

THE  
EDISON BALLROOM  
*New York*

*Menu*

# *Hors d' Oeuvres*

## BUTLER-STYLE PASSED HORS D'OEUVRES

### Hot

#### Select 5

Seared Spiced Scallops Wrapped in Applewood Bacon  
Smoked Lamb Shoulder with Mint Yogurt on Pita Crisp  
Portobello Slider with Chipotle Mayo  
Parmesan Risotto Bombe with Roasted Pepper Sauce  
Mushroom Quesadilla with Fontina Cheese  
Wild Mushroom Tart with Truffle Crème Fraiche  
Mushroom Spring Rolls with Peanut Sauce  
Chicken Quesadillas  
Goat Cheese Baked in Puff Pastry  
Miniature Crab Cakes  
Miniature Potato Knishes  
Miniature Sirloin Burgers on Brioche  
Petit Spinach Pies  
Mini Croque Monsieurs  
Petit Cheddar Grilled Cheese with Oven Dried Tomato  
Pigs in a Blanket – Kosher Beef  
Vietnamese Spring Rolls with Nouc Nam  
Grilled Smoked Mozzarella Flatbreads  
Mini Beef Wellington  
Artichoke and Shiitake Mushroom Flatbreads  
Boneless Chicken Wing  
Bulgogi Marinated Sea Bass  
Galbi Short Rib Skewers  
Cajun Shrimp  
Kimchi Rice Cake  
Chorizo Spiked Pork Belly Tacos  
New Zealand Lollipop Lamb Chops – Upcharge

### Cold

#### Select 5

Ahi Tuna Tartar Cones with Spicy Sesame Sauce  
Candied Red Beets with Soft Feta Cheese on Endive  
Charred Lime Beef Salad with Avocado  
Chic Pea Puree with Capers and Extra Virgin Olive Oil  
Crab Cocktail with Avocado in Blue Corn Shell  
Mini Greek Salad  
Mushroom Tapenade Crostini  
Prosciutto with Balsamic Syrup  
Roma Tomato Bruschetta with Basil Oil  
Salmon Tartar with Capers and Red Onion on Endive  
Sushi Slider: Salmon, Tuna or Crab  
Smoked Salmon and Crème Fraiche Pizza  
Fresh Vietnamese Shrimp Mango Spring Roll  
Serrano Ham with Mango and Mint  
Grilled Shrimp Cocktail  
Bahn Mi Crostini  
Boccaccini Stuffed Cherry Tomato  
Mascarpone, Prosciutto, and Blue Cheese Tart  
Smoked Salmon Bagel Chip with Caper Cream Cheese  
Parmesan Ricotta Cannolis  
Tuna Cubes with Wasabi Pea Puree and Mango Aioli  
Wasabi Pea Crusted Tofu  
Duck Confit Tacos  
Peanut or Sesame Soba Noodles on Endive  
Pistachio Crusted Goat Cheese Truffle  
BST – Bacon Shrimp Tomato Sandwich  
Chipotle Chicken Salad  
Sesame Tofu Edamame Aioli



# Stations

## SELECT 5 STATIONS

### Slider Trio

Lamb, Pulled Pork and Sirloin Sliders  
Lamb with Yogurt Sauce  
BBQ Pork with Dijon Caraway Sauce  
Beef Sirloin Cheeseburger with Edison Ballroom Sauce

### Japanese

Customized and Traditional Maki Rolls  
Sushi Nigiri  
Chef at Station

### Ceviche Bar

Peruvian Corvina with Lime Juice, Celery,  
Red Onion and Cilantro  
Bay Scallops Lychee with Cilantro and Jalapeño  
Shrimp with Tomato Juice, Lemon Juice,  
Horseradish and Parsley

### China Town

Steamed Shrimp Shumai  
Pan Seared Gyoza  
Beef Vegetable Shumai  
Crispy Vegetarian Potstickers  
Vegetable Egg Rolls

