



LOTTE NEW YORK PALACE

WELCOMES YOU

Rich in history & located in the very heart of Manhattan, Lotte New York Palace is truly an iconic hotel. Majestic in every sense, Lotte New York Palace evokes the history & elegance of the Gilded Age with every desired comfort of today.

With an eye for detail & a dash of flair, Lotte New York Palace sets the standard in style with its inherent charm, flawless service, and luxury at every turn.

WE AWAIT THE PLEASURE OF YOUR COMPANY



LOTTE NEW YORK PALACE

BREAKFAST

- BREAKFAST BUFFET
- BREAKFAST ENHANCEMENTS
- BRUNCH
- BREAKFAST STATIONS
- PLATED BREAKFAST

BREAKS

- TRADITIONAL BREAKS
- SEASONAL BREAKS

LUNCH

- LUNCH BUFFET
- BOXED LUNCHES
- PLATED LUNCH

EVENING

- HORS D'OEUVRES
- RECEPTION STATONS
- BUFFET DINNER
- PLATED DINNER
- BAR PACKAGES & WINE LIST





BREAKFAST





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Traditional Continental

- Orange / Grapefruit / Cranberry Juice
- Sliced Fruit / Berries
- Croissants / Danish / Muffins / Breakfast Pastries / Fruit Preserves / Butter
- Assorted Bagels / Plain / Vegetable / Low-Fat Cream Cheese
- Regular Coffee / Decaffeinated Coffee / Specialty Teas

The Palace Continental

- Orange / Grapefruit / Cranberry Juice
- Sliced Fruit / Berries
- Croissants / Danish / Muffins / Breakfast Pastries / Fruit Preserves / Butter
- Assorted Bagels / Plain / Vegetable / Low-Fat Cream Cheese
- Smoked Atlantic Salmon / Tomatoes / Red Onions / Capers
- Non-Fat / Low-Fat Yogurt
- Cold Cereals / Skim / Whole Milk
- Regular Coffee / Decaffeinated Coffee / Specialty Teas

*A Minimum of 10 Guests is required for All Events with Food & Beverage
All Pricing is Subject to a 23% Service Charge & 8.875% New York State Sales Tax*



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The American Breakfast

- Orange / Grapefruit / Cranberry Juice
- Sliced Fruit / Berries
- Croissants / Danish / Muffins / Breakfast Pastries / Fruit Preserves / Butter
- Assorted Bagels / Plain / Vegetable / Low-Fat Cream Cheese
- Scrambled Eggs / Chives / Aged Cheddar
- Maple Smoked Peppered Bacon / Roasted Country Sausage
- Yukon Gold Potato Hash / Peppers / Onions
- Regular Coffee / Decaffeinated Coffee / Specialty Teas

The Spa Breakfast Buffet

- Freshly Squeezed Orange / Grapefruit and Cranberry Juice
- Miniature Bagels / Croissants / Bran Muffins / Fruit Preserves / Butter
- Assorted Greek Yogurts with Traditional Accompaniments Including
Diced Fresh Fruits and Seasonal Berries / Assorted Nuts / Seeds / Dried Fruit
- Scrambled Egg Whites / Chives / Low-Fat Mozzarella
- Smoked Atlantic Salmon / Tomatoes / Red Onions / Capers
- Warm Steel-Cut Oatmeal with Traditional Accompaniments Including
Organic Honey / Agave Nectar / Ground Cinnamon / Brown Sugar
- Selection of Coffee / Decaffeinated Coffee and Teas

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Yogurt Parfait / Seasonal Berries / Granola
Oatmeal Brûlée / Raspberry-Cherry Compote
Egg White Frittata / Smoked Turkey / Wild Mushrooms / Asparagus / Roasted Tomatoes
Blueberry Pancakes / Vermont Maple Syrup
Classic French Toast / Strawberry Compote / Vermont Maple Syrup
Cheese Blintz / Orange Curd / Fresh Berries
Poached Eggs / Pastrami Salmon / Pumpernickel Roll / Lemon Hollandaise
Huevos Rancheros / Black Beans / Corn Tortillas / Pepper Jack Cheese / Salsa Verde
Spanish Omelet / Asparagus / Marinated Tomatoes / Green Onions / Avocado Crème
Breakfast Burrito with Egg / Chorizo / Peppers / Onions / Salsa Fresca
Smoked Chicken Hash / Poached Eggs / Creamed Leeks
Toasted English Muffin / Egg / Cheddar Cheese / Sausage
Ham and Gruyere Croissant
Eggs Benedict on a Ham and Cheese Miniature Croissant

