

# THE Algonquin HOTEL

## Catering Menu



Revised July 2019

# BREAKFAST BUFFET

## 44<sup>TH</sup> STREET CONTINENTAL- \$72 per person

Fresh bagels  
Mixed mini danish, muffins, croissants and breakfast breads  
Seasonal fruits  
Yogurt and house granola parfait  
Oatmeal with brown sugar, raisins and seasonal berry compote  
Fresh juices, coffee and tea

## CLASSIC AMERICAN BREAKFAST - \$79 per person

Freshest bagels  
Mixed mini danish, muffins, croissants and breakfast breads  
Seasonal fruits  
Scrambled eggs  
Chicken apple sausage and maple bacon  
Spiced potatoes  
Buttermilk pancakes with fresh berry compote  
Fresh juices, coffee and tea

## MIDTOWN BREAKFAST - \$89.00 per person

Mixed breakfast breads  
House corned beef hash with hollandaise and poached eggs  
Chicken apple sausage or grilled ham steak  
Spiced potatoes  
French toast with seasonal berry compote  
Fresh juices, coffee and tea

## PLATED BREAKFAST

All plated breakfast includes bakery pastries and seasonal fruit

**Each at \$48 per person**

### CLASSIC AMERICAN

Eggs any style with gruyere and fresh herbs  
Spiced potatoes  
Maple peppered bacon

### CAVIAR FRITTATA

Black caviar egg white frittata, smoked salmon, scallions, spinach and cream cheese  
Spiced potatoes

### STEAK & EGGS

Petite filet  
Eggs any style  
Spiced potatoes

### TRADITIONAL EGGS BENEDICT

Canadian bacon  
Poached eggs topped with a Hollandaise sauce  
Spiced potatoes

# BREAKFAST ENHANCEMENTS & STATIONS

## BREAKFAST ENHANCEMENTS - \$9 per item per person

Bacon and egg croissant sandwiches  
Sausage and cheddar biscuits  
Scrambled egg tortilla wrap  
Egg Quesadilla  
Smoked salmon  
Fruit smoothies  
Yogurt granola or fruit parfaits  
Assorted individual yogurts

## BREAKFAST STATIONS\* - \$12 per item per person

Omelet Station  
Crepe Station  
Fresh Waffle Station  
Fruit Smoothie Station

*\*\$150.00 attendant fee applies*

## LUNCH & DINNER BUFFET

### POULTRY & BEEF - \$75 per person

Fresh local mixed greens, baby tomatoes, cucumber, focaccia croutons and buttermilk ranch dressing

Mustard glazed chicken with fresh thyme jus

Peppered sirloin of beef with herb garlic butter

Whipped garlic Yukon potatoes

English peas with brown butter and mushrooms

Assorted prestige petit fours and sweet amuse-bouche glasses

### POULTRY, BEEF, & FISH - \$88 per person

Fresh local greens, red wine vinaigrette, focaccia croutons, blistered tomato, cucumber relish

Pan seared salmon with tricolor lentils

Chicken scaloppini, capers, champagne and grape mustard sauce

Flat iron steak, fingerling potatoes, chimichurri sauce

Roasted fingerling potatoes

Chef's seasonal vegetables

Assorted prestige petit fours and sweet amuse-bouche glasses

### DELI COUNTER - \$71 per person

Soup du jour

Mixed baby greens frisée salad

Grilled chicken, cilantro and avocado aioli, caramelized onions, smoked gouda on roll

Classic turkey club, bacon, lettuce, tomatoes on mini sourdough

Italian hero with shredded lettuce, tomatoes, roasted peppers, fresh mozzarella and basil mayonnaise

Assorted prestige petit fours and sweet amuse-bouche glasses

### SURF & TURF - \$96 per person

Caesar salad, tossed romaine, parmesan, garlic croutons

Roasted fresh tomato and mozzarella salad with basil dressing

NY strip with smoked wild mushrooms demi-glace

Lemon infused salmon topped with baby arugula

Fingerling potatoes sautéed in garlic butter and fresh herbs

Mixed seasonal vegetables

Assorted prestige petit fours, sweet amuse-bouche glasses, mixed macaroons, mixed choux

## PLATED LUNCH & DINNER

### CHOICE OF SALAD:

Heirloom Tomato Salad with Mozzarella, Cracked Pepper and Fresh Basil Vinaigrette  
Amish Spinach with Candied Almonds, Boursin Cheese Crumbles, Strawberries, Amish Honey Vinaigrette  
Classic Caesar: romaine wedge, shaved parmesan, classic dressing  
Algonquin House: local greens, peppered ranch, focaccia croutons, blistered tomato, cucumber relish  
Arugula with oven dried yellow tomatoes, brie wedges, and champagne vinaigrette

### CHOICE OF ENTREE:

#### *Choice of two*

Crab cakes, frisée, and old bay aioli  
Peppered sirloin of beef with herb garlic butter  
Seared striped bass topped with baby arugula and tarragon beurre blanc  
Roasted Salmon with Heirloom Tomatoes, Baby Onions and Arugula  
Mustard Glazed Chicken with Vidalia Onion Jus  
Petite Filet and Jumbo Prawns with Cauliflower Mash, Jordan Merlot Reduction

### CHOICE OF DESSERT:

Mini Cheesecake  
Royal Dome, dacquoise biscuit, hazelnut crunch and chocolate mousse  
Thin apple tart – add vanilla ice cream \$5 extra  
Lemon tartlet  
Grand Marnier soufflé  
Blackcurrant mascarpone soufflé

\$82 per person Lunch

\$95 per person Dinner

# MORNING BREAK PACKAGES

All break packages served in 30 minute increments

## HEART FRIENDLY - \$24 per person

Seasonal whole fruit

Build your own granola station - house made granola, assorted yogurt, berries, honey

## POWER BREAK - \$29 per person

Assorted energy bars

Assorted energy drinks

## SWEET TOOTH - \$38 per person

Assorted fresh baked doughnuts and cookies

Assorted toppings

Candies and nuts

Assorted milks – whole, skim, soy, almond and chocolate

## CAKE & BERRIES - \$34 per person

Baked berry cobbler

Mini coffee cakes

## ALL BREAKS INCLUDE:

Bottled still and sparkling waters

Assorted soft drinks

Bottled iced tea, green tea and lemonade

Freshly brewed coffee, decaffeinated coffee, and selection of herbal tea

## AFTERNOON BREAK PACKAGES

All break packages served in 30 minute increments

### SALTY & SWEET - \$24 per person

Honey roasted peanuts and cashews  
Candy bar assortment

### CHIPS & DIP - \$22 per person

House made kettle chips and dips  
Hummus, celery, carrots and baked pita chips

### PRETZEL & DIP - \$29 per person

Assorted sweet and salted soft pretzels  
Cheddar cheese with jalapeno and bacon bits  
Bourbon cream with cinnamon sugar

### ICE CREAM BAR - \$26 per person

Assorted novelty ice cream bars  
Assorted fruit sorbets

### COFFEE & TEA - \$20 per person

Freshly brewed coffee, decaffeinated coffee and selection of herbal tea

### BEVERAGES - \$19 per person

Assorted soft drinks and bottled waters



## BREAK ENHANCEMENTS

### \$8 per item per person

Coffee cakes  
Hot and glazed cinnamon rolls  
Assorted granola bars  
Yogurt and fruit parfaits  
Assorted candy  
Bagged popcorn  
Tortilla chips and salsa  
Vegetables and ranch dip  
Jumbo soft pretzel

### \$12 per item per person

Fiji water  
Vitamin water  
Energy drinks  
Snapple bottled iced tea  
Lavazza coffee

### \$22 per item per person

Lavazza espresso machine  
Mini cannoli  
Almond and chocolate covered biscotti

\*break available for 25 guests or less

Includes one Lavazza pod per attendee – additional pods may be added at \$3 per pod

## RECEPTIONS

All Algonquin Hotel receptions are designed to be served in 90 minute increments. Additional time may be purchased for your function. Our Sales and Catering team would be happy to help design a custom menu for your event. Speak to a sales representative today to plan your function.

## DISPLAYS & STATIONS

### ARTISINAL CHEESE & CHARCUTERIE BOARDS - \$46 per person

Parmigiano reggiano, st. andrea brie, beemster aged gouda, fruit compotes, honey and housemade quince, bresaola, prosciutto, finochietto salami, capicola, grain mustard, cornichons, giradiniera, sliced baguettes, toasted points

### RAW BAR - \$52 per person

Seasonal array shellfish upon availability. Choose from stone crab claws, poached spiced shrimp, oysters and littleneck clams on the ½ shell all paired with Bloody Mary cocktail sauce, mignonette, and lemon wedges

### MEDITERRANEAN - \$47 per person

Hummus, baba ghanoush, tabouleh, kalamata tapenade, marinated imported olives, roasted peppers, grilled vegetables displayed with pita, toasted flatbread and Greek olive baguettes

### ASIAN - \$43 per person

Maki rolled vegetable sushi, pickled ginger, wasabi mustard, soy sauce, steamed shrimp and Thai vegetable dumplings, sesame ginger soy sauce, chicken satay with Thai red curry peanut sauce

### NY SLIDER'S - \$28 per person

Beef, shredded bbq pork, and crab, housemade potato chips

### SOUTH AMERICAN - \$36 per person

Chicken, steak, and shrimp quesadilla, fire roasted salsa, guacamole, sour cream, assorted empanadas and spicy aioli, chimichurri

## BUTLER PASSED HORS D'OEUVRES

### THOSE THAT ARE CHILLED...

Prawns with Cocktail Sauce  
Heirloom Cherry Tomato Mozzarella and Basil Skewers  
Smoked Chicken and Papaya Relish on Grain Baguette  
Smoked Salmon and Cucumber Rondelle with Whipped Cream Cheese  
Seafood Ceviche Spoons with Green Tomato Salsa  
Smoked Tomato Relish and Goat Cheese Crostini  
Filet of Beef on a Potato Pancake with Creamy Horseradish

### THOSE THAT ARE PIPING HOT...

Mushroom and Truffle Arancinis  
Roasted Garlic and Cheese Puffs  
Mini Beef Wellingtons  
Shredded Brisket Empanadas  
Vegetable Empanadas  
Olive and Goat Cheese Tarts  
Mini Oyster Po-Boys with Old Bay Dressing  
Pigs in a Blanket  
Chicken Satay Skewers with Thai Peanut Sauce

### SELECTION OF

4 at \$45 per person  
6 at \$55 per person  
8 at \$66 per person  
10 at \$76 per person

## HOSTED BAR PACKAGES

\*A \$275 Bartender Fee will be added per bartender to each Bar Package up to 3 hours

\*Overtime – If a bar is extended day of the event, each additional half hour is charged at an additional amount per person

### STANDARD BAR | \$44 per person

### 3-hour package | \$50 per person

Wines – 1 red and 1 white house wines (Cabernet, Merlot, Sauvignon Blanc and Chardonnay)

Beers – Choice of 2 Domestic, 1 Imported

Non-Alcoholic - soft drinks, juice, water

### PREMIUM BAR | \$50 per person

### 3-hour package | \$55 per person

Well Spirits – House selection of Vodka, Gin, Scotch, Bourbon, Whiskey, and Tequila

Wines – 1 red and 1 white house select wines (Cabernet, Merlot, Sauvignon Blanc and Chardonnay)

Beers - Choice of 2 Domestic, 1 Imported

Non-Alcoholic - soft drinks, juice, water

### LUXURY BAR | \$58 per person

### 3-hour package | \$61 per person

Premium Spirits – Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Silver Rum, Captain Morgan Rum, Johnny Walker Black, Patron Silver Tequila, Maker's Mark Bourbon, Crown Royal Whiskey, Courvoisier VSOP

Wines – 1 red and 1 white premium wines (Cabernet, Merlot, Sauvignon Blanc and Chardonnay)

Beers – Choice of 3 Domestic, 2 Imported, and 1 Craft

Non-Alcoholic - soft drinks, juice, water

### Add a Specialty Cocktail to any Bar Package | \$9 per person

For all bookings with food, beverage and room rental the 25% service charge will be distributed in the following manner: 15.15% of the food, beverage and rental total for the event will be added to the Group's account as a gratuity and is fully distributed to servers, bussers, and, where applicable, bartenders assigned to your event. 9.85% of the food and beverage total for the event will be added to the Group's account as a service charge. The 9.85% service charge is not a gratuity and is the property of the Hotel to cover the administrative costs of your event. State sales tax (currently 8.875%) is applied to all service charges. Taxes, gratuities and service chargers are subject to change without notice. **NO OTHER CHARGES ON THIS CONTRACT ARE PURPORTED OR INTENDED TO BE A GRATUITY FOR THE SERVICE STAFF AND OTHER CHARGES WILL BE DISTRIBUTED TO THE SERVICE STAFF AS GRATUITY.**

## TECHNOLOGY

Inventory is not limited to items below. Additional equipment is available upon request.  
All prices are subject to a 25% service charge and applicable tax.

### EQUIPMENT A LA CARTE

Flip Chart with Pad and 4 Markers - \$41

Polycom speaker phone - \$103

Laser Pointer - \$72

Podium - \$57

Extension Cord/Power Strip - \$21