



CROWNE PLAZA®

TIMES SQUARE MANHATTAN

CATERING MENU

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# BREAKFAST BUFFETS

20 Person Minimum

## TRADITIONAL CONTINENTAL ..... 58

Fresh Chilled Fruit Juices  
 Seasonal Sliced Fresh Fruit & Berries  
 Assortment of Freshly Baked  
 Croissants, Danish, Muffins & Bagels  
 Sweet Butter, Preserves and Cream  
 Cheese  
 Regular & Decaffeinated Coffee,  
 Varietal Teas



## UPGRADED CONTINENTAL BREAKFAST ..... 62

Fresh Chilled Fruit Juices  
 Seasonal Sliced Fresh Fruit & Berries  
 Assorted Yogurts and Granola  
 An Assortment of Freshly Baked  
 Croissants, Danish, Muffins & Bagels  
 Sweet Butter, Preserves,  
 Vegetable, Herb & Smoked Salmon  
 Cream Cheeses  
 Regular & Decaffeinated Coffee,  
 Varietal Teas



## AMERICAN BREAKFAST ..... 68

Fresh Chilled Fruit Juices  
 Seasonal Sliced Fresh Fruit & Berries  
 Bakery Basket Assortment  
 Choice of: French Toast OR Belgian  
 Waffles with Maple Syrup  
 Scrambled Farm Fresh Eggs with Chives  
 Applewood Smoked Bacon & Gluten  
 Free Country Sausage  
 Breakfast Potatoes  
 Regular & Decaffeinated Coffee,  
 Varietal Teas

## TIMES SQUARE ..... 64

Fresh Chilled Fruit Juices  
 Seasonal Sliced Fresh Fruit & Berries  
 Bakery Basket Assortment  
 Cinnamon French Toast with Maple Syrup  
 Chunky Berry Fruit Syrup  
 Gluten Free Country Sausage  
 Regular & Decaffeinated Coffee,  
 Varietal Teas



## BREAKFAST ENHANCEMENTS (Per Person)

Ham & Cheese on a Croissant .....9  
 Country Sausage & Egg on a Biscuit . . .9  
 Breakfast Burrito Wrap with Salsa  
 & Sour Cream .....9  
 Jalapeno & Aged White Cheddar  
 Cheese Grits .....10  
 Hard Boiled Eggs.....7  
 Oatmeal.....7  
 Vegetable & Egg White Frittata . . . .10  
 Ham & Cheese Quiche .....10  
 European Charcuterie Display  
 Sliced Meats & Cheeses with New  
 York Style Rye & Pumpernickel  
 Breads .....10  
 Belgian Waffles with a Variety of  
 Toppings – Berry Compote, Whipped  
 Cream, Maple Syrup .....16  
 Smoked Salmon with Traditional  
 Accompaniments .....16  
 Omelets Prepared to Order with  
 Choice of: .....16  
 Mushrooms, Spinach, Bell Peppers,  
 Tomatoes, Onions, Smoked Salmon,  
 Bacon, Smoked Ham, Vermont  
 Cheddar & Monterey Jack Cheese  
*(Chef Required - \$250 per chef)*

## 48TH STREET ..... 64

Fresh Chilled Fruit Juices  
 Seasonal Sliced Fresh Fruit & Berries  
 Bakery Basket Assortment  
 Scrambled Eggs with Oven Dried  
 Tomato Compote, Scallions,  
 Mushrooms and Shredded Cheddar  
 Cheese  
 Gluten Free Country Sausage  
 Lyonnaise Potatoes  
 Regular & Decaffeinated Coffee,  
 Varietal Teas



## WEST VILLAGE VEGGIE FRITTATA ..... 63

Fresh Chilled Fruit Juices  
 Seasonal Diced Fruit Salad  
 Bakery Basket Assortment  
 Garden Frittata with Green Onions,  
 Tomatoes, Baby Spinach,  
 Red Potatoes, Fresh Basil &  
 Asiago Cheese  
 Herbed Hash Brown Potatoes  
 Regular & Decaffeinated Coffee,  
 Varietal Teas

# PLATED BREAKFAST SELECTIONS

20 Person Minimum

## AMERICAN ..... 70

Chilled Fresh Fruit Juices  
Seasonal Sliced Fresh Fruit & Berries  
Bakery Basket Assortment, Sweet  
Butter and Preserves  
Scrambled Farm Fresh Eggs  
Applewood Smoked Bacon & Gluten  
Free Country Sausage  
Breakfast Potatoes  
Regular & Decaffeinated Coffee,  
Varietal Teas



## HEALTHY AMERICAN ..... 75

Chilled Fresh Fruit Juices  
Seasonal Sliced Fresh Fruit & Berries  
Fruit Yogurt and Assorted Cereals  
Bakery Basket Assortment, Sweet  
Butter and Preserves  
**Select One (1) of the Following**  
Whole Wheat French Toast with  
Maple Syrup OR  
Belgian Waffles with Berry Compote,  
Whipped Cream & Maple Syrup OR  
Scrambled Farm Fresh Egg Whites  
Turkey Bacon and Gluten Free Turkey  
Sausage  
Breakfast Potatoes  
Regular & Decaffeinated Coffee,  
Varietal Teas

# CREATE YOUR OWN BREAK

20 Person Minimum

- Regular & Decaffeinated Coffee, . . . .18  
Varietal Teas
- Assorted Sodas & Mineral Waters . 7.5
- Homemade Raspberry Iced Tea . . . . .8  
& Lemonade
- Red Bull, Sugar Free Red Bull & . . . .9  
Vitamin Waters
- Mini Warm Cinnamon Buns . . . . .10  
with Creamy Vanilla Frosting
- Warm Apple Turnovers . . . . .9
- Assorted Luna & Cliff® Bars . . . . .9
- Mini Warm NY Style Pretzels. . . . .8  
with Deli Mustard
- Assortment of Cookies, . . . . .10  
Sugar, Chocolate Chip, Macadamia  
Nut & Oatmeal Raisin
- Assorted Bags of Chips . . . . .9  
to include Terra Chips, Sun Chips  
& Tortilla Chips
- Gelato Sorbet, Ice Cream . . . . .10  
& Frozen Yogurt Bars
- Tri-Color Tortilla Chips with . . . . .9  
Guacamole, Sour Cream & Salsa
- Sampling of Mixed Nuts. . . . .10  
Served Warm Pistachios, Candied  
Pecans, Peanuts & Cashews
- Individual Bags of Trail Mix . . . . .8
- Assorted Individual Yogurts . . . . .9

