BREAKFAST
CONTINENTAL BREAKFAST

Fresh Sliced Seasonal Fruit and Berries
Steel Cut Oatmeal with Brown Sugar and Gold Raisins
Bakery Basket with Croissants, Danish, Muffins and Bagels
Assortment of Spreads to include Butter, Cream Cheese (Regular, Vegetable, and Low Fat), Honey and Assorted Natural Preserves
Orange, Grapefruit, Apple and Cranberry Juices
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal and International Teas

$60 PER GUEST

INTERCONTINENTAL BREAKFAST

Fresh Sliced Seasonal Fruit and Berries
Steel Cut Oatmeal with Brown Sugar and Gold Raisins
Egg Whites Breakfast Wrap with Spinach and Tomato
Bakery Basket with Croissants, Danish, Muffins and Bagels
Assortment of Spreads to include Butter, Cream Cheese (Regular, Vegetable, and Low Fat), Honey and Assorted Natural Preserves
Orange, Grapefruit, Apple and Cranberry Juices
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal and International Teas

$68 PER GUEST

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BREAKFAST HOT BUFFET

All breakfast buffets come with the following: Bakery Basket with Croissants, Danish, Muffins, and Bagels; Assortment of Spreads to include Butter, Cream Cheese (Regular, Vegetable, and Low Fat), Honey, and Assorted Natural Preserves; Orange, Grapefruit, Cranberry, Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal and International Teas.

ALL AMERICAN BREAKFAST BUFFET

Fresh Sliced Seasonal Fruit Display
Scrambled Eggs with Chives
Chicken Apple Sausage
Apple Wood Smoked Bacon
Breakfast Potatoes
Selection of Individual Greek Yogurts

$74 PER GUEST

*A labor charge of $275 shall apply if fewer than 25 guests are guaranteed.

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GOTHAM BREAKFAST BUFFET

**Includes:**
- Fresh Sliced Seasonal Fruit and Berries
- Assorted Greek Yogurt and Housemade Granola
- Parfait of Organic Greek Yogurt and Housemade Granola

**Select One of the Following:**
- Berries, Banana and Mango, or Apples and Honey
- Steel Cut Oatmeal with Brown Sugar and Gold Raisins
- Assorted Cold Cereals
- Sliced Domestic Cheese Selection
- Sliced Black Forest Ham
- Assorted Flavored Smoothies

**Select Four of the Following:**
- Egg and Cheese Breakfast Sandwich served on an English Muffin
- Whole Wheat Wrap with Egg Whites, Arugula, Tomato and Feta Cheese
- Breakfast Burrito with Chorizo, Scrambled Eggs, Jack Cheese and Salsa
- Scrambled Eggs, Bacon and Cheese on a warm Buttermilk Biscuit
- Blueberry Silver Dollar Pancakes served with local Maple Syrup
- Cinnamon Raisin French Toast with Agave Fruit Compote
- Scrambled Eggs with Chives
- Scrambled Eggs with Asparagus, Tomato and Scallion
- Egg White Frittata with Seasonal Vegetables and Harissa Sauce
- Locally Grown Hudson Valley Smoked Salmon and Tomato Benedict
- Chicken Apple Sausage
- Thick-Cut Sugar-Cured Bacon
- Breakfast Sausage
- Cornmeal Cured Canadian Bacon
- Corned Beef Hash
- Lyonnaise Potatoes
- Potato Pancakes
- Smashed Yukon Gold Potatoes with Caramelized Onions

$82 PER GUEST

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BREAKFAST PLATED

All Main Course Breakfast Selections Include a Choice from Act One and Act Two, Freshly Squeezed Orange Juice, Breakfast Pastry Assortment with Butter and Natural Fruit Preserves, Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal and International Teas.

ACT ONE

Select One of the Following:

- Fresh Sliced Seasonal Fruit and Berries served with Honey Yogurt Drizzle
- Organic Fat-Free Greek Yogurt and Housemade Granola Parfait
- Sectioned Ruby Red Grapefruit
- Fruit Smoothie

ACT TWO

Select One of the Following:

- Three Egg Omelet with Apple Wood Smoked Bacon, Sharp Cheddar and Breakfast Potatoes
  $74 PER GUEST
- Egg White Frittata with Oven Dried Plum Tomato, Spinach, Fresh Mozzarella and Breakfast Potatoes
  $74 PER GUEST
- Soft Scrambled Eggs, Smoked Salmon, Asparagus, Sundried Tomato, Scallions and Breakfast Potatoes
  $74 PER GUEST
- Challah French Toast served with Caramelized Bananas and Fresh Berry Mascarpone with Agave-Cinnamon Butter, Chicken Apple Sausage and Grilled Roma Tomato
  $81 PER GUEST
- Smoked Salmon Platter, Beefsteak Tomato, Red Onions, Capers, Cream Cheese and Mixed Greens
  $81 PER GUEST

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BREAKFAST

CHEF ATTENDED STATIONS

Chef-Attended Stations may be ordered to enhance any of our Continental or Breakfast Buffets.

FARM FRESH EGGS (OMELET STATION)

Our Chef prepares organic eggs and Omelets to your specifications with Onions, Peppers, Mushrooms, Tomatoes, Ham, Cheddar and Swiss Cheeses.

BELGIAN WAFFLE STATION

Enjoy Warm Waffles with a Variety of Toppings Including local Maple Syrup, Mixed Berry Mascarpone, Strawberries, Walnuts, Fruit Compote, Caramelized Bananas and Chocolate Sauce.

BREAKFAST QUESADILLA STATION

Enjoy Warm Quesadillas with your choice of: Spinach, Whole Wheat, Tomato or Flour Tortilla; Chorizo, Bacon, Sausage or Ham; Cheddar, Mozzarella, Swiss or Manchego. Served with Salsa, Chipotle and Guacamole.

Each Station:

$16 PER GUEST

*A labor charge of $275 shall apply if fewer than 25 guests are guaranteed.
**These selections are subject to an additional Chef Attendant Fee of $275 (One Attendant per 75 Guests).

