



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.



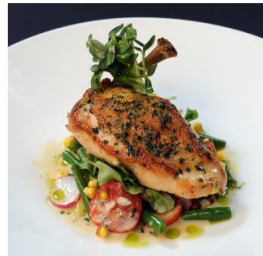
Breakfast

- 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: *House-Baked Morning Muffins, Breakfast Breads, Croissants and Mini Bagels
Gluten Free Muffins & Bread*

Accompanied By: Fruit Preserves Sweet Butter and Cream Cheese

Seasonally Inspired Fresh Sliced Fruit and Berries

Signature Blend Coffee, Decaffeinated Coffee and Assorted Teas

Harvard Yard

Fresh Orange and Grapefruit Juice, Chilled Fruit Smoothies

Selection of Morning Pastries

to Include: *House-Baked Morning Muffins, Croissants and Mini Bagels
Gluten Free Muffins & Bread*

Accompanied By: Fruit Preserves, Sweet Butter & Cream Cheese

Individual Low Fat and Fruit Yogurts (GF)

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*

Charles River Continental

Fresh Orange, Grapefruit and Carrot Juice

Greek Yogurt, Wild Berry and Almond-Granola Parfaits

Selection of Morning Pastries

*House-Baked Croissants and Mini Bagels
Gluten Free Muffins & Bread*

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

Sliced Seasonal Fruit and Berries

Seasonal Orchard Whole Fruit

Catskill Smoked Salmon (GF)

Sliced Tomato, Red Onion and Capers

Signature Blend Coffee, Decaffeinated Coffee and Assorted Teas

Breakfast • *Hot Breakfasts*

Plated Breakfast

Please Select One Juice:

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

Basket of Assorted Morning Pastries and Croissants

Gluten Free Muffins & Bread

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 (GF)

Berry, Greek Yogurt, Artisan Granola Parfaits

*Chia Seed Pudding-Wild Berries-Coconut Flakes-Granola
(VV,GF)*

Cottage Cheese, Seasonal Fruit and Berries (GF)

Orchard Fruit Baked Oatmeal

Blueberry, Pineapple, Creamy Yogurt Dressing

Please Select One of the Following Main Courses:

*Cage-Free Scrambled Eggs, Griddle Home Fries with Caramelized Onions,
Choice of Bacon or Breakfast Pork Sausage (GF) **or** Vegan Breakfast Sausage*

*Oven-baked Breakfast Frittata with Cherry Tomato, Spinach
Goat Cheese, Seasonal Greens (GF)*

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

Chef's Seasonal Quiche with Breakfast Potato, Seasonal Greens

Morning Fruit-Grain Bowl, Greek Yogurt

*Agave Nectar, Rolled Oats, Toasted Walnuts Mangoes, Apples, Chia Seeds,
Hemp Seeds*

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

Signature Blend Coffee, Decaffeinated Coffee and Assorted teas

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 (GF)

Cage-Free Scrambled Eggs (GF)

Griddle Home Fries with Caramelized Onions (GF)

Applewood Smoked Bacon and Vegan Breakfast Sausage (GF)

Selection of Morning Pastries, Bagels and Croissants

Gluten Free Muffins & Bread

Accompanied By: Fruit Preserves and Butter

Signature Blend Coffee, Decaffeinated Coffee and Assorted Teas

Hot Breakfast Buffet 2

Orange and Grapefruit Juice

Sliced Seasonal Fruit and Berries

Individual Yogurt, Low Fat and Fruit Yogurt (GF)

Selection of Morning Pastries, Croissants and Bagels

Gluten Free Muffins & Bread

Accompanied By: Fruit Preserves, Butter and Cream Cheese

Catskill Smoked Salmon (GF)

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 (GF)

Griddle Home Fries with Caramelized Onions (GF)

Eggs Benedict

Canadian Bacon and Hollandaise Sauce

Signature Blend Coffee, Decaffeinated Coffee and Assorted Teas

European Breakfast

Orange and Grapefruit Juice

Sliced Seasonal Fruit and Berries

Naked Fruit Smoothies (GF)

Artisan Granola, Greek Yogurt, Mixed Berries (V)

European Style Cured and Smoked Meats and Artisan Cheese Presentation (GF)

Assorted Grain Rolls, Bagels and Breakfast Pastries

Gluten Free Muffins & Bread

Shakshouka (GF)