***Beverage Break to include: . . . . 25***

- Assorted Sodas & Mineral Waters
- Regular & Decaffeinated Coffee,  
Varietal Teas

***AM Bakery Break to include: . . . 35***

- Assortment of Breakfast Bakeries  
to include Bagels, Muffins & Croissants
- Regular & Decaffeinated Coffee,  
Varietal Teas

***Cookie & Brownie Break. . . . . 35  
to include:***

- Assorted Cookies & Brownies
- Assorted Sodas & Mineral Waters
- Regular & Decaffeinated Coffee,  
Varietal Teas

***Granola & Smoothie Break. . . . . 37  
to include:***

- Assorted Granola Bars, Whole Fresh  
Fruit
- Bottled Yogurts & Smoothies,  
Assorted Sodas & Mineral Waters
- Regular & Decaffeinated Coffee,  
Varietal Teas



# THEMED BREAKS

20 Person Minimum

## POWER BREAK..... 42

Individual Bags of Assorted Nuts  
Assorted KIND Bars  
Assorted Protein Bars  
Seasonal Whole Fruits  
Bottled Fruit Smoothies  
Unsweetened Green Tea &  
Infused Spa Water  
Lyft Energy Stir Sticks  
Regular & Decaffeinated Coffee,  
Varietal Teas



## CANDY LAND..... 40

Jars of Candy to Include:  
Olde School "Penny Candy",  
Skittles, M&M's, Swedish Fish,  
Tootsie Roll Pops, Snack Size  
Hershey Bars, & Reese's Pieces®  
Caramel Popcorn  
Boylan Root Beer, Orange Soda  
& Cream Soda  
Regular & Decaffeinated Coffee,  
Varietal Teas

## YANKEE STADIUM..... 45

New York Style Mini Pretzels with Deli  
Mustard Served Warm  
Assorted Haagen Daz © Bars  
Roasted Cashews  
Cracker Jacks  
Bags of Pop Corn  
Whole Apples  
Assorted Soda & Mineral Water  
Regular & Decaffeinated Coffee,  
Varietal Teas



## LITTLE ITALY..... 39

Mini Tiramisus, Biscottis, Cannolis,  
& Napoleons  
Freshly Brewed Lavazza® Iced Coffee  
Seasonal Flavored Syrups  
Regular & Decaffeinated Coffee,  
Varietal Teas

## WINTER BREAK..... 41

Jacque Torres Hot Chocolate  
Whipped Cream & Chocolate Shavings  
Gourmet Marshmallows  
Warm Cinnamon Buns with  
Vanilla Frosting  
Rice Crispy Treats  
Assorted Sodas & Mineral Waters  
Flavor your Own Coffee with  
Seasonal Syrups  
Regular & Decaffeinated Coffee,  
Varietal Teas



## FALL BREAK..... 42

Hot Apple Cider with Cinnamon Sticks  
Assorted Warm Nuts  
3" Assorted Pies – *Choose (2)*:  
Apple, Pumpkin, Sweet Potato or  
Black Pepper & Strawberry  
3" Assorted Fall Themed Cakes –  
*Choose (2)*: Apple Spice Cake,  
Butterscotch Pumpkin Cake with  
Truffles, Carrot Cake or Chocolate  
Ganache Cake  
Assorted Sodas & Mineral Waters  
Regular & Decaffeinated Coffee,  
Varietal Teas

# LUNCH BUFFETS

20 Person Minimum

**CROWNE DELI BUFFET . . . . . 90**  
**(20 Guest Minimum)**

Mesclun Greens with a Variety of Dressings

**Salads (Select Three):**

Cavatappi Pasta Salad

Yukon Gold Potato Salad

Roasted Shrimp & White Bean Salad with Watercress & Cherry Tomato Vinaigrette

Albacore Tuna Salad

Greek Salad - Romaine Chiffonade, Diced Cucumber, Onion, Tomato with Crumbled Feta and Oregano Vinaigrette

Asian Flavored Quinoa Salad with Julienne of Carrots, Cabbage, Sugar Snap Peas, Peppers & Fava Beans

Mozzarella & Roma Tomato with Basil Vinaigrette

Red & Black Bean Salad with Cilantro, Fresh Chilies & Lime

Cajun Chicken Salad with Grilled Pineapple

Roasted Eggplant & Seasonal Squash Platter

Plum Tomato Salad

**Prime Deli Meats & Cheeses**

Rare Roast Beef, Roasted Turkey Breast, Smoked Chicken Breast, Maple Cured Ham, Pastrami & Sliced Corned Beef

Sliced American, Cheddar, Provolone & Jarlsberg Cheeses

Freshly Baked Breads, Rolls, Pitas & Flat Breads

Relish Tray and Condiments

**Dessert**

Seasonal Fruit Platter  
Chef's Selection of Mini Cakes, Pastries & Tortes  
Regular & Decaffeinated Coffee, Varietal Teas



**MIDTOWN EXECUTIVE . . . . . 92**  
**SANDWICH BUFFET**  
**(200 Guest Maximum)**

California Spring Greens with a Variety of Dressings

**Salads (Select Three)**

Artichoke, Fennel Roasted Peppers and Red Onion Salad with Fresh Basil and Merlot Vinaigrette

Mozzarella & Roma Tomato with Basil Vinaigrette

Cavatappi Pasta Salad

Asian Flavored Quinoa Salad with Julienne of Carrots, Cabbage, Sugar Snap Peas, Peppers & Fava Beans

