



catering

PLATED BREAKFAST SELECTIONS

Traditional American Breakfast

\$55



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

Blintz Breakfast

\$42

Chilled Fruit Juice
Fruit Cup
Bagels and Lox with Cream Cheese
Cheese Blintz with our Big Apple Compote
Your choice of Canadian Bacon, Turkey Sausage or Sliced Roasted Ham
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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CONTINENTAL BREAKFAST SELECTIONS*

The New Yorker Continental Breakfast

\$38

Sliced Seasonal Fruit Display
Assorted Yogurts and Cereals
Bakery Fresh Muffins, Pastries and Flaky Croissants Served with
Sweet Butter and Fruit Preserves

The Traditional Continental Breakfast

\$32

Whole Fresh Fruit
Bakery Fresh Muffins, Pastries and Flaky Croissants
Served with Sweet Butter and Fruit Preserves

***All Continental Breakfasts include:**

Chilled Fruit Juices and Fresh Brewed Coffee,
Decaffeinated Coffee and Assorted Teas

The Penn Station Breakfast

\$29

Assorted Bagels served with a Variety of Flavored Cream Cheeses
A Selection of Doughnuts, and Muffins

Soy milk is available upon request

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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HOT BUFFET BREAKFAST SELECTIONS

American Breakfast

\$52

Chilled Fresh Fruit Juices
Fluffy Scrambled Eggs
Your Choice of:
Canadian Bacon, Link Sausage or Roasted Ham
Breakfast Potatoes
Fresh Bakery Basket of Pastries and Breads
Sweet Butter and Fruit Preserves
Seasonal Fresh Fruit
A Selection of Cereals and Granola
Assorted Yogurts
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas



The Westside Hot Breakfast

\$38

Chilled Fresh Fruit Juices
Fluffy Scrambled Eggs
Cheese Blintzes with our Big Apple Compote
Sliced Seasonal Fruit Display
Assorted Bagels accompanied by a Selection of Cream Cheeses
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

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MORNING COFFEE AND REFRESHMENT BREAK SELECTIONS



Freshly Brewed Coffee, Decaffeinated Coffee
and Assorted Teas

\$12

Assorted Danish and Muffins
Freshly Brewed Coffee, Decaffeinated Coffee and
Assorted Teas

\$25

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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AFTERNOON COFFEE AND REFRESHMENT BREAK SELECTIONS

Refreshment Break

\$15

Sodas and Bottled Water to Include:

Assorted MASH Beverages and Assorted Honest Iced Teas

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

The Manhattan Special

\$20

Black and White Cookies

Mini New York Cheesecakes

An Assortment of Specialty Sodas

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

The Afterschool Break

\$24

Oven Fresh Cookies and Brownies

Assorted Sodas and Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Mulberry Meets Mott Street

\$28

Stromboli

Mini Egg Rolls

Assorted Biscotti, Fortune Cookies

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Enhancements:

Hype, Ultra-Caffeinated Coffee
Espresso Shots and Cappuccinos

Add \$3

Add \$7

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PLATED LUNCH

STARTERS (CHOOSE ONE)*:

- TRADITIONAL MIXED GREENS SALAD - YOUNG FIELD GREENS, CARROTS, CHERRY TOMATOES, CUCUMBERS, HONEY BALSAMIC VINAIGRETTE
- BABY SPINACH SALAD, MUSHROOMS, SHERRY VINAIGRETTE
- FRESH MOZZARELLA, VINE RIPENED TOMATOES & BASIL DRIZZLED WITH OLIVE OIL
- GRILLED ASPARAGUS, LEMON MUSTARD VINAIGRETTE
- WARM GOAT CHEESE TART, TOMATO CONCASSE
- POACHED JUMBO SHRIMP, COCKTAIL SAUCE - ADD \$10

ENTREES:

Poultry

\$65

CHICKEN MARSALA

Frenched Chicken Breast in Marsala Sauce
Rice Pilaf, Broccoli, Cauliflower

CHICKEN NORMANDY

Cider Glazed Apple, Almonds and Cranberry Stuffed Chicken Breast
Green and Yellow Squash, Red Peppers, Israeli Couscous

CHICKEN PILLARD

Citrus Marinated Chicken Pillard over an Arugula Salad



(More Entrees on Next Page)

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

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Minimum of 25 guests for all functions.



