



Harvard Club of New York City
Holiday Party Package 2

~ **FOUR HOUR OPEN BAR** ~

with Premium Liquors
Holiday Martinis Butlered upon arrival

International & Domestic Cheeses

Served with Grapes & Variety of Breads and Crackers

~ **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 & Soppressata

Imported Cheese Display

Selection Of Breads

Parmesan Toast, Bread Sticks and Foccacia

Flavored Olive Oil & Black Olive Tapenade

Fruits Display with Red & Green Grapes, Strawberries and Apples



~ **PASSED CANAPES** ~
Served for 90 Minutes

Select 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



~ **STATIONS** ~

Presented For 90 Minutes

SPANISH STATION

Paella

Mussels, Clams, Shrimp and Chicken Served over Saffron Rice with Chorizo
Roast Loin of Pork, Caramelized Apples and Sautéed Onions
Garlic Marinated Skirt Steak

Accompanied By:

Fried Plantains and Baskets of Tri-Color Tortilla Chips, Tomato Salsa,
Fresh Guacamole and Sour Cream

SUSHI BAR

Fresh Sushi and Sashimi prepared en Suite
Served With Wasabi, Soy Sauce and Pickled Ginger

CARVING STATION

(Please Select One Of The Following)

Whole Roasted Turkey

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

Roast Tenderloin of Beef

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



DESSERT STATION
(Served For The Last 90 Minutes)

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

\$160.00 per person
(Plus 8.875% Sales Tax and 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

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