

2015
Food and Beverage Menus



851 Avenue Of The Americas, New York, New York 212-564-4567 Ext. 4530

All food and beverage charges shall be subject to applicable taxes at the current rate of 8.875%, an administrative fee of 9% and gratuity at 15%, which shall be automatically added. Please note that the administrative fee does not represent a tip or gratuity for wait staff employees, bartenders, or other service employees and that all or some portion of the administrative fee and gratuities may be taxable under applicable law.

Breakfast Selections



BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

Seasonal Sliced Fruits and Berries
Croissants, Muffins, and Mini Breakfast Pastries
Assorted Bagels Served with Plain, Chive and Vegetable Cream Cheese
Banana, Dried Cranberry Walnut and Spiced Pumpkin Low-Fat Breads
Sweet Butter, Jams and Preserves
Fresh Orange, Grapefruit and Cranberry Juice
Organic Coffee, Decaffeinated Coffee and Herbal Tea Station
\$59pp

FITNESS BREAKFAST

Seasonal Sliced Fruits and Berries
Assorted Power Bars
Assorted Bagels Served with Plain, Chive and Vegetable Cream Cheese
Homemade Granola with Low-Fat, Skim and Soy Milk
Assorted Individual Yogurts
Zucchini and Carrot Bread Muffins
Fresh Tomato, Apple and Orange Juices
Organic Coffee, Decaffeinated Coffee and Herbal Tea Station
\$64pp

EUROPEAN CONTINENTAL

Seasonal Sliced Fruits and Berries
Fresh Rolls, Baguette and Sliced Breads
Croissants, Muffins, and Mini Breakfast Pastries
Selection of Salumeria Biellese Charcuterie
Display of Cow and Goat Milk Cheeses
Classic Greek Yogurt
Dried Fruit and Granola Clusters
Fresh Orange, Grapefruit and Cranberry Juices
Organic Coffee, Decaffeinated Coffee and Herbal Tea Service
\$61pp

BREAKFAST BUFFETS cont.

AMERICAN BREAKFAST

Croissants, Muffins, and Mini Breakfast Pastries
Assorted Bagels Served with Plain, Chive and Vegetable Cream Cheese
Banana, Dried Cranberry Walnut and Spiced Pumpkin Low-Fat Breads
Sweet Butter, Jams and Preserves
Scrambled Eggs and Chives
Roasted Red Home Fries
Applewood Smoked Bacon
Country Breakfast Sausages
Seasonal Sliced Fruit and Berries
Assorted Individual Yogurts and Homemade Granola
Selection of Breakfast Cereals with Skim, 2% and Whole Milk
Fresh Orange, Grapefruit and Cranberry Juices
Organic Coffee, Decaffeinated Coffee and Herbal Tea Station
\$72pp

SUGGESTED BREAKFAST ADDITIONS

Sliced Scottish Smoked Salmon

With Tomato, Red Onion and Leafy Greens
All Served with Assorted Bagels, Assorted
Cream Cheeses and Capers
\$20pp

Egg and Cheese Croissant

\$10pp

Melon and Golden Pineapple Agua Frescas

\$10pp

LT Smoothie

Raspberry, Blackberry, Banana, Blueberry,
Soy Milk
\$13pp

Challah French Toast

With Cinnamon-Caramelized Apples,
Vermont Maple Syrup
\$14pp

Healthy Burrito

With Egg Whites, Queso Fresco and Pico de
Gallo
\$14pp

Bacon, Egg, and American Cheese

on an English Muffin
\$14pp

LT Shrimp Frittata

With Rice Vermicelli, Shiitake Mushrooms and
Bacon
\$15pp

Black Forest Ham and Gruyere Swiss Quiche

With Herbed Crème Fraîche
\$14pp

Selection of Domestic and Imported Cheeses

With Dry Fruits, Nuts and Assorted Breads
\$26pp

Assorted Individual Yogurts and Homemade Granola

\$10pp

Country Style Buttermilk Pancakes

With Rum Banana Flambé, Nutella and
Roasted Pecans
\$14pp

Assorted Breakfast Cereals

Skim, 2% and Whole Milk
\$7pp

Seasonal Sliced Fruits and Berries

\$12pp

BREAKFAST STATIONS

OMELET BAR

Cheddar and Swiss Cheeses, Black Forest Ham, Applewood Smoked Bacon, Roast Chicken, Sweet Peppers, Mushrooms, Asparagus, Tomatoes, Scallions and Fresh Herbs
\$22pp

LT EGG WHITE OMELET BAR

Egg White Omelet's are Made to Order with choice of:

Low-Fat Ricotta, Swiss Cheese, Smoked Salmon, Hen of the Woods Mushrooms, Chorizo, Manchego Cheese, Tomatoes, Steam Spinach, Asparagus and Mixed Peppers
\$25pp

BELGIAN WAFFLE STATION

Berry Compote, Sliced Bananas, Sliced Apples, Vermont Maple Syrup, Whipped Cream and Sweet Butter
\$22pp

LT Juice Bar

The Reviver

Carrot, Orange, Grapefruit, Ginseng

Kickstarter

Wheatgrass, Apple, Ginger, Kale

\$15pp

Attendant required for Breakfast Stations: \$200 per attendant

SEATED BREAKFAST

Included in all seated breakfasts

Fresh Squeezed Orange Juice

Croissants, Muffins, Mini Breakfast Pastries and Breakfast Breads

Assorted Bagels Served with Plain, Chive and Vegetable Cream Cheese

Banana, Dried Cranberry Walnut and Spiced Pumpkin Low-Fat Breads

Sweet Butter, Jams and Preserves

Organic Coffee, Decaffeinated Coffee and Herbal Teas

STARTERS

Please Select One

Yogurt, Granola and Berry Parfait

Ruby Red Grapefruit Brûlée

Assorted Berries and Pineapple with Low Fat Yogurt or Sweet Vanilla Cream

Organic Steel-Cut Oatmeal with Walnut, Raisin, Banana and Honey

MAIN COURSE

Please Select One

Scrambled Eggs with Fresh Herbs

Served with Applewood Smoked Bacon, Country Breakfast Sausages and Hash Browns

Black Forest Ham and Gruyere Swiss Quiche

With Roasted Roma Tomato and Home Fried Potatoes

LT Challah French Toast

With Cinnamon-Caramelized Apples and Vermont Maple Syrup

Bagel & Lox

Everything Bagel with Scottish Smoked Salmon, Cream Cheese, Capers, Tomato, Red Onion and Lemon

*\$5 supplement

Eggs Benedict on Buttermilk Biscuit

Sautéed Spinach, Bacon, Ham and "Bechallandaise"