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## Breakfast Enhancements

- **Hard-Boiled Eggs**  
  $5 per guest

- **Assorted Cold Cereals with Whole and Skim Milk and Berries**  
  $6 per guest

- **Organic Fat-Free Yogurt and Housemade Granola Parfait**  
  $6 per guest

- **Classic Ham and Cheese Sandwich**  
  $10 per guest

- **Breakfast Burrito with Scrambled Egg, Chorizo, Jack Cheese and Salsa**  
  $10 per guest

- **Whole Wheat Wrap with Egg Whites, Tomato and Spinach**  
  $10 per guest

- **Naked Juice Smoothies**  
  $8 per guest

- **Assorted Scones with Mixed Berry Mascarpone and Whipped Agave Butter**  
  $9 per guest

- **Steel Cut Oatmeal with Raisins, Bananas and Brown Sugar**  
  $9 per guest

- **Corned Beef Hash**  
  $11 per guest

- **Cinnamon Raisin French Toast, Fresh Berry Mascarpone and Maple Walnut Butter**  
  $14 per guest

- **Smoked Salmon, Plain and Vegetable Cream Cheese, Sliced Beefsteak Tomatoes, Red Onions, Lemon and Capers**  
  $19 per guest

- **European Style Breakfast, Charcuterie and Cheese Selection**  
  $24 per guest

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*Enhancements can only be added to existing breakfast selections.*

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25% service charge and 8.875% sales tax. A labor charge of $500 shall apply if fewer than 10 guests are guaranteed unless otherwise noted.
MANHATTAN BRUNCH

Fresh Sliced Seasonal Fruit and Berries
Bakery Basket to Include: Croissants, Danish, Muffins and Bagels with an assortment of spreads including Butter, Cream Cheese, Honey and Assorted Natural Preserves
Smoked Salmon Display with Plain and Vegetable Cream Cheese, Sliced Beefsteak Tomatoes, Red Onions and Capers
Challah French Toast with Caramelized Bananas, Fresh Berry Mascarpone and Agave-Cinnamon Butter
Apple Wood Bacon
Chicken Apple Sausage
Herbed Red Bliss Potatoes
Farm Fresh Eggs – Our Chef prepares Organic Eggs and Omelets to Order. Toppings include: Onions, Peppers, Mushrooms, Tomatoes, Ham, Cheddar and Swiss Cheeses
Lyonnaise Potatoes
Orange, Grapefruit and Cranberry Juices
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal and International Teas

$110 PER GUEST

TOWN AND COUNTRY BRUNCH

Fresh Sliced Seasonal Fruit and Berries
Bakery Basket with Croissants, Danish, Muffins and Bagels with an assortment of spreads including Butter, Cream Cheese, Honey and Assorted Natural Preserves
Bagels, Smoked Salmon, Plain and Vegetable Cream Cheese, Beefsteak Tomatoes, Red Onions, Capers
Grilled Vegetables with Basil and Extra Virgin Olive Oil
Asparagus with Dijon Hollandaise Sauce
Classic Eggs Benedict
Belgian Waffle Bites with Local Maple Syrup
Bananas Foster with Whipped Cream
Lyonnaise Potatoes
Pepper-Crusted Tenderloin of Beef with Wild Mushroom Ragoût
Pan Seared Salmon over Quinoa Vegetable Salad and Harissa Tomato
Assortment of Pastries
Orange, Grapefruit, Cranberry and Tomato Juices
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal and International Teas

$125 PER GUEST

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25% service charge and 8.875% sales tax. A labor charge of $500 shall apply if fewer than 10 guests are guaranteed unless otherwise noted.
BREAKS
<table>
<thead>
<tr>
<th>Breaks</th>
<th>INTERMISSION MENU</th>
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<tbody>
<tr>
<td><strong>Healthy Choice Break</strong></td>
<td><strong>Healthy Choice Break</strong></td>
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<tr>
<td>Fruit Kabobs</td>
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<tr>
<td>Granola Bars</td>
<td>Granola Bars</td>
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<tr>
<td>Hummus Dip &amp; Pita Chips</td>
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<tr>
<td>Small Naked Juices &amp; Fiji Water</td>
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<td><strong>$38 PER GUEST</strong></td>
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<td><strong>Death by Chocolate Break</strong></td>
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<td>Chocolate Covered Pretzels</td>
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<td>Chocolate Chunk Cookies</td>
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<td>Frappuccino</td>
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<td><strong>NY City Choice Break</strong></td>
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<td>Warm Jumbo Pretzels Served with Roof-top Honey Mustard</td>
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<td>Mini Hot Dogs</td>
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<td>Roasted Nuts</td>
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<td>Boylan’s Sodas &amp; Fiji Water</td>
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<td><strong>$42 PER GUEST</strong></td>
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<td><strong>Blaze the Trail Break</strong></td>
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<tr>
<td>Trail Mix, Dried Cranberry, Yogurt Pretzels, Dried Raisins, Dried Apricots, Banana Chips, Shaved Coconut Health Bars</td>
<td>Trail Mix, Dried Cranberry, Yogurt Pretzels, Dried Raisins, Dried Apricots, Banana Chips, Shaved Coconut Health Bars</td>
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<td><strong>$36 PER GUEST</strong></td>
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<td><strong>Coffee Service</strong></td>
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<td>Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal and Imported Teas</td>
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<td><strong>$24 PER GUEST</strong></td>
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<td><strong>Coffee and Soft Drink Service</strong></td>
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<td>Assorted Soft Drinks and Bottled Waters</td>
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**BREAKS**

**FOOD ENHANCEMENTS**

Fresh Seasonal Whole Fruit  
$6 PER GUEST

Fresh House Baked Cookies  
$6 PER GUEST

Black and White Cookies  
$7 PER GUEST

Scones and Three Berry Mascarpone  
$8 PER GUEST

Assorted Truffles  
$13 PER GUEST

Fudge Brownies  
$8 PER GUEST

Individual Bowls of Dried Fruits to Include: Cranberries, Apricots and Raisins  
$8 PER GUEST

A Selection of Kind Bars, Luna Bars and Kashi Bars  
$9 PER GUEST

New York Cheesecake Pops  
$10 PER GUEST

French Butter Cookies and Macaroons  
$10 PER GUEST

Chocolate Dipped Strawberries  
$12 PER GUEST

Raw Vegetables with Assorted Dips  
$10 PER GUEST

Good Humor, Hagen Dazs and Frozen Fruit Bars  
$12 PER GUEST

Assorted Tea Sandwiches  
$20 PER GUEST

*Food enhancements can only be added to existing menu selections.

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**BREAKS**

**BEVERAGE ENHANCEMENTS**

- **Hot Chocolate with Whipped Cream and Chocolate Shavings** $6 PER GUEST
- **Homemade Lemonade** $6 PER GUEST
- **Freshly Squeezed Orange and Grapefruit Juice** $8 PER GUEST
- **Bottled Cranberry, Apple, Tomato or V-8 Juices** $8 PER GUEST
- **Naked Juice Smoothies** $8 PER GUEST
- **Assorted Energy Drinks** $8 PER GUEST
- **Assorted Bottled Iced Teas** $8 PER GUEST
- **Assorted Soft Drinks and Bottled Waters** $8 PER GUEST

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*Beverage Refreshments and enhancement selections can only be added to existing menu selections.

