



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 Coffee, Mighty Leaf Tea & 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

Gluten Free Muffins

Served with Local Honey, Vermont 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

Gluten Free Muffins

Served with Local Honey, Vermont Butter,
Cream Cheese and Preserves

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

A minimum of 20 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 (CONT'D)

All Breakfast Buffet Menus are served with Coffee, Mighty Leaf Tea & Choice of Two Juices:
 Orange, Cranberry, Grapefruit, Pineapple, Carrot & Tomato

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

Gluten Free 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 and Scrambled Egg Whites with Scallion

Roasted Breakfast Potato Medley

Selection of One (1) of the Following:

No-Nitrate Bacon / Pennsylvania Pork Sausage / Chicken Apple Sausage / Turkey Bacon / Grilled Seasonal Vegetables



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BREAKFAST (CONT'D)

All Breakfast Buffet Menus are served with Coffee, Mighty Leaf Tea & Choice of Two Juices: Orange, Cranberry, Grapefruit, Pineapple, Carrot & Tomato

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 Gluten Free Doughnuts

Assorted Whole Wheat Mini Bagels

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

Union Square Vegetable and Egg White Frittata

Roasted Breakfast Potato Medley

Served with Local Honey, Vermont Butter, Cream Cheese and Preserves



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BREAKFAST (CONT'D)

All Breakfast Buffet Menus are served with Coffee, Mighty Leaf Tea & Choice of Two Juices: Orange, Cranberry, Grapefruit, Pineapple, Carrot & Tomato

BREAKFAST ENHANCEMENTS

Fresh Fruit and Vegetable Smoothies **\$12**

Whole Fruit Selection **\$8**

Sliced Seasonal Fruit Platter **\$12**

Selection of (3) Cereal Canisters with Whole, Skim and Almond Milk **\$7**

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 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**

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PLATED BREAKFAST

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

TO START

(Select one to be pre-set)

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

Bircher Muesli with Fresh Apple, Red Pear and Fruit Coulis

ENTREES

\$84

(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 Coffee and Mighty Leaf Tea

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

COOKIES AND MILK \$42

(50 guests or less – selection of 3 cookies)

Ferrara Little Italy Italian Cookies and Biscotti

Chocolate Chip Cookies

Oatmeal Raisin Cookies

Peanut Butter with Peanut Butter Chip

Snickerdoodles & Ginger Snaps

Individual Whole, Strawberry and Chocolate

Milks

CROWNE BREAK \$40

Assorted Seasonal Whole Fresh Fruit

Assorted Fresh Baked Cookies

NEW YORK DONUT BREAK \$40

A Variety of New York's Best Bakery Donuts including Signature Gluten Free Cinnamon Donuts

Flavors and Bakeries Subject to Change



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BREAK SELECTIONS (CONT'D)

All below breaks are served with Coffee and Mighty Leaf Tea

Prices are based on 2 hours of service

CHOCOLATE BREAK \$44

(50 guests or less – selection of 3)

Milk and Dark Chocolate Barks

Assorted Chocolate Covered Pretzels

White and Dark Chocolate Covered Oreos

Mini Chocolate Eclairs

Dark Chocolate Brownies

Gluten Free Chocolate Chip Cookies

Pitchers of Chocolate Iced Coffee & Chocolate Milk

POWER BOOST \$44

Fresh Kiwi-Grape-Green Tea Infusion

Vitamin Water, Red Bull

Assorted Whole Fresh Fruits

Muesli Bars

Ancient Grain Kashi Bars

Honey Almond Flax Bars

Peanut & Hemp Energy Bar



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BREAK SELECTIONS (CONT'D)

All below breaks are served with Coffee and Mighty Leaf Tea

Prices are based on 2 hours of service



**SIGNATURE SOFT PRETZELS by
 GV, ALPINE BAKERY** **\$44**

- Classic Sea Salted Soft Pretzel
- Truffle Cheddar Soft Pretzel
- Cinnamon Raisin Soft Pretzel
- Everything Pretzel
- Melted Cheese Dip & Assorted Mustards



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

- Frozen Fruit Purees, Popsicles and Sorbets
- Italian Water Ices
- Assortment of Haagen-Dazs Bars



