



MEETING AND SPECIAL EVENT MENUS

BREAKFAST BUFFETS

The Continental

Seasonal Sliced Fruit & Berries
An Assortment of Breakfast Pastries, Croissants,
Muffins & New York Style Bagels
Marmalade, Jams, Sweet Butter & Cream Cheese
Assorted Individual Yogurts & Cold Cereal
Fresh Orange & Grapefruit Juices
Freshly Brewed Regular & Decaffeinated Lavazza Coffee
Assorted Harney's Teas

Healthy & Fit

Seasonal Sliced Fruit & Berries
Individual Egg White & Vegetable Frittatas
Oatmeal Bar: Steel-cut Oats cooked to perfection and finished
with your choice of toppings: Banana Chips, Nuts, Dried Cranberries, Brown Sugar, or Granola
An Assortment of New York Style Bagels
Marmalade, Jams, Sweet Butter & Cream Cheese
Fresh Fruit & Greek Yogurt Parfaits
Fresh Orange & Grapefruit Juices
Freshly Brewed Regular & Decaffeinated Lavazza Coffee
Assorted Harney's Teas

All-American

Seasonal Sliced Fruit & Berries
An Assortment of Breakfast Pastries, Croissants,
Muffins & New York Style Bagels
Marmalade, Jams, Sweet Butter & Cream Cheese
Fresh Fruit & Greek Yogurt Parfait
Farm Fresh Scrambled Eggs & Home Fries
French Toast & Maple Syrup
Crispy Bacon & Country Style Breakfast Sausages
Fresh Orange & Grapefruit Juices
Freshly Brewed Regular & Decaffeinated Lavazza Coffee
Assorted Harney's Teas

PLATED BREAKFAST

Fresh Orange & Grapefruit Juices
An Assortment of Breakfast Pastries, Croissants & Muffins
Marmalade, Jams, Sweet Butter & Cream Cheese
Fresh Seasonal Fruit Plate
Regular & Decaffeinated Lavazza Coffee
Assorted Harney's Teas

Pre-Select One

Farm Fresh Scrambled Eggs
Crispy Bacon with Home Fried Potatoes
::
Grand Marnier French Toast Topped with Maple Syrup & Whipped Cream
Apple and Sage Sausage
::
Traditional Eggs Benedict

Enhancements

Omelet Station (Chef attendant required)
Smoked Salmon with Traditional Garnish
Frittata with Sausage, Mushrooms and Cheddar Cheese
Smoked Ham or Vegetable Quiche
Smoked Salmon, Vegetable and Scallion Cream Cheeses
Individual Greek Yogurt & Fresh Fruit Parfait
Oatmeal Bar: Steel-cut Oats cooked to perfection
with your choice of toppings: Banana Chips, Nuts, Dried Cranberries,
Brown Sugar, or Granola

BREAKS

Coffee Perk

Freshly Brewed Regular & Decaffeinated
Lavazza Coffee & Assorted Harney's Teas

With Assorted Soft Drinks and Bottled Water

Constant Caffeine

8 Hour Service:

Freshly Brewed Regular & Decaffeinated
Lavazza Coffee & Assorted Harney's Teas

With Assorted Soft Drinks and Bottled Water

Sugar Rush

An Assortment of Freshly Baked Cookies
Brownies & Blondies

Freshly Brewed Regular & Decaffeinated Lavazza Coffee
Assorted Harney's Teas
Assorted Soft Drinks & Mineral Water

New York Classic

Classic Root Beer Floats made with Artisanal Root Beer
& Vanilla Bean Ice Cream
Traditional New York Cheese Cake
Mini Hot Pretzels

Freshly Brewed Regular & Decaffeinated Lavazza Coffee
Assorted Harney's Teas

Say Cheese

Assorted Sliced Imported & Domestic Cheeses
Crackers & Bread Sticks
Sliced Seasonal Fruit & Berries

Freshly Brewed Regular & Decaffeinated Lavazza Coffee
Assorted Harney's Teas
Assorted Soft Drinks & Mineral Water

Warwick Favorites

Freshly Baked Cupcake Display
Individual Bags of Gourmet Popcorn & Potato Chips
Fresh Fruit Skewers
Starbucks Frappuccino
Bottled Water
Freshly Brewed Regular & Decaffeinated Lavazza Coffee
Assorted Harney's Teas

Summer Chill

Pitchers of Homemade Lemonade & Iced Tea
Sliced Summer Fruit & Berries
Chocolate Chip Cookies
Italian Ices and Ice Cream Cups
Freshly Brewed Regular & Decaffeinated Lavazza Coffee
Assorted Harney's Teas

Mediterranean Afternoon

Tabouli, Hummus, Eggplant Dip, Tzadiki, Mixed Olives,
Feta Cheese & Pita Chips
Dried Fruits
Iced Tea, Lemonade
Freshly Brewed Regular & Decaffeinated Lavazza Coffee
Assorted Harney's Teas

Healthy & Fit

Individual Crudite "Martinis" with Ranch Dip
Granola, Fruit & Nut Bars
Whole Seasonal Fruit Basket
Individual bags of Trail Mix
Assorted Naked Fresh Smoothies®
Bottled Water
Freshly Brewed Regular & Decaffeinated Lavazza Coffee
Assorted Harney's Teas



LUNCHEON BUFFETS

New York Deli

Salads

Traditional Greek Salad

Romaine, Olives, Cucumbers, Red Onion,
Tomato & Feta Cheese

Marinated Fingerling Potato Salad

Vinegar, Haricot Vert & Minced Scallions

Classic Caesar Salad

Garlic Toasted Croutons & Parmesan Shavings

Deli Meats

**House-Made Roast Beef, Boars Head Ham,
Turkey, & Genoa Salami
Assortment of Cheeses**

White Albacore Tuna

Pickled Cucumber, Diced Apples, Spanish Paprika, &
Homemade mayonnaise

**Sliced Tomatoes, Pickles, Onions and Romaine Lettuce
Baskets of Breads and Rustic Rolls**

House-Made Chips

Dessert

A Selection of Brownies, Blondies & Assorted Cookies
Freshly Brewed Regular & Decaffeinated Lavazza Coffee
Assorted Harney's Teas

Broadway

Salads

Marinated Fingerling Potato Salad

Vinegar, Haricot Vert & Minced Scallions

Traditional Greek Salad

Romaine, Olives, Cucumbers, Red Onion,
Tomato & Feta Cheese

Local Portobello Mushroom & Mixed Field Green Salad

Roasted Peppers & Truffled Sherry Vinaigrette

Sandwiches

Grilled Flank Steak

Mixed Field Greens, Roasted Red Peppers, Fleur De Sel
Butter on Brioche

Buffalo Mozzarella Tomato Wrap

Arugula, Fresh Basil, Cold Pressed Olive Oil

Honey Roasted Turkey Wrap

Alfalfa Sprouts, Tomatoes,
Basil Mayonnaise

House-Made Chips

Dessert

A Selection of Brownies, Blondies & Assorted Cookies
Freshly Brewed Regular & Decaffeinated Lavazza Coffee
Assorted Harney's Teas



Central Park

Salads

Mesclun Greens

Tossed Seasonal Tomatoes, Heirloom Cucumbers & Champagne Vinaigrette

Tri-Color Pasta

Tossed in a Fresh Basil Pesto

Garden Fresh Tomato Soup

Entrees

Mini Kobe Sliders

Melted Cheese, Chipotle Mayonnaise & Pickles

Mini Grilled Cheese

American Cheese & Tomato

Mini BLT

Bacon, Lettuce, Tomato & Avocado

House-Made Chips

Dessert

Cupcake Assortment & Fresh Fruit Skewers

Freshly Brewed Regular & Decaffeinated Lavazza Coffee
Assorted Harney's Teas

Fifth Avenue

Salads

Roasted Beets

Coach Farms Triple Crème Goat Cheese, Mache Lettuce Salad, Roasted Walnuts & Walnut Vinaigrette

Strawberry and Spinach Salad

Local Goat Cheese and Aged Balsamic Vinaigrette

Mushroom, Asparagus, and Tomato Pasta Salad

Entrees

Sliced Medium Rare Filet of Beef

Served with Pickled Red Onions

Lemon Thyme Roasted Chicken Breast

Shiitake Leek and Dry Vermouth Sauce

Orecchiette Pasta

Tomatoes, Asparagus, Feta & Pine Nuts

Grilled Marinated Vegetables & Herb Roasted Fingerling Potatoes

Dessert

Assortment of Miniature Pastries, Assorted Cookies & Fresh Berries with Cream

Freshly Brewed Regular & Decaffeinated Lavazza Coffee
Assorted Harney's Teas



DINNER BUFFETS

Lexington

Salads

Baby Spinach Salad

Endive, Arugula, Pear Tomatoes & Crumbled Blue Cheese in Shallot Vinaigrette

Grilled Artichoke Salad

Lemon Juice, Roasted Peppers, Red Onions, Fresh Basil, Drizzled in White Wine Vinaigrette

Entrées

Grilled Hangar Steak

With Peppercorn Sauce

Mahi Mahi a la Plancha

With Pineapple & Jalapeno Pepper Chutney

Pan Seared Chicken

With Lemon Beurre Blanc Sauce

Grilled Marinated Vegetables & Herb Roasted Potatoes

Assorted Bread Basket

Dessert

An Assortment of Miniature Pastries, Assorted Cookies & Fresh Berries with Cream

Freshly Brewed Regular & Decaffeinated Lavazza Coffee

Assorted Harney's Teas



Madison Avenue

Salads

Grilled Local Portobello Mushrooms

Truffle Sherry Vinaigrette

Mixed Baby Greens

Belgian Endive and Balsamic Vinaigrette

Chef's Selection of Soup

Entrées

Beef Tenderloin

With Shallot Bordelaise Sauce

Seared Salmon

With Mustard Cream Sauce

Herb Encrusted French Cut Chicken Breast

Stuffed With Gorgonzola Cheese & Spinach

Ricotta Stuffed Tortellini

With Wild Mushroom Sauce

Grilled Marinated Vegetables & Herb Roasted Potatoes

Assorted Bread Basket

Dessert

An Assortment of Miniature Pastries, Cupcakes

& Fresh Berries with Cream

Freshly Brewed Regular & Decaffeinated Lavazza Coffee

Assorted Harney's Teas



RECEPTION

Cold Hors D'Oeuvres

Ahi Peppered Tuna and Seaweed Salad on Crostini
Chilled Salmon, Wasabi & Organic Herb Camelina Oil
Chilled Shrimp Cocktail Tangy Cocktail Dipping Sauce
Asparagus Crepe with Herb Cream Cheese
Plum Tomato, Mozzarella & Black Olive Bruschetta
Rare Beef on a Garlic Crouton with Horseradish
Asparagus Wrapped in Prosciutto di Parma & Mozzarella Cheese

Hot Hors D'Oeuvres

Crab Cakes with Roasted Pepper Aioli
Bacon Wrapped Scallops
Grilled Vegetable Samosas, Peach Chutney
Truffled Macaroni & Cheese Fritters
Chicken Sate with Peanut Sauce
Coconut Shrimp
Brie Rolls with Raspberry Coulis
Mini Kobe Sliders with Melted Cheese, Chipotle Mayonnaise & Pickles
Mini Spicy Chicken Quesadillas
Teriyaki Beef Sate

Selection of 6

Or

Selection of 8



RECEPTION STATIONS

Seasonal Vegetable Crudités

with Assorted Dips

Imported and Domestic Cheese Board

with Seasonal Fruit , Toasted Crostini and Crackers

Tuscan Table+

Parma Ham, Sweet Coppa, Soppresatta, Mozzarella, Oven Roasted Tomatoes and Basil, Grilled Vegetables, Marinated Artichokes, Fire Roasted Peppers, Eggplant Copanata and Lemon Preserve Fennel Marinated Olives. Italian Bread Display of Rustic Ciabatta Bread, Focaccia, Bread Sticks, Parmesan Crisps

Mediterranean Display

Tabouli, Hummus, Eggplant Dip, Tzadiki, Cous Cous
Mixed Olives, Feta Cheese & Pita

Japanese Sushi and Sashimi*+

Hosomaki, Futomaki, Nigiri and Vegetable Sushi, Raw Cuts of the Highest Quality Fish,
Round Wasabi Root, Pickled Ginger, Lite and Dark Soy Sauce

Carved Irish Smoked Salmon*+

Hard Boiled Eggs, Salt Cured Capers, Red Onion, and Basil Heirloom Tomatoes, Lemons, Mini Bagels,
Cocktail Rye Rounds, Hudson Valley Organic Honey Sauce, Whole Grain Mustard

Pasta Station*+

Select Two Pastas to Be Prepared by Our Chef

Four Cheese Ravioli with Pancetta, Leek & Dry Vermouth Cream Sauce

Penne Pasta with Peas Roasted Peppers & Mushrooms in a Tomato Basil Sauce

Cavatelli Pasta with Sweet Italian Sausage, Broccoli, Garlic & Parmesan Cheese in a Light Chicken
Broth

Orecchiette Simmered in Champagne, Spinach & Basil

Fresh Focaccia Bread, Rustic Ciabatta Roll, Butter, Parmesan Cheese and Crushed Red Chili Pepper



Asian Station*+

Thai Coconut Marinated Chicken

Long Beans, Bell Peppers and Green Onions.

Five Spiced Beef

Local Mushrooms, Bean Sprouts and Ginger Marinated Carrots

Accompanied with White Rice

Hand Crafted Dim Sum

Shao Mai, Pot Sticker Dumplings

Carving Stations*+

Baskets of Parker House Rolls, Semolina Rolls

Sweet Butter are Accompanied with your Carving Choice

Rubbed Vermont Turkey Breast

Cranberry Relish

Harissa Rubbed Strip Steak

Cipollini Bourbon Sauce

Rosemary and Toasted Coriander Rubbed Beef Tenderloin

Madeira Infused Sauce

Herb Crusted Rack of Lamb

Mint Sauce

Hudson Valley Apple Wood Smoked Bacon wrapped Pork Loin

Calvados Apple Sauce

Sweet Ending+

Oreo Brownie & Toffee Crunch Blondies

Chocolate Chip & White Chocolate Chip Cookies

Freshly Baked Miniature Cupcakes

Regular & Decaffeinated Lavazza Coffee Assorted Twining's Teas

Chocolate Fountain

Seasonal Fruit & Marshmallows

***Chef Attendant Required**

Attendant per Every 50 Guests

+Minimum of 50 Guests Required

All meals are based on a 2 hour maximum and minimum guarantee of 10 guests.

PLATED LUNCH & DINNER

First Course

(Select One)

Endive Salad

Arugula, Blue Cheese, Pancetta, Pine Nut Vinaigrette

Strawberry Spinach Salad

Local Goat Cheese and Aged Balsamic Vinaigrette

Chilled Jumbo Shrimp

Tangy Cocktail Sauce

Crab Cake

Roasted Corn Chipotle Sauce

Mushroom Risotto

Wild Mushrooms & Asparagus in Creamy Parmesan Sauce

Entrées

(Select Two to be Chosen Tableside)

Filet Mignon

Served with Potato Comfit & sautéed Spinach in Wild Mushroom Sauce

NY Strip Steak

Served with Roasted Potatoes & Carrots in Bourbon Reduction Sauce

Atlantic Salmon

Haricots Verts & Roasted Potatoes

Herb Encrusted French Cut Breast of Chicken

Stuffed with Gorgonzola, Baby Spinach, Prosciutto di Parma & Roasted Bell Peppers

Pan Seared Branzino

Served with Grilled Asparagus & White Cheese Corn Gilette

Eggplant Lasagna

Herbed Ricotta & Asiago Cheese

Desserts

(Select One)

New York Cheese Cake

Chocolate Mousse

Warm Apple Crumb Cake

Fresh Fruit Tart

Freshly Brewed Regular & Decaffeinated Lavazza Coffee

Assorted Specialty Teas



BEVERAGE SERVICE OPTIONS

ALL BEVERAGE BARS REQUIRE A \$250.00 BARTENDER FEE
(1 BARTENDER PER EVERY 50 GUESTS)

Daytime Beverage Package:

Bottled Still and Sparkling Water, Selection
of Soft Drinks, & Juices
(2 Hour Service)

Premium Open Bar

(Includes All Mixers, Soft Drinks & Mineral Waters)

Premium Spirits, House Wines, Beer, Soft Drinks

Vodka - Absolut or Smirnoff

Gin - Beefeater

Rum - Bacardi, Malibu

Dark rum - Captain Morgan or Meyers

Tequila - José Cuervo

Scotch - Dewar's White label

Whiskey/Bourbon - Canadian Club, Wild Turkey

Imported and Domestic Beers:

Corona, Coors Light, Amstel Light, Heineken,
Budweiser, Bud Light

Red and White Wines

Capasaldo Pinot Grigio, Chalone Vineyards Chardonnay
Stone Cellars Cabernet Sauvignon, Jacobs Creek Shiraz

Limited Open Bar

Imported & Domestic Beer, House Red & White Wines
Assorted Soft Drinks

Wine List

(per bottle)

Champagne and Sparkling Wines

Roederer Estate Brut, California

Brut Imperial Moet et Chandon NV

Cristal Champagne

White Wines

Chalone, Sonoma, Chardonnay**

Caposaldo Veneto, Pinot Grigio**

Ferrari Carano, Sonoma, Fume Blanc

Sonoma Cutrer, Russian River Ranches, Chardonnay

Pouilly Fuisse, Louis Jadot

Red Wines

Merryvale, Napa Valley, Cabernet Sauvignon**

Saint Francis, Sonoma, Merlot

Jacobs Creek Shiraz

Rodney Strong, Pinot Noir

****House Wines**

**Specialty Wines Can Be Ordered in Advance
& Priced on Request**



ADDITIONAL SUGGESTIONS

Pianist or Classical Guitar for Cocktail Reception

Elegant Celebratory Cakes Can Be Ordered in Advance

After Dinner Drinks and Cordials

International Display of Cheese, Port Wine and Viennese Dessert Table

Petite Fours, Chocolates and Cookies Served with Dessert

Floral Arrangements and Additional Décor
Can Be Ordered in Advance & Priced on Request