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The Palace Brunch

- Orange / Grapefruit / Cranberry Juice
- Sliced Fruit / Berries
- Croissants / Danish / Muffins / Breakfast Pastries / Fruit Preserves / Butter
- Assorted Bagels / Plain / Vegetable / Low-Fat Cream Cheese
- Smoked Atlantic Salmon / Pastrami Cured Salmon / Tomatoes / Red Onions / Capers
- Non-Fat and Low-Fat Yogurt
- Pancakes / Vermont Maple Syrup / Pecan Butter
- Scrambled Eggs / Cheddar Cheese
- Wild Mushroom Quiche / Gruyere / Thyme
- Maple Smoked Peppered Bacon / Roasted Country Sausage
- Roasted Red Bliss Potatoes
- Imported and Domestic Cheese and Charcuterie / Artisanal Breads
- Miniature Cannoli's / Éclairs / Fruit Tarts / Opera Cake
- Regular Coffee / Decaffeinated Coffee / Specialty Teas

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BAR PACKAGES & WINE LIST

Omelet Station

Choice of Omelets Prepared to Order by a Uniformed Chef

Black Forest Ham / Cheddar Cheese / Gruyere Cheese / Bermuda Onions / Wild Mushrooms
Fresh Tomatoes / Smoked Salmon / Roasted Peppers / Sausage / Bacon / Broccoli / Asparagus

Cold Stone Bagel Station

Cream Cheese Mixed to Order with Assorted Add-Ins

Smoked Salmon and Gravlox / Assorted Vegetables / Garlic / Herbs / Chives / Walnuts / Golden Raisins / Cinnamon / Assorted Fresh Fruit / and Traditional Accompaniments

Served on Toasted Bagels

Build Your Own Yogurt Parfait

Regular and Low Fat Yogurt

Diced Fresh Fruits and Seasonal Berries

Homemade Granola / Assorted Nuts / Seeds / Dried Fruit

Organic Honey / Agave Nectar / Ground Cinnamon / Brown Sugar

Perfect Poached Egg Station

147-Degree Poached Egg

Ham and Gruyere Brioche

Mushroom Gravy

*A Minimum of 10 Guests is required for All Events with Food & Beverage
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Each Station Requires 1 Uniformed Chef Attendant per 50 guests at \$275 for 2 hours*



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Belgium Waffle Station

Belgium Waffles Made to Order by a Uniformed Chef. Chef Selection Includes:
Chocolate Chips / Whipped Cream / Coconut / Strawberries / Pecans / Vermont Maple Syrup

Crêpe Station

Crêpes Made to Order by a Uniformed Chef. Chef Selection Includes:
Strawberries / Banana / Nutella / Raspberry Jam / Whipped Cream / Ham and Swiss Cheese

French Toast Station

"Build Your Own" Brioche French Toast. Chef Selection Includes: Nutella / Banana /
Strawberries / Whipped Cream / Blueberry Preserves / Lemon Mascarpone Cream / Walnuts

Pancake Station

Lemon Ricotta Dollar Pancakes / Sautéed Apples
Petite Blueberry Pancakes / Coconut Syrup

Warm Oatmeal with Mix-In Station

Warm Oatmeal Served in Individual Cocottes
Served with Maple Syrup / Dried Fruit / Nuts / Brown Sugar / and Berries

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PLATED BREAKFAST

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Freshly Squeezed Orange Juice
Seasonal Sliced Fruit / Mixed Berries
Miniature Croissants / Danish / Muffins / Assorted Breakfast Pastries
Fruit Preserves / Butter

Choice of One Item

Farmers Scrambled Eggs / Black Truffle Pecorino / Chives
Chef's Eggs Benedict / 147-Degree Poached Egg / Hollandaise / Amish Canadian Bacon
Brioche French Toast / Mixed Berry Compote / Fresh Berries / Whipped Cream
Egg White Frittata / Spinach / Hudson Valley Goat Cheese / Green Asparagus / Micro Greens

