

HOLIDAY

2017

Private Events and Receptions



The Iroquois, New York
★★★★

For further information:

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212-453-4031

49 West 44th Street New York NY 10036

www.triompheny.com



SMALL
LUXURY
HOTELS
OF THE WORLD

Independently minded



Holiday Lunch



Three Courses

Choice of 3 Small Plates, Soup, & Salad

Choice of 3 Main Plates

Choice of 3 Desserts

Coffee & Tea

\$ 70/person

Four Courses

Choice of 3 Small Plates

Choice of 3 Soup or Salads

Choice of 3 Main Plates

Choice of 3 Desserts

Coffee & Tea

\$ 85/person

(Add a 4th option for an extra \$5)

SMALL PLATES

EAST COAST OYSTERS (RI), Champagne Pearls, Fresh Horseradish

JUMBO SEA SCALLOP, Cremini, Porcini Cream

POACHED FARM EGG AND CONFIT, Shallots Chips

BISON CARPACCIO, Dijon Mustard, Tête de Moine Cheese

HEIRLOOM TOMATO NAPOLEON, Fresh Mozzarella, Hearts of Palm, Basil,
Olive Oil *Veg

CROUTE AUX CHAMPIGNON, Forest Mushroom Ragout, Brioche Toast, Living Cress

PEI MUSSELS, Tomatoes, White Beans, White Wine Sauce

SOUP and SALADS

LOBSTER BISQUE CAPPUCCINO, Watercress Foam (\$5 EXTRA)

CLASSIC ONION SOUP GRATINEE, Croutons, Gruyère Cheese

RED AND YELLOW WATERMELON SALAD, Feta Cheese, Purslane, Balsamic
Vinaigrette

FENNEL ASPARAGUS, Red Endive, Orange Vinaigrette *Veg

MESCLUN AND BEETS SALAD, Goat Cheese, Pistachios, Rum Raisins



Menus are subject to change due to season or availability, Minimum Food and Beverage consumption applies., All arrangements are subject to 8.875% sales tax and 22% service charge

Lunch

MAIN COURSE

BRANZINO, Wheat Berries, Caramelized Fennel, Brown Butter Sauce

RAINBOW TROUT ALMANDINE, Potato Dauphine, Wilted Greens, Brown Butter, Almond Sauce

BIG EYE TUNA, Sichuan Pepper Crust, Watercress Cream, Celery Root Spaghetti, Wild Grain Risotto

BARRAMUNDI, Jasmine Rice, Bok Choy, Papaya, Ginger Sauce

DOVER SOLE VERONIQUE, Beurre Meuniere, Green Grapes, Seasonal Vegetables, Pomme Dauphine (\$5 EXTRA)

POACHED MAINE LOBSTER, Herbs Risotto, Baby Zucchini, Pattypan Squash, Champagne Sauce (\$5 EXTRA)

CHICKEN ROULADE, Mousseline, Speatzle, Roasted Salsify, Chestnuts, Pan Jus

ALMOND CRUSTED CHICKEN BREAST, Lemon Caper Sauce, Potato Blinis, Broccolini

BREADED FREE RANGE CHICKEN BREAST, Soft Polenta, Sauté Spinach Cremini Mushrooms Sauce

RIBEYE STEAK, Potatoes Mousseline, Asparagus, Forest Mushroom Sauce (\$5 EXTRA)

BEEF TENDERLOIN WELLINGTON, Crispy Crust, Foie Gras, Mushroom Duxelle, Seasonal Vegetables

LAMB TENDERLOIN, Dauphine Potatoes, Seasonal Vegetables, Mustard Sauce

DUCK BREAST, Israeli Couscous, Haricot Verts, Cherry Balsamic Sauce

RISOTTO STUFFED PUMPKIN, Eggplant, Zucchini, Yellow Squash, Tomato, Parsnip Puree, Wild Grains *Veg

FREE RANGE CHICKEN "CAESAR", Charred Romaine Lettuce, Chive Caesar Dressing, Parmesan Crisp