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LUNCH

BUFFET SELECTIONS

PRE-MADE SANDWICH BUFFET

Choice of Three Pre-Made Sandwiches

- Roasted Eggplant, Tomato and Olive Tapenade on Focaccia Bread
- Grilled Portabella, Goat Cheese and Roasted Peppers in a Spinach Wrap
- Poached Salmon with Vegetable Slaw and Caper Aioli served on Pretzel Roll
- Roasted New York Sirloin, Cheddar Cheese and Tomato served on a Baguette with Horseradish Dressing
- Grilled Chicken Caesar Wrap
- Montauk Lobster Roll
- Honey Turkey and Swiss Wrap
- Prosciutto, Fresh Mozzarella, Tomato and Basil on Focaccia
- Portobello Mushroom Burger, Micro Greens, Roasted Tomato, Goat Cheese on an Onion Roll
- Chipotle Chicken Torta with Tomato, Cilantro, Fried Pickles, Avocado and Manchego
- Pulled Pork with Pepper Jack Cheese on a Kaiser Roll
- Grilled Chicken Souvlaki with Tzatziki Sauce on Pita
- Classic Grilled Cheese

Accompaniments:

- Soup Du Jour
- Chopped Cobb Salad with Citrus Vinaigrette
- Pesto Penne Pasta Salad with Arugula, Smoked Mozzarella, Diced Tomato and Black Olives
- Old-Fashioned Potato Salad or Housemade Potato Chips
- Assorted Brownies, Blondies, and Fruit Bars
- Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal and International Teas

$98 PER GUEST

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LUNCH

BUFFET SELECTIONS

DELI DISPLAY

Platter of Roasted Deli Meats: Baked Virginia Ham, Grilled Chicken Breast, Roast Sirloin, Smoked Turkey Breast
Assorted Cheeses: Sliced American, Swiss, Provolone, Mozzarella, Monterey Jack, Cheddar
Selection of Breads & Rolls

Accompaniments:
Soup Du Jour
Chopped Cobb Salad with Citrus Vinaigrette
Pesto Penne Pasta Salad with Arugula, Smoked Mozzarella, Diced Tomato and Black Olives
Old-Fashioned Potato Salad or Housemade Potato Chips
Assorted Brownies, Blondies, and Fruit Bars
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal and International Teas

$98 PER GUEST

JACKSON HEIGHTS

Tortilla Soup
Mesclun Greens with Creamy Cilantro Chipotle Vinaigrette
Guacamole and Blue Corn Chips
Chicken Fajitas, Sautéed Peppers, Onions with Warm Flour Tortillas, Shredded Cheese, Tomato, Lettuce and Sour Cream
Sopas con Queso Blanco
Barbecue Flank Steak
Frijoles and Spanish Rice
Mexican Chocolate Cake and Baby Flan (Flancito)
Fresh Seasonal Fruit Salad
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal and International Teas

$104 PER GUEST

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PAN-ASIAN

Miso Soup

Mixed Greens with Ginger Soy Vinaigrette

Teriyaki Glazed Salmon with Baby Bok Choy

Thai Green Curry Chicken with Bean Sprout, Cilantro and Chili Paste Beef Negimake

Steamed Pork Dumplings with Sweet Chile Dipping Sauce and Egg Fried Rice

Szechuan Baby Eggplant

Fortune Cookies

Chinese Almond Cookies

Star Anise Marinated Fruit Salad

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal and International Teas

$105 PER GUEST

Add On:

Presentation of Sushi and Sashimi with Wasabi, Soy Sauce and Pickled Ginger

$15 PER GUEST

MIDTOWN BARBECUE

Chicken Gumbo

Iceberg Lettuce Wedge with Vine Ripened Tomato with Crumbled Bacon and Blue Cheese Dressing

Country Bean and Corn Salad

Old-Fashioned Potato Salad

Mango Barbecue Brisket

Pan Seared Cat Fish with Smoked Tomato-Corn Relish

Honey Barbecue Chicken

Cheddar Grits

Buttermilk Biscuits and Cornbread

Seasonal Fruit Salad and Seasonal Fruit Cobbler

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal and International Teas

$108 PER GUEST

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LUNCH

BUFFET SELECTIONS

CHINA TOWN

Asian Kale Salad with Edamame, Rainbow Carrots, Shiitake Mushrooms and Honey Miso Vinaigrette
Grilled Chinese Eggplant, Shiitake and Roasted Pepper Display
Ginger Quinoa Salad with Scallion, Lime and Cilantro Dressing
Miso-Glazed Sea Bass with Baby Bok Choy, Shiitake Mushrooms Peppers and Misuzu Soy Syrup
Shrimp Fried Rice
Chicken Lo-Mein
Whole Wheat and Seven-Grain Rolls
Seasonal Fruit Salad
Mini Asian Pastries
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal and International Teas

$106 PER GUEST

LITTLE ITALY

Tuscan White Bean Soup
Panzanella Salad with Crusty Focaccia Croutons, Arugula, Hot House Cucumbers, Roma Tomatoes, Red Onion and Basil Vinaigrette
Burrata Salad with Baby Arugula, Roasted Peppers and Pomegranate Balsamic Drizzle
Orecchiette with Giant Cannellini Beans, Escarole and Roma Tomatoes
Pan Seared Halibut Amatriciana
Chicken Milanese with Mixed Greens
Focaccia Bread, Olive and Ciabatta Rolls
Assorted Italian Mini-Pastries
Berry Pana Cotta
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal and International Teas

$104 PER GUEST

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ACT ONE

Select Three of the Following:

Lobster Bisque
Classic Chicken Noodle Soup
Seafood Chowder
Organic Greens and Balsamic Vinaigrette
Caesar Salad with Shaved Parmesan, Heirloom Tomato, Parmesan Crisp and Caesar Dressing
Asian Kale Salad with Edamame, Rainbow Carrots, Shiitake Mushrooms and Honey Miso Vinaigrette
Burrata Salad with Baby Arugula, Roasted Peppers and Pomegranate Balsamic Drizzle

Poached Pear and Brie Cheese with Mixed Field Greens and Pomegranate Vinaigrette
Smoked Salmon, Pickled Beet Fennel, Purple Water-Cress and Lime Vinaigrette
Tuna Tartar, Avocado, Cucumber and Micro Greens
Bibb salad with Tomato-corn Relish, Fingerling Potatoes and Pimiento Vinaigrette
Seasonal Grilled Vegetable Display

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

25% service charge and 8.875% sales tax. A labor charge of $500 shall apply if fewer than 10 guests are guaranteed unless otherwise noted.
ACT TWO

Select Three of the Following:

FISH
Grilled Salmon with Lobster Mashed Potatoes, Chard Asparagus and Smoked Tomato Compote
Herb Crusted Halibut, Lentil, Swiss Chard, Cauliflower Puree and Romanesco Sauce
Wild Sea Bass, Soft Polenta, Piquillo Pepper Jam, Patty Pan Squash and Burred Rouge