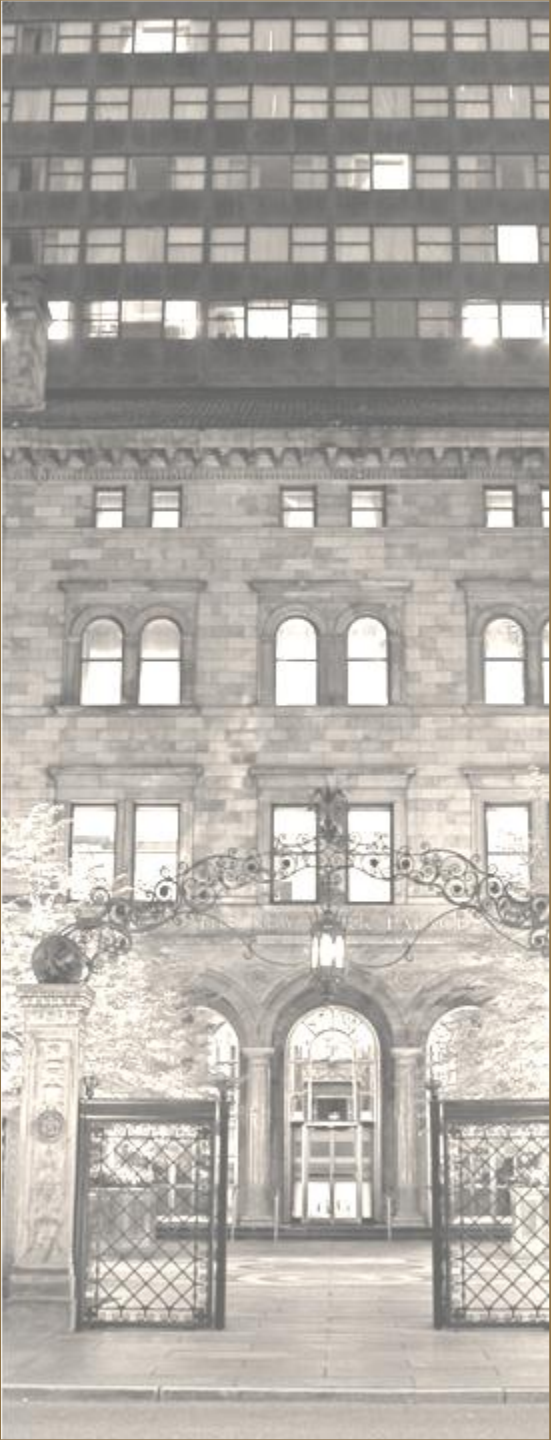
Choice of One Side Item

Maple Smoked Peppered Bacon
Turkey Bacon
Roasted Country Sausage
Apple Wood Smoked Chicken Sausage

Served with Crispy Breakfast Potatoes
Regular / Decaffeinated Coffee / Specialty Teas

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The Traditional Coffee Service

Soft Drinks / Mineral Water
Regular Coffee / Decaffeinated Coffee / Specialty Teas

The Morning Break

Strawberries and Bananas
Seasonal Breakfast Breads and Coffee Cake
Assorted Greek Yogurts
Soft Drinks and Mineral Water
Regular Coffee / Decaffeinated Coffee / Specialty Teas

The Afternoon Break

Chocolate Walnut Brownies and Lemon Bars
Freshly Baked Double Chocolate Chunk Cookies and Oatmeal Raisin Cookies
Farmers Market Fruit Salad
Soft Drinks and Mineral Water
Regular Coffee / Decaffeinated Coffee / Specialty Teas

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HEALTH BREAKS

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The Blaze Your Own Trail (Mix)

Marcona Almonds / Roasted Peanuts / Salted Cashews / Shelled Pistachios
Dried Cranberries / Dried Cherries / Raisins / Banana Chips / Shaved Coconut
Dark Chocolate Chips / Chocolate Candies / Pumpkin Seeds / Sunflower Seeds
Soft Drinks and Mineral Water
Regular Coffee / Decaffeinated Coffee / Specialty Teas

The Health Nut

Assorted Cold Pressed Juices
House Made Peanut / Almond and Cashew Butters
Sliced Celery Stalks / Apples / Bananas
Whole Grain Pretzel Rods / Rice Cakes / 7 Grain Crackers
Soft Drinks and Mineral Water
Regular Coffee / Decaffeinated Coffee / Specialty Teas

The Energizer

Assorted Protein Bars and Granola Bars
Chef's Selection of Individual Mixed Nuts and Dried Fruit
Chilled Iced Coffee Beverages
Soft Drinks and Mineral Water
Regular Coffee / Decaffeinated Coffee / Specialty Teas

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FRESH BREAKS

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The Greek Yogurt Break

Regular and Low Fat Greek Yogurt
Diced Fresh Fruits and Seasonal Berries / Assorted Nuts / Seeds / Dried Fruit
Organic Honey / Agave Nectar / Ground Cinnamon / Brown Sugar
Soft Drinks and Mineral Water
Regular Coffee / Decaffeinated Coffee / Specialty Teas

The Tartine Break

Crushed Avocado / Peeky Toe Crab Meat / Tomato / Shaved Parmesan
Satur Farm Grilled Vegetable / Pesto / 25-year Aged Balsamic Vinegar
Nutella / Sliced Banana / Shaved Coconut
Seasonal Fruit Salad / Fresh Mint
Soft Drinks and Mineral Water
Regular Coffee / Decaffeinated Coffee / Specialty Teas

The Lemonade Stand

House Made Lemonade / Infused with Orange Zest and Lemon Verbena
Lemon Poppy Seed Coffee Cake
Lemon Bars
Lemon Sugar Cookie
Gourmet Potato Chips
Soft Drinks and Mineral Water
Regular Coffee / Decaffeinated Coffee Specialty Teas

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NEW YORK BREAKS

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The Little Italy Break

Chef's Selection of Italian Charcuterie / Imported and Local Cheeses
Selection of Fresh Breads / Breadsticks / Crisps
Individual Crudités with Assorted Dips
Assorted Cannoli's / Tiramisu Mousse Cake / Biscotti / Mini Beignets
Soft Drinks and Mineral Water / Flavored San Pellegrino Waters
Regular Coffee / Decaffeinated Coffee / Specialty Teas