Roasted Shrimp & White Bean Salad with Watercress & Cherry Tomato Vinaigrette

Cajun Chicken Salad with Grilled Pineapple

Celery Root Salad with Truffle Mayonnaise & Julienne Bresaola

Red & Black Bean Salad with Cilantro, Fresh Chilies & Lime

Yukon Gold Potato Salad

Roasted Eggplant & Seasonal Squash Platter

**Sandwiches (Select Three)**

Grilled Chicken Breast, Grilled Bermuda Onions, Fresh Basil with Smoked Red Pepper Coulis on Focaccia

Smoked Mozzarella Panini with Piquillo Peppers, Arugula, Pesto Aioli on Rosemary Focaccia

Smoked Turkey Breast Sandwich with Havarti, Olive Tapenade, Roma Tomatoes & Arugula on 7-Grain Bread

Grilled Seasonal Vegetable Whole Wheat Wrap with Zucchini, Squash, Sliced Olives, Peppers, Red & Yellow Divina Tomatoes, Avocado Spread and a Balsamic Vinaigrette

Rare Roast Strip Loin, Arugula, Grilled Red Peppers, Provolone, Roasted Lemon Basil Mayo on a Sour Dough Roll

Seared Rare Ahi Tuna with Wasabi Aioli, Daikon Root & Mixed Greens on a Brioche Roll

Shaved Black Forest Ham, Jarlsberg Cheese, Honey Mustard, Red Leaf Lettuce & Sliced Tomatoes on a Brioche Roll

**Dessert**

Seasonal Fruit Platter  
Chef's Selection of Mini Cakes, Pastries & Tortes  
Regular & Decaffeinated Coffee, Varietal Teas

**Add on to Lunch Buffets**

Pre-set Iced Teas . . . . . .5  
Unlimited Assorted Sodas & . . . . . .7  
Mineral Waters

# LUNCH BUFFETS

25 Person Minimum

**TIMES SQUARE . . . . . 96**  
**HOT BUFFET**  
**(25 Guest Minimum)**

**Salads (Select Three)**

- Asian Flavored Quinoa Salad with Julienne of Carrots, Cabbage, Sugar Snap Peas, Peppers & Fava Beans
- Shrimp Salad with Fava Beans, Corn, Avocado, Tomatoes & Smoked Bacon
- Roasted Beet & Pickled Red Onion Salad
- Seafood Salad
- Cajun Chicken Salad with Grilled Pineapple
- Ratatouille Salad in a Light Tomato Sauce
- Country Style Coleslaw
- Mozzarella & Roma Tomato with Basil Vinaigrette
- Mesclun Greens with a Variety of Dressings
- Artichoke, Fennel, Roasted Peppers and Red Onion Salad with Fresh Basil and Merlot Vinaigrette
- Greek Salad - Romaine Chiffonade, Diced Cucumber, Onion, Tomato with Crumbled Feta and Oregano Vinaigrette
- Tri-Color Fusilli with Oven Roasted Tomatoes, Basil, Garlic & Olive Oil
- Red & Black Bean Salad with Cilantro, Fresh Chilies & Lime

**Entrees (Select Three)**

- All Entrees Include Chef's Selection of Seasonal Vegetable
- Pecan Crusted Breast of Chicken, Lemon & Nutmeg Scented Gnocchi
- Grilled Chicken Breast, Braised Baby Fennel, Thyme & Wild Mushroom Polenta Cakes
- Roast Sirloin of Beef with Port Wine Reduction, Orange Scented Roasted Tri-Color Potatoes
- Grilled Salmon, Artichoke & Fennel Risotto with Braised Swiss Chard & a Port Wine Verjuz
- Baked Halibut with Tomato Saffron Broth & Yellow and Green Zucchini Spaghetti
- Wild Mushrooms, Humboldt Fog Cheese, Potato Leek Strudel with a Romesco Sauce
- Cavatelli Pasta with Shrimp, Grilled Vegetables, Fresh Basil with Garlic Olive Oil

**Dessert**

- Seasonal Fruit Platter
- Chef's Selection of Mini Cakes, Pastries, Tortes & Pies
- Regular & Decaffeinated Coffee, Varietal Teas



**CROWNE PLAZA . . . . . 92**  
**HEALTHY CHOICE BUFFET**  
**(25 Guest Minimum)**

- Whole-Grain Spelt Salad with Leeks and Marinated Mushrooms
- Chicken & Basmati Rice Salad
- Marinated Mushroom & Fennel Salad
- Chickpea Salad with Bacon, Cotija, and Roasted Chilies
- Black Bean Salad with Corn, Cilantro, and Chili-Lime Vinaigrette

**Entrees (Select Three)**

- Pan Seared Lemon-Herb Chicken Breast
- Vegetable Pasta Primavera with Whole Wheat Pasta, Seasonal Grilled Vegetables, Light Herb Butter Sauce
- Ginger Cilantro Poached Salmon with Black Bean Puree, Organic Brown Rice Pilaf
- Turkey Meat Loaf w/ Mushroom Beurre Blanc, Sweet Potato Gratin
- Spinach Ricotta & Artichoke Ravioli with Wild Arugula, Chunky Tomato Sauce, Shaved Parmesan

Freshly Baked Rolls & Butter

**Dessert**

- Seasonal Fruit Salad
- Chef's Selection of Mini Cakes, Pastries & Tortes
- Regular & Decaffeinated Coffee, Varietal Teas

**Add on to Lunch Buffets**

- Pre-set Iced Teas . . . . .5
- Unlimited Assorted Sodas & . . . . .7
- Mineral Waters

# LUNCH BUFFETS

25 Person Minimum

## LATIN LUNCH BUFFET ..... 92 (25 Guest Minimum)

Crisp Garden Greens with a Variety of Dressings  
 Corn, Avocado & Tomato Salad  
 Jicama, Orange, Black Bean & Seafood Salad  
 Traditional Black Bean Soup with Cilantro Crème Fraîche  
 Housemade Tortilla Chips with Pico de Gallo  
 Chipotle & lime BBQ Beef Flank

### Fajitas – Choose (1)

Grilled Shrimp or Grilled Chicken  
 Fajitas Served with Sautéed Peppers & Onions, Warm Flour Tortillas, Shredded Cheese, Tomato, Lettuce, Guacamole & Sour Cream