Poached Farm Eggs in Spicy Tomato Sauce

Catskill Smoked Salmon (GF)

Red Onion, Sliced Tomato, Cream Cheese and Capers

Signature Blend Coffee, Decaffeinated Coffee and Assorted Teas

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, Banana, Chocolate and Lemon Breakfast Bread

Gluten Free Muffins & Bread

Avocado Spread, Low Fat Cream Cheese

Scrambled Egg Whites, Low Fat

Swiss Cheese, Chives (GF)

Accompanied By:

Sautéed Mushrooms, Onions, Bell Peppers

Low Fat Greek Yogurt (GF)

Accompanied by:

Fresh Berries, Granola, Honey

Chia Seed Pudding-Wild Berries-Coconut Flakes-Granola (VV,GF)

Regular & Decaffeinated Coffee

Selection of Fine Teas

Breakfast Enhancements

Priced Per Person

Steel-Cut Irish Oatmeal, Raisins, Brown Sugar, Cinnamon, Wild Berries (GF, V)

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

Sunflower Seeds (V)

Assorted Breakfast Cereals, Artisan Granola(GF,VV)

Seasonal Vegetable Quiche (GF)

Chive Buttermilk Biscuit, Scrambled Cage Free Eggs

Artisan Cheddar Cheese with Choice of Smoked Country Ham or Country Sausage

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

Scallions, Farmer's Cheese, Fresh Tomato, Avocado Salsa

Lemon-Ricotta Pancakes, Lemon Curd, Raspberries

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

Baby Arugula, Herb Aioli on Onion Brioche Roll

Seasonal Fruit, Soy Milk Smoothie (GF, V)



Breaks

Breaks • Morning Breaks

Fresh Start

Assorted Kind Bars

Plain and Flavored Yogurts

Cliff 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

Coffee Break

Butter Cookies

Petite Cannolis

Almond Biscotti

Assorted Macaroons

Artisanal Chocolate Bonbons

Fruit Smoothies (GF)

Milk and Chocolate Milk

Poland Spring Water

Homemade Iced Coffee with Simple Syrup

Regular & Decaffeinated Coffee

Selection of Fine Teas

For The Love of Chocolate

Chocolate and Double Chocolate Chip Cookies

Dark and White Chocolate Covered Strawberries

Fudge Brownies and Blondies

Chocolate Mini Pretzels

Low Fat Chocolate Milk

Poland Spring Water

Regular & Decaffeinated Coffee

Selection of Fine Teas

Breaks • Afternoon Breaks

Splash of Sunshine

Homemade Passion Fruit Tartlet's

*Homemade Lemon Cupcakes
with Vanilla Icing*

Mini Key Lime Pies

Seasonal Fruit Skewers

with Mango Yogurt Dip (GF, V)

Fresh Squeezed Lemonade (GF, V)

Orange & Lemon San Pellegrino

Saratoga Sparkling Water

Bowl of Fresh Lemons for display

Regular & Decaffeinated Coffee

Selection of Fine Teas

Snack Break

Homemade Guacamole (GF, VV)

Salsa Pico de Gallo (GF, VV)

Hummus (GF, VV)

Toasted Pitettes, Tortilla Chips

Herbed Chevre, Crackers

Seasonal Fruit Kabobs with Mango Yogurt Dip

(GF, V)

Grab and Go:

Low Fat Popcorners Chips (GF, VV)

Kettle Cooked Potato Chips (GF, VV)

Red Bull, Regular and Diet Sodas

Saratoga Sparkling Water

Regular & Decaffeinated Coffee

Selection of Fine Teas

Crimson Tide

Homemade Red Velvet Cupcakes

Homemade Strawberry Cheesecake

Fresh Raspberry Tarts

Terra Vegetable Chips (VV)

Red Bull, Regular and Sugar Free

Blood Orange San Pellegrino

Saratoga Sparkling Water

Bowl of Red Apples

Regular & Decaffeinated Coffee

Selection of Fine Teas



Lunch

Lunch • Appetizers

Cold

Chilled Asparagus and Frisee (GF, V)

Marcona Almond Romesco, Sherry Vinaigrette

Italian Chicory (GF)

Orange, Pancetta, Walnuts, Gorgonzola, Blood Orange Vinaigrette

Roast Bosc Pear Salad (V)

