



Harvard Club of New York City

Welcomes You!



A Space to Impress

Steeped in rich history and unmatched elegance, the Harvard Club of New York City is one of Manhattan's top venues for distinguished private events. With a range of flexible event space, ambiance, culinary delights, technology, and amenities, we'll expertly plan your next meeting or event seamlessly. Our experienced team's careful attention to detail and quality level of service will ensure that your event is everything you and your guests could imagine.

The Harvard Club of New York City is the ideal venue for your next event.



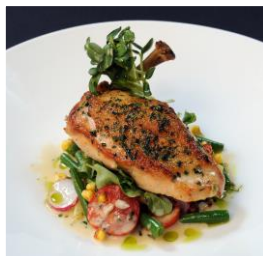
Breakfast

- Cold Breakfast Buffets
 - Plated Breakfast
- Hot Buffet Breakfast
 - Breakfast Add Ons



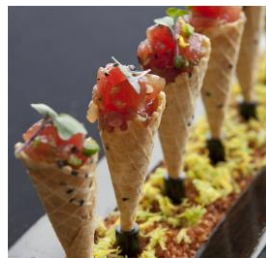
Breaks

- Morning Breaks
- Afternoon Breaks
- Break Enhancements



Lunch

- Appetizers
- Served Lunch
- Luncheon Buffets



Cocktail Reception

- Hors D'oeuvres
- Reception Stations
- Banquet Bar



Dinner

- Appetizers
- Served Dinner
- Buffet Dinner

Please select a photograph above to easily access the desired menu type



Breakfast

Breakfast • Cold Buffets

Crimson Continental Buffet

Fresh Orange and Grapefruit Juice

Selection of Morning Pastries

Include: *Vegan Morning Muffin
House-Made Breakfast Breads
Mini Bagels and Croissants
Accompanied By: Fruit Preserves
Sweet Butter and Cream Cheese*

Seasonally Inspired Fresh Sliced Fruit and Berries

*Signature Blend Coffee,
Decaffeinated Coffee and Assorted
Teas*

\$46.00 Per Person

Harvard Yard

*Fresh Orange and Grapefruit Juice,
Chilled Soy Milk Smoothies*

Selection of Morning Pastries

to Include: *Croissants, Mini Bagels
and Vegan Morning Muffins
Accompanied By: Fruit Preserves, Sweet
Butter & Cream Cheese*

Individual Low Fat and Fruit Yogurts

Artisan Granola

House-Made Muesli: *Apples
Skim Milk, Oats, Almonds and
Sunflower Seeds*

Sliced Season Fruit and Berries

*Signature Blend Coffee, Decaffeinated
Coffee and Assorted Teas
2% Milk, Soy Milk and Oat Milk*

\$48.00 Per Person

Charles River Continental

Fresh Orange, Grapefruit and Carrot Juice

Greek Yogurt, Wild Berry and Almond-Granola Parfaits

Selection of Morning Pastries

*Croissants and Miniature Bagels
Accompanied By: Fruit Preserves
Cream Cheese and Sweet Butter*

Sliced Seasonal Fruit and Berries

Seasonal Orchard Whole Fruit

Catskill Smoked Salmon

Sliced Tomato, Red Onion and Capers

*Signature Blend Coffee, Decaffeinated Coffee
and Assorted Teas*

\$48.00 Per Person

Breakfast • *Hot Breakfasts*

Plated Breakfast

Please Select One Juice:

Orange, Grapefruit, Cranberry, Apple or V-8 Juice

Basket of Assorted Morning Pastries and Croissants *Accompanied By: Sweet Butter and Fruit Preserves*

Please Select One of the Following Morning Fruit:

Seasonal Fruit Martini, Lemon Olive Oil Flaxseed

Seasonal Melon, Mango, Toasted Coconut Lime Yogurt

Berry, Greek Yogurt, Artisan Granola Parfaits

Cottage Cheese, Seasonal Fruit and Berries

Orchard Fruit Baked Oatmeal Blueberry, Pineapple, Creamy Yogurt Dressing

Please Select One of the Following Main Courses:

Cage-Free Scrambled Eggs, Marble Potato Home-Fries, Choice of Bacon or Breakfast Pork Sausage

Oven-baked Breakfast Frittata with Cherry Tomato, Spinach and Goat Cheese

Open Breakfast Soft Taco, Scrambled Eggs, Chorizo Roast Poblano, Black Bean Mousse, Farmers Cheese, Tomato Chili Salsa

Chef's Seasonal Quiche with Breakfast Potato, Green Salad

Morning Fruit-Grain Bowl, Greek Yogurt Agave Nectar, Rolled Oats, Toasted Walnuts Mangoes, Apples, Chia Seeds, Hempseeds

Challah French Toast, Seasonal Berries, Warm Vermont Maple Syrup and Choice of Applewood Smoked Bacon or Breakfast Pork Sausage

Signature Blend Coffee, Decaffeinated Coffee and Assorted teas

\$56.00 Per Person

Breakfast • Hot Breakfasts

Hot Breakfast Buffet 1

(Minimum 10 people)

