

New York Grill

Dinner Banquet Menu Selections

If your Event will be attended by 20 or more guests, it is necessary to pre-select the menu to ensure the optimum service and the best possible dining experience for your guests. Depending on the day your party is scheduled, parties of less than 20 can usually order from the regular menu. We have an extensive Wine List available, so we no longer allow outside wines to be brought in for your event. We apply \$1.00 (*per person*) charge for cakes not provided by the restaurant. A maximum of 3 credit cards are allowed for banquets.

Contact:	Phone:	Email:	
Address:	City:	State:	Zip:
Event Date:	Event Time:	Guests:	

Cocktail Option: ☐ Hosted (*Host pays for all beverages*) ☐ Other (*List*)
 ☐ No Host (*Guest pays*) ☐

Appetizer(s) List: ☐ ☐
 ☐ ☐

Salad: *Please choose one.*

- ☐ House
- ☐ Caesar

Entree: *You may choose four entrees. Your waiter will describe the entrees to your guests.*

- | | |
|----|----|
| 1. | 3. |
| 2. | 4. |

Wine: ☐ Served both before and with dinner
 ☐ Served only with dinner

Dessert: *Please choose one.*

After reviewing the Banquet Menu, Please note your choices, sign and ***e-mail/fax*** this information to stephanie@nygrill.com / (909) 987-1219 so we can assist you in planning your event. Please call us with any questions you may have. We look forward to serving you.

Banquet Hors d'Oeuvres

Served Buffet Style

Hot Appetizers (Serves 15-20) **\$100.00**

Includes Fried Calamari Rings, Sautéed Mushrooms, Battered Cheese & Zucchini Sticks, Oysters Rockefeller and Deep Fried Artichoke Hearts

Cold Appetizers (Serves 15-20) **\$80.00**

A Beautiful Array of Cold Appetizers Including Cold Antipasto, Corned Beef, Smoked Salmon, Turkey & Beef Steak Tomatoes Caprese

Add Fresh Shrimp and Oysters **\$80.00 add'l**

Imported & Domestic Cheese Display (Serves 50) **\$275.00**

An Array of Imported & Domestic Cheeses served with Assorted Breads and Crackers

Fresh Fruit Display (Serves 25) **\$112.50**

An Assortment of Fresh Seasonal Fruit

Warm Spinach and Artichoke Dip (Serves 50) **\$250.00**

Fresh Spinach, Imported Artichokes and Italian Cheeses served with Sliced Rustic Bread

Filet Meatballs (25 Pieces Per Order) **\$100.00**

Served with Mushroom Marsala Sauce

Pineapple Chicken Teriyaki Skewers (25 Pieces Per Order) **\$100.00**

Stuffed Mushrooms (25 Pieces Per Order) **\$85.00**

Baked champignons stuffed with sun-dried tomatoes, parmesan and mozzarella cheese

Butler Passed

Avocado Egg Rolls (25 Pieces Per Order) **\$95.00**

Chunks of Fresh Avocado, Sundried Tomato, Red Onion and Cilantro Deep Fried in a crisp Wonton Wrapper. Served with Tamarind-Cilantro Dipping Sauce

Bacon Wrapped Shrimp (25 Pieces Per Order) **\$100.00**

Bacon Wrapped Sea Scallops (25 Pieces Per Order) **\$150.00**

Crab Puffs (25 Pieces Per Order) **\$100.00**

Mini Maryland Style Crab Cakes (25 Pieces Per Order) **\$100.00**

Served with Whole Grain Mustard Remoulade

New York Grill

Dinner Banquet Menu Selections

Parties of 20 Guests and Under May Order From the Dining Menu at Regular Prices. A maximum of 3 credit cards are allowed for banquets.

ENTREES // FOUR CHOICES

*Entree Prices Include Entrée, House or Caesar Salad, Bread, Dessert, Coffee & Ice Tea
Special salads may be added at an additional charge.*

CHICKEN

GARLIC ROASTED CHICKEN

One Half Chicken, with Roasted Garlic, Herbs & Sherry Wine Sauce. Served with Vegetables & Porcini Mushroom Potatoes.

\$37.00

BRANDIED CHICKEN

Boneless Breast Of Chicken in a Brandy Mushroom Sauce. Served with Vegetables & Porcini Mushroom Potatoes.

\$37.00

FISH

GRILLED SALMON

Grilled Salmon Served with a Dijon Mustard Sauce. Served with Vegetables & Porcini Mushroom Potatoes.

\$38.00

GRILLED HALIBUT STEAK

Grilled Northern Halibut, Spicy Diced Tomato and Sweet Vermouth Sauce. Served with Vegetables & Porcini Mushroom Potatoes.