CHICKEN
Free Ranch Chicken Breast with Rosemary Jus and Roasted Cauliflower Puree
Chicken Breast, Wild Mushrooms and Yellow Creamer’s with a Port Wine Reduction
Agave Soy Glazed Chicken Breast, Lemon Scented Basmati Rice, Wild Mushrooms and Scallions

MEAT
Seared New York Strip, Yukon Gold, Wilted Spinach and a Peppercorn Brandy Sauce
Maple Glazed Pork Loin with Braised Baby Fennel, Whipped Potatoes and Brown Shallot Sauce
Beef Tenderloin, Haricot Verte, Portobello Rapini and Bordalese Sauce
Braised Beef Short Ribs, Celery Root Puree and Rainbow Carrots

VEGETARIAN
Torchetti Pasta, Local Vegetables Wild Mushrooms and Roasted Garlic Broth
Sweet Potato Tower, Lentil Mushroom Ragu Fennel Confit and Asparagus Pesto
Forbidden Rice, Shittake Mushrooms, Roasted Peppers, Bok Choy and Ponzu Reduction

CURTAIN CALL
Includes Fresh Fruit Salad

Select One of the Following:
Assorted French and Italian Pastries
New York Cheesecake Bites
Chocolate & Berry Panna Cotta
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal and International Teas

$112 PER GUEST

*A labor charge of $275 shall apply if fewer than 15 guests are guaranteed.
Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.
25% service charge and 8.875% sales tax.
BOXED LUNCH

Select One of the Following:

- Fusilli with Julienne Vegetables, Cremini Mushrooms and Herb Vinaigrette
- Jicama and Granny Smith Apple Slaw
- Penne Pasta Salad with Baby Arugula, Celencini Mozzarella and Black Olives

Select up to Three of the Following:

- Poached Salmon with Vegetable Slaw and Caper Aioli on Pretzel Roll
- Honey Gold Turkey Club Wrap with Bacon
- New York Sirloin Steak with Sharp Cheddar Cheese, Tomatoes and Horseradish Dressing on a Baguette
- Grilled Chicken Caesar Wrap
- Grilled Portabella, Goat Cheese and Roasted Peppers in a Spinach Wrap
- Chipotle Chicken and Manchego Cheese on a Cuban Roll

$86 PER GUEST

All Boxed Lunches come with a House Baked Cookie, Chips, Apple and a Soft Drink or Bottled Water

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

25% service charge and 8.875% sales tax. A labor charge of $500 shall apply if fewer than 10 guests are guaranteed unless otherwise noted.
LUNCH

ACT ONE

Select One of the Following:

- Lobster Bisque
- Tomato Basil Soup
- Chicken Noodle Soup
- Frisée, Watercress and Radicchio Salad with Baby Heirloom Tomatoes and Goat Cheese with White Balsamic Vinegar
- Organic Greens with Caramelized Pears and Maytag Blue Cheese with a Cranberry Dressing
- Beefsteak Tomato and Mozzarella Napoléon with Basil Oil and Parmesan Crisp
- Asian Baby Kale Salad with Edamame, Rainbow Carrots, Shiitake Mushrooms and Honey Miso Dressing
- Caesar Salad with Crispy Parmesan Crouton
- Tuna Tartar with Avocado and Cucumber Micro Greens
- Burrata Salad with Baby Arugula, Roasted Peppers and Pomegranate Balsamic Drizzle

ACT TWO

Select One of the Following:

FISH

- Pan Seared Atlantic Salmon with Mashed Potatoes, Chard Asparagus and Smoked Tomato Compote
  $100 PER GUEST
- Grilled Halibut with Rainbow Swiss Chard, Vegetable Couscous and Spicy Harissa
  $105 PER GUEST
- Olive Oil Poached Cod Filet with Rainbow Fingerling Potatoes and Tomato Confit
  $95 PER GUEST

CHICKEN

- Saffron Chicken Breast with Black Bean Risotto, Poblano Pepper and Corn Relish
  $90 PER GUEST
- Parmesan Crusted Chicken Breast with Artichoke Hearts, Whipped Potatoes and Citrus Beurre Blanc
  $90 PER GUEST
- Sautéed Chicken Breast with Roasted Cauliflower Puree, Sautéed Baby Kale and Rosemary Jus
  $95 PER GUEST

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. 25% service charge and 8.875% sales tax. A labor charge of $500 shall apply if fewer than 10 guests are guaranteed unless otherwise noted.
MEAT
Petit Filet Mignon with Yukon Gold Hash and Asparagus in a Madeira Wine Reduction
$100 PER GUEST
Grilled Dry Aged New York Strip with Wilted Spinach, Grilled Roma Tomato and Brown Shallot Sauce
$110 PER GUEST
Pan Seared Pork Tenderloin with Haricot Verte, Potato Tart with Fontina Cheese and Lemon Caper Romesco Sauce
$110 PER GUEST

VEGETARIAN
Spiced Quinoa Timbale with Gold Raisins, Patty Pan Squash and Asparagus Tips
$85 PER GUEST
Red Lentil Ragu with Shiitake Mushrooms and Broccolini Oreganatta
$85 PER GUEST

CURTAIN CALL
Select One of the Following:
Chocolate Dome filled with Raspberry Coulis and topped with Bittersweet Chocolate
Strawberry Shortcake Sweet Biscuit topped with Fresh Whipped Cream and Strawberries
Black Forest Cheesecake topped with Chocolate Mousse, Poached Cherries and Chocolate Shavings
Lemon Mousse Meringue Tart with Blueberry Compote
Fresh Berries and Sorbet
Apple Tart with Caramel Sauce
Chocolate Trilogy: Mousse Cake filled with White and Milk Chocolates and finished with Dark Chocolate Curls

All Plated Lunches come with Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal and International Teas

*A charge of $25 per person will be applied for tableside choice of 2 Entrees.
**A charge of $20 per person will be applied for dual entrée.