**EVIAN & BADOIT SIGNATURE
 NATURAL WATER BREAK** **\$35**

Served with Raw and Warm Roasted Nuts
 and Trail Mix

**100 YEARS OF NEW YORK
 CANDY BREAK** **\$42**

Jars of Candy from the 20's, 30's 40's, 50's
 & 60's

Served with Coney Island Salt Water Taffy
 and Caramel Popcorn

Boylan Root Beer, Dr. Brown's Cel-Ray
 Soda, Black Cherry Soda

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BREAK SELECTIONS (CONT'D)

All below breaks are served with Coffee and Mighty Leaf Tea

Prices are based on 2 hours of service

HEALTHY BREAK \$65

Ripe Melon Skewers

Chia Seed and Vanilla Yogurt Parfaits in Mini Flower Pots

Organic Smoothie and Green Juice

Raw Nuts, Pumpkin and Sunflower Seeds

Crudité Brochettes



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BEVERAGE BREAKS

All below breaks are served with Coffee and Mighty Leaf Tea

Prices are based on 2 hours of service



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



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

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LUNCH & DINNER BUFFET



GOTHAM CITY DELICATESSEN BUFFET

\$92

Boar's Head Selection of:

Assorted Multi Grain, Epi and Pretzel Rolls

Mixed Green Salad

(Select 2)

Potato Leek Soup or

Wild Mushroom & Beef Barley Soup

Russian 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

Smoked Turkey, Roast Beef, Pastrami & Corned Beef, Black Forest Ham

With: Provolone, Swiss, Cheddar

Breads: Rye, Kaiser Rolls, Multi Grain Squares, Small Baguette

Condiments: Sliced Tomato, Pickle Chips, Butter Lettuce, Deli and Stadium Mustards, Russian Dressing, Horseradish Cream, Lemon Herb Emulsion

Assorted Kettle Fried Potato Chips

Assorted Pickles

Seasonal Fruit Salad, Cookies, Brownies and Blondies

Freshly Brewed Regular and Decaffeinated Coffee, Varietal Teas

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LUNCH & DINNER BUFFET



**TIMES SQUARE
SANDWICH BUFFET \$94**

SOUP (Please Select 1)

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

Mexican Style Chicken and Tortilla Soup

Chicken and Sardinian Couscous Soup with Dill

SALADS (Please Select 2)

Organic Mesclun Salad with Selection of House Dressings

Caesar Salad with Whole Wheat Croutons

Asian Chicken 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

Russian Fingerling Potato Salad

Curried Chicken Salad with Local Apple and Golden Raisins

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LUNCH & DINNER BUFFET



SANDWICHES (Please Select 3)

COLD

Egg and Avocado with Watercress

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

Smoked Chicken Club Sandwich on Multigrain Bread

Vegetable and Sprouts Stuffed Pita with Hummus

Grilled Chicken Caesar Wrap with Romaine and Parmesan

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

HOT

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

Grilled Vegetable and Black Bean Burrito with Tomatillo Salsa, Quinoa and Shredded Cheddar (gluten free wrap available as a quesadilla)

Grilled Steak, Robiola, Caramelized Onion, Pesto, Baguette, 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

Ketchup, Assorted Mustards, Mayonnaise, Pickles, Relish

Kettle Chips and Popcorn

Cookies, Brownies and Blondies

Freshly Brewed Regular and Decaffeinated Coffee, Varietal Teas

Unlimited Soft Drinks & Mineral Waters with Lunch **\$7**

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LUNCH & DINNER BUFFET



THE BRILL BUILDING **\$95**

Assorted Multi Grain, Epi and Pretzel Rolls

Select (1) Soup

Split Pea and Smoked Ham Hock Soup

Or

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 Spaetzel with Pennsylvania Mushroom Sauce

Roasted Pork Loin on Green Lentil, Apple and Baby Carrot Stew



Assorted German Sausages with Sauerkraut and Mustards

Apple Strudel & Black Forest Cakes

Unlimited Soft Drinks & Mineral Waters with Lunch **\$7**

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LUNCH & DINNER BUFFET



DUFFY SQUARE

\$99

Assorted Multi Grain, Epi and Pretzel Rolls
 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 and Steamed Vegetables