The Pomme Palais Break

Assorted Éclairs / Palmiers
Miniature Seasonal Fruit Tarts
House Made Truffles
Soft Drinks and Mineral Water
Regular Coffee / Decaffeinated Coffee / Specialty Teas

The Petite Break

Chef Selection of Seasonal Crêpes:
Strawberries & Mascarpone / Banana & Nutella / Cinnamon Apples & Calvados Butter
Assorted French Macarons / Lemon Madeline Cookies
Miniature Coffee Cake
Soft Drinks and Mineral Water
Regular Coffee / Decaffeinated Coffee Specialty Teas

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Winter

- White Chocolate Peppermint Bark
- Freshly Baked Cranberry Walnut Bread
- Hot Chocolate
- Soft Drinks and Mineral Water
- Regular Coffee / Decaffeinated Coffee
- Specialty Teas

Summer

- Miniature Berry Cobbler
- Mini Tropezienne
- Cucumber and Lemon Infused Agua Fresca
- Soft Drinks and Mineral Water
- Regular Coffee / Decaffeinated Coffee
- Specialty Teas

Spring

- Raspberry Linzer Cookies

Gluten Free Offerings

- Gluten Free Breads and Crackers
- Gluten Free Cookies
- Gluten Free Granola Bars

***Gluten Free offerings may also be substituted for an already existing break item at no additional cost.*

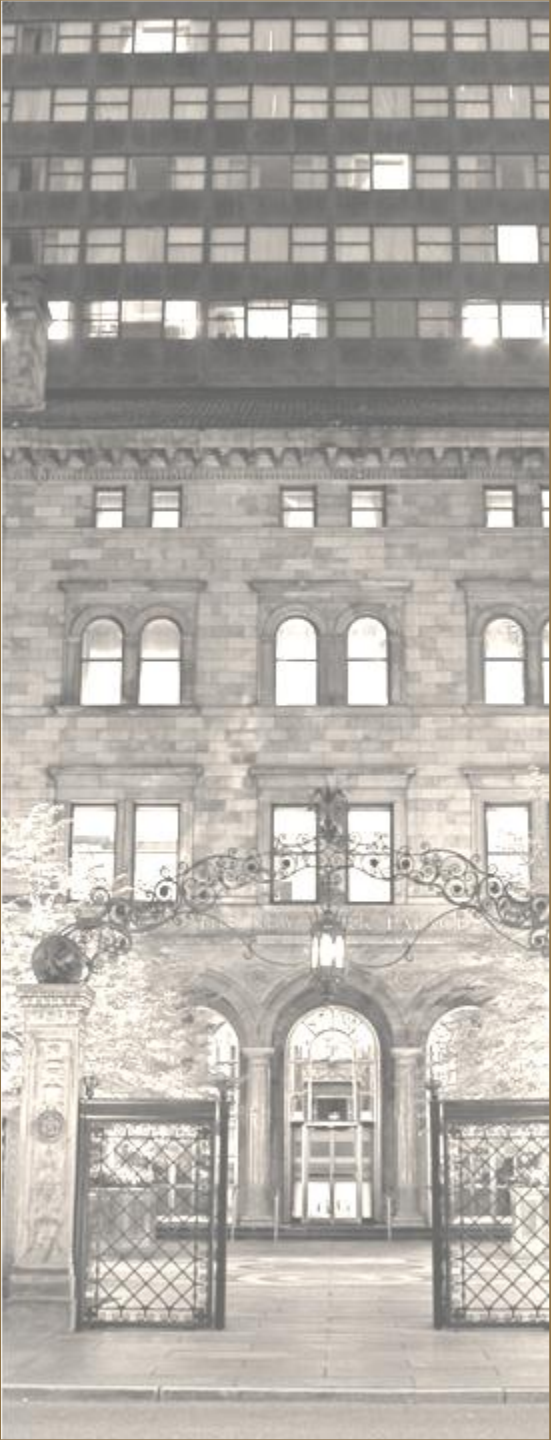
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- Strawberry Rhubarb Miniature Tartlettes
- Tropical Iced Tea with Fresh Mint
- Soft Drinks and Mineral Water
- Regular Coffee / Decaffeinated Coffee
- Specialty Teas

Autumn

- Apple Cinnamon Donuts
- Freshly Baked Pumpkin Bread
- Hot Apple Cider
- Soft Drinks and Mineral Water
- Regular Coffee / Decaffeinated Coffee
- Specialty Teas



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The Lotte New York Palace Buffet

Baby Spinach & Mizuna / Balsamic Figs / Maytag Blue Cheese / Walnuts / Ice Wine Vinaigrette
Shredded Carrots / Frisee / Pineapple / Toasted Pumpkin Seeds / Creamy Dijon Vinaigrette
Baby Kale and Romaine Hearts / Romano Cheese / Garlic Rubbed Crispy Foccacia / Creamy Parmesan

