

The Harmonie Club 2019 Private Room Menu Package



The Harmonie Club was founded in 1852 and has occupied its Stanford White Designed Landmark building since 1905. The Club's private rooms provide the classic setting for the most elegant and memorable meetings and special events.

Our hospitality and culinary staff will customize each event to insure its success. All menus are subject to seasonality. Final selections will be reviewed in order to assure menu balance and quality for guest enjoyment.

1852



The Harmonie Club

4 East 60th Street | New York, NY 10022 | 212.355.7400 | Harmonieclub.org

Harmonie Club Private Room Breakfast Menus

Conference Breakfast Buffet

Orange Juice, Grapefruit Juice, Cranberry Juice

Miniature Danish Pastries & Muffins

Assorted Bagels, Cream Cheese, Butter, Jelly

Coffee, Tea, Decaffeinated Coffee

\$44.00 Per Person

Deluxe Continental Buffet

Orange Juice, Grapefruit Juice, Cranberry Juice

Miniature Danish Pastries

Variety of Muffins and Croissants, Jams & Marmalade

Assorted Bagels, Cream Cheese

Cereals, Milk, Low Fat Yogurt Selection

Fresh Cut Fruit

Coffee, Tea, Decaffeinated Coffee

\$49.00 Per Person

Hot Breakfast Buffet

Orange Juices, Grapefruit Juice, Cranberry Juice

Miniature Danish Pastries & Muffins

Assorted Breads for Toasting, Butter and Preserves

Fresh Sliced Fruit

Choose Two Items

Scrambled Eggs with Herbs

Eggs Benedict or Florentine

Grand Marnier Brioche French Toast

Buttermilk Pancakes, Waffles

Home Fried Potatoes, Bacon or Sausage

Coffee, Tea, Decaffeinated Coffee

\$59.00 Per Person

22% Surcharge & 8.875% NYS Tax on all Food and Beverage Items

Add Smoked Salmon Display with Garnish to any of the above \$7.00 pp Additional

The Harmonie Club

4 East 60th Street | New York, NY 10022 | 212.355.7400 | Harmonieclub.org

Harmonie Club Private Room Weekend Brunch Menu

80 or more guests please

Soft Beverages

Fresh Orange Juice, Grapefruit Juice, V-8 & Cranberry Juice

Coffee, Tea, Decaffeinated Coffee

Buffet Brunch

Hot

Complete Omelet Station with Assorted Ingredients, Hash Brown Potatoes

Waffles and Challah French Toast, Maple Syrup, Apple Compote

Blueberry and Cheese Blintzes, Berry Compote and Sour Cream

Cold

Smoked Norwegian Salmon Sliced with Complete Garniture

Assorted Bagels and Cream Cheese, Platter of Sliced Tomatoes and Onions

Curry Chicken Salad with Apples, Walnuts and Raisins

Salad Bar with a Variety of Seasonal Greens and Toppings

Cedar Plank Roast King Salmon Filet, Sauce Verte

Cheese Board of Brie, Bel Paese & Cheddar, Dried Fruit, Nuts and Grapes

Assorted Crackers and Sliced Baguette

Sliced Fruit and Seasonal Berries

Assorted Miniature Danish, Muffins and Bagels

Assorted Cookies

\$80.00 per guest

Alcoholic Beverages charged for additionally

22% Surcharge on all Food and Beverage Items

8.875% NY Tax

\$1,000 Room Rental & Setup Fee

The Harmonie Club

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Harmonie Club Private Room Meeting Planners Menu