\$70 per person

Additional course \$10 per person

Breaks and Refreshments



HEALTHY START

Fresh Fruit Skewers with Yogurt Dip, Assorted Power and Granola Bars, Dried Cherries, Berries, Raisins and Stone Fruits
Organic Coffee, Decaffeinated Coffee and Herbal Teas
\$42pp

LT AM BREAK

Cronuts, House-Made Muffins, Hard Boiled Eggs, Whole Grain Tea Bread, Organic Fruit Preserves, Clotted Cream
Organic Coffee, Decaffeinated Coffee, Herbal Teas and Soy Milk
\$42pp

COOKIES

Chocolate Chip, Peanut Butter, Oatmeal and Raisin, White Chocolate, Macadamia Nut Cookies, Almond and Coconut Macaroons
Skim, 2%, Whole and Chocolate Milk
Organic Coffee, Decaffeinated Coffee and Herbal Teas
\$32pp

FRUITS & NUTS

Seasonal Fruit Smoothies and Agua Frescas
Chocolate Dipped Apple Wedges, Golden Pineapple and Strawberry Skewers,
Make Your Own Trail Mix: Corn Nuts, Candied Walnuts, Toasted Pecans, Spiced Cashews, Dry Berries, Golden Raisins, Soy Nuts, M&M's and White Chocolate Chips
Organic Coffee, Decaffeinated Coffee and Herbal Teas
\$32pp

CHOCOLATE FIX

Chocolate Dipped Strawberries, Double Chocolate and White Chocolate Brownies, Miniature Chocolate Bars and Hershey Kisses, Assorted Chocolate and Nut Bark
Organic Coffee, Decaffeinated Coffee and Herbal Teas
\$32pp

AT THE MOVIES

White Cheddar and Spiced Popcorn, Warm Soft Pretzels with Spicy Brown Mustard, M&M's, Twizzlers, Kit Kat and Gummy Bears
Assorted Soft Drinks and Bottled Water
\$32pp

TUSCAN AFTERNOON

Salumi Platter of Prosciutto, Sopressata and Coppacolla, Imported Italian Cheeses and Breads, Selection of Marinated Olives, Peppers and Vegetables
Assorted Soft Drinks and Bottled Water
\$40pp

HIGH TEA

Finger Sandwiches:
Smoked Salmon and Dill, Cucumber and Watercress, Roast Turkey with Lettuce, Tomato and Avocado, Egg Salad, Selection of Plain and Flavored Scones with Lemon Curd and Preserves, Selection of Individual Fruit Tartlets
Assorted Herbal Teas
\$50pp

CHIPS AND DIPS

Fresh Tortilla Chips with Guacamole and Pico de Gallo Salsa, Selection of Vegetable Chips, Blue Cheese, Spinach and Gruyere Dip
Assorted Soft Drinks and Bottled Water
\$32pp

LT WORK AND PLAY

Think Green Bar, Financier, Madeleine, Spice Cake
Assorted Dried Fruit and Nuts
Wheat Grass Shot, Mini LT Fruit Smoothies
\$42pp

WAKE UP

Chocolate Covered Espresso Beans, Green Veggie Juice, Peanut Butter Bites, Green Tea Cake, House Made Granola
Organic Coffee, Decaffeinated Coffee and Herbal Teas
\$32pp

SWEET AND SALTY

Chocolate Dipped Pretzels, Warm Soft Pretzels with Spicy Brown Mustard, Selection of Vegetable Chips, Sweet/Salty Popcorn Mix
Organic Coffee, Decaffeinated Coffee and Herbal Teas
\$32pp

BEVERAGE PACKAGES

SOFT DRINKS BREAK

Assorted Soft Drinks and Bottled Water
\$12pp

COFFEE BREAK

Organic Coffee, Decaffeinated Coffee and Herbal Tea Station
\$20pp

SOFT DRINKS WITH COFFEE & TEA

Organic Coffee, Decaffeinated Coffee, Herbal Tea Station and Assorted Soft Drinks and Bottled Water
\$26pp

Lunch Selections



LUNCH BUFFETS

SANDWICH BOARD

SALADS & SOUPS

Please Select Two

Chef's Soup of the Day

LT "Greek" Salad, Arugula, Cucumber, Niçoise Olive, Feta, Red Onion, Jalapeño, Citrus-Marjoram Dressing

Grilled Asparagus with Fines Herb, Soft-Boiled Eggs, Lemon Vinaigrette

Caesar Salad Romaine Hearts, Pecorino Croutons, Shaved Parmesan, Traditional Caesar Dressing

Fuji Apple, Baby Spinach, Manchego Cheese, Apple Cider Vinaigrette

Duck Confit Salad with Poached Pear, Frisée, Pecan and Mustard Vinaigrette

Napa Cabbage Slaw

Fingerling Potato Salad

Bowtie Noodles, Sun Dried Tomato, Mozzarella and Pesto

SANDWICHES AND WRAPS

Please Select Three

Smoked Turkey, Avocado, Crispy Onions, Cranberry Mayo and Peppered Jack on Poppy Seed Roll

Grilled Portobello and Goat Cheese, Arugula, Roasted Peppers, Fresh Basil on Ciabatta

LT Blackened Tuna Sandwich, Tomato, Boiled Egg, Spinach on Focaccia

Black Forest Ham and Swiss with Mustard Mayo on Rye

Sopressata, Coppacolla, Prosciutto and Provolone with Oven Dried Tomatoes and Oil Vinegar Dressing on Italian Bread

Roast Chicken Sandwich, Currant Mayonnaise, on Brioche

Roast Turkey Club with Neuske Bacon, Lettuce and Tomato

Grilled Vegetables with Pesto, Charred Frisée on Ciabatta

Grilled Chicken Caesar Wrap

Fresh Mozzarella, Basil, Lucky Tomato on Baguette

Turkey, Avocado and Bacon Wrap

LT Tuna Salad with Cornichon and Oven Dried Tomato Wrap

(Continued)

DESSERTS

Please Select Two

LT Buttermilk Cream Panna Cotta with Dried Fruit
Torta di Nonna with Amaretti Whipped Cream
Banana Cake and Crème Fraîche
Chocolate Caramel Mousse
Seasonal Fruit Salad
Organic Coffee, Decaffeinated Coffee and Herbal Teas
\$84pp

DELI LUNCH

Everything Included – Build your own

Caesar Salad Romaine Hearts, Pecorino Croutons, Shave Parmesan, Traditional Caesar Dressing
Napa Cabbage Cole Slaw
Freshly Sliced Baked Breads and Sour Dough Rolls
Peppered Loin of Beef, Slow Roasted Breast of Turkey, Black forest Ham and Sopressata Salami
Sharp Cheddar, Emmentaler Swiss and Low Fat Mozzarella
Relish Tray of Lettuce, Sliced Tomato, Bermuda Onion, Kosher Dill Pickles, Low Fat Mayonnaise, Dijon Mustard, Brown Spicy Mustard, Ketchup and Assorted Olives

DESSERT

Banana Cake and Crème Fraîche
Chocolate Caramel Mousse
Seasonal Fruit Salad
Organic Coffee, Decaffeinated Coffee and Herbal Teas
\$80pp

LUNCH BUFFETS cont.