Assorted Mini Pastries and Pot de Crème

Unlimited Soft Drinks & Mineral Waters with Lunch

\$7

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LUNCH & DINNER BUFFET



WEST SIDE HIGHWAY **\$105**

Assorted Multi Grain, Epi and Pretzel Rolls

Butternut Squash Soup

Caesar Salad with Whole Wheat Croutons,
Lemon Pepper Emulsion

Mixed Greens Salad with Blue Cheese, Fig
Balsamic Vinaigrette

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

Heirloom Cherry Tomatoes and Baby Mozzarella
Salad with Basil Seeds

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

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

Roasted Peruvian Baby Potato Medley with
Broccolini

Roasted Vegetable Strudel in Phylo with
Mediterranean Vegetables

Fruit Salad, Carrot Cake & Tiramisu Strips,
Assorted Biscotti

Freshly Brewed Regular and Decaffeinated
Coffee, Varietal Teas

Unlimited Soft Drinks & Mineral Waters with
Lunch **\$7**

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LUNCH & DINNER BUFFET



LITTLE ITALY

\$105

Assorted Multi Grain, Epi and Pretzel Rolls

Herb Focaccia Sheets and Garlic Bread

Vegetable Minestrone

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

Wild Mushroom Risotto with English and Sugar Snap Peas

Local Black Sea Bass with Grilled Fennel, Lemon, Herbs and Celery Root Puree

Vegetable Lasagna Roll on Julienned Local Squash

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

Freshly Brewed Regular and Decaffeinated Coffee, Varietal Teas

Unlimited Soft Drinks & Mineral Waters with Lunch **\$7**

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LUNCH & DINNER BUFFET



**BE BRILLIANT
 HEALTHY BUFFET**

\$100

Assorted Multi Grain, Epi and Pretzel Rolls

Select (1) Soup

Japanese Style Sea Vegetable Broth with Shrimp, Miso and Tofu or

Thai Style Seafood Broth with Beech Mushrooms, Scallion and Mixed Seafood

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



Union Square Farmers Market Crudités with Assorted Dips and Whole Wheat Pita Chips

Breast of Chicken Sautéed with Local Mushrooms, Crushed Tomatoes and Artichokes

Poached Salmon with Thai Yellow Coconut Sauce on Beluga Lentils

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

Forbidden Black Rice Pilaf with Broccolini

Seasonal Fruit Salad

Green Juices and Cleansing Tonics

Premium Gluten Free Lamington's and Donuts

Dark Chocolate Bark with Dried Fruit and Energizing Seeds

Freshly Brewed Regular and Decaffeinated Coffee, Varietal Teas

Unlimited Soft Drinks & Mineral Waters with Lunch **\$7**

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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

SOUPS

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

SALADS

Organic Mesclun Salad with Shaved Vegetables & Choice of House Dressings

Caesar Salad with Pumpernickel Croutons

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

Chopped Salad with Cucumber, Hard Chopped Egg, 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 Baby Roasted Beets with Red Quinoa and Avocado

Curried Chicken Salad with Local Apple and Golden Raisins



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PLATED LUNCH (CONT'D)

ENTRÉES

Please Select One

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
Crushed Cucumber, Edamame, Sliced Dates, Kaffir Lime and Ginger Sauce
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

Freshly Brewed Regular and Decaffeinated Coffee, Varietal Teas



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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
New York Style, Berry, Mocha Coffee, Chocolate

Mini Brownie Bites
Raspberry Cream Cheese, Blondie, Zebra Marble,
Peanut Butter



Classic French Macaron Assortment
Chocolate, Vanilla, Pistachio, Lemon, Raspberry,
Coffee

Cheesecake Lollipop Assortment
New York Style Cheesecake with Chocolate and
Coconut, Strawberry Cheesecake with Pistachio,
Coffee Cheesecake with Milk Chocolate and
Cookie Crumbs

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PLATED LUNCH (CONT'D)



INDIVIDUAL DESSERTS

CHOCOLATE DOME (GF)