Fresh Orange and Grapefruit Juice

Sliced Seasonal Fruit and Berries

Individual Low Fat and Fruit Yogurts

Cage-Free Scrambled Eggs

Marble Potato Home-fries

**Applewood Smoked Bacon and
Country Link Pork Sausage**

**Selection of Morning Pastries and
Croissants**

Accompanied By: Fruit Preserves and Butter

*Signature Blend Coffee, Decaffeinated Coffee
and Assorted Teas*

\$54.00 Per Person

Hot Breakfast Buffet 2

Orange and Grapefruit Juice

Sliced Seasonal Fruit and Berries

Individual Yogurt, Low Fat and Fruit Yogurt

**Selection of Morning Pastries, Croissants
and Bagels**

*Accompanied By: Fruit Preserves, Butter and
Cream Cheese*

Catskill Smoked Salmon

*Red Onion, Sliced Tomato, Cream Cheese and
Capers*

Challah French Toast

Seasonal Berries and Warm Vermont Maple Syrup

Cage-Free Scrambled Eggs with Fines Herbs

Eggs Benedict

Canadian Bacon and Hollandaise Sauce

*Signature Blend Coffee, Decaffeinated Coffee and
Assorted Teas*

\$56.00 Per Person

European Breakfast

Orange and Grapefruit Juice

Sliced Seasonal Fruit and Berries

Orchard Fruit Soy Smoothies

**Artisan Granola, Greek Yogurt, Mixed
Berries**

**European Style Cured and Smoked
Meats and Artisan Cheese Presentation**

**Assorted Grain Rolls, Bagels and
Breakfast Pastries**

Shakshouka

Poached Farm Eggs in Spicy Tomato Sauce

Catskill Smoked Salmon

*Red Onion, Sliced Tomato, Cream Cheese and
Capers*

*Signature Blend Coffee, Decaffeinated Coffee
and Assorted Teas*

\$60.00 Per Person

Breakfast • Spa Breakfast & Enhancements

HCNY Spa Breakfast

Orange, Carrot and Fresh Pressed Juice of the Day

Assorted Breakfast Breads to include:

Mini Wheat Bagels, Hearty Grain Muffins, Yogurt, Apple-Bran Muffins, Multi Grain Crostini

Accompanied By:

Avocado Spread, Low Fat Cream Cheese

Scrambled Egg Whites, Low Fat Swiss Cheese, Chives

Accompanied By:

Sautéed Mushrooms, Onions, Bell Peppers

Low Fat Greek Yogurt

Accompanied by:

Fresh Berries, Granola, Honey

Regular & Decaffeinated Coffee

Selection of Fine Teas

Why not add turkey sausage for an extra \$5.00 per guest

\$55.00 Per Person

Breakfast Enhancements

Priced Per Person

Steel-Cut Irish Oatmeal, Raisins, Brown Sugar, Cinnamon, Wild

Berries.....\$12.00

House-Made Muesli, Apple, Oatmilk, Raw Oats, Almonds

Sunflower Seeds\$12.00

Assorted Breakfast Cereals, Artisan Granola.....\$9.00

Seasonal Vegetable Quiche.....\$11.00

Chive Buttermilk Biscuit, Scrambled Cage Free Eggs

Artisan Cheddar Cheese with Choice of Smoked Country Ham or Country

Sausage.....\$13.00

Breakfast Burrito, Farm Scrambled Eggs, Chorizo, Roasted Poblano Peppers

Scallions, Farmer's Cheese, Fresh Tomato, Avocado Salsa.....\$13.00

Lemon-Ricotta Pancakes, Lemon Curd, Raspberries.....\$12.00

Fried Egg BLT, Farm Egg, Apple-Smoked Bacon, Pepper Jack Cheese

Baby Arugula, Herb Aioli on Onion Brioche Roll\$12.00

Seasonal Fruit, Soy Milk Smoothie.....\$10.00



Breaks

Breaks • Morning Breaks

Fresh Start

Blueberry Pecan Kind Bars

Organic Stonyfield Yogurts

Nature's Bakery Flavored Fig Bars

Seasonal Breakfast Breads

(Banana, Pumpkin or Cranberry)

Seasonally Inspired Fruit Salad

San Pellegrino Limonata

Coconut and Panna Still Water

Regular & Decaffeinated Coffee

Selection of Fine Teas

\$29.00 Per Person

Coffee Break

Butter Cookies

Petite Cannolis

Almond Biscotti

Assorted Macaroons

Artisanal Chocolate Bonbons

Fruit Smoothies

Milk and Chocolate Milk

Poland Spring Water

Homemade Iced Coffee with Simple Syrup

Regular & Decaffeinated Coffee

Selection of Fine Teas

\$31.00 Per Person

For The Love of Chocolate

Chocolate and Double Chocolate Chip Cookies

Dark and White Chocolate Covered Strawberries

Fudge Brownies and Blondies

Chocolate Mini Pretzels

Milk Chocolate Caramel Popcorn

Low Fat Chocolate Milk

Poland Spring Water

Regular & Decaffeinated Coffee

Selection of Fine Teas

\$33.00 Per Person

Breaks • *Afternoon Breaks*

Recharge

Organic Chocolate Chip Granola Bars

Organic Mixed Berry Granola Bars

Energy Bars

Cranberry Almond Antioxidant Kind Bars

Good Health Sweet Potato and

Avocado Oil Chips

Wasabi Peas

Heirloom Baby Carrots

Honey and Cinnamon Low Fat Yogurt

Fruit Skewers, Mango Yogurt Dip

Red Bull and Vitamin Water

Saratoga Sparkling Water

Regular & Decaffeinated Coffee

Selection of Fine Teas

\$29.00 Per Person

Snack Break

Homemade Guacamole

Salsa Pico de Gallo

Hummus

Toasted Pitettes, Tortilla Chips

Herbed Chevre, Crackers

Seasonal Fruit Kabobs with Mango Yogurt Dip

Grab and Go:

Kettle Flavored Popcorners

Kettle Cooked Sour Cream and Onion

Potato Chips

Original Terra Chips

Red Bull, Regular and Diet Sodas

Saratoga Sparkling Water

Regular & Decaffeinated Coffee

Selection of Fine Teas

\$31.00 Per Person

Artisan Hudson Valley Cheeses

Hand Picked Selection of Artisan Cheese

Pickled Fruit

Fig Jam

Pecan Raisin Chips

Water Crackers

Sparkling Fruit Juices and Water

Regular & Decaffeinated Coffee

Selection of Fine Teas

\$33.00 Per Person



Lunch

Lunch • Appetizers

Cold

Little Gem Salad

Heirloom Carrots, Hazelnuts, Lemon Dressing

Petite Blended Greens

Kohlrabi, Radish, Apple, Creamy Dressing

Italian Chicory

Orange, Pancetta, Walnuts, Gorgonzola, Blood Orange Vinaigrette

Roast Autumn Squash

Pear, Watercress, Black Barley, Pumpkin Seeds, Duck Prosciutto, Honey-Aleppo Vinaigrette

Kale and Romaine Caesar Salad

Red Chicory, Pecorino Romano, Garlic Sourdough Croutons, Creamy Parmesan Dressing

Greek Style Butter Lettuce

Persian Cucumber, Kalamata Olives, Heirloom Cherry Tomatoes, Red Onion, Feta Oregano Vinaigrette

Heirloom Roasted Carrots

Sunflower Sprouts, Frisée, Quinoa, Sunflower Seeds, Goat Cheese, Minted Yogurt Spiced Lemon Vinaigrette

Burrata

Oven Cured Vine Ripened Tomato, Country Bread Croutons, Serrano Chili, Almonds, Basil Sprout Green Juice

Herbal Farro

Grilled Artichokes, Radish, Cherry Tomato, Crispy Chickpeas, Arugula, Red Sorrel, Lemon Olive Oil

When selecting a served lunch, please read the following instructions:

All served lunches are based upon a three-course meal.

Please Select (1) Appetizer and (1) Dessert.

Your entrée selection will determine the price per person.

A choice of two entrees will be priced at the higher priced entrée plus a \$7.00 surcharge.

Lunch • Appetizers

Hot

Fusilli

Fennel Sausage, Zucchini, Blistered Cherry Tomatoes, Chili

Rigatoni Bolognese

Brisket, Pancetta

Butternut Squash Ravioli (V)

Forest Mushroom, Delicata Squash, Pumpkin Seeds, Orange Scented Alfredo

Eggplant Risotto

Lamb Sausage, Parmesan, Cured Cherry Tomatoes

Grilled Sea Scallops

Lemon Polenta, Tuscan Kale, Pancetta, Dried Currants, Pine Nuts

Harvard Club Crab Cake*

Jicama, Pepper Slaw, Mango Cilantro Salsa and Mango Lime Aioli

***A \$7.00 Surcharge Will Be Applied for the Harvard Club Crab Cake**

V= Vegetarian

Soups

Chef's Consommé of the Week

Soup du Jour

Carrot-Maple Soup

Sourdough Croutons

Potato-Leek Soup

Applewood Smoked Bacon Lardons

Seasonal Soups

Gazpacho

Garlic Sourdough Croutons

Chilled Sweet Pea and Mint Soup

Vichyssoise

Smoked Salmon Lardons

Lunch • Entrees

Hot

Chicken

Curried Chicken Breast

Stuffed with Goat Cheese, Autumn Squash, Curry Sauce

Grilled Chicken Breast

Brown Hon Shimeji, Leeks, Peas, Madeira Sauce

Roast Chicken Breast

Spinach, Tomato, Olive Confit, Pine Nuts, Pan Jus

Pan-Seared Pekin Duck Breast

Sweet Potato Mousse, Turnip, Carrots, Wild Huckleberry Sauce

\$67.00 Per Person

Fish

Herb Crusted Icelandic Cod

Autumn Squash Ratatouille, Citrus Beurre Blanc

Salmon

Kale, Bacon, Black Barley, Mango, Pumpkin Chutney, Orange Sauce

V= Vegetarian

Roast Monkfish

Sage, Sausage, Cranberry and Pine Nut Stuffing, Brussels Sprouts Tuscan Kale, Port Wine Sauce