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RECEPTION  HORS D’ OEUVRES

BUTLER PASSED COLD HORS D’ OEUVRES

Classic Jumbo Shrimp Cocktail with Tangy Cocktail Sauce  |  GF
Spicy Tuna Poke on Japanese Cracker
Scallop Ceviche Shooters  |  GF
Smoked Salmon Rosettes on Pumpernickel Bread with Dill Crème Fraîche
Chilled Shrimp on a Cucumber Cup  |  GF
Mini Lobster Roll
Lobster Medallions on a Crispy Wonton with Lemon Mango Salsa
Peppered Tenderloin of Beef with Horseradish Cream
Mozzarella and Roasted Pepper on a Pesto Crouton  |  V
Goat Cheese Tart with Red Onion Marmalade  |  V
Miso Seared Scallop in a Ginger Wasabi Cream  |  GF
Crepe Wrapped in Asparagus  |  V

BUTLER PASSED HOT HORS D’ OEUVRES

Jumbo Lump Crab Cakes with Chipotle Rémoulade
Peking Duck Rolls with Plum Sauce
Baby Lamb Chops with Fig Balsamic Demi  |  GF
Tandoori Chicken with Cucumber Raita  |  GF
Lobster Medallions on a Crispy Wonton with Lemon Mango Salsa
Peppered Tenderloin of Beef with Horseradish Cream
Mozzarella and Roasted Pepper on a Pesto Crouton  |  V
Goat Cheese Tart with Red Onion Marmalade  |  V
Miso Seared Scallop in a Ginger Wasabi Cream  |  GF
Crepe Wrapped in Asparagus  |  V

BUTLER PASSED VEGETARIAN HORS D’ OEUVRES

Wild Mushroom Risotto Cake with Parmesan Cheese and Fresh Herbs
Vegetable Spring Rolls with Ginger Dipping Sauce
Baked Ratatouille Puff
Mac & Cheese Bites
Kale Vegetable Dumpling
Edamame Dumplings with Soy Ginger Glaze
Mini Grilled Cheese

4 Choices per Guest
$50 PER GUEST
6 Choices per Guest
$60 PER GUEST
8 Choices per Guest
$70 PER GUEST
10 Choices per Guest
$80 PER GUEST

V = Vegetarian  GF = Gluten Free

*All Prices Listed Above are Valid for the First Hour of Service.
**Please Add $20 More per Guest Based on Minimum Guaranteed for Each Additional Hour.
***A Minimum of 20 Guests is Required.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.
25% service charge and 8.875% sales tax.
HUMMUS DISPLAY
Chickpea Hummus, Olives, Pita Bread, Tzatziki Sauce and Crisp Vegetable Crudités
$22 PER GUEST

GRILLED VEGETABLE DISPLAY
Seasonal Selection of Grilled Vegetables with Extra Virgin Olive Oil and Basil
$25 PER GUEST

ARTISANAL NY CHEESE BOARD
Seasonal Selection of Local Sheep, Cow and Goat Milk Cheeses with Fresh and Dried Fruits and Spiced Pecans
$28 PER GUEST

MEDITERRANEAN TABLE
A Selection of Cured Meats and Sausages, Olives, Grilled Asparagus, Tricolor Peppers and Artichoke Hearts with Parmesan, Mozzarella, Barrel-Aged Balsamic Vinegar and Extra Virgin Olive Oil
$32 PER GUEST

DIM SUM
Assortment of Shrimp, Pork, and Vegetable Dumplings served in Bamboo Steamer Baskets with Sweet Chile Dipping Sauce, Sake-Soy Sauce, Black Vinegar and Scallion Dipping Sauce
$34 PER GUEST

CLASSIC SHRIMP COCKTAIL
Poached Jumbo Shrimp on Ice with Cocktail and Louis Sauces, Horseradish, Lemon and Tabasco
$37 PER GUEST
RECEPTION  BUFFET ENHANCEMENTS

RAW BAR
Display of Chilled Jumbo Shrimp, Raw Oysters and Little Neck Clams Served with Cocktail and Remoulade Sauces, Horseradish and Lemon Wedges
$45 PER GUEST

SUSHI AND SASHIMI PRESENTATION
Elaborate Presentation of Sushi Rolls, Nigari Sushi and Sashimi with Wasabi, Soy Sauce and Pickled Ginger
$56 PER GUEST

DELUXE RAW BAR
Display of Chilled Jumbo Shrimp, Crab Claws, Cracked Maine Lobster, Raw Oysters and Little Neck Clams served with Cocktail, Remoulade and Mignonette Sauces, Horseradish and Lemon Wedges
$60 PER GUEST

VIENNESE STATION
Display of Petit Fours, Miniature Cakes and Pies; Black and White Cookies; Chocolate Covered Strawberries; Decadent Chocolate Truffles and Espresso Bar
$45 PER GUEST

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. 25% service charge and 8.875% sales tax. A labor charge of $500 shall apply if fewer than 10 guests are guaranteed unless otherwise noted.
**SWEET CRÊPE STATION**
Crêpes Made to Order with choice of the following: Banana Nutella, Crunchy Hazelnuts, Caramelized Pear, Walnut and Cranberry Mascarpone
* $25 PER GUEST

**PASTA STATION**
Gemelli Pasta, Roasted Eggplant, Broccoli Rabe, Cannellini Beans and Roma Tomato Cavatelli Pasta
Chicken Chorizo Sausage, Roasted Red Bell Peppers, Cipollini Onions, Torchetti Pasta and Seasonal Organic Mushrooms in a White Wine Sauce
Served with: Petite Parsley, Olive Oil, Focaccia and Semolina Bread, Red Pepper Flakes and Black Pepper
* $40 PER GUEST

**TUSCAN RISOTTO TABLE**
Imported Arborio Rice Cooked to Order with Flavored Broths finished with Creamery Butter and freshly grated Parmesan
*Select Two of the Following:*
  - Medley of Wild Mushrooms
  - Venetian Seafood
  - Roasted Seasonal Vegetables
  - Sun-Dried Tomato and Basil
  - Butternut Squash and Leek
  - Spicy Sausage and Peppers served with Grilled Focaccia Crisps
* $45 PER GUEST

*A labor charge of $275 shall apply if fewer than 25 guests are guaranteed.
**Reception Enhancement and Station Prices are based upon a One-Hour Reception.
All Action Stations require a Chef Attendant Fee of $275.
Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. 25% service charge and 8.875% sales tax.
RECEPTION CARVING

PEPPERCORN-RUBBED SIRLOIN OF BEEF
Whole Grain Mustard and Horseradish Cream
$45

ASIAN MARINATED SKIRT STEAK
Plum Ginger Sauce
$45

TENDERLOIN OF BEEF
Roasted Shallots and Rosemary Jus
$50

TARRAGON INFUSED BREAST OF CHICKEN (FREE-RANGE)
Romesco Sauce
$40

CHAR-GRILLED MOJO MARINATED FLANK STEAK
Traditional Cuban-style Preparation with Cilantro, Garlic, Chile, Lime
$45

HORMONE FREE LEG OF LAMB
Preserved Lemon Sauce
$45

HORMONE FREE RACK OF LAMB PERSILLADE
Petit Syrah Lamb Jus accompanied by Cocktail Breads
$50

*A labor charge of $275 shall apply if fewer than 25 guests are guaranteed.
** Carving Station Prices are based upon a One-Hour Reception.
All Carving Stations require a Chef Attendant Fee of $275.
Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. 25% service charge and 8.875% sales tax.
DINNER PLATED

All Plated Dinners come with Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal and International Teas