PLATED LUNCH (CONTINUED)

Fish

GRILLED SALMON
Grilled Salmon Filet, Lime Beurre Blanc
Roasted Red Bliss Potatoes, Haricots Verts

CRAB CAKES
Crab Cakes Herbed Aioli
Jicama Slaw, Asparagus Spears

STUFFED TILAPIA
Crabmeat Stuffed Tilapia, Israeli Couscous and Seasonal Vegetables

Steaks and Chops

SLICED TENDERLOIN
Sliced Roasted Tenderloin, Béarnaise Sauce
Rosemary Roasted Potatoes, Wilted Greens

BRAISED BEEF AU JUS
With Garlic Mashed Potatoes, Medley of Seasonal Vegetables

FILET MIGNON
Seared Filet Mignon Topped with Crispy Onions
Potato Croquette, Haricots Verts

\$65

\$65

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Pasta

\$48

RIGATONI AND GRILLED CHICKEN
Rigatoni, Grilled Chicken, Sweet Sausage,
Garden Vegetables tossed in a Light Tarragon Cream

PENNE AND SAUTEED SHRIMP
Penne, Sautéed Shrimp and Asparagus
Lemon, Butter, Chives and Roasted Peppers

CAVATELLI AND STROGANOFF
Cavatelli Pasta, Beef and Portabella Mushroom Stroganoff
With Shaved Parmesan Cheese

Vegetarian

\$46

RATATOUILLE EN CROUTE
Ratatouille Baked in a Pastry Shell with Seasonal Vegetables and
Toasted Pine Nuts

ROASTED VEGETABLE QUINOA
Quinoa, Roasted Vegetables, Tomato Concasse

ASIAN STYLE TOFU STIR FRY
Marinated Tofu, Onions, Peppers, Napa Cabbage Served over
Rice

Desserts (Choose One)

\$10

Tiramisu
New York-Style Cheesecake
Cabernet Pear Tort

Beverages:

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

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

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Minimum of 25 guests for all functions.



HOT LUNCH BUFFET

Salads and Starters—select two:

Grilled Vegetable Platter
Bocconcini, Cherry Tomato and Basil Salad
Rotini Pasta, Shrimp, Fresh Herbs tossed with Olive Oil

Your choice of:

Classic Caesar Salad,
Spinach Salad, Sesame Dressing

Hot Selections - select three:

Poultry

Grilled Chicken, Red Pepper Coulis
Apple, Cranberry Stuffed Chicken Roulade
Chicken Wellington
Chicken Cacciatore

Fish

Broiled Salmon, Lemon, Capers
Crab and Scallop Stuffed Filet of Sole

Beef

Asian Stir Fry Beef
Fajita Beef
Beef Bourguignon

Pasta

Gnocchi Bolognese
Tortellini Alfredo
Mushroom Ravioli, Chive Butter
Vegetable Lasagna

\$75

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Vegetarian

Lentil Chili

Chef will select appropriate accompaniments

Desserts:

Seasonal Sliced Fresh Fruit Platter

Your choice of:

Tiramisu, New York-Style Cheesecake or Cabernet
Pear Tort

BEVERAGES:

Freshly Brewed Coffee, Decaffeinated Coffee and
Assorted Teas

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Minimum of 25 guests for all functions.



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EXECUTIVE WORKING LUNCH

\$60



NEW YORK CITY STYLE DELI WRAPS

Turkey and Provolone Wrap
Roast Beef and Cheddar Wrap
Ham and Brie Wrap
Grilled Vegetables Wrap

Three-Bean Salad
Coleslaw
Potato Salad

Assorted Chips

Whole Fresh Fruit

A Selection of Oven Fresh Cookies and Brownies

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
Ice Cold Sodas and Bottled Water

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Minimum of 25 guests for all functions.



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THE NEW YORKER DELI

\$55



Make your own sandwich on bakery fresh bread from our select Deli Meats including:

Roast Beef, Breast of Turkey, Ham and Genoa Salami

International and Domestic Cheeses:

Cheddar, Swiss, Provolone, and American

Sliced Tomato and Onion Platter

Fresh Tuna Salad or Chicken Salad

Mixed Baby Greens

Red Bliss Potato Salad or Penne with Sundried Tomato Salad

New York-Style Cheesecake, Assorted Cookies and Potato Chips

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
Ice Cold Sodas and Bottled Water

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.



