood Smoked Bacon*

## **West Side**

*Poached Eggs with Tomato Salsa,  
Refried Beans, Poblano Peppers & Cheese  
On a Crisp Corn Tortilla  
Sautéed Potatoes*

## **Central Park**

*Sliced Fresh Fruit  
Honey Yogurt Dressing  
Breakfast Breads and Muffins  
Fruit Preserves and Sweet Butter*

## **Frittata**

*Vegetable Frittata  
With Mushrooms, Peppers,  
Oven-dried Tomatoes and Three Cheeses  
Herbed Hash Brown Potatoes*

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# **BREAKFAST BUFFET**

*Minimum of 25 guests or more*

## **American**

*Chilled Fresh Fruit Juices  
Seasonal Sliced Fresh Fruit & Berries  
Fruit Yogurt and Assorted Cereals  
Bakery Basket Assortment, Sweet Butter and Preserves  
French Toast with Maple Syrup or Belgian Waffles with Berry Compote,  
Whipped Cream & Maple Syrup  
Scrambled Farm Fresh Eggs  
Applewood Smoked Bacon and Country Sausage  
Breakfast Potatoes  
Regular & Decaffeinated Coffee, Varietal Teas*

## **Enhancements**

*Omelets Prepared to Order with Mushrooms, Smoked Salmon, Spinach,  
Bell Peppers, Bacon, Tomatoes  
Onions, Smoked Ham, Vermont Cheddar and Monterey Jack Cheeses  
~  
Smoked Salmon with Traditional Accompaniments,  
Assorted Bagels and Whipped Cream Cheese  
~  
Belgian Waffle Station with a Variety of Toppings  
Berry Compote, Whipped Cream, Maple Syrup*

*A per person surcharge will be applied for each additional enhancement*

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# PLATED LUNCHEONS

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## Luncheon Appetizers

*Bitter Northern Greens, Sweet Popcorn Seedlings  
Marinated Grilled Zucchini Spear, Toasted Pinenuts  
Dijon Mustard Vinaigrette*

*Fresh Buffalo Mozzarella and Roma Tomatoes with Baby Greens & Hand Torn Basil,  
Tiered on a Grilled Flat Bread  
Drizzled with Oak Aged Balsamic Vinaigrette*

*Tender Arugula Leaves with Baby Greens  
Grilled Portobello Mushroom, Pine nuts & Chunky Smoked Tomato Vinaigrette  
With Crumbled Feta Cheese*

*Arugula, Radicchio and Watercress  
Sundried Cranberries, Crumbled Goat Cheese, Toasted Almond Slivers  
Raspberry Vinaigrette*

*Fruit Cosmo  
Chilled Seasonal Fruit Salad Served in a Martini Glass*

*Baby Spinach & Frisee  
Sliced Mushrooms, Mandarin Orange, Red Onion Slivers  
Curried Mango Chutney Vinaigrette*

*Alder-Wood Smoked Salmon  
Crisp Coriander Scented Yukon Ribbons, Watercress Leaves  
Lemon Crème Fraiche, Mujjol Caviar*

*Traditional Caesar Salad, Crisp Romaine Leaves,  
Lemon Garlic Herb Croutons, Freshly Grated Parmesan Cheese  
Creamy Garlic Dressing*

*Goat Cheese & Sour Cherry Tartlet with Toasted Pine Nuts  
Topped with Baby Seedlings, Black Olive Emulsion  
Cumin Scented Carrot Vinaigrette*

*Roasted Tower of Vegetables  
Portobello Mushroom, Eggplant, Zucchini, Squash & Red Pepper,  
Served on a bed of Mixed Greens with Yellow Pepper Coulis*

*Seafood Terrine atop a Mesclun mix, Yellow Taxi Tomato Vinaigrette,  
Sprinkled with Crispy Red Beet Ribbons*

# PLATED LUNCHEONS

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## Entrees

*Parmesan Herb Crusted French Cut Chicken Breast with  
Roasted Garlic Mash & Cilantro  
Scented Tomato Jam*

*Lemon Basil Grilled Breast of Chicken  
Thyme Infused Creamy Polenta with  
Balsamic Asiago Jus*

*Ginger Crusted Atlantic Salmon, Orange Dahl  
Risotto, Punn Soya Emulsion*

*Rigatoni, White Beans, Yellow and Red Sundried Tomatoes,  
Spinach, Roasted Garlic and Virgin Olive Oil*

*Herb Crusted Atlantic Salmon with Petite Filet Mignon  
Rosemary Scented Barley Risotto  
Chardonnay Sorrel Cream Sauce*

*Pan Seared Cumin Dust Filet Mignon  
Celeriac Mash, Grilled Vegetables  
Burnt Shallot & Concord Grape Jus*

*Oven Roasted Halibut Loin with Chunky  
Roasted Tomato Vinaigrette and Spinach Orzo*

*Lamb Chops with  
Basmati Risotto & Coriander  
Pineapple Confit*

*Pan Seared Black Striped Sea Bass  
Herb Tossed Grilled Vegetables, Garlic Yukon Mash  
Kaffir Lime Beurre Blanc*

*Goat Cheese Ravioli with Grilled  
Vegetables, Oven-dried Tomatoes, Crushed Tomatoes and  
Roasted Garlic Cream Sauce*

*Asian Glazed Chicken Breast with Wasabi Mashed  
Potatoes and a Sesame Ginger Beurre Blanc*

*Balsamic Glazed Pork Medallions with a Mushroom Risotto  
Cake and Rosemary Jus*

*All Entrees Served with Chef's Selection of Seasonal Vegetables  
All prices are subject to 8.375% New York sales tax and 21% service charge*