Chocolate Sabayon, Chocolate Dacquoise, Raspberry Coulis, Shortbread, Fresh Raspberries

APPLE TART

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

COLOMBIANA (GF)

Chocolate Dacquoise Filled with Milk Chocolate Mousse and Dulce de Leche

STICKY TOFFEE PUDDING

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

NEW YORK CHEESECAKE

Junior's Traditional Cheesecake, Fresh Raspberries

EXOTIC

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

RUBY CAKE (GF)

Pistachio Mousse between Two Layers of Chocolate Dacquoise

RED BERRY AND MASCARPONE CAKE (GF)

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

Pre-Set Iced Tea

\$5

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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, Sauteed Onions, Balsamic Vinaigrette and Italian Seasoned Yogurt Spread

SPICY CHICKEN

Sliced Jamaican Jerked Chicken Breast, Prosciutto di Parma, Watercress, Sauteed 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

Mayonnaise will be substituted with a variety of seasoned organic yogurt spreads

Extra Virgin Olive Oil will be used in place of all all butter or any additional animal fats

All vegetables, lettuces and breads are farmed and or produced locally

All sandwiches are served on a fresh baked, multi grain and whole wheat hoagie roll unless other selection is made

All Sandwiches Served with Whole Fresh Fruit, Pasta Salad, Cookie, Cape Cod Kettle Chips (small production flavored potato chips or terra root vegetable chips)

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SELECTION OF BUTLER PASSED CANAPES & HORS D'OEUVRES



VEGETARIAN

- Bocconcini, Teardrop Tomato and Watermelon Brochette with Basil
- Fresh Tomato Bruschetta and Marinated Tomatoes in a Pesto Cone
- Quinoa and Zucchini Fritter with Pine Nuts **(GF)**
- Golden Beet and Goat Cheese in Phyllo
- Miniature Vegetarian Lasagna on a Bamboo Skewer
- Macaroni and Cheese Poppers
- Vegetable Egg Rolls **(GF)**
- Vegetable Empanadas **(GF)**
- Wild Mushroom and Artisan Cheese Tart
- Edamame and Corn Quesadilla
- Porcini Mushroom and Asiago Arancini
- Mini Stuffed Potato Skins with White Truffle

SEAFOOD & SHELLFISH

- Whole Shrimp with Chili Wrapped in Wonton Crisp
- Lobster and Corn Spring Roll
- Maui Shrimp Spring Roll with Coconut milk and Chili
- Lobster Cobbler
- Shrimp Empanada with Chipotle
- Mini Crab Cakes with Saffron Aioli

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SELECTION OF BUTLER PASSED CANAPES & HORS D'OEUVRES



POULTRY & MEAT

Assortment of Deviled Eggs **(GF)**

Smoked Chicken Salad on Brioche

Chicken and Waffle ShortStick

Chicken Cordon Bleu Bites

Malibu Rum and Coconut Crusted

Chicken Tenders

Crisp Cuban Spring Rolls

Carolina Pulled Pork on Corned

Bread

Arepas with Chorizo and Manchego

Crispy Asian Chicken "Chopstick"

Chicken Satay and Beef Satay,

Peanut Sauce **(GF)**

Chicken Tikka Masala Brochette **(GF)**

Grilled Baby Lamb Chops with

Guava Mustard



Crisp Peking Duck Ravioli with Sesame Seeds

Mini Beef Wellington, Horseradish Cream Dipping Sauce

French Onion Soup Mini Boules

Cuban Franks in a Blanket with Smoked Ham, Pickle

Relish and Swiss

Traditional Pigs in a Blanket

Brazilian Steak Barbacoa Taquitos

Selection of 6 items

\$52

(based on 1 hour of service)

Selection of 8 items

\$64

(based on 2 hours of service)

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RECEPTION DISPLAYS

Pricing based on (1) hour of service.