PLATED DINNER

STARTERS (CHOOSE ONE)*:

Arugula Salad with Goat Cheese, Sliced Orange, Candied Pecans, Grapes, Vinaigrette

Roasted Asparagus with Lemon Mustard Vinaigrette

Radicchio, Endive and Musclun Salad

Toasted Pine Nuts, Honey Balsamic Vinaigrette

Classic Caesar Salad

Shaved Daikon Radish, Tofu, Young Greens with Sesame Dressing

Chevre and Blue Cheese Strudel
Young Greens, Sliced Apple, Honey Vinaigrette

Prosciutto Wrapped Grissini

Honey Dew Melon, Fresh Fig, Parmesan Cheese Sliver

Warm Goat Cheese Tart with Tomato Concassé

Crab Cake with Pepper Relish and Spicy Herbed Aioli

Over Sized Ravioli Marinara

Tortellini with Pink Cognac Sauce

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

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

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ENTREES:

Poultry

CITRUS CHICKEN

Pan Seared French Breast of Chicken, White Wine, Fresh Lemon Juice and Zest, Almond Rice Pilaf, Buttered String Beans

CHICKEN MADRID

Boneless Chicken Cutlet Topped with Serrano Ham, Sweet Onions, Garlic, Dates, Saffron Rice, Zucchini and Plum Tomato

CHICKEN PIEDMONT

Fontina Topped French Chicken Breast, Demi-Glace
Rosemary Roasted Potatoes, Haricots Verts

TWO STYLE DUCK

Pan Seared Duck Breast, and Confit, Roasted Potatoes served with a Light Citrus Sauce

\$85

(More Entrées on Next Page)

Minimum of 25 guests for all functions.



PLATED DINNER (CONTINUED)

Fish

SEARED TUNA

Soy and Ginger Grilled Blue Fin Tuna, Black Sesame Rice Cake, Julienne Carrots and Haricots Verts

STUFFED FILET OF SOLE

Filet of Sole, Crab and Mushroom Stuffing, Israeli Couscous, Seasonal Vegetables

BAKED HAWAIIAN SUNFISH

Hawaiian Sunfish Topped with Tropical Salsa, Quinoa, Roasted Vegetables

Steaks and Chops

THE NEW YORKER PRIME RIB

Boneless Prime Rib of Beef, Morel Mushroom Sauce, Horseradish Mashed Potatoes, Snow Peas

STEAK ASTURIAS

Seared Tenderloin Steak, Blue Cheese and White Wine Sauce, Oven Roasted Fingerling Potatoes, Seasonal Vegetables

BRAISED BEEF

Braised Beef over Orzo and Roasted Vegetables

HERB CRUSTED RACK OF LAMB

Roasted Fingerling Potatoes, Buttered Flageolets

\$85

\$85

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NEW YORK STRIP STEAK

Garlic Mashed Potatoes, Asparagus Spears

HOISIN GINGER GLAZED ROASTED LOIN OF PORK

Mashed Yams, Slow Cooked Greens

Pasta

SHRIMP AND SCALLOP SCAMPI ORZO

CANNELLONI WITH SHRIMP FRA DIABLO

WILD MUSHROOM RAVIOLI TOSSED IN CHIVE BUTTER

Vegetarian

LEGUME RAGU

Polenta and Roasted Vegetables

ASIAN STYLE TOFU STIR FRY SERVED OVER RICE

VEGETARIAN ENCHILADA

Black Beans, Tomato, Onions, Peppers, Chillies, Served with Yellow Rice

Desserts (Choose One):

Tiramisu

New York-Style Cheesecake

Cabernet Pear Tort

Beverages:

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$63

\$60

\$10

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

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HOT DINNER BUFFET

\$90

APPETIZERS AND SALADS– select three:

Classic Caesar Salad
Mescun Greens, Balsamic Vinaigrette
Cannellini Bean, Tomato and Red Onion Salad
Grilled Vegetable Platter
Tri-Color Salad of Radicchio, Endive and Romaine, Raspberry Vinaigrette
Penne Pasta Salad with Sun-Dried Tomato and Roasted Eggplant
German Potato Salad

ENTREES– select three:

Baked Salmon Medallions au Beurre Blanc
Oven-Baked Tilapia, with White Wine Sauce
Filet of Sole Stuffed with Crab
Sliced Mediterranean Chicken Roulade
Chicken Cacciatore
Beef Wellington
Braised Beef, Short-Rib Style
Sliced Tenderloin of Beef with Peppercorn Sauce
Tri-Color Tortellini with Pesto Sauce
Penne alla Vodka
Cheese Ravioli Marinara



DESSERTS:

Seasonal Berries with Whipped Cream
Petits Gâteaux
Chef's Selection of Cakes

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



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

**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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6 pieces per person (1 of each selection for 1 hour)
\$35.00 PER PERSON