EVENTI BUFFET LUNCH

STARTERS

LT Black Peppercorn Popovers with Butter

Please Select Three

Chef's Soup of the Day

"Greek" Salad, Arugula, Cucumber, Niçoise Olive, Feta, Red Onion, Jalapeño, Citrus-Marjoram Dressing

Caesar Salad Romaine Hearts, Pecorino Croutons, Shaved Parmesan, Traditional Caesar Dressing

Fuji Apple, Baby Spinach, Manchego Cheese, Apple Cider Vinaigrette

Cremini Mushroom, Taleggio and Sage Pizza

Margherita Pizza with Buffalo Mozzarella, Fresh Basil

LT Grilled Octopus Salad, Eggplant Caponata, Cherry Tomato, Crispy Chickpeas and Smoked Paprika Vinaigrette

Smoked BBQ Fingerling Potato Salad

Grilled Vegetables, Marinated in Herbs and Olive Oil

MAIN COURSES

Please Select Three

Cod Puttanesca with Olives, Capers, Anchovies

LT Seared Alaskan Salmon with Roasted Cauliflower and Apple Sage

Pan Seared Black Sea Bass with Japanese Eggplant, Sherry-Vinegar Gastric

Breast of Chicken with Sun Dried Tomato, Basil and Mozzarella served with Creamy Polenta

Crispy Chicken Breast with Caramelized Endive and Shallot Cream

Roast Tagine Style Chicken with Lemon Confit, Harissa Scented Israeli Couscous

Churrasco Style Skirt Steak with Chimichurri and Garlic Roasted New Potatoes

LT NY Strip Steak with Hen of the Woods Mushroom Ragout and Fried Artichoke

Grilled Zucchini Lasagna with Fresh Ricotta and Basil

Drunken Noodles, Crispy Tofu, Bok Choy, and Tamarind-Palm Sugar Sauce

(Continued)

DESSERTS

All items included

Buttermilk Cream Panna Cotta with Dried Fruit

Torta di Nonna with Amaretti Whipped Cream

Profiteroles Dipped in Caramel

Organic Coffee, Decaffeinated Coffee and Herbal Teas

\$95pp

LUNCH BUFFETS cont.

AMERICAN BBQ

**20 person minimum*

Everything Included

***Action Station**

SALADS AND SIDES

Southern Style Russet Potato Salad

Napa, Radicchio and Apple Slaw

Baked Beans

Braised Collard Greens with Bacon

Macaroni and Cheese

Assorted Grilled Vegetables

Choose Three:

BBQ Chicken

Pulled Pork

LT Backyard Burger

Chatham Codfish Sandwich on Onion Poppy Seed Bun

St. Louis Spare Ribs, Apple BBQ Sauce

ACCOMPANIMENTS

Kettle Cooked Potato Chips

Sliced American and Swiss Cheese

Lettuce, Tomato, Bermuda Onion, Chopped White Onion

Hellman's Mayonnaise, Ketchup, Dijon Mustard and Spicy Brown Mustard

DESSERTS

Apple Cobbler

Chocolate Mud Pie, Coffee Brulot Crème Anglaise

Roasted Pecan Pie, Bourbon Ice Cream

Organic Coffee, Decaffeinated Coffee and Herbal Teas

\$95pp

LUNCH BUFFETS cont.

ITALIAN

*20 person minimum

Everything Included

LT Tuscan Kale "Ribollita", Country Croutons, Cherry Tomato and Parmigiano

Margherita Pizza with Buffalo Mozzarella, Fresh Basil

Selection of Antipasto:

Marinated Artichoke Hearts, Crushed Potatoes with Anchovy, Grilled Portobello Caps with Balsamic Drizzle, Assorted Italian Olives, Roasted Peppers and Sweet and Sour Cippolini Onions

LT Caponata Crostini with Olive Oil Cured Tuna, Golden Raisins

Panzanella Salad, Lucky's Tomatoes, White Balsamic, Cucumber and Fresh Basil

Orzo Stuffed Eggplant with Fontina and Herbed Bread Crumbs

Brick Chicken Diablo, Chili-Broccoli Rabe, Rosemary Confit Lemon Crumb, Mustard Tarragon Jus

Orecchiette with Broccoli and Fresh Sausage

Grilled Zucchini Lasagna with Fresh Ricotta

DESSERTS

Tiramisu, Frangelico Soaked Lady Fingers

Warm Chocolate Cake, Tutti Frutti, Crema di Strega

Red Berry Pie, Orange Blossom Water Crema

Organic Coffee, Decaffeinated Coffee and Herbal Teas

\$100pp

LUNCH BUFFETS cont.

MEXICAN

**20 person minimum*

Everything Included

Queso Fundido, Poblano Peppers, Spanish Chorizo, Tortilla Chips

Black Bean Salad with Corn, Tomato, Onion, Fried Tortilla, Chipotle Lime Dressing

Shrimp, Scallop and Snapper Ceviche Tostadas

Assorted Empanadas, Wild Mushroom & Spinach, Chorizo & Queso Fresco, Chicken Chipotle

LT Grilled Snapper Veracruz Style, Jalapeños, Capers, Cherry Tomatoes

Roast Breast of Chicken in Poblano Cream with Lime Chili Roasted Corn

Pork Shoulder Carnitas with Red Mole Sauce

Red Beans, Rice, Flour and Corn Tortillas

Guacamole, Charred Corn Pico de Gallo, Sliced Jalapeño, Lime Segments, Cilantro Leaves

DESSERTS

Coffee and Kahlua Flan

Baked Plantains with Sweet Cream

Tres Leches with Strawberry Salad

Organic Coffee, Decaffeinated Coffee and Herbal Teas

\$100pp

LUNCH BUFFETS cont.