### Enchiladas – Choose (1)

Chicken Enchiladas or Vegetable Enchilada Verdes

Traditional Seafood Paella

### Plantains – Choose (1)

Fried Plantains or Sweet Plantains

### Dessert

Seasonal Fruit Salad  
 Traditional Desserts to include: Dulce de Leche, Flan, Chocolate Tres Leche, Arroz con Leche  
 Regular & Decaffeinated Coffee, Varietal Teas

### Additional Options

Have a Uniformed Chef prepare your Fajitas to Order - \$250 per Chef

## ITALIAN BUFFET ..... 93 (25 Guest Minimum)

### Zuppa

Pasta e Fagioli with Fennel Sausage Meatballs

### Antipasto

Cured Italian Meats: Sopressata, Capicola, Prosciutto, Mortadella & Bresaola Marinated Olives, Stuffed Peppers, Roasted Peppers with Goat Cheese & Anchovies

### Insalatas

Marinated Artichoke, Fennel, Roasted Peppers & Onion Salad  
 Romaine, Olives, Pears, & Tomato Salad with Balsamic Vinaigrette  
 Baby Mozzarella & Plum Tomatoes with Extra Virgin Olive Oil, Red Onion & Basil tossed with Red Pepper Flakes

### Primi (Select One)

Mezzo Rigatoni with Pomodoro Sauce  
 Penne Pasta Primavera  
 Orecchiette w/ ground Fennel Sausage, Calamata Olives, Broccoli Rabe & Roasted Garlic Tossed in Olive Oil  
 Farfalle Pasta with Grilled Chicken tossed in a Ratatouille Jam

### Secondi (Select Two)

Pan Seared Salmon a la Siciliana with Caramelized Fennel & Concentrated Tomato  
 Fillet of Red Snapper with Pancetta, Brussels Sprouts & Peperoncino Jus

Chicken Basilico – Chicken with Sautéed with Arugula, Basil Leaves, Diced Tomatoes, Red Onions, Mushrooms, Eggplant, White Wine in a Light Tomato Sauce

Chicken Palermo – Chicken with Potatoes, Calamata Olives, Peperoncini, Tomatoes, Peppers, Garlic White Wine Sauce

Breast of Chicken in a Parmesan Crust, Prosciutto & Garlic Beurre Blanc

New York Sirloin Strip Wild Mushroom Ragout , Lemon Scented Fingerling Potatoes

Veal Stew with Roasted Garlic Mashed Potatoes

### Dolci

Seasonal Fruit Platter  
 Chef's Selection of Mini Italian Cakes, Pastries & Tortes  
 Regular & Decaffeinated Coffee, Varietal Teas

### Add on to Lunch Buffets

Pre-set Iced Teas ..... .5  
 Unlimited Assorted Sodas & ..... .7  
 Mineral Waters





# PLATED LUNCHEONS

20 Person Minimum

## FIRST COURSE (Select One)

- Fruit Cosmo Chilled Seasonal Fruit Salad served in a Martini Glass
- Bitter Northern Greens, Sweet Popcorn Seedlings, Marinated Grilled Zucchini Spear, Toasted Pinenuts, Dijon Mustard Vinaigrette
- Tender Arugula Leaves with Baby Greens, Grilled Portobello Mushrooms, Pine Nuts & Chunky Smoked Tomato Vinaigrette with Crumbled Feta Cheese
- Arugula, Radicchio & Watercress, Sundried Cranberries, Crumbled Goat Cheese, Toasted Almond Slivers with Raspberry Vinaigrette
- Fresh Buffalo Mozzarella & Roma Tomatoes with Baby Greens & Hand Torn Basil, Tiered on a Grilled Flat Bread, Drizzled with Oak Aged Balsamic Vinaigrette
- Baby Spinach & Frisee, Sliced Mushrooms, Mandarin Orange, Red Onion Slivers, Curried Mango Chutney Vinaigrette
- Traditional Caesar Salad, Crisp Romaine Leaves, Lemon Garlic Herb Croutons, Freshly Grated Parmesan Cheese Creamy Garlic Dressing
- Lobster Martini with Canadian Hard Shell Lobster, Roasted Fennel, Sweet Pea Puree
- Roasted Vegetable Tartlet with Boursin Cheese, Mesclun Mix, Grilled Tomatoes, Zucchini and Cumin Carrot Vinaigrette
- Roasted Vegetables and Tomato Terrine with Seasonal Vegetables, Herb Goat Cheese, Arugula with Pesto Dressing and a Focaccia Crisp

## ENTREES (Select One)

- All Entrees Served with Chef's Selection of Seasonal Vegetables*
- Citrus Crusted French Cut . . . . .86  
Chicken Breast, Chipotle Spaetzle, Chicken Jus
  - Panko Crusted French Cut . . . . .86  
Chicken Breast, Wild Rice Pilaf, Sautéed French Beans, Shiitake Mushrooms, Tamarind Coconut Sauce
  - Miso Glazed Sea Bass, . . . . .90  
Sautéed Spinach & Truffle Scented Rice
  - Herb Panko Crusted Atlantic . . . . .88  
Salmon, Date Puree, Pearl Onions & Sautéed Swiss Chard, Sweet Lobster Reduction
  - Pan Seared Black Striped . . . . .90  
Sea Bass, Herb Tossed Root Baby Vegetables, Brandad & Saffron Coconut Sauce
  - Gorgonzola Crusted Filet . . . . .95  
Mignon, Roasted Garlic Mashed Potatoes, Sautéed Spinach, Shallot Rings & Concord Grape Jus
  - Pan Seared Lamb Chops, . . . . .96  
Potato Confit, Sautéed Baby Turnip & Butternut Squash Parsnip Puree
  - Roasted Duck Leg, Sautéed . . . . .89  
Cipollini, Turnips, Baby Carrots, Rainbow Swiss Chard, Grits Frits and Morel Duck Reduction
  - Jumbo Lobster Ravioli with . . . . .88  
Tomato Confit Lobster Cream Sauce
  - Rigatoni, White Beans, . . . . .84  
Yellow & Red Sundried Tomatoes, Spinach, Roasted Garlic & Virgin Olive Oil