RECEPTION SELECTIONS

PASSED HORS D'OEUVRES

HOT – select three:

Risotto Balls with Fontina and Parmesan
Artichoke Hearts with Parmesan Breading
Parmesan Cheese Puffs
Mushroom Caps with Boursin
Spanakopita
Vegetable or Shrimp Spring Rolls
Chicken Satay with Peanut Sauce
Chicken Chao
Chicken Cordon Bleu
Petite Quiche Lorraine
Cocktail Franks Wrapped in Puff Pastry
Mini-Beef Wellington
Shrimp Tempura, Creole Sauce
Fried Ravioli
Scallop and Bacon
Wild Mushroom Tart
Date, Apricot and Bacon Brochette
Mini Crab Cakes
Grilled Lamb Chops (Add \$3.00 per person)

COLD – select three:

Asparagus Wrapped in Prosciutto
Prosciutto with Fresh Mozzarella on Focaccia
Polenta with Balsamic Mushroom Tapenade
Brie with Melon
Smoked Duck Cornucopia with Mango
Endive with Boursin Cheese
Celery Hearts with Gorgonzola Cheese
Bruschetta
Sundried Tomatoes and Mozzarella on Garlic Toast Points
Crab Claws in the Shell with Cocktail Sauce
Seared Tuna with Pink Peppercorn on Sushi Rice
Smoked Salmon Rosette
Saucisson on Toast with Pimento Garnish
Sliced Filet of Beef with Horseradish
Lobster Medallion on Cucumber Cup
Lump Maryland Crab with Mango Salsa
Grilled Shrimp with Red Pepper Aioli
Marinated Tofu on Carrot Disk
Mozzarella and Grape Tomato Skewers
Zucchini Ribbon with Goat Cheese



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Minimum of 25 guests for all functions.



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EXPAND YOUR RECEPTION WITH THESE CULINARY STATIONS

CARVING STATION*

Whole Roast Sirloin of Beef with Pommery Mustard and Mayonnaise

(Serves 40 Guests)

Flank Steak, Teriyaki Sauce

(Serves 25 Guests)

Whole Roast Tenderloin of Beef, With Green Pepper Sauce

(Serves 26 Guests)

Whole Roast Turkey Breast served with Cranberry Orange Chutney

(Serves 25 Guests)

Whole Honey-Glazed Ham (Pre-Carved) with Assorted Mustards

(Serves 40 Guests)

\$300

\$200

\$250

\$150

\$200

INTERNATIONAL STATIONS:

ASIAN STATION

Shrimp Shu-Mai, Spring Rolls, Pot Stickers,

Served with Soy and Plum Sauce

\$15

PASTA STATION

SELECT TWO PASTAS:

Penne, Tri-Color Tortellini, Mushroom Ravioli, Farfalle or Cavatelli

SELECT TWO SAUCES:

Marinara, Bolognese, Alfredo, Pesto or Vodka

(Served with Focaccia and Sesame Bread Sticks)

\$20



ANITPASTO DISPLAY

\$20

Imported Italian Prosciutto, Genoa Salami, Pepperoni

Provolone, Bocconcini di Mozzarella

Marinated Artichoke Hearts & Mushrooms,

Olives and Roasted Mediterranean

Vegetables

Prices quoted are when served in conjunction with our Hors D'Oeuvres Service

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

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Minimum of 25 guests for all functions.



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INTERNATIONAL STATIONS (CONTINUED):

INTERNATIONAL CHEESE DISPLAY

\$18

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

GARDEN FRESH VEGETABLE CRUDITE

\$12

Seasonal Display of Fresh Vegetables
Served with Gorgonzola and Pesto Dip

SUSHI BAR

\$25

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

RAW BAR

\$35

Oysters on the Half Shell, Kiwi Mussels, Jumbo Shrimp and Crab Claws, Bay Scallop Ceviche served in Individual Cups with Mignonette and Cocktail Sauce, Tabasco and Lemon Wedges

PLATTERS:

Roasted Lamb Chops

\$150 Per Platter

Platter of 25 Lamb Chops
Served with an Au Jus Cabernet Reduction

Poached Jumbo Shrimp

\$125 Per Platter

Platter of 25 Jumbo Shrimp Served with Cocktail Sauce

Crab Claws

\$100 Per Platter

Platter of 25 Crab Claws Served with Cocktail Sauce

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Hors D'Oeuvres Service*

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Minimum of 25 guests for all functions.