Breakfast Buffet

Orange Juice, Grapefruit Juice, Cranberry Juice

Miniature Danish, Muffins & Bagels

Cream Cheese, Butter, Jams & Marmalade

Coffee, Tea, Decaffeinated Coffee

* Add Smoked Salmon with Garniture for \$7.00 Per Person

AM Break

Fresh Seasonal Fruit Platter with Berries

Granola & Fiber Bars

Coffee, Tea & Decaffeinated Coffee

Assorted Sodas, Bottled Waters

Deli Buffet Lunch

Quinoa with Mixed Vegetable Salad

Potato Salad, Pasta Salad

Mixed Field Greens with Balsamic Vinaigrette

Sliced Turkey, Ham, Salami, Cheddar, Swiss, Mozzarella

Tuna Salad, Chicken Salad, Egg Salad

Sliced Tomato, Iceberg Lettuce, Sliced Red Onion, Cucumber, Olives, Pickles

Mustard & Mayonnaise, Rolls and Sliced Breads

Assorted Cookies and Dessert Miniatures

Coffee, Tea, Decaffeinated Coffee

Assorted Sodas, Bottled Waters, Lemonade and Iced Tea

PM Break

Homemade Chocolate Chip & Oatmeal Cookies

Individual Bags of Pretzels, Chips & Pirates Booty

Assorted Cookies and Candy

Coffee, Tea, Decaffeinated, Water

Assorted Sodas, Bottled Waters, Lemonade and Ice Tea

\$155.00 per guest

22% Surcharge on all Food and Beverage Items

8.875% NY Tax

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Harmonie Club Private Room Executive Meeting Planners Menu

Deluxe Continental Buffet

Orange Juice, Grapefruit Juice, Cranberry Juice
 Miniature Danish, Muffins, Bagels and Croissants
 Cream Cheese, Butter, Jams & Marmalade
 Assorted Cereals, Milk, Low Fat Yogurt Selection, Fresh Cut Fruit
 Coffee, Tea & Decaffeinated Coffee

* Add Smoked Salmon with Garniture for \$7.00 Per Person

AM Break

Orange Juice, Grapefruit Juice, Cranberry Juice
 Fresh Seasonal Fruit Platter with Berries
 Granola & Fiber Bars
 Coffee, Tea, Decaffeinated Coffee
 Assorted Sodas, Bottled Waters

Hot Luncheon Buffet

Salad Bar Mixed Baby Greens with Toppings of Chopped/Diced:
 Cucumber, beet, chickpea, carrot, tomato, avocado, onion, walnut, falafel, olives,
 artichokes, chicken, quinoa, squash, feta and mozzarella
 Assorted mixed dressings, pita, baguette, rolls

Chafing Dish Items

Choice of Chicken Picatta, Parmesan or Mediterranean
 Sautéed Salmon with Lemon and Capers
 Farfalle Primavera, Cherry Tomato, Garlic and Olive Oil
 Rosemary Roasted Potatoes, Fresh Vegetable Medley

Pasty Chef's Selections of Assorted Mini Petit Fours, Seasonal Fruit

Coffee, Tea, Decaffeinated Coffee
 Assorted Sodas, Bottled Waters, Lemonade and Ice Tea

PM Break

Homemade Chocolate Chip & Oatmeal Cookies
 Granola & Fiber Bars, Assorted Candy
 International & Domestic Cheeses, Baguettes and Fine Crackers, Flat Breads
 Red and Green Grapes, Dried Fruits & Mixed Nuts, Hummus with Pita
 A Seasonal Assortment of Garden Fresh Vegetable Crudit  with an Assortment of Dipping Sauces
 Coffee, Tea, Decaffeinated, Water
 Assorted Sodas, Bottled Waters, Lemonade and Ice Tea

\$175.00 per guest

22% Surcharge on all Food and Beverage Items

8.875% NY Tax

The Harmonie Club

4 East 60th Street | New York, NY 10022 | 212.355.7400 | Harmonieclub.org

Harmonie Club Seated Luncheon Menu

First Course (Please select one)

Seasonal Soup Selection

Classic Caesar Salad of Romaine Hearts, Shaved Reggiano, Focaccia Croutons
 Baby Iceberg Wedge, Crispy Onions, Applewood Smoked Bacon, Cherry Tomatoes,
 Crumbled Bleu Cheese, Ranch Dressing
 Baby Arugula, Julienne Apple, Red Grapes, Manchego Cheese,
 Toasted Pine Nuts, Balsamic Vinaigrette
 Salad of Endive, Radicchio & Frisée, Roquefort & Walnuts,
 Sundried Cranberries, Champagne Vinaigrette
 Baby Spinach, Shaved Red Onion, Baby Golden Beets, Teardrop Tomatoes, Dijon Vinaigrette
 Caprese Salad, Basil Oil and Balsamic Reduction
 Chilled Asparagus Salad, Dijon Mousseline, Shaved Parmesan, Lemon Dressing

Additional First Course Selections (Please select one)

Instead of one of the above – Add \$10.00

As an additional Course - \$16.00

Smoked Salmon, Frisée, Lemon-Chive Vinaigrette, Capers, Onions, Black Bread

Gulf Shrimp Cocktail

Crisp Maryland Crab Cake with Watercress Salad and Spicy Remoulade

Entrées, a choice between two entrees will be offered to your guests

Pricing will be based on the higher priced entrée

Butternut Squash Ravioli, Balsamic Brown Butter, Toasted Pecans, Sage	\$65
Farfalle Primavera, Cherry Tomato, Garlic and Olive Oil	\$65
Lemon and Herb Marinated Chicken Breast	\$75
Sautéed French Cut Chicken Breast with Wild Mushrooms	\$75
Grilled Chicken Paillard, Tuscan Bean Salad, Shaved Fennel, Aged Balsamic	\$75
Buttermilk Baked Chicken Breast, Cider Reduction	\$75
Grilled Shrimp, Roasted Vegetable Couscous, Moroccan Spices	\$78
Roast Atlantic Salmon Filet, Chive-Champagne Emulsion	\$78
Roast Herbed Wild Alaskan King Salmon, Yogurt-Dill Sauce	\$85
Sliced Slow Roasted Beef Sirloin, Red Wine Sauce	\$85
Center Cut Filet Mignon, Red Wine Demi Glaze	\$95

Served with Seasonal Accompaniments

A silent vegetarian option will also be available to your guests upon request.

Listed menu pricing is for 3 course service, plus 22% surcharge & 8.875% NYST

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Harmonie Club Seated Luncheon Menu (continued)

DESSERTS (Please Sselect one)

Chocolate Raspberry Desire
with Fresh Raspberries and Raspberry Sauce

Cinnamon Apple Tart Tatin
With Whipped Cream and Caramel Sauce

Flourless Chocolate Cake
With Vanilla Ice Cream

New York Cheesecake
With Fresh Strawberries and Strawberry Sauce

Chocolate Ganache Trio, Caramel Sauce

Frozen Lemon-Blueberry parfait
With Whipped Cream and Berries

Coffee, Tea, Decaffeinated Coffee

Add Cookies & Chocolate Truffles - \$8.00pp

Harmonie Club Private Room Buffet Luncheon Menu

40 or more guests please

Salad Bar

Mixed Baby Greens

With Toppings of Chopped/Diced

Cucumber, beet, chickpea, carrot, tomato, avocado, onion, walnut, falafel, olives, artichokes, chicken, quinoa, squash Feta and mozzarella, assorted mixed dressings

Pasta Salad, pita, baguette, rolls

Buffet Selections

Choice of Chicken Picatta, Parmesan or Mediterranean Style

Sautéed Salmon with Lemon and Capers

Farfalle Primavera, Cherry Tomato, Garlic and Olive Oil

Rosemary Roasted Potatoes

Mixed Seasonal Vegetables

Pasty Chef's Selections of Dessert Miniatures

Assorted Mini Petit Fours

Seasonal Fruit

Coffee, Decaffeinated Coffee, Tea

Lemonade & Iced Tea

Soft beverages to be available and Charged on Consumption

\$78.00 per guest

22% Surcharge on all Food and Beverage Items

8.875% NY Tax

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Harmonie Club Private Room Seated Dinner Menu

First Course Selections (Please Select One)

French Onion Soup

Classic Caesar Salad of Romaine Hearts, Shaved Reggiano, Focaccia Croutons

Baby Iceberg Wedge, Crispy Onions, Applewood Smoked Bacon, Cherry Tomatoes,
Crumbled Bleu Cheese, Ranch Dressing

Mesclun Greens, Sliced Strawberries, Toasted Pecans, Goat Cheese, Balsamic Vinaigrette

Salad of Endive, Radicchio & Frisée, Roast Pear, Roquefort & Walnuts

Wild Baby Arugula, Julienne Granny Smith Apple, Grapes, Toasted Pine Nuts, Manchego Cheese,
Balsamic Vinaigrette

Seasonal Risotto, Fresh Herbs, Shaved Parmesan

10-Ingredient Salad

Gulf Shrimp Cocktail **add \$12.00** per guest

Crisp Maryland Crab Cake, Watercress Salad, Spicy Remoulade **add \$12.00 per guest**

Entrées, a choice between two entrees will be offered to your guests

Lemon and Herb Marinated Chicken Breast	\$75
Grilled Chicken Breast, Sundried Tomato and Capers Relish	\$75
Chicken Francese, Lemon and Parsley Sauce	\$75
Grilled Mahi Mahi, Pineapple Salsa	\$85
Roast Atlantic Salmon Filet, Chive-Champagne Emulsion	\$85
NY Sirloin Steak, Cabernet Reduction	\$90
Grilled Filet Mignon, Black Truffle Sauce	\$95
French Cut Veal Chop, Cipollini Onions and Wild Mushroom Ragout	\$105
Rack of Colorado Lamb, Rosemary Jus	\$105

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Harmonie Club Private Room Seated Dinner Menu (continued)

DESSERTS (Please select one)

Chocolate Raspberry Desire
with Fresh Raspberries and Raspberry Sauce

Cinnamon Apple Tart Tatin
With Whipped Cream and Caramel Sauce

Flourless Chocolate Cake
With Vanilla Ice Cream

New York Cheesecake
With Fresh Strawberries and Strawberry Sauce

Chocolate Ganache Trio, Caramel Sauce

Frozen Lemon-Blueberry parfait
With Whipped Cream and Berries

Coffee, Tea, Decaffeinated

Add Platters of Cookies & Chocolate Truffles on the Table- \$8.00 Per Person

Harmonie Club Private Room Buffet Dinner Menu

60 or more guests please

Buffet Selections

A Seasonal Assortment of Garden Fresh Vegetable Crudit  with an Assortment of Dipping Sauces

A Tiered Display of Grilled Vegetables

Marinated Mushrooms, Fire Roasted Peppers. Assorted Olives with Herbs

International and Domestic Cheeses

Red Grape and Green Grapes, Dried Fruits, Rustic Breads, Baguettes and Fine Crackers

Classic Caesar Salad of Romaine Hearts, Shaved Reggiano, Focaccia Croutons

Mesclun Greens, Sliced Strawberries, Toasted Pecans, Goat Cheese, Balsamic Vinaigrette

Chafing Dishes

Roasted Chicken, Sundried Tomato & Caper Relish

Sauteed Market Fish with Lemon & Herbs

Seasonal Pasta

Herb Roasted Fingerling Potatoes, Sweet Onions

Brussels Sprouts and Chestnuts

Carving Station

Sirloin of Beef, Marchand Du Vin

Roasted Turkey with Natural Pan Gravy & Cranberry Relish

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Assorted Breads & Rolls

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Pasty Chef's Selections of Assorted Desserts, Cookies & Brownies

Coffee, Tea, Decaf

\$110.00 Per Person

22% Surcharge on all Food and Beverage Items

8.875% NY Tax

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Butler Style Hors D'oeuvre

Hot

Vegetable Spring Roll, Sesame Dipping Sauce
Potato Pancake, Sour Cream, Chive
Shrimp Tempura, Sweet & Sour Sauce
Profiterole of Wild Mushroom
Crispy Maryland Crab Cake, Spicy Remoulade
Mini Croque-Monsieur
BBQ Beef on Homemade Biscuit
Truffle Mushroom Quiche
Chicken Satay, Peanut Sauce
Thai Beef Skewer, Nuoc Cham Sauce
Ginger Shrimp Skewer
Cocktail Frank in Puff Pastry
Vegetable Samosa, Tamarind Sauce
Cheese Gougères
Crisp Portobello Mushroom, Truffle Aioli
Mini Pizzette with Ricotta and Truffle
Mini Neapolitan Pizza with Fresh Mozzarella
Surf and Turf Brochette with Béarnaise
Mini Braised Beef and Parsnip 'Shepherd's Pie'
Spiced Lamb Meatball, Harissa Yogurt, Tomato Jam

Cold

Smoked Salmon Canapé, Crème Fraiche, Capers, Dill
Seasonal Bruschetta
Tomato-Mozzarella Skewer, Pesto
Seared Tuna on Cucumber Round, Wasabi Cream, Pickled Ginger
Vegetable Spring Roll, Sesame Dipping Sauce
Potato Pancake, Sour Cream, Chive
Mini Lobster Roll
Duck Liver Mousse with Poached Seasonal Fruit and Honey Brown Butter
Belgian Endive, Roquefort, Candied Walnuts
Gazpacho Shot
Individual Shrimp Cocktail
Filet Mignon Crostini, Horseradish Sauce & Red Onion Marmalade
Chicken Tandoori on Plantain Crisp
Spicy Crab, Lime Dressing in Wonton Cup
Roasted Red and Yellow Beets, Goat Cheese, Rye

\$40.00 per person for 1 hour, 6 selections

\$55.00 per person for 2 hours, 8 selections

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Additional Station Selections

Up to 2 hours of service combined with hors d'oeuvre service

A Farmer's Market Crudité and Cheese Board Station

A Seasonal Assortment of Garden Fresh Vegetable Crudité with an Assortment of Dipping Sauces

International and Domestic Cheeses

Red Grape and Green Grapes, Dried Fruits, Rustic Breads, Baguettes and Fine Crackers

\$20.00 per person

Antipasti Station

Assorted Italian Meats to include Bresaola, Capocollo, Prosciutto, Soppressata,

Bocconcini and Cherry Tomato Salad, Olives with Herbs, Artichoke Hearts,

Roasted Vegetables, White Beans with Roasted Garlic & Sage,

Rustic Breads & Flatbreads, Grissini

\$20.00 per person

Smoked Fish Station

Scottish Smoked Salmon and Peppered Pastrami Smoked Salmon

Gravlax, Smoked Brook Trout, Rye and Pumpernickel Tartines

Capers, Red Onions, Lemon, Horseradish Cream

\$20.00 per person

Pasta Station

Please select two

Ravioli Filled with Spinach & Ricotta Cheese, Tomato

Penne Pomodoro, Basil

Semolina Gnocchi Primavera

Butternut Squash Ravioli, Brown Butter, Sage, Walnuts & Tomato

Short Rib Ragout with Strozzapreti Pasta

Garlic Bread, Fresh Parmesan & Basil

\$20.00 per person

Spanish Paella Station

Saffron Rice with Chicken, Lobster, Shrimp, Clams, Mussels & Chorizo (Optional),

Rustic Breads, Sangria Shots

\$20.00 per person

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Additional Station Selections

Up to 2 hours of service combined with hors d'oeuvre service

Carving Station

Please select two

Roast Turkey Breast, Gravy, Cranberry Chutney -
Cornbread Stuffing (with or without sausage), Sweet Potato Puree

NY Style Pastrami or Corned Beef, Sauerkraut

Leg of Lamb, Mint Sauce, Ratatouille

\$24.00 per person

Roast Sirloin of Beef, Marchand Du Vin, Mousseline Potato, Seasonal Vegetable

(+\$5.00 PP)

Rack of Lamb, Tarragon Jus

(+\$5.00 PP)

Mustards, Horseradish, Silver Dollar Rolls

(Carver Fee of \$150.00)

Shrimp Cocktail Presentation

Jumbo Gulf Shrimp on Crushed Ice, Lemon, Cocktail and Mignonette Sauce
Up to 6 pieces per guest

\$22.00 per person

Cold Seafood Presentation

Lobster, Crab Claws, Oysters, Clams and Shrimp

\$30.00 per person

Sushi Bar

A Variety of Fresh Sushi, Maki and Sashimi
Served with Wasabi, Soy Sauce, Pickled Ginger and Chopsticks

\$30.00 per person

Sushi Chef and Sushi Attendant preparing on site add \$425

***All menus are subject to change depending on availability and season**

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Harmonie Club Private Room Beverage

~Beer, Wine and Soft Drinks Service ~

\$16 for the First Hour
\$7 each additional 1/2 Hour

~Harmonie House Bar~

House Spirits, Absolut, Titos, Beefeater, Bombay, Mount Gay Rum,
 Bacardi Select Rum, J & B, Dewars, Seagrams VO,
 Lunazul Silver Tequila, Jameson, Jack Daniels, Campari

Selection of 1 White wine and 1 Red wine from list below
 Sparkling and Rose included
 Domestic and Imported Beers

Assorted Mixers, Sodas, Juices and Sparkling Water

\$20 per person for the First Hour
\$9 each additional 1/2 Hour

~Harmonie Premium Bar~

In addition to selections above:

Grey Goose, Ketel One, Tanqueray Gin, Bombay Sapphire, Bacardi Gold Select,
 Johnny Walker Black Label, Glenlivet 12yr,
 Makers Mark, Patron Silver Tequila

Selection of 2 White wines and 2 Red wines from list below
 Sparkling and Rose included

\$24 per person for the First Hour
\$11 each additional 1/2 Hour

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~House Wines~

White

Chardonnay, Domaine de Bernier, France
 Sauvignon Blanc, Saget la Perrière la Petite, France
 Pinot Grigio, Zonin d'Abruzzo, Italy

Red

Pinot Noir, St. VERNY Vignobles, France
 Cabernet Sauvignon, BV Costal, California
 Montepulciano, Zonin d'Abruzzo, Italy

Champagne and Rosé

Champagne, J. Roget, Brut
 Rosé, Maison Nicolas de Pinot Noir Languedoc, France

*Upgrades of Wine and Champagnes are available for your consideration

Ala Carte Beverage Pricing available upon request

Ala Carte beverage service requires a bartender, fee of \$175.00

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THE HARMONIE CLUB

BANQUET WINE LIST 2018

WHITE WINE

CHAMPAGNE · SPARKLING WINE

Nicolas Feuillatte, Epernay, FR **80**

Jouet Grand Brut, Epernay, FR **105**

Veuve Clicquot Yellow Label Brut, Reims, FR **115**

Baron Maxime Brut Gold Reserve, France **50** Nino Franco Prosecco Rustico, Veneto, IT **50** Paul de Coste Brut Rosé **50**

J. Roget Brut , CA, USA **35**

CHARDONNAY

Domaine de Bernier, Loire Valley, FR **38** Pouilly Fuissé, Joseph Drouhin, FR **70** Chablis 1er Cru, Joseph Drouhin, FR **100** La Crema, Sonoma County, CA **60**

Sonoma-Cutrer, Russian River Ranch, Sonoma, CA **65**

Iron Horse Estate Bottled, Sonoma, CA **70**

Chalk Hill, Sonoma County, CA **80**

SAUVIGNON BLANC

La Petite Perrière, FR **38**

Sancerre, Rene Carroi Les Royeux, Loire Valley, FR **65**

St. Supéry Napa Valley, CA **55**

Silverado Vineyards, Napa Valley, CA **60**

OTHER VARIETALS

Zonin, Pinot Grigio, Veneto, IT **38**

Chateau de L'Aulnaye, Muscadet, Loire Valley, FR **40**

ROSÉ

Baron Maxime, France **38**

Finca Wölffer, Mendoza, Argentina **42**



THE HARMONIE CLUB

BANQUET WINE LIST 2018

RED WINE

PINOT NOIR

Meiomi, Monterey County, CA **65**
 Albert Bichot, Savigny les Beaune, FR **60**
 Cloud Line, Willamette Valley, CA **55**
 Byron, Santa Barbara, CA **50**
 Emeritus, Hallberg Ranch, Russian River Valley, CA **80**
 Gravelly Ford, CA **38**

MERLOT

Sterling Estate Bottled, Napa Valley, CA **65**
 Duckhorn, Napa Valley, CA **110**
 Seven Falls, Columbia Valley, WA **40**

CABERNET SAUVIGNON-CABERNET BLENDS

Château Les Rouilleres Bordeaux Superieur , FR **38**
 Château Brane Cantenac, Grand Cru Classé, Margaux, FR **150**
 BV Coastal, California **38**
 Sebastiani, Sonoma County, CA **55** Sterling Vineyards, Napa Valley, CA **70** Clos Du Val, Napa Valley, CA **90**
 Jordan Alexander Valley, CA **125**

OTHER VARIETALS

Zonin, Montepulciano d'Abruzzo, IT **38**
 Vietti Barbera d' Asti Tre Vigne, Piedmont, IT **50**
 Terrazas Reserve, Malbec, Mendoza, AR **55**
 Ravenswood, Zinfandel Old Vine, Napa Valley, CA **55**

DESSERT

Bonny Doon, Muscat, Santa Cruz, CA **45**
 Chateau Suau, Sauternes , Bordeaux, FR **50**