## DESSERT (Select One)

- Tiramisu – Creamy Mascarpone Mousse, Espresso Crème Anglaise, Petite Lady Finger Biscuit
- Junior's New York Cheesecake – Smooth and Creamy New York Classic with Berry Coulis
- Griottine – Tear Drop Tort with Chocolate Mousse, Pistachios, Apricots and Anis
- Bitter Sweet Chocolate Purse – Bitter Sweet Chocolate Dacquoise with Black Cardamon Crème Anglaise & Wild Berry Compote
- The Pyramid – Chocolate Filled with Raspberry, Berry Coulis
- Bitter Chocolate with Blood Orange Mousse – Dark Chocolate Biscuit Topped with Wattleseed and White Chocolate Mousse, Blood Orange and Cinnamon Sauce
- Chocolate Dream – Cocoa Dusted Milk Chocolate Mousse with a Caramel Ribbon Center
- Dessert Duet – Crème Brûlée and Decadent Chocolate Tart, Chocolate Sauce and Fresh Berries
- Tropical Fruit Tart – Sable Dough with Almonds and Cream Custard Topped with Fresh Fruit and Berries
- Passion Tart – Passion Fruit Custard with Sugar Glaze and Coulis
- Granny Smith Apple Tart – Fresh Apples Caramelized in their Natural Sweet Juice Puff Pastry Tart
- Caramelized Key Lime Torte – Tangy Key Lime Curd Caramelized with Sugar Topped with Lemongrass Sorbet
- Regular & Decaffeinated Coffee, Varietal Teas

# PLATED DINNERS

20 Person Minimum

## FIRST COURSE (Select One)

- Potato, Roasted Garlic & Leek Soup with chive oil
- Portobello Mushroom Bisque, Puff Pastry Crouton with Chive Goat Cheese Crème Fraiche
- Ceviche Martini with Tequila Scented Shrimp, Bay Scallops, Squid, Corn, Cucumber and Cilantro
- Fresh Buffalo Mozzarella and Roma Tomatoes with Baby Greens & Hand Torn Basil, Tiered on Grilled Flat Bread Drizzled with Oak Aged Balsamic Vinaigrette
- Bitter Northern Greens, Sweet Popcorn Seedlings Marinated Grilled Zucchini Spear, Toasted Pine Nuts Dijon Mustard Vinaigrette
- Arugula, Radicchio and Watercress Sundried Cranberries, Crumbled Goat Cheese, Toasted Almond Slivers, Raspberry Vinaigrette
- Traditional Caesar Salad, Crisp Romaine Leaves, Lemon Garlic Herb Croutons, Freshly Grated Parmesan Cheese Creamy Garlic Dressing
- Marinated Root Vegetable Salad with Shaved Scallions, Yellow Pear Tomatoes, Frisée, Radicchio, Mustard Vinaigrette
- Herb Crusted Prawn Skewers with Papaya, Mango, Cucumber Slaw, Butternut Squash Vinaigrette
- Pan Seared Scallops with Sautéed Enoki Mushrooms, Pearl Onions, Haricots Vert with Lemon Scented Fennel Puree
- Jump Lump Crab Cake with Sweet Potato Hash, Lemon Scented Braising Greens, Whole Grain Mustard Sauce
- Sliced Duck Breast with Arugula and California Greens, Grilled Portobello Mushrooms, Mandarin Oranges, Red Onion Confit in Fig Chutney Vinaigrette

## ENTREES (Select One)

- Oven Roasted Halibut with . . . . .100  
Chunky Roasted Tomato Vinaigrette and Spinach Orzo
- Pan Seared Atlantic Salmon, . . . . .98  
with Grilled White & Green Asparagus, Toasted Quinoa, Tomato Confit, Roasted Garlic Beurre Blanc
- Pan Roasted Chilean Sea Bass . . .105  
with Wild Mushrooms, Pea Shoots, Fried Rice Noodles, Butter Sauce
- Grilled Swordfish with . . . . .98  
Sautéed Broccoli Rabe, Artichoke & Roasted Tri-color Potatoes, Citrus Champagne Jus
- Grilled Mahi Mahi with . . . . .98  
Sautéed Baby Bok Choy, Creamy Jalapeno Polenta, Citrus Vinaigrette
- Roasted Stuffed French Cut . . . . .95  
Chicken Breast with Spinach & Ricotta Cheese, Sautéed Black Trumpet Mushrooms, Pearl Onions, Scalloped Potatoes, Chicken Jus
- Coconut Crusted Chicken . . . . .96  
Breast Paired with White Wine Poached Salmon with Scallion Scented Basmati Rice & Black Bean Puree
- Pan Seared Filet Mignon with . . . .110  
Tourne Potatoes, Braised Lobster Mushrooms, Roasted Shallots, Brussel Sprout Leaves, Veal Reduction
- Grilled Aged Strip Loin & . . . . .120  
Butter Poached Half Lobster with Shoe String Potatoes, Sautéed Spinach, Chardonnay Sorrel Sauce
- Grilled Pork Chop with Pear & . . . .96  
Green Apple Compote & Caramelized Vidalia Onion Mashed Potatoes
- Grilled Veal Chop, served with . . .102  
Yukon Gold, Red Bliss and Peruvian Potatoes, Shiraz Rosemary Jus

## DESSERT (Select One)

- Junior's New York Cheesecake – Smooth and Creamy New York Classic Berry Coulis
- Tiramisu – Creamy Mascarpone Mousse, Espresso Crème Anglaise, Petite Lady Finger Biscuit
- Tropical Fruit Tart – Sable Dough with Almonds and Cream Custard Topped with Fresh Fruit and Berries
- Granny Smith Apple Tart – Fresh Apples Caramelized in their Natural Sweet Juice Puff Pastry Tart
- Caramelized Key Lime Torte – Tangy Key Lime Curd Caramelized with Sugar Topped with Lemongrass Sorbet
- Chai Tea Mousse – Chai and Chocolate Ganache Center Wrapped in Almond Sponge Cake
- Chocolate Dream – Cocoa Dusted Milk Chocolate Mousse with a Caramel Ribbon Center
- The Pyramid – Chocolate Filled with Raspberry, Berry Coulis
- Griottine – Tear Drop Tort with Chocolate Mousse, Pistachios, Apricots and Anis
- Bitter Sweet Chocolate Purse – Bitter Sweet Chocolate Dacquoise with Black Cardamon Crème Anglaise & Wild Berry Compote
- Trio of Desserts – Lemon Tart, Vanilla Pear Caramel, Opera Tart
- Chocolate Lovers Duet – Chocolate Hazelnut with Gold Leaf & Chocolate Teardrop
- Regular & Decaffeinated Coffee, Varietal Teas