# **PLATED LUNCHEONS**

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## **Dessert**

### ***Junior's New York Cheesecake***

*This smooth and creamy New York classic with Berry Coulis*

### ***Chai***

*Chai Tea Mousse with a Chai and Chocolate Ganache Center, Wrapped in Almond Sponge Cake*

### ***Tiramisu***

*Creamy Mascarpone Mousse, Espresso Crème Anglaise, Petite Lady Finger Biscuit*

### ***Tropical Fruit Tart***

*Sable Dough with Almonds and Cream Custard  
Topped with Fresh Fruit and Berries*

### ***Caramelized Key Lime Torte***

*Tangy Key Lime Curd Caramelized with Sugar  
Topped with Lemon Grass Sorbet*

### ***Chocolate Dream***

*Cocoa Dusted Milk Chocolate Mousse with a Ribbon of Carmel Center*

### ***Griottine***

*Tear Drop Tort with Chocolate Mousse, Pistachios, Apricots and Anis*

### ***Passion Tart***

*Passion Fruit Custard with Sugar Glaze and Coulis*

### ***Bitter Sweet Chocolate Purse***

*Bitter Sweet Chocolate Dacquoise with  
Black Cardamon Crème Anglaise & Wild Berry Compote*

### ***Granny Smith Apple Tart***

*Fresh Apples caramelized in their own sweet juice embraced by a crisp layer of flaky Puff Pastry*

### ***The Pyramid***

*Choice of Caramel, Chocolate or Raspberry Fillings Served with Berry Coulis*

### ***Dessert Duet***

*Crème Brulee and Decadent Chocolate Tart Served with a Chocolate Sauce and Fresh Berries*

*All prices are subject to 8.375% New York sales tax and 21% service charge*

# SOUTHWESTERN LUNCH BUFFET

25 Guest minimum

*Crisp Garden Greens with a Selection of Dressings*

~

*Poblano Pepper & Tortilla Soup*

~

*Julienne of Jicama with Baby Shrimp and Chipotle Vinaigrette*

~

*Tri-Color Tortilla Chips with Salsa*

~

*Choice of Shrimp or Chicken Fajitas with Sautéed Peppers and Onions, Warm Flour Tortillas  
Shredded Cheese, Tomato, Lettuce, Guacamole and Sour Cream*

~

*Choice of Texas Barbecue Beef Flank or Beef Fajitas*

~

*Red Beans & Rice*

~

*Caramelized Key Lime Tart*

*White & Dark Chocolate Mousse Cake*

~

*Fresh Fruit Salad*

~

*Regular & Decaffeinated Coffee, Varietal Teas*

~

## **Additional Options**

*Traditional Paella - add \$6.00 per person*

*Saffron flavored Rice combined with a variety of Meats and Shellfish*

~

*Have a Uniformed Chef prepare your Fajitas to Order – Add: \$200.00 per Chef*

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# HEALTHY LUNCH BUFFET

25 Guest minimum

*Romaine Chiffonade with Coarse Diced Cucumber, Onion and  
Tomato with Crumbled Feta & Oregano Vinaigrette*

~

*Israeli Cous Cous with Black Beans, Cannellini Beans  
Ovendried Tomatoes, Arugula*

~

*Warm Grilled Vegetables with Crumbled Goat Cheese  
Fresh Herbs and Balsamic Reduction*

~

*Choice of*

*Roasted Mahi Mahi or Salmon*

*with Bok Choy, Bean Sprouts, Tom Yum Soya Emulsion*

~

*Grilled Breast of Chicken with Blanched Asparagus  
and Stone Ground Honey Mustard Sauce or Tomato Chutney with Red Onion & Cilantro*

~

*Grilled Mediterranean Flat Breads*

*With Garlic & White Bean Hummus & Tzatziki*

~

*Freshly Baked Rolls*

~

*Fresh Fruit Salad*

~

*Caramelized Key Lime Tart*

*Angel Food Cake with Fresh Berries & Whipped Cream*

~

*Regular & Decaffeinated Coffee, Varietal Teas*

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# ITALIAN BUFFET

25 Guest minimum

## Zuppa

Minestrone a la Milanese

## Antipasto

Cured Italian Meats, Olives  
Roasted Peppers with Goat Cheese & Anchovies

## Insalatas

Arugula, Baby Greens, Radicchio, Cucumbers & Tomatoes  
Red Wine Balsamic Vinaigrette

~

Marinated Artichoke, Fennel & Onion Salad

~

Baby Mozzarella & Plum Tomatoes with Red Onion & Basil

## Primi

Select (1)

Rigatoni a la Vodka

~

Tricolor Tortellini in a Mushroom Cream Sauce

~

Farfalle Pasta in a Pesto Cream Sauce

~

Penne Pasta Primavera

## Secondi

Select (2)

Grilled Swordfish with Creamy Polenta, Portabello  
Mushrooms & Gorgonzola

Breast of Chicken in a Parmesan Crust with a Prosciutto,  
Lemon & Sage Sauce Sun Dried Tomato, Roasted Garlic and  
Shallots

Fillet of Red Snapper with Piccata Lemon Caper Sauce

Chicken Palermo  
Sautéed Chicken with Potatoes, Calamatta Olives,  
Pepperocini, Tomatoes, Peppers and in a Garlic White Wine  
Sauce

Chicken Basilico  
Chicken Sautéed with Arugula, Basil Leaves, Diced Tomatoes,  
Red Onions, Mushrooms, Eggplant and White Wine in a Light  
Tomato Sauce

Marinated Red Snapper or Swordfish  
Fish Marinated in Fresh Herbs & Garlic Grilled and Served  
with Sautéed Orzo