*Watercress, Black Barley, Smoked Blue Cheese
Honey-Aleppo Pepper Vinaigrette*

Petite Blended Greens (GF, VV)

*Fresh Strawberries, Toasted Almonds
Lemon Poppy Seed Dressing*

Kale and Romaine Caesar Salad

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

Greek Style Butter Lettuce (GF, V)

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

Heirloom Roasted Carrots (VV, GF)

Lentil Caviar, Red Sorrel-frisée, Candied Pecans

Burrata Caprese (V)

*Vine Ripe Tomato, Pinenut, Basil and Arugula Pesto,
Focaccia Crostini*

Baby Beet and Fennel Salad (GF, V)

Pistachio, Orange and Greek Yogurt

***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 surcharge.***

Lunch • Appetizers

Hot

Porcini Mushroom Ravioli (V)

Forest Mushroom, Sweet Peas and Truffle Cream

Risotto Primavera (GF, V)

*Zucchini, Fava Beans, Patty Pan Squash,
Cured Cherry Tomatoes and Lemon Thyme*

Fusilli Pesto Alla Genovese

Fennel Sausage, Zucchini, Blistered Cherry Tomatoes, Chili

Rigatoni Bolognese

Braised Beef Brisket Ragu

Grilled Sea Scallops (GF)

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

Harvard Club Crab Cake*

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

GF= Gluten Free; V= Vegetarian; VV= Vegan

Soups

Chef's Consommé of the Day (GF)

Soup du Jour

Carrot-Maple Soup (GF, V)

Sourdough Croutons

Potato-Leek Soup (GF)

Applewood Smoked Bacon Lardons

Seasonal Soups

Gazpacho (GF, VV)

Garlic Sourdough Croutons

Chilled Sweet Pea and Mint Soup (GF, VV)

Vichyssoise (GF)

Smoked Salmon Lardons

Lunch • Entrees

Hot

Chicken

Chicken Breast Provençale (GF)

Stuffed with Goat Cheese, Confit Tomato

Teriyaki Chicken Breast

Roast Shimeji Mushrooms, Sake and Citrus Glaze

BBQ Chicken Breast (GF)

Sweet Corn and Jalapeno Relish

Pan-Seared Long Island Duck Breast (GF)

Wild Huckleberry Sauce

Fish

Panetta Wrapped Cod (GF)

Samphire, Citrus Beurre Blanc

Pan Roast Salmon Filet (GF)

Red Pepper Coulis

Herb Crust Monkfish (GF)

Sauce Américaine

Branzino À La Plancha (GF)

Roast Fennel, Olives and Lemon Caper Sauce

Grilled Mahi Mahi (GF)

Chili Barbeque Rub, Yellow Pepper, Cilantro Pesto

Meat

Herb Crust Filet Mignon (GF)

Forest Mushroom, Red Wine Sauce

Grilled NY Strip Steak (GF)

Chimichurri Sauce

*Chef's selection of seasonal market vegetables and starch
served with each entrée*

Lunch • Served

Lunch Desserts

Apple & Cranberry
Crisp Tartlet

Seasonal Fresh Fruit Tart
Chantilly Cream

Crème Catalana (GF)
Spanish Flavor Crème Brûlée

Harvard Key Lime Pie
Graham Cracker Crust

**Chocolate Passion Fruit
Cheesecake**
Mixed Berry Coulis

**Bitter Sweet Chocolate Ganache
Tart**
Caramel Sauce & Espresso Chantilly

Chocolate Truffle Cake
Raspberry Coulis

Trio of Tropical Sorbets (GF, V)
Wild Berries

Flourless Chocolate Cake (GF)
Wild Berry Sauce

Regular and Decaffeinated Coffee
Fine Selection of Teas Included

Beverage Options

Sodas & Bottled Water on Consumption
Or
One Soda or Bottled Water per Guest

Pre-set Glass of Iced Tea

**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 surcharge.**

Lunch • Express Luncheons

Cobb Salad (GF)

Grilled Chicken, Bacon, Farm Egg, Cherry Tomato, Sunflower Shoots, Red Onion, Green Goddess Dressing
Substitute Grilled Shrimp

Crispy Falafel Greek Salad (GF, VV)

Romaine, Cucumber, Tomato, Olives, Stuffed Grape Leaf, Tzatziki, Feta

Grain Bowl (GF, VV)

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

Cold Poached Salmon (GF)

