



Harvard Club of New York City *Holiday Party Package 1*

~ THREE HOUR OPEN BAR ~

with Premium Liquors
Holiday Martinis Butlered upon arrival

~ PASSED CANAPES ~

Passed For 90 Minutes

Please Choose Three Hot and Three Cold Hors D'Oeuvres

COLD

White Bean and Tomato Bruschetta
Sun-dried Tomato and Goat Cheese Crostini
Lobster with Mango and Champagne on a Japanese Spoon
Smoked Salmon Roses with Caviar
Sauterne poached Diver Scallops, American Caviar
Tuna Tartar, Sesame Cracker
Grape and Morbier Brochettes
Smoked Duck Breast on Country Bread, Wild Berry Compote
Foie Gras Pate & Fig Jam, on Grilled Brioche

HOT

Harvard Club Miniature Crab Cake
Miniature Beef Wellington
Candied Teriyaki Lamb Chops
Panko Crusted Chicken, Sweet Chile Sauce
Vegetable Spring Rolls, Sweet Chile Sauce
Moroccan Spiced Chicken with Apricots
Steamed Shu Mai and Vegetable Dumplings
Franks in Blanket (all beef)
Phyllo Wrapped Spinach and Feta Cheese
Miniature Hamburgers
Miniature Turkeyburgers

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



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

CARVING STATION

Presented for One Hour

(Select One Of The Following)

Whole Roasted Turkey

Roasted Vermont Turkey with Cranberry Compote

Giblet Gravy, Dijon Mustard and Sliced Marble Rye Bread

Country Smoked Ham

Country Smoked Ham with Baking Powder Biscuits

Raisin Chutney Sauce

PASTA STATION

Presented for One Hour

(Please Select Two Types of Pasta and Two Sauces)

Pasta: Porcini Ravioli, Penne, Cheese Tortellini or Bow Tie Pasta

Sauces:

Truffle Cream, Fresh Tomato Sauce, Vodka or Pesto

Accompaniments:

Peas, Parmesan Cheese, Sautéed Wild Mushroom, Fresh Vegetables



~ **DESSERT STATION** ~
(Presented for the Last Hour)

Holiday Yule Log
Spiced Pumpkin Pie Tarts
Espresso Hazelnut Biscotti
Carrot Cake with Cream Cheese Frosting
Holiday Mini Cupcakes
Cookies & Madeleines
Mini Chocolate Cups filled with Dark and White Chocolate
Pecan Diamonds
Fresh Sliced Fruits
Warm Apple Cider
Freshly Brewed Coffee and a Selection of Teas

\$125.00 per person
(Plus and 8.375% Sales Tax & 18% Service Charge)

Bartender Fee \$100.00 each
Carver Fees \$150.00 each
Coat Check \$1.50 per Guest
Room rental fees are charged separately

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