### Boardwalk Fries

Thick Cut Fries and Sweet Potato Fries  
The Following Add-ons are Available:  
Chili, Cheese, Sriracha Aioli, Tomatillo Avocado Salsa

### Meat and Potatoes

Braised Short Ribs with Truffle Potato Foam  
Slow Cooked Lamb Shank with Mascarpone Foam  
Pulled BBQ Pork with Blue Cheese Foam

### Chops & Crops

New Zealand Lollipop Lamb Chops with  
Mushroom Risotto  
Sautéed Apple Crusted Pork Chop with  
Homemade Sauerkraut  
Braised Short Ribs with Crispy Potato Cake

### Hirata Steamed Buns

Asian Steamed Buns  
Pork Belly Confit with Fresh Cucumber  
Grilled Short Ribs with Spicy Kimchi and Japanese Mayo  
Sesame Shiitake Mushrooms with Wasabi Aioli

### Saladini Bar

Seasonal Chopped Salad Ingredients  
Customized Vinaigrettes and Dressings  
Shaken in a Cocktail Shaker  
Served in a Martini Glass

### El Paso Margarita

Chicken, Beef and Vegetable Fajitas  
Pico De Gallo, Salsa, Sour Cream, and Guacamole  
Complementary Edison Ballroom Margarita

### Pasta

#### Select 2 Pastas and 2 Sauces

**Pastas:** Penne Rigate, Orecchiette, Farfalle  
**Sauces:** Vodka, Marinara, Wild Mushroom Pesto

### Quesadillas

Cheese Stuffed Flour and Corn Tortillas  
Vegetable  
Chicken  
Carnitas  
Served with Assorted Toppings



# *Stations*





# *Stations*



# Stations

## Southern Belle

Cornmeal Crust Catfish Nuggets  
Panko Crusted Yellow Mac n' Cheese  
Smoky Collard Greens  
Southern Fried Boneless Breast Chicken  
Milk Gravy

## Antipasto

Antipasto Salad with Provolone, Pecorino Romano,  
Parmigiano-Reggiano, Prosciutto, Mortadella,  
Spicy Soppressata, Olives, Artichoke,  
and Marinated Peppers

## Surf and Turf

Shrimp Wrapped in Prosciutto  
Scallop and Pork Belly  
Skirt Steak with Crab Mornay Sauce  
Served on Small Plates or Skewers

## Tokyo Via Milan

Japanese Inspired Italian Pastas  
Mentaiko Basil and Spaghetti  
Kimchi Parmesan Capellini  
Mushroom Sesame Shiso Soba  
Served in Bamboo Containers  
Gluten-Free Option Available Upon Request

## Sports Bar

Prime Cheeseburger Sliders  
Dry Rub Chicken Wings  
BBQ Baby Back Ribs  
Potato Skins Fully Loaded  
Served with Buckets of Beer and Root Beer

## Biscuit Bar

Buttermilk and Sweet Potato Biscuits  
Pulled Pork with Georgia Barbecue Sauce  
Vidalia Onion Marmalade  
Maple Brown Sugar  
Glazed Virginia Ham  
Seasonal Vegetables

## Risotto

Wild Mushroom  
Tomato Chutney  
Pesto  
Lobster – Upcharge

## Macaroni and Cheese

Trio of Macaroni and Cheese  
Mini Grilled Cheese Sandwiches and Tomato Soup Sips

## Polenta

Italian Style Creamy, Cheesy Polenta  
Roasted Garlic Shrimp Scampi  
Truffled Wild Mushroom Ragout  
Aged Fontina Cheese  
All Served Individually

## Raw Bar - Upcharge

East and West Coast Oysters  
Littleneck Clams  
Poached Shrimp  
Served with Edison Ballroom Condiments

