

ROYALTON

NEW YORK



HOLIDAY CATERING MENU



SPIRITED CELEBRATIONS

\$185 PER PERSON TO INCLUDE:

3 HOUR EVENT

OPEN BAR SERVICE
COCKTAILS – WINE – BEER

SELECTION OF 6 PASSED HORS D'OEUVRES FOR ONE HOUR

SELECTION OF 6 STATIONARY PLATTERS FOR TWO HOURS

PASSED DESSERTS FOR ONE HOUR

CIARA MOSCARELLO
CATERING SALES MANAGER
212 768-5105
CMOSCARELLO@ROYALTON-NYC.COM

ROB TURNER
DIRECTOR OF SALES
212 768-5101
RTURNER@ROYALTON-NYC.COM

All costs are per person and subject to 8.875% sales tax, an administrative fee of 3% and a gratuity of 20%, which shall be automatically added. The administrative fee does not represent a tip or a gratuity to any service employee and all or some portion of the administration fee and the gratuity may be taxable.

HORS D'OEUVRES

PLEASE CHOOSE 6

CHILLED

SHRIMP COCKTAIL

sriracha cocktail sauce, celery salt

EGGPLANT HUMMUS

pomegranate, ricotta, aleppo pepper

TUNA TARTAR

citrus, beet, goat cheese

CHILI CRAB TOAST

brioche, rock crab, chive

HOT

GARLIC MARINATED SHRIMP SKEWERS

lemon aioli, parsley

FORTY FOUR BURGERS

cheddar cheese, balsamic red onions, baby arugula

BRAISED SHORT RIB TACOS

pickled red onion, pea tendrils

SAFFRON-TOMATO ARANCINI

aged balsamic, lemon aioli

CRISPY CAULIFLOWER

curry, pickled raisin, pine nuts

SHORT RIB AND BLACK TRUFFLE GRILLED CHEESE

smoked cheddar, raspberry, horseradish

SESAME CHICKEN SKEWERS

sesame, grilled scallion, kabayaki

FRIED CALAMARI

kumquat, red cress, lemon

All costs are per person and subject to 8.875% sales tax, an administrative fee of 3% and a gratuity of 20%, which shall be automatically added. The administrative fee does not represent a tip or a gratuity to any service employee and all or some portion of the administration fee and the gratuity may be taxable.

STATIONARY PLATTERS

PLEASE CHOOSE 6

VEGETABLE CRUDITE

buttermilk ranch

HUMMUS

roasted olives, toasted naan

MURRAY'S CHEESE PLATTER

house jam, salted almonds, toasted baguette

CHARCUTERIE

domestic hams & salamis, grain mustard,
toasted baguette

SAFFRON-TOMATO ARANCINI

aged balsamic, lemon aioli

FORTY FOUR CHEESEBURGERS

cheddar, balsamic red onions, baby arugula

BRAISED SHORT RIB TACOS

pickled red onion, pea tendrils

FRIED CALAMARI

kumquat, red cress, lemon

BLISTERED SHISHITO PEPPERS

lime, crispy onions, sriracha salt

GRILLED CHICKEN TACOS

sweet and sour cabbage, guacamole

CRISPY CAULIFLOWER

curry, pickled raisin, pine nuts

CLASSIC SHRIMP COCKTAIL

spicy cocktail sauce

All costs are per person and subject to 8.875% sales tax, an administrative fee of 3% and a gratuity of 20%, which shall be automatically added. The administrative fee does not represent a tip or a gratuity to any service employee and all or some portion of the administration fee and the gratuity may be taxable.

OPEN BAR PACKAGES

STANDARD OPEN BAR (INCLUDED)

**ABSOLUT VODKA, BEEFEATER GIN, CAZADORES BLANCO TEQUILA, BACARDI RUM,
SAILOR JERRY'S DARK RUM, DEWARS, JAMESON, JIM BEAM & JACK DANIELS
RED, WHITE, AND SPARKLING WINES
DOMESTIC AND IMPORTED BEERS
FRUIT JUICES, SOFT DRINKS & MINERAL WATERS**

UPGRADE TO PREMIUM OPEN BAR

ADDITIONAL \$15.00 PER PERSON

**KETEL ONE VODKA, BOMBAY SAPPHIRE GIN, DON JULIO BLANCO TEQUILA, MOUNT GAY XO RUM,
JOHNNIE WALKER BLACK, JAMESON 12 YEAR, BULLEIT BOURBON & BULLEIT RYE
RED, WHITE, AND SPARKLING WINES
DOMESTIC AND IMPORTED BEERS
FRUIT JUICES, SOFT DRINKS & MINERAL WATERS**

BUTLER PASSED SPECIALTY COCKTAILS AND FEATURE COCKTAILS

AVAILABLE AT AN ADDITIONAL FEE

PENTHOUSE ONLY: \$200 PER BARTENDER, FOR EVERY 75 GUESTS + \$125 BAR BACK SET-UP FEE

All costs are per person and subject to 8.875% sales tax, an administrative fee of 3% and a gratuity of 20%, which shall be automatically added. The administrative fee does not represent a tip or a gratuity to any service employee and all or some portion of the administration fee and the gratuity may be taxable.