



THE NEW YORKER

A WYNDHAM HOTEL



PLATED BREAKFAST SELECTIONS



Traditional Breakfast

\$56

Bakery Basket of Pastries and Breakfast Breads
Fruit Cup
Scrambled Eggs
Your choice of Canadian Bacon, Sausage or Sliced Baked Ham
Breakfast Potatoes
Chilled Fruit Juices
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Breakfast Sliders

\$60

Breakfast Bacon, Egg & Cheese Sliders
Mini Waffles with Fresh Berry Compote
Mini Muffins
Chilled Fruit Juices
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas



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HOT BUFFET BREAKFAST SELECTIONS

NY Sunrise

\$53

Fresh Farm-Raised Scrambled Eggs
 Hearty Breakfast Potatoes
 Assorted Pastries, Breads, New York Famous H&H Bagels, and Muffins served with Sweet Butter, Assorted Fruit Preserves and Assorted Cream Cheeses
Choice of two Breakfast Meats:
 Pork Links, Turkey Sausage, Bacon, Savory Chicken & Apple Sausage or Canadian Ham
 Cereal or Honey Oat Granola
 Chilled Fruit Juices
 Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas



Grand Central

\$48

French Toast Towers, Warm Vermont Maple Syrup, Toasted Pecans
 Buttermilk Pancakes or Belgian Waffles, Warm Vermont Maple Syrup and Berries
 Your choice of Egg Whites Sandwich on Whole Wheat Muffin with Ricotta and Arugula or Croissant Sandwich with Scrambled Eggs, Cheddar Cheese and Ham
 Assorted Yogurts and Cereals
 Chilled Fruit Juices
 Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Empire State

\$42

Choice of Breakfast Wraps:
 Scrambled Egg Whites with Spinach, Roma Tomatoes and Low-Fat Swiss Cheese on a Whole Wheat Tortilla
 Eggs Scrambled with Country Ham and Rich Sharp Cheddar Cheese on a Soft Flour Tortilla
 Both served with Idaho Potato Wedges
 Seasonal Sliced Fresh Fruit Platter
 Chilled Fruit Juices
 Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas



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Enhancements

(Only available as additions---Not sold individually)

- ~ Smoked Salmon Platter, Rainbow Trout, Smoked Whitefish Salad, Lemon Wedges, Onions, Sliced Tomatoes, Cucumber, Dill and Capers, served with New York Famous H&H Mini Bagels—**\$25 per person**
- ~ Mini Quiches and Salmon Pinwheels—**\$14 per person**
- ~ Assorted Breakfast Cereals with Whole & Skim Milk—**\$12 per person**
- ~ Greek and Fruit Yogurt Parfaits—**\$10 per person**
- ~ Irish Oats, Warm Spices and Raisins—**\$8 per person**

CONTINENTAL BREAKFAST SELECTIONS*

Penn Station

\$32

New York Famous H&H Assorted Bagels served with Assorted Cream Cheeses
Assorted Donuts & Muffins, Almond & Chocolate Croissants, and Pound Cake

Traditional Continental

\$34

New York Famous H&H Assorted Mini Bagels, Mini Croissants, Mini Danish, Mini Muffins and Mini Pastries served with Sweet Butter, Assorted Fruit Preserves and Assorted Cream Cheeses
Assorted Yogurts and Cereals
Whole Fresh Fruit

New Yorker Continental

\$39

Assorted Croissants, Danish, Muffins and Pastries served with Sweet Butter and Assorted Fruit Preserves
Assorted Yogurts and Cereals
Sliced Seasonal Fresh Fruit Platter

**All Continental Breakfasts include: Chilled Fruit Juices and Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas*

Prices are per person. A customary 22% taxable service charge and NYS sales tax will be added to prices.

Minimum of 25 guests for all functions.