Asparagus, Confit Tomato, Radish, New Potatoes, Marcona Almond Romesco

Poached Shrimp

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

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

Tuscan Kales and Quinoa Salad (GF, VV)

Butternut Squash, Toasted Pecan,
Lemon Vinaigrette

Deconstructed Tuna Niçoise Salad (GF)

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

Greek Salad (GF, V)

Romaine, Tomato, Cucumber, Red Onion, Olive,
Feta, Oregano Vinaigrette

Cold Sesame Noodle Salad (VV)

Smoked Tofu, Crisp Vegetables
Edamame Sesame Dressing

Entrees

Sautéed Chicken Scaloppini (GF)

Roast Cremini Mushrooms, Peppadew
Chicken Jus

Striped Bass à la Plancha (GF)

Melting Cherry Tomatoes and Red Onion
Basil Citrus Butter

Rigatoni Pasta alla Norma (V)

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 (GF, V)

***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

Or

One Soda or Bottled Water per Guest

Preset Glass of Iced Tea

Lunch • Luncheon Buffet 2

(Minimum 20 People)

Chef's Soup Selection of the Day

Salads

Wedge Salad (GF)

Pear, Grape Tomato, Applewood Smoked Bacon, Local Blue Cheese
Buttermilk Dressing

Baby Kale Caesar Salad

Shaved Pecorino Romano, Garlic
Sourdough Croutons
Creamy Parmesan

Sliced Muscovy Duck Breast (GF)

Red Quinoa, Mandarin Segments
Green Onion

Jumbo Lump Crabmeat and Calamari (GF)

White Beans, Preserved Lemon Oil

Entrees

French Cut Breast of Chicken (GF)

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

Grilled Tournedos of Black Angus Beef Tenderloin (GF)

Sauce Bourguignon

Caribbean Spiced Mahi Mahi (GF)

Coconut Lime Broth and Mango Chutney

Penne Pasta alla Genovese (Veg)

Slow Roasted Tomato, Zucchini
Basil Pesto Cream

Bouquet of Seasonal Vegetables Assortment of Artisan Breads & Rolls

Desserts

Sliced Seasonal Melon with Ginger-Lime Yogurt (GF, V)

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

Or

One Soda or Bottled Water per Guest

Preset Glass of Iced Tea

Lunch • Soup and Sandwich Buffet

(Minimum 15 People)

Chef's Soup Selection of the Day

Salads

Artisan Blended Greens (GF, V)

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

Roasted Beets and Fingerling Potatoes (GF, VV)

Caramelized Onion Salad, Whole Grain Mustard Vinaigrette

Jicama- Mango Slaw (GF, VV)

Classic Sandwiches

Shrimp Caesar Wrap

Avocado, Romaine, Tomato, Parmesan Dressing

Grilled Chicken Bánh Mì

*Pickled Carrot, 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, Horseradish
on Focaccia Bread*

Grilled Vegetable Ciabatta (VV)

Basil, Pesto

Includes GF Sandwiches

Desserts

Seasonally Inspired Fresh Fruit

Variety of Petit Cupcakes

Sablé Breton with Fruit

Pastry Shop Selection of Dessert Shots

Regular & Decaffeinated Coffees

Selection of Fine Teas



Cocktail Reception

Cocktail Reception • *Hors D'oeuvres*

Please Select a Total of Six Hot and Cold Options

Cold

Forest Mushroom and Truffle Crostini (V)

Roast Forest Mushroom, Tomato, Shaved Goat Cheese

Artichoke Bruschetta (VV)

Eggplant Caviar (V)

Feta, Pomegranate, Toasted Pita

Edamame Hummus (GF, VV)

Pickled Shimeji Mushroom, Rice Chip

Pastrami Salmon

Wholegrain Mustard Aioli, Wholegrain Crostini

Beet Tartar (V)

Feta and Citrus

V = Vegetarian

VV = Vegan

Spicy Tuna Poke

Seaweed Salad, Tobiko and Cucumber

Salmon Tartar in Sesame Cone

Lemon Crème Fraîche and Trout Roe

Classic New England Lobster Salad

Toasted Brioche

Duck Prosciutto

Fig Jam, Ricotta, Pecan, Raisin Crostini

Tandoori Chicken (GF)