Ossobuco  
Braised Veal Shank served with a Gorgonzola and Roasted  
Red Pepper Polenta

New York Sirloin Strip with a Wild Mushroom Ragout on a  
Bed of Gorgonzola Polenta

All Entrées Served with Orzo Pasta & Spinach

## Dolci

Tiramisu Mousse Cake, Miniature Italian Pastries and Assorted Biscotti  
Regular & Decaffeinated Coffee, Varietal Teas

All prices are subject to 8.375% New York sales tax and 21% service charge

# HOT LUNCHEON BUFFET

25 Guest minimum

## Salads

(Choose three of the following)

Cajun Chicken Salad with Grilled Pineapple

Tri-Color Tortellini & Arugula with Sundried  
Tomato & Feta

Deli Style Coleslaw

Greek Salad - Romaine Chiffonade with Course Diced Cucumber,  
Onion and Tomato with Crumbled Feta and Oregano Vinaigrette

Mozzarella & Roma Tomato with Basil Vinaigrette

Red Skin Potato & Scallion

Egg Salad

Albacore Tuna Salad

Bitter Northern Greens with a Variety of Dressing

Ratatouille Salad - Assortment of Grilled Vegetables  
in a Light Tomato Sauce

Artichoke, Fennel Roasted Peppers and Red Onion Salad with Fresh  
Basil and Merlot Vinaigrette

Tabbouleh Salad - Bulgur Wheat, Diced Tomatoes, Cucumbers,  
Fresh Mint, Parsley and Lemon

Wild Rice and Shrimp Salad

Southwestern Bean Salad with Cilantro, Fresh Chilis and Lime

Israeli Cous Cous Salad with Black Beans, Cannellini Beans,  
Ovendried Tomatoes and Arugula

Pink Lentil Salad with Roasted Vegetables

## Entrees

(Choose two of the following)

Roast Sirloin of Beef with Three Peppercorn Sauce  
Orange Scented Roasted Garlic & Rosemary Potatoes

Grilled Lemon Basil Chicken Breast  
Thyme Infused Polenta, Parmesan Crusted Grilled Peppers  
Sauce Franchesa

House Smoked Filet of Salmon with Butcher Pepper & Maple  
Glaze, Orzo Pasta with Crumbled Feta & Wilted Spinach Hoisin  
& Black Bean Emulsion

Salted Rosemary Studded Potato & Leek Strudel with Wild  
Mushroom Emulsion & Smoked Yellow Tomatoes

Pistachio Crusted Breast of Chicken, Caramelized Mango & Red  
Onion Compote, Creamy Herb Polenta, Tete de moine Sage  
Cream Sauce

Cornmeal Crusted Roast Halibut with Petite French Lentils  
and a Leek Cream Reducion

Papadelli Pasta with Shrimp Grilled Artichokes & Yellow  
Peppers, Fresh Basil with Garlic Olive Oil

All Entrees Include Chef's Selection of Seasonal Vegetable

## Dessert

An Array of Cakes and Tortes

Sliced Fresh Seasonal Fruit

Regular & Decaffeinated Coffee, Varietal Teas

All prices are subject to 8.375% New York sales tax and 21% service charge

# **DELI BUFFET LUNCH**

25 Guest minimum

## **Salads**

(Select Four)

*Cajun Chicken Salad with Grilled Pineapple*

*Tri-Color Tortellini & Arugula with Sundried  
Tomato & Feta*

*Deli Style Coleslaw*

*Greek Salad - Romaine Chiffonade with Course Diced  
Cucumber, Onion and Tomato with Crumbled Feta and  
Oregano Vinaigrette*

*Mozzarella & Roma Tomato with Basil Vinaigrette*

*Red Skin Potato & Scallion*

*Egg Salad*

*Albacore Tuna Salad*

*Bitter Northern Greens with a Variety of Dressing*

*Ratatouille Salad – Assortment of Grilled Vegetables  
in a Light Tomato Sauce*

*Artichoke, Fennel Roasted Peppers and Red Onion Salad  
with Fresh Basil and Merlot Vinaigrette*

*Tabbouleh Salad - Bulgar Wheat, Diced Tomatoes,  
Cucumbers, Fresh Mint, Parsley and Lemon*

*Wild Rice and Shrimp Salad*

*Southwestern Bean Salad with Cilantro,  
Fresh Chilis and Lime*

*Israeli Cous Cous Salad with Black Beans, Cannellini  
Beans, Oven-dried Tomatoes and Arugula*

*Pink Lentil Salad with Roasted Vegetables*

## **Selection of Prime Deli Meats**

*to include Rare Roast Beef, Smoked Turkey Breast, Genoa Salami, Mortadella, Pepperoni and  
Maple Cured Ham and Pastrami*

*Sliced American, Cheddar, Provolone and Jarlsberg Cheeses*

*Freshly Baked Breads, Rolls, Pitas & Flat Breads*

*Relish Tray and Condiments*

## **Dessert**

(Select Two)

*Fruit Salad*

*New York Cheesecake*

*Fudge Brownies*

*Jumbo Black and White Cookies*

*Mini Pastries*

*Served with Regular & Decaffeinated Coffee, Varietal Teas*

*All prices are subject to 8.375% New York sales tax and 21% service charge*

# EXECUTIVE BUFFET LUNCHEON

25 Guest minimum

## Salads

Market Fresh Greens with a  
Selection of Dressings

~

Artichoke, Fennel Roasted Peppers and Red Onion Salad with Fresh Basil and Merlot  
Vinaigrette

~

Buffalo Mozzarella, Roma Tomatoes & Hand Torn Basil  
Oak Aged Balsamic Vinaigrette

## Entrees

(Choose three of the following)