BLACKENED SALMON SALAD, Mesclun Salad

HAND FORMED BURGER, Green Peppercorn Sauce, Roasted Garlic Whipped Potatoes

DESSERTS

APPLE TART, Vanilla Ice Cream, Almond Cream

WARM CHOCOLATE CAKE, Raspberry Sorbet, Milk Chocolate Sauce

NEW YORK CHEESE CAKE, Blackberry Sauce

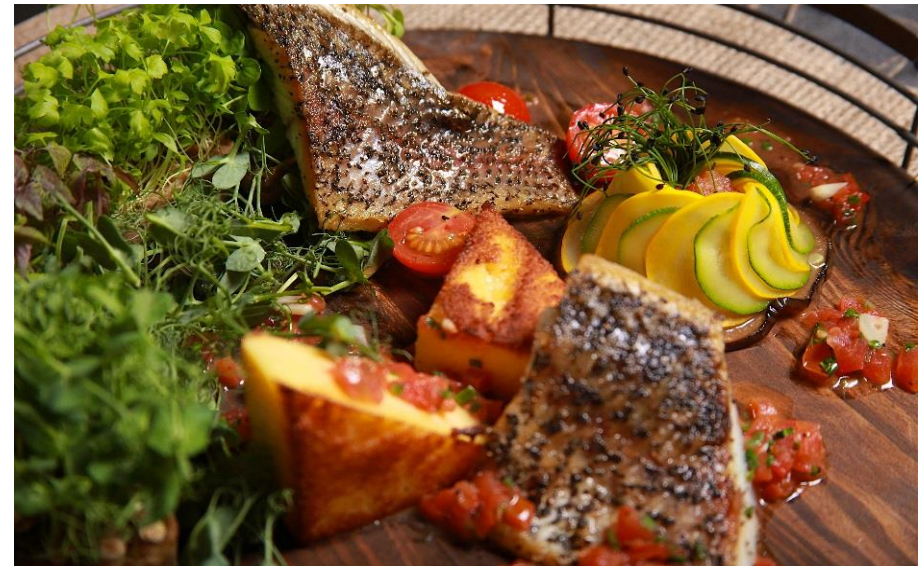
PROFITEROLES, Vanilla Ice Cream, Chocolate Sauce, Caramel Basket

CREME BRULEE TRIO, Tuile

CROISSANT PUDDING " BELLE HELENE", Poached Pear, Warm Chocolate Sauce

ASSORTED GELATOS AND SORBETS, Almond Cookies

FLAMBEED BAKED ALASKA, Lemon Pound Cake, Griottine (\$2 EXTRA)



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Holiday Dinners

Three Courses

Amuse-Bouche

Complimentary Assorted Cheese & Bread Platter

Choice of 3 Small Plates, Soup, or Salad

Choice of 3 Main Plates

Choice of 3 Desserts

Chocolate and Mignardises

Coffee & Tea

\$ 103/person

Four Courses

Amuse-Bouche

Complimentary Assorted Cheese & Bread Platter

Choice of 3 Small Plates

Choice of 3 Salads or Soup

Choice of 3 Main Plates

Choice of 3 Desserts

Chocolates and Mignardises

Coffee & Tea

\$ 125/person

(Add a 4th option for an extra \$5)



SMALL PLATES

EAST COAST OYSTERS (RI), Champagne Pearls, Fresh Horseradish

JUMBO SEA SCALLOP, Cremini Mushroom, Porcini Cream

POACHED FARM EGG AND CONFIT, Shallots Chips

GRILLED OCTOPUS, Quinoa Salad, Orange Coulis

BISON CARPACCIO, Dijon Mustard, Tête de Moine Cheese

HEIRLOOM TOMATO NAPOLEON, Fresh Mozzarella, Hearts of Palm, Basil, Olive Oil *Veg

CRUTE AUX CHAMPIGNON, Forest Mushroom Ragout, Brioche Toast, Living Cress

SOUP and SALADS

LOBSTER BISQUE CAPPUCINO, Watercress Foam (\$5 EXTRA)

CLASSIC ONION SOUP GRATINEE, Croutons, Gruyère Cheese

TOMATO GAZPACHO, With Crab Meat and Yogurt

RED AND YELLOW WATERMELON SALAD, Feta Cheese, Purslane, Balsamic Vinaigrette *Veg

FENNEL ASPARAGUS, Red Endive, Orange Vinaigrette *Veg



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Dinner

MAIN COURSE

BRANZINO, Wheat Berries, Caramelized Fennel, Brown Butter Sauce

GRILLED ORA KING SALMON, Potato Israeli Couscous, Haricot Vert, Grapefruit Beurre Blanc