ACT ONE

Select One of the Following:
Lobster Bisque
Tomato Basil Soup
Chicken Noodle Soup
Frisée, Watercress and Radicchio Salad with Baby Heirloom Tomatoes and Goat Cheese with White Balsamic Vinegar
Organic Greens with Caramelized Pears and Maytag Blue Cheese with a Cranberry Dressing
Beefsteak Tomato and Mozzarella Napoléon with Basil Oil and Parmesan Crisp
Pan Seared Crab Cakes with Micro Fennel Greens and Fried Caper Aioli
Asian Baby Kale Salad Edamame, Rainbow Carrots, Shiitake Mushrooms and Honey Miso Dressing
Tuna Tartar with Avocado and Cucumber Micro Greens
Burrata Salad with Baby Arugula, Roasted Peppers and Pomegranate Balsamic Drizzle

ACT TWO

Select One of the Following:

FISH
Seared Atlantic Salmon with Lobster Mashed Potatoes, Sautéed Kale and Smoked Tomato Compote
$138 PER GUEST
Grilled Halibut with Wilted Swiss Chard, Vegetable Couscous and Spicy Harissa
$140 PER GUEST
Wasabi-Crusted Tuna with Thai Long Beans, Sushi Rice and a Sake-Ginger-Soy Dipping Sauce
$139 PER GUEST

CHICKEN
Saffron Chicken Breast with Black Bean Risotto Poblano Pepper and Corn Relish
$120 PER GUEST
Parmesan Crusted Chicken Breast with Artichoke Hearts, Whipped Potatoes and Citrus Beurre Blanc
$125 PER GUEST
Sautéed Chicken with Roasted Cauliflower Puree, Chard Asparagus and Rosemary Jus Muscovy
$130 PER GUEST

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DINNER
PLATED

MEAT
Petit Filet Mignon with Yukon Gold Hash and Asparagus in a Madeira Wine Reduction
$139 PER GUEST
Grilled Dry Aged New York Strip with Sautéd Spinach, Grilled Roma Tomato and Brown Shallot Sauce
$140 PER GUEST
Pan Seared Pork Tenderloin with Haricot Vert, Potato Tart with Fontina Cheese and Lemon Caper Romesco Sauce
$135 PER GUEST
Roasted Rack of Lamb with Baby Ratatouille, Wild Mushroom Risotto and Hendricks’s Gin Lamb Jus
$144 PER GUEST

VEGETARIAN
Spiced Quinoa Timbale with Gold Raisins, Patty Pan Squash and Asparagus Tips
$95 PER GUEST
Red Lentil Ragu with Shiitake Mushrooms and Broccolini Oreganata
$90 PER GUEST

CURTAIN CALL
Select One of the Following:
Chocolate Dome filled with Raspberry Coulis and topped with Bittersweet Chocolate
Strawberry Shortcake Sweet Biscuit topped with Fresh Whipped Cream and Strawberries
Black Forest Cheesecake topped with Chocolate Mousse, Poached Cherries and Chocolate Shavings
Lemon Mousse Meringue Tart with Blueberry Compote
Fresh Berries and Sorbet
Apple Tart with Caramel Sauce
Chocolate Trilogy: Mousse Cake filled with White and Milk Chocolates and finished with Dark Chocolate Curls

*A labor charge of $500 shall apply if fewer than 10 guests are guaranteed.
**A charge of $25 per person will be applied for tableside choice of 2 Entrees.
***A charge of $20 per person will be applied for dual entrée on the higher priced item.
Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.
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GOTHAM BUFFET

ACT ONE (CATEGORY I)

Classic Chicken Noodle Soup  
Gazpacho Trio: Chilled Zucchini, Tomato and Micro Mint  
Lobster Bisque  
Tomato Puree Fresh Basil Soup  
Seafood Chowder  
Organic Greens Salad with Balsamic Vinaigrette  
Caesar Salad with Shaved Parmesan, Heirloom Tomato and Parmesan Crisp  
Asian Kale Salad with Edamame, Rainbow Carrots, Shiitake Mushrooms and Honey Miso Vinaigrette  
Poached Pear and Brie Cheese with Mixed Field Greens and Pomegranate Vinaigrette  
Smoked Salmon, Pickled Beet Fennel, Purple Water-Cress and Lime Vinaigrette  
Tuna Tartar with Avocado, Cucumber and Micro Greens  
Bib Salad with Tomato-corn Relish, Mushrooms, Fingerling Potatoes and Pimiento Vinaigrette  
Grilled Vegetable Display

ACT TWO (CATEGORY II)

FISH

Soy Glazed Salmon Filet with Baby Bok Choy and Sake-Ginger-Plum Sauce  
Grilled Halibut with Leeks, Chanterelle and Porcini Jus

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25% service charge and 8.875% sales tax. A labor charge of $500 shall apply if fewer than 10 guests are guaranteed unless otherwise noted.
DINNER BUFFET

CHICKEN
Free Range Chicken Breast with Broccoli Rabe, Fingerling Rainbow Potatoes and Red Pepper Coulis
Chicken Milanese with Mixed Greens
Sautéed Chicken Breast with Wild Mushrooms, Grilled Asparagus, Basil Mashed Potatoes and Dry Sherry

MEAT
Pan-Seared Filet Mignon with Peppercorn Sauce
Pepper-Crusted New York Sirloin with Pink Peppercorn Cognac Sauce
Braised Short Ribs with Barolo Reduction

VEGETARIAN
Sweet Potato Tower, Lentil Mushroom Ragu, Fennel Confit and Asparagus Pesto
Forbidden Rice with Shiitake Mushrooms, Roasted Peppers and Bok Choy Ponzu
Penne Pasta with Broccoli Rabe, Fresh Tomatoes, Roasted Eggplant, Basil, Olive Oil and Garlic
Wild Mushroom Risotto Cake with Parmesan Cheese and Fresh Herbs

SIDES
Grilled Asparagus Wilted Spinach Mashed Potatoes Roasted Red Bliss Potatoes
Broccoli Rabe Brussel Sprout Fingerling Potatoes

CURTAIN CALL (CATEGORY III)
Lemon Mousse Meringue Tart with Blueberry Compote
Chambord- Raspberry Mousse, Filled with Bittersweet Chocolate Sponge
New York Cheesecake Strawberry Compote
Opera Chocolate Cake Almond Sponge Soaked in Espresso
Seasonal Sliced Fresh Fruit

Choice of Two Items from Each Category: $132 per Guest
Choice of Three Items from Each Category: $149 per Guest

All Buffet Dinners include Assorted Bread and Rolls, Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal and International Teas.
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BEVERAGE PACKAGES

HOSTED BAR

PREMIUM BRANDS
Bombay Sapphire Gin
Canadian Club Whiskey
Bacardi Select Rum
Patron Silver Tequila
Johnnie Walker Black Label Scotch
Maker's Mark Kentucky Bourbon
Grey Goose Vodka