\$42.00

SCALLOPS AND PRAWNS

*Grilled Jumbo Shrimp & Sea Scallops with a Jalapeno, Ginger, Lime Sauce.
Served with Vegetables & Porcini Mushroom Potatoes.*

\$42.00

GRILLED STEAKS

FILET MIGNON

Cut from the Center of the Tenderloin, this Thick and Tender Filet is Seared to Keep in the Succulent Juices & Flavors of a Preferred Cut of Aged Beef. Served with Vegetables & Porcini Mushroom Potatoes.

\$49.00

NEW YORK

*A Thick, Richly Marbled, Classic New York Steak, Cut from Aged Beef & Grilled to Your Order.
Served with Vegetables & Porcini Mushroom Potatoes.*

\$49.00

RIBEYE 18oz

*A Rich, Mellow Steak with Tenderness and Outstanding Taste, Grilled to Your Taste.
Served with Vegetables & Porcini Mushroom Potatoes.*

\$49.00

CLASSIC TOP SIRLOIN OR TERIYAKI SIRLOIN 12oz

*Aged Sirloin Steak, Teriyaki Option is Marinated in Our Own House Teriyaki, Both are Grilled to Your Taste.
Served With Vegetables & Porcini Mushroom Potatoes.*

\$42.00

BLACKENED CREOLE SIRLOIN 12oz

Aged Sirloin Steak with Spicy Marinade, Blackened on the Grill. Served Vegetables & Porcini Mushroom Potatoes.

\$42.00

NEW YORK GRILL'S SPICY PORK CHOP

*Two Large, Center Cut Pork Chops, Grilled with an Apricot Chutney Wine Glaze, Spiced with Fresh Jalapeno Peppers.
Served with Vegetables & Porcini Mushroom Potatoes.*

\$38.00

VEGETARIAN

GRILLED VEGETABLES

Mixed Seasoned Fresh Garden Vegetables Grilled and Seasoned

\$32.00

PASTA PRIMAVERA

Pasta with Garden Fresh Vegetables, Herbs & Diced Fresh Tomatoes.

\$32.00

DESSERT

Your Choice of New York Cheesecake, Carrot Cake or Chocolate Truffle Cake

Prices are subject to applicable State sales tax and 20% gratuity // Private Room Charges and Deposits May Apply.
Phone: (909) 987-1928 Fax: (909) 987-1219 // Prices Subject to Change Without Notice.

Banquet Prices For The New York Grill

Dinner 2017

We don't charge a room rental, just food & beverage minimums. The menu pricing gives you an idea of what to order to get to that minimum. Those prices **are not** in addition to the minimum. A maximum of 3 credit cards are allowed for banquets.

The Manhattan Room:

Max. Capacity 60 guests

Sunday thru Thursday	= \$1500.00
Friday	= \$1800.00
Saturday	= \$2000.00

The Westside Room:

Max. Capacity 40 guests

Sunday thru Thursday	= \$1200.00
Friday	= \$1500.00
Saturday	= \$1800.00

The Upper Eastside Room:

Max. Capacity 20 guests

Sunday thru Thursday	= \$800.00
Friday thru Saturday	= \$1200.00

The Eastside Room:

Max. Capacity 16 guests

Sunday thru Thursday	= \$600.00
Friday thru Saturday	= \$800.00

All Room Prices Are Subject To Change without Notification

**** PLEASE NOTE: MINIMUM PRICES ARE SUBJECT TO APPLICABLE STATE SALES TAX
AND 20% GRAVITY ****

Banquet Prices For The New York Grill

Dinner / Holidays 2017

We don't charge a room rental, just food & beverage minimums. The menu pricing gives you an idea of what to order to get to that minimum. Those prices **are not** in addition to the minimum. A maximum of 3 credit cards are allowed for banquets.

The Manhattan Room:

Max. Capacity 60 guests

Sunday thru Thursday

= \$1800.00

Friday thru Saturday

= \$2500.00

The Westside Room:

Max. Capacity 40 guests

Sunday thru Thursday

= \$1500.00

Friday thru Saturday

= \$2000.00

The Upper Eastside Room:

Max. Capacity 20 guests

Sunday thru Thursday

= \$1000.00

Friday thru Saturday

= \$1200.00

The Eastside Room:

Max. Capacity 16 guests

Sunday thru Thursday

= \$800.00

Friday thru Saturday

= \$1000.00

All Room Prices Are Subject To Change Without Notification

**** PLEASE NOTE: MINIMUM PRICES ARE SUBJECT TO APPLICABLE STATE SALES TAX
AND 20% GRAVITY ****