# *Seated Dinner*

## **1<sup>st</sup> COURSE**

**Select 1 Appetizer or 1 Salad**

### **Appetizer**

Wild Mushroom Ravioli with Sage Brown Butter Sauce

Scottish Smoked Salmon and Citrus Fennel Salad with Crème Fraiche

Grilled Jumbo Asparagus with Wild Mushrooms and Baby Greens

Grilled Shrimp with Arugula and Endive Salad

Cold Poached Wild Salmon with Lemon Dressing

Duck Confit with Sautéed Frisee, Dried Cherries and Sherry Vinaigrette

Crab, Mango and Avocado Timbale

Compressed Watermelon, Tuna Tartar and Shiso Vinaigrette

### **Salad**

Arugula, Roasted Peppers, Tomatoes and Toasted Pecans with Sherry Vinaigrette

Caesar Salad with Parmesan Slices, Marinated Anchovies and Croutons

Arugula, Endive and Radicchio Salad with Shaved Parmesan

Marinated Red Beet, String Bean and Goat Cheese Salad

Vine Ripened Tomato, Cucumber and Arugula Salad with Feta Cheese and Red Wine Dressing





*Seated Dinner*



# Seated Dinner

## 2<sup>nd</sup> COURSE

**Select 2 Entrées**

**Silent Vegetarian Option Included**

### Entrée

Individual Filet Mignon with Bordelaise Sauce

Aged Sirloin of Beef with Au Jus

Rack of Lamb with Natural Juices – Upcharge

Herb Crusted Roast Loin of Lamb – Upcharge

Veal Paillard with Butter Sage

Basil Crusted Wild Salmon

Breast of Chicken with Shiitake Mushrooms and Shallot Beurre Blanc Sauce

Roasted Chicken Breast with Spinach and Caramelized Onions

Pan Seared Grouper with Ginger Glaze

Roasted Wild Salmon with Asparagus Sauce

Miso Glazed Wild Black Bass with Sesame Ginger Sauce

Pan Seared Halibut with Citron Butter Sauce – Subject to Seasonal Availability

### Sides

**Select 1 Vegetable and 1 Starch**

#### Vegetable

Fresh Seasonal Vegetable Sauté

Grilled Asparagus

Fresh Haricot Verts

Honey Glazed Carrots

Provençal Baked Tomato

Creamed Spinach

Asian Vegetable Medley

Garlic Baby Bok Choy

Tomato and Parmesan Spaghetti Squash

#### Starch

Roasted Red Bliss Potatoes

Yukon Gold Hash Brown Potatoes

Garlic Mashed Potatoes

Wild Rice Pilaf

Creamy Scalloped Potatoes

Basil Mashed Potatoes

Curried Vegetable Israeli Couscous

*Seated Dinner*





*Seated Dinner*



# *Seated Dinner*

## **3<sup>rd</sup> COURSE**

### **Plated Dessert**

**Select 2 Plated Desserts (Alternating),  
or 1 Plated Dessert with Petit Fours**

- NY Style Cheesecake with Macerated Wild Berries
- Molten Chocolate Cake with Berries and Crème Anglaise
- Chocolate Mousse Cake
- Chocolate Ganache and Caramel Tart
- Seasonal Fruit Tart with Zabaglione Sauce
- Vanilla Poached Pear
- Dramatic Lemon Meringue Tart with Berry Sauce
- Key Lime Pie with Blueberry Sauce
- Individual Apple Cobblers with Caramel Sauce
- Sweet Carrot Cake with Tahitian Vanilla Cream Cheese Frosting

### **Petit Fours**

**Comes with the Selection of 1 Plated Dessert  
Served on Tiers at Tables or Passed**

- Caramel Cups
- Chocolate Peanut Butter Cups
- Fruit Tarts
- Lemon Meringue Cups
- Chocolate Covered Strawberries

### **Coffee Service At Tables**

- Regular and Decaf Coffee
- Imported Teas

**Custom Menus Available Upon request**



*Seated Dinner*





# *Premium Open Bar*

**PREMIUM OPEN BAR THROUGHOUT THE EVENING**

**During Cocktail Hour**

Passed Red and White Wine, Sparkling Water and Specialty Cocktail

**During Dinner**

Wine Pouring and Cocktail Service



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