

# New York Grill

## Lunch 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 entrées. Your server will describe the entrées to your guests.*

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

After reviewing the Banquet Menu, Please note your choices, sign and ***e-mail/fax*** this information to [stephanie@nygrill.com](mailto: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*

<b>Hot Appetizers (Serves 15-20)</b> <i>Includes Fried Calamari Rings, Sautéed Mushrooms, Battered Cheese &amp; Zucchini Sticks, Oysters Rockefeller and Deep Fried Artichoke Hearts</i>	<b>\$100.00</b>
<b>Cold Appetizers (Serves 15-20)</b> <i>A Beautiful Array of Cold Appetizers Including Cold Antipasto, Corned Beef, Smoked Salmon, Turkey &amp; Beef Steak Tomatoes Caprese</i>	<b>\$80.00</b>
<b>Add Fresh Shrimp and Oysters</b>	<b>\$80.00 add'l</b>
<b>Imported &amp; Domestic Cheese Display (Serves 50)</b> <i>An Array of Imported &amp; Domestic Cheeses served with Assorted Breads and Crackers</i>	<b>\$275.00</b>
<b>Fresh Fruit Display (Serves 25)</b> <i>An Assortment of Fresh Seasonal Fruit</i>	<b>\$112.50</b>
<b>Warm Spinach and Artichoke Dip (Serves 50)</b> <i>Fresh Spinach, Imported Artichokes and Italian Cheeses served with Sliced Rustic Bread</i>	<b>\$250.00</b>
<b>Filet Meatballs (25 Pieces Per Order)</b> <i>Served with Mushroom Marsala Sauce</i>	<b>\$100.00</b>
<b>Pineapple Chicken Teriyaki Skewers (25 Pieces Per Order)</b>	<b>\$100.00</b>
<b>Stuffed Mushrooms (25 Pieces Per Order)</b> <i>Baked champignons stuffed with sun-dried tomatoes, parmesan and mozzarella cheese</i>	<b>\$85.00</b>

*Butler Passed*

<b>Avocado Egg Rolls (25 Pieces Per Order)</b> <i>Chunks of Fresh Avocado, Sundried Tomato, Red Onion and Cilantro Deep Fried in a crisp Wonton Wrapper. Served with Tamarind-Cilantro Dipping Sauce</i>	<b>\$95.00</b>
<b>Bacon Wrapped Shrimp (25 Pieces Per Order)</b>	<b>\$100.00</b>
<b>Bacon Wrapped Sea Scallops (25 Pieces Per Order)</b>	<b>\$150.00</b>
<b>Crab Puffs (25 Pieces Per Order)</b>	<b>\$100.00</b>
<b>Mini Maryland Style Crab Cakes (25 Pieces Per Order)</b> <i>Served with Whole Grain Mustard Remoulade</i>	<b>\$100.00</b>

# New York Grill

## Lunch 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.

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### ENTREES / FOUR CHOICES

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

### STEAKS

<b><u>FILET MIGNON 7oz cut</u></b>	<b>\$39.00</b>
<i>Cut from the Center of the Tenderloin, this Thick and Tender Filet is Seared to Keep in the Succulent Juices &amp; Flavors of a Preferred Cut of Aged Beef. Served with Vegetables &amp; Porcini Mushroom Potatoes</i>	
<b><u>TERIYAKI SIRLOIN 8oz</u></b>	<b>\$31.00</b>
<i>Aged Sirloin Steak, Marinated in Our Own House Teriyaki, Grilled to Your Taste. Served With Vegetables &amp; Porcini Mushroom Potatoes.</i>	
<b><u>TOP SIRLOIN 8oz</u></b>	<b>\$31.00</b>
<i>Aged Sirloin Steak, Grilled to Your Taste. Served With Vegetables &amp; Porcini Mushroom Potatoes.</i>	