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REFRESHMENT BREAK SELECTIONS

Coffee Break

\$13

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Smoothie Bar

\$25

Seasonal Fresh Fruit Smoothies to include:

AQUA (Acai, Blueberries, Strawberries, Banana, Vanilla, Agave & Soy Milk)

GREEN (Kale, Banana, Almond Butter, Pea Protein & Soy Milk)

Assorted Energy Bars

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

New Yorker Baker's Break

\$28

Cinnamon Buns

Mini Donuts

Chocolate and Almond Croissants

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

New Yorker Pound for Pound

\$30

Assorted Pound Cakes with Berry Mascarpone

Assorted Soft Drinks and Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas



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REFRESHMENT BREAK SELECTIONS (CONTINUED)

The Afterschool Break \$28

Brownies and Blondies
Mini NY Cheesecakes
Assorted Soft Drinks and Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Intermission \$30

Assorted Bowls of Gourmet Popcorn, Assorted
Mixed Nuts and Potato Chips
M&M's, Gummy Bears, Sour Patch Kids and Milky Way Bars
Assorted Soft Drinks and Bottled Water

Farmers Market \$30

Market Fresh Crudite with Assorted Dips
Artisan Cheese Board Garnished with Assorted Nuts, Dried Fruits
Assorted Crackers, Baguettes and Flatbreads
Homemade Fruit Preserves

Dolce \$30

Biscotti
Lemon Bars
Assorted Macaroons
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Savory and Sweet \$32

Mini Empanadas
Chicken, Bacon & Cream Mini Taquitos
Vegetable Spring Rolls
Petit Fours



Beverage Bundle \$20

Mint-Infused Iced Tea
Strawberry or Lavender Lemonade
Freshly-Brewed Coffee, Decaffeinated Coffee and Assorted Teas

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PLATED LUNCH

STARTERS (SELECT ONE):

Whole Wheat Pasta with Sun-Dried Tomato, Hearts of Palm and Spinach Pesto Sauce

Roasted Beets Salad, Arugula, Honey Goat Cheese, Toasted Pecans and Tangerine Segments Red Wine Vinegar Dressing

Traditional Caesar Salad with Garlic Croutons and Parmesan Cheese

Mixed Greens Salad with Young Field Greens, Carrots, Cherry Tomatoes and Cucumbers Honey Balsamic Vinaigrette

Poached Jumbo Shrimp with Cocktail Sauce—ADD \$10

ENTREES (SELECT ONE)*:

Poultry

Roasted Chicken Roulade with Apricot & Cornbread Stuffing, Mushroom Polenta Cake, Seasonal Vegetables and Sweet Tarragon Dijon Sauce

\$66

Herb French Cut Chicken Breast in a Sauce Poivrade (wine reduction and pepper), served with Butter & Leek Whipped Potatoes and Sauteed Broccolini

Farm Raised Tuscan Marinated Chicken with Thyme, Garlic & Rosemary, topped with a Tomato, Black Olive & Feta Cheese Salsa, Creamy Risotto and Baby Vegetables



(More Entrees on Next Page)

*Guest choice of (2) entrees at additional \$10.00 per person.
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PLATED LUNCH (CONTINUED)

Fish \$68

Salmon Fillet with Crispy Skin and Baked Saffron Rice, served with Herbed Julienne Vegetables and Citrus Cream Sauce

Blackened Red Snapper Fillet with Pineapple Tropical Salsa, Coconut Rice and Braised Haricots Verts

Pan Roasted Halibut with Walnut Pesto, Wild Rice Pilaf, and Braised Brussel Sprouts

Beef \$70

Cuban Churrasco (skirt steak) with Roasted Garlic Mojo and Chateau Potatoes with Butter and Char Zucchini

Grilled Filet Mignon with Roasted Roma Tomato, Olive Oil Whipped Potatoes, Roasted Asparagus and Cabernet Demi Glaze

Beef Stroganoff over Rigatoni Pasta

Pasta \$52

Gnocchi al Forno with Parmesan and Fontina Cheese

Mushroom Ravioli with Brown Butter and Tarragon or Cheese Ravioli with Tomato Basil Sauce

Penne with Creamy Tomato and Cognac Sauce

Vegetarian \$50

Stuffed Peppers with Red Quinoa, Kidney Beans and Corn Kernels served over Dirty Brown Rice with Portobello Mushrooms and topped with a Tomato Ragout

Sweet Potato Bruschetta with Roasted Vegetables, Sweet Potato half-topped with Fresh Roasted Tomatoes, Pearl Onions, Peppers, Basil and Tofu, served with a Vegetarian Skewer and Drizzled with Extra Virgin Olive Oil and Balsamic Glaze