Mango, Coriander Salsa

Prime Beef Tartar

Arugula, Parmesan Crostini

GF = Gluten Free

Cocktail Reception • *Hors D'oeuvres*

Please Select a Total of Six Hot and Cold Options

Hot

Fava Bean Falafel Bite (GF, VV)

Smoky Eggplant Yogurt

Crispy Vegetable Spring Roll (VV)

Sweet Chili Garlic Dip

Truffle Grilled Cheese (V)

Toasted Brioche and Gruyere

Artichoke and Goat Cheese Beignets (V)

Pomodoro Fondue

Tofu and Shiitake Mushroom Kabob

(VV)

Sesame Crust and Ponzu

Spiced Potato Samosa (VV)

Tamarind Chutney

V = Vegetarian

Salmon and Scallion Yakitori

Soy and Sake Glaze

Mini Crab Cake

Cajun Remoulade

Coconut Shrimp

Red Curry Sauce

Lamb Kebab (GF)

Harissa and Pomegranate Glaze

BBQ Pork Belly Bao Bun

Spicy Hoisin Glaze and Kimchi

Duck Satay

Lemongrass, Thai Dipping Sauce

GF = Gluten Free

Kobe Beef Slider

Farmhouse Cheddar

Caramelized Vidalia Onion, Ketchup

Grilled Chicken Satay (GF)

Coconut and Peanut Sauce

Cocktail Reception • Stations

All Prices are based on 1 hour

Taste of India

Barbecued Aloo Chaat (Potato, Coriander, Chutney, Pomegranate) (GF, VV)

Chickpea Salad, Preserved Lemon and Roncal Cheese(GF, V)

Lentil, Mint, Yogurt Salad (GF, V)

Aloo Gobi, Spiced Cauliflower and Potato (GF, VV)

Saag Paneer, Spinach and Paneer Cheese (GF, V)

Baingan Bharta, Eggplant Curry (GF, VV)

Chicken Tikka (GF)

Basmati Rice, Naan (VV)

**This can be made vegetarian just remove the Chicken Tikka*

Chef Required

Minimum of 30 guests

Barbeque

Broccoli, Bacon, Walnuts, Buttermilk Dressing (GF)

Country Fair Coleslaw (GF, V)

Farmhouse Mac and Cheese (V)

Kale, Cabbage, Apple Salad (GF, V)

Burnt End Baked Beans (GF)

Slow Smoked Brisket (GF)

Slow Smoked Pulled Pork (GF)

Crispy Chicken Breast (GF)

Pull Apart Buns

Corn Fritters, Honey, Chili Dipping Sauce

Homemade Sauces

Chef Required

Minimum of 25 guests

Cocktail Reception • *Stations*

Taco

White Corn Tortillas

Fillings: (GF)

*Tequila Shrimp, Pork Carnitas, Carne Asada, Grilled Chicken,
Spice Roasted Cauliflower*

Toppings:

*Queso Fresco, Crumbled Goat Cheese, Spring Onion Crema,
Morita Chili and Sesame Seed Salsa, Salsa Taquera Roja,
Guacamole, Marjoram Infused Black Beans, Red Cabbage
Bibb Lettuce*

Chef Required

Minimum of 15 guests

Tapas

Cured Meats, Cheeses, Olives of Spain (GF)

Brandate, Toasted Artisan Bread

White Anchovies Marinated with Garlic and Parsley (GF)

Fire Roasted Piquillo (GF,V)

Guindilla Peppers (GF,V)

Marcona Almonds, Rosemary, Sea Salt (GF,V)

Ibérico Morcilla, Sautéed Onion, Aioli

Tortilla with Chorizo and Green Peppers

Serrano Ham, Chicken Croquetas

Gambas al Ajilo

Minimum of 25 guests

Cocktail Reception • Stations

Carving Stations

Roast Cider Brined Organic Turkey (GF)

Pickled Cranberries, Orchard Fruit Chutney, Fine Herbs

Pan Gravy, with Chive Buttermilk Biscuit

Chef Required

New Zealand Rack of Lamb Provençale

Rosemary Jus, Toasted Almond Cous Cous, Ratatouille

Chef Required

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

Chef Required

Minimum of 30 guests

Far East

Soba Noodle, Chicken, Seaweed Salad (GF)

Papaya Tofu Salad (GF, VV)

Blistered Shishito Pepper, Sea Salt, Ponzu (GF, VV)