Marinated and Grilled Chicken Breast

Scallion Mashed Potatoes / Balsamic Roasted Tomatoes / Mushroom Red Wine Sauce

Roasted Salmon

Confit of Young Artichokes / Heirloom Carrots / Pancetta / Banuyls Sauce

Orecchiette

Crushed Tomato / Broccoli Rabe / Garlic-Lemon Oil

Farmers Market Roasted Vegetables

Selection of Fresh Artisanal Breads

Maple Pecan Bar / Grand Marnier Mousse / Pignoli Cookies / Strawberry Shortcake

Regular and Decaffeinated Coffee

Selection of Specialty Teas

Soft Drinks and Mineral Water - \$10.00 additional per guest

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The Manhattan Buffet

Jumbo Lump Crab Meat / Grapefruit / Avocado / Lolla Rossa / Orange Poppy Seed Dressing
Chopped Iceberg / Roaring Forties Blue Cheese / Cherry Tomato / Buttermilk Ranch Dressing
Curry Roasted Cauliflower / Apples / Raisins / Apple Cider Vinaigrette
Three Bean Salad / Cucumber / Bell Pepper / Cilantro

Glazed Breast of Chicken

Cavatelli / English Peas / Roasted Chicken Jus

Seared Filets of Beef

Creamy Horseradish Polenta / Baby Carrots / Green Peppercorn Sauce

Grilled Salmon

Lemongrass Scented Jasmine Rice / Baby Bok Choy Slaw / Ginger Soy Sauce

Mediterranean Style Vegetables
Selection of Fresh Artisanal Breads

New York Cheesecake / Lemon Meringue Tart /
Cheesecake Brownie / White Chocolate-Macadamia Cookies

Regular and Decaffeinated Coffee
Selection of Specialty Teas

Soft Drinks and Mineral Water - *\$10.00 additional per guest*

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LUNCH BUFFET

The Sandwich Buffet

Tuscan Tomato Soup

Rice Noodle Salad / Grilled Chicken / Scallion / Peanuts / Sesame-Soy Vinaigrette

Mediterranean Lentils / Piquillo Peppers / Roasted Eggplant / Cumin Dressing

Farro / Corn / Peppers / Green Onions / Toasted Almonds / Lemon Olive Oil Dressing

SELECT THREE

Sliced Sirloin

Truffled Pecorino / Baby Arugula

Roasted Shallot Aioli / Ciabatta

Crushed Avocado Tartine

Blue Cheese / Tomato

Roasted Turkey Club

Bacon / Tomato / Semolina

Black Forest Ham

Swiss / German Sweet Mustard / Pretzel Bread

Grilled Chicken Caesar Wrap

Romaine Lettuce / Shaved Parmesan

Caesar Dressing

Shrimp / Bahn-mi

Cilantro / Cucumber

Grilled Portobello Mushroom

Reuben / Panini / Served Warm

Tomato / Fresh Mozzarella / Basil

Pecorino / Balsamic / Panini / Served Warm

Pineapple Carrot Cake / Fudge Brownie Mousse Cake

Raspberry Linzer Cookies / Apricot Walnut Bars

Regular and Decaffeinated Coffee

Selection of Specialty Teas

Soft Drinks and Mineral Water - *\$10.00 additional per guest*

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EACH BOX LUNCH INCLUDES:

One Sandwich / One Salad / One Dessert / Mineral Water / Whole Fruit & Gourmet Potato Chips
Regular and Decaffeinated Coffee / Selection of Specialty Teas

SELECT THREE SANDWICHES

- Caesar Sirloin **Steak** Wrap / Romaine Lettuce / Caesar Dressing / Parmesan
- Peppered Roast **Beef** / Farmhouse Cheddar / Horseradish Cream / Ciabatta Bread
- Capicola **Ham** / Soppressata / Provolone / Fresh Basil / Baguette
- Smoked **Turkey** / Brie / Lettuce and Cranberry Aioli / Seven Grain Baguette
- Southwest Spiced **Chicken** Wrap / Shaved Lettuce / Jack Cheese / Pico de Gallo / Avocado Cream
- Grilled Portobello **Mushroom** / Thai Slaw / Lime Crema / Black Russian Bread
- Buffalo **Chicken** Wrap / Celery / Blue Cheese
- Shrimp** / Cilantro / Cucumber Bahn-mi
- Grilled Portobello **Mushroom** / Pecorino Cheese / Roasted Tomatoes / Pesto / Foccacia
- Roasted **Eggplant** / Tomato / Fresh Mozzarella / Roasted Pepper / Basil / Balsamic / Olive Baguette
- Grilled **Vegetables** / Smoked Mozzarella / Lavosh