DESSERT (SELECT ONE):

Individual Mixed Berry Tart with Crème Anglaise

Individual Lemon Meringue with Seasonal Berries

Individual Tiramisu

New York-Style Cheesecake

BEVERAGES:

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

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HOT LUNCH BUFFET

\$78

STARTERS (SELECT TWO):

Arugula Salad with Goat Cheese, Candied Pecans and Cranberries
Raspberry Vinaigrette

Baby Kale Salad with Endive, Treviso and Jicama
Maple Sherry Vinaigrette

Traditional Caesar Salad with Garlic Croutons and Parmesan Cheese

Mesclun Greens with Shaved Red Onion, Cucumber, Tomato and Julienne Carrots
Basil Dressing

Hearts of Palm Salad with Artichokes, Avocado, Red Peppers,
Cilantro and Mango Orange Dressing

Pasta Salad with Garbanzo Beans, Edemame Beans and Roasted Red Pepper
Basil Pesto

Orzo Salad with Feta Cheese, Grape Tomatoes, Black Olives and Mint Olive Oil

Roasted Beets Salad, Arugula, Honey Goat Cheese, Toasted Pecans and Tangerine Segments
Red Wine Vinegar Dressing

Red and White Cabbage with Horseradish
Honey and Mayo Dressing

Asian Slaw with Red Cabbage, Carrots and Scallions
Sesame Ginger Dressing



(Entrees on Next Page)

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THE NEW YORKER

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HOT LUNCH BUFFET (CONTINUED)

ENTREES (SELECT TWO):

Poultry

Roasted Chicken Fines Herbs with Roasted Potatoes and Natural Gravy Reduction with Shallots

Organic Breast of Chicken on a Bed of Leeks and Shallots

Glazed Citrus Chicken Breast with Wine, Lemon and Orange Reduction

Asiago Chicken Breast with Tomato Ragout

Roasted Breast of Duck with Ginger, Honey and Orange Hazelnut Stuffing

Fish

Roasted Black Cod with Olive Tapenade

Atlantic Salmon Crusted with Pistachios and Crab

Red Snapper with Mango Salsa

Arctic Char Roasted with Buttery Almonds

Crab Stuffed Sole with Lemon and White Wine

Beef

Beef Tenderloin with Green Peppercorn Sauce

Beef Chermola with Garlic, Lime and Herbs

Individual Beef Wellington with Duxelle, Truffle Oil and Demi-Glace

Pork

Hoisin Glazed Loin of Pork with Ginger and Corn Relish

Slow Cooked Pulled Pork with Honey Biscuits

Cola Basted Country Ham with Raisin Sauce

Boneless Pork Ribs with Apricot Glaze and Roasted Scallions

Pasta

Gnocchi al Forno with Parmesan and Fontina Cheese

Mushroom Ravioli with Brown Butter and Tarragon

Penne with Creamy Tomato and Cognac Sauce

Whole Wheat Pasta with Sun-Dried Tomato, Hearts of Palm and Spinach with Pesto Sauce

Rigatoni with Roasted Peppers, Artichokes, Raisins and Pignoli Nuts

Spinach Tortellini with Lemon Cream Sauce

(More Entrees on Next Page)

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HOT LUNCH BUFFET (CONTINUED)

Vegan/Vegetarian

Stuffed Peppers with Red Quinoa, Kidney Beans and Corn Kernels, served over Dirty Brown Rice with Portobello Mushrooms, and topped with a Tomato Ragout

Sweet Potato Bruschetta with Roasted Vegetables, Sweet Potato half-topped with Fresh Roasted Tomatoes, Pearl Onions, Peppers, Basil and Tofu, served with a Vegetarian Skewer and Drizzled with Extra Virgin Olive Oil and Balsamic Glaze

Polenta Loaf topped with Lentil Bolognese and Roasted Beets

Spanakopita Filling Strudel, stuffed with Sautéed Baby Spinach, Arugula, Feta Cheese and Ricotta Cheese, served over Couscous
Red Pepper Coulis

SIDE DISHES (SELECT TWO):