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### LUNCH SPECIALTIES

<b><u>GARLIC ROASTED CHICKEN</u></b>	<b>\$27.00</b>
<i>One Half Chicken, with Roasted Garlic, Herbs &amp; Sherry Wine Sauce. Served with Vegetables &amp; Porcini Mushroom Potatoes.</i>	
<b><u>GRILLED SALMON</u></b>	<b>\$27.00</b>
<i>Grilled Salmon Served with a Dijon Mustard Sauce. Served with Vegetables &amp; Porcini Mushroom Potatoes.</i>	
<b><u>GRILLED HALIBUT FILET</u></b>	<b>\$31.00</b>
<i>Grilled Northern Halibut, With a Spicy, Diced Tomato Sauce. Served with Vegetables &amp; Porcini Mushroom Potatoes.</i>	
<b><u>SCALLOPS AND SHRIMP</u></b>	<b>\$31.00</b>
<i>Lightly Grilled Jumbo Shrimps &amp; Seasoned Sea Scallops in a Jalapeno, Citrus, Ginger Sauce. Served with Vegetables &amp; Porcini Mushroom Potatoes.</i>	
<b><u>CREOLE, SHRIMP, SAUSAGE &amp; CHICKEN</u></b>	<b>\$31.00</b>
<i>Shrimp, Chicken and Sausage in a Spicy Sauté of Onions, Garlic and Fresh Tomatoes over Wide Noodle Pasta.</i>	
<b><u>SHRIMP SCAMPI CHAMPAGNE</u></b>	<b>\$31.00</b>
<i>Large Shrimp sautéed in a Champagne Cream Sauce with Shiitake Mushrooms, Garlic and Parsley. Served with Vegetables &amp; Porcini Mushroom Potatoes</i>	
<b><u>GRAND MARNIER SHRIMP AND SCALLOPS</u></b>	<b>\$31.00</b>
<i>Shrimp and Scallops sautéed in Grand Marnier Orange Juice Sauce with Saffron and Shallots Topped With Sliced Oranges. Served with Vegetables &amp; Porcini Mushroom Potatoes.</i>	
<b><u>COCONUT SHRIMP</u></b>	<b>\$31.00</b>
<i>Lightly Battered Shrimp tossed in Sweet Coconut and Toasted Almonds with our Apricot Chutney Dipping Sauce.</i>	
<b><u>NEW YORK GRILL'S SPICY PORK CHOP</u></b>	<b>\$27.00</b>
<i>A Large, Center Cut Pork Chop, Grilled with an Apricot Chutney Wine Glaze, Spiced with Fresh Jalapeno Peppers. Served with Vegetables &amp; Porcini Mushroom Potatoes.</i>	
<b><u>GAMBAS DI PIL PIL</u></b>	<b>\$31.00</b>
<i>Large Shrimp sautéed in a White Wine with Butter, Crushed Red Pepper, Garlic and Parsley surrounded by a Wedge of Fresh Levan Bread.</i>	
<b><u>LOBSTER STUFFED RAVIOLI</u></b>	<b>\$27.00</b>
<i>Served in a Sherry Cream Sauce with Shallots and Green Onions.</i>	
<b><u>GRILLED VEGETABLES</u></b>	<b>\$22.95</b>
<i>Mixed Fresh Garden Vegetables, Specially Seasoned, Lightly Grilled and Served on a Bed of Field Greens.</i>	
<b><u>PASTA PRIMAVERA</u></b>	<b>\$26.00</b>
<i>Pasta with Garden Fresh Vegetables, Herbs &amp; Diced Fresh Tomatoes.</i>	

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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

## Lunch 2017

We do not charge a room rental, just food & beverage minimums. The menu pricing gives you an idea of what to order to meet the 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

Monday thru Friday

= \$800.00

### The Westside Room:

Max. Capacity 40 guests

Monday thru Friday

= \$600.00

### The Upper Eastside Room:

Max. Capacity 20 guests

Monday thru Friday

= \$400.00

### The Eastside Room:

Max. Capacity 16 guests

Monday thru Friday

= \$300.00

**All Room Prices Are Subject To Change without Notification**

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

# *Banquet Prices For The New York Grill*

## *Christmas Lunch 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

Monday thru Friday

= \$1000.00

### The Westside Room:

Max. Capacity 40 guests

Monday thru Friday

= \$800.00

### The Upper Eastside Room:

Max. Capacity 20 guests

Monday thru Friday

= \$600.00

### The Eastside Room:

Max. Capacity 16 guests

Monday thru Friday

= \$400.00

**All Room Prices Are Subject To Change without Notification**

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