Branzino

Roast Fennel, Yukon Potato, Olives with Lemon Caper Sauce

Grilled Mahi Mahi

Chili Barbeque Rub, Yellow Pepper, Cilantro Pesto

\$72.00 Per Person

Meat/Game

Grilled Beef Tenderloin

Forest Mushroom, Butternut Squash, Treviso, Red Wine Sauce

Beef Carbonnade

Caramelized Pearl Onion, Heirloom Carrots, Potato Puree

\$80.00 Per Person

Lunch • Served

Lunch Desserts

Apple & Cranberry
Crisp Tartlet

Seasonal Fresh Fruit Tart
Chantilly Cream

Crème Catalana
Spanish Flavor Crème Brulee

Harvard Key Lime Pie

Chocolate Passion Fruit
Cheesecake
Mixed Berry Coulis

Bitter Sweet Chocolate Ganache
Tart
Caramel Sauce & Espresso Chantilly

Chocolate Truffle Cake
Raspberry Coulis

Trio of Tropical Sorbet
Wild Berries

Flourless Chocolate Cake
Mountain Huckleberry Sauce

Regular and Decaffeinated Coffee
Fine Selection of Teas Included

Beverage Options

Sodas & Bottled Water on Consumption
\$6.50 per beverage

Or

One Soda or Bottled Water per Guest
\$5.00 per person

Pre-set Glass of Iced Tea
\$4.00 each

**When selecting a served lunch,
please read the following
instructions:**

**All served dinners are based upon a
three-course meal.**

Please Select (1) Appetizer and (1) Dessert.

**Your entrée selection will determine the
price per person.**

**A choice of two entrees will be priced at the
higher priced entrée plus a \$7.00 surcharge.**

Lunch • Express Luncheons

Cobb Salad

Roast Chicken, Bacon, Farm Egg, Cherry Tomato, Sunflower Shoots, Red Onion, Green Goddess Dressing

Grilled Chicken

Wheat Berries, Apple, Spinach, Sunflower Seeds, Tarragon, Scallion, Cucumber Yogurt Sauce

Grain Bowl

Roast Sweet Potato, Quinoa, Chickpeas, Curry Roast Cauliflower, Almonds, Crispy Shallots, Lime Tahini Sauce

\$69.00 Per Person

Cold Poached Salmon

Asparagus, Boston Lettuce, Radish, New Potatoes, Shallot Wholegrain Mustard Vinaigrette

Poached Shrimp

Pickled Vegetables, Kelp Kimchi, Mizuna, Tatsoi, Nori Vinaigrette

\$74.00 Per Person

The above choices can be customized to meet your request

For more information, please contact your Special Events Manager

Lunch • Luncheon Buffet 1

(Minimum 20 People)

Salads

Heart of Romaine Lettuce

Sweet 100 Tomatoes, European Cucumbers, Kalamata Olives
Pomegranate Seeds, Lemon Vinaigrette

Deconstructed Tuna Niçoise Salad

Grilled Tuna, Tomatoes, Hard-Boiled Eggs, Olives, Anchovies, Olive Oil

Chickpea Salad

Tomato, Onion, Preserved Lemon
Mint, Shaved Roncal Cheese

Cold Sesame Noodle Salad

Smoked Chicken, Crisp Vegetables
Edamame Sesame Dressing

\$80.00 Per Person

Entrees

Sautéed Chicken Scallopini

Roast Crimini Mushrooms, Peppadew
Chicken Jus

Striped Bass à la Plancha

Melting Cherry Tomatoes and Red Onion
Basil Citrus Butter

Rigatoni Pasta à la Norma

Roast Eggplant, Sweet Peppers, Zucchini
Ricotta Salata in Fresh Oregano
Pomodoro Sauce

Bouquet of Seasonal Vegetables

Assortment of Artisan Breads & Rolls

Desserts

Seasonally Inspired Fruit Platter

Baked on Premises Pastry Chef's Selection of Cakes, Pies, and Pastries

Regular & Decaffeinated Coffees Selection of Fine Teas

Beverage Options

Sodas & Bottled Water on Consumption
\$6.50 each

Or

One Soda or Bottled Water per Guest
***\$5.00 per
person***

Preset Glass of Iced Tea
\$4.00 each

Lunch • Luncheon Buffet 2

(Minimum 20 People)

Chef's Soup Selection of the Day

Salads

Wedge Salad

Pear, Grape Tomato, Applewood Smoked Bacon, Local Blue Cheese
Creamy Avocado Dressing

Baby Kale Caesar Salad

Shaved Pecorino Romano, Garlic Sourdough Croutons
Creamy Parmesan

Sliced Muscovy Duck Breast

Red Quinoa, Mandarin Segments
Green Onion

Jumbo Lump Crabmeat and Calamari

White Beans, Preserved Lemon Oil

\$84.00 Per Person

Entrees

French Cut Breast of Chicken

Stuffed with Goat Cheese, Basil
Roasted Red Pepper-Madeira Sauce

Grilled Tournedos of Black Angus Beef Tenderloin

Sauce Bourguignon

Caribbean Spiced Mahi Mahi

Coconut Lime Broth and Mango Chutney

Grilled Shrimp Penne Pasta

Slow Roasted Tomato, Zucchini
Basil Pesto Cream

Bouquet of Seasonal Vegetables

Assortment of Artisan Breads & Rolls

Desserts

Sliced Seasonal Melon with Ginger-Lime Yogurt

Baked on Premises Pastry Chef's Selection of Cakes, Pies, and Pastries

*Regular & Decaffeinated Coffees
Selection of Fine Teas*

Beverage Options

Sodas & Bottled Water on Consumption

\$6.50 each

Or

One Soda or Bottled Water per Guest

\$5.00 per person

Preset Glass of Iced Tea

\$4.00 each

Lunch • Soup and Sandwich Buffet

(Minimum 15 People)

