



# SONY HALL



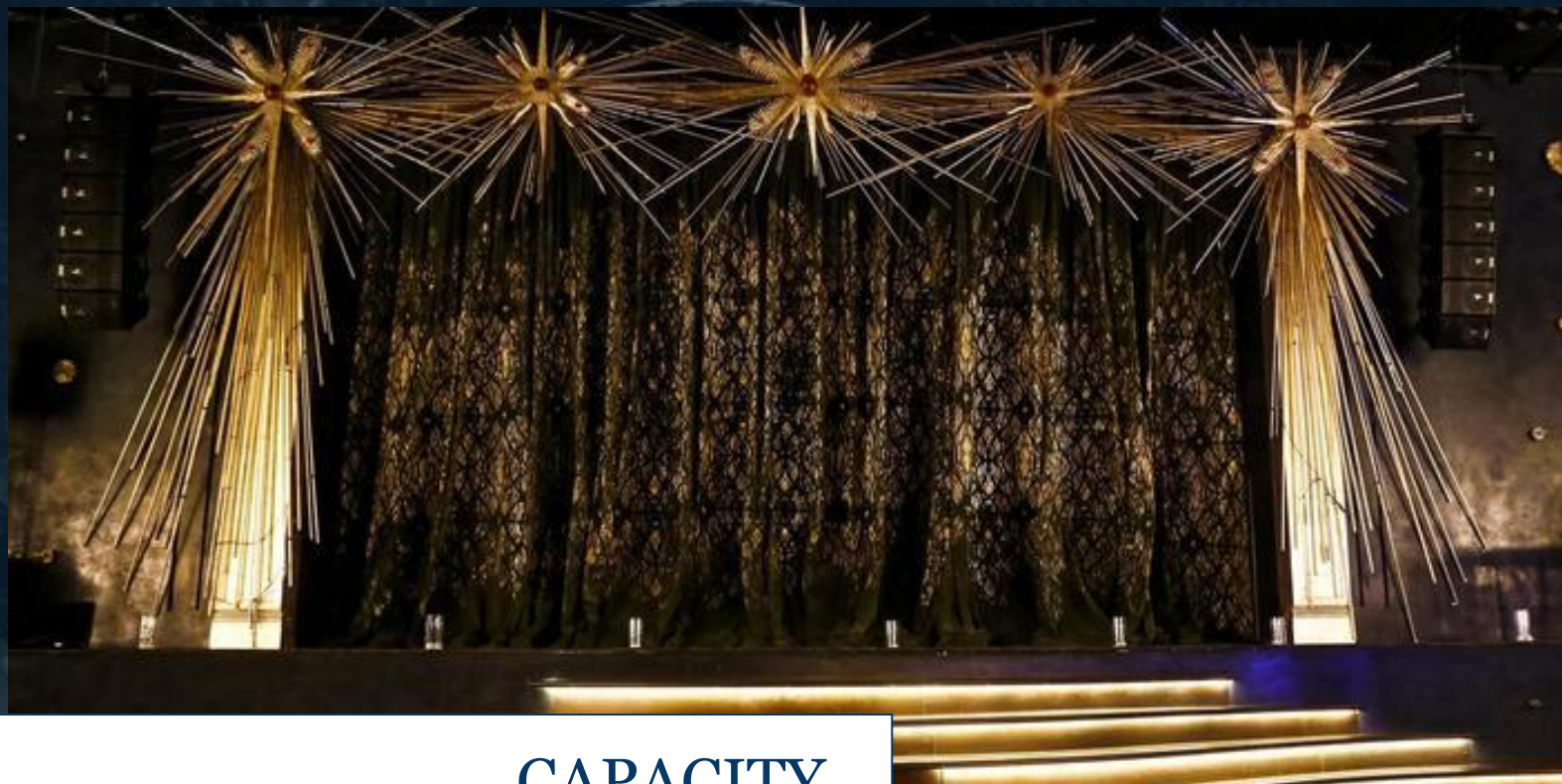
SONY HALL AT THE PARAMOUNT HOTEL | 235 W 46TH ST. NEW YORK, NY  
[WWW.SONYHALL.COM](http://WWW.SONYHALL.COM)



## HISTORY

SONY HALL has been renovated to offer a grandeur venue with the option of live world-class entertainment, an immersive sound system and still embodies the legacy of the Diamond Horseshoe. First opened in 1938 by theatrical showman and impresario Billy Rose, the Diamond Horseshoe was known for dinner theaters, vaudeville-style reviews, and a chorus of showgirls called “Billy Rose’s long-stemmed beauties.”

Located in the heart of New York’s Theatre District (235 W. 46th St at the Paramount Hotel, in the space previously occupied by the Diamond Horseshoe), Sony hall is owned, operated and programmed by Blue Note. Sony Hall presents world-renowned performing artists from across all music genres.



## CAPACITY

SONY HALL offers a full seated dinner, standing cocktail party or live performances that can be tailored for guests up to

**100 - 400** SEATED, **200 - 700** COCKTAIL & **1000** CONCERT

SONY HALL'S new Street Level Lounge (COMING IN MAY 2019) has a capacity of

**70** SEATED & **100** STANDING

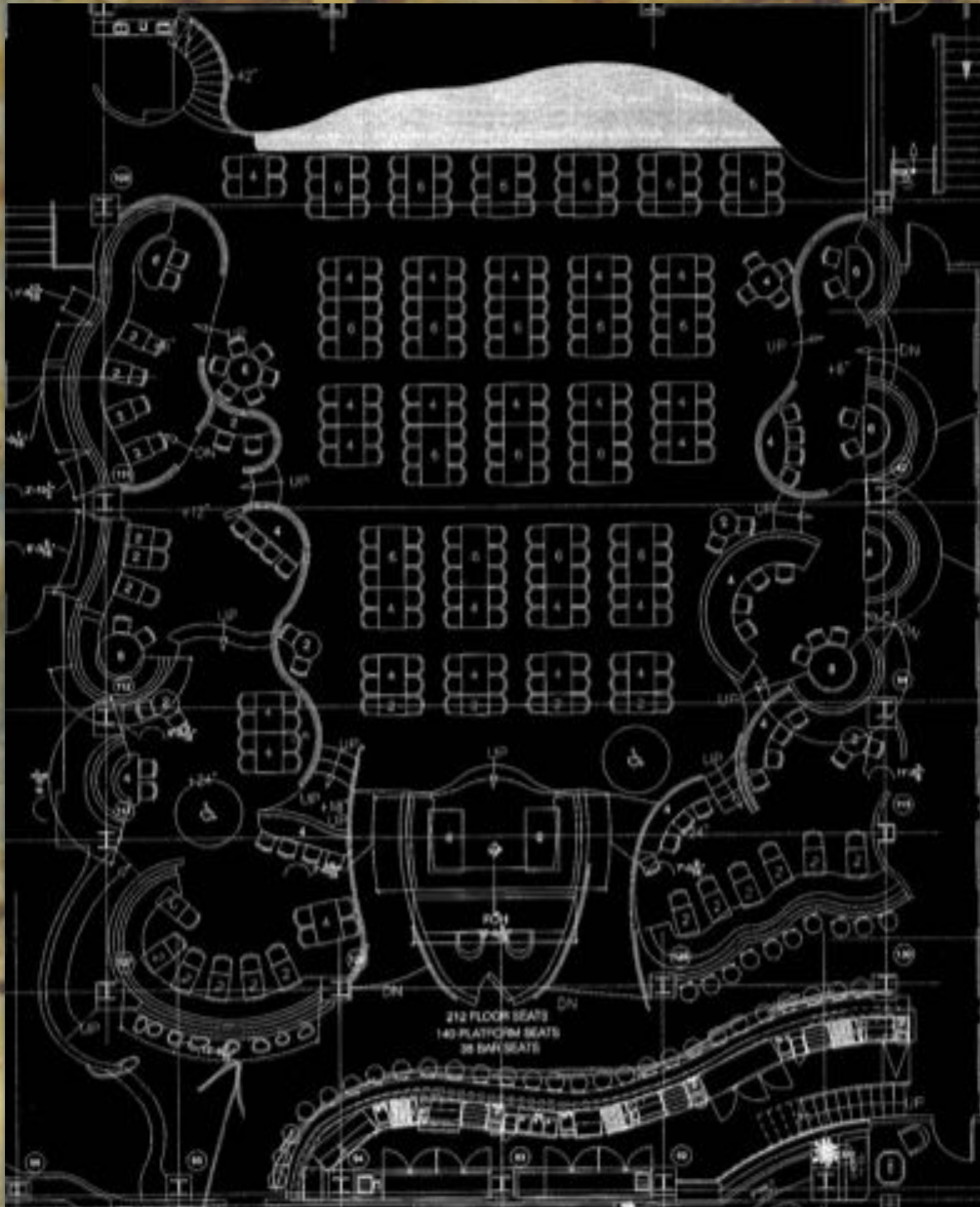
*The floor plan can be modified with the addition or removal of specific furniture to customize your event needs.*

“Diamond Horseshoe Speakeasy” has a discreet entrance off of the main hall and holds

**25** SEATED & **40** STANDING

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# FLOOR PLAN



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## ROOM RENTAL

- VENUE RENTALS AVAILABLE FOR PHOTO & MOVIE SHOOTS
- 2 HOUR MINIMUM, BASED ON 10 HOUR DAY

**[\$15,000]** Venue Rental (based on 10 hour day)

**[\$2,000]** for each additional hour

**[\$1,000]** per hour for Breakfast & Lunch rentals under 4 hours

*Rates also available for overnight or multiple day bookings*

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# OPEN BAR PACKAGES

## **Premium Open Bar**

*\$40.00++ Per Guest / First Hour  
\$15.00++ for each additional hour*

Top Shelf Spirits, 1 Specialty Cocktail, Domestic & Imported Beers,  
House Red & White Wine, Sodas & Juices

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## **Standard Open Bar**

*\$30.00++ Per Guest / First Hour  
\$15.00++ for each additional hour*

Call Brand Spirits, Domestic & Imported Beers, House Red & White  
Wine, Sodas & Juices

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## **Beer & Wine Open Bar**

*\$20.00++ Per Guest / First Hour  
\$10.00++ for each additional hour*

Domestic & Imported Beers, House Red & White Wine, Sodas &  
Juices

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## **Non-Alcoholic Beverage Service**

*\$15.00 Per Guest ++ Up to 4 Hours*

Served with Freshly Brewed Regular & Decaffeinated Coffee and  
Assorted Teas Assorted Soft Drinks & Bottled Waters

# PASSED CANAPÉS

Choice of 3 hot & 3 cold

*\$35++ per person / per hour*

*\$15++ for each additional hour per person*

Choice of 4 hot & 4 cold

*\$40++ per person / per hour*

*\$15++ for each additional hour per person*

## Hot

Mini Crab Cakes with Caper Remoulade –  
bite sized

Popcorn Shrimp with Chile-Lime Sauce in  
Endive

Seasonal Vegetable Spring Rolls (Veg)

Honey Chicken or Beef Teriyaki Skewers  
(G)

Guinness Glazed Chicken or Beef Skewers  
(G)

Chicken Quesadilla Bites

Mac & Cheese Squares with Truffle Cheese  
Sauce (Veg)

Seasonal Petite Frittata (G,Veg)

Fried Sea bass Taco, Pineapple (G)

Seared Scallop Over Potato Rosti with  
Béarnaise Sauce

Petite Burgers of Prime Beef with &  
without Cheese served with Ketchup

Pigs in a Blanket with Whole Grain  
Mustard – Made with Kosher Beef

## Cold

White Bean, Roasted Garlic, Scallion (V)

Golden Beet, Goat Cheese, Aged Balsamic,  
Dandelion Green(G,Veg)

Tomato Bruschetta with Balsamic –  
vegetarian (G,Veg)

Open Face Mini Lobster Rolls

Crab & Avocado Bruschetta with Lemon &  
Arugula

Cured Salmon, Horseradish  
Cream Cheese, Bagel Chip

Ahi Tuna on Crispy Wonton with Seaweed  
Salad & Orange-Sesame Dressing

Crushed Sweet Pea & Ricotta Bruschetta  
with Pink Radish – vegetarian

Bacon, Lettuce, Avocado, Tomato (BLAT)  
on Brioche Bun

Cocktail Shrimp, Spiced Orange Relish (G)

Seared Tenderloin Crostini with  
Horseradish Cream & Caramelized Onion

Mini Avocado Toast, Micro Greens and  
Balsamic Quinoa

# WELCOME STATIONS

\*ALL STATIONS ARE SERVED FOR ONE (1) HOUR\*

## MINI SANDWICH STATION

Choice of 2 - *\$15.00++ Per Guest*

Fried Chicken, Grilled Chicken, Beef Burger, Chicken Burger, Turkey  
& Cheese, Cheese Steak or Portobello

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## KABOB STATION

*\$15.00++ Per Guest*

Seasonal Vegetable, Chicken, Beef, Lamb, or Pork

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## SIPS & SNACKS

*\$18++ Per Guest*

Mini Beers and  
Burgers / Mini Margaritas and Tacos (Mahi Mahi,  
Chicken or Beef) / Mini Beer and Pigs in a  
Blanket / Mini Wine with Fresh Brie and Apple Bites

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## Domestic & Imported Cheese Display

*\$18++ Per Guest*

Assorted Domestic Cheese, Pate,  
Mousse, Aged Meats, Fresh Fruit

# WELCOME STATIONS

## CARVING STATION

*\$20++ Per Item Per Guest*

Braised Short Rib, Roasted Chicken, Fresh Tuna, Braised Pork,  
Roasted Turkey & Roasted Seasonal Vegetables

Served With:

Assorted Bread & Wraps, Carved  
Cheeses, Assorted Aioli and Sauces

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## TACO STATION

*CHOICE OF 2 - \$20++ Per Guest*

Pulled Pork, Roasted Fish, Braised Chicken,  
Short Rib or Ground Beef  
with

Seasonal Vegetables

Steamed Soft Shells, Sour Crème, Yogurt, House Salsa, Scallion  
Relish, Chives, Pineapple Salsa,  
Blackberry Sauce & Cilantro

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## ASIAN STATION

*\$20++ Per Guest*

Kung Pao, Pork Fried Brown Rice, Pan Fried Chicken Dumpling  
Vegetable Lo-Mein, Chicken or Veg Spring Rolls  
Served in Mini Chinese togo containers with chopsticks

# WELCOME STATIONS

## SALAD STATION

Choice of 3 - \$20++ *Per Guest*

Romaine Salad, Candied Walnuts, House Aged Blue Cheese

Market Greens Salad, Mesclun, Grapefruit Vinaigrette, Shallots

Kale Caesar, Croutons, Parmesan

Roasted Butternut Squash, Mozzarella, Balsamic, Arugula, Olive Oil

Grains: Freekeh, Quinoa, Scallion, Radish, Feta, Hot Pepper Vinaigrette

Golden Beet, Goat Cheese, Market Greens, Balsamic

Endive, Charred, Blue Cheese, Chive

## PASTA STATION

*\$15 ++ Per Guest*

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### CHOICE OF TWO PROTEINS

Penne Pasta with Traditional Marinara Sauce

Rigatoni Pasta and English Peas served in a Creamy Tomato Basil Sauce

Farfalle Pasta with Baby Spinach, Tomato, Basil, Olive Oil and Shaved Parmesan

Spaghetti and Meatballs

Tortellini Alfredo ,Penne Pomodoro, Pasta Primavera, Macaroni & Cheese

# WELCOME STATIONS

## BURGER & STEAK STATION

*\$30 ++ Per Guest*

oz. Single Pattie Burgers, Hanger Steak, Braised Short Rib

Brioche Buns, Cheddar, Swiss,

Sauteed Mushroom, Dandelion Pesto, Miso Butter

&

Assorted Condiments

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## SUSHI STATION

*\$25.00++ Per Guest*

Assorted Sushi Rolls with

Fresh Ginger, Wasabi & Soy Sauce

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## RAW BAR

*\$35++ Per Guest*

Oysters / Blueberry Mignonette, Shrimp / Spiced Orange Relish &

Mussels / Pineapple-Coconut Broth

Toasts: Uni, Tuna, Salmon Roe, Duck, Mousse, Duck Rillettes,  
Spreads, Cheese & Fruit Salad

# PLATED DINNER

*\$85++ Per Guest*

CHOICE OF (1) STARTER & CHOICE OF (1) ENTREE

*\$95++ Per Guest*

CHOICE OF (1) STARTER & CHOICE OF (2) ENTREE

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## STARTERS

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### Chopped Salad

tossed with Carrots, Cucumber, Tomato & Feta Cheese

### Vine Ripened Tomato

Fresh Mozzarella & Red Onion Salad with Cracked Black Pepper Vinaigrette

### Market Greens Salad

Mesclun, Grapefruit Vinaigrette, Shallots

### Classic Caesar Salad

with Shaved Parmesan Cheese and Garlic Croutons House Made Dressing

### Citrus Salad

Blood Orange, Grapefruit, Orange, Lime, Red Onion, Greens

### Baby Arugula

Cherry Tomato, Goat Cheese, Apple & Lemon-Rosemary Vinaigrette

### The Grains

Freekeh, Quinoa, Scallion, Radish, Feta, Hot Pepper Vinaigrette

### Golden Beet

Goat Cheese, Market Greens, Balsamic

# PLATED DINNER

## ENTREES

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### FISH

- Pan Seared Cod - Veggie Spirals with a White Wine, Garlic, Parmesan Cream Sauce - Topped with a Scallion Relish
- Atlantic Salmon - Tri-colored baby carrots, Roasted Baby Potatos with Lemon Dill Sauce

### CHICKEN

- French Chicken Breast, tri-colored carrots with Port Wine Sauce & Steamed Farro
- Signature Jamaican Jerk Chicken with Rice & Beans
- Chicken Marsala, Celeriac Mashed Potato with sauteed spinach

### BEEF

- Braised Short Ribs - Garlic Butter Mash, Red Wine Au Ju, Tri-colored carrots and asparagus
- NY Strip Loin with Port Wine Raisin Sauce, Potato puree and grilled asparagus
- Grilled Petite Filet Mignon, spinach mash, cipollini onions with Steak Sauce

### PORK

- Roasted Pork Tenderloin Sweet Soy Chili Glaze - Spinach mashed and Farro
- Grilled Pork Chop, roasted potato and mixed seasonal vegetables

### VEGGIE

- Fried Green Tomatoes - Honey Ricotta, Seasonal Greens, honey & Herb Vinaigrette
- Herb Braised Portobello Mushrooms Tower - Mushroom, Roasted Red Pepper, Greens, Spicy Hummus with Balsamic / White Wine Reduction
- Linguini Pasta & Veggie Spirals in a light garlic alfredo sauce and pool of grilled vegetables.

# PLATED DINNER

## DESSERT

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ADD ANY ONE (1) DESSERT  
*\$10 PER GUEST*

### RED VELVET CAKE

Cream Cheese Mousse, bittersweet Chocolate sorbet

### CRÈME BRULÉE CHEESECAKE & Italian Doughnuts

Nutella, Hazelnut, Bacio Gelato

### MISSISSIPPI MUD PIE

Nutella, Hazelnut, Bacio Gelato

### KEY LIME TART

Kefir Lime Pudding, Mousse, Walnut, Raspberry Pearls, Coconut Crust

### MINIATURE PETIT FOUR

Assorted Cheesecake, Chocolate Mousse and Fruit Tarts

### VERY BERRY SHORTCAKE

Layered Shortcake, Homemade Whipped Cream & Berry Marmalade

-OR-

### ICE CREAM STATION

Cherry & Cream • Stratchella • Chocolate • Mexican Chocolate Blood  
Orange • Cinnamon

# DINNER BUFFET

*\$80++ Per Guest*

Choice of Two (2) Salads, One (1) Pasta, Two (2) Proteins & Two (2) Sides

*\*Served for One and a Half Hours\**

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## SALADS

Romaine Salad, Candied Walnuts, House Aged Blue Cheese

Market Greens Salad, Mesclun, Grapefruit Vinaigrette, Shallots

Kale Caesar, Croutons, Parmesan

Roasted Butternut Squash, Mozzarella, Balsamic, Arugula, Olive Oil

Grains: Freekeh, Quinoa, Scallion, Radish, Feta, Hot Pepper  
Vinaigrette

Golden Beet, Goat Cheese, Market Greens, Balsamic

Endive, Charred, Blue Cheese, Chive

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## PASTA

*\*Chose one (1) protein, one (1) Pasta & one (1) Sauce\**

- Roasted Pork, Roasted Fish, Roasted Chicken, Short Rib, Meatballs  
or Seasonal Vegetables

- Orecchiette, Penne or Fettuccine Pasta

- Alfredo, Tomato or Arugula Pesto Sauces

*\*Served with parmesan cheese and garlic bread\**

# DINNER BUFFET

## PROTEINS

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### CHOICE OF TWO (2)

#### Fish

Black Grouper topped with Tomato-Shallot Confit with a Parmesan Herb crust  
Atlantic Salmon Topped with Red Onion Marmalade -  
Atlantic Salmon with Lemon Dill Sauce

#### Chicken

- Buttermilk Fried Chicken - Zucchini Cornbread, Rainbow Swiss Chard  
- Roasted Herb & Butter Stuffed Chicken - Chicken Ju Stuffing, Mesclun Greens  
Signature Jamaican Jerk Chicken with Rice & Beans  
French Chicken Breast with Port Wine Sauce & Steamed Farro

#### Beef

- Braised Short Ribs - Maple Butter Sweet Mash, Red Wine Au Ju, Greens  
NY Strip Loin with Port Wine Raisin Sauce

#### Pork

**Roasted Pork Tenderloin Sweet Soy Chili Glaze - Spinach mashed**

#### VEGGIE

- White Wine and Herb Braised Portobello Mushrooms - Goat Cheese, Raspberry Preserves, Greens, Aged Balsamic  
- Fried Green Tomatoes - Honey Ricotta, Seasonal Greens, honey & Herb Vinaigrette  
- Wild Mushroom Sauté - Garlic Confit, Roasted Red Bliss, Alpine Cheese

# DINNER BUFFET

## SIDES

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CHOICE OF TWO (2)

- Pan Roasted Cauliflower - Pine Nuts, Grafton Cheddar
- Garlic Sautéed Spinach
- Garlic Herb Mash potato
- Celeriac Mash
- Double Fried Potatoes - Fennel Aioli

## DESSERT

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\*\*\*Add \$10++ *Per Guest Per Station*\*\*\*

### RED VELVET CAKE

Cream Cheese Mousse, bittersweet Chocolate sorbet

### ROSE & RICOTTA DOUGHNUTS

Huckleberry, Lavender, Cremeux

### CRÈME BRULÉE CHEESECAKE

Nutella, Hazelnut, Bacio Gelato

### MISSISSIPPI MUD PIE

Nutella, Hazelnut, Bacio Gelato

### KEY LIME TART

Kefir Lime Pudding, Mousse, Walnut, Raspberry Pearls, Coconut Crust

-OR-

### ICE CREAM STATION

Cherry & Cream • Stratchella • Chocolate • Mexican Chocolate Blood  
Orange • Cinnamon

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# LUNCH STATIONS

## TUSCAN STATION

*\$20 ++ Per Guest / Per Hour*

White Bean Hummus, Garlic, Tomato, Tahini, Pita  
Avocado Toast, Butternut Squash Sofrito, Pine Nuts, Arugula  
Assortment of Make Your Own Bruschettas Hummus and Pita  
Triangles Grilled Vegetable Presentation with Eggplant, Squash,  
Zucchini, Asparagus & Peppers Mixed California Olives

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## ASIAN STATION

*\$20 ++ Per Guest / Per Hour*

Kung Pao, Pork Fried Brown Rice, Pan Fried Chicken Dumpling  
Vegetable Lo-Mein, Chicken or Veg Spring Rolls  
Served in Mini Chinese togo containers with chopsticks

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## FLATBREAD STATION

*\$15++ Per Guest / Per Hour*

Assorted gourmet flatbreads - Custom items are welcome

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## SUSHI STATION

*\$25 ++ Per Guest / Per Hour*

An assortment of Hand Rolled Sushi & Sashimi  
Ginger, Wasabi and Soy  
Served with Chopsticks

# LUNCH STATIONS

## MINI SANDWICH STATION

- Choice of 2 -

*\$15 ++ Per Guest / Per Hour*

Fried Chicken, Grilled Chicken, Beef Burger, Chicken Burger, Turkey  
& Cheese, Cheese Steak or Portobello  
Served with House Made Fries & Pickles

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## SALAD STATION

- Choice of 2 -

*\$15 ++ Per Guest / Per Hour*

Romaine Salad, Candied Walnuts, House Aged Blue Cheese  
Market Greens Salad, Mesclun, Grapefruit Vinaigrette, Shallots  
Kale Caesar, Croutons, Parmesan  
Roasted Butternut Squash, Mozzarella, Balsamic, Arugula, Olive Oil  
Grains: Freekeh, Quinoa, Scallion, Radish, Feta, Hot Pepper  
Vinaigrette  
Golden Beet, Goat Cheese, Market Greens, Balsamic  
Endive, Charred, Blue Cheese, Chive  
Served with an assortment of Bread and Pita

# LUNCH BUFFET

*\$55++ Per Guest*

Choice of One (1) Salads, One (1) Sandwich, Two (2) Proteins & One (1) Sides

*\*Served for One and a Half Hours\**

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## SALADS

Romaine Salad, Candied Walnuts, House Aged Blue Cheese

Market Greens Salad, Mesclun, Grapefruit Vinaigrette, Shallots

Kale Caesar, Croutons, Parmesan

Roasted Butternut Squash, Mozzarella, Balsamic, Arugula, Olive Oil

Grains: Freekeh, Quinoa, Scallion, Radish, Feta, Hot Pepper  
Vinaigrette

Golden Beet, Goat Cheese, Market Greens, Balsamic

Endive, Charred, Blue Cheese, Chive

Served with an assortment of Bread and Pita

## SANDWICHES

- Spicy Pork Taco: Blackberry Relish, Sour Cream, Cilantro
- Fish Taco: White wine braised, Pineapple Relish, Yogurt, Cilantro
- Fried Chicken Sandwich: Spicy Sauce, House Pickles, Double Cooked Fries
- Brined Chicken Breast: Spicy Sauce, House Pickles, Double Cooked Fries
- Diamond Cheese Steak: Thinly Sliced Sautéed Sirloin, Onion, Garlic, Cabot 2-year Cheese Sauce & Double Cooked Fries
- Diamond Burger: 8oz House Ground Beef, Squashup, Sautéed Mushroom, Alpine Cheese, Double Cooked Fries

# LUNCH BUFFET

## ENTREES

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### FISH

- Whole Roasted Brook Trout - herb butter stuffed, Roasted Butternut Squash, Wild Arugula & Greens
- Pan Seared Black Sea Bass - English Peas, Fava Beans, Mint, Scallion Relish

### CHICKEN

- Buttermilk Fried Chicken - Zucchini Cornbread, Rainbow Swiss Chard
- Roasted Herb & Butter Stuffed Chicken - Chicken Ju Stuffing, Mesclun Greens
- Signature Jamaican Jerk Chicken with Rice & Beans

### BEEF

- Braised Short Ribs - Maple Butter Sweet Mash, Red Wine Au Ju, Greens
- Herb Pan Roasted hanger Steak - Celeriac Mash, Blueberry Au Poivre, Mustard Greens

### PORK

- Ny State Pork Loin - Brown Butter Apple Preserves, Mint & Parsley Salad, Grafton 2 year Cheddar
- Soy Glazed Pressed Pork Belly - 7 - Spice Ricotta, Miso Vinaigrette, Greens

### VEGGIE

- White Wine and Herb Braised Portobello Mushrooms - Goat Cheese, Raspberry Preserves, Greens, Aged Balsamic
- Fried Green Tomatoes - Honey Ricotta, Seasonal Greens, honey & Herb Vinaigrette
- Wild Mushroom Sauté - Garlic Confit, Roasted Red Bliss, Alpine Cheese

# LUNCH BUFFET

## SIDES

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CHOICE OF TWO (2)

- Pan Roasted Cauliflower - Pine Nuts, Grafton Cheddar
- Garlic Sautéed Spinach
- Garlic Herb Mash potato
- Celeriac Mash
- Double Fried Potatoes - Fennel Aioli

## DESSERT

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*\*\*\*Add \$10++Per Guest Per Station\*\*\**

### RED VELVET CAKE

Cream Cheese Mousse, bittersweet Chocolate sorbet

### ROSE & RICOTTA DOUGHNUTS

Huckleberry, Lavender, Cremeux

### CRÈME BRULÉE CHEESECAKE

Nutella, Hazelnut, Bacio Gelato

### MISSISSIPPI MUD PIE

Nutella, Hazelnut, Bacio Gelato

### KEY LIME TART

Kefir Lime Pudding, Mousse, Walnut, Raspberry Pearls, Coconut Crust

-OR-

### ICE CREAM STATION

Cherry & Cream • Stratchella • Chocolate • Mexican Chocolate Blood  
Orange • Cinnamon

# PLATED LUNCH

*Choice of 1 First Course & 2 Sandwiches - \$45++*

*Choice of 1 First Course & 1 main course - \$55++*

*Choice of 1 First Course & 2 Main Course - \$65++*

*\*Add Dessert Option for an Additional \$10 per guest\**

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## FIRST COURSE

Romaine Salad, Candied Walnuts, House Aged Blue Cheese

Market Greens Salad, Mesclun, Grapefruit Vinaigrette, Shallots

Kale Caesar, Croutons, Parmesan

Roasted Butternut Squash, Mozzarella, Balsamic, Arugula, Olive Oil

Grains: Freekeh, Quinoa, Scallion, Radish, Feta, Hot Pepper  
Vinaigrette

Golden Beet, Goat Cheese, Market Greens, Balsamic

Endive, Charred, Blue Cheese, Chive

*\*Served with an assortment of Bread and Pita for the table\**

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## SANDWICHES

- Spicy Pork Taco: Blackberry Relish, Sour Cream, Cilantro
- Fish Taco: White wine braised, Pineapple Relish, Yogurt, Cilantro
- Fried Chicken Sandwich: Spicy Sauce, House Pickles, Double Cooked Fries
- Brined Chicken Breast: Spicy Sauce, House Pickles, Double Cooked Fries
- Cheese Steak: Thinly Sliced Sautéed Sirloin, Onion, Garlic, Cabot 2-year Cheese Sauce & Double Cooked Fries
- Diamond Burger: Ground Beef, Squashup, Sautéed Mushroom, Alpine Cheese, Double Cooked Fries

# PLATED LUNCH

## ENTREES

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### FISH

- Whole Roasted Brook Trout - herb butter stuffed, Roasted Butternut Squash, Wild Arugula & Greens
- Pan Seared Black Sea Bass - English Peas, Fava Beans, Mint, Scallion Relish

### CHICKEN

- Buttermilk Fried Chicken - Zucchini Cornbread, Rainbow Swiss Chard
- Roasted Herb & Butter Stuffed Chicken - Chicken Ju Stuffing, Mesclun Greens

### BEEF

- Braised Short Ribs - Maple Butter Sweet Mash, Red Wine Au Ju, Greens
- Herb Pan Roasted hanger Steak - Celeriac Mash, Blueberry Au Poivre, Mustard Greens

### PORK

- Ny State Pork Loin - Brown Butter Apple Preserves, Mint & Parsley Salad, Grafton 2 year Cheddar
- Soy Glazed Pressed Pork Belly - 7 - Spice Ricotta, Miso Vinaigrette, Greens

### VEGGIE

- White Wine and Herb Braised Portobello Mushrooms - Goat Cheese, Raspberry Preserves, Greens, Aged Balsamic
- Fried Green Tomatoes - Honey Ricotta, Seasonal Greens, honey & Herb Vinaigrette
- Wild Mushroom Sauté - Garlic Confit, Roasted Red Bliss, Alpine Cheese

# PLATED LUNCH

## DESSERT

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ADD ANY ONE (1) DESSERT  
*\$10 PER GUEST*

### **RED VELVET CAKE**

Cream Cheese Mousse, bittersweet Chocolate sorbet

### **ROSE & RICOTTA DOUGHNUTS**

Huckleberry, Lavender, Cremeux

### **CRÈME BRULÉE CHEESECAKE**

Nutella, Hazelnut, Bacio Gelato

### **MISSISSIPPI MUD PIE**

Nutella, Hazelnut, Bacio Gelato

### **KEY LIME TART**

Kefir Lime Pudding, Mousse, Walnut, Raspberry Pearls, Coconut Crust

-OR-

### **ICE CREAM STATION**

Cherry & Cream • Stratchella • Chocolate • Mexican Chocolate Blood  
Orange • Cinnamon

# DAYTIME MENU

## CONTINENTAL BREAKFAST

*\$30++ Per Person*

Assorted Breakfast Pastries  
&  
Bagels, Seasonal Fruit, Fresh Juices,  
Regular & Decaffeinated Coffee,  
Assorted Tea, Soft Drinks, Bottled Flat  
&  
Sparkling Water

## FULL BREAKFAST BUFFET

*\$35++ Per Person*

Scrambled Eggs  
Smoked Bacon/Sausage  
Cinnamon Brown Sugar French Toast  
Silver Dollar Pancakes, Syrup  
Fresh Fruit Salad  
Selection of Yogurt and Granola  
Assorted Breakfast Pastries & Bagels  
Butter, Cream Cheese, Jams & Jellies  
Fresh Sliced Seasonal Fruit

## ADDITIONS

*\*Add Live Omelette Station - add \$7++ per  
person\**

*\*Add Live Waffle Station - add \$7++ per person\**

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## Tea Time

*\$28 per person*

Selection of Tea Sandwiches, Freshly Baked Scones  
with Clotted Cream & Preserves, Pastries,  
Assorted Tea & Coffee