Medley of Seasonal Grilled Vegetables

Potato and Cauliflower Au Gratin

Herb Emulsion Mashed Yukon Gold Potatoes with Chives

Steamed Bliss Potatoes with Chervil Butter

Mushroom Risotto

Roasted Butternut Squash

Twice Baked Potatoes

DESSERT

Seasonal Sliced Fresh Fruit Platter
And

Your Choice of:

Tiramisu

New York-Style Cheesecake

Raspberry Chocolate Mousse

BEVERAGES

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas



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BOXED LUNCH

\$65

Choice of Two:

Roast Beef and Cheddar with Horseradish on a Roll

Turkey, Brie and Arugula with Honey Mustard on Pumpernickel Bread

Ham and Cheddar with Marmalade Relish on Sourdough Bread

Eggplant, Chick Pea and Watercress on Whole Wheat Bread

Included:

Bag of Potato Chips

Side of Coleslaw or Potato Salad

Seasonal Fresh Fruit Salad Brownie

Assorted Condiments Bottled

Water



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EXECUTIVE WORKING LUNCH

\$62

New York City style Deli Wraps:

Turkey and Provolone Cheese

Wrap Roast Beef and Cheddar

Wrap Ham and Brie Wrap

Grilled Vegetables Wrap

Three Bean Salad

Coleslaw

Potato Salad

Assorted Chips

Seasonal Fresh Fruit Salad

A Selection of Oven Fresh Cookies and Brownies

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Assorted Soft Drinks

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NEW YORKER DELI

\$58

Create your own sandwich from our select Deli Cuts including:
Quality Grade Roast Beef, Breast of Turkey, Ham and Genoa Salami

Assorted Artisanal Breads to include: Country White Pullman, Whole Wheat, Caraway Rye, Pretzel Croissants, Olive Bread, Ciabatta and Kaiser Rolls

International and Domestic Cheeses:
Cheddar, Swiss, Provolone, and American

Sliced Tomato and Onion Platter with Cornichons

Fresh Tuna Salad or Chicken Salad

Mixed Baby Greens

Red Bliss Potato Salad, Penne with Sundried Tomato Salad or Classic Creamy Coleslaw

New York Style Cheesecake, Assorted Cookies and Potato Chips

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Assorted Soft Drinks



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PLATED DINNER

STARTERS (SELECT ONE):

Traditional Caesar Salad with Garlic Croutons and Parmesan Cheese

Caprese Salad with Roma Tomato and Basil Pesto Drizzle

Cheese Ravioli with Tomato Basil Pesto Sauce

Orzo Salad with Feta Cheese, Grape Tomatoes, Black Olives and Mint Olive Oil

ENTREES (SELECT ONE)*:

Poultry

\$85

Herb French Cut Chicken Breast in a Sauce Poivrade (wine reduction and pepper), served with Butter & Leek Whipped Potatoes and Sauteed Broccolini

Pan Seared Breast of Cornish Hen with Butternut Squash Puree and Fresh Watercress Salad with Crispy Prosciutto Pan Dripping Gravy

Chicken Pappardelle Pasta with Button Mushrooms, Peas and Artichoke Mushroom Sherry Sauce

Fish

\$87

Potato Crusted Sea Bass in Nantua Sauce (crayfish béchamel), served with Lemon Risotto and Roasted Asparagus

Salmon Fillet with Crispy Skin and Baked Saffron Rice, served with Herbed Julienne Vegetables and Citrus Cream Sauce

Shrimp & Scallop Scampi with Spinach Fettuccini, Fire Roasted Cherry Tomatoes, California Parsley, Lemon Zest and Romano Cheese



(More Entrees on Next Page)

*Guest choice of (2) entrees at additional \$10.00 per person.

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PLATED DINNER (CONTINUED)

Beef \$90

Braised Short Ribs, Whipped Potatoes, and Chef's Selection of Vegetables

Prime Rib Cut with Rosemary Fingerling Roasted Potatoes, Garlic String Beans, Frizzle Onions and Au Jus

New York Strip served with Double Baked Garlic & Scallion Potatoes, Grilled Asparagus and Cippolini Onions, Garlic Butter Sauce

*Sliced Beef Tenderloin and Grilled Marinated Shrimp Duet served with Cabernet Reduction, Dutchess Potatoes and Roasted Patty Pan Squash (Supplement) - **Additional \$10.00 per person***