Chef's Soup Selection of the Day

Salads

Artisan Blended Greens

*Radish, Persian Cucumbers, Cherry Tomatoes, Klamata, Olives
Feta Cheese, Herb Vinaigrette*

Roast Fingerling Potatoes

Caramelized Onion Salad, Whole Grain Mustard Vinaigrette

Jicama- Mango Slaw

Classic Sandwiches

Shrimp Salad

Avocado, Tomato, Bibb Lettuce on a Brioche Roll

Lemon Grilled Chicken

*Pickled Carrot, Kelp, Daikon, Cilantro, Cucumber, Bibb Lettuce
Spicy Aioli on a French Baguette*

Rosemary Baked Ham

Brie, Apple, Cress, Honey-Mustard on a Croissant

Roast Beef

*Mozzarella, Tomato, Little Gem, Red Pepper, Romanesco
on Focaccia Bread*

Roast Beets

Spinach, Raisin, Goat Cheese in a Wrap

Desserts

Seasonally Inspired Fresh Fruit

Variety of Petit Cupcakes

Sable Breton with Fruit

Pastry Shop Selection of Dessert Shots

Regular & Decaffeinated Coffees

Selection of Fine Teas

\$72.00 Per Person



Cocktail Reception

Cocktail Reception • *Hors D'oeuvres*

Please Select a Total of Six Hot and Cold Options

Cold

Forest Mushroom

Roast Forest Mushroom, Shaved Goat Cheese
Crostitini (V)

Pepper Macaroon

Gorgonzola, Pear Mousse (V) (GF)

Eggplant Caviar (V)

Feta, Pomegranate, Toasted Pita

Edamame Hummus (V)

Pickled Hungimigi, Rice Chip

Pastrami Salmon

Kelpkraut, Wholegrain Mustard Aioli
Pretzel Bun

Spicy Tuna Poke (GF)

Seaweed Salad, Tobiko Cucumber

Salmon Tartar

Lemon Crème Fraîche
Trout Roe, Sesame Cone

Lobster Truffle Salad

Toasted Brioche

Duck Prosciutto

Fig Jam, Ricotta, Pecan, Raisin Crostitini

Tandoori Chicken (GF)

Mango, Coriander Salsa

Beef Carne Cruda (GF)

Rockets, Parmesan Crostitini

1 Hour: \$45.00 Per Person

V = Vegetarian

2 Hours: \$62.00 Per Person

GF = Gluten Free

3 Hours: \$71.00 Per Person

Cocktail Reception • *Hors D'oeuvres*

Please Select a Total of Six Hot and Cold Options

Hot

Fried Zucchini (V)

Charred Tomato Aioli, Crispy Capers

Vegetable Samosa (V)

Preserved Lemon Yogurt

Truffle Grilled Cheese

Crispy Artichoke Beignet

Pomodoro Fondue

Salmon Yakitori

Soy and Sake Glaze

Mini Crab Cake

Cajun Remoulade

Shrimp (GF)

Wrapped with Pancetta, Rosemary

Lamb Kebab (GF)

Harissa Marinated

Duck Satay

Lemongrass, Thai Dipping Sauce

Gochujang Chicken Satay

Kelp, Kimchi Aioli

Kobe Beef Smashed Burger

Caramelized Vidalia Onion, Farmhouse

Cheddar

Pork Belly

Crispy Pork Belly, Asian Barbecue Sauce

Apple, Jicama Slaw

V = Vegetarian

GF = Gluten Free

1 Hour: \$45.00 Per Person

2 Hours: \$62.00 Per Person

3 Hours: \$71.00 Per Person

Cocktail Reception • Stations

All Prices are based on 1 hour

Taste of Italy

Roast Fennel, Orange, Red Onion Salad

Fire Roasted Peppers, Black Olives, Garlic Anchovies, and

Capers

Grilled Radicchio, White Beans Alla Toscana

with Extra Virgin Olive Oil & Vin Cotto

Grape Tomato, Ciliegine, Basil and Sea Salt

Rosemary Roasted Portobello Mushroom

Shaved Parmigiano Reggiano, White Truffle Oil

Mountain Gorgonzola

Parmigiano Reggiano

Bel Paese

Prosciutto Di Parma, Soppressata

Italian Artisan Breads

Marinated Cracked Olives

Parmesan Toast, Bread Sticks and Focaccia

\$44.00 Per Person

Minimum of 30 guests

2 Hour Station: + \$15.00 Per Person

3 Hour Station: + \$25.00 Per Person

Mediterranean Specialties

Roasted Peppers in Extra Virgin Garlic Oil

Basil Marinated Cherry Tomato and Baby Mozzarella

Shaved Fennel, Orange, Red Onion, Black Olives

Drizzled with Orange Extra Virgin Olive Oil

Stuffed Dolma, Imported Olives

Grilled and Marinated Vegetables, Tabbouleh Hummus Babba Ganoush

Octopus, Calamari and Shrimp Salad

Selection of Artisan Breads:

Toasted Naan and Pita Chips, Grilled Focaccia

White Truffle Oil, Assorted Baguettes

Fruits Display with Red & Green Grapes

\$40.00 Per Person

Minimum of 25 guests

Cocktail Reception • Stations

Mini Tuscan Table

Roasted Peppers

Basil Marinated Cherry Tomato and Baby Mozzarella

Grilled Portobello Mushrooms

Assorted Grilled Vegetables with Aged Balsamic Dressing

Prosciutto and Soppressata

Imported Cheese Display

Selection of Artisan Breads:

Parmesan Toast, Bread Sticks and Focaccia

Flavored Olive Oil and Black Olive Tapenade

Fruits Display with Red and Green Grapes

Strawberries and Apples

\$36.00 Per Person

Minimum of 15 guests

2 Hour Station: + \$15.00 Per Person

3 Hour Station: + \$25.00 Per Person

Tapas

Confit of Wild Mushroom, Aged Sherry Vinegar

Roast Watermelon, Shaved Jamon Serrano

Fire Roasted Tomato and Peppers with Idiazabal Cheese

Petite Green Romaine, Orange, Black Olive, Pomegranate

with Olive Oil and Sherry Vinegar

Almond, Garlic and Grape Gazpacho Shooter

Roast Vidalia Onion, Pine Nuts, Spring Onions with Cabrales Cheese

Marinated and Grilled Octopus, Shrimp and Squid, Piquillo Peppers

Olives and Grape Tomatoes

Spanish Olives Marinated with Orange and Thyme

Slow Roasted Eggplant, Tomato, Garlic and Parsley

Basket of Toasted Crostini, and Grilled Flatbreads

\$44.00 Per Person

Minimum of 25 guests

Cocktail Reception • Stations

New England Clam Bake Station

Lobster and Corn Chowder

Fish and Chips-Crispy Sole

Potato Straw and Black Truffle

Remoulade

Samuel Adams Steamed Littleneck Clam

Mussels and Marbled Potatoes

Chatham Clam Fritters with Lemon

Caper Tartar Sauce

\$31.00 Per Person

Chef Required \$175.00

Minimum of 30 guests

Seafood and Raw Bar

East Coast Oyster

West Coast Oyster

Littleneck Clams

Poached Shrimp

Fire Roasted Cocktail Sauce

Champagne Mignonette Sauce

\$40.00 Per Person

Chef Required \$175.00

Minimum of 30 guests

2 Hour Station: + \$15.00 Per Person

3 Hour Station: + \$25.00 Per Person

Sushi Bar

Sushi

Tuna, Maki, Salmon and Yellow Tail

Rolls

Spicy Tuna, Yellow Tail, Eel-Avocado,

Salmon, California Roll and Cucumber

\$38.00 Per Person

Chef Required \$200.00

Minimum of 30 guests

Cocktail Reception • Stations

Pasta Station

Please Select Two:

Cavatappi and Wild Mushroom Sauté (vegan)

Light Sauce of Garden Vegetables, Tomato and Herbs

Sausage and Broccoli Rabe Ravioli

Baby Zucchini, Slow Roast Cherry Tomatoes

Basil Pesto and Niçoise Olives

Porcini and Ricotta Stuffed Ravioli

Mascarpone and Truffle Cream Sauce

Sweet Peas and Mushrooms

Saffron Risotto Primavera

Smoky Chorizo Sausage

Grilled Shrimp and Spring Onion

Garganelli with Ragu Bolognese

Beef Veal and Pork Simmered

Tomatoes, Cream and Herbs

\$31.00 Per Person

Chef Required \$175.00

Minimum of 30 guests

2 Hour Station: + \$15.00 Per Person

3 Hour Station: + \$25.00 Per Person

Artisanal Cheeses

Selection of Local and International Cheeses

Accompanied by Fruit Jams, Pickled Fruits

Selection of Baguettes and Water Crackers

\$26.00 Per Person

Fresh Crudité Display

Hummus and Sour Cream Onion Dip

\$16.00 Per Person

Cocktail Reception • Stations

Carving Stations

Roast Cider Brined Organic Turkey

Pickled Cranberries, Orchard Fruit Chutney, Fine Herbs

Pan Gravy, with Chive Buttermilk Biscuit

\$28.00 Per Person

Chef Required \$175.00

New Zealand Rack of Lamb Provencal

Rosemary Jus, Toasted Almond Couscous, Ratatouille

\$33.00 Per Person

Chef Required \$175.00

Roast Pave of Black Angus Sirloin

(Steak House Style)

Mini Farmhouse Cheddar Twice Baked Yukon Potatoes

Classic Creamed Spinach, Frizzled Shallots with Red Wine Sauce

Whole Grain Mustard, Horseradish Sauce

\$31.00 Per Person

Chef Required \$175.00

Minimum of 30 guests

2 Hour Station: + \$15.00 Per Person

3 Hour Station: + \$25.00 Per Person

Salmon and Tuna Station

Please Select Two:

A Side of Catskill Smoked Salmon with Sliced Onions and Capers

Smoked Salmon and Tuna Tartar

Rare Roasted Loin of Tuna in Peppercorn Crust,

Served with Mango, Tomato and Avocado Salsas

\$31.00 Per Person

Chef Required \$175.00

Minimum of 30 guests

Cocktail Reception • Stations

2 Hour Station: + \$15.00 Per Person

3 Hour Station: + \$25.00 Per Person

Asian Station

Peking Duck Prepared to Order

*Sticky Bun, Scallion, with Hoisin Sauce
Steamed and Fried Dumplings with Assorted Fillings
and Dipping Sauces*

Please Select One:

*Stir Fried Chicken with Oriental Vegetables and Peanut Sauce
or
Stir Fried Shrimp in Mild Garlic Sauce*

\$36.00 Per Person

Chef Required \$175.00

Minimum of 30 guests

Spanish Station

Paella

Mussels, Clams, Shrimp, Chicken and Chorizo

Choice of One:

*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*

\$35.00 Per Person

Chef Required \$175.00

Minimum of 30 guests

Cocktail Reception • Stations

Gelato & Sorbetto Station

Handcrafted from Dolce Brooklyn

Please select 4 flavors

Gelato:

Amarena (sour cherries), Cookies & Cream (contains gluten)

Banana, Coffee, Green Tea White Chocolate, Hazelnut

Pistachio, Salted Caramel, Spiced Pumpkin

Serious Chocolat, Vanilla

Sorbetto Flavors:

Blueberry, Coconut, Chocolate, Lemon, Mango, Mint Cucumber

Lemon, Mixed Berry, Pear, Pink Grapefruit Lavender

Strawberry Basil, Raspberry

\$15.00 Per Person

Server Required \$150.00

Minimum of 50 guests

2 Hour Station: + \$15.00 Per Person

3 Hour Station: + \$25.00 Per Person

Dessert Station

Miniature Assorted French Pastries

Chocolate Dipped Strawberries

Pecan Diamonds

Miniature Fruit Tarts

Chocolate Cups filled with Chocolate Mousse

Mini Key Lime Tarts

Wine Glasses Filled with Mixed Berries and

Cream

Whole Cakes and Pies

Regular & Decaffeinated Coffees

Fine Selection of Teas

\$36.00 Per Person

Minimum of 20 guests

Cocktail Reception • *Banquet Bar*

Bars to Include:

(Spicy Almonds and Olives Available)

Ketel One, Grey Goose, Tanqueray, Bombay Sapphire, Bacardi, Meyers Dark

Don Julio Reposado, Jack Daniels, Famous Grouse, Maker's Mark

Johnny Walker Black, Bushmills, Harvey's Bristol Crème, Campari, Baileys,

Vermouth, Budweiser, Heineken, Amstel Light, Brooklyn Lager, Sam Adams

House Red and White Wine, Coke, Diet Coke, Ginger Ale, Club Soda

Tonic Water, Sparkling Water, Fruit Juices and Mixers

Full Open Bar

1 Hour: \$35.00* 2 Hours: \$46.00* 3 Hours: \$54.00*

Limited Bar: Beer, Wine, and Soft Drinks

1 Hour: \$31.00* 2 Hours: \$41.00* 3 Hours: \$49.00*

****Per Person***

One Bartender Will Be Required for Every 50 Guests at \$150.00 Each



Dinner

Dinner • Appetizers

Cold

Chardonnay Poached Pear

Butternut Squash Mousse, Candy Pumpkin Seeds, Red Quinoa, Matcha
Honey Chardonnay Vinaigrette

Italian Chicory

Orange, Pancetta, Parmesan, Citrus Balsamic Vinaigrette

Baby Beets

Quinoa, Pecan Granola, Ricotta, Citron EVOO

Maple Brook Farm Burratini

Caprese Salad, Pine Nut, Basil and Arugula Pesto

King Oyster Carpaccio

Hen of the Woods, Haricot Vert, Nori, Watermelon Radish, Daikon Sprouts
Truffle-Ponzu Dressing

Heirloom Carrots

Goat Cheese, Beluga Lentil, Rocket, Pine Nut, Toasted Cumin, Honey Vinaigrette

Grilled Shrimp, Sea Scallop

Cauliflower, Radish, Baby Mizuna, Red Sorrel, Golden Raisin, Caper Vinaigrette

Four Lettuce Caesar Salad

Parmesan, Sourdough Croutons
Lemon Parmesan Dressing

**When selecting a served dinner,
please read the following
instructions:**

**All served dinners are based upon a
three-course meal.**

Please Select (1) Appetizer and (1) Dessert.

**Your entrée selection will determine the
price per person.**

**A choice of two entrees will be priced at the
higher priced entrée plus a \$9.00 surcharge.**

Dinner • Appetizers

Hot

Roast Acorn Squash

Stuffed with Wild Rice and Havarti (V)

Wild Mushroom Pecorino Vol-au-Vent

Smoked Bacon, Black Truffle

Duck Bolognese

Ricotta Salata, Sweet Potato Gnocchi

Lobster Risotto

Asparagus, Lemon, Basil

V= Vegetarian

Chilled Soup

(Please Choose One)

Smoky Salmorejo

Green Grapes, Toasted Almonds

Chilled Watercress

Crème Fraîche, Za'atar

Chilled Peach Soup

Goat Chanson, Sourdough Croutons

Hot Soup

Celery

Bacon, Garlic Croutons

Charred Tomato

*Lobster, Blistered Cherry Tomato, Orange
EVOO*

Roast Chicken

*Leek, Heirloom-Carrots, Celery, Cream
Gremolata*

Sorbet Intermezzos

(Please Choose One)

Mango

Lemon

Blood Orange

\$5.00 Per Person

Dinner • Served

Dinner Entrees • Poultry

Roast Breast of Chicken

Zucchini Ribbons, Tomato, Green Olive Sauce

Chicken Mushroom Pot Pie

Cheddar Short-Crust Pastry

Grilled Breast of Chicken

Lemon Thyme Marinade, Grilled Asparagus, Lemon-Chicken Jus

Teriyaki Glazed Chicken

Baby Bok Choy, Sesame Ponzu Dressing

Stuffed Chicken Breast

Arugula, Prosciutto, Tomato, Pine Nuts, Asiago Cheese, Pinot Grigio Chicken Jus

\$81.00 Per Person

Duck Breast

Apple-Celery Root Puree, Passion Fruit, Whiskey Sauce

\$85.00 Per Person

Chef's Choice of Starch and Vegetable

Served with Each Entrée

Dinner Entrees • Seafood

Pan Seared Icelandic Cod

Creamy Polenta, Fire Roasted Cherry Tomato Petite Bell Peppers, Crispy Capers

Toasted Almond Sole

Rock Shrimp, Broccoli Puree, Capers, Raisin Sauce

Salmon

Pickled Kohlrabi, Garden Pesto, New Potato

Branzino

Caramelized Fennel, Ruby Onion, Orange, Kalamata Olives

Citrus Grilled Mahi Mahi

Chili Marinade, Grilled Pineapple, Mango Salsa

Shrimp

Grilled Shrimp, Palapa Sauce

\$85.00 Per Person

Chef's Choice of Starch and Vegetable

Served with Each Entrée

Dinner • Served

Dinner Entrees • Meat

10oz Black Angus Sirloin

Sirloin, Swiss Chard, Morel Cream Sauce

Filet of Beef

Oxtail Marmalade, Madeira Sauce

Au Poivre Beef Tenderloin

Sweet Potato Puree

Red Wine Braised Short Ribs

Roast Parsnips, Potato Mousse

Prime Rib

Roast Butternut Squash, Cremini, Treviso

Black Truffle Sauce

Belly and Loin of Pork

Chinese Broccoli, Kimchi, Smoked Tofu, Fried Rice

\$92.00 Per Person

Chef's Choice of Starch and Vegetable

Served with Each Entrée

Dinner Entrees • Trio Plates

Surf-Turf

Filet of Beef, Sea Scallop, Shrimp

Chimichurri Sauce

******substitute 6oz lobster tail (mp)***

\$101.00 Per Person

Chef's Choice of Starch and Vegetable

Served with Each Entrée

Dinner • Served

Dinner Desserts

Apple & Cranberry
Crisp Tartlet

Seasonal Fresh Fruit Tart
Chantilly Cream

Crème Catalana
Spanish Flavor Crème Brulee

Harvard Key Lime Pie

Chocolate Passion Fruit
Cheesecake
Mixed Berry Coulis

Bitter Sweet Chocolate Ganache
Tart
Caramel Sauce & Espresso Chantilly

Chocolate Truffle Cake
Raspberry Coulis

Trio of Tropical Sorbet
Wild Berries

Flourless Chocolate Cake
Mountain Huckleberry Sauce

Regular and Decaffeinated Coffee
Fine Selection of Teas Included

**When selecting a served dinner,
please read the following
instructions:**

**All served dinners are based upon a
three-course meal.**

Please Select (1) Appetizer and (1) Dessert.

**Your entrée selection will determine the
price per person.**

**A choice of two entrees will be priced at the
higher priced entrée plus a \$9.00 surcharge.**

Dinner • Buffet

(Minimum 25 People)

Chef Selection of Soup of the Day

Assorted Artisan Dinner Rolls

Salads

Baby Spinach Salad

*Crispy Shallots, Toasted Pecan
Grilled Portobello, Aged Balsamic
Vinaigrette*

Thai Beef Salad

*Watercress, Papaya, Sweet Crispy Wontons
Sweet Chili Dressing*

Artichoke Bean Salad

*Grilled Artichokes, French Beans
Roast Peppers, Pickled Vegetables*

Caprese Salad

*Fiore Di Latte, Vine ripe Tomatoes, Basil
Saba, First Press Olive Oil*

Entrees

Stout Braised Beef Short Ribs

Caramelized Onion

Sautéed Curry Dusted Arctic Char

Tomato Beurre Blanc

Pancetta Crusted Icelandic Cod

Stewed Lentils, Roasted Heirloom Carrots

Grilled Shrimp and Penne Pasta

*Slow Roasted Tomato, Zucchini
Basil Pesto Cream*

Chef's Selection of Seasonal Vegetables

Desserts

***Seasonally Inspired Fresh Sliced Fruit
Berries***

Pastry Shop Assortment of Cakes

Panna Cotta Zabaglione

Sable Breton with Fruit

*Regular and Decaffeinated Coffee
Fine Selection of Teas*

\$101.00 Per Person



Thank You