ASIAN

**20 person minimum*

Everything Included

Coconut Lemongrass Soup with Mushrooms and Chicken

Pork Bao Buns with Sriracha and Plum Sauce

Vegetable Spring Rolls

Baby Back Ribs, Chinese BBQ sauce

Charred Cabbage and Tofu Stir Fry, Black Bean Sauce

Tempura Shrimp with Walnuts and Spicy Mayo

LT Special Fried Rice

DESSERTS

Sweet Rice Pudding with Exotic Fruit Salad

Green Tea Cake

Chocolate Dipped Jumbo Fortune Cookies

Organic Coffee, Decaffeinated Coffee and Herbal Teas

\$100pp

LT Shrimp and Lobster Chowfun, XO Sauce

**\$15 Supplement*

SEATED LUNCH

APPETIZERS

Please Select One

Roasted Tomato Soup

Boston Bibb & Apple Salad

LT Hong Kong Style Salad with Guava Vinaigrette

Kale & Escarole Caesar, Rustic Pecorino Crouton

Baby Spinach, Granny Smith Apples, Nueske's Bacon, Candied Walnuts and Blue Cheese Dressing

Pappardelle, Buffalo Mozzarella, Pomodoro Sauce

Shrimp Ravioli, Seasonal Vegetables, Basil Beurre Blanc

Seared Diver Scallops, White Bean Puree, Pickled Honshimeji Mushrooms

MAIN COURSES

Please Select One

Brick Chicken Diablo

Chili-Broccoli Rabe, Rosemary Confit Lemon Crumb and Mustard Tarragon Jus

Steamed Salmon & Soy Jalapeño Broth

Cucumber Spaghetti, Fresh Herbs

Penne Pasta with Grilled Shrimp

Served with Leek and Tomato Fondue and White Truffle Garlic Bread

Pan Seared Black Sea Bass

Japanese Eggplant, Sherry-Vinegar Gastric

NY Strip Steak

Potato Fondant, Grilled Asparagus, Hollandaise

Wild Mushroom Risotto, Pecorino Romano

Grilled Zucchini Lasagna with Fresh Ricotta

(Continued)

DESSERTS

Please Select One

Peanut Butter Bar & Caramelized Popcorn

Salted Caramel, Buttermilk Gelato

Lemon Budino

Honeycomb, Blueberry Sorbet

Red Berries Pie

Lemon-Mint Gelato, Orange Blossom Cream

Torta di Chocolate

Chocolate Meringue, Condensed Milk & Amaretto Gelato

NY Cheesecake with Strawberry Rhubarb Compote

Passion Fruit Gelato

Seated Lunch, \$90pp

Includes choice of one appetizer, one main course, one dessert, all served with assorted breads, organic coffee and herbal teas

Wellness Lunch

**20 person minimum*

Appetizers

Please Select One

Preserved Lemon Tart and Tri-Color Quinoa Salad, Shaved Baby Vegetables, Avocado, Cumin Lemon Vinaigrette

Vietnamese Style Shrimp and Cilantro Lettuce Cups, Caramel Lemongrass, Vermicelli Noodles, Pickled Carrots
Green Market Vegetable Chowder, Smoked Tofu, Summer Squash, Tarragon infused Olive Oil

Main Course

Please Select One

Black Bass

Lentils, Charred Artichokes, Baby Kale, Ras El Hanout scented Apricots

Farro Pasta

Broccoli Rabe, Toasted Pine Nuts, Fagioli Beans, Truffle Sourdough Bread

Roast Vegetables

Edamame Puree, Crispy Parsnip, Pineapple Salsa, Aji Sauce

DESSERTS

Please Select One

Vegan Banana Split, Pineapple, Almond, Strawberry

Ice Cream Pavlova, Passion Fruit, Chocolate, Pomegranate

Organic Coffee, Decaffeinated Coffee and Herbal Teas

\$100pp

All Day Selections



The Classics

8am-5pm

(Maximum 9 hour duration)

Package to Include

All Day Organic Coffee

Decaffeinated Coffee and Herbal Tea Station

BREAKFAST

Seasonal Sliced Fruits and Berries

Croissants, Muffins, and Mini Breakfast Pastries

Assorted Bagels Served with Plain, Chive and Vegetable Cream Cheese

Banana, Dried Cranberry Walnut and Spiced Pumpkin Low-Fat Breads

Sweet Butter, Jams and Preserves

Fresh Orange, Grapefruit and Cranberry Juice

AM Break

Seasonal Fruit Smoothies and Agua Frescas

Chocolate Dipped Apple Wedges, Golden Pineapple and Strawberry Skewers

Make Your Own Trail Mix: Corn Nuts, Candied Walnuts, Toasted Pecans, Spiced Cashews, Dry Berries, Golden Raisins Soy Nuts, M&M's, and White Chocolate Chips

Lunch

Starters

Please Select Two

Chef's Soup of the Day

LT "Greek" Salad, Arugula, Cucumber, Niçoise Olive, Feta, Red Onion, Jalapeño, Citrus-Marjoram Dressing

Grilled Asparagus with Fines Herb, Soft-Boiled Eggs, Lemon Vinaigrette

Caesar Salad Romaine Hearts, Pecorino Croutons, Shaved Parmesan, Traditional Caesar Dressing

Fuji Apple, Baby Spinach, Manchego Cheese, Apple Cider Vinaigrette

Duck Confit Salad with Poached Pear, Frisée, Pecan and Mustard Vinaigrette

Napa Cabbage Slaw

Fingerling Potato Salad

Bowtie Noodles, Sun Dried Tomato, Mozzarella and Pesto

(Continued)

SANDWICHES AND WRAPS

Please Select Three

Smoked Turkey, Avocado, Crispy Onions, Cranberry Mayo and Peppered Jack on Poppy Seed Roll

Grilled Portobello and Goat Cheese, Arugula, Roasted Peppers, Fresh Basil on Ciabatta

LT Blackened Tuna Sandwich, Tomato, Boiled Egg, Spinach on Focaccia

Black Forest Ham and Swiss with Mustard Mayo on Rye

Sopressata, Coppacolla, Prosciutto and Provolone with Oven Dried Tomatoes and Oil Vinegar Dressing on Italian Bread

Roast Chicken Sandwich, Currant Mayonnaise, on Brioche

Roast Turkey Club with Neuske Bacon, Lettuce and Tomato

Grilled Vegetables with Pesto, Charred Frisée on Ciabatta

Grilled Chicken Caesar Wrap

Fresh Mozzarella, Basil, Lucky Tomato on Baguette

Turkey, Avocado and Bacon Wrap

LT Tuna Salad with Cornichon and Oven Dried Tomato Wrap

DESSERTS

Please Select Two

LT Buttermilk Cream Panna Cotta with Dried Fruit

Torta di Nonna with Amaretti Whipped Cream

Banana Cake and Crème Fraîche

Chocolate Caramel Mousse

Seasonal Fruit Salad

PM Break

Chocolate Chip, Peanut Butter, Oatmeal and Raisin, White Chocolate and Macadamia Nut Cookies

Almond and Coconut Macaroons

Skim, 2%, Whole and Chocolate Milk

\$185pp

The Lux

8am-5pm

(Maximum 9 hour duration)