Crispy Vegetable Spring Rolls, Duck, Mustard Sauce

Shrimp ShuMai

Kimchi Fried Rice (GF)

BBQ Pork Belly Carved, Bao Bun, Scallion, Hoisin Sauce

Chef Required

Minimum of 30 guests

Cocktail Reception • Stations

Italian Market

Salumi and Formaggi (GF)

Farro, Forest Mushroom, Truffle Parmesan Salad (V)

Caprese Salad (GF, V)

Grilled and Marinated Vegetables (GF, VV)

Grilled Calamari, Gigante Beans, Celery, Cucumbers (GF)

Piadina, Prosciutto, Rocket, Serafina

Broccoli Rabe, Charred Lemon, Sweet Sausage (GF)

Basil Meatballs, San Marzano Sauce

Market Baked Bread, Market Cured Olives

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

Chef Required

Minimum of 30 guests

Sushi Bar

Sushi

Tuna, Maki, Salmon and Yellow Tail

Rolls

*Spicy Tuna, Yellow Tail, Eel-Avocado,
Salmon, California Roll and Cucumber*

Chef Required

Minimum of 100 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 (V)

Mascarpone and Truffle Cream Sauce

Sweet Peas and Mushrooms

Saffron Risotto Primavera (GF)

Smoky Chorizo Sausage

Grilled Shrimp and Spring Onion

Garganelli with Ragu Bolognese

Beef Simmered, Tomatoes, Cream and Herbs

Chef Required

Minimum of 30 guests

Artisan Hudson Valley Cheeses

Hand Picked Selection of Artisan Cheese

Assorted Selection of Fruits and Nuts

Fig Jam

Pecan Raisin Chips

Water Crackers

French Bread

Olives of Spain

Minimum of 15 guests

Cocktail Reception • *Stations*

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

Cocktail Reception • *Banquet Bar*

Bars to Include:

(Spicy Almonds and Olives Available)

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

Jose Cuervo Especial Silver Tequila, 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

Limited Bar: Beer, Wine, and Soft Drinks

One Bartender Will Be Required for Every 50 Guests



Dinner

Dinner • Appetizers

Cold

Chardonnay Poached Pear (GF, V)

Butternut Squash, Candy Pumpkin Seeds, Watercress, Green Tea, Endive,
Honey Chardonnay Vinaigrette

Italian Chicory Salad (GF)

Orange Segments, Pancetta, Parmesan, Citrus Balsamic Vinaigrette

Chilled Jumbo Asparagus (V)

Mache, Brioche Croutons and Black Truffle Vinaigrette

Burrata and Spring Petit Greens (V)

Ruby Grapefruit, Focaccia Crostini

Strawberry and Arugula (GF, VV)

Petite Greens, Toasted Almonds and Lemon Poppy Seed Dressing

Toasted Cumin Heirloom Carrots (GF, VV)

Beluga Lentil, Rocket, Agave Vinaigrette

Four Lettuce Caesar Salad

Sourdough Croutons, Lemon, Anchovy and Parmesan Dressing

Baby Beet and Fennel Salad (GF, V)

Pistachio, Orange and Labneh

Jumbo Shrimp Cocktail (GF)

GIN Spiked Horseradish Sauce, Bibb Lettuce
Basque Pepper and Olive Spear

**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 surcharge.**

Dinner • Appetizers

Hot

Roast Acorn Squash (GF)

Stuffed with Wild Rice and Havarti (V)

Wild Mushroom Pecorino Vol-au-Vent

Smoked Bacon, Black Truffle

Beef Bolognese

Ricotta Salata, Sweet Potato Gnocchi

Lobster Risotto (GF)

Asparagus, Lemon, Basil

GF= Gluten Free

V= Vegetarian

VV= Vegan

Chilled Soup

(Please Choose One)

Smoky Salmorejo (GF, VV)

Green Grapes, Toasted Almonds

Chilled Watercress (GF, V)

Crème Fraîche, Za'atar

Chilled Peach Soup (V)

Goat Cheese, Sourdough Croutons

Hot Soup

Creamy Celery Root (GF)

Bacon, Garlic Croutons

Charred Tomato Puree (GF)

*Lobster, Blistered Cherry Tomato, Orange
EVOO*

Roast Chicken

Leek, Heirloom-Carrots, Celery

Sorbet Intermezzos

(Please Choose One)

