

Cocktail Reception



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.

COCKTAIL RECEPTION

PASSED HORS D'OEUVRES

CHILLED

Penang Curry Poached Lobster, Pickled Asian Pear, Mini Brioche
 Salmon Rillette, 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

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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

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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

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, Soppresata, 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*