# DINNER BUFFET

20 Person Minimum

**OPTION ONE . . . . . 105**

Wild Field Greens with Tender Popcorn Seedlings with a Variety of Dressings

**Appetizers (Select Two)**

Antipasto Display

Cold Poached Salmon Darnes with a Selection of Smoked Fish

Sliced Vine Ripe Tomatoes with Buffalo Mozzarella, Fresh Basil & Balsamic Vinaigrette

Grilled Calamari & Shrimp Ceviche with Fresh Cilantro & Lime

Peppercorn & Cognac Pate with Herb Crostini & French Bread

Fine Herb Marinated Vegetable Salad

Red Bliss & Scallion Potato Salad with Grain Mustard Vinaigrette

Roasted Mediterranean Vegetable Salad with Calamata Olives & Goat Cheese

Pasta with Oven Roasted Tomatoes, Arugula, Red Onions, Cannellini Beans and Herb Vinaigrette

**Entrees (Select Two)**

*All Entrees Include Chef's Selection of Medley of Seasonal Vegetables and Assorted Dinner Rolls*

Cornmeal Crusted Halibut with Petite French Lentil & Sweet Potato Ragout, Smoked Tomato Vinaigrette

Hot Smoked Atlantic Salmon with Butcher Pepper Maple Glaze, Orzo & Spinach, Hoisin & Black Bean Emulsion

Herb Scented Grilled Chicken Breast over Five Rice Blend, Fresh Tomato Leek Vinaigrette

Pistachio Crusted Breast of Chicken with Tête de Moine, Sage Cream Sauce, Topped with Caramelized Mango & Red Onion Compote

Medallions of Beef Tenderloin with Roasted Yukon Potatoes with Garlic & Rosemary Wild Mushroom Ragout with Merlot Jus

Veal Piccata with Pappardelle & Lemon Butter Sauce

**Side (Select One)**

Penne Pasta, Arugula, Roasted Peppers, Andouille Sausage & Roast Garlic Infused Olive Oil

Tri Color Tortellini with Wild Mushroom, Chardonnay Parmesan Cheese Sauce

Oregano Scented Rigatoni with Roasted Vegetable Ratatouille & Oven Dried Yellow Tomatoes

Farfalle Pasta with Spinach, Garlic, Cannellini Beans, Oven Dried Tomatoes & Basil

**Dessert**

Assorted Mini Cakes, Pastries, Tarts & Tortes

International Cheese Board with Grapes & Assorted Crackers & Breads

Sliced Tropical Fruit Platter

Regular & Decaffeinated Coffee, Varietal Teas

**OPTION TWO . . . . . 100**

Sear House Salad with Mixed Greens, Carrot Ribbons, Tomatoes, Red Onions and Croutons, House Vinaigrette

**Entrees**

*All Entrees Include Chef's Selection of Medley of Seasonal Vegetables and Assorted Dinner Rolls & Butter*

Sear Slow Cooked Baby Back Ribs, CP's Signature BBQ Sauce

Lemon Roasted Chicken Breast

Market Fish of the Day

**Sides**

Baked Sweet Potato Bar with Sour Cream, Butter, Cinnamon Sugar and Bacon Crisps

Green Beans

Collard Greens

**Dessert**

Individual Mini Fruit Cobblers

Sour Cream Pound Cake with Strawberry Sauce

Freshly Baked Chocolate Cake

Regular & Decaffeinated Coffee, Varietal Teas

**Add on to Dinner Buffet**

Pre-set Iced Teas . . . . . .5

Unlimited Assorted Sodas & . . . . . .7  
Mineral Waters



# RECEPTIONS

20 Person Minimum

**BUTLER PASSED  
HORS D'OEUVRES**

Six (6) for One (1) Hour . . . . .45  
Eight (8) for Two (2) Hours . . . . .63

**Hot Hors d'oeuvres**

Mini Reuben Sandwich on Rye Brioche  
Mini Bacon-Cheddar Grilled Cheese on Brioche  
Chicken Satay with Thai Peanut Sauce, Chili Peppers on a Skewer  
Chicken Chili-Lime Skewers  
South American Inspired Beef Skewers  
Apples, Chopped Walnuts, Brie in a Phyllo Beggar's Purse  
Duck, Apricot Preserves, Aged Brandy in a Phyllo Begger's Purse  
Spanakopita with Baby Spinach, Grecian Feta in a Phyllo Triangle  
Peking Roasted Duck Spring Roll  
Roasted Eggplant & Tomato Tartlet  
Mushroom Caps Stuffed w/ Italian Herbed Bread Crumbs  
Beef Tenderloin, Gorgonzola, Wrapped in Applewood Smoked Bacon  
Scallop Wrapped in Applewood Smoked Bacon  
Braised Short Rib & Manchego Empanada

Pork Carnita & Chipotle Peppers Empanada  
Shrimp Quesadilla Cones, Black Beans, Sharp Cheddar and Pepper Jack Cheese  
Premium Maryland Lump Crab Cakes, Roasted Red Pepper Mayonnaise  
Mini Franks in a Blanket  
Risotto Croquettes w/ Sundried Tomatoes  
Yukon Gold Potato Croquettes w/ White Truffles  
Short Rib & Fontina Mini Panini  
Chicken, Lemongrass Potstickers  
Edamame Dumplings  
Mini Peking Duck Dumplings  
Pork Dumplings  
Shrimp Dumplings  
Thai Curry Vegetable Samosa Triangles  
Vegetable Dumplings  
Shrimp & Vegetable Shumai  
Baby Grits Cake w/ Shrimp  
NY Pastrami, Sauerkraut, Gherkins, Grain Mustard, Toasted Rye  
Chicken Satay, Orange Marmalade, Quince Paste  
Vegetable Spring Rolls, Soy Dipping Sauce