*Trio of New Zealand Lamb Chops, served with Yellow Rice, Choice of Vegetables and Mint Infused Tzatziki Sauce (Supplement) - **Additional \$15.00 per person***

Pasta \$63

Spinach Tortellini with Lemon Cream Sauce

Pasta Salad with Garbanzo Beans, Edemame Beans, Roasted Red Pepper and Basil Pesto

Mushroom Ravioli with Brown Butter and Tarragon or Cheese Ravioli with Tomato Basil Sauce

Vegetarian \$60

Polenta Loaf, topped with Lentil Bolognese and Roasted Beets

Spanakopita Filling Strudel, stuffed with Sautéed Baby Spinach, Arugula, Feta Cheese and Ricotta Cheese, served over Couscous, Red Pepper Coulis

DESSERT (SELECT ONE):

Individual Apple or Pear Tart with Crème Anglaise
Individual Raspberry Chocolate Mousse Cake with Crème Anglaise
Individual Flourless Chocolate Cake with Seasonal Fresh Berries and Crème Anglaise
Individual Tiramisu
Trio of Macaroon Cakes: Chocolate, Pistachio & Raspberry

BEVERAGES:

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

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HOT DINNER BUFFET

\$95

STARTERS (SELECT TWO):

Arugula Salad with Goat Cheese, Candied Pecans and Cranberries
Raspberry Vinaigrette

Baby Kale Salad with Endive, Treviso and Jicama
Maple Sherry Vinaigrette

Traditional Caesar Salad with Garlic Croutons and Parmesan Cheese

Mesclun Greens with Shaved Red Onion, Cucumber, Tomato and Julienne Carrots
Basil Dressing

Hearts of Palm Salad with Artichokes, Avocado, Red Peppers,
Cilantro and Mango Orange Dressing

Pasta Salad with Garbanzo Beans, Edemame Beans and Roasted Red Pepper
Basil Pesto

Tortellini and Cajun Shrimp Salad with Tomatoes, Peppers and Garden Fresh Herbs

Farro Salad with Blue Cheese, Pine Nuts, Sauteed Kale and Radicchio Chiffonade
Pesto Drizzle

Roasted Beets Salad, Arugula, Honey Goat Cheese, Toasted Pecans and
Tangerine Segments, Red Wine Vinegar Dressing

Red and White Cabbage with Horseradish, Honey and Mayo Dressing

Asian Slaw with Red Cabbage, Carrots and Scallions, Sesame Ginger Dressing



(Entrees on Next Page)

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Minimum of 25 guests for all functions.



THE NEW YORKER

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HOT DINNER BUFFET (CONTINUED)

ENTREES (SELECT TWO):

Poultry

Roasted Chicken Fines Herbs with Roasted Potatoes and Natural Gravy Reduction with Shallots

Organic Breast of Chicken on a Bed of Leeks and Shallots

Asiago Chicken Breast with Tomato Ragout

Roasted Breast of Duck with Ginger, Honey and Orange Hazelnut Stuffing

Fish

Roasted Black Cod with Olive Tapenade

Atlantic Salmon Crusted with Pistachios and Crab

Red Snapper with Mango Salsa

Arctic Char Roasted with Buttery Almonds

Mille Feuille Pastry with Shrimp, Scallops and Crab, Sherry Shallot Cream

Beef

Beef Tenderloin with Green Peppercorn Sauce

Beef Chermola with Garlic, Lime and Herbs

Braised Short Ribs with Mushrooms and Merlot

Veal Saltimbocca with Prosciutto, Provolone and Marsala

Pork

Hoisin Glazed Loin of Pork with Ginger and Corn Relish

Slow Cooked Pulled Pork with Honey Biscuits

Cola Basted Country Ham with Raisin Sauce

Boneless Pork Ribs with Apricot Glaze and Roasted Scallions

Pasta

Gnocchi al Forno with Parmesan and Fontina Cheese

Mushroom Ravioli with Brown Butter and Tarragon

Penne with Creamy Tomato and Cognac Sauce

Whole Wheat Pasta with Sun-Dried Tomato, Hearts of Palm and Spinach with Pesto Sauce

Rigatoni with Roasted Peppers, Artichokes, Raisins and Pignoli Nuts

Spinach Tortellini with Lemon Cream Sauce

(More Entrees on Next Page)