Package to Include

All Day Organic Coffee
Decaffeinated Coffee and Herbal Tea Station

BREAKFAST

Croissants, Muffins, and Mini Breakfast Pastries
Assorted Bagels Served with Plain, Chive and Vegetable Cream Cheese
Banana, Dried Cranberry Walnut and Spiced Pumpkin Low-Fat Breads
Sweet Butter, Jams and Preserves
Scrambled Eggs and Chives
Roasted Red Home Fries
Applewood Smoked Bacon
Country Breakfast Sausages
Seasonal Sliced Fruit and Berries
Assorted Individual Yogurts and Homemade Granola
Selection of Breakfast Cereals with Skim, 2% and Whole Milk
Fresh Orange, Grapefruit and Cranberry Juices

AM Break

Fresh Fruit Skewers with Yogurt Dip
Assorted Power and Granola Bars
Dried Cherries, Berries, Raisins and Stone Fruits

(Continued)

Lunch

LT Black Peppercorn Popovers with Butter

Starters

Please Select Three

Chef's Soup of the Day

"Greek" Salad, Arugula, Cucumber, Niçoise Olive, Feta, Red Onion, Jalapeño, Citrus-Marjoram Dressing

Caesar Salad Romaine Hearts, Pecorino Croutons, Shaved Parmesan, Traditional Caesar Dressing

Cremini Mushroom, Taleggio and Sage Pizza

Margherita Pizza with Buffalo Mozzarella, Fresh Basil

LT Grilled Octopus Salad, Eggplant Caponata, Cherry Tomato, Crispy Chickpeas and Smoked Paprika Vinaigrette

Smoked BBQ Fingerling Potato Salad

Grilled Vegetables, Marinated in Herbs and Olive Oil

MAIN COURSES

Please Select Three

Cod Puttanesca with Olives, Capers, Anchovies

LT Seared Alaskan Salmon with Roasted Cauliflower and Apple Sage

Pan Seared Black Sea Bass with Japanese Eggplant, Sherry-Vinegar Gastric

Breast of Chicken with Sun Dried Tomato, Basil and Mozzarella served with Creamy Polenta

Crispy Chicken Breast with Caramelized Endive and Shallot Cream

Roast Tagine Style Chicken with Lemon Confit, Harissa Scented Israeli Couscous

Churrasco Style Skirt Steak with Chimichurri and Garlic Roasted New Potatoes

LT NY Strip Steak with Hen of the Woods Mushroom Ragout and Fried Artichoke

Grilled Zucchini Lasagna with Fresh Ricotta and Basil

Drunken Noodles, Crispy Tofu, Bok Choy, and Tamarind-Palm Sugar Sauce

DESSERTS

All items included

Buttermilk Cream Panna Cotta with Dried Fruit

Torta di Nonna with Amaretti Whipped Cream

Profiteroles Dipped in Caramel

(Continued)

PM Break

Chocolate Dipped Pretzels

Warm Soft Pretzels with Spicy Brown Mustard

Terra Vegetable Chips

Sweet/Salty Popcorn Mix

\$200pp

The Health Nut

8am-5pm

(Maximum 9 hour duration)

Package to Include

All Day Organic Coffee
Decaffeinated Coffee and Herbal Tea Station

BREAKFAST

Seasonal Sliced Fruits and Berries

Assorted Power Bars

Assorted Bagels Served with Plain, Chive and Vegetable Cream Cheese

Homemade Granola with Low-Fat, Skim and Soy Milk

Assorted Individual Yogurts

Zucchini and Carrot Bread Muffins

Fresh Tomato, Apple and Orange Juices

AM Break

Fresh Fruit Skewers with Yogurt Dip

Assorted Power and Granola Bars

Dried Cherries, Berries, Raisins and Stone Fruits

Lunch

Starters

Please Select One

Preserved Lemon Tart and Tri-Color Quinoa Salad, Shaved Baby Vegetables, Avocado, Cumin Lemon Vinaigrette

Vietnamese Style Shrimp and Cilantro Lettuce Cups, Caramel Lemongrass, Vermicelli Noodles, Pickled Carrots

Green Market Vegetable Chowder, Smoked Tofu, Summer Squash, Tarragon infused Olive Oil

Main Course

Please Select One

Black Bass, Lentils, Charred Artichokes, Baby Kale, Ras El Hanout scented Apricots

Farro Cavatelli, Broccoli Rabe, Toasted Pine Nuts, Fagioli Beans, Truffle Sourdough Bread

Roast Vegetables, Edamame Puree, Crispy Parsnip, Pineapple Salsa, Aji Sauce

(Continued)

DESSERTS

Please Select One

Vegan Banana Split, Pineapple, Almond, Strawberry

Ice Cream Pavlova, Passion Fruit, Chocolate, Pomegranate

PM Break

Seasonal Fruit Smoothies and Agua Frescas

Chocolate Dipped Apple Wedges, Golden Pineapple and Strawberry Skewers

Make Your Own Trail Mix: Corn Nuts, Candied Walnuts, Toasted Pecans, Spiced Cashews, Dry Berries, Golden Raisins Soy Nuts, M&M's, and White Chocolate Chips

\$195pp

Dinner Selections



PLATED DINNER

Served with rolls

First Course

Please Select One

SOUPS

New England Clam Chowder

Wild Mushroom Soup

Lobster Bisque

APPETIZERS

Shrimp Ravioli, Seasonal Vegetables, Basil Beurre Blanc

Lobster Fra Diavolo Pappardelle

Hamachi Crudo, Sweet Pea Guacamole, Frisee and Radish Salad, Whole Grain and Yuzu Vinaigrette

Beet Salad with Marcona Almonds and Goat Cheese Brûlée

Seared Diver Scallop, Cauliflower Puree, Pickled Cauliflower, Fried Capers

Duck Confit with Frisée Blue Cheese and Poached Pear

Satur Farms Mesclun Greens with Shaved Vegetables and Lemon Herb Vinaigrette

LT Kale & Escarole Caesar, Rustic Pecorino Crouton

Pan-Seared Sirloin, Crispy Rice, Pickled Daikon & Honshimeji Mushrooms

PLATED DINNER cont.