Oven Roasted Salmon, Herb Infused Orzo Pasta,  
Shiitake Mushrooms in a Lemon Butter Sauce

Petite Medallions of Filet Mignon  
Crispy Cajun Yukon Ribbon Potatoes, Parmesan  
Crusted Grilled Vegetables Balsamic Rosemary Jus

Roasted Artichoke Hearts & Leek Strudel with Goat  
Cheese & Smoked Yellow Tomato Vinaigrette

Rigatoni, White Beans, Yellow and Red Sundried  
Tomatoes, Spinach, Roasted Garlic and Virgin Olive  
Oil Topped with Freshly Grated Parmesan

Parmesan Crusted Chicken Breast with Roasted Garlic Mash and Cilantro Scented Jam

## Dessert

Assorted Cakes, Mini French & Italian Pastries  
Sliced Fresh Fruit with Yogurt Dipping Sauce  
Regular & Decaffeinated Coffee, Varietal Teas

All prices are subject to 8.375% New York sales tax and 21% service charge

# EXECUTIVE SANDWICH BUFFET

*California Spring Greens with a Selection of Dressings*

## Salads

*(Choose three of the following)*

*Cajun Chicken Salad with Grilled Pineapple*

*Tri-Color Tortellini & Arugula with Sundried  
Tomato & Feta*

*Deli Style Coleslaw*

*Greek Salad - Romaine Chiffonade with Course Diced  
Cucumber, Onion and Tomato with Crumbled Feta and  
Oregano Vinaigrette*

*Mozzarella & Roma Tomato with Basil Vinaigrette*

*Red Skin Potato & Scallion*

*Egg Salad*

*Albacore Tuna Salad*

*Bitter Northern Greens with a Variety of Dressing*

*Ratatouille Salad - Assortment of Grilled Vegetables  
in a Light Tomato Sauce*

*Artichoke, Fennel Roasted Peppers and Red Onion Salad  
with Fresh Basil and Merlot Vinaigrette*

*Tabbouleh Salad - Bulgar Wheat, Diced Tomatoes,  
Cucumbers, Fresh Mint, Parsley and Lemon*

*Wild Rice and Shrimp Salad*

*Southwestern Bean Salad with Cilantro, Fresh Chilis and  
Lime*

*Israeli Cous Cous Salad with Black Beans, Cannellini  
Beans, Oven-dried Tomatoes and Arugula*

*Pink Lentil Salad with Roasted Vegetables*

## Sandwiches

*(Choose three of the following)*

*Grilled Chicken Breast, Grilled Bermuda Onions,  
Fresh Basil with Smoked Red Pepper Coulis  
on a Rosemary Baguette*

*Smoked Turkey Wrap with Roast Garlic & Cranberry  
Mayonnaise Lettuce & Tomato*

*Grilled Portobello Mushroom, Goat Cheese,  
Grilled Eggplant & Arugula in a Spinach Wrap*

*Rare Roast Sirloin of Beef, Cambazola Cheese,  
Tomatoes and Horseradish Mayonnaise  
on a Caramelized Onion Roll*

*Seared Rare Ahi Tuna with Wasabi Aioli  
Diakon Root & Mixed Greens  
on a Brioche Roll*

*Shaved Black Forest Ham, Jarlsberg Cheese,  
Granny Smith Apples Ribbons  
with Grain Mustard Dressing on a Croissant*

## Dessert

*Seasonal Fruit Platter*

*Assorted Mini French & Italian Pastries*

*Regular & Decaffeinated Coffee, Varietal Teas*

*200 Guest maximum*

*All prices are subject to 8.375% New York sales tax and 21% service charge*

# CREATE YOUR OWN BREAK

*Regular & Decaffeinated Coffee, Varietal Teas*

*Warm Cinnamon Buns with  
Creamy Vanilla Frosting*

*Assorted Dessert Bars to include  
Lemon Squares, Apple Caramel, Linzer Squares*

*Warm Jumbo Pretzels with Deli Mustard*

*Hummus & Crispy Pita Chips*

*Assorted Bags of Chips to include  
Potato, Pretzels, & Tortilla Chips*

*Regular & Decaffeinated Coffee, Varietal Teas  
Assortment of Breakfast Bakeries  
to include Bagels, Muffins & Croissants*

*Assorted Haagen Dazs Ice Cream & Frozen Yogurt Bars  
Assorted Sodas & Mineral Waters  
Regular & Decaffeinated Coffee, Varietal Teas*

*Assorted Sodas & Mineral Waters*

*Iced Arizona Ice Teas*

*Sorbet, Ice Cream & Frozen Yogurt Bars*

*Individual Crudit  Martini with  
Parmesan Peppercorn Dressing*

*Tri-Color Tortilla Chips with Guacamole,  
Sour Cream & Salsa*

*Sampling of mixed nuts served warm to include  
Pistachios, Candied Pecans, Peanuts & Cashews*

*Assorted Cookies & Brownies  
Assorted Sodas & Mineral Waters  
Regular & Decaffeinated Coffee, Varietal Teas*

*Assorted Granola Bars, Bottled Yogurts & Smoothies,  
Whole Fresh Fruit  
Assorted Sodas & Mineral Waters  
Regular & Decaffeinated Coffee, Varietal Teas*

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# **SPECIALTY BREAKS**

## **The After School Break**

Whole Fresh Fruit  
Black & White Cookies  
Assortment of Yodels, Ring Dings, Twinkies, Devil Dogs,  
Cheese Doodles & Doritos  
Milk, Yoo Hoos & Assorted Sodas  
Regular & Decaffeinated Coffee, Varietal Teas