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

ENHANCEMENTS

- Alaskan King Crab (Market Price)
- Wild Sturgeon Caviar (Market Price)
- Served with Seaweed Salad, Green Goddess, Cajun Tartare Sauce, Traditional Cocktail Sauce, Wasabi Crème Fraiche

MACARONI AND CHEESE STATION **\$40**

- A Variety of Artisanal Macaroni and Farm Cheeses
- Truffle Mac and Cheese
 - Maine Lobster Mac and Cheese
 - Andouille Sausage and Roasted Pepper Cajun Style Mac
 - Caramelized Onion & Parmesan Bread Crumb & Goat Cheese Mac

INTERNATIONAL CHEESE DISPLAY **\$38**

- 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

Ice Carved Displays Available at Additional Charge

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RECEPTION DISPLAYS

Pricing based on (1) hour of service.



THE BUTCHER BLOCK \$40

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

PIZZAS OF THE WORLD \$38

Classic Neapolitan Margherita

Lamb Flatbread with Mint and Arugula

Deep Dish Chicago Style

Alsation Tarte Flambee with Crème Fraiche and
Caramelized Onions



DIM SUM CART \$50

75 person minimum

STEAMED DIM SUM

Vegetarian, Pork & Shiitake,

Beef-Scallion-Sesame, Chicken and Cilantro

WOK SAUTEED POTSTICKERS

Pork and Cabbage, Vegetable and Tofu with
Carrot and Sesame

CRISPY MINI SPRING ROLLS

Vegetarian, Pork, Buffalo Chicken & Reuben
Spring Rolls

Chef Attendant Required Per 75 Persons
\$250 Each

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

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RECEPTION DISPLAYS

Pricing based on (1) hour of service.

SLIDERS & MINI BUN

\$44

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

KNEE HIGH BUFFET

\$35

(For Adults Under 12)

Popcorn
Peanuts, Crackerjacks
All Beef Hot Dog with the Fixin's
Assorted Mini Pizzas
Chicken Soft Tacos and Beef Crispy Corn
Tacos
Crispy Boneless Buffalo Chicken Salad with
Iceberg Lettuce and Ranch Dressing



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SUSHI MENU

Pricing based on (2) hours of service.



TIMES SQUARE SUSHI AND MAKI \$45

Spicy Tuna, Fuji Maki (Tuna, Salmon, Bass, Yellowtail, Avocado)
Phoenix Maki (Spicy Tuna, Tempura Crunch)
Shrimp Tempura Maki
Vegetable Maki Roll
Salmon Maki, Tuna Maki, Eel and Avocado Maki

Tuna Sushi, Shrimp Sushi, Salmon Sushi, Yellowtail Sushi,
Sashimi Combination on Wooden Boat and Japanese Décor

Traditional Accompaniments
1 Chef Attendant required per 75 persons, \$250 each

(1 Server in Traditional Kimono Garb, \$250 per 75 persons)

BROADWAY SPECIAL SUSHI \$60

Rainbow Maki, California Roll, Green Dragon Maki, Black Dragon Maki, Spicy Tuna Maki, Phoenix Maki, Shrimp Tempura Maki, Eel and Avocado Maki, Vegetarian Maki

Scallop and White Truffle Sushi, Salmon Sushi, Yellowtail Sushi
Crudo Sashimi on Asian Spoon, Sashimi VIP Combination in Wooden Boat, Spicy Sauce, Eel Sauce, Mango Sauce, Traditional Accompaniments

1 Chef Attendant required per 75 persons, \$250 each

(1 Server in Traditional Kimono Garb, \$250 per 75 persons)

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

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SUSHI MENU (CONT'D)

Pricing based on (2) hours of service.

GRAND SUSHI STATION \$72

Soft Shell Crab, Rainbow Maki Rolls, California Maki, Green Dragon Roll with Eel and Avocado, Spicy Tuna Roll, Lovers Maki Roll, Shrimp Tempura Roll, Salmon Maki, Tuna Maki, Eel Maki Rolls

Toro Tuna Belly, Scallop and White Truffle Sushi, Sustainable Salmon Sushi, Yellowtail Sushi, Tiny Size Sushi, Special Beef and Scallion Negimaki Crudo Sashimi on Asian Spoon, Edamame, Seaweed Salad, Octopus Sashimi Combination in Wooden Japanese Boat with Japanese Décor
 1 Chef Attendant required per 75 persons, \$250 each

(1 Server in Traditional Kimono Garb, \$250 per 75 persons)