ENTREE

Please Select One

Miso Black Cod

Cucumber Spaghetti, Silken Tofu, Soy Jalapeño Broth

Seared Black Sea Bass

Japanese Eggplant, Sherry-Vinegar Gastric

LT Alaskan Salmon

American Osetra Caviar, Fingerling Potato Salad and Apple Nage

Jumbo Prawns

Saffron Risotto, Thai Basil, Tomato Butter Sauce

Chermoula Crusted Wild Salmon

Garbanzo and Red Lentil Ragout, Baby Eggplant, Citrus Yogurt Sauce

Roast Chicken

Fingerling Potato, Escarole, White Beans, Capers Tarragon Jus

Seared Duck Breast

Cumin Lemongrass Rice, Yellow Curry, Red Seedless Grapes

Braised Beef Short Rib

Broad Noodles, Pho Broth, Caramelized Cippolini Onions

Grilled Filet of Beef

Jalapeno Mash Potato, Roasted Brussel Sprouts and Red Wine Demi Glaze

Prime Grade Rib Eye Steak

Gorgonzola Butter, Country Fries, Grilled Asparagus

LT Signature Peppercorn Crusted New York Strip Steak

Onion Soubise, Parisienne Gnocchi and Green-Peppercorn Armagnac Sauce

6 Spice Crusted Australian Lamb rack

Braised Bok Choy, Roasted Fingerlings, Beurre Rouge

\$15 Per Person Supplement

(Continued)

COMBINATION PLATES

**Includes a Choice of One Appetizer from the Above Choices, One Combination Plate and One Dessert*

Filet and Lobster

Lobster Agnolotti, Red Wine Sauce, Baby Vegetables

Veal Chop and King Crab Legs "Oscar"

Hollandaise, Grilled Asparagus

Crayfish and Chicken Casserole

Sugar Snap Peas, Thumbelina Carrots

DESSERTS

Please Select One

Peanut Butter Bar & Caramelized Popcorn

Salted Caramel, Buttermilk Gelato

Lemon Budino

Honeycomb, Blueberry Sorbet

Red Berries Pie

Lemon-Mint Gelato, Orange Blossom Cream

Torta di Chocolate

Chocolate Meringue, Condensed Milk & Amaretto Gelato

NY Cheesecake with Strawberry Rhubarb Compote

Passion Fruit Gelato

Seated Dinner, \$125pp

Includes Choice of One Appetizer, One Main Course, One Dessert all Served with Assorted Breads, Organic Coffee and Herbal Teas

\$10 pp to Add Second Entrée Option

Combination Plates, \$145pp

DINNER BUFFETS

THE NEW ENGLANDER

**15 person minimum*

All Items Included

Classic New England Clam Chowder

Chopped Vegetable Salad with Ranch, Blue Cheese, or Oil and Vinegar Dressings

LT Lobster Roll with Tarragon, Celery and Chive on Butter Toasted Brioche Roll

Rhode Island Quahog Stuffies

Steamed or Grilled Maine Lobsters with Drawn Butter and Lemon

Boiled Corn on the Cob and New Red Potatoes

DESSERTS

Apple Cranberry Crisp

Chocolate Peanut Butter Fudge

Pumpkin Cheesecake Bites

Organic Coffee, Decaffeinated Coffee and Herbal Tea Service

\$160pp

DINNER BUFFETS cont.

THE FIVE BOROUGHS

**20 person minimum*

**Please Make Your Selection by Borough
2 Borough Minimum**

Little Italy / Arthur Avenue Bronx - Italian

Top Neck Clams Casino

Mini Reuben on Marble Rye

Eggplant Parmigiana

\$45pp

China Town

Peking Duck, Moo Shu Pancake, Cucumber, Scallion and Hoisin Sauce

Pork Pot Stickers

Shrimp Bánh Mi with Chinese Daikon, Thai Chili and Cilantro

Chinese Water Spinach

\$60pp

Red Hook Ball Fields – South American

Braised Pork in Green Chili, Soft Tacos, Sour Cream

Snapper Vera Cruz

Grilled Corn, Queso Fresco, Lime, Chili

Black Beans and Rice

\$50pp

“K” Town – Korean

Bulgogi Skewers with Kimchi

Bon Chon Chicken

Kimchi Pancake with Scallions

\$45pp

Jackson Heights - Indian

Tandoori Paneer Skewer with Minted Yogurt and Green Chili

“Malai Kabab” Grilled Ginger Marinated Chicken Breast

Assorted Naan Bread

\$50pp

(Continued)

DESSERTS

Please Select Three

Black and White Sesame Mochi

Churros

New York Cheese Cake

Pistachio Baklava with Spiced Honey

Cronuts

Miniature Mango Lassi

\$24pp

Organic Coffee, Decaffeinated Coffee and Herbal Tea Service

DINNER BUFFETS cont.

The Silk Road

**20 person minimum*

All Items Included

Coconut Lemongrass Soup with Mushrooms and Chicken

Vegetable Spring Rolls

Singapore Noodles, Tofu, Chinese Celery

Kung Pao Monkfish

Baby Back Ribs, Chinese BBQ sauce

Charred Cabbage and Tofu Stir Fry, Black Bean Sauce

Crispy Shrimp with Walnuts and Spicy Mayo

LT Special Fried Rice

Shrimp and Lobster Chowfun, XO Sauce \$15 pp supplement

DESSERTS

Black Sesame Mochi

Coconut Pudding

Sticky Rice with Caramelized Mango

Organic Coffee and Herbal Tea Service

\$160pp

DINNER BUFFETS cont.

STEAKHOUSE

**15 person minimum*

All Items Included

LT Black Peppercorn Popovers w/Butter

Lobster Bisque

Baby Iceberg Wedges with Blue Cheese Dressing

Red and Golden Baby Beets Salad, Goat Cheese Brûlée with Marcona Almonds

Roasted Free Range Chicken, Lemon-Oregano Caper Stuffing

Grilled Hanger Prime

Grilled New York Strip Steak

Grilled Asparagus with Lemon Zest and Sea Salt

Jalapeno Whipped Potatoes

Super Green Creamed Spinach

LT Signature Smoked Gouda Mac n Cheese

Sauce Béarnaise, Shallots-Red Wine, Armagnac Green-Peppercorn Sauce

DESSERTS

Lemon Tart with Blueberry Meringue

New York Style Cheesecake, Citrus Soup

Carrot Cake, Butterscotch Sauce

Organic Coffee, Decaffeinated Coffee and Herbal Tea Service

\$175pp

Wellness Dinner

**20 person minimum*

Appetizers

Please Select One

Sea Bream Crudo, Yuzu Gelee, Green Peppercorns, Charred Corn Vinaigrette

Roasted Beet and Pear Salad, Marcona Almonds, Arugula, Bucheron Cheese

Curried Red Lentil and Pumpkin Soup, Toasted Pumpkin Seeds, Jalapeno, Herb Toast

Main Course

Please Select One

Grilled Halibut

Israeli Couscous, Pea Puree, Togarashi

Roasted Root Vegetable

Parsnip Puree, Lemon Coriander Oil, Pea Shoots

Grilled 6 Spice Crusted Sirloin

Fava Beans, Roast Cauliflower, Massaman Curry Sauce

DESSERTS

Please Select One

Molten Chipotle Chocolate Cake, Cinnamon Marshmallow, Graham Cracker Tuile

Angel Food Cake White Chocolate Trifle, Blueberries, Toasted Coconut

Organic Coffee, Decaffeinated Coffee and Herbal Teas

\$160pp

Cocktail Reception



COCKTAIL RECEPTION

PASSED HORS D'OEUVRES

CHILLED

Penang Curry Poached Lobster, Pickled Asian Pear, Mini Brioche
 Salmon Rilette, Marble Rye Crisp, Crispy Capers
 Tuna Tartare Push Pop, Deviled Eggs, Avocado
 Summer Roll, Glass Noodle, Shitake, Carrot Garlic Hoisin Sauce
 Seared NY Strip, Caramelized Onion, Mini Popover, Chimichurri, Blue Cheese
 Pepper Crusted Hamachi, Cucumber, Chili Ponzu, Shiso
 Crab Salad wrapped in Cucumber Ribbon, Tomato water
 Sea Bream Ceviche, Sesame Nori Tuile, Spiced Crème Fraiche, Avocado
 Beet and Goat Cheese Profiterole
 Truffled Beef Tartare Crostini, Egg Cream
 Shrimp Salad, Chili, Citrus Fruit, Sushi Crisp