## **Ballpark**

Cracker Jacks  
Warm New York Pretzels with Deli Mustard  
Assorted Ice Cream Bars  
Peanuts in the Shell  
Assorted Sodas & Mineral Waters  
Regular & Decaffeinated Coffee, & Varietal Teas

## **Beach Break**

Arizona Ice Teas & Lemonades  
Seedless Watermelon Wedges, Berries & Cherries  
Frozen Milky Ways & 3- Musketeers Bars  
Assorted Popsicles  
Assorted Sodas & Mineral Waters  
Regular & Decaffeinated Coffee, & Varietal Teas

## **South Beach Break**

A Decorative Display of Domestic and International Cheeses, Pepperoni, Blackforest Ham, Roasted Peppers,  
Black and Green Olives, Vegetable Crudit  with Creamy Ranch and Peppercorn Dressings, Assorted Nuts  
Assorted Sodas & Mineral Waters  
Regular & Decaffeinated Coffee, & Varietal Teas

## **Little Italy**

Italian Mini Pastries & Cookies  
Mini Tiramisu & Biscotti  
Starbucks' Frappucinos  
Assorted Sodas & Mineral Waters  
Regular & Decaffeinated Coffee, & Varietal Teas

## **The Health Break**

Vegetable Martini with Parmesean Peppercorn Dressing  
Assorted Nuts and Dried Fruit  
Granola Bars  
Sliced Fresh Fruit with  
Yogurt Dipping Sauce  
Fruit Smoothies  
Assorted Sodas & Mineral Waters  
Regular & Decaffeinated Coffee, & Varietal Teas

## **Ski Break**

Hot Chocolate  
Whipped Cream & Chocolate Shavings  
Warm Cinnamon Buns with Vanilla Frosting  
Rice Crispy Treats  
Assorted Sodas & Mineral Waters  
Flavor your Own Coffee with  
Peppermint, Toffee & French Vanilla Syrups  
Regular & Decaffeinated Coffee, & Varietal Teas

15 Guest minimum

All Food & Beverage Pricing is subject to a Service Charge, Administrative Fee &  
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# PLATED DINNERS

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## First Course

### *Choose (1) of the Following*

*Duet of Maryland Crab and Southwestern Salmon  
Cakes on a Jersey Corn and Black Bean Relish  
Cumin and Lime Scented Chili Sauce*

*Alder Wood Smoked Salmon, Crisp Coriander  
Scented Yukon Ribbons, Watercress Leaves,  
Lemon Crème Fraiche, Mujjol Caviar*

*Bay Scallop and Matane Shrimp Martini Cevoiche  
Crisp Greens, Fresh Lime & Cilantro*

*Portabello Mushroom Bisque En Croute  
With Chive Goat Cheese Crème Fraiche*

*Salmon Tartar with Wasabi Mousseline  
Crisp Lotus Root Chip, Baby Seedlings,  
Pickled Diakon & Cilantro Chive Oil*

*Goat Cheese & Sour Cherry Tartlet with Toasted  
Pine Nuts, Topped with Baby Seedlings, Black Olive  
Emulsion, Cumin Scented Carrot Vinaigrette  
(Served Room Temperature)*

*Sliced Sugar Cane Chicken with Sesame seeds and  
Chopped Peanuts on a Bed of Mixed Greens Haricot  
Verts, Seared Shitake Mushroom  
and a Shoyou Dressing*

*Asian Glazed Shrimp on a Bed of Julliene Cucumber  
Bean Sprouts and Red Pepper Confetti*

*Wild Mushroom Phyllo Purse on a Bed of Arugula with a Chardonnay Chive Sauce*

*Bitter Northern Greens, Sweet Popcorn Seedlings  
Marinated Grilled Zucchini Spear, Toasted Pinenuts  
Dijon Mustard Vinaigrette*

*Fresh Buffalo Mozzarella and Roma Tomatoes with Baby Greens & Hand Torn Basil,  
Tiered on a Grilled Flat Bread  
Drizzled with Oak Aged Balsamic Vinaigrette*

*Arugula, Radicchio and Watercress  
Sundried Cranberries, Crumbled Goat Cheese, Toasted Almond Slivers  
Raspberry Vinaigrette*

*Traditional Caesar Salad, Crisp Romaine Leaves,  
Lemon Garlic Herb Croutons, Freshly Grated Parmesan Cheese  
Creamy Garlic Dressing*

*Sliced Duck Breast with Arugula and California Greens, Grilled Portobello Mushrooms, Mandarin  
Oranges, Red Onion Confit in a Fig Chutney Vinaigrette*

*Crudite Martini, Crisp Fresh Vegetables Served in a  
Martini Glass with Peppercorn Ranch Dressing*

# PLATED DINNERS

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## Entrees

*Parmesan Herb Crusted French Cut Chicken Breast  
with Roasted Garlic Mash & Cilantro  
Scented Tomato Jam*

*Lemon Basil Grilled Breast of Chicken  
Thyme Infused Creamy Polenta with  
Balsamic Asiago Jus*

*Oven Roasted Halibut with Chunky  
Roasted Tomato Vinaigrette and Spinach Orzo*

*Pan Seared Cumin Dust Filet Mignon  
Celeriac Mash, Grilled Vegetables  
Candied Shallot & Zinfandel Jus*

*Petite Filet Mignon with Herb Crusted Atlantic Salmon  
Provencale Risotto  
Chardonnay Sorrel Cream Sauce*

*Herb Roasted Chicken Breast Paired with a Seared  
Maryland Crab Cake, Moroccan Vegetable Cous Cous  
in a Lemon Beurre Blanc*

*Ginger Crusted Atlantic Salmon, Orange Dahl  
Risotto, Punn Soya Emulsion*

*Chilean Sea Bass  
Herb Tossed Grilled Vegetables, Garlic Yukon Mash  
Kaffir Lime Beurre Blanc*