BOXED LUNCH SELECTIONS CONTINUE ON THE NEXT PAGE

Soft Drinks and Mineral Water - \$10.00 additional per guest

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BOXED LUNCHEES, CONTINUED

BREAKFAST

- BREAKFAST BUFFET
- BREAKFAST ENHANCEMENTS
- BRUNCH
- BREAKFAST STATIONS
- PLATED BREAKFAST

BREAKS

- TRADITIONAL BREAKS
- SEASONAL BREAKS

LUNCH

- LUNCH BUFFET
- BOXED LUNCHEES
- PLATED LUNCH

EVENING

- HORS D'OEUVRES
- RECEPTION STATIONS
- BUFFET DINNER
- PLATED DINNER
- BAR PACKAGES & WINE LIST

EACH BOX LUNCH INCLUDES:

One Sandwich / One Salad / One Dessert / Mineral Water / Whole Fruit & Gourmet Potato Chips
Regular and Decaffeinated Coffee / Selection of Specialty Teas

SELECT ONE SIDE

- Barley** / Roasted Mushroom / Spinach / Truffle Vinaigrette
- Baby Shrimp / **Roasted Corn** / Heart of Palm / Grapefruit / Avocado / Crispy Wonton Skin
- Farro** / Sun Dried Tomato / Baby Kale / Shaved Parmesan Balsamic Vinaigrette
- German Style Fingerling **Potato Salad** / Grainy Mustard
- Quinoa** / Black Beans / Red Bell Pepper / Cilantro
- Vegetable **Pasta Salad**
- Roasted Red & Gold **Beets** / Feta Cheese / Pistachio / Frisee
- Soba Noodle Salad** / Vegetables / Rice Wine Vinaigrette

SELECT ONE DESSERT

- Fudge Brownie
- Cheesecake Brownie
- White Chocolate-Macadamia Cookies
- Chocolate Chip Cookie
- Rice Krispy Treat
- Granny Smith Baked Apple Bar
- Lemon Bar

Soft Drinks and Mineral Water - *\$10.00 additional per guest*

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PLATED LUNCH

BREAKFAST

- BREAKFAST BUFFET
- BREAKFAST ENHANCEMENTS
- BRUNCH
- BREAKFAST STATIONS
- PLATED BREAKFAST

BREAKS

- TRADITIONAL BREAKS
- SEASONAL BREAKS

LUNCH

- LUNCH BUFFET
- BOXED LUNCHES
- PLATED LUNCH

EVENING

- HORS D'OEUVRES
- RECEPTION STATIONS
- BUFFET DINNER
- PLATED DINNER
- BAR PACKAGES & WINE LIST

SALADS SELECT ONE

Baby Arugula and Popcorn Shoots
Roasted Corn / Basil Marinated Cherry Tomatoes / Lemon Vinaigrette

Baby Greens Salad
Orange / Fennel / Radish / Shallot Vinaigrette

Roasted Baby Beets and Bitter Baby Greens
Belgium Endive / Hudson Valley Goat Cheese Crumble / Cumin Vinaigrette

Heirloom Tomatoes
Fresh Mozzarella / Basil Infused Extra Virgin Olive Oil / 25-Year Balsamic

Baby Romaine Hearts
Shaved Parmesan / Garlic Focaccia Croutons / Classic Caesar

Mesclun Greens
Pistachio Crusted Camembert / Dried Currants Red Endive / Raspberry Vinaigrette

Arugula Salad
Shaved Fennel / Orange Segments / Ricotta Salata / Blood Orange Dressing

Baby Spinach Leaves
New York State Camembert / Dried Apricots Spiced Pecans / Honey Cider Vinaigrette

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PLATED LUNCH

BREAKFAST

BREAKFAST BUFFET
BREAKFAST ENHANCEMENTS
BRUNCH
BREAKFAST STATIONS
PLATED BREAKFAST

BREAKS

TRADITIONAL BREAKS
SEASONAL BREAKS

LUNCH

LUNCH BUFFET
BOXED LUNCHES
PLATED LUNCH

EVENING

HORS D'OEUVRES
RECEPTION STATIONS
BUFFET DINNER
PLATED DINNER
BAR PACKAGES & WINE LIST

ENTRÉES SELECT ONE

Gremolata Crusted Chicken Breast
Orecchiette / Cucumber / Tomato / Olives / Lemon Oil

Basil Marinated Grilled Chicken Breast
Caponata / Bulgar / Tomato Basil Buerre Blanc

Pan Seared Herb Breast of Chicken
Baby Carrots / Roasted Shallots / Mushroom-Asiago Risotto Cake / Chicken Jus

Hoisin Glazed Salmon
Udon Noodles / Matchstick Vegetables / Dashi Dressing

Roasted George Bank Cod
Spaghetti Squash / Heirloom Tomato / Ricotta Salada / Radicchio / Basil Lemon Zest

Ginger Steamed Snapper
Asian Vegetables / Shitake Mushrooms / Jasmine Rice / Sweet Soy Sauce

