



Cocktail Reception

One-Hour Reception:

Option #1

One Hour of Open Bar
One Hour of Butlered Hors D'Oeuvres

~ **Select One** ~

Cheese Board

Served with Grapes & Variety of Breads
and Crackers

OR

*Fresh Crudité Display & Assorted Dry
Snacks*

\$66 per Person

One-Hour Reception:

Option #2

One Hour of Open Bar
One Hour of Butlered Hors D'Oeuvres

Mini Tuscan Table

\$70 per Person

Two-Hour Reception

Two Hours of Open Bar
Two Hours of Butlered Hors D'Oeuvres

~ **Select One** ~

Cheese Board

Served with Grapes & Variety of Breads and Crackers

OR

Fresh Crudité Display & Assorted Dry Snacks

\$85 per Person



Hors D'Oeuvres Options

1 Hour: \$30 per person 2 Hours: \$45 per person 3 Hours: \$50 per person

Full Open Bar

1 Hour: \$25 per person 2 Hours: \$35 per person 3 Hours: \$40 per person

Limited Bar: Beer, Wine, & Soft Drinks

1 Hour: \$21 per person 2 Hours: \$27 per person 3 Hours: \$32 per person

One Bartender will be required for Every 50 Guests at \$100 each

*An 18% Service Charge and 8.875 % New York City Sales Tax will be added on above prices
(All prices subject to change)*



Suggested Hors D'oeuvres

Please Choose Six Hors D'Oeuvres to Serve Your Guests

COLD

White Bean and Tomato Bruschetta
California Figs with Prosciutto and Marscapone Cheese (seasonal)
Lobster with Mango and Champagne on a Japanese Spoon
Smoked Duck Breast on Country Bread, Wild Berry Compote
Sauterne poached Diver Scallops, American Caviar
Spicy Curry Hummus, Grilled Eggplant, Crisp Naan Bread
Sun-dried Tomato and Goat Cheese Crostini
Foie Gras Pate & Fig Jam, on Grilled Brioche
Smoked Salmon Roses , Caviar
Shrimp Cocktail
Tuna Tartar, Sesame Cracker
Grape and Morbier Brochettes

HOT

Moroccan Spiced Chicken with Apricots
Citrus Marinated Scallop and Salmon
Harvard Club Miniature Crab Cake
Candied Teriyaki Lamb Chops
Panko Crusted Chicken, Sweet Chile Sauce
Vegetable Spring Rolls, Sweet Chile Sauce
Steamed Shu Mai and Vegetable Dumplings
Phyllo Wrapped Spinach and Feta Cheese
Miniature Sabrettes en Croute
Grilled Zucchini, Sundried Tomato and Bocconcini
Miniature Beef Wellington
Turkey Sliders, Cranberry Relish
Miniature Pignoli & Basil Risotto Cake



Upgrade your Hors d'oeuvres Selection with the following suggestions:

*Please Choose Three Hot and Three Cold Hors D'Oeuvres to Serve Your Guests
Add \$15.00 per person to quoted package price*

COLD

Tuna Tartar

Caviar, Steamed Potato and Sour Cream

Lobster Medallions, Avocado Mousse on Cucumber

Truffle, White Beans and Arugula Bruschetta

Smoked Salmon, Mango Pillow

Figs with Marscapone (seasonal)

St. Andre and Candied Walnut filled Apricots

HOT

Porcini Crusted Scallop Brochette

Fig, Olive, and Pimiento wrapped Chicken

Shrimp Tempura, Ginger Soy Dipping Sauce

Miniature Crab Cake, Remoulade Sauce

Baby Lamb Chops with Béarnaise Butter

Paella Risotto Cake with Lobster Medallions and Chorizo

Miniature Hamburgers or Turkey Burgers



Banquet Stations

Tuscan Table

Mushroom Salad

Roasted Peppers in Extra Virgin Garlic Oil

Basil Marinated Cherry Tomato and Baby Mozzarella

Grilled and Marinated Vegetables

Imported Olives, Olive Oil and Tapenade

Imported Cheese Display to Include:

Bel Paese

Parmigiano Reggiano

Herbed Goat Cheese

Cured and Specialty Meats:

Prosciutto, Coppa and Sopressata

Dry Sausages

Black Angus Carpaccio with Shaved Parmesan

Breads

Grilled Focaccia, White Truffle Oil

Selection of Italian Breads and Baguettes

Fruits Display with Red & Green Grapes

Figs, Strawberries and Apples

\$32.00 Per Person

~ MINI TUSCAN TABLE ~

Treats from Tuscany

Roasted Peppers

Basil Marinated Cherry Tomato and Baby Mozzarella

Grilled Portabello Mushrooms

Assorted Grilled Vegetables with Aged Balsamic Dressing

Prosciutto & Sopressata

Imported Cheese Display

Selection Of Breads

Parmesan Toast, Bread Sticks and Focaccia

Flavored Olive Oil & Black Olive Tapenade

Fruits Display with Red & Green Grapes, Strawberries and Apples

\$23 Per Person



Mediterranean Specialties

Roasted Peppers in Extra Virgin Garlic Oil
Basil Marinated Cherry Tomato and Baby Mozzarella
Grilled and Marinated Vegetables
Tabouleh, Hummus, Babba Ganoush
Stuffed Dolma, Imported Olives
Baby Octopus, Poached in Lemon Olive Oil

Breads

Toasted Naan and Pita Chips
Grilled Focaccia, White Truffle Oil
Assorted Baguettes
Fruits Display with Red & Green Grapes
Figs, Strawberries and Apples
\$28 per Person



Reception Stations

All prices are based on one hour

(Chef/Carver required for each Station \$150, Larger groups may require several chefs)

CARVING STATIONS

Roasted Vermont Turkey with Cranberry Compote
Giblet Gravy, Dijon Mustard and Sliced Marble Rye Bread

\$14 per Person

Duet of Lamb, Rack and Leg Top Round

Olive Polenta

Rosemary Sauce

\$22 per Person

Roast Sirloin with a Creamy Horseradish Sauce
Frizzled Onions, Creamed Spinach, and Sautéed Button Mushrooms

\$18 per Person

SALMON AND TUNA STATION - SELECT TWO

A Side of Catskill Smoked Salmon with Sliced Onions and Capers

Or

Smoked Salmon and Tuna Tartar

Or

Rare Roasted Loin of Tuna in Peppercorn Crust,
Served with Mango, Tomato and Avocado Salsas

\$17 per Person

ASIAN STATION

Peking Duck Prepared to Order

Steamed & Fried Dumplings with Assorted Fillings and Dipping Sauces

Your Choice of:

Stir Fried Chicken with Oriental Vegetables and Peanut Sauce

Or

Stir Fried Shrimp in Mild Garlic Sauce

Accompanied by Fried Rice

\$25 Per Person



Reception Stations and Specialty Items

All prices are based on one hour

(Chef/Carver required for each Station \$150, Larger groups may require several chefs)

SPANISH STATION

Paella

Mussels, Clams, Shrimp and Chicken and Chorizo

Choice of 1:

Roast Pork Tenderloins Marinated in Cilantro, Tequila, and Lime Juice

Grilled Chicken Breast, Tomato Salsa

Grilled Skirt Steak with Garlic

Accompanied By:

Fried Plantains and Baskets of Tri-Color Tortilla Chips, Assorted Salsas, Fresh Guacamole and

Sour Cream

\$22 per Person

PASTA STATION - SELECT TWO

Porcini Ravioli, Penne, Cheese Tortellini, Rigatoni, or Fusilli Pugliesi

Served with Two Sauces:

Truffle Cream, Fresh Tomato, Pesto, Vodka, or Carbonara

Accompaniments:

Baby Arugula, Parmesan Cheese, Sundried Tomato, Kalamata Olives,

Sautéed Wild Mushroom, Vegetable Primavera

\$15 per Person

SEAFOOD BAR

An Assortment of Market Available East and West Oysters

Little Neck Clams, Jumbo Gulf Shrimp, Chilled Crab Claws

Cocktail & Mignonette Sauces, Wrapped Lemons

\$25 per Person

Chilled Maine Lobster Additional \$10.00 Per Person

SUSHI BAR

Fresh Sushi and Sashimi prepared en Suite

Served With Wasabi, Soy Sauce and Pickled Ginger

\$25 per Person



WHOLE WARM BRIE

Whole Warm Brie en Croute Served with Sliced Apples,
Grapes, Strawberries & Variety of Breads and Crackers
\$12 per Person

SELECTION OF INTERNATIONAL & DOMESTIC CHEESES

Whole Fruit and Berry Display with a Variety of Breads and Crackers
\$15 per Person

FRESH CRUDITE DISPLAY

Hummus and Sour Cream Onion Dip
\$9 per Person