**Cold Hors d'oeuvres**

Tuna Tartar, Tobiko, Wasabi Aioli, Cucumber Ribbon  
Mini Crab BLT, Red Pepper Aioli  
Mini New England Lobster Roll  
Smoked Salmon, Apple-Dill Compote, Pumpernickel Toast  
Cajun Grilled Shrimp, Remoulade, Brioche  
Lemon Poached Shrimp, Housemade Cocktail Sauce  
Truffle Pecorino, Candied Chestnut, Balsamic Fig Reduction, Rosemary Crostini  
Goat Cheese Skewer, Grilled Asparagus  
Goat Cheese & Pistachio Crusted Grapes  
Melon, Feta Cheese & Mint  
Prosciutto Crostini with Lemon Fennel Slaw  
Mango Shrimp Skewers  
Chinese Chicken Salad in Miniature Tortilla Cups  
Cucumber Dill Gazpacho Shooters

# ONE-HOUR RECEPTION STATIONS

20 Person Minimum

All One Hour Stations are an Accompaniment to Butler Style Hors D'oeuvres  
A Uniformed Chef if required / requested for stations — \$250.00 per chef

## PASTA STATION . . . . . 25 (Select Two) – Chef Optional

- Goat Cheese Ravioli with Grilled Artichokes & Peppers in a Puttanesca Sauce
- Fusilli with Spinach, Toasted Pine Nuts & Feta in a Pesto Cream Sauce
- Tri Color Tortellini with Roasted Red Peppers, Aged Parmesan & Cremini Mushroom Sauce
- Penne Pasta, Calamata Olives, Fennel Sausage, Oven Roasted Tomatoes & Basil
- Rigatoni, Oven Dried Yellow Tomatoes, Clams & Baby Shrimp with Arugula, Garlic, Fresh Lemon & Olive Oil



## CLASSIC RAW BAR . . . . . 56 (50 Guest Minimum)

- Poached Gulf Shrimp, Market Selection of Four East & West Coast Oysters
- Lump Crab Salad Champagne-Jalapeno Mignonette, Traditional Cocktail Sauce, Lemon Wedges, Freshly Grated Horseradish – (5) Pieces per guest



## NEW YORK CITY . . . . . 33 TAPAS STATION

- Cured Green Olives with Fennel and Orange
- Albondigas, Spanish Style Meatballs in Spicy Tomato Sauce
- Alcachofas en Vinagre, Baby Artichokes, Pedro Jimenez Sherry Vinaigrette
- Salpicon de Mariscos, Calamari, Sepia, Octopus, Spicy Gazpacho Vinaigrette
- Catalan Flatbread, Caramelized Onions, Roasted Eggplant, Red Peppers, White Anchovy

## 48TH STREET SLIDER STATION (Select Three) (40 Guest Minimum)

- Kobe Burger Melt, Smoked Bacon Aioli, Caramelized Red Onion and Aged Cheddar on a Brioche Bun
- Housemade Vegetable Burger, Smoked Tomato Aioli on a Brioche Bun
- Slow-Smoked Brisket, Bourbon-Molasses Barbecue Sauce on a Brioche Bun
- Buttermilk Biscuit with Sweet Butter, Country Ham
- Pork Belly, Green Mango Slaw on a King's Hawaiian Roll
- Accompanied with Local Pickled Vegetables, Housemade Chips with Black Pepper & Parmigiano-Reggiano



## CROWNE PLAZA . . . . . 26 BRUSCHETTA

- Chickpea Puree, Oregano, Cucumber Smoked Eggplant Caponata, Grilled Ratatouille, Basil
- Accompanied with Gaeta & Cerignola Olives, Bocconcini with Red Pepper and Rosemary, Marinated Artichoke Hearts, Artisanal Breads



## BAYOU . . . . . 38

- Chicken & Andouille Sausage Gumbo
- Dirty Rice
- Corn Maque Choux
- Shrimp & Grits, Mushroom & Bacon Ragout
- Mini Catfish Po-Boy

## FAR EASTERN STATION . . . . . 34 (Select Three)

- Steamed Pork Buns
- Vegetable Fried Rice
- Stir-Fried Asian Vegetables
- Shrimp & Chicken Potstickers
- Vegetable & Pork Dumplings
- Chicken & Ginger Lo-Mein, Bok Choy, Carrots, Mung Beans
- Accompanied with Chive & Soy-Sesame Sauce, Ginger-Carrot-Peanut Sauce, Sweet Thai Chili Sauce



## TAQUERIA . . . . . 35 (40 Guest Minimum)

- Barbacoa Tacos, Slow Cooked Beef, Chipotle, Guajillo Peppers
- Grilled Chicken Mole Pipian Tacos
- Tacos de Verduras, Roasted Portobello Mushrooms, Zucchini, Corn, Poblano Peppers
- Tacos de Pescado, Grilled Sea Bass, Shredded Cabbage
- Accompanied with Tortilla Chips, Plantain Chips, Black Bean Hummus, Fire-Roasted Tomato Salsa, Guacamole



## GREEK BROADWAY . . . . . 28

- Baba Ghanoush, Garlic & Citrus Hummus, Tahini
- Labne, Za'tar, Olive Oil
- Tabbouleh, Parsley, Mint Lamb Kofte, Cumin & Samac
- Pita, Lavash
- Middle Eastern Pickles

# ONE-HOUR RECEPTION STATIONS

All One Hour Stations are an Accompaniment to Butler Style Hors D'oeuvres  
 A Uniformed Chef if required / requested for stations — \$250.00 per chef