Pan Seared Filet Mignon
Wild Mushroom / Cippolini Onion Ragout / Whipped Potato / Bordelaise Sauce

Grilled Filet Mignon
Herb Butter / Potato Gratin / Asparagus / Green Peppercorn Sauce

Roasted Filet Beef Tenderloin
Caramelized Onions / Cheddar Potato Croquette / Madeira Sauce
Fire Roasted Cherry Tomato and Bell Pepper

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PLATED LUNCH

BREAKFAST

- BREAKFAST BUFFET
- BREAKFAST ENHANCEMENTS
- BRUNCH
- BREAKFAST STATIONS
- PLATED BREAKFAST

BREAKS

- TRADITIONAL BREAKS
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LUNCH

- LUNCH BUFFET
- BOXED LUNCHES
- PLATED LUNCH

EVENING

- HORS D'OEUVRES
- RECEPTION STATIONS
- BUFFET DINNER
- PLATED DINNER
- BAR PACKAGES & WINE LIST

DESSERTS SELECT ONE

- | | |
|---|---|
| Key Lime Pie
Graham Cracker Crust / Crème Chantilly | Old Fashioned Strawberry Shortcake
Basil Syrup |
| Chocolate Gianduja Crunch Bar
Hazelnut Sauce | Milk Chocolate Devil's Food Cake
Raspberry Sauce |
| Coffee Mascarpone Mousse Cake
Chocolate Biscotti | Oven Baked Local Apple Tart
Vanilla and Caramel Sauce |
| Steamed Lemon Pudding
Raspberry Ginger Compote | Graham Cracker Crusted Cheesecake
Citrus Blueberry Compote |
| Tahitian Vanilla Crème Brûlée Tart
Fresh Raspberries | Red Velvet Cake
Cream Cheese / Chocolate Sauce |

TRIO OF DESSERTS

- Chocolate Bliss**
- Chocolate Hazelnut Bar
- Frozen Mocha Soufflé
- Milk Chocolate Panna Cotta

Additional \$10.00 Per Person

- I ♥ New York**
- Apple Strudel
- Cheese Cake Ice Cream
- Red Velvet Cake

- Tropical Iced Tea
- Regular Coffee / Decaffeinated Coffee / Specialty Teas

Three Course Lunch

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EVENING





COCKTAIL RECEPTION

BREAKFAST

BREAKFAST BUFFET

BREAKFAST ENHANCEMENTS

BRUNCH

BREAKFAST STATIONS

PLATED BREAKFAST

BREAKS

TRADITIONAL BREAKS

SEASONAL BREAKS

LUNCH

LUNCH BUFFET

BOXED LUNCHES

PLATED LUNCH

EVENING

HORS D'OEUVRES

RECEPTION STATIONS

BUFFET DINNER

PLATED DINNER

BAR PACKAGES & WINE LIST

PASSED CHILLED HORS D'OEUVRES

Tuna Tartare	Tobiko Wasabi Aioli / Nori Spiced Tuile
Miniature Crab BLT	Red Pepper Aioli
Lobster Roll	New England Style / Petite Brioche Bun
Classic Shrimp Cocktail	Horseradish / Lemon
Vietnamese Summer Roll	Vietnamese Chicken / Pickled Ginger
New York Pastrami	Sauerkraut / Gherkin / Grain Mustard / Rye Crouton
Truffle Pecorino	Candied Chestnut / Balsamic Fig Reduction / Rosemary Crostini
Roasted Beet	Goat Cheese / Pistachio / Pumpnickel Toast / Citrus Jam
Egg Salad Tart	Smoked Salmon
Ricotta Bites	English Pea/Lemon Ricotta
Chicken Liver Mousse	Apple Celery Root Slaw Tartlet
Caviar Crème Fresh	Fingerling Potato
Red Snapper Ceviche	Guacamole Basil Tuile
Salmon Rillettes Caviar	Crème Fraiche / Black Sesame Cone

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COCKTAIL RECEPTION

BREAKFAST

BREAKFAST BUFFET
BREAKFAST ENHANCEMENTS
BRUNCH
BREAKFAST STATIONS
PLATED BREAKFAST

BREAKS

TRADITIONAL BREAKS
SEASONAL BREAKS

LUNCH

LUNCH BUFFET
BOXED LUNCHES
PLATED LUNCH

EVENING

HORS D'OEUVRES
RECEPTION STATIONS
BUFFET DINNER
PLATED DINNER
BAR PACKAGES & WINE LIST

PASSED HOT HORS D'OEUVRES

Salmon Slider	Lemon Aioli / Brioche Bun
Seared Crab Cakes	Miniature / Mustard & Horseradish Aioli
Shrimp & Grits	Cheddar Sauce/ Tomato Cone
Crispy Chicken & Waffle Cone	Mashed Potato/ Bourbon Glaze
Chicken Dumpling	Lemongrass / Kaffir Ginger Sauce
Spicy Lamb Slider	Cucumber Yogurt Dressing
Beef Tenderloin	Stilton Crusted / Potato Gaufrette
Mini Reuben	Corned Beef/Sauerkraut Marble Rye
Baby Lamb Chop	Watermelon Tzatziki
Pork Dumpling	Shanghai Style / Spicy Soy Sauce
Grilled Pecorino	Miniature / Black Truffles / Portobello Mushroom
Classic Grilled Cheese	Tomato Soup
Goat Cheese Truffle	Lavender Honey Croquette
Gamal's Mini Falafel	Lemon Tahini Sauce
Smoked Duck	Gruyere Grilled Cheese / Plum Marmalade