BIG EYE TUNA, Sichuan Pepper Crust, Watercress Cream, Celery Root Spaghetti, Wild Grain Risotto

BARRAMUNDI, Jasmine Rice, Bok Choy, Papaya, Ginger Sauce

DOVER SOLE VERONIQUE, Beurre Meuniere, Green Grapes, Seasonal Vegetables, Pomme Dauphine (\$5 EXTRA)

POACHED MAINE LOBSTER, Herbs Risotto, Baby Zucchini, Pattypan Squash, Champagne Sauce (\$5 EXTRA)

CHICKEN ROULADE, Mousseline, Speatzle, Roasted Salsify, Chestnuts, Pan Jus

ALMOND CRUSTED CHICKEN BREAST, Lemon Caper Sauce, Potato Blinis, Broccolini

BREADED FREE RANGE CHICKEN BREAST, Speatzle, Artichoke Hearts, Bacon Lardon, Jalapeno, Tomato and Spinach

RIBEYE STEAK, Potatoes Mousseline, Asparagus, Forest Mushroom Sauce (\$5 EXTRA)

BEEF TENDERLOIN WELLINGTON, Crispy Crust, Foie Gras, Mushroom Duxelle, Root Vegetables

LAMB TENDERLOIN, Root Vegetables, Dauphine Potatoes, Purple Mustard Sauce

DUCK BREAST, Soft Polenta, Spinach, Raspberry-Honey Glaze

RISOTTO STUFFED PUMPKIN, *Veg

DESSERTS

APPLE TART, Vanilla Ice Cream, Almond Cream

WARM CHOCOLATE CAKE, Raspberry Sorbet, Milk Chocolate Sauce

NEW YORK CHEESE CAKE, Blackberry Sauce

PROFITEROLES, Vanilla Ice Cream, Chocolate Sauce, Caramel Basket

CREME BRULEE TRIO, Tuile

CROISSANT PUDDING " BELLE HELENE", Poached Pear, Warm Chocolate Sauce

ASSORTED GELATOS AND SORBETS, Almond Cookies

FLAMBEED BAKED ALASKA, Lemon Pound Cake, Griottine (\$2 EXTRA)



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Receptions Cocktails and Bar



Ultimate Winter Reception

\$65 per person / per hour

2 Hour minimum

Libations

Signature Holiday Cocktails

Full Lantern's Keep Classic Cocktails

Red And White Wine

Assorted Craft and Import Beers

Champagne

Hors d'oeuvres

Artisanal Cheese Platter

Assorted Crudités, White Bean Truffle Dip

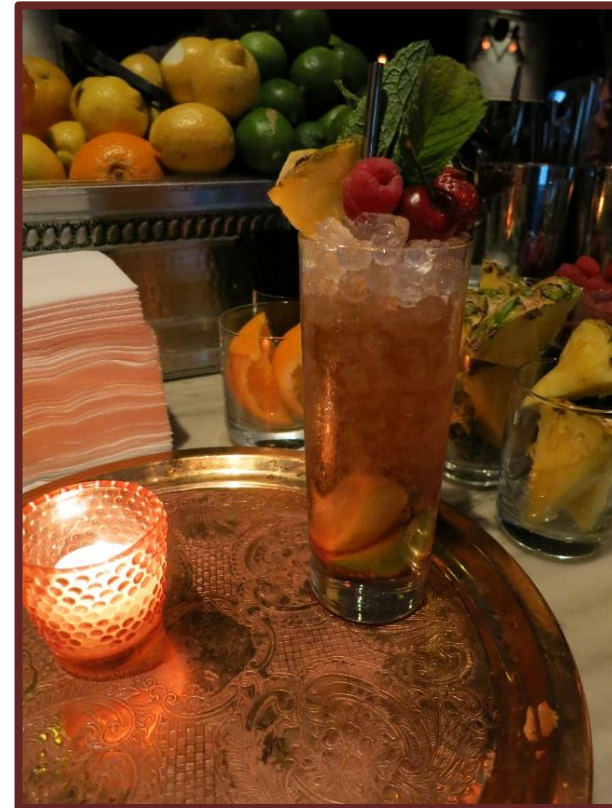
Marinated Lamb Tenderloin Skewers

Forest Mushroom Stuffed Profiteroles

Jumbo Lump Crab Crostini

Panko & Parmesan Breaded Chicken Skewers

Sichuan Pepper Seared Ahi Tuna



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