*Tarragon and Shallot Crusted Swordfish  
with Jasmine Rice, Lemon Vin Blanc*

*Grilled Pork Chop with  
Pear & Green Apple Compote and  
Caramelized Vidalia Onion Mashed Potatoes*

*Simply Grilled Veal Chop, Served with Yukon  
Gold, Red Bliss and Peruvian Potatoes  
Shiraz Rosemary Jus*

*Balsamic Glazed or Morel Dusted Petit Filet  
Mignon  
paired with Garlic, Roasted Shrimp Served with  
Chive Mashed Potatoes*

*All prices are subject to 8.375% New York sales tax and 21% service charge*

# **PLATED DINNERS**

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## **Dessert**

### ***Juniors New York Cheesecake***

*This smooth and creamy New York classic with a Twist*

### ***Chai***

*Chai Tea Mousse with a Chai and Chocolate Ganache Center, Wrapped in Almond Sponge Cake*

### ***Tiramisu***

*Creamy Mascarpone Mousse, Espresso Crème Anglaise, Petite Lady Finger Biscuit*

### ***Tropical Fruit Tart***

*Sable Dough with Almonds, Cream Custard Topped with Fresh Fruit and Berries*

### ***Caramelized Key Lime Torte***

*Tangy Key Lime Curd Caramelized with Sugar  
Topped with Lemon Grass Sorbet*

### ***Chocolate Dream***

*Cocoa Dusted Milk Chocolate Mousse with a Ribbon of Caramel Center*

### ***Griottine***

*Tear Drop Tort with Chocolate Mousse, Pistachios, Apricots and Anis*

### ***Passion Tart***

*Passion Fruit Custard with Sugar Glaze and Coulis*

### ***Bitter Sweet Chocolate Purse***

*Bitter Sweet Chocolate Dacquoise with  
Black Cardamom Crème Anglaise & Wild Berry Compote*

### ***Granny Smith Apple Tart***

*Fresh Apples caramelized in their own sweet juice embraced by a crisp layer of flaky Puff Pastry*

### ***The Pyramid***

*Choice of Caramel Chocolate or Raspberry Fillings Served with Berry Coulis*

### ***Dessert Duet***

*Crème Brulee and Decadent Chocolate Tart Served with Chocolate Sauce and Fresh Berries*

### ***Trio of Desserts***

*Lemon Tart  
Vanilla Pear Caramel  
Opera Tart*

### ***Chocolate Lovers Trio***

*Chocolate Hazelnut with Gold Leaf  
Chocolate Teardrop  
Chocolate Bomb*

*All prices are subject to 8.375% New York sales tax and 21% service charge*

# DINNER BUFFET

*Wild Field Greens with Tender Popcorn Seedlings & Variety of Dressings*

**(Choose two of the following)**

*Antipasto Display*

*Cold Poached Salmon Darnes with a Selection of Smoked Fish  
Sliced Vine Ripe Tomatoes with Buffalo Mozzarella, Fresh Basil & Balsamic Vinaigrette  
Grilled Calamari & Shrimp Ceviche with Fresh Cilantro & Lime  
Peppercorn & Cognac Pate with Herb Crostinis & French Bread*

**(Choose two of the following)**

*Fine Herb Marinated Vegetable Salad*

*Red Bliss & Scallion Potato Salad with Grain Mustard Vinaigrette  
Roasted Mediterranean Vegetable Salad with Calamatta Olives & Goat Cheese  
Pasta with Oven Roasted Tomatoes, Arugula, Red Onions, Cannellini Beans and Herb Vinaigrette*

**(Choose two of the following)**

*Veal Piccata with Papedelli Noodles & Lemon Butter*

*Herb Scented Grilled Chicken Breast over Five Rice Blend with a Fresh Tomato Leek Vinaigrette  
Hot Smoked Atlantic Salmon with Butcher Pepper Maple Glaze, Orzo & Spinach, Hoisin & Black Bean Emulsion  
Medallions of Beef Tenderloin with Roasted Yukon Potatoes with Garlic & Rosemary Wild Mushroom Ragout with  
Merlot Jus*

*Cornmeal Crusted Halibut with Petite French Lentil & Sweet Potato Ragout, Smoked Tomato Vinaigrette  
Pistachio Crusted Breast of Chicken with Tete de moine, Sage Cream Sauce, Topped with Caramelized Mango &  
Red Onion Compote*

**(Choose one of the following)**

*Tri Color Tortellini with Wild Mushroom, Chardonnay Parmesan Cheese Sauce  
Farfalle Pasta with Spinach, Garlic, Cannellini Beans, Oven Dried Tomatoes & Basil  
Oregano Scented Rigatoni with Roasted Vegetable Ratatouille & oven dried Yellow Tomatoes  
Penne Pasta, Arugula, Roasted Peppers, Andouille Sausage & Roast Garlic Infused Olive Oil*

*Medley of Seasonal Vegetables included*

**Dessert**

*Assorted Mini Tarts and Pastries  
Decadent Selection of Cakes & Tortes  
International Cheese Board with Grapes & Assorted Crackers & Breads  
Sliced Tropical Fruit Platter  
Regular & Decaffeinated Coffee, Varietal Teas*

*25 Guest minimum*

*All Food & Beverage Pricing is subject to a Service Charge, Administrative Fee & NY State Sales Tax*