Mango (GF, V)

Lemon (GF, V)

Blood Orange (GF, V)

Dinner • Served

Dinner Entrees • Poultry

Chicken à la Provençale (GF)

Green Olive Tapenade, Mission Fig Jus

Chicken Pot Pie

Petite Vegetables, Flaky Crust, Creamy Tarragon Sauce

Moroccan Chicken Breast (GF)

Apricot and Preserved Lemon Sauce

Miso Glazed Chicken

Scallion, Sweet Pepper and Sesame Ponzu Dressing

Stuffed Chicken Marsala (GF)

Prosciutto, Fontina Cheese, Sage Mushroom Gravy

Roast Long Island Duck Breast (GF)

Dried Plum and Port Reduction

Dinner Entrees • Seafood

Sesame Crust Salmon Filet

Daikon Radish and Smoked Soy Butter

Branzino À La Plancha (GF)

Caramelized Fennel, Ruby Onion, Orange and Kalamata Olives

Basque Style Atlantic Cod (GF)

Capers, Olives and Pimentón Sauce

Pan Roast Black Sea Bass

Beurre Rouge and Hon Shemiji Mushroom

Chili Rubbed Mahi Mahi (GF)

Grilled Pineapple and Mango Salsa

Rosemary Shrimp Brochette (GF)

Char Grilled, Lemon Scampi Butter

Chef's selection of seasonal market vegetables and starch served with each entrée

Dinner • Served

Dinner Entrees • Meat

Black Angus Sirloin (GF)

Grilled NY Strip Steak, Morel Cream Sauce

Pan Roast Filet Mignon (GF)

Black Truffle Bordelaise

Grilled Filet Mignon Au Poivre (GF)

Creamy Pink and Green Peppercorn Sauce

Our Classic Prime Rib (GF)

Au Jus and Horseradish Sour Cream

Grilled Pork Chop (GF)

Peach and Bourbon Pan Sauce

Roast Pork Loin and Belly (GF)

Chinese Five Spice, Sweet and Spicy Ginger Glaze

Dinner Entrees • Trio Plates

Surf-Turf (GF)

*Petite Beef Filet, Jumbo Sea Scallop and Gulf Shrimp
Bordelaise Sauce and Herb Butter*

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

*Chef's selection of seasonal market vegetables and starch
served with each entrée*

Dinner • Served

Dinner Desserts

Apple & Cranberry
Crisp Tartlet

Seasonal Fresh Fruit Tart
Chantilly Cream

Crème Catalana (GF)
Spanish Flavor Crème Brûlée

Harvard Key Lime Pie
Graham Cracker Crust

Chocolate Passion Fruit
Cheesecake
Mixed Berry Coulis

Bitter Sweet Chocolate Ganache
Tart
Caramel Sauce & Espresso Chantilly

Chocolate Truffle Cake
Raspberry Coulis

Trio of Tropical Sorbets (GF, V)
Wild Berries

Flourless Chocolate Cake (GF)
Wild Berry Sauce

Regular and Decaffeinated Coffee
Fine Selection of Teas Included

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**Your entrée selection will determine the
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**A choice of two entrees will be priced at the
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Dinner • Buffet

(Minimum 25 People)

Chef Selection of Soup of the Day

Assorted Artisan Dinner Rolls

Salads

Baby Spinach Salad (GF, VV)

Crispy Shallots, Toasted Pecan

Grilled Portobello, Aged Balsamic Vinaigrette

Thai Beef Salad

Watercress, Papaya, Sweet Crispy Wontons

Sweet Chili Dressing

Artichoke Bean Salad (GF, VV)

Grilled Artichokes, French Beans

Roast Peppers, Pickled Vegetables

Caprese Salad (GF, V)

Fiore Di Latte, Vine ripe Tomatoes, Basil

Saba, First Press Olive Oil

Entrees

Stout Braised Beef Short Ribs (GF)

Caramelized Onion

Sautéed Curry Dusted Arctic Char (GF)

Tomato Beurre Blanc

Herb Crusted Organic Breast of Chicken (GF)

Stewed Lentils-Roasted Heirloom Carrot- Chicken Jus

Penne Pasta alla Genovese (V)

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

Fresh Fruit Tarts

Assorted Verrine Mousse Shots

Regular and Decaffeinated Coffee

Fine Selection of Teas



Thank You