WARM

Mushroom Cigars with Truffled Mayo
 Kobe Beef Hot Dog in Puff Pastry with McClure's Pickle Relish and Mustard Sauce
 Pork Belly & Kimchi Arancini, Chili Mayonnaise
 Bacon Wrapped Prawn, Spicy Yuzu and Ginger Mayonnaise
 Jumbo Lump Crab Cake, Jalapeno aioli
 Hen of the woods Grilled Cheese, Tomato Basil soup
 Cumin Marinated Lamb, Ginger Tomato Chutney, Mini Pappadam
 Shrimp Toast, Toban Djan Relish
 Root Vegetable Croquette, Roasted Garlic and Saffron Aioli
 Turkey meatballs, Cranberry Relish, Parmesan Polenta
 Cheese Fritters, Harissa Dipping Sauce
 Grilled Short Rib Skewer, Red Miso Marinade
 Boneless Chicken Wings, Serrano Lemongrass Caramel Glaze

\$60 per person for a selection of 6 for 1 hour
 \$80 per person for a selection of 8 for 1 hour
 \$10 per person per extra hour
 \$6 per extra selection

COCKTAIL RECEPTION STATIONS

Pasta Station

Select Two:

Served with LT Popovers and Butter

Cavatappi a la Vodka

Served with Basil and Vodka Sauce

Agnolotti and Pesto

Parmesan Cream, Wild Mushrooms and Sundried Tomatoes

Farfalle

Prosciutto, Spring Peas and Pecorino

Spaghetti All'Amatriciana

Roasted Guanciale and Parmigiano Reggiano

Penne

Olive Oil and Herb Vierge, Artichokes, Olives and Sun Dried Tomatoes

\$34pp

Salad Station

Select Three:

Served with Popovers and Butter

Tuscan Kale Salad with Filone Crouton and Garlic Vinaigrette

Satur Farms Mesclun Greens with Shaved Vegetables and Lemon Herb Vinaigrette

Caesar Salad Romaine Hearts, Baguette Croutons, Shaved Parmesan, Traditional Caesar Dressing

Fuji Apple, Baby Spinach, Manchego Cheese, Apple Cider Vinaigrette

Romaine, Red Onion, Cucumber, Olives, Feta Cheese, Tomato with Oregano Vinaigrette

\$22pp

Ceviche Station

Please Select One

All Served with Tortilla Chips

Black Sea Bass Ceviche "Tiradito"

Red onion, Lime juice, Sriracha, Cilantro, Celery, Dried Corn

Spicy Salmon Ceviche

Jalapeños, Yuzu, Jicama, Cilantro, Heart of Palm, Mustard Oil

Seafood Ceviche "Thai Style"

Snapper, Shrimp and Calamari, Coconut Milk, Thai Chili, Coriander Seed, Scallion, Ginger, Lemongrass

\$40 pp

Panini Station

Please Select Three

Calle Ocho Cubano

Traditional Reuben

Roast Beef, Pickle and Cheddar

Turkey, Swiss, Tomato and Bacon

Salami, Ham, Provolone and Roasted Peppers

Grilled Vegetables, Tapenade and Sun Dried Tomatoes

\$30pp

Stir Fry Station

***Action Station**

Wok Fried to Order with Assorted Asian Vegetables and Sauces

Accompanied by: Baby Bok Choy, Shiitake Mushrooms, Bamboo Shoots, Marinated Tofu, Snow Peas, Ginger,

Garlic, Scallions, Sesame Seeds, Fried Cashew, Sweet Soy, Stir-fry Sauce Peanut Sauce

Please select two

Ramen

Chow Fun Noodle

Pan Fried Wonton Noodle

Cellophane Noodle

\$30pp

Seafood Bar

Jumbo Shrimp, Mussels, Oysters on the Half Shell, Clams, Snow Crab Claws Served Over Cracked Ice with:

Mustard Sauce, Spicy Cocktail Sauce, Tabasco, Horseradish and Mignonette

\$55pp

COCKTAIL RECEPTION STATIONS cont.

Risotto Station

Please select two

Wild Mushroom Risotto, Sage Garlic Brown Butter

Asparagus & Prawn Risotto, Lemon Zest and Peas Shoot

Vegetables Risotto, Arugula, Oven Dried Tomato, Asparagus, Peas
\$30pp

CARVING STATIONS

***Action Stations**

Served with LT Popovers and Butter

Black Angus Tenderloin of Beef

Béarnaise Sauce, Horseradish Cream, Red Wine Demi
\$35pp

Prime Rib of Beef

Onion Confit Served with Mustard and Horseradish Cream
\$30pp

Cajun Fried Turkey

Giblet Gravy and Dry Cranberry Relish
\$27pp

Rosemary and Garlic Roasted Leg of Lamb

Lamb Jus, Herb Butter
\$36pp

Australian Rack of Lamb

Mustard Herb Crust and Garlic Roasted Potatoes
\$40pp

Seared Sesame Crusted Ahi Tuna Loin

Crispy Wontons, Sweet Soy, Ponzu and Wasabi Cream
\$35pp

Hot Smoked Planked Salmon

Grilled Seasonal Vegetable
\$30pp

Additional Add on to Carving Stations

Grilled Vegetable Board at \$10pp

851 Avenue Of The Americas, New York, New York 212-564-4567 Ext. 4530

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COCKTAIL RECEPTION STATIONS cont.