# HORS D'OEUVRE RECEPTIONS

Page 1 of 2

## Hot

*Tandoori Chicken with Yogurt Mint Dip*  
*Ginger Skewered Beef with Teriyaki Glaze*  
*Vietnamese Chicken Spring Roll Served with Soy Dipping Sauce*  
*Polenta & Sundried Tomato Cake*  
*Sliced Duck, Honey Mustard and Pecan Skewer with Mango Salsa*  
*Calamata Olive & Goat Cheese Tart*  
*Monte Cristo Bake: Ham, Turkey, Swiss, Dijon on Mini Savory French Toast*  
*Foie Gras French Toast, Sauternes Gelee*  
*Spanakopita*  
*Creamy Parmesan Risotto Bite*  
*Caribbean Chicken Skewer with Sweet Chili Sauce*  
*Beef Bourguigonne*  
*Chicken Cordon Bleu with Dijon Dipping Sauce*  
*Lobster Cobbler*  
*Wild Mushroom Beggar's Purse*  
*Vegetable Samosa with Cucumber Yogurt Sauce*  
*Mini Chicken or Beef Wellington*  
*Parmesan Crusted Artichoke Hearts stuffed with Goat Cheese*  
*Chicken Samosa with Raita Sauce*  
*Peking Duck Spring Roll, Sweet Soy Sauce*  
*Shrimp Thai Money Bag; Tender Shrimp and Crisp Vegetables in Puff Pastry*  
*Chicken Shomai Ladies Purse with Sundried Tomatoes and Asian Spices in a Scallion Tied Wrapper*  
*Cozy Shrimp; Whole Shrimp wrapped in a Wonton with Sweet Soy Dipping Sauce*  
*Coconut Crusted Langoustine*  
*Mini Maryland Crab Cakes, Roasted Red Pepper Mayonnaise*  
*Spicy Ratatouille Tart*  
*Brie, Almond & Pear Filo Flowers*  
*Artichoke & Ratatouille Tartlettes*  
*Brie en Croûte with Spicy Walnuts*  
*Hummus Coronet*

*A selection of the above hors d'oeuvres served Butler Style*

*For one hour*

*For two hours*

*All Food & Beverage Pricing is subject to a Service Charge, Administrative Fee & NY State Sales tax*

# HORS D'OEUVRE RECEPTIONS

Page 2 of 2

## **Cold**

*Seared Tuna on Daikon with Scallion Ginger Soy Sauce*  
*Kiwi Mussel on the Shell with Cilantro & Scotch Bonnet Pepper*  
*Shrimp Cocktail, Chilled Shrimp Served with Bloody Mary Cocktail Sauce*  
*Fresh Figs Wrapped in Prosciutto*  
*Gingered Crab Salad Served in Asian Spoons*  
*Asparagus Wrapped in Smoked Salmon*  
*Dilled Salmon Salad on a Seasoned Bagel Chip*  
*Tuna or Salmon Tartare in a Wonton Crisp Topped with Wasabi Caviar*  
*Lobster Medallion on Toasted Brioche*  
*Assorted Maki Rolls with Wasabi Soya*  
*Grand Marnier Sliced Duck Breast on Toasted Rustic Bread Topped with Raspberry Glaze*  
*Sliced Filet Mignon on a Baguette with Horseradish Sauce*

*A selection of the above hors d'oeuvres served Butler Style*

*For one hour*

*For two hours*

*All prices are subject to 8.375% New York sales tax and 21% service charge*

# ONE HOUR RECEPTION STATIONS

(Page 1 of 2)

## Tuscan Station

A Savory Display of Antipasto, Roasted Peppers, Grilled Eggplant, Provolone & Baby Mozzarella, Cambazola, Marinated Olives, Pepperoncini, Genoa Salami, Prosciutto, Capicola, Pepperoni, Artichokes, Mortadella, Herb Focaccia & Calabrese Bread

Prepared by Uniformed Chef Attendant  
(Choose two of the following)

Goat Cheese Ravioli with Grilled Artichokes &  
Peppers in a Puttanesca Sauce

Fusilli with Spinach, Toasted Pine Nuts  
and Feta in a Pesto Cream

Tri Color Tortellini with Roasted Red Peppers,  
Aged Parmesan & Cremini Mushroom Sauce

Penne Pasta, Calamata Olives, Fennel Sausage,  
Oven Roasted Tomatoes & Basil

Rigatoni, Oven-dried Yellow Tomatoes, Clams & Baby Shrimp with  
Arugula, Garlic, Fresh Lemon & Olive Oil

## Grill Station

Grilled Selection of Chicken & Vegetables  
Grilled Vegetables to include: Portobello Mushrooms,  
Eggplant, Zucchini, Peppers and Squash  
Served with Peanut and Coconut Chili Sauces

Add Beef  
Add Shrimp

## Mashed Potato Martini Bar

Sweet, Garlic Roasted Yukon and Peruvian Blue  
Mashed Potatoes  
served in a Martini Glass and offered with the  
following:  
Gravy, Sautéed Mushrooms, Caramelized  
Onions, Sour Cream, Chives, Cheddar Cheese &  
Crumbled Bacon

## Seafood Bar

Cherry Stone & Little Neck Clams, Oysters,  
Jumbo Shrimp & Cracked Crab Claws,  
Traditional Cocktail & Mignonette Sauce,  
Lemon Wedges, Green Tabasco & Horseradish  
(5) Pieces per guest

## Far Eastern Station

(Select 3)  
Vegetable Pad Thai  
Stir Fry Chicken with Asian Vegetables  
Assorted Dim Sum  
Beef Rending  
Cardamom & Coconut Sautéed Beef with  
Scallion and Steamed Sticky Rice  
Vegetable Tempura

The above stations are an accompaniment to Butler Style hors d'oeuvres  
A Uniformed Chef is required for all stations, for a fee  
All prices are subject to 8.375% New York sales tax and 21% service charge

