



CROWNE PLAZA[®]
TIMES SQUARE MANHATTAN

BANQUET MENUS





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BANQUET MENUS

Located at the crossroads of the world, the Crowne Plaza Times Square Manhattan offers contemporary culinary options to suit every taste. The hotel's Catering and Special Events Team will manage every aspect of your program to insure a flawless, sophisticated event from start to finish.

1605 Broadway
New York, NY 10019
(212) 977-4000
www.cpmanhattantimesquare.com

BREAKFAST

All Breakfast Buffet Menus are Served with Freshly Brewed Regular and Decaffeinated Coffee, Varietal Organic Teas & Choice of Two Juices: Orange, Cranberry, Grapefruit, Pineapple, Carrot & Tomato



TRADITIONAL CONTINENTAL \$60

Melon and Fruit Salad with Mint

Artisanal Pastry Basket with Pure Butter Croissant, Pain au Chocolat, Assorted Danish, Lemon Poppy Yogurt Bread, Assorted Mini Bagels & Assorted Mini Muffins

Served with Honey, Butter, Cream Cheese and Preserves



CROWNE CONTINENTAL \$64

Melon and Fruit Salad with Mint

Assorted Greek and Local Yogurts

Granola with Fresh Berries and Whole, Skim and Almond Milk

Artisanal Pastry Basket with Pure Butter Croissant, Pain au Chocolat, Assorted Danish, Lemon Poppy Yogurt Bread, Assorted Mini Bagels & Assorted Mini Muffins

Served with Local Honey, Butter, Cream Cheese and Preserves



Prices are per person. A 22% service charge and 8.875% sales tax will be added

Menu selections will be based on guaranteed attendance. A minimum of 10 guests is required for all events with food and beverage, unless noted otherwise. Functions with fewer than 20 guests will incur a \$200 labor fee. All pricing is subject to a 22% service charge (combined gratuities & administrative fee) and 8.875% New York State Tax. All menus and prices are subject to change.

BREAKFAST

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THE BROADWAY

\$70

Melon and Fruit Salad with Mint

A Selection of Organic, Greek and Local Yogurts

Artisanal Pastry Basket with Pure Butter Croissant, Pain au Chocolat, Assorted Danish, Lemon Poppy Yogurt Bread, Assorted Mini Bagels & Assorted Mini Muffins, Served with Local Honey, Vermont Butter, Cream Cheese and Preserves

Mini Brioche French Toast with Banana Compote and Maple Syrup OR Belgian Waffles

Scrambled Whole Eggs with Scallion

Roasted Breakfast Potato Medley

Selection of One (1) of the Following:
No-Nitrate Bacon / Pennsylvania Pork Sausage / Chicken Apple Sausage



THE HEALTHY START

\$78

Minimum of 40 guests required

Kiwi-Grape-Green Iced Tea Infusion

Red Mill Chia Seed Parfait with Organic Vanilla Yogurt and Granola

Selection of Whole Wheat Pastries and Assorted Whole Wheat Mini Bagels, Served with Local Honey, Butter, Cream Cheese and Preserves

A Selection of Organic, Greek and Local Yogurts

Union Square Vegetable and Egg White Frittata

Grilled Seasonal Vegetables

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BREAKFAST (CONT'D)

All Breakfast Buffet Menus are Served with Freshly Brewed Regular and Decaffeinated Coffee, Varietal Organic Teas & Choice of Two Juices: Orange, Cranberry, Grapefruit, Pineapple, Carrot & Tomato

BREAKFAST ENHANCEMENTS

Assorted Smoothies with Fruits and Vegetables

\$12

Whole Fruit Selection

\$8

Sliced Seasonal Fruit Platter

\$12

Individual Cereal Box Selection with Whole, Skim and Almond Milk

\$8

Hard Boiled Eggs

\$7

McCann's Steel Cut Irish Oatmeal with Garnishes

\$8

Southern Style Biscuit Sandwich with Farm Egg, Catskills Bacon & Cheddar Cheese

\$10

Whole Wheat Breakfast Burrito with Scrambled Eggs, Onions, Pepper & Swiss Cheese

\$10

Scrambled Eggs on a Croissant Gruyere, Berkshire Bacon, Arugula and Salsa Verde

\$12

Deep Dish Buttermilk Pancake with Granola and Fresh Blueberries

\$9

Roasted Tomato, Baby Spinach and Feta Tart

\$10

Individual Quiche with Baby Spinach and Swiss Cheese

\$11

Belgian Waffles with Seasonal Berry Compote

\$9

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PLATED BREAKFAST

\$84

Choice of Fresh Orange Juice or Grapefruit Juice, Pastry Basket with Butter & Preserves Served Family Style, Coffee, Assorted Organic Tea

TO START

Please Select One

Sliced Seasonal Fruit Plate

Red Mill Chia Seed Parfait with Organic Vanilla Yogurt and Granola

Granola and Greek Yogurt Parfait with Local Honey and Blueberries

ENTREES

Please Select One

Scrambled Eggs with Herb Roasted Potato Medley, Heirloom Cherry Tomatoes and Frisee

Quiche Lorraine with Gruyere, Kale, and Caramelized Onion with Mixed Greens Salad

Traditional Brioche French Toast with Blueberry Compote and Fresh Strawberries, Maple Syrup

Eggs Benedict, English Muffin, Canadian Bacon, Hollandaise, Roasted Potato Medley

Spinach and Green Market Vegetable Frittata, Herb Roasted Fingerling Potatoes and Baby Arugula Salad

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BREAK SELECTIONS

All below breaks are Served with Freshly Brewed Regular and Decaffeinated Coffee, Varietal Organic Teas. Prices are based on 2 hours of service



AM BAKERY BREAK **\$38**

Artisanal Pastry Basket with Pure Butter Croissant, Assorted Danish,

Assorted Mini Bagels and Muffins



CROWNE BREAK **\$40**

Assorted Seasonal Whole Fresh Fruit

Assorted Fresh Baked Cookies



NEW YORK DONUT BREAK **\$40**

A Variety of New York's Best Local Donuts

Assorted Soft Drinks and Mineral Waters

Flavors and Bakeries Subject to Change

**ASSORTED ICE CREAMS,
SORBETS AND BARS** **\$32**

Frozen Fruit Purees, Popsicles and Sorbets

Italian Ices

Assortment of Haagen-Dazs Bars

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HEALTHY BREAK

\$65

- Ripe Melon Skewers with Yogurt Dip
- Chia Seed and Vanilla Yogurt Parfaits
- Bottled Organic Smoothie and Green Juice
- Raw Nuts, Pumpkin and Sunflower Seeds
- Crudité Brochettes

POWER BOOST

\$44

- Fresh Kiwi-Grape-Green Tea Infusion
- Vitamin Water, Red Bull
- Assorted Whole Fresh Fruits
- Assorted Granola and Energy Bars

Organic Green Juices and **\$12 surcharge**
Cleansing Tonics



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7TH INNING STRETCH \$44

Salted Street Corner Pretzels, Cheddar Pretzels and Everything Spiced Pretzels

Served with Assorted Mustards & Cheddar Ale Dip. Coney Island Caramel Corn and Peanuts



MEDITERRANEAN MEZZE \$38

Grilled Seasonal Flat Breads

Served with Hummus, Tabbouleh, Marinated Olives, Stuffed Grape Leaves, Crispy Spiced Chickpeas and Black Olive Tapenade



HAPPY TRAILS \$44

Create Your Own Trail Mix from an Assortment of Sunflower Seeds, Dried Cranberries, M&Ms, Almonds, Peanuts, Raisins, Banana Chips, Chocolate Chips, Mini Pretzels

SUGAR HIGH \$45

Assorted Candies from Yesterday and Today.

Build Your Own Ice Cream Floats with Vanilla Ice Cream, Brooklyn Root Beer and Orange Soda

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BEVERAGE BREAKS



COFFEE BREAK **\$20**
Freshly Brewed Regular and Decaffeinated
Coffee, Varietal Organic Teas



HOT & COLD BREAK **\$27**
Freshly Brewed Regular and Decaffeinated
Coffee, Varietal Organic Teas

Assorted Soft Drinks & Mineral Waters



HOT & COLD ALL -DAY BEVERAGE BREAK
4 hours **\$50**
8 hours **\$102**

HOT ALL -DAY BEVERAGE BREAK
Coffee/Tea/Decaf

4 hours **\$38**
8 hours **\$75**

COLD ALL -DAY BEVERAGE BREAK
Assorted Sodas, Sparkling and Still
Mineral Waters

4 hours **\$30**
8 hours **\$60**

SPA WATER **\$7**
Chef's Selection of Seasonal Infused
Waters

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LUNCH BUFFET

GOTHAM CITY DELICATESSEN

\$92

Mixed Green Salad

Please Select Two Soups and/or Salads

Potato Leek Soup

Wild Mushroom & Beef Barley Soup

Fingerling Potato Salad

Albacore Tuna Salad with Celery

Cavatelli Pasta Salad with Heirloom
Cherry Tomatoes

Cucumber and Red Onion Salad with Dill,
Champagne Vinaigrette

Traditional Egg Salad

Curried Chicken Salad with Golden Raisins
and Apple

Create Your Own Sandwich Buffet

Boar's Head Selection of: Smoked Turkey,
Roast Beef, Pastrami, Corned Beef, Black
Forest Ham, Provolone, Swiss, Cheddar

Selection of Breads: Rye, Kaiser Rolls, Multi
Grain Squares, Small Baguette, Sliced
Breads

Assorted Kettle Fried Potato Chips

Seasonal Fruit Salad, Cookies, Brownies
and Blondies

Served with Freshly Brewed Regular and
Decaffeinated Coffee, Varietal Organic Teas

Unlimited Soft Drinks &
Mineral Waters

\$7 surcharge



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LUNCH BUFFET

TIMES SQUARE EXECUTIVE SANDWICH BOARD

\$95

SOUPS (Please Select One)

Potato Leek with Chive

Vegetable Minestrone with Kale and Parmesan

White Bean Smoked Bacon

Butternut Squash Bisque with Coconut Milk

Long Island Roadside Corn Chowder

Mexican Style Chicken and Tortilla

Chicken and Sardinian Couscous

SALADS (Please Select Two)

Organic Mesclun Salad with Selection of House Dressings

Caesar Salad with Whole Wheat Croutons

Asian Salad with Romaine, Bean Sprouts, Thai Basil, Mint, Jicama, Radish, Mandarin Segments, Wonton Crisps & a Ginger-Soy Sesame Seed Vinaigrette

Vegetarian Pasta Salad with Cucumber, Red Onion, Heirloom Cherry Tomatoes, Sugar Snap Peas, Red Wine Vinaigrette

Watercress & Red Endive Salad with New York Goat Cheese, Ripe Melon, Oven Marinated Tomatoes, Fig Balsamic Vinaigrette

Chick Pea and Quinoa Salad with Sunflower and Pumpkin Seeds, Organic Greens, Feta and Lemon-Thyme Vinaigrette

Mixed Roasted Beets with Red Quinoa and Avocado

Fingerling Potato Salad (Contains Bacon)

Curried Chicken Salad with Local Apple and Golden Raisins



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LUNCH BUFFET

TIMES SQUARE EXECUTIVE SANDWICH BOARD (CONT'D)

PLEASE SELECT A TOTAL OF THREE SANDWICHES

COLD

Egg and Avocado with Watercress on a Multigrain Roll

Smoked Turkey, Baby Spinach, Brie, Cranberry Mayo, Pesto, on Ciabatta Roll

Smoked Chicken Club Sandwich on Multigrain Bread

Grilled Chicken Caesar Wrap with Romaine and Parmesan

Classic Roast Beef with Horseradish Cream, Shaved Red Onion, Asiago, on Kaiser Roll

Vegetable and Sprouts Stuffed Pita with Hummus

HOT

Crispy Chicken Parmesan, San Marzano Marinara, Fresh Mozzarella, on a Hoagie Roll

Grilled Vegetable and Black Bean Burrito with Tomatillo Salsa, Quinoa and Shredded Cheddar

Grilled Steak, Robiola, Caramelized Onion, Pesto, Watercress, on a Baguette

Grilled Philly Cheesesteak Sandwich with The Works, on a Hoagie Roll

Jamaican Jerked Chicken with Smoked Gouda, Arugula and Tomato, on Potato Roll

Kettle Chips and Popcorn

Cookies, Brownies and Blondies

Served with Freshly Brewed Regular and Decaffeinated Coffee, Varietal Organic Teas

Unlimited Soft Drinks & Mineral Waters

\$7 surcharge



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LUNCH BUFFET

LITTLE ITALY

\$105

Vegetable Minestrone Soup

Please Select Two Salads

Antipasti Platter with Cured Meats and Vegetables

Roasted Tri-Color Cauliflower with Capers and Julienned Soppresata, Fresh Oregano and Pine Nuts

Mozzarella and Fresh Tomato Salad with Basil and Basil Seeds

Artichoke and Asparagus Salad with Farro

Grilled Ratatouille Salad with Marinated Yellow and Red Tomatoes & Radicchio

Chicken Parmesan with San Marzano Marinara and Fresh Mozzarella

Local Black Sea Bass with Wild Mushroom Risotto, English and Sugar Snap Peas, Roasted Tomato Compote

Vegetable Lasagna Roll on Julienned Local Squash

Herb Focaccia Sheets and Garlic Bread

Assorted Mini Cannoli's, Biscotti and Tiramisu Strips with Ferrara Little Italy Cookies

Served with Freshly Brewed Regular and Decaffeinated Coffee, Varietal Organic Teas

Unlimited Soft Drinks & Mineral Waters

\$7 surcharge



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LUNCH BUFFET



WEST SIDE HIGHWAY

\$105

Butternut Squash Soup

Fusilli with Shrimp Scampi, Calamari & Clams,
Lemon, Italian Parsley and Garlic

Please Select Two Salads

Caesar Salad with Whole Wheat Croutons,
Lemon Pepper Emulsion

Lemon, Rosemary and Thyme Marinated
Sautéed Chicken Breast with Pan Roasted
Local Squashes and Baby Spinach

Mixed Greens Salad with Blue Cheese, Fig
Balsamic Vinaigrette

Roasted Peruvian Baby Potato Medley with
Broccolini

Chick Pea and Quinoa Salad with Sunflower
and Pumpkin Seeds, Organic Greens, Feta and
Lemon-Thyme Vinaigrette

Assorted Multi Grain and Epi Rolls

Heirloom Cherry Tomatoes and Baby
Mozzarella Salad with Basil Seeds

Fruit Salad, Carrot Cake & Tiramisu Strips,
Assorted Biscotti

Served with Freshly Brewed Regular and
Decaffeinated Coffee, Varietal Organic Teas

Unlimited Soft Drinks &
Mineral Waters

\$7 surcharge

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LUNCH BUFFET

BE BRILLIANT HEALTHY BUFFET

\$100

Local Garden Vegetable Soup with Tomato Broth (Vegan)

Please Select Two Salads

Salade Nicoise: Haricot Verts, Hard Boiled Farm Egg, White Tuna Belly, Marinated Anchovy, Cherry Tomato, Radishes

Roasted Baby Beets: Baby Local Arugula, Goat Cheese, Dijon Vinaigrette

Live Strong Ancient Grain Salad: Chick Peas, Sunflower Seeds, Roasted Pumpkin Seeds, Sprouts, Long Island Organic Baby Greens, Feta Cheese, Red Wine and Sherry Vinaigrette

Lemon Thyme Baked Chicken with Slow Roasted Jersey Tomatoes, Locally foraged Mushrooms and Steamed Spinach

Steamed Local Bass with Roasted Cauliflower, Toasted Almonds, Raisins, and Roasted Pepper Emulsion

Steamed Sugar Snap, Snow Pea, Long Bean, Chive Blossoms, Yellow Wax Beans with Herb Infused Olive Oil

Ancient Grain Pilaf

Seasonal Fruit Salad

Dark Chocolate Bark with Dried Fruit and Energizing Seeds

Served with Freshly Brewed Regular and Decaffeinated Coffee, Varietal Organic Teas

Unlimited Soft Drinks & Mineral Waters **\$7 surcharge**



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PLATED LUNCH

\$92

Selection of one soup or salad, one entrée and one dessert, includes coffee service

*Choice of two entrees for an additional \$10 per person

Please Select One Soup

Potato Leek with Chive

Vegetable Minestrone with Baby Kale and Parmesan

White Bean-Smoked Bacon and Thyme

Butternut Squash Bisque with Coconut Milk, Pumpkin Seeds and Harissa Oil

Long Island Roadside Corn Chowder

Mexican Style Chicken and Tortilla Soup

Chicken Soup with Sardinian Couscous and Dill

Please Select One Salad

Organic Mesclun Salad with Shaved Vegetables & Choice of House Dressings

Caesar Salad with Pumpernickel Croutons

Asian Salad with Romaine, Bean Sprouts, Thai Basil, Mint, Jicama, Radish, Mandarin Segments, Wonton Crisps & a Ginger-Soy Sesame Seed Vinaigrette

Watercress & Red Endive Salad with New York Goat Cheese, Ripe Melon, Oven Marinated Tomatoes, Fig Balsamic Vinaigrette

Chick Pea and Quinoa Salad with Sunflower and Pumpkin Seeds, Organic Greens, Feta and Lemon-Thyme Vinaigrette

Mixed Baby Roasted Beets with Red Quinoa and Avocado

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PLATED LUNCH (CONT'D)

Please Select One Entree

PAN SEARED SALMON
 Artichoke and Mushroom Fricassee, Yukon Gold Potato Puree, Riesling-Mustard Sauce, Crisp Leeks

CITRUS MARINATED AND POACHED SALMON
 Green Herb Risotto, Baby Beets, Basil and Champagne Sauce

LONG ISLAND BLACK SEA BASS
 Asparagus, Fork Mashed Fingerling Potatoes, Local Clams and Bouillabaisse Broth

HONEY ROASTED FRENCH CUT BREAST OF CHICKEN
 Haricot Verts Amandine, Parmesan Mashed Potatoes, Grilled Squash and Tarragon Lemon Jus

PAN SEARED OR CRISPY CHICKEN PAILLARD
 Mushroom Barley Risotto, Grilled Corn and Tomato Salad, Champagne Sauce

GRILLED BREAST OF CHICKEN
 English Pea Puree, Gruyere Potato Gratin, Broccolini, Mustard Sauce

FLAT IRON STEAK
 Wild Mushroom-Bacon-Potato Gratin, Grilled Seasonal Vegetables, Frisee Salad, Thyme-Red Wine Demi-Glace



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PLATED LUNCH (CONT'D)

DESSERTS Choice of Family Style or Individual

FAMILY STYLE

All plates or platters will have a variety of the following:

MINI CHEESECAKE ASSORTMENT

CLASSIC FRENCH MACARON ASSORTMENT

MINI BROWNIE BITES

CHEESECAKE LOLLIPOP ASSORTMENT

INDIVIDUAL DESSERTS

APPLE TART

Catskill Apples, Almond Cream, Pure Butter Crust served with Crème Chantilly

EXOTIC

Pineapple-Passionfruit and Mango Mousse with Coconut Lady Fingers, Garnished with Diced Tropical Fruits

COLOMBIANA **(GF)**

Chocolate Dacquoise Filled with Milk Chocolate Mousse and Dulce de Leche

RED BERRY AND MASCARPONE CAKE **(GF)**

Layered Vanilla Cake, Raspberry-Blackberry-Strawberry Mousse, Whipped Mascarpone

STICKY TOFFEE PUDDING

Moist Cake with Dates, Vanilla, Espresso, Butter Toffee Sauce

Served with Freshly Brewed Regular and Decaffeinated Coffee, Varietal Organic Teas

NEW YORK CHEESECAKE

Junior's Traditional Cheesecake, Fresh Raspberries

Pre-Set Iced Tea

\$5 surcharge



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ARTISANAL BOXED LUNCH **\$80**

Select (2) Sandwiches - 50 guests or less

Select (3) Sandwiches - Over 50 guests

ROAST BEEF AND MOZZARELLA

Roast Beef, Buffalo Mozzarella, Mixed Greens, Roasted Peppers, Sautéed Onions, Balsamic Vinaigrette and Italian Seasoned Yogurt Spread

SPICY CHICKEN

Sliced Jamaican Jerked Chicken Breast, Prosciutto di Parma, Watercress, Sautéed Sweet Peppers, Green Herb Spread

RAW VEGGIE SANDWICH

Chopped Baby Kale, Korean Spice Marinated Yellow and Green Zucchini, Shredded Organic Carrots, Chopped Watercress, Miso Vinaigrette

FREE RANGE TURKEY

Sliced Fresh Turkey Breast, Sliced Tomato, Watercress Vinaigrette, Sliced Red Onion, Honey-Dijon Yogurt Sauce, Gruyere Cheese

FRESH TOMATO AND BABY MOZZARELLA

Sliced Beefsteak Tomatoes, Baby Spinach, Basil Seeds, Marinated Baby Mozzarella, Basil-Pesto Yogurt Sauce

Served with Whole Fresh Fruit, Pasta Salad, Cookie, Cape Cod Kettle Chips, Assorted Sodas and Mineral Water



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SELECTION OF HORS D'OEUVRES

Based on one hour of service

HOT

Golden Beet and Goat Cheese in Phyllo

Macaroni and Cheese Poppers

*Mini Stuffed Potato Skins with White Truffle

Vegetable Egg Rolls

Wild Mushroom and Artisan Cheese Tart

Porcini Mushroom and Asiago Arancini

*Chili Marinated Shrimp in Wonton Crisp

Mini Crab Cakes with Saffron Aioli

*French Onion Soup Boules

Chicken and Waffle Stack with Maple Mustard

Coconut Rum Crusted Chicken Medallions

Chicken or Beef Satay, Peanut Sauce

Coney Island Franks Stuffed with Mustard

Sauerkraut & Relish

*Brazilian Steak Barbacoa Taquitos

Arepas with Chorizo and Manchego

Grilled Baby Lamb Chops

with Guava Mustard **\$3 surcharge**

COLD

Fresh Tomato Bruschetta in a Pesto Cone

Broccocini & Teardrop Tomato Brochette with Basil

*Roasted Golden Beet, Crispy Prosciutto, Chili Marscapone, Pistachio

Smoked Chicken Salad on Brioche

Montauk Roadside Lobster Roll **\$4 surcharge**

California Roll

*Pepper Crusted Filet, Whipped Blue Cheese, Fig Jam, Garlic Crostini

Selection of Six Items \$52 per person

Selection of Eight Items \$64 per person

\$22 per person for each additional hour

*** Denotes Chef's Favorite**



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RECEPTION DISPLAYS

Pricing based on a maximum of two hours of service. Please select a minimum of two stations.



HUNTS POINT FISH MARKET **\$55**
RAW BAR

- Jumbo Shrimp
- East & West Coast Oysters
- Maine Lobster Cocktail
- Jonah Crab Claw Cocktail
- Peruvian Style Ceviche
- Mixed Seafood Salad
- Spanish Style Grilled Octopus with Pico de Gallo

Served with Seaweed Salad, Green Goddess, Cajun Tartare Sauce, Traditional Cocktail Sauce, Wasabi Crème Fraiche

ENHANCEMENTS

- Alaskan King Crab **Market Price**
- Wild Sturgeon Caviar **Market Price**

Ice Carved Displays Available at Additional Charge

DOWNTOWN CHINATOWN **\$50**

- Peking Duck
- Sesame Noodles
- Egg Rolls
- Assorted Dumplings and Dim Sum
- Traditional Chinese Sweets

All items served with traditional dips and accompaniments.

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RECEPTION DISPLAYS

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SALUMERIA

\$38

Local & Imported Dried and Cured Meat Display

Sausages, Terrines and Cured Meats

Bresaola, Spicy Capicola, Prosciutto, Jamon, Saucisson, Smoked Game Meat

Accompanied by Cornichons, Pickled Vegetables, Mustards, Fig Jam

Multi Grain Grilled Country Bread, Sliced Baguette and Epi Rolls



INTERNATIONAL CHEESE DISPLAY

\$40

Murray's Cheese Purveyor

Aged, Hard and Soft Cow, Sheep and Goat Cheeses

Epi Rolls, Herb Crostinis and Spiced Lavash, Cranberry Walnut Pullman

Accompanied by Mediterranean Olives, Seasoned Nuts, Grape Clusters, Lavender Honey



PIZZAS OF THE WORLD

\$35

Classic Neapolitan Margherita

Lamb Flatbread with Mint and Arugula

Deep Dish Chicago Style

Alsatian Tarte Flambee with Crème Fraiche and Caramelized Onions

PASTA STATION

\$35

Please select two of the following pastas:

Gemelli Pasta with Pesto Alla Genovese, Roasted Grape Tomatoes, Foraged Mushrooms, Parmesan Reggiano

Cavatappi Puttanesca with Campari Tomatoes, Pancetta, Olives, Anchovy, Chili, Basil

Mezze Rigatoni Bolognese with Roasted Local Carrots, Whipped Ricotta

Pipette Alfredo with Peas, Pancetta, Toasted Lemon Breadcrumbs

Rotini Primavera with Asparagus, Tomatoes, Broccoli, Gold Bar Squash, Zucchini, Spinach, Parmesan Broth

Prices are per person. A 22% service charge and 8.875% sales tax will be added

Menu selections will be based on guaranteed attendance. A minimum of 10 guests is required for all events with food and beverage, unless noted otherwise. Functions with fewer than 20 guests will incur a \$200 labor fee. All pricing is subject to a 22% service charge (combined gratuities & administrative fee) and 8.875% New York State Tax. All menus and prices are subject to change.

RECEPTION DISPLAYS

Pricing based on a maximum of two hours. Please select a minimum of two stations.



SLIDERS & MINI BUN \$44

Please select three

Montauk Roadside Lobster Roll on Brioche

American Cheeseburger

Sausage and Peppers Mini Hoagie

Mini Philly Style “Jim’s” Cheesesteak

Mini New York Style Reuben Sandwiches

Classic French Fries and Waffle Fries with Condiments



CHEESE & SALUMERIA \$60

Bresaola, Spicy Capicola, Jamon, Saucisson, Smoked Game Meat

Aged, Hard and Soft Cow, Sheep and Goat Cheeses

Accompanied by Cornichons, Pickles Vegetables, Mustards, Fig Jam,

Mediterranean Olives, Grape Clusters, Lavender Honey

Herb Crostini’s and Spiced Lavash,

Cranberry Walnut Pullman and Eps Rolls



CARVING STATION \$55

Please select two

Roasted Garlic and Herb Crusted

Petit Filet with Truffle Demi **\$5 surcharge**

Lemon Verbena Crusted Leg of Lamb with

Mint and Basil Pesto **\$5 surcharge**

Coffee and Spice Rubbed NY Strip Steak with Whole Grain Mustard Bernaise

The New York Classic – Pastrami and Corned Beef with Mustards, Pickles

Brined and Slow Roasted New York Turkey with Caraway Pickled Cabbage and Russian Dressing Glacage

All served with chef’s selection of rolls

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SUSHI MENU

Pricing based on two hours of service. A minimum of 75 guests required.



BROADWAY SPECIAL SUSHI

\$70

Assorted maki rolls to include rainbow, california roll, green dragon, Black dragon, spicy tuna, phoenix maki, shrimp tempura, eel and avocado, vegetarian

Assorted sushi & sashimi to include scallop and white truffle sushi, salmon sushi, yellowtail sushi

Served in wooden Japanese boat with traditional accompaniments

GRAND SUSHI STATION

\$82

Assorted chef's hand rolled to include soft shell crab, rainbow, california, Green dragon with eel and avocado and spicy tuna, lovers maki, shrimp tempura, salmon, tuna, eel

Assorted royal sushi to include toro tuna belly, scallop and white truffle, sustainable salmon, yellowtail, and caviar Special beef and scallion negimaki edamame, seaweed salad

Served in wooden Japanese boat with japanese décor

One chef attendant required per 75 persons, \$250 each. One server in traditional kimono garb, \$250 per 75 persons

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RECEPTION DISPLAYS

Pricing based on one hour of service. Platters are priced per 50 guests.



IMPORTED AND DOMESTIC CHEESES

\$750

A Selection of Cheeses Served with Local Jams, Honey, Crostini and Breadsticks



MEDITERRANEAN MEZZE

\$600

Grilled Seasonal Flat Breads Served with Hummus, Tabbouleh, Marinated Olives, Black Olive Tapenade



CHARCUTERIE

\$750

Cured and Smoked Sliced Meats with Pickled Local Vegetables, Jams, Olives Crostini and Breadsticks

CRUDITE

\$400

Locally Grown Vegetables Served with Creamy Dressings and Dips

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DINNER BUFFET

THE BRILL BUILDING

\$105

Potato Leek Soup with Chive and Harissa

Warm German Style Potato Salad with Mustard, Cucumber, Dill and Horseradish-Red Wine Vinaigrette

Organic Mesclun Salad with Selection of House Dressings

Crispy Local Flounder on Spaetzli with Pennsylvania Mushroom Sauce

Chicken Schnitzel on Green Lentil, Apple and Baby Carrot Stew

Assorted German Sausages with Sauerkraut and Mustards

Assorted Multi Grain and Epi Rolls

Apple Strudel & Black Forest Cakes

Served with Freshly Brewed Regular and Decaffeinated Coffee, Varietal Organic Teas

Unlimited Soft Drinks & Mineral Waters

\$7 surcharge



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DINNER BUFFET

DUFFY SQUARE

\$109

White Bean Soup with Smoked Bacon,
 Thyme and Pesto

Greek Chopped Salad: Cucumber, Red
 Onion, Tomato, Mint, Feta Cheese, Roasted
 Sweet Peppers, Oregano Vinaigrette

Arugula Salad with English Peas, Sugar
 Snap Peas & Snow Peas, Parmesan and
 Lemon Vinaigrette

Wild Mushroom Ravioli with Parmesan
 Cream Sauce on Baby Kale

Grilled Petite Filet Mignon with Truffle
 Madeira Sauce & Caramelized Onion and
 Sweet Pepper Sofrito

Roasted Multi Color Baby Potatoes with
 Rosemary

Seasonal Grilled Vegetables

Assorted Multi Grain, Epi and Pretzel Rolls

Assorted Mini Pastries

Served with Freshly Brewed Regular and
 Decaffeinated Coffee, Varietal Organic Teas

Unlimited Soft Drinks &
 Mineral Waters

\$7 surcharge



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PLATED DINNER

Selection of one soup or salad, one entrée and one dessert, includes iced tea & coffee service

*Choice of two entrees for an additional \$15 per person

Please Select One Soup

Potato Leek with Chive

Vegetable Minestrone with Kale and Parmesan

White Bean Smoked Bacon and Thyme

Butternut Squash Bisque with Coconut Milk

Long Island Roadside Corn Chowder

Caprese Bisque with Basil and Baby Mozzarella

Please Select One Salad

Organic Mesclun Salad with Selection of House Dressings

Caesar Salad with Whole Wheat Croutons

Asian Salad with Romaine, Bean Sprouts, Thai Basil, Mint, Jicama, Radish, Mandarin Segments, Wonton Crisps & a Ginger-Soy Sesame Seed Vinaigrette

Watercress & Red Endive Salad with New York Goat Cheese, Ripe Melon, Oven Marinated Tomatoes, Fig Balsamic Vinaigrette

Chick Pea and Quinoa Salad with Sunflower and Pumpkin Seeds, Organic Greens, Feta and Lemon-Thyme Vinaigrette

Mixed Roasted Beets with Red Quinoa and Avocado



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PLATED DINNER (CONT'D)



Appetizers

Optional course, not to be a substitute for soup or salad.

Classic Pink Shrimp Cocktail	\$8
Maine Lobster and Avocado Salad Mango and Truffle Vinaigrette	\$12
Lobster Ravioli	
Oyster and Saffron Pan Roast, Roasted Celery Root	\$8
Butter Poached Seafood and Shellfish Risotto	\$8

Please Select One Entree

HONEY ROASTED FRENCH CUT BREAST OF CHICKEN Haricot Verts Amandine, Parmesan Mashed Potatoes, Grilled Squash and Tarragon Lemon Jus	\$98
PAN SEARED CHICKEN PAILLARD Mushroom Barley Risotto, Grilled Corn and Tomato Salad, Champagne Sauce	\$98
PAN SEARED SALMON Artichoke and Mushroom Fricassee, Yukon Gold Potato Puree, Riesling-Mustard Sauce, Crisp Leeks	\$98

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PLATED DINNER (CONT'D)



STEAMED MONTAUK MONKFISH
Soba Noodles, Edamame, Kafir Lime-Ginger
Dashi Broth, Baby Bok Choy and Shiitake
Mushrooms **\$112**



BROWN BUTTER ROASTED CHILEAN BASS
Braised Baby Turnips, Clams, Baby Fennel,
Crushed Baby Potato Medley, Bouillabaisse
Broth **\$125**



FLAT IRON STEAK
Wild Mushroom-Bacon-Potato Gratin, Grilled
Seasonal Vegetables, Frisee Salad, Thyme-Red
Wine Demi-Glace **\$106**

KOREAN BARBECUED BRAISED SHORT RIB
OF BEEF
Saffron Risotto, Chinese Broccoli, Ginger
Scallion Condiment **\$112**

ROASTED GUAVA MUSTARD CRUSTED RACK
OF LAMB
Pea, Pistachio, Mint and Potato Gratin, Black
Truffle and Cauliflower Puree and Green
Herb-Lamb Jus **\$125**

PAN ROASTED FILET MIGNON
Latin Spiced Creamy Corn Polenta,
Chimichurri, Roasted Baby Vegetables,
Cuban Coffee Demi **\$118**

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PLATED DINNER (CONT'D)

DESSERTS Choice of Family Style or Individual

FAMILY STYLE

All plates or platters will have a variety of the following:

MINI CHEESECAKE ASSORTMENT

CLASSIC FRENCH MACARON ASSORTMENT

MINI BROWNIE BITES

CHEESECAKE LOLLIPOP ASSORTMENT

INDIVIDUAL DESSERTS

APPLE TART

Catskill Apples, Almond Cream, Pure Butter Crust served with Crème Chantilly

EXOTIC

Pineapple-Passionfruit and Mango Mousse with Coconut Lady Fingers, Garnished with Diced Tropical Fruits

COLOMBIANA **(GF)**

Chocolate Dacquoise Filled with Milk Chocolate Mousse and Dulce de Leche

RED BERRY AND MASCARPONE CAKE **(GF)**

Layered Vanilla Cake, Raspberry-Blackberry-Strawberry Mousse, Whipped Mascarpone

STICKY TOFFEE PUDDING

Moist Cake with Dates, Vanilla, Espresso, Butter Toffee Sauce

Freshly Brewed Regular and Decaffeinated Coffee, Varietal Teas

NEW YORK CHEESECAKE

Junior's Traditional Cheesecake, Fresh Raspberries

Pre-Set Iced Tea **\$5 surcharge**

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BANQUET BEVERAGE



DELUXE BRANDS

Svedka vodka, beefeater gin, johnnie walker red label scotch, seagram's 7, bacardi silver rum & jim beam bourbon

Per person for the first hour **\$30**
Per person for each additional hour **\$13**



PREMIUM BRANDS

Grey goose vodka, bombay sapphire gin, johnnie walker black label, crowne royal, pyrat rum & makers mark bourbon

Per person for the first hour **\$35**
Per person for each additional hour **\$15**



WINE & BEER BAR

House red & white wine
Imported & domestic beer

Per person for the first hour **\$25**
Per person for each additional hour **\$12**

Charges based on guarantee per person attendance or actual attendance, if higher

A bartender fee of \$275, per bartender applies to all bars. One (1) bartender per 75 guests is required. An Upgraded Wine List is available upon request.

Prices are per person. A 22% service charge and 8.875% sales tax will be added

Menu selections will be based on guaranteed attendance. A minimum of 10 guests is required for all events with food and beverage, unless noted otherwise. Functions with fewer than 20 guests will incur a \$200 labor fee. All pricing is subject to a 22% service charge (combined gratuities & administrative fee) and 8.875% New York State Tax. All menus and prices are subject to change.

BANQUET BEVERAGE

HOST SPONSORED BAR

The following will be charged upon a consumption basis

Deluxe brand cocktails	\$15
Premium brand cocktails	\$17
Glass of red or white wine	\$15
Imported beer	\$12
Domestic beer	\$10
Soft drinks & mineral water	\$9

A bartender fee of \$275, per bartender applies to all bars. One (1) bartender per 75 guests is required. An Upgraded Wine List is available upon request. Minimum beverage revenue required.

Minimum guarantee to apply for host sponsored bars of one and a half drinks per person, per hour and/or a portion of an hour is based on the cocktail price.

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