

# eventi

A KIMPTON HOTEL



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.



## Event Package

### Service

Dedicated Catering Manager

### Beverage Offerings

Four Hour Hosted Adult Bar Including:  
Selection of Brand Name Liquors, Imported & Domestic Beers  
House Red & White Wine and Sparkling Wine  
Non-Alcoholic Beverages & Mixers

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Four Hour Hosted Kids Bar Including:  
3 Specialty Mocktails  
Assorted Soft Drinks & Juices

### Eventi Cuisine

#### Adult Menu:

Cocktail Hour

6 Butler Passed Hors D'Oeuvres

One Station: Middle Eastern Mezzes or Cheese Marble

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3 Course Dinner to include:  
Signature LT Popovers & Butter  
Appetizer  
Choice of Entrée, Seasonal Accompaniments  
Plated Dessert

#### Young Adult Menu:

Cocktail Hour:

6 Butler Passed Hors D'Oeuvres

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Dinner  
Buffet Menu  
Ice Cream Sundae Bar

**\$225.00 per adult**  
**\$110 per young adult (ages up to 14)**

All items are priced per person. All prices are in U.S. Dollars. Prices do not include a 15% Gratuity, 8% Administrative Fee and 8.875% New York Sales Tax

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## **ADULT MENU**

### **PASSED HORS D'OEUVRES**

**(Selection of 6 from Warm & Chilled Items Below)**

#### **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

#### **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

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## Cocktail Reception Stations

### **The Cheese Marble**

Selection of Imported and Domestic Cheeses Presented Whole with Grapes, Berries,  
Water Crackers and French Baguettes

~Or~

### **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

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## **Additional Reception Stations**

### **Market Vegetables**

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

**\$20pp**

### **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**

### **Charcuterie & Cheese Board**

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

**\$45pp**

### **Pasta Station**

***Please Select Two:***

#### **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

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## Reception Stations

*Continued...*

### **Risotto Station**\*Action 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**

### **Ceviche Station** **Please select one**

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

**\$40pp**

### **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**

### **SUSHI STATION**\*Action Station (\$300 Chef Fee)

Assorted Maki and Nigiri

Accompanied by: Wasabi, Pickled Ginger, Soy, Ponzu and Eel Dipping Sauces

Rolled to Order by Sushi Chef

**\$38pp**

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## Reception Stations

*Continued...*

### **LT SUSHI STATION**\*Action Station (\$300 Chef Fee)

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**

### **PAELLA VALENCIA STATION**

Saffron Infused Rice with Shrimp, Mussels, Calamari, Monkfish, Chicken, Chorizo and Piquillo Peppers

**\$40pp**

### **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**

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## Reception Stations

*Continued...*

### **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

**\$50pp**

### **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**

### **CARVING STATIONS**\*Action Stations

#### **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

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## **PLATED DINNER**

Includes choice of soup or appetizer, two main courses, and one dessert

All served with LT Signature Popovers organic coffee and herbal teas

### **FIRST COURSE**

*Please Select One Soup or Starter*

#### **Soup**

New England Clam Chowder

Wild Mushroom Soup

Lobster Bisque

#### **Starters**

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

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**ENTREE**

***Please Select Two***

**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*

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### **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

*\$20 per person supplement*

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### **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

### **Viennese Table**

Selection of Assorted Pastries, Tarts, Creams and Custards

**\$15pp Supplement to Choose a Viennese Table, Instead of a Plated Dessert**

### **CAKE** – Optional - \$14 per person

Provided by Sylvia Weinstock

You will work directly with your own personal designer, to create a custom cake that fits perfectly into your special event

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If providing a cake from an outside source  
A \$5.00 per person cake cutting fee applies

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## **BAR MENU & WINE LIST**

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

Standard Selection of Red and White Wine  
Champagne  
Mineral Waters, Sodas and Juices

### SPARKLING

Domaine Ste. Michelle Brut, Washington – House Sparkling  
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, Mutua, 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

*Standard Wines are valued at \$42 per bottle.  
The variance between standard wine and an upgrade is applied per bottle opened.*

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## **YOUNG ADULT MENU**

### **PASSED HORS D'OEUVRES**

Pigs in Blankets  
Chicken Quesadilla  
Mozzarella Sticks  
Empanadas  
Spring Rolls  
Soft Pretzel with Mustard Dip

### **DINNER BUFFET**

Dinner Rolls  
Classic Caesar Salad  
Chicken Fingers  
Assorted Sliders  
French Fries  
Mac N' Cheese

### **ICE CREAM STATION**

#### **Ice Cream Flavors:**

Chocolate and Vanilla Ice Creams

#### **Toppings (All Included):**

Crumbled Cookies & Brownies, Mixed Berries, Bananas, Rainbow & Chocolate Sprinkles, Maraschino Cherries, Whipped Cream, Chocolate Sauce & M&Ms

### **MOCKTAIL BAR**

Mocktails to include:

Shirley Temple, Roy Rogers and a Pineapple Cranberry Spritzer  
Assorted Soft Drinks, Juices & Bottled Water

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Enhancements...

**COTTON CANDY STATION**  
**Includes 1 flavor of Cotton Candy**

Cherry  
Bubble Gum

Lime  
Watermelon

Strawberry  
Blue Raspberry

**\$15 per person with a 25 guest minimum**  
*Chef Attendant Required at \$200 per 100 guests*

\*\*\*

**CHOCOLATE FOUNTAIN**  
**Choice of Milk or Dark Chocolate**

Strawberries  
Marshmallows

**Dipping Items:**  
Pineapple  
Rice Krispy Treats  
Pretzel Rods

Bananas  
Pound Cake

**\$22 per person with a 50 guest minimum**  
*Chef Attendant Required at \$200 per 100 guests*

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**CANDY BUFFET**  
**Includes up to 8 Candy Selections**  
**Scoops and Glassware provided by Eventi**

Gummy Bears, Three Musketeers, Snickers, Reese's Peanut Butter Cups, Sour Patch Kids, Starburst, Twix, Peanut M & M, Pop Rocks, Bottle Caps, Butter Fingers, Skittles, Almond Joy, Tootsie Rolls, Ring Pops, Hershey's Kisses, Whoppers, Nerds, Junior Mints, Smarties & Rolos

**\$20 per person with a 50 guest minimum**

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