DELUXE BRANDS
Tanqueray Gin
Seagram’s 7 Whiskey
Bacardi Superior Rum
El Jimador Tequila
Dewars White Label Scotch
Jim Beam Whiskey
Stolichnaya Vodka

HOUSE WINE
Sommelier Selection of Sparkling, White & Red

IMPORTED & DOMESTIC BEER
Amstel Light
Corona
Heineken
Stella Artois
Local, Seasonal Selection
Budweiser
Bud Light
Buckler Non-alcoholic Beer

Package Pricing Per Person

<table>
<thead>
<tr>
<th>Package</th>
<th>Premium</th>
<th>Deluxe</th>
<th>Beer &amp; Wine</th>
</tr>
</thead>
<tbody>
<tr>
<td>1-Hour Package</td>
<td>$40</td>
<td>$35</td>
<td>$30</td>
</tr>
<tr>
<td>2-Hour Package</td>
<td>$55</td>
<td>$50</td>
<td>$40</td>
</tr>
<tr>
<td>3-Hour Package</td>
<td>$70</td>
<td>$65</td>
<td>$50</td>
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<tr>
<td>Every additional half hour</td>
<td>$18</td>
<td>$18</td>
<td>$10</td>
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</tbody>
</table>

*One Bartender is Required for Every 75 Guests. Each Bartender is $275.
Prices are quoted exclusive of 8.875% State Sales Tax and 25% Service Charge. These Menus are Effective for 2019 and are Subject to Change.
BEVERAGE ON CONSUMPTION

PREMIUM BRANDS
Bombay Sapphire Gin
Canadian Club Whiskey
Bacardi Select Rum
Patron Silver Tequila
Johnnie Walker Black Label Scotch
Maker’s Mark Kentucky Bourbon
Grey Goose Vodka

DELUXE BRANDS
Tanqueray Gin
Seagram’s 7 Whiskey
Bacardi Superior Rum
El Jimador Tequila
Dewars White Label Scotch
Jim Beam Whiskey
Stolichnaya Vodka

CORDIALS
Kahlua
Frangelico
Cointreau
Sambuca Romana
B&B
Bailey’s Irish Cream
Drambuie
Amaretto di Sarono
Grand Marnier

HOUSE WINE
Sommelier Selection of Sparkling, White & Red

IMPORTED & DOMESTIC BEER
Amstel Light
Corona
Heineken
Stella Artois
Local, Seasonal Selection
Budweiser
Bud Light
Buckler Non-alcoholic Beer

On Consumption Pricing
Premium Brands $16
Deluxe Brands $14
Martinis $15
House Wines (per bottle) $55
House Sparkling Wine (per bottle) $64
Cordial Service $16
Imported Beers $12
Domestic Beers $11
Mineral Waters $8
Soft Drinks $8

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Inspired by The Stinger Cocktail Bar

SPECIALTIES

The Stinger
Grey Goose Le Citron Vodka shaken with Yellow Chartreuse Herbal Liqueur and fresh squeezed Lemon,
topped with Homemade Demi-Sec Mead Light Foam

Barbee Doll
Bombay Sapphire East Gin, Jumbled Fresh Ginger and Homemade Strawberry Coulis, shaken with St Germain
Elderflower Liqueur, finished with Chandon Rose.

The Killer Bee
Jack Daniels Single Barrel Rye Whiskey and Illegal Mezcal Shaken with fresh squeezed Grapefruit, Raw Agave
Nectar, and Fever Tree Ginger Beer, served Tall.

CLASSICS

Manhattan
Woodford Reserve Rye, Carpano Antica Aged Vermouth, Custom Bitters Blend, House Infused Fabbri Cherry

Moscow Mule
Stolichnaya Vodka and Ginger Liqueur shaken with fresh squeezed Lime Juice, Orange Bitters, topped with
Fever Tree Ginger Beer and served in a traditional Copper Mug

Margarita
Roca Patron Silver Tequila and Cointreau Orange Liqueur shaken with fresh squeezed Lime Juice and Raw
Agave Nectar, served over ice, half rimmed with sea salt

Old Fashioned
Old Forester 1870 Bourbon, Sugar Cube saturated with Aromatic Bitters, stirred, served over ice with Orange
Peel and Fabbri Cherry

Cosmopolitan
Stoli Elit Vodka and Cointreau Orange Liqueur shaken with fresh squeezed Lime and Cranberry Juice

Package Pricing Per Person

<table>
<thead>
<tr>
<th>Package Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1-Hour Package</td>
<td>$45</td>
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<tr>
<td>2-Hour Package</td>
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<td>3-Hour Package</td>
<td>$65</td>
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<tr>
<td>Every additional half hour</td>
<td>$25</td>
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</tbody>
</table>

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MARTINI BARS
Your choice of Gin or Vodka perfectly stirred with Carpano Bianco Vermouth fragrance, served with house selection of trio stuffed olives

VODKA
Belvedere Unfiltered Belvedere
Grey Goose
Titos
Absolut
Stolichnaya

GIN
Hendricks
Bombay Sapphire
Tanqueray
Beefeater
New Amsterdam - NY Distillery Co

Package Pricing Per Person
1-Hour Package $45
2-Hour Package $50
3-Hour Package $65
Every additional half hour $25

THE BUBBLE BAR
Your choice of Sparkling Wine served Classic, Mimosa or Bellini style

DOMAINE CHANDON
Brut Classic, California, NV

DOMAINE CHANDON
Rose, California, NV

MOËT & CHANDON
Brut Imperial, Champagne, France, NV

Package Pricing Per Person
2-Hour Package $60
2-Hour Package $70
3-Hour Package $85
Every additional half hour $20

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**BEVERAGE SERVICE**

**BANQUET WINE LIST**

**CHAMPAGNE, SPARKLING WINE, AND ROSÉ**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price Per Bottle</th>
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</thead>
<tbody>
<tr>
<td>Whispering Angel, Grenache, La Motte, FR</td>
<td>$64</td>
</tr>
<tr>
<td>Moet &amp; Chandon, Brut Imperial, France, NV</td>
<td>$120</td>
</tr>
<tr>
<td>Veuve Clicquot, “Yellow Label”, France, NV</td>
<td>$140</td>
</tr>
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</table>

**WHITE**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price Per Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Terlato, Pinot Grigio, Friuli Colli, Italy</td>
<td>$56</td>
</tr>
<tr>
<td>Smoke Tree, Chardonnay, Sonoma County, California</td>
<td>$64</td>
</tr>
<tr>
<td>Whitehaven, Sauvignon Blanc, Marlborough, New Zealand</td>
<td>$64</td>
</tr>
<tr>
<td>Chateau de Sancerre, Sancerre, Loire, France</td>
<td>$68</td>
</tr>
<tr>
<td>Louis Latour Pouilly-Fuisse, Chardonnay, Burgundy, France</td>
<td>$68</td>
</tr>
<tr>
<td>A to Z Wineworks, Riesling, Oregon</td>
<td>$68</td>
</tr>
<tr>
<td>Sonoma Cutrer, Chardonnay, Russian River, California</td>
<td>$72</td>
</tr>
<tr>
<td>Robert Mondavi Oakville, Sauvignon Blanc, Napa, California</td>
<td>$96</td>
</tr>
</tbody>
</table>