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

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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



SOUPS

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

SALADS

Organic Mesclun Salad with Selection of House Dressings

Caesar Salad with Whole Wheat Croutons

Asian Chicken 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

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PLATED DINNER (CONT'D)



APPETIZERS*

Classic Pink Shrimp Cocktail **\$8**

Maine Lobster and Avocado **\$12**

Salad Mango and Truffle
Vinaigrette

Lobster Ravioli
Oyster and Saffron Pan Roast,
Roasted Celery Root \$8

Butter Poached Seafood and **\$8**

Shellfish Risotto

*Additional course, not to be a
substitute to soup or salad

ENTREES

Pan Seared Salmon
Artichoke and Mushroom Fricassee, Yukon Gold Potato
Puree, Riesling-Mustard Sauce, Crisp Leeks **\$98**

Long Island Black Sea Bass
Crushed Cucumber, Edamame, Sliced Dates, Kaffir Lime
and Ginger Sauce **\$102**

Honey Roasted French Cut Breast of Chicken
Haricot Verts Amandine, Parmesan Mashed Potatoes,
Grilled Squash and Tarragon Lemon Jus **\$98**

Pan Seared OR Crispy Chicken Paillard
Mushroom Barley Risotto, Grilled Corn and Tomato Salad,
Champagne Sauce **\$98**

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PLATED DINNER (CONT'D)



Flat Iron Steak
Wild Mushroom-Bacon-Potato Gratin, Grilled
Seasonal Vegetables, Frisee Salad,
Thyme-Red Wine Demi Glace **\$106**



Steamed Montauk Monkfish
Soba Noodles, Edamame, Kafir Lime-Ginger
Dashi Broth, Baby Bok Choy and Shiitake
Mushrooms **\$112**



Pan Roasted Filet Mignon
Latin Spiced Creamy Corn Polenta,
Chimichurri, Roasted Baby Vegetables,
Cuban Coffee Demi **\$118**

Korean Barbecued Braised Short Rib of Beef
Saffron Risotto, Chinese Broccoli, Ginger Scallion
Condiment **\$112**

Marine Stewardship Council Sustainable Halibut
Braised Baby Turnips, Cockles, Clams, Baby
Fennel, Crushed Baby Potato Medley, Bouillabaisse
Broth **\$125**

Roasted Guava Mustard Crusted Rack of Lamb
Pea, Pistachio, Mint and Potato Gratinee, Black
Truffle and Cauliflower Puree and Green
Herb-Lamb Jus **\$125**

Freshly Brewed Regular and Decaffeinated Coffee,
Varietal Teas

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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
New York Style, Berry, Mocha Coffee,
Chocolate

Mini Brownie Bites
Raspberry Cream Cheese, Blondie, Zebra
Marble, Peanut Butter

Classic French Macaron Assortment **(GF)**
Chocolate, Vanilla, Pistachio, Lemon, Raspberry,
Coffee

Cheesecake Lollipop Assortment
New York Style Cheesecake with Chocolate and
Coconut, Strawberry Cheesecake with Pistachio,
Coffee Cheesecake with Milk Chocolate and
Cookie Crumbs

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PLATED DINNER (CONT'D)



INDIVIDUAL DESSERTS

CHOCOLATE DOME (GF)

Chocolate Sabayon, Chocolate Dacquoise, Raspberry Coulis, Shortbread, Fresh Raspberries

APPLE TART

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

COLOMBIANA (GF)

Chocolate Dacquoise Filled with Milk Chocolate Mousse and Dulce de Leche

STICKY TOFFEE PUDDING

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

NEW YORK CHEESECAKE

Junior's Traditional Cheesecake, Fresh Raspberries

EXOTIC

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

RUBY CAKE (GF)

Pistachio Mousse between Two Layers of Chocolate Dacquoise

RED BERRY AND MASCARPONE CAKE (GF)

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

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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 or portion of an 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 **\$15**

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.

WINE & BEER BAR

House Red & White Wine
Imported & Domestic Beer

Per person for the first hour **\$25**
Per person for each additional hour or portion of an hour **\$12**

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



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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

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.

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.

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