



# Harvard Club of New York City

## *Holiday Party Package 3*

### ~ FOUR HOUR OPEN BAR ~

with Premium Liquors  
Holiday Martinis Butlered upon arrival

### ~ PASSED CANAPES ~

*Served for One Hour*

*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

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

## **~ 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

## **~ SUSHI BAR ~**

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



~ STATIONS ~  
*Presented for Two Hours*

**ASIAN STATION**

*(Please Select Two Of The Following)*

Peking Duck Prepared to Order

Steamed & Fried Dumplings with Assorted Fillings and Dipping Sauces

Stir Fried Shrimp in Mild Garlic Shrimp Sauce, Fried Rice

**PASTA STATION**

*(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

**CARVING STATIONS**

*(Presented for Two Hours)*

Please select two of the following stations:

**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

**Country Smoked Ham**

Country Smoked Ham with Baking Powder Biscuits

Raisin Chutney Sauce



~ **DESSERT STATION** ~  
(Served For Last 90 Minutes)

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

**\$195.00** per person  
(Plus 8.875% 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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(All prices subject to change)