## CARVING - Chef Required

- Herb Crusted Tenderloin . . . . .24  
 of Beef (25 Guest Minimum)
- Peppered Sirloin Strip with . . . . .24  
 Gorgonzola (25 Guest Minimum)
- Roast Breast of Turkey . . . . .18  
 (40 Guest Minimum)
- Maple Cured Ham . . . . .18  
 (50 Guest Minimum)
- Herb Crusted Atlantic Salmon . . . . .22  
 (25 Guest Minimum)
- Herb Roasted Rack of . . . . .25  
 Baby Lamb (25 Guest Minimum)
- Jerk or Herb Crusted Roast. . . . .21  
 Loin of Pork (40 Guest Minimum)
- Whole Steamed Red Snapper or. . .25  
 Striped Sea Bass (25 Guest Minimum)

*The Above Selections are offered with  
 Choice of Two (2) Brushed Sauces:*

- Roasted Shallot Aioli
- Horseradish & Gorgonzola Mayonnaise
- Cranberry Apricot Relish
- Bourbon Sweet Mustard Glaze
- Roasted Pineapple Coulis
- Caribbean Fruit Salsa
- Dill & Key Lime Dijonnaise
- Rosemary, Fig & Balsamic  
 Reduction Sauce
- Yogurt & Mint Sauce
- Roasted Red Pepper Coulis
- Three Peppercorn Sauce
- Oregon Mushroom Merlot Sauce
- Béarnaise Sauce
- Sage Jus
- Truffle Fine Herbed Sauce



## NEW ENGLAND CLAM BAKE. . . 38

- Mussels & Clams
- Petite Corn on the Cob
- Steamed Red Potatoes
- Smoked Sausage

## MIDTOWN SMOKEHOUSE . . . . 42

- Hickory-Smoked Pulled Pork Sliders,  
 Country Cole Slaw
- Slow-Smoked Baby Back Ribs,  
 Carolina Barbecue Sauce
- Braised Kale & Collard Greens
- Cavatappi Three-Cheese Mac & Cheese
- Classic Coleslaw
- Buttermilk & Roasted Jersey Corn  
 Cornbread



## ITALIANO PIZZA RUSTICA . . . . 28 FLATBREADS

- Market Tomatoes, Basil and  
 Fresh Mozzarella
- Grilled Zucchini, Sweet Peppers,  
 Goat Cheese
- Caponata, Ricotta, Pine Nuts,  
 Golden Raisins
- Summer Ratatouille, Ligurian  
 Olive Oil Pistou



## CEVICHE STATION . . . . . 46

- Ecuadorian Shrimp Ceviche  
 Shrimp, Tomatoes, Onions,  
 Cilantro, Lime
- Catalan Octopus Ceviche  
 Baby Octopus, Chorizo, Peppers,  
 Sherry Vinegar
- Yucatan Sea Bass Ceviche  
 Sea Bass, Orange, Lime, Red  
 Onions, Jalapeno, Cilantro  
 Accompanied with Spiced Popcorn,  
 Country Croutons, Blue Corn Crisps

## TIMES SQUARE . . . . . 32 AMERICAN BISTRO

- Duck Confit, Frisee & Leeks Vinaigrette,  
 Pickled Mustard Seeds
- Croque Monsieur with Gruyere
- Leek & Tomato Quiche
- Steak Tartare, Onions Capers
- Jambon de Paris, Saucisson Sec,  
 Housemade Pate
- Accompanied with Mustard,  
 Cornichons, Olives, Artisanal Bread



## COLD PRESENTATIONS (20 Guest Minimum Each)

- Selection of International Cheeses . .17  
 Decoratively Displayed with a Variety  
 of Breads and Crackers, Dried and  
 Fresh Fruit Garnish
- Antipasto Display. . . . .17  
 Sliced Capicola, Genoa Salami,  
 Prosciutto, Provolone, Mortadella,  
 Pepperoni and Fresh Mozzarella  
 Cheese, Tomato in Basil Vinaigrette,  
 Marinated Fennel & Artichoke Hearts,  
 Calamata Olives and Roasted  
 Peppers, Cannellini Beans with Crisp  
 Pancetta, Arugula & Red Onions  
 Offered with Crusty Breads
- Display of Fresh Crudités . . . . .13  
 with Assorted Dips
- Display of Fresh Seasonal Fruit . . .15  
 and Berries Accompanied by  
 Sweetened Dipping Sauces
- Decorated Whole Poached . . . . .22  
 Salmon with Dill Sauce, Lemon  
 Wedges and Rye Rounds

# BANQUET BEVERAGE MENU

## 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 . . . . .28  
Per person for each additional . . . . .13  
hour or portion of an hour



## PREMIUM BRANDS

*Grey Goose Vodka, Bombay Sapphire Gin, Johnnie Walker Black Label, Crown Royal, Pyrat Rum & Makers Mark Bourbon*

Per person for the first hour . . . . .30  
Per person for each additional . . . . .15  
hour or portion of an hour



## WINE & BEER BAR

*House Red & White Wine  
Imported & Domestic Beer*

Per person for the first hour . . . . .22  
Per person for each additional . . . . .12  
hour or portion of an hour

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

## SPECIALTY BARS

### Scotch Bar

*Johnnie Walker Black Label, Chivas 12, Macallan 12, Lagavulin 16*

Per person for the first hour . . . . .32  
Per person for each additional . . . . .16  
hour or portion of an hour

### Martini Bar

*Bombay Sapphire, Grey Goose, Hendricks, Ultimat*

Per person for the first hour . . . . .27  
Per person for each additional . . . . .14  
hour or portion of an hour

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

## Host Sponsored Bar

*The following will be charged upon a consumption basis*

Deluxe Brand Cocktails . . . . .13  
Premium Brand Cocktails . . . . .15  
Glass of Red or White Wine . . . . .12  
Imported Beer . . . . .10  
Domestic Beer . . . . .9  
Soft Drinks & Mineral Water . . . . .7

*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.*

## Bubbles Bar

*The following will be charged upon a consumption basis*

Sparkling Wine and Prosecco . . . . .13

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

*Specialty Bars will be charged on a consumption basis per drink.  
A Bartender Fee of \$250, per Bartender applies to all bars.  
One (1) Bartender per 100 People is Required.  
An Upgraded Wine List is Available Upon Request.  
Minimum Beverage Revenue Required.*