PAELLA VALENCIA STATION

Saffron Infused Rice with Shrimp, Mussels, Calamari, Monkfish, Chicken, Chorizo and Piquillo Peppers
\$40pp

SUSHI STATION

****Action Station***

Assorted Maki and Nigiri
Accompanied by: Wasabi, Pickled Ginger, Soy, Ponzu and Eel Dipping Sauces
Rolled to Order by Sushi Chef
\$38pp

LT SUSHI STATION

****Action Station***

Maki selection of: Spicy Tuna, Dragon Roll, Jumbo Lump California, Salmon Philadelphia, Yellowtail Jalapeño, Tempura Shrimp and Veggies with Garlic Hoisin
Nigiri and Sashimi Selection of: Ahi Tuna, Salmon, Hamachi, Shrimp, Spicy Tuna, Yuzu Yellowtail, Citrus Salmon
Accompanied by: Wasabi, Pickled Ginger, Soy Sauce, Spicy Mayo, Eel Sauce
Rolled to Order by Sushi Chef
\$60pp

Middle Eastern Mezzes

Romaine Spears, Grilled Pita and Pita Chips with Baba Ghanoush, Hummus, Tabbouleh, Black Olive Tapenade, Cucumber and Mint Tzaziki, Selection of Cured, Brined, and Marinated Olives
\$25pp

Taco Station

****Action Station***

Marinated Mahi Mahi, Pico de Gallo, Pickled Onions, Jalapenos, Grilled Chicken Strips, Shaved Radish, Queso Fresco, Cheddar, Cilantro, Scallion, Guacamole, Tri-Color Nacho Chips, Shredded Lettuce, Tomato, Black beans, Salsa Habanera, Salsa Verde, Salsa Borracha, Lime and Lemon segments
\$50 pp

BBQ Station

Pulled Pork Sandwich, Lemongrass Chicken Wings, Bacon Wrapped Prawn, Cocoa braised St. Louis Spare Ribs, Grilled Vegetable Skewer, Grilled Corn on the Cob, Mac & Cheese, Corn Bread, Napa Cole Slaw
\$50pp

Market Vegetables

Baskets of Baby Vegetables with Selection of Dips to Include:
Maytag Blue Cheese, Guacamole and French Onion Dip
\$20pp

45

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COCKTAIL RECEPTION STATIONS cont.

Cheese Marble

Selection of Imported and Domestic Cheese served with Grapes, Berries, Carr's Water Crackers and Sliced Baguette
\$25pp

Charcuterie & Cheese Board

Select meats from Salumeria Biellese, Ricotta Salata, Manchego, San Andreas, Shropshire Blue, Brie, Carr's Crackers, Toasted Baguette, Olives
\$45 pp

Antipasti

Salumi Display, Soppressata, Coppacolla, Prosciutto, Assorted Olives, Roasted Peppers, Sweet n Sour Cippolini, Marinated Artichoke Hearts, Crushed Red Potatoes with Anchovy, Grilled Portobello with Balsamic, Focaccia with Olive Tapenade and Extra Virgin Olive Oil
\$30pp

Viennese Table

Selection of Assorted Pastries, Tarts, Creams and Custards
Coffee, Decaffeinated Coffee and Herbal Teas
\$30pp

Tray Passed Mini Desserts

Please Select Three

Carrot Cake

Banana Tres Leches

Meyer Lemon Tart

NY Style Cheesecake Cannoli

Praline Profiterole

Salted Caramel Chocolate Tart

Strawberry Shortcake

Meyer Lemon and Maple Cronut

Assorted Cookies

\$18pp

**Action Stations require one attendant per 75 guests, \$200 per attendant*

BAR & WINE MENU

The Essentials

Kettle One	Tito's Vodka	Bacardi Superior	Captain Morgan
Buffalo Trace	Dewar's White	Jack Daniels	Corralejo Tequilla
Bourban	Rittenhouse Rye	Martini Dry	Sweet Vermouth
Heineken	Amstel Light	Fire Island	Southampton
		Lighthouse Ale	Double White

\$30 for One Hour Reception - \$20 Each Additional Hour

The Prime Time

Kettle One	Grey Goose	Kettle Orange & Citron
Bacardi Superior	Captain Morgan	Tanqueray
Hendricks Gin	Maker's Mark	Jack Daniels
Crown Royal	Rittenhouse Rye	
Chivas Regal		Sweet Vermouth
Sauza Blue	Corralejo Tequilla	Glenlivet 15
Courvoisier	Amaretto Disaronno	Patron
Grand Marnier	Hennessey VSOP	Chambord
Triple Sec		Martini Dry
Fire Island Lighthouse Ale	Amstel Light	Southampton Double White
	Heineken	

\$35 for One Hour Reception - \$25 Each Additional Hour

Both Packages include:

House Selection of Red and White Wine
House Sparkling Wine
Mineral Waters, Sodas and Juices

The K.I.S (Keep It Simple)

House Selection of Red and White Wine
House Sparkling Wine
Heineken, Amstel Light
Fire Island Lighthouse Ale, Southampton Double White
Ithaca Nut Brown Ale
Mineral Waters, Sodas and Juices

\$24 for One Hour Reception - \$12 Each Additional Hour

CORDIALS

*Recommended for the last hour of your event
A perfect compliment to your dessert.*

Please choose six cordials from the following:

Amaretto Disaronno	B&B	Anisette
Baileys Irish Cream	Campari	Chambord
Cointreau Special	Drambuie	Dubonnet Red
Frangelico	Godiva	Godiva White Chocolate
Grand Marnier	Kahlua	Lillet
Limoncello	Pimm's	Sambuca Romana
Tia Maria		Averna Amaro

\$25.00 per guest

WINE LIST

SPARKLING

Domaine Ste. Michelle Brut, Washington - \$42
 Prosecco, Mionetto, Italy NV - \$47
 "J" Sparkling, California - \$60
 Perrier Jouet Brut NV, Champagne - \$90
 Veuve Clicquot Brut NV, Champagne - \$135

WHITE

Chardonnay, La Terre, California- House White
 Pinot Grigio, Trinity Oaks, California – House White
 Sauvignon Blanc, Matua, New Zealand - \$48 per bottle
 Viogner, Wild Horse, Central Coast - \$50 per bottle
 Chardonnay, Beringer, Napa - \$60 per bottle
 Chablis 'Terroir de Chablis, Patrick Piuze, Burgundy - \$68 per bottle
 Chardonnay, Flowers, Sonoma Coast - \$85 per bottle

REDS

Merlot, La Terre, California- House Red
 Cabernet Sauvignon, La Terre, California - House Red
 Malbec, Broquel, Argentina- \$45 per bottle
 Shiraz, D'Arenberg 'The Footbolt', Australia - \$52 per bottle
 Chianti Classico, Brolio, Tuscany - \$58 per bottle
 Pinot Noir, Rutz "Mason Gran Cru" Russian River - \$70 per bottle
 Cabernet Sauvignon, Honig, Napa - \$80 per bottle
 Cabernet Sauvignon, Joseph Phelps, Napa - \$125 per bottle

House Wines are valued at \$44 per bottle.

The variance between house wine and an upgrade is applied per bottle opened.