**RED**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price Per Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Federalist, Cabernet Sauvignon, Lodi, California</td>
<td>$60</td>
</tr>
<tr>
<td>Louis M. Martini, Cabernet Sauvignon, Sonoma County</td>
<td>$64</td>
</tr>
<tr>
<td>Markham, Merlot, Napa Valley, California</td>
<td>$68</td>
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<tr>
<td>Malbec, Terrazas de los Andes, Argentina</td>
<td>$68</td>
</tr>
<tr>
<td>Pinot Noir, MacMurray Ranch, Sonoma Coast, California</td>
<td>$68</td>
</tr>
<tr>
<td>Modus Ruffino, Super Tuscan, Tuscany, Italy</td>
<td>$84</td>
</tr>
</tbody>
</table>

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ADDITIONAL ITEMS & ARRANGEMENTS

AUDIO VISUAL

PSAV, our in-house audio visual company, is available to assist with any audio visual needs.

BILLING

We are happy to accept any one of the following: American Express, MasterCard, Visa, Diners Club, and Discover. You may contact your Catering/Conference Service Manager for more details.

To apply for Direct Billing, a completed Credit Application must be filled out and returned at least four (4) weeks prior to your event. To arrange for Direct Billing through our Accounting Department, please ask your Catering/Conference Service Manager for a Credit Application.

BOX CHARGES/SHIPPING AND RECEIVING

All packages must be addressed to the hotel with the group’s name, sender’s name, group’s Conference Service Manager’s name, and event date.

- All shipments are to arrive at the hotel during regular business hours (Monday – Friday from 7:00am until 4:00pm).
- Hotel must be notified how many packages are arriving, size of packages, and time of delivery.
- Please coordinate storage space with Conference Service Manager for boxes that will arrive prior to Event Date.
- Receiving Charges are as follows:

  - Envelopes: Complimentary
  - 5 – 10 pounds: $5 each
  - 11-21 pounds: $10 each
  - 22-41 pounds: $25 each
  - 42 pounds and above: $75 each
  - Exhibit and Outside AV Cases: $50 each
  - Pallets/Skids: $250 per pallet
  - Handling/Breakdown Fees: $100 flat rate
CANCELLATIONS

Cancelled events will incur cancellation charges. These charges vary based upon cancellation notice date, size of event, and food and beverage quantities. Please refer to your signed contract to determine these charges.

COAT CHECK

The hotel will secure this detail for you with a minimum of five (5) days’ notice. Prices are determined by the size and length of each event. Prices are subject to tax. Please note that a moving fee of $150 will apply when the coat check is required to move to a different location.

CHECKROOM COVERAGE

<table>
<thead>
<tr>
<th>Coverage</th>
<th>Minimum Rate</th>
</tr>
</thead>
<tbody>
<tr>
<td>Less Than 5 Hours</td>
<td>$475</td>
</tr>
<tr>
<td>5 – 9 Hours</td>
<td>$712.50</td>
</tr>
<tr>
<td>9 – 12 Hours</td>
<td>$950</td>
</tr>
<tr>
<td>12 - 15 Hours</td>
<td>$1,187.50</td>
</tr>
</tbody>
</table>

CUSTOM MENU CARDS

One complimentary menu card per table is provided for plated banquet functions. Additional menu cards will be $5.00 per card.

DAMAGES/LOST ITEMS

The client agrees to be responsible for any damages incurred to the premise by the host, their guests, independent contractors, or other agents that are hired by the host. The hotel does not assume responsibility for any damaged or lost items left in the hotel.

DECORATION/SIGNAGE

It is not permissible to affix anything to the walls, floor, or ceiling with tape, nails, staples, etc. Decorations, displays, and signs brought into the hotel must be approved prior to arrival. Banners may be installed by the hotel with a labor charge of $100.00 per engineer, per hour. The hotel requires ten (10) days notice or a late order fee is applied.

EVENT SERVICES

There will be a charge of $275.00 per Bartender (One (1) Bartender for every 75 guests) and $275.00 per Chef (one (1) Chef is required for each action station. There is a 25% service charge and 8.875 sales tax on all food and beverage. There is a 25% service charge, 8.875% sales tax, and 5.875% tax on room rental and audio visual services.

FOOD AND BEVERAGE

Only food and beverage purchased from the hotel may be used during an event. The hotel prohibits the removal of any food or beverage from the premises. The hotel prohibits any outside food and beverage on the premises.
GUARANTEE
The final confirmation for the guaranteed number of guests is required, in writing, no later than 11:00am, three (3) business days prior to the event. Once the guarantee is confirmed, it is considered a definite guarantee and is not subject to reduction. If the guarantee is increased after confirmation, there will be a 10% increase per guest, for each additional guest.

GUESTROOM MEETINGS AND EVENTS
There is a charge of $300.00 per room to remove furniture from the guestrooms for meetings and events. No furniture is allowed to be removed from the Manhattan Suite or Penthouse. Changing room setup or modification of the room will require a minimum of $100.00. Rate will vary depending on size of furniture and number of items moved. For any meetings or receptions in the guestrooms with food and beverage, there is a $250.00 setup and breakdown fee.

KOSHER MEALS
Specially prepared Kosher meals are available upon request with a minimum of one week’s notice. A surcharge of 30% per meal will apply.

MEETING ROOM SECURITY KEYS
Lock and Key replacement is $150.00 per key for the first three (3) keys, and $15.00 for each additional key thereafter. There is a refundable $2,000.00 deposit for the Gotham Ballroom and $500.00 refundable deposit for all other meeting rooms. Deposit for keys will be refunded when keys are returned. The hotel requires ten (10) days notice or a late order fee is applied.

PARKING
Hotel Valet Parking is $70.00 plus taxes per 24 hours. Valet parking can be charged to the Master Account or individuals to pay on own. Self-parking is $42.00 plus taxes for up to 24 hours. There are no in and out privileges for parking.

ROOM DELIVERIES
Room deliveries are $6.00 per room, per item.

SECURITY
We can arrange dedicated Security Services for your function at $130.00 per Officer, per Hour for a minimum of four (4) hours.

VENDORS
Vendors must schedule their load-in and load-out times with the Conference Service Manager. All vendors must use the loading dock area and cannot leave vehicles parked on the loading dock. Vendors are responsible for removing all of their items promptly at the conclusion of the event. The hotel is not responsible for items left behind. All vendors must provide a Certificate of Liability Insurance form with all required signatures.