# RECEPTION STATIONS

(Page 2 of 2)

## Sushi & Dim Sum Station

*Elaborate Display of Sushi*

*& Sashimi with Pickled Ginger & Wasabi*

*Shrimp Hargow, Vegetable and Pork Potstickers and Appropriate Dipping Sauces*

*\*Action Sushi Stations Available upon Request and Priced Accordingly*

## Carving

*Herb Crusted Tenderloin of Beef*

*Serves 25 Guests*

*Peppered Sirloin Strip with Gorgonzola*

*Serves 25 Guests*

*Roast Breast of Turkey*

*Serves 40 Guests*

*Maple Cured Ham*

*Serves 50 Guests*

*Herb Crusted Atlantic Salmon*

*Serves 25 Guests*

*Herb Roasted Rack of Baby Lamb*

*Serves 25 Guests*

*Jerked or Herb Crusted Roast Loin of Pork*

*Serves 40 Guests*

*Whole Steamed Red Snapper or Striped Sea Bass*

*Serves 25 Guests*

*The above are offered with your selection of 2 brushed sauces*

*Roasted Shallot Aioli*

*Horseradish & Gorgonzola Mayonnaise*

*Cranberry Apricot Relish*

*Bourbon Sweet Mustard Glaze*

*Roasted Pineapple Coulis*

*Caribbean Fruit Salsa*

*Dill & Key Lime Dijonnaise*

*Rosemary, Fig & Balsamic Reduction Sauce*

*Yogurt & Mint Sauce*

*Roasted Red Pepper Coulis*

*Three Peppercorn Sauce*

*Oregon Mushroom Merlot Sauce*

*Béarnaise Sauce*

*Sage Jus Lie*

*Truffle Fine Herbed Sauce*

*The above stations are an accompaniment to Butler Style hors d'oeuvres*

*A Uniformed Chef is required for all stations, for a fee*

*Sliced to Order and Served with Traditional Garnishes & Breads*

*All prices are subject to 8.375% New York sales tax and 21% service charge*

# **RECEPTIONS**

## **Cold Presentations**

### **Selection of International Cheeses**

*Decoratively displayed with a variety of Breads and Crackers, fresh Fruit Garnish*

<i>Small</i>	<i>serves 25 Guests</i>
<i>Medium</i>	<i>serves 75 Guests</i>
<i>Large</i>	<i>serves 125 Guests</i>

### **Display of Fresh Crudités with Assorted Dips**

<i>Small</i>	<i>serves 25 Guests</i>
<i>Medium</i>	<i>serves 75 Guests</i>
<i>Large</i>	<i>serves 125 Guests</i>

### **Antipasto Display**

*to include*

*Sliced Cappicola, Genoa Salami, Prosciutto, Provolone, Mortadella,  
Pepperoni and Fresh Mozzarella Cheese, Tomato in Basil Vinaigrette,  
Marinated Fennel & Artichoke Hearts, Calamata Olives and Roasted Peppers,  
Cannelloni Beans with Crisp Pancetta, Arugula & Red Onions  
Offered with Crusty Breads*

<i>Small</i>	<i>serves 25 Guests</i>
<i>Medium</i>	<i>serves 75 Guests</i>
<i>Large</i>	<i>serves 125 Guests</i>

### **Display of Fresh Seasonal Fruit and Berries accompanied by Sweetened Dipping Sauces (Served Traditional or Fondue Style)**

<i>Small</i>	<i>serves 25 Guests</i>
<i>Medium</i>	<i>serves 75 Guests</i>
<i>Large</i>	<i>serves 125 Guests</i>

### **Decorated Whole Poached Salmon with Dill Sauce, Lemon Wedges and Rye Rounds *serves 50 Guests***

### **Mediterranean Display**

*Stuffed Vegetarian Grape Leaves, Hummus, Tabouleh Salad, Feta & Olive Tapenade served with Grilled  
Flatbreads and Assorted Crisps*

<i>Small</i>	<i>serves 25 Guests</i>
<i>Medium</i>	<i>serves 75 Guests</i>
<i>Large</i>	<i>serves 125 Guests</i>

*All prices are subject to 8.375% New York sales tax and 21% service charge*

# **BANQUET BEVERAGE**

*Unlimited Consumption of House Selected Red & White Wines, Imported and Domestic Beers,  
Assorted Sodas and Mineral Waters, Juices and Mixers;  
and your choice of Name, Premium or Deluxe Brand Liquors*

*All Charges are on a per person basis in accordance with  
the guaranteed attendance or the actual attendance, if higher.*

## **Name Brands**

*Fris Vodka, Beefeater Gin, Dewars Scotch, Seagrams 7,  
Bacardi Rum, Jim Beam Bourbon*

## **Premium Brands**

*Absolut Vodka, Tanqueray Gin, Johnnie  
Walker Red Label Scotch, Seagram's VO,  
Bacardi Silver Rum, Jack Daniels Bourbon*

## **Deluxe Brands**

*Ketel One Vodka, Bombay Gin, Johnnie  
Walker Black, Crown Royal, Captain  
Morgan's Rum, Makers Mark*

## **HOST SPONSORED BAR**

*The following will be charged upon a consumption basis*

*Name Brand Cocktails  
Premium Brand Cocktails  
Deluxe Brand Cocktails  
Glass of Red or White Wine*

*Imported Beer  
Domestic Beer  
Mineral Waters  
Soft Drinks*

*Cash Bars available upon request*

*A Cashier fee will apply to all cash bars*

*A Bartender Fee applies to all bars*

*All Food & Beverage Pricing is subject to a Service Charge, Administrative Fee & NY State Sales Tax*

*Minimum Beverage revenue required*