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COCKTAIL RECEPTION

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BRUNCH
BREAKFAST STATIONS
PLATED BREAKFAST

BREAKS

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SEASONAL BREAKS

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LUNCH BUFFET
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HORS D'OEUVRES
RECEPTION STATIONS
BUFFET DINNER
PLATED DINNER
BAR PACKAGES & WINE LIST

SMALL PLATES STATION

CHILLED

Frisee	Baby Beets / Blood Oranges / Goat Cheese Dressing
Heirloom Tomato	Compressed Watermelon / Feta Cheese / Aged Balsamic
Petite Romaine	Pesto Croutons / Shaved Parmigiano Reggiano / Marinated Anchovy
Baby Gem Lettuce	Maytag Blue Cheese / Crisp Shallots / Spiced Walnuts / Aged Balsamic
Chicken Liver Mousse	Tomato Fondue / Egg Salad Verrine
Ahi Tuna Poke	Avocado / Sesame Soy Sauce / Plantain Chip
Salmon Crudo	Vodka / Lemon Rosemary / Citrus Salad / Flat Bread
Seven Layer Dip	Bean Puree / Guacamole / Crema / Pico / Cheddar / Scallions / Tortillas

HOT

Short Rib Sliders	Braised / Horseradish Aioli
Mini Pizzettes	Fresh Mozzarella & Basil / Ricotta / Arugula & Mushroom / Italian Sausage
Maine Lobster Sliders	Petite Brioche / Lemon Chive Butter
Petite Crispy Chicken	Southern-Fried / Buttermilk Mashed Potatoes
Mac & Cheese	Black Truffle
French Fry Cones	Rosemary and Garlic
Miniature Tacos	Ahi Tuna & Avocado Crema / Charred Vegetable & Lime Chimichurri
Grilled Pork Belly	Watermelon / Yogurt Sauce

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RECEPTION STATIONS

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BRUNCH
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PLATED LUNCH

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HORS D'OEUVRES
RECEPTION STATIONS
BUFFET DINNER
PLATED DINNER
BAR PACKAGES & WINE LIST

CARVING STATIONS

Roasted Rack of Lamb
Pistachio Crust
Olive Rosemary Baguettes

Seared Ahi Tuna
Mango Relish / Wasabi Mayo
Flat Bread

Roasted Tenderloin Beef
Truffle Sauce
Mini Brioche Rolls

Tangerine Honey Glazed Ham
Cornbread
Honey Mustard Sauce

Roasted Breast of Turkey
Pan Gravy
Mini Parker House Rolls

Whole Roasted Chicken
Chicken Jus
Mini Pretzel Roll

Whole Beef Wellington
Black Truffle Sauce

Pistachio Crusted Foie Gras
Country Bread
Seasonal Fruit Compote

PREMIUM CARVING STATIONS

Tuscan Porterhouse Steak
Creamed Spinach / Roasted Pee Wee Potatoes

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HORS D'OEUVRES
RECEPTION STATIONS
BUFFET DINNER
PLATED DINNER
BAR PACKAGES & WINE LIST

SUSHI TABLE

Hand Crafted Display of Sashimi and Sushi Rolls
Spicy Tuna / Salmon / California / Yellow Tail / Eel / Shrimp Tempura and Vegetable Rolls
Tuna / Salmon / White Fish and Shrimp
Pickled Ginger / Wasabi and Soy Sauce

RAW BAR

Jumbo Shrimp / Snow Crab Claws / Assorted Oysters & Clams
Lemon Purses / Mustard Horseradish / Cocktail and Mignonette Sauces
Ice Carved Displays Available at an additional charge

TARTARE TABLE

Traditional Beef Tenderloin
Egg / Red Onion / Chives / Sour Cream / Mustard / Toast Points
Asian Inspired Tuna
Sriracha / Ginger / Tobiko / Shallots / Crisp Rice Crackers

MURRAY'S CHEESE, CHARCUTERIE & CRUDITÉS

Local Charcuterie / Imported and Local Cheeses
Pickled Vegetables / Cornishons / Individual Crudités with Assorted Dips
Nuts / Honeycomb / Fig Cake / Grapes / Fruit Spreads
Assorted Artisanal Breads

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RECEPTION STATIONS

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- BUFFET DINNER
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- BAR PACKAGES & WINE LIST

RISOