



*Park Lane
Hotel*

PARK LANE HOTEL

NEW YORK



CATERING MENU

BREAKFAST

CONTINENTAL BREAKFAST

Bagels / Croissants / Muffins / Cinnamon Buns / Cream Cheese /
Fruit Preserves / Butter

Freshly Brewed Lavazza Coffee / Decaf Coffee /
Harney & Sons Tea

64 per person / minimum 20 people

EXECUTIVE CONTINENTAL BREAKFAST

Blueberry Banana Bread / Cranberry Crumb Bread / Cinnamon Buns
Bagels / Croissants / Muffins / Cream Cheese / Fruit Preserves / Butter

Assorted Fruit Yogurts

Assorted Cereals

Seasonal Fruits & Berries

Choice of 2 Juices: Orange / Grapefruit / Cranberry / Apple /
Tomato / Pineapple

Freshly Brewed Lavazza Coffee / Decaf Coffee /
Harney & Sons Tea

70 per person / minimum 20 people

PARK LANE BREAKFAST

Scrambled Eggs / Applewood Smoked Bacon / Pork Sausage /
Roasted Potatoes

Blueberry Banana Bread / Cranberry Crumb Bread / Cinnamon Buns
Bagels / Croissants / Muffins / Cream Cheese / Fruit Preserves / Butter

Assorted Fruit Yogurts

Assorted Cereals

Seasonal Fruits & Berries

Choice of 2 Juices: Orange / Grapefruit / Cranberry / Apple /
Tomato / Pineapple

Freshly Brewed Lavazza Coffee / Decaf Coffee /
Harney & Sons Tea

79 per person / minimum 25 people

BREAKFAST BUFFET ENHANCEMENTS

MADE-TO-ORDER OMELET STATION

Farm Fresh Eggs Prepared Any Style

Mozzarella / Cheddar / Goat Cheese

Sausage / Smoked Bacon

Baby Spinach / Roasted Red Onions / Diced Tomatoes / Peppers /
Mushrooms / Scallions

21 per person

Chef Attendant Required / 250 Fee

1 Chef per 50 guests

WAFFLES OR LEMON RICOTTA PANCAKES

Vermont Maple Syrup / Whipped Cream / Nutella / Berry Compote

14 per person

FRENCH TOAST

Strawberry Compote

14 per person

EGG ON A SOFT ROLL

Vermont Cheese / Ham, Sausage, or Bacon

15 per person

NEW YORK BAGEL PLATTER

Smoked Salmon / Cream Cheese / Bagels / Classic Garnishes

15 per person

SMOOTHIES/SHOOTERS

Strawberry Banana / Wild Berry / Assorted Fresh Pressed Juices

15 per person

HOT OATMEAL OR CREAM OF WHEAT

Brown Sugar / Raisins / Walnuts

9 per person

TISSERIE CHOCOLATE & ALMOND CROISSANTS

Freshly Baked Croissants / Sliced Almonds / Powdered Sugar

9 per piece

DELUXE CEREAL BAR

Assorted Cereals / Fruits & Berries / Whole Milk / Skim Milk / Almond
Milk / Soy Milk

6 per person



PARK LANE HOTEL
NEW YORK

JAVA

Freshly Brewed Lavazza Coffee / Decaf Coffee / Harney & Sons Tea

25 per person

AFTERNOON DELIGHT

Assorted Chips / White Cheddar Popcorn /
Hummus Cups with Pretzel Chips

Assorted Whole Fruit / Assorted Health Bars

Raspberry Lemonade / Assorted Soft Drinks / Bottled Water

Freshly Brewed Lavazza Coffee / Decaf Coffee / Harney & Sons Tea

38 per person

CANDY STORE

Mixed Nuts / Candied Almonds / Trail Mix /
Chocolate-Dipped Pretzels / Sno-Cap Nonpareils

Yogurt-Covered Raisins / Gummy Bears / Runtz

Animal Crackers / White Chocolate Chips / M&Ms

Freshly Brewed Lavazza Coffee / Decaf Coffee / Harney & Sons Tea /
Assorted Soft Drinks

38 per person

ENERGY BREAK

Smoothie / Juice Bar

Assorted Health Bars

Assorted Whole Fruits

Freshly Brewed Lavazza Coffee / Decaf Coffee / Harney & Sons Tea /
Red Bull

42 per person

HEALTH BREAK

Fresh Cut Vegetables / Hummus

Assorted Fruit Yogurts / Seasonal Fresh Fruit / Assorted Health Bars

Freshly Brewed Lavazza Coffee / Decaf Coffee / Harney & Sons Tea /
Assorted Juices

42 per person

CENTRAL PARK

Miniature Wagyu Beef Hot Dogs / Soft Pretzels / Deli Mustard

Assorted Rugalach / Honey Roasted Nuts / White Cheddar Popcorn

Freshly Brewed Lavazza Coffee / Decaf Coffee / Harney & Sons Tea

44 per person



LUNCH & DINNER BUFFETS

NEW YORK DELI

SOUP

(Select one)

**Roasted Tomato Soup / Chicken Noodle Matzo Ball Soup /
Garden Vegetable Soup**

SALAD

(Select two)

Beet Salad / Arugula / Goat Cheese / Toasted Walnuts /
Balsamic Vinaigrette

Cobb Salad / Chicken / Avocado / Blue Cheese / Bacon / Egg /
Cherry Tomato / Sherry Vinaigrette

Potato Salad / Red Bliss Potatoes

Macaroni Salad / Macaroni Salad / A Classic NY Deli Style / Elbow
Macaroni / Mayo / Carrot / Onion / Celery / Pepper / Parsley

SANDWICH

(Select four)

Grilled Vegetable / Eggplant / Zucchini / Peppers / Mozzarella /
Basil Pesto / Arugula / Olive Loaf

Smoked Duck / Frisee / Pickled Radish / Cranberry Aioli /
Walnut Cranberry Bread

Italian / Prosciutto / Salami / Capricola / Fontina / Roasted Peppers /
Romaine / Oil & Vinegar / Hero Roll

Turkey Club / Bacon / Avocado / Cucumber / Saffron Mayo / Lettuce /
Tomato / Multi-Grain Roll

Chicken Caesar Wrap / Caesar Dressing / Romaine Lettuce /
Whole Wheat Wrap

Corned Beef Ruben / Sauerkraut / Russian Dressing / Swiss Cheese /
Pickles / Rye Bread

Roast Beef / Horseradish Cream / Caramelized Onion /
Smoked Cheddar / Pretzel Bun

Tuna Salad / Lettuce / Tomato / Herb Mayo / Pita Bread

DESSERT

Sliced Fruit / Assorted Mini Pastries

Freshly Brewed Lavazza Coffee / Decaf Coffee / Harney & Sons Tea

95 per person

LUNCH & DINNER BUFFETS

MEDITERRANEAN

Lemon Chicken Orzo Soup / Traditional Greek Soup / Lemon /
Chicken / Egg / Orzo Pasta

SALAD

Greek Salad / Cucumber / Tomato / Red Onion / Olive / Feta Cheese /
Red Wine Vinaigrette

Artichoke Heart Salad / Roasted Peppers / Oregano Vinaigrette

ENTREE

Chicken Souvlaki / Marinated Boneless Chicken Thighs / Onions /
Peppers

Branzino / Shaved Fennel / Kalamata Olives

Lamb Sliders / Harissa Aioli / Roasted Red Peppers /
Cucumber / Arugula

SIDES

Assorted Dips & Pita / Hummus / Tzatziki / Baba Ganoush

Lemon Potatoes / Oregano / Olive Oil

Harissa-Spiced Chickpeas / Chickpeas, Harissa Vinaigrette, Micro
Greens, Feta

DESSERT

Sliced Fruit / Assorted Pastries

Freshly Brewed Lavazza Coffee / Decaf Coffee / Harney & Sons Tea

110 per person

LUNCH & DINNER BUFFETS

AMERICAN BISTRO

Potato Cheddar Soup / Idaho Potato / Aged Cheddar /
Bacon Bits / Chives

SALAD

Caesar Salad / House Made Caesar Dressing / Crouton / Parmesan /
Anchovy

Baby Spinach Salad / Bacon Lardons / Goat Cheese /
Toasted Walnuts / Balsamic Vinaigrette

ENTREE

Grilled Chicken Breast / Lemon Herb Sauce

Roasted Sirloin / Port Wine Reduction

Roasted Salmon / Whole Grain Mustard Sauce

SIDES

Lobster Mac & Cheese

Whipped Garlic Potatoes

Braised Seasonal Root Vegetables

DESSERT

Sliced Fruit / Assorted Pastries

Freshly Brewed Lavazza Coffee / Decaf Coffee / Harney & Sons Tea

115 per person



LUNCH & DINNER BUFFETS

THE PARK LANE

Chef's Seasonal Soup of the Day

SALAD

Quinoa Salad / Seasonal Vegetables / Oil & Vinegar
Kale Salad / Apple / Feta / Cranberry / Champagne Vinaigrette

COLD ENTREE

Turkey Club / Bacon / Avocado / Cucumber / Saffron Mayo / Lettuce /
Tomato / Multi-Grain Roll
Grilled Vegetable / Eggplant / Zucchini / Peppers / Mozzarella / Basil
Pesto / Arugula / Olive Loaf

HOT ENTREE

Roasted Chicken Breast / Herb Jus
Pasta Primavera / Seasonal Vegetables

SIDES

Jasmine Rice
Roasted Vegetable Medley

DESSERT

Sliced Fruit / Mini Fruit Tarts / Mini Cheesecakes
Freshly Brewed Lavazza Coffee / Decaf Coffee / Harney & Sons Tea

105 per person

3-COURSE PLATED LUNCHESES & DINNERS

APPETIZERS

Choose One

Jumbo Lump Crab Cakes / Arugula / Tomato / Corn / Spicy Remoulade

Grilled Shrimp Salad / Bibb Lettuce / Dried Cranberries

Roasted Beet Salad / Shaved Fennel / Upland Cress / Goat Cheese / Balsamic Vinaigrette

Caprese Salad / Heirloom Tomatoes / Mozzarella / Basil / Olive Oil / Balsamic Reduction

Arugula Salad / Radicchio / Roasted Grapes / Smoked Cheddar / Banyuls Vinaigrette

Quinoa Salad / Enoki Mushrooms / Red Quinoa / Shaved Parsnips / Crunchy Sprouts / White Balsamic-Blackberry Vinaigrette

Kale Salad / Apple / Feta Cheese / Champagne Vinaigrette

ENTREES

Choose One

Warm Quinoa

Warm Organic Red Quinoa / Root Vegetable Puree

85 per person

Gluten Free Pasta

Seasonal Vegetables / Light Vegetable Broth

95 per person

Roasted Farm Chicken

Fingerling Potatoes / Broccoli Rabe / Preserved Lemon Jus

OR

Sweet Potato Mash / Sautéed Spinach / Cipollini Onions / Raisin Emulsion

OR

Ancient Grains / Braising Greens / Currants / Natural Jus

135 per person

Salmon Fillet

Grilled Vegetables / Basil Pesto

145 per person



3-COURSE PLATED LUNCHESES & DINNERS

Branzino

Young Bok Choy / Roasted Apple-Celery Root Mash /
Honshimeji Mushrooms / Cider Vinaigrette

OR

Fennel-Artichoke Salad / Sautéed Haricot Vert / Tzatziki Sauce

145 per person

Roasted Filet Mignon

Potato-Gruyere Gratin / Sautéed Young Kale / Shallot Confit /
Béarnaise Sauce

OR

Roasted Garlic Mashed Potato / Sautéed Spinach / Crisp Shallots /
Red Wine Sauce

155 per person

Braised Short Ribs of Beef

Creamy Chick Peas Cake / Honey Roasted Tokyo Turnips /
Garlic Chives

155 per person

DESSERTS

Choose One

New York Cheesecake / Raspberry Sauce

Fruit Tart / Pear-Brandy Schlag

Chocolate Mousse Cake / Chocolate Ganache /
Fresh Seasonal Berries

Lemon Meringue / Raspberry Coulis

Fruit Plate / Seasonal Sliced Fruit

Includes Freshly Brewed Lavazza Coffee / Decaf Coffee /
Harney & Sons Tea



PARK LANE HOTEL
NEW YORK

PASSED HORS D' OEUVRES

HOT

Mini Crab Cake / Spicy Remoulade

Thai Chicken Sate / Peanut Sauce

Spring Rolls / Chili Garlic Sauce

Risotto Balls / Basil Pesto Sauce

Mini Franks in a Blanket / Spicy Mustard

Shrimp & Chive Dumpling / Ginger Sauce

Wagyu Sliders / Lettuce / Tomato / Cheddar / Ketchup

COLD

Tuna Tartare / Avocado Puree

Mini Lobster Roll / Brioche Bun

Smoked Salmon Blini / Crème Fraiche / Caviar

Ricotta Crostini / Wildflower Honey

Mini Deviled Eggs / Paprika / Chive

Mini Cucumber Sandwich / Dill / Crème Fraiche / Honey

Prosciutto Toast / Fig Preserve / Parmesan / Sourdough

Selection of 6 / 48 per person 1st hour / 24 per person each additional hour

Selection of 8 / 58 per person 1st hour / 29 per person each additional hour

Selection of 10 / 68 per person / 34 per person each additional hour

RECEPTION STATIONS

Mezze

Hand Cut Vegetables / Hummus / Tzatziki / Baba Ganoush / Olives /
Roasted Peppers / Pita Bread

27 per person

Little Italy Pizza Station

Margarita / Mushroom / Pepperoni

32 per person

Pasta Station

Four Cheese Ravioli with Truffle Cream Sauce / Orecchiette Bolognese
/ Penne a la Vodka

34 per person

Cheese Board

International & Domestic Cheeses / Honeycomb / Fig Jam / Artisan
Breads

35 per person

Charcuterie Platter

Cured Italian Meats / Olives / Pickles / Mustard

35 per person

Peking Duck Station

Thinly Sliced Peking Duck / Scallions / Plum Sauce

38 per person

Sushi & Sashimi

Assortment of Sushi & Sashimi / Pickled Ginger / Wasabi / Soy Sauce

45 per person

The Raw Bar

Shrimp / Long Island Clams / East Coast Oysters / Ceviche with Chili,
Lime, and Cilantro /

Crab Legs / Cocktail Sauce / Lemon Wedges

52 per person



CRAFTED ACTION STATIONS

Farm Roasted Turkey

Cranberry Sauce / Country Style Gravy

30 per person

Chef's Pasta Station

Create Your Own Pasta Dish from Chef's Selection of Pasta, Sauces, and Ingredients

34 per person

Honey-Glazed Baked Ham

Buttermilk Biscuits

35 per person

Beef Tenderloin

Roasted with Garlic, Thyme, and Port Reduction

38 per person

Chef Attendant Required / 250 Fee

1 Chef per 50 guests

All prices subject to 8.875% NY State sales tax and 24% service charge.

BEER & WINE

Wine / House Red Wine / House White Wine / House Prosecco

Beer / Corona / Heineken / Bud Light / Guinness

Soft Drinks / Coca-Cola / Diet Coke / Sprite / Ginger Ale / Evian / Badoit

30 per guest/first hour

17 per guest/each additional hour

Bartender Required / 250 Fee

1 bartender per 75 guests

STANDARD OPEN BAR

Spirits / Absolut / Bombay / Bacardi / Jack Daniels / Dewar's / Jose Cuervo / Cointreau / Bailey's / Sambuca / Drambuie / Vermouth

Wines & Bubbles / Whitehaven Sauvignon Blanc / Josh Red Blend / La Marca Prosecco

Beer / Corona / Heineken / Bud Light / Guinness

Soft Drinks / Coca-Cola / Diet Coke / Sprite / Ginger Ale / Evian / Badoit

38 per guest/first hour

19 per guest/each additional hour

PREMIUM OPEN BAR

Spirits / Tito's / Hendricks's Gin / Angel's Envy / Sagamore Rye / Glenfiddich 12 / Chivas Regal / Captain Morgan / Don Julio Cointreau / Bailey's / Sambuca / Drambuie / Vermouth

Wines & Bubbles / Jean-Paul Ballard Sancerre / Louis M. Martini Cabernet Sauvignon / Taittinger

Beer / Corona / Heineken / Bud Light / Guinness

Soft Drinks / Coca-Cola / Diet Coke / Sprite / Ginger Ale / Evian / Badoit

43 per guest/first hour

23 per guest/each additional hour

All prices subject to 8.875% NY State sales tax and 24% service charge.

MENUS

- All coffee service is served for a maximum of 2 hours
- Breakfast and Lunch menus are served for a maximum of 1.5 hours
- Breakfast Enhancements available only when selecting a Breakfast option (Continental, Executive or Park Lane)
- All Breaks are served after 10:00am for a maximum of 1 hour
- Reception Stations are served for a maximum of 2 hours
- Soft Drinks and Bottle Water charged upon consumption at \$7 each can be added to any meal

PRICING

Prices listed are current and subject to change. Pricing is per person and based on a 25-guest minimum. A \$10 surcharge per guest will apply to all parties below a minimum guarantee of 25 people per meal period. This fee is applicable for every meal period. Menus are subject to 24% service charge (includes 9% taxable administrative fee) and appropriate 8.875% New York Sales Tax on all food and beverage charges.

FOOD & BEVERAGE

Hosted bars require 1 bartender per 75 guests with a \$250 bartender fee. An action station with a chef attendant is \$250 per 50 guests. All Food & Beverage purchases and arrangements must be made through the Hotel. Licensing and union restrictions require that only hotel-purchased food and beverage can be served on Hotel property. Food cannot be taken off property due to New York Health Code. Kosher available upon request.

GUEST ATTENDANCE

Confirmation of the guaranteed number of attendees to be served on all meal functions must be received no later than 72 business hours prior to your event/function. The Hotel will bill the guaranteed or actual number of attendees, whichever is greater, plus any applicable attrition and miscellaneous charges (i.e. room rental, labor fees, corkage, etc.). Hotel will not be required to serve or overset by more than 5% over the guaranteed number of guests. Anything over 5% will incur additional charges.

AUDIO-VISUAL

The Park Lane Hotel works with an Audio Visual Company, SNS Staging, to handle a majority of your audio visual requirements. SNS Staging offers professional video and audiovisual services for meetings and conferences. A complete list of equipment and services is available upon request.

COAT CHECK & VALET PARKING

A Coat check attendant may be arranged.

Valet parking and self-parking are available. Fees can be individually paid by your guests, or applied to your master account.