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HOT DINNER BUFFET (CONTINUED)

Vegan/Vegetarian

Stuffed Peppers with Red Quinoa, Kidney Beans and Corn Kernels served over Dirty Brown Rice with Portobello Mushrooms, and topped with a Tomato Ragout

Sweet Potato Bruschetta with Roasted Vegetables, Sweet Potato half-topped with Fresh Roasted Tomatoes, Pearl Onions, Peppers, Basil and Tofu, served with a Vegetarian Skewer and Drizzled with Extra Virgin Olive Oil and Balsamic Glaze

Polenta Loaf topped with Lentil Bolognese and Roasted Beets

Spanakopita Filling Strudel, Stuffed with Sauteed Baby Spinach, Arugula, Feta Cheese and Ricotta Cheese, served over Couscous, Red Pepper Coulis

SIDE DISHES (SELECT TWO):

Medley of Seasonal Grilled Vegetables

Potato and Cauliflower Au Gratin

Herb Emulsion Mashed Yukon Gold Potatoes with Chives

Steamed Bliss Potatoes with Chervil Butter

Mushroom Risotto

Roasted Butternut Squash

Twice Baked Potatoes

DESSERT (SELECT ONE):

Individual Country Apple Galette

Individual Black Forest Cake

New York-Style Cheesecake

BEVERAGES:

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

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BAR SELECTIONS

PREMIUM BAR

Premium Brand Liquors to Include:
Grey Goose Vodka, Bacardi Rum, Tanqueray, Bombay Sapphire Gin,
Johnnie Walker Black Scotch,
1800 Tequila, Seagram's VO Whisky
and Jack Daniels Bourbon
House Cabernet Sauvignon and Chardonnay
Imported & Domestic Beers: Coors Light, and Heineken
Soft Drinks, Juices and Mineral Waters
\$40.00 PER PERSON FOR 2 HOURS
\$60.00 PER PERSON FOR 3 HOURS

CLASSIC BAR

Classic Brand Liquors to Include: Absolut Vodka, Captain Morgan's
Rum, Beefeater Gin, Monte Cristo Rum,
1800 Tequila, Dewar's, Seagram's VO Whisky and Jack Daniels Bourbon
House Cabernet Sauvignon and Chardonnay
Imported & Domestic Beers: Coors Light, and Heineken
Soft Drinks, Juices and Mineral Waters
\$30.00 PER PERSON FOR 2 HOURS
\$45.00 PER PERSON FOR 3 HOURS

BEER, WINE, SOFT DRINKS BAR

House Cabernet Sauvignon and Chardonnay
Imported & Domestic Beers: Coors Light and Heineken
Soft Drinks, Juices and Mineral Waters
\$25.00 PER PERSON FOR 2 HOURS
\$35.00 PER PERSON FOR 3 HOURS

BEVERAGE BUNDLE

Mint-Infused Iced Tea
Strawberry or Lavender Lemonade
Freshly-Brewed Coffee, Decaffeinated Coffee and Assorted Teas
\$20.00 PER PERSON FOR 2 HOURS



**A bartender fee of \$250 per bartender is required for all bar service.
We recommend one bartender for every 75 guests**

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RECEPTION SELECTIONS

PASSED HORS D'OEUVRES:

SEAFOOD

Temperate:

- Smoked Salmon on Blini with Crème Fraiche and Garnish
- Potato Crisp with Crab or Lobster Salad
- Scallop Ceviche Shooters, on Cucumber Cups
- Tuna Sate with Sesame Ginger Teriyaki
- Smoked Salmon Mousse Rosette Canape

Hot:

- Grilled Shrimp Skewer, Roasted Garlic/Cilantro Drizzle
- Coconut Shrimp with Orange Chili Sauce
- Shrimp Tempura with Sweet Soy Sauce
- Mini Crabcake with Remoulade
- Lobster Empanadas with Zesty Cream
- Bacon Wrapped Scallops
- Seafood Brochette with Pink Tartar



6 pieces per person (Select 3 temperate and 3 hot)

1 Hour—\$37.00 per person

2 Hours—\$55.00 per person

BEEF

Temperate:

- Beef on Crostini with Horseradish Cream
- Asparagus Tips Wrapped in Prosciutto
- Apricot and Prosciutto on Baguette
- Roast Beef Pincho with Grape and Blue Cheese

Hot:

- Pigs in a Blanket with Mustard
- Pulled Pork Slider with Jalapeno Relish
- Mini Cheeseburgers
- Mini Wellington
- Pork Siu Mai with Sweet Soy Sauce
- Patty Shell with Garlic Mash and Braised Short Rib

OTHER SELECTIONS:

- Shiitake Mushroom Purse Brie with Raspberry Triangle Mini
- Goat Cheese Tart
- Falafel with Yogurt Mint Sauce
- Mozzarella & Tomato Skewer with Basil Drizzle

POULTRY

Temperate:

- Cranberry Pecan Chicken Salad on Endive
- Turkey Almondine
- Chicken Liver Pate on Toast Baguette with Pickled Egg Wheel
- Smoked Duck with Kumquat on Pumpernickel

Hot:

- Steamed Chicken or Duck Dumpling with Dipping Sauce
- Thai Chicken Skewer
- Chicken Sate with Peanut Sauce
- Chicken Samosa with Yogurt Dipping Sauce
- Chicken Empanadas or Taquitos with Salsa

- Spanakopita
- Mini Quesadillas
- Arancini Balls
- Mushroom Caps
- Vegetable Spring Rolls

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EXPAND YOUR RECEPTION WITH THESE CULINARY STATIONS

Prices quoted are per person when served in conjunction only with our Hors d'Oeuvres service

CARVING STATION*

Whole Roast Sirloin of Beef with Pommery Mustard and Mayonnaise **\$25**

Whole Roast Turkey Breast with Cranberry Orange Chutney **\$18**

Whole Honey-Glazed Ham (Pre-Carved) with Assorted Mustards **\$18**

All served with Biscuits and Silver Dollar Rolls

** Requires a Professional Uniformed Chef. Chef's Fee is \$250.00 per chef.*

INTERNATIONAL STATIONS:

ASIAN **\$15**

Shrimp Shu-Mai, Spring Rolls, Pot Stickers, served with Soy and Plum Sauce

ITALIAN **\$20**

Select two Pastas: Penne, Tri-Color Tortellini, Mushroom Ravioli, Farfalle or Cavatelli
Select two Sauces: Marinara, Bolognese, Alfredo, Pesto, Vodka
served with Grissini, Garlic Bread, Focaccia and Sesame Bread Sticks

Add Chicken, Shrimp or Beef at Additional \$10.00 per person

Add Seasonal Vegetables at Additional \$6.00 per person



ANTIPASTO DISPLAY **\$24**

Imported Italian Prosciutto, Genoa Salami and Pepperoni

Provolone, Bocconcini di Mozzarella

Marinated Artichoke Hearts & Mushrooms

Olives and Roasted Mediterranean Vegetables

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INTERNATIONAL STATIONS (CONTINUED):

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GARDEN FRESH VEGETABLE CRUDITE

Seasonal Display of Fresh Vegetables
Served with Gorgonzola and Pesto Dip

\$12

ARTISANAL CHEESE DISPLAY

Selection of Fontina, Port Salut, Boursin, Brie, Cheddar,
Pepper Jack and Saga Blue Cheese
Presented with Bread and Crackers

\$20

SUSHI BAR

Assorted Selection of Sushi, Sashimi and Maki Rolls
Served with Wasabi, Pickled Ginger and Soy Sauce

\$30

RAW BAR

Oysters on the half shell, Kiwi Mussels, Jumbo Shrimp &
Crab Claws, Bay Scallop Ceviche served in individual cups,
Served with Mignonette & Cocktail Sauce, Tabasco & Lemon Wedges

\$35

MINI DESSERTS DISPLAY

Assorted Cookies to include: Madelines, Coconut Meringues, Oat Cookies,
Coffee Diamonds, Chocolate Chips and Mini Palmier
Brownie Bites
Fresh Seasonal Berries with a Crème Anglaise
Raspberry Mousse Chocolate Cups
Custard Cups
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$30



Prices are per person. A customary 22% taxable service charge and NYS sales tax will be added to prices.

Minimum of 25 guests for all functions.