



SHERATON

New York Times Square Hotel



# EVENTS MENU

# THE CONTINENTAL BREAKFAST BUFFET

Chilled Fruit Juices (V,GF)  
Orange, Grapefruit and Cranberry Juice

Seasonal Sliced Fresh Fruits and Berries (V,GF)

Assorted Flavors of Chobani Yogurts (GF)

Freshly Baked  
Croissants and Apricot Glazed Raisin Danish  
Blueberry and Bran Muffins

House Made Steel Cut Oatmeal Breakfast Crème Brulee

100% Arabica Coffee and Decaffeinated Coffee  
Selection of Fine Teas

\$72 per Person



SHERATON  
New York Times Square Hotel

V=Vegan GF=Gluten Friendly

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# THE AMERICAN BREAKFAST BUFFET

Chilled Fruit Juices (V,GF)  
Orange, Grapefruit and Cranberry Juice

Seasonal Sliced Fresh Fruits and Berries (V,GF)

Freshly Baked Croissants with  
Blueberry and Bran Muffins

Assorted Flavors of Chobani Yogurts (GF)

Fluffy Scrambled Eggs (GF)  
Accompaniment - Shredded New York State Cheddar Cheese

House Cut Breakfast Potatoes  
with Caramelized Peppers and Onions (V,GF)

Country Breakfast Sausage (GF)

Crisp Bacon Strips (GF)

100% Arabica Coffee and Decaffeinated Coffee  
Selection of Fine Teas

\$80 per Person



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# EUROPEAN BREAKFAST BUFFET

Chilled Fruit Juices

Orange, Grapefruit and Cranberry Juice

Seasonal Sliced Fresh Fruits and Berries (V,GF)

Bircher Muesli

Yogurt, Skim Milk, Rolled Oats, Raisins, Almonds, & Cinnamon

Freshly Baked

Croissants, Mini Brioche, Blueberry and Bran Muffins

Trio of Artisanal Cheeses:

Smoked Gouda, Saint Andre Triple Cream Brie, (GF)

And Clothbound Cheddar

Quince & Fig Cake

Charcuterie Board

Genoa Salami, Black Forest Ham, Prosciutto, Bresaola, and Smoked Turkey Breast (GF)

Whole Grain Mustard and Gherkins

Grilled Flatbreads with

Roasted Eggplant Puree and Chick Pea Spread

Sliced Beefsteak Tomato, English Cucumber (V)

100% Arabica Coffee and Decaffeinated Coffee

Selection of Fine Teas

\$87 per Person



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# CRAFTED “ORGANIC” BREAKFAST BUFFET

Selection of Organic Juices and Artisanal Water (V,GF)  
To include Acai Berry, Coconut Water and Organic Living Juices

Seasonal Sliced Fresh Fruits and Berries (V,GF)

Freshly Baked Whole Grain Croissants & Apple Cinnamon Muffins  
*Low in Sugar/ High in Fiber*

Assorted Hearth Breads to Include  
Cranberry Walnut, Semolina Raisin and Olive Rosemary Crisp.  
*\*\*\*Gluten Free Bread Available Upon Request\*\*\**  
Smart Butter, Low Fat Cream Cheese and Sugar Free Preserves

Assortment of “Smart” Spreads  
Chick Pea Puree and Eggplant Caviar (V,GF)  
*High in Sterols and Stanols, No Animal Fat*

House Made Granola with Activia Yogurt

Steel Cut Oatmeal with Organic Blueberries (V)  
Raisins, Brown Sugar, & Blue Amber Agave

Scottish Smoked Salmon (GF)  
Sliced Pumpernickel Bread, Horseradish, Lemon Slices,  
Capers, Onions, Parsley, Chopped Egg Whites and Yolks

USDA 100% Cage Free Organic Eggs (GF)  
Scrambled w/Snipped Chives

100% Arabica Coffee and Decaffeinated Coffee  
Selection of Fine Teas

\$92 per Person



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# BREAKFAST ENHANCEMENTS

(The following selections may only be added to an existing breakfast buffet)

## **INDIVIDUAL GREEK YOGURT PARFAIT**

Blueberries, Agave Nectar & House Made Granola  
\$8 per Person

## **DELUXE CEREAL BAR**

An Assortment of Cold Cereals Creatively Displayed  
Special K, Rice Krispies, Cheerios (GF), Raisin Bran, & Smart Start  
Individual Bowls of Berries, Golden Raisins & Whole Bananas (V,GF)  
Selection of Milks (GF)  
2%, Fat Free and Soy  
\$12 per Person

## **HOT CEREAL BAR**

Steel Cut Oats, Creamy Grits, and Creamed Wheat Farina  
Served with Brown Sugar, Raisins, Stewed Apples, Blue Agave Nectar and Seasonal Berries  
Selection of Milks  
2%, Fat Free and Soy  
\$14 per Person

## **THE FLAT IRON GRILL**

French Toast "3 Ways"  
Brioche, Cinnamon Raisin and Crunchy Whole Wheat  
Warm Maple Syrup, Butter, Whipped Cream and Very Berry Sauce  
\$16 per Person

## **BREAKFAST SANDWICH**

Fluffy Scrambled Eggs on a Warm Croissant or Jumbo English Muffin  
Served with Country Bacon, Canadian Bacon or Black Forest Ham and Cheese  
\$15 per Person



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# BREAKFAST ENHANCEMENTS *(cont.)*

## **LOX BOX**

Scottish Smoked Salmon (GF)  
Sliced Pumpernickel Bread, Horseradish, Lemon Slices,  
Capers, Onions, Parsley, Chopped Egg Whites and Yolks  
\$15 per Person

## **CHEESE BOARD**

Assorted Breakfast Cheeses  
Clothbound Cheddar, Smoked Gouda and Gruyere (GF)  
Accompany by Fruit Compotes & Artisanal Breads  
\$21 per Person

## **CHARCUTIERE BOARD**

Selection of Sliced Cured Meats (GF)  
Prosciutto, Soppressata, Bresaola, Black Forest Ham and House Cured Beef Brisket  
Cornichons, Dijon, Whole Grain Mustard & Artisanal Breads  
\$22 per Person

## **OMELET STATION**

Cage Free Eggs & Omelets Made Any Way (GF)  
Whole Eggs, Egg Whites, Egg Beaters  
Variety of Garnishes  
*(please select 5)*  
Tomato, Bell Pepper, Onion, Mushroom, Asparagus, Spinach, Ham, Bacon (GF)  
Jack, Swiss & Cheddar Cheese  
\$25 per Person



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# PLATED BREAKFAST OFFERINGS

## BREAKFAST APPETIZERS

*(select one)\*\*\**

Freshly Squeezed Orange, Grapefruit,  
Tomato, or Cranbury Juice

Sliced Seasonal Fruit paired with Greek Yogurt & House Made Granola

## ENTRÉE SELECTIONS

Brioche French Toast with Grand Marnier Orange Honey Butter  
Vermont Maple Syrup  
\$76 per Person

Fresh Scrambled Eggs with Roasted Tomato & Chives (GF)  
\$76 per Person

Cheddar Cheese Omelet Topped with Sauté Spinach & (GF)  
Brie Fondue  
\$78 per Person

Caramelized 'NY Style" Cheese Blintzes  
Very Berry Compote  
\$76 per Person

Steak & Eggs (GF) on Crostini  
Zucchini and Potato Hash, Grilled Roma Tomato  
\$105 per Person

\*All Breakfast Items will be Garnished & Served with:  
Country Sausage or Crispy Bacon with Seasoned Breakfast Potatoes (GF)

Baskets of  
Croissants, Danish, & Muffins  
Butter, Preserves and Honey

100% Arabica Coffee and Decaffeinated Coffee  
Selection of Fine Teas



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# COFFEE BREAKS

100% Arabica Coffee and Decaffeinated Coffee  
Selection of Fine Teas

\$25 per Person

or

with Assorted Soft Drinks and Mineral Water

\$29 per Person

or

with Assorted Soft Drinks and Mineral Water

Assorted Cookies and Brownies

\$44 per Person

## MORNING SOCIAL

Market Style Whole Fruit

Golden Delicious, Granny Smith, Ruby Red Apples  
(100 count) (V,GF)

Bakery Shop Coffee Cakes

Lemon, Carrot, Chocolate

French Vanilla Panna-Cotta with Blueberries (GF)

100% Arabica Coffee and Decaffeinated Coffee  
Selection of Fine Teas

\$48 per Person

## JAVA COFFEE HOUSE

Starbucks® Frappuccino and Double Shot Espresso,  
Flavored Refreshers,  
“Classic Drip” - 100% Arabica Coffee and  
Decaffeinated Coffee, Selection of Fine Teas

Flavored Syrups to Include:

Hazelnut, Caramel, and Vanilla

Almond Milk, Soy Milk, 2% Milk, Skim, & Half and  
Half

w/ Rock Sugar Sticks

Eli’s Assorted Fruit Scones and Almond & Chocolate  
Biscotti

Chantilly Cream

\$54 per Person

## ENERGIZE

Selection of Naked Juices® & Fruit Smoothies  
(V,GF)

House Made Banana Bread with Nutella® Glaze

“Pressed” by KIND® Bars

Pineapple Coconut Chai, Cherry & Strawberry Apple  
(GF)

100% Arabica Coffee and Decaffeinated Coffee  
Selection of Fine Teas

\$52 per Person



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# COFFEE BREAKS *(cont.)*

## THE DAILY DONUT

Assorted Dunkable Donuts to Include:  
Cinnamon Sugar Glazed, Old Fashioned Cake  
and Classic Chocolate and Lemon  
Our Donuts are "mini" and Gluten Free (GF)

Paired w/Ice Cold Fairlife "grab n' go" Milks  
2%, Strawberry and Chocolate (GF)

Traditional Palmiers (elephant ears)

100% Arabica Coffee and Decaffeinated Coffee  
Selection of Fine Teas  
\$54 per Person

## THE CENTRAL PARK

Market Style Whole Fruit (V,GF)

"Build Your Own" Trail Mix Station  
Dried Cranberries, Blueberries  
Marcona Almonds, Pumpkin Seeds (V,GF)  
Dark Chocolate Chunk and Granola Oats

100% Arabica Coffee and Decaffeinated Coffee  
Selection of Fine Teas  
Assorted Soft Drinks and Mineral Water  
\$48 per Person

## TIMES SQUARE

Warm Hot Pretzels in "3" Styles  
Traditional, Churro, & Gruyere  
Served with Brown Spicy Mustards

Variety of New York Cheesecake Tasting  
& Joey's Black & White Cookies

Red Jacket Farms® Assorted Fruit Juices

100% Arabica Coffee and Decaffeinated Coffee  
Selection of Fine Teas & Mineral Water  
\$52 per Person

## ARTISAN CAVE

"C" 2  
Gourmet Selection of "Cheese and Chocolate" (GF)

Grana Padano - Star-Anise Infused Honey (GF)  
And Saint Andre Triple Cream Brie - Cherry Compote  
(GF)  
Served with Sliced Crisp French Baguette

Dark Chocolate Covered Almonds (GF)  
Chocolate Dipped Palmiers (elephant ears)  
and Milk Chocolate Pretzel Twist

Crafted Dried Fruit  
Apricots, Pears, and Pineapple (V,GF)

100% Arabica Coffee and Decaffeinated Coffee  
Selection of Fine Teas & Mineral Water  
\$54 per Person



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# COFFEE BREAKS *(cont.)*

## LOW-CARB

Individual Vegetable Crudités w/Classic Hummus & Eggplant Puree (V,GF)  
Garnished with Selection of Gourmet Olives

Trio of House Roasted Nuts (V,GF)  
Cashews, Almonds, Pecans

Field Trip® Cracked Pepper Turkey Jerky (GF)

Pure Green® Waters  
Grapefruit, Watermelon, and Charcoal (V,GF)

100% Arabica Coffee and Decaffeinated Coffee  
Selection of Fine Teas  
\$56 Per person

## COOKIE MONSTER

Traditional Chocolate Chip, White Chocolate Chunk, Heath bar Crunch,  
Oatmeal Raisin, and Sugar Cookie

Assorted Valrhona Dark Chocolate, Milk, & Fudge Brownies

Ice Cold Lactose Free 2%, Strawberry and Chocolate Bottled Milk

100% Arabica Coffee and Decaffeinated Coffee  
Selection of Fine Teas & Mineral Water  
\$58 per Person



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# LUNCH BUFFETS

## “BUILD YOUR OWN” DELI

Chefs Freshly Made Soup of the Day

Greek Pasta Salad

“Mini” Penne, Cucumber, Tomatoes, Olives, Feta Cheese  
Creamy Oregano Vinaigrette

Roasted Potato Salad (V,GF)

Extra Virgin Olive Oil & Fresh Thyme

Pineapple Jalapeño Cole Slaw (GF)

Diced Pineapple, Shaved Napa Cabbage, Traditional Dressing

Platters of North Country Smokehouse® Sliced Roast Beef, Oven Gold Turkey, (GF)  
Virginia Style Ham, Hard Salami, & Corned Beef

Assorted Cheeses to Include:

American, Swiss and Cheddar (GF)

Sliced Grilled Chicken Breast Platter

Sea Salt & Parmesan Dusted (GF)

Albacore Solid White Tuna Salad (GF)

Slice Beefsteak Tomato and Lettuce Greens (V,GF)

Mustards, Mayonnaise, Horseradish and Deli Pickles

Sliced Country White, Whole Grain, Rye, and Pumpernickel Breads

Gourmet Bags of Kettle Cooked Chips (V,GF)

Chocolate Chip Cookies, and Milk Chocolate Brownies (no nuts)

Variety of Regular & Diet Soft Drinks

100% Arabica Coffee and Decaffeinated Coffee

Selection of Fine Teas

\$115 per Person



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# LUNCH BUFFETS

## MIDTOWN DELI BUFFET

Chop Salad

Shaved Cabbage, Endive, Carrots, Red Radish, Baby Kale & Broccoli (GF)  
Creamy Peach Vinaigrette

Roasted Wild Mushroom Salad (GF)

Crispy Prosciutto and Pecorino Cheese

Creamy Potato Salad (GF)

Tossed with Hard Boil Eggs and Diced Celery  
Pommery Mustard Emulsion

Crafted Sandwiches & Wraps  
(please select 3)

Grilled Zucchini and Squash Ribbons, with house made "veggie press" (V,GF)  
Fresh Chickpea Spread, Grandaisy Potato Roll

Nicoise Style Tuna Salad

Sliced Hard Boiled Egg, Snipped Green Beans, Romaine Lettuce, Spinach Wrap

Peppered Roast Beef

White Cheddar, Horseradish Aioli, Onion Poppy Soft Roll

Char Grilled Chicken, Balsamic Onion

Marmalade, Sliced Muenster Cheese, Elis Hero

Classic Black Forest Ham and Gruyere

Purple Honey Mustard, Country Baguette

Gourmet Bags of Assorted Kettle Cooked Chips (V,GF)

Bite Size Desserts to Include:

Strawberry Shortcake

Chocolate Eclairs

Lemon Meringue Tart

Variety of Regular & Diet Soft Drinks

100% Arabica Coffee and Decaffeinated Coffee

Selection of Fine Teas

\$109 per Person



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# LUNCH BUFFETS

## ARTISANS' GATE - CENTRAL PARK BUFFET

Individual Bowls of Greens to Include:

Baby Gem, Organic Arugula, Yellow Frisee, Red Oak Romaine, & Baby Kale (V,GF)

Lemon and Pepper Grilled Shrimp (GF)

Rosemary Infused Roasted Breast of Chicken (GF)

Dijon Mayonnaise

Pepper & Coffee Bean Crusted Beef Tenderloin (GF)

Pink Peppercorn Hollandaise

Poached Tuna Confit (GF)

Elephant Garlic and Thyme

Grilled Asparagus (V,GF)

Tossed with Extra Virgin Olive Oil and Sea Salt

Garbanzo Bean Salad with Cucumber, Tomato and Oregano (V,GF)

Marinated Mixed Olives (V,GF)

Blistered Red and Yellow Tomatoes (V,GF)

Fresh Thyme and Parmesan

Roasted Sunflower Seeds (V,GF)

Shaved Reggiano Parmigiano Cheese (GF)

Balsamic and Sherry Vinaigrette (GF)

Extra Virgin and Rosemary Infused Olive Oil

Herb Croutons

Silver Dollar Brioche Rolls

Mini Bite Size Desserts

Cupcakes: Buttercream, Milk Chocolate, Cream Cheese Frosted

Fresh Fruit Tarts

Strawberry and Blueberry

Variety of Regular & Diet Soft Drinks

100% Arabica Coffee and Decaffeinated Coffee, Selection of Fine Teas

\$125 per Person



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# LUNCH BUFFETS

## CRAFTED “FARM TO TABLE” CARNEGIE HALL

Satur Farms Organic Mix Greens  
English Cucumber, Sweet 100's, Bermuda Red Onion  
Chick Peas, Roasted Walnuts, & Flax Seeds (V,GF)  
House Made Herb Vinaigrette

Heirloom Cherry Tomato & Sweet Balsamic Roasted  
Pearl Onion Salad (GF)

Red Quinoa Salad  
Chickpea, Edamame, Red Pepper, Scallion, Shaved  
Pecorino (GF)  
Sherry Shallot Vinaigrette

Steamed & Chilled Sugar Snap Peas (V,GF)  
EVOO and Lemon Essence

### HOT SELECTIONS

Kurobuta Organic Lean Pork Loin (GF)  
Sweet Madera Jus

Lemon and Thyme Marinated Bell & Evens® Free Range  
Chicken (GF)  
Lemon Jus

Loch Duart Scottish Cold Water Salmon (GF)  
Clover Honey Mustard Infused

Whole Wheat Penne Pasta Primavera  
With Flat Leaf Italian Parsley & Extra Virgin Olive Oil

Oven Roasted Cauliflower  
Traditional and Purple Cauliflower (V,GF)  
Italian Flat Leaf Parsley, and EVOO

Assorted Hearth Breads to include:  
Raisin Pecan and Walnut Cranbury Loafs  
Served with Hummus and Babaganoush (V,GF)

### DESSERT

Selection of Seasonal Fresh Organic Fruit Tarts  
Apple, Cherry, Blueberry, and Peach

Variety of Regular & Diet Soft Drinks

100% Arabica Coffee and Decaffeinated Coffee  
Selection of Fine Teas

\$130 per Person



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# LUNCH BUFFETS

## TEJANO CANTINA

Crisp Shredded Romaine, Diced Tomato and Cucumber, Black Olives, Red Onions, and Peppers (V,GF)  
Citrus Cilantro Dressing

Black Bean Roasted Pepper Salad (V,GF)

Hand Cut Fresh Corn & Roasted Sage (V,GF)

Crispy Tortilla Strips

Build Your Own Station to Include:

Steamed Flour Tortillas

Ancho Chili Dry Rub Grilled Skirt Steak (GF)

Fajita Spice Marinated Chicken (GF)

Classic Salsa Verde

Lime and Tequila Cured Mahi Mahi (GF)

Flash Seared Sour Orange Peppers & Onions (V,GF)

Arroz Con Habichuelas

Long Grain Red and Red Beans (V,GF)

Guacamole, Salsa Rioja, Sour cream

Shredded Jack Cheese, Jalapenos, Black Olives (GF)

Traditional Sweet Endings

Brown Rice Pudding

Dulce de Leche

Classic Flan

100% Arabica Coffee and Decaffeinated Coffee

Selection of Fine Teas

\$115 per Person



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# LUNCH BUFFETS

## COLUMBUS CIRCLE

Antipasto Salad

Chopped Salami, Cured Ham, Provolone Cheese, Pecorino, Artichokes, Olives, Peas (GF)  
Sweet Red Peppers, & Pepperoncini  
Aged Balsamic Vinaigrette

Hearts of Romaine Caesar Salad (GF)  
Parmesan, Croutons, & Cracked Black Pepper  
Traditional Dressing Served on the Side

Cherry Tomato and Ciliegine Mozzarella (GF)  
Lemon Oregano Dressing

### HOT SELECTIONS

Penne Pasta Primavera  
100% Durum Semolina Penne  
Primavera of Chopped Vegetables  
Roma Tomato, Basil, & Extra Virgin Olive Oil

Chicken Breast Francaise  
Capers, Green Olives and Lemon Butter  
Paired with Creamy Herbed Risotto and Onion Confit

Grilled Hanger Steak (GF)  
Fire Roasted Hanger Steak Topped With  
Roasted Peppers, Tomatoes, Poached Elegant Garlic and Herbs

Blackened Swordfish (GF)  
Eggplant Caponata & White Wine Jus

Focaccia and Semolina Rolls

### DESSERTS

Tiramisu with Espresso Mascarpone

Cannoli's with Pistachio Crumbles

Chocolate Biscotti Cookies

100% Arabica Coffee and Decaffeinated Coffee  
Selection of Fine Teas

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**SHERATON NEW YORK TIMES SQUARE • 811 7<sup>TH</sup> AVENUE, NEW YORK, NY 10019 • 212-581-1000**

# LUNCH BUFFETS

## MADISON AVE

Organic Spring Mix Greens  
Cherry Tomatoes, Carrots, Radish, and Black Olives (V,GF)  
Champagne Vinaigrette

Asparagus, Fennel, Frisee and Orange Fillets (V,GF)  
Lite Citrus Emulsion

Heirloom Golden Beets (V,GF)  
Dried Cranberries & Flax Seeds  
Dressed with Sherry and Olive Oil

### HOT SELECTIONS

Herb Roasted Chicken Breast (GF)  
Crispy Leeks, Sage, Chicken Jus

Pan Seared Salmon  
Lemon Beurre Blanc, Grilled Artichokes, Tomato Relish (GF)

Montreal Spice Rub Flat Iron Steaks  
Roasted Cremini Mushrooms & Cipollini Onions (GF)  
Merlot Demi

Caramelized Baby Yukon Potato & Sliced Queen Olives (V,GF)  
Rosemary Essence

Roasted Cauliflower and Chicory Greens (V)  
Extra Virgin Olive Oil and Toasted Bread Crumbs

Freshly Baked Rolls and Butter

### DESSERTS

Miniature Cheesecake Squares

Seasonal Fruit Tarts

Vahlrona Chocolate Tarts

100% Arabica Coffee and Decaffeinated Coffee  
Selection of Fine Teas

\$130 per Person



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# LUNCH BUFFETS

## CANAL STREET

Baby Spinach with Sweet Tangerines and Water Chestnuts (V,GF)  
Pineapple Vinaigrette

Shredded Chicken Salad  
Chinese Cabbage, Crisp Vegetables & Crispy Wonton Garnish  
Oyster Sauce Emulsion

Bean Sprouts and Scallion  
Vegetable Lo Mein Noodles (V)

Colored Prawn Crackers (GF)

### HOT SELECTIONS

Sesame Chicken Stir Fry, Sugar Snap Peas (GF)  
and Sweet Peppers

Braised Sliced Beef Short Ribs (GF)  
Japanese Eggplant, Broccoli, Garlic Glaze

Rock Shrimp Fried Rice (GF)

Gingered Carrots, Straw Mushrooms &  
Water Chestnuts, Bean Paste Infused

Steamed Long Grain Jasmine Rice  
Aromatic and Vibrant (V,GF)

### DESSERTS

Roasted Pineapple Bread Pudding

Bite Size Mango Mousse Cakes

Chocolate Dipped Fortune Cookies

100% Arabica Coffee and Decaffeinated Coffee  
Selection of Fine Teas

\$135 per Person



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# PLATED LUNCH SELECTIONS

## SALADS

(Select One) (V,GF)

Sheraton Grand (GF)

Arugula, Frisee and Red Watercress

Gorgonzola Dolce, Poached Pear and Toasted Pine Nuts

Sherry Wine Dressing

Romaine

Crisp Baby Green Romaine Hearts, Toasted Brioche Croutons,

Shaved Parmigiano-Reggiano Cheese

Classic Creamy Caesar

Boston Bibb (GF)

Watermelon Radish, Medjool Dates, Feta Cheese, Sliced Almonds, Spiced Honey, & Herbs

Apple Cider Vinaigrette

Steakhouse (GF)

Crisp Iceberg Lettuce with Watercress and Radicchio

Charred Red and Yellow Cherry Tomatoes, Lipstick Radish Splinters

Crumbled Maytag Blue Cheese, & Spiced Honey Roasted Walnuts

Peppercorn Vinaigrette



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# PLATED LUNCH SELECTIONS *(cont.)*

## ENTRÉES

### POULTRY

French Breast of Chicken Stuffed with Montrachet and Sage  
English Pea & Thyme Risotto, Yellow and Golden Carrot  
Natural Jus  
\$113 per Person

Thyme and Shallot Roasted Breast of Chicken with Crispy  
Artichokes  
Potato Puree, Buttered Frenched Beans and Roma Tomato  
Chicken Jus  
\$113 per Person

Oven Roasted French Breast of Chicken (GF)  
Sweet 100 Cherry Tomatoes, Picholine Olives, Orzo  
& Buttered Rappini  
Mild Feta Cheese Fondue  
\$113 per Person

### FISH

Pan Roasted Atlantic Salmon on Black Thai Rice (GF)  
Sesame Glazed Baby Bok Choy and Baby Root Golden  
Carrot  
Thai Basil Beurre Blanc  
\$118 per Person

Fillet of Halibut  
"smashed" Fingerling Potatoes, Braised Leeks  
Coriander Beurre Noisette  
\$118 per Person

Pan Seared Striped Bass (GF)  
Tarragon and Artichoke Potato Gratin  
Roast Asparagus and Roma Tomato Confit  
Red Wine Beurre Blanc  
\$118 per Person

## BEEF

Herb Roasted Filet of Beef (GF)  
Crock Creamed Spinach, Yukon Potato Puree  
Fried Onions  
Red Wine Reduction  
\$126 per person

Braised Beef Short Rib Steak (GF)  
Triple Cream Brie Polenta & Ragout of Wild  
Mushrooms, Golden Carrot, Classic Glace  
\$126 per person

## VEGETARIAN

Seared Cauliflower Steak (V)  
Wilted Chicory Greens  
Sun Dried Tomato & Eggplant Hash  
Extra Virgin Olive Oil  
\$106 per Person

Shaved Asparagus with  
Ricotta and Spinach Ravioli  
Parmesan Cream, Blistered Tomatoes  
\$106 per Person

## DESSERTS

Seasonal Fruit Cobbler  
Choice of Apple, Pear, Peach  
Fresh Cream and Berries

Classic New York Cheesecake  
Fresh Berry Compote, Chantilly Cream

Greek Yogurt Panna Cotta  
Sliced Almonds & Agave

Lemon Meringue Tart  
Lemon & Blueberry Preserve

Chocolate Decadence Cake  
Liquid Chocolate Glaze, Chocolate Mousse,  
Chocolate Cake  
Gold Leaf and Raspberries



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# METROPOLITAN DINNER BUFFET

Frisee and Shaved Fennel Salad (GF)  
Walnut Vinaigrette, Stilton Crumbles and Candied Pears

Roasted Wild Mushrooms  
Paired with Applewood Smoked Duck Breast (GF)  
Madeira Wine Essence Vinaigrette

Composed Salad of Lump Crab Meat  
and Grapefruit Segments (GF)  
Tomato Water Vinaigrette

## HOT SELECTIONS

Pan Seared Breast of Chicken (GF)  
Roasted Asparagus Tips and Lemon Chive Jus

Paillard of Salmon on Blistered Cherry Tomato Risotto (GF)  
Light Sherry Jus

Korean "Bone In" Short Ribs  
Ginger Molasses Orange Glaze  
Scallion Napa Slaw

Roasted Pee Wee Potato Mélange  
Brown Rosemary Butter

Splintered Wax and French Beans (V)  
Bubbles and Cream

## DESSERT

Mango Meringue Tartlets  
Milk Chocolate Tartlets  
Lemon Tartlets  
Blueberry Tartlets  
Assorted French Macarons

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$140.00 Per Person



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# BROADWAY BOUND DINNER BUFFET

Cold Poached Salmon Nicoise Medallions – (GF)  
Deconstructed  
French Beans, Potatoes, Tomato, Black Olives and Romaine  
Hard Boiled Egg and Capers Finished with Tarragon Vinaigrette

Shaved Fennel and Minted Couscous  
Marinated Vegetables and Orange Pepper Vinaigrette

Trio of Artisanal Cheese Boards:  
Accompanied with Grilled Flatbreads  
To Include Babaganoush and Hummus (V,GF)

Italian-Grana Panda (GF)  
Cherry Compote  
&  
French- Saint Andre Triple Cream Brie (GF)  
Star-Anise Infused Honey  
&  
Ommegang Beer Cheese (GF)  
House Made Quince

Charcuterie on Boards  
To Include Prosciutto, Bresaola, and Hard Salami (GF)  
Whole Grain Mustard and Gherkin

## HOT SELECTIONS

Mezzi Rigatoni Pasta with Extra Virgin Olive Oil  
Oven-Roasted Cauliflower, Tuscany Bread Crumbs  
Reggiano Parmesan

Herb Roasted Dijon Chicken Breast (GF)  
Braised Savoy Cabbage and Wild Mushroom Ragout  
Peppered Merlot Jus

Roasted Atlantic Cod (GF)  
Wilted Leek & Clam Chowder Jus  
Crispy Lardons,  
Perfumed with Chives and Parsley Juice

Classic Beef Bourguignonne  
Caramelized Pearl Onion and Red Pepper Confit

Freshly Baked Dinner Rolls and Butter

## DESSERT

New York Cheesecake Tasting  
Traditional, Strawberry, Mocha, Pineapple  
Chocolate

Chocolate Mint Tarts

Almond and Coffee Cake  
Sour Cherry Compote and Chantilly Cream

Strawberry Napoleon  
Layers of Charlotte Sponge, Pastry Cream, and  
Fresh Strawberries

Freshly Brewed Coffee, Decaffeinated Coffee  
Assorted Teas

\$155.00 Per Person



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# PLATED DINNER SELECTIONS

(Select One) \*/\*\*

## ENTRÉES

### FIRST COURSE

Treviso and Butter Head Lettuce  
Splintered Watermelon Radish and Herbs  
Crispy Goat Cheese Fritter  
Champagne Dijon Vinaigrette

Boston Bibb  
Watermelon Radish, Medjool Dates, Feta Cheese, Sliced  
Almonds, Spiced Honey, & Herbs  
Apple Cider Vinaigrette

Braised Apple and Baby Kale Salad  
Walnuts, Triple Cream Brie and Roasted Grapes  
Apple Cider Vinaigrette

Radicchio and Endive  
Dried Cranberries, Toasted Pistachios,  
Creamy Parmesan Dressing,  
Fig Vinegar

Frisee (GF)  
Roasted Beets, Toasted Pecans  
Roquefort Blue Cheese and Currants  
Lemon Thyme Vinaigrette

Baby Buratta (GF)  
Eggplant caviar, Fresh Parsley, Sea Salt, Toasted Almonds  
Saba & Extra Virgin Olive Oil

Herb Marinated & Roasted Vegetable Tower (V,GF)  
Charred Zucchini, Squash, Eggplant Roasted Red Peppers,  
and Portobello Mushroom  
Paired with Oven Dried Roma Tomato & White Bean Puree  
Grilled Long Stem Artichokes and Baby Arugula Emulsion

## POULTRY

\$135.00 per person

French Breast of Chicken Stuffed with  
Montrachet and Sage  
English Pea & Thyme Risotto  
Yellow and Golden Carrot

Thyme and Shallot Roasted Breast of Chicken  
with Crispy Artichokes  
Potato Puree, Buttered Frenched Beans and  
Roma Tomato  
Chicken Jus

Pan Seared French Breast of Chicken with  
Rosemary and Baby Bell Mushrooms (GF)  
Extra Virgin Olive Oil, Herb Infused Polenta  
Jumbo Asparagus  
Port Wine Jus

Dijon Herb Crust Frenched Breast of Chicken  
Creamed Potato and Baby Root Vegetable  
Whole Grain Mustard Fondue

## FISH

\$145.00 per person

Pan Roasted Atlantic Salmon on Black Thai  
Rice  
Sesame Glazed Baby Bok Choy and Baby  
Root Golden Carrot  
Thai Basil Beurre Blanc

Fillet of Halibut  
"smashed" Fingerling Potatoes, Braised Leeks  
Coriander Beurre Noisette

Pan Seared Striped Bass (GF)  
Tarragon and Artichoke Potato Gratin,  
Roast Asparagus and Roma Tomato Confit  
Red Wine Beurre Blanc

Clover Honey Glazed Red Snapper  
Roma Tomato Risotto with Grilled Zucchini  
Fennel Infused Tomato Jus & Flat Leaf Italian  
Parsley Oil



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# PLATED DINNER SELECTIONS *(cont.)*

(Select One) \*/\*\*

## ENTRÉES

### MEAT

**\$160.00 per person**

Thyme and Shallot Butter Roasted Filet Mignon  
Wild Mushroom Risotto, Market Spring Root Vegetables  
Bordelaise Reduction

Peppercorn and Rosemary Marinated Filet Mignon (GF)  
Potato Gratin, Asparagus, Spring Leeks  
Merlot Jus

Oven Roasted Filet Mignon (GF)  
Fingerling Potato Confit, Brussels Sprouts, Caramelized  
Onions  
Peppered Merlot Jus

“Boneless” Beef Short Rib Steak (GF)  
Triple Cream Brie Polenta, Buttered Petite Beans, Roasted  
Baby Carrot  
Bordelaise Reduction

Pan Seared Filet Mignon (GF)  
Yukon Gold Potato Puree  
French Beans, Herbed Paris Mushrooms, Oven Roasted  
Cherry Tomatoes  
Natural Jus

### VEGETARIAN

**\$130.00 per person**

Truffle Mushroom Risotto  
Shitake, Oyster, Cremini Mushroom  
Porcini Crema, Wilted Arugula

Herb Marinated Seared Tofu (V,GF)  
Warm Quinoa Salad, Baby Spinach, Cherry Tomatoes,  
Vegetable Slaw  
Gluten Free, Vegan

Roasted Eggplant Caponata and Quinoa Tart (GF)  
Roasted Baby Zucchini, Braised Leeks

Shaved Asparagus with Ricotta and Spinach Ravioli  
Parmesan Broth, Blistered Tomatoes

## DESSERTS

Apple Tarte Tatin  
Caramel & Candied Walnuts

Mascarpone Cheesecake  
Fresh Berry Compote, Chantilly Cream

Pear & Almond Tart  
Cinnamon, Poached Pear, Almond Praline

Chocolate Decadence Cake  
Liquid Chocolate Glaze, Chocolate Mousse,  
Chocolate Cake

Meyer Lemon Tart  
Lemon Preserve, Biscotti, and Clotted Cream

Valrhona Chocolate Bread Pudding  
Chocolate Crumble and Raspberry



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# HORS D'OEUVRES

## VEGETABLE

Fig Jam | Goat Cheese | Toasted Ficelle

Triple Cream Brie & Pear Chutney | Cranberry Walnut Toast

Crostini of Mushroom | Parsley | Parmesan Cheese

White Bean Bruschetta | Endive (V,GF)

Crispy Polenta | Tomato Provençale (V,GF)

Truffle Arancini | Truffle Aioli (V)

Chaat Masala Samosa | Green Mango Chutney

Mini Potato Croquettes | White Truffle Oil | Red Pepper Emulsion

Spinach and Artichoke Crisp

Vegetable Spring Roll | Sweet Chili Sauce (V)

Edamame Dumpling | Sweet Chili Garlic Sauce (V,GF)

New York Potato Knish | Spicy Mustard

## FISH

Lobster Salad | Peruvian Potato (V,GF)

Sea Bass Ceviche Basil Crisp

Tuna Tartare | Yuzu Ginger Marinade

Profiteroles | Tarragon | Salmon Caviar | Crème Fraiche

Smoked Salmon Roulade | Dill | Pumpernickel

Spicy Tuna Roll

Baby Leek and Shallot Tartlet | White Anchovy Filet

Pan Sear Crab Cake | Lemon Tartar

Panang Shrimp | Spicy Ginger Dip

Breaded Crawfish Tail | Spiced Papaya Dip

Shrimp Dumplings | Soy Di

Bacon Wrapped Scallops

Lobster and English Pea Arancini | Lemon Crème Fraiche

## MEAT

Lamb Carpaccio | Shaved Asiago

Foie Gras Torchon | Brioche Crisp | Quince Molasses

Sliced Tenderloin of Beef | Green Peppercorn and Horseradish Dressing

Smoked Turkey Crostini | Saga Blue | Apple Chutney

Smoked Duck Salad | Sour Cherries and Pistachios | Cranberry Bread

Classic "pigs in blanket" | Deli Mustard

House Made Duck Meatballs | Glazed Pomegranate Molasses (GF)

Peking Duck Panzarattie | Burnt Orange Jus

Mini Chicken Cordon Blue | Whole Grain Mustard

Chicken Lemongrass Pot Sticker | Orange Ginger (GF)

Blue Corn Empanadas | Vegetable | Chicken

Buffalo Chicken Spring Roll | Maytag Blue Cheese

Kobe Beef Burger | Bacon | Cheddar

4 Pieces Per Person - \$36.00

6 Pieces Per Person - \$50.00

8 Pieces Per Person - \$58.00

10 Pieces Per Person - \$66.00



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# CRAFTED STATIONS

(Note: stations are not stand alone and may only be added to enhance your Reception menu)

## TOSCANA TABLE

Served with “mini” sweet onion & olive baguette

House Fresh Mezzi Rigatoni  
Elephant Poached Garlic, Arugula, & Roasted Tomato (V,GF)  
Extra Virgin Olive Oil & Flat Leaf Parsley

Cannellini Puree with Lemon & Rosemary (V,GF)

Harvest Ripe Heirloom Tomato with Buffalo Mozzarella (GF)

Roasted Cipolini Onions  
Imported Olives, Grilled Vegetables, & Roasted Italian Eggplant (V,GF)  
Long steam Grilled Artichokes

Fire Roasted Red and Yellow Peppers with White Balsamic and Capers (V,GF)

Charred Asparagus with Essence of Lemon Zest & Extra Virgin Olive Oil (V,GF)

**\$46.00 per person**

## ARTISANAL CHEESE & DRY MEATS

Trio of Artisanal Cheese Boards:  
Accompanied with Marinated Olives, Grilled Flatbreads and Spreads  
To Include Babghanoush and Hummus

Italian-Grana Panda (GF)  
Cherry Compote

French-Saint Andre Triple Cream Brie (GF)  
Star-Anise Infused Honey

American-Brovetto Cheese House – Ommegang Beer Cheese (GF)  
House Made Quince  
&  
Charcuterie  
To Include Prosciutto, Bresaola, Chorizo and House Cured Hard Salami (GF)  
Whole Grain Mustard and Gherkin

**\$58.00 per person**



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## CRAFTED STATIONS *(cont.)*

(Note: stations are not stand alone and may only be added to enhance your Reception menu)

### PASTAS

(Attendant Required at \$275.00 Each - 1 Attendant per 100 guests)

Prepared to Order  
Served with Parmegiano Reggiano Cheese  
Focaccia Hearth Bread and Pepperoncini

(Please Select 2)

Arugula & Ricotta Cheese Ravioli  
Wilted Spinach and Blistered Tomatoes  
Brie Fondue Glaze  
Or  
Sweet Pea & Potato Gnocchi  
Vegetable Voloute  
Or  
Penne Rigate with Fileto d' Pomodoro  
Crispy Pancetta & Fresh Basil Leaves  
Or  
Mini Rigatoni with Roasted Cauliflower  
Seasoned Brioche Crumbs and Herbed Extra Virgin  
Olive Oil  
Or  
Cavatelli Pasta  
Sweet Italian Sausage, Broccoli Rabe, Sun Dried  
Tomatoes  
Light Chicken Broth, & Extra Virgin Olive Oil

\$43.00 per person

### RAW BAR \*\*

Poached Spiced Shrimp & Stone Crab Claws  
Paired with  
Green Lip Mussels & Clams on the ½ Shell  
Mignonette, Cocktail, Mari-Rose  
Lemon & Horseradish  
\$48.00 per person

### RAW BAR "A LA CARTE"

Scottish Smoked Salmon  
Sliced Pumpnickel, Horseradish, Lemon,  
Chopped Onion, Egg Yolks and Whites and  
Capers  
\$18.00 per person

Cold Jumbo Shrimp on Ice (GF)  
Lemon, Cocktail and Mari-Rose Sauces  
50 pieces at \$550.00 or \$25.00 per person

Chilled Half Lobsters (GF)  
On the Shell, Cocktail Sauce, Lemon  
25 pieces at \$995.00 or \$39.00 per person

Steamed Mussels Fra diavolo  
Plum Tomatoes & Elephant Garlic  
100 pieces at \$235.00 or \$11.00 per person

Clams Casino  
Herb Butter and Lardons  
100 pieces at 660.00 or \$15.00 per person

Oysters Rockefeller  
Crema & Baby Spinach  
100 pieces at \$615.00 or \$14.00 per person

Pan Seared Salmon Medallions (GF)  
Tarragon Beurre Blanc  
Serves 25 at \$570.00 or \$18.00 per person



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# CRAFTED STATIONS *(cont.)*

(Note: stations are not stand alone and may only be added to enhance your Reception menu)

## CARVING STATIONS

(Attendant Required at \$275.00 Each - 1 Attendant per 100 guests)

Roasted Turkey Breast (GF)

Cranberry Sauce, Giblet Gravy

Served with Assorted Miniature Rolls

Serves 25 at \$335.00 or \$12.00 per person

Bone in Apple Cider Glazed Hickory Smoked Ham

(GF)

Silver Dolls Rolls

Whole Grain Mustard Sauce

Serves 35 at \$335.00 or \$12.00 per person

Pepper Crusted Slow Roasted Pork Loin (GF)

Cherry & Apple Chutney & Natural Jus

Serves 35 at \$335.00 or \$12.00 per person

Asian Glazed BBQ Pork Belly (GF)

Pickled Raw Vegetables

Sriracha Emulsion

Serves 25 at \$410.00 or \$14.00 per person

Hong Kong Peking Duck

With Moo Shoo Pancakes, Asian Slaw, and Hoisin Sauce

Serves 25 at \$410.00 or \$14.00 per person

“Brooklyn style” Corned Beef or Pastrami (GF)

Deli Mustard, Rye Bread, Kosher Dill Pickles

Serves 25 at \$410.00 or \$14.00 per person

Montreal Spice Rubbed Striploin (GF)

Bordelaise Reduction

Serves 30 at \$450.00 or \$16.00 per person

Roasted Tenderloin of Beef (GF)

Peppered Merlot Jus and Sliced French Bread

Serves 25 at \$460.00 or \$17.00 per person

Rack of Lamb with Minted Pan Jus

Mini Rolls

Serves 25 at \$595.00 or \$18.00 per person

Atlantic Salmon Coulbiac

Baby Spinach, Wild Rice

Light Curry Beurre Blanc

Serves 25 at \$535.00 or \$17.00 per person

Slow Braised Veal Shank (GF)

Glace de Viande

Paired with Wild Mushroom Ragout and Bacon

Lardons

Serves 40 at \$650.00 or \$18.00 per person

Argentinean Style Grilled Churrasco Meats

Skirt Steak and Salchicha Pork Sausage

Roasted Peppers and Shallots

Chimichurri Sauce

Serves 25 at \$660.00 or \$19.00 per person

## HAND CRAFTED MOZZARELLA STATION

(Attendant Required at \$275.00 Each - 1 Attendant per 100 guests)

Sliced French Baguette & “raw” Cold Press EVOO

Mozzarella Cheese Pulled from Curd Tableside (GF)

Prepared 3 Ways: Roasted Tomato Pesto, White

Truffle Lemon, Fresh Basil & Sea Salt

Pitted Lemon Olives and Cipollini Grilled Sweet

Onions (GF)

\$56.00 per person



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New York Times Square Hotel

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# CRAFTED STATIONS *(cont.)*

(Note: stations are not stand alone and may only be added to enhance your Reception menu)

## SAUTÉ STATIONS

(Attendant Required at \$275.00 Each - 1 Attendant per 100 guests)

Soft Black Garlic & Mushrooms (GF)  
Maitake, Oyster, King Trumpet, & Crimini  
Béarnaise Yogurt Veal Jus  
Serves 50 at \$535.00 or \$16.00 per person

Tuscan Chicken Piccata  
Capers, Parsley and Lemon Butter Sauce  
Serves 50 at \$335.00 or \$11.00 per person

Shrimp Scampi (GF)  
Olive Oil, Garlic,  
Citrus Juices and Fresh Herbs  
100 pieces at \$500.00 or \$15.00 per person

Seared Sea Scallops Provencal (GF)  
Tomato, Garlic and Tarragon  
100 pieces at \$700.00 or \$18.00 per person

## CRAFTED BITES

Spicy Kofta Meatballs  
Monkfish in Olive Oil with Tomato & Saffron  
Grilled "open face" Ham & Manchego on Sour Dough  
Chicken Confit with Brie and Frisee  
Oregano Roast Pork & Greek Yogurt

"Ibiza" classic Paella  
Long Grain Rice, Saffron, Clams, Mussels, Chorizo,  
& Chick Peas

\$62.00 per person



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# SHERATON TIMES SQUARE CHEF STATIONS

(Note: stations are not stand alone and may only be added to enhance your Reception menu)

## TUNA, SALMON, SHRIMP

Black & White Sesame Seared Ahi Tuna Loin  
Spicy Sriracha & Toasted Wonton  
&  
Maple Roasted Salmon on Cedar Planks (GF)  
Green Goddess Emulsion & Crispy Tumbleweeds  
&  
Mesquite Grilled Colossal Shrimp (GF)  
Caramelized Citrus and Fine Herbs

**Minimum 100 people or \$24.00 Per person**

## SUSHI DEN

Maki Rolled Vegetable Sushi with Pickled Ginger

Wasabi Mustard and Soy Sauce

100 pieces at \$670.00 or \$12.00 per person

Or

Deluxe Sushi with Pickled Ginger

Cooked, Marinated and Rolled Sushi

Wasabi Mustard and Soy Sauce

100 pieces at \$925.00 or \$16.00 per person

Or

Sushi and Sake Bar

Sushi and Sashimi Made to Order Served with a Variety of Sake

Minimum 100 people at \$75.00 Per person

with Sake \$17.00 Per person

Sushi Chef at \$350.00 Each

Sushi Attendant at \$295.00 Each

## GOURMET "BITE SIZE" BURGER BAR

Confit Boneless Chicken Thigh

Butter Lettuce, Roma Tomato, & Roasted Garlic Mayo

Onion Potato

&

Honey Mustard Glazed Lamb Loin

Pea Shoots and Lemon Aioli

Brioche Poppyseed

&

Seared Spiced Tenderloin

Shitake Mushroom Caps, Crispy Onion, Horseradish Mayo

Egg Brioche

Minimum 100 people at \$19.00 Per person



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# BAMBOO SKEWERS

## BEEF, CHICKEN AND SHRIMP (GF)

Skewered Chicken with Yakatori Dipping Sauce  
Beef Sate with Thai Red Curry Peanut Sauce  
Sweet and Sour Minted Shrimp on a Stick with Lime and Cilantro Dipping Sauce  
50 pieces of each at \$650.00 or \$15.00 per person

## ASIAN BITES

(Served in Steamer Baskets)  
Steamed Wasabi Dumpling  
Shrimp and Pork with Wasabi in Spinach Wrap with Sesame Garlic Sauce  
&  
Steamed Chicken and Lemongrass Potsticker  
With Orange Ginger Sauce  
&  
Steamed Shrimp and Thai Vegetable Dim Sum  
Shrimp and Vegetable in Rice Paper, Sesame Ginger Sauce  
All Served with Brewed Soy Sauce  
100 pieces of each at \$600.00 or \$17.00 per person

American Egg Noodles & Braised Short Rib  
Attendant at \$275.00 Each  
"36 Hour" Boneless Braised Short Ribs &  
Hand Crafted Egg Noodles

Serve with Porcini Cream,  
Garlic & Extra Virgin Olive Oil  
Pretzel Bread Sticks  
Minimum 100 people at \$16.00 Per person

Risotto-Arborio Rice  
Attendant at \$275.00 Each  
Lobster Bisque-Mushroom Ragout- Veal Osso Bucco  
Crispy Herb Shallots  
Minimum 100 people at \$25.00 Per person

Mac & Cheese  
Attendant at \$275.00 Each  
Classic Macaroni and Cheese Served with the Following Gourmet Toppings:  
House Made Oven Roasted Chorizo- Grilled Portobello Mushrooms- Boneless  
Chicken Cacciatore  
Minimum 100 people at \$14.00 Per person



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# OPEN BAR PACKAGE

## LUXURY BAR

Grey Goose, Bombay Sapphire, Bacardi, Johnnie Walker Black Label, Knob Creek, Crown Royal, Jack Daniels, Patron Silver, Hennessy VSOP

Heineken, Corona Light, Brooklyn Brewery Pilsner, Brooklyn Brewery Lager, Sam Adams, Budweiser, Miller Lite, Michelob Ultra, O'Doul's

House Selection of Sparkling, Red and White Wines

Assorted Soft Drinks and Juices

\$41 One Hour

\$58 Two Hours

\$74 Three Hours

\$19 Additional Hour

## PREMIUM BAR

Smirnoff, Beefeater's, Cruzan Rum, Dewar's, Jim Beam White, Canadian Club, Sauza Silver Tequila, Hennessy VS

Heineken, Corona Light, Brooklyn Brewery Pilsner, Brooklyn Brewery Lager, Sam Adams, Budweiser, Miller Lite, Michelob Ultra, O'Doul's

House Selection of Sparkling, Red and White Wines

Assorted Soft Drinks and Juices

\$36 One Hour

\$52 Two Hours

\$71 Three Hours

\$16 Additional Hour

## Cash Bar Pricing

Luxury Brand Spirits 17

Premium Brand Spirits 15

House Selection of Sparkling, Red and White Wines 16

Imported Beer 13

Domestic Beer 12

Soft Drinks 8



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# SPECIALTY ENHANCEMENTS

## **Martini Bar**

Selection of our hand crafted classic and contemporary cocktails

Cosmopolitan

Appletini

Saketini

Chocolate Martini

Dirty Martini

Blue Velvet Martini

Nutty Martini

\$16 per person

## **Seven After Seven**

End the night the right way with our seven after seven classic cordials

Kahlua

Baileys Irish Cream

Grand Marnier

B & B

Sambuca

Courvoisier

Frangelico

\$18 per person

## **Beautifully sculpted ice luge for your martini bar**

Pricing starting at \$500

## **Freshly brewed 100% Arabica coffee**

Whipped cream, chocolate shavings, lemon and orange twists, cinnamon sticks and rock sugar

\$5 per person

## **Customized, Signature Cocktail**

\$5 per person



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# WINE SELECTIONS

## SPARKLING

Ruffino Prosecco, Vento, Italy	65
Chandon Brut "Classic", CA	81

## ROSE

Magnolia Grove by Chateau St. Jean, CA	52
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## WHITE

Magnolia Grove by Chateau St. Jean Pinot Grigio, CA	52
Magnolia Grove by Chateau St. Jean Chardonnay, CA	52
Sea Pearl, Sauvignon Blanc, Marlborough, New Zealand	60
Ferrari-Carano, Fume Blanc, Sonoma County, CA	65
Chalk Hill, Chardonnay, Sonoma County, CA	74
J. Lohr Estates "Riverstone", Chardonnay, Monterey CA	65

## RED

Magnolia Grove by Chateau St. Jean Merlot, CA	52
Magnolia Grove by Chateau St. Jean Cabernet Sauvignon, CA	52
Avalon, Cabernet Sauvignon, CA	58
Line 39, Pinot Noir, CA	58
Erath, Pinot Noir, Oregon	74
Hess Collection, "Allomi Vineyard", Cabernet Sauvignon Napa, CA	89
Terrazas de los Andes Malbec, "Altos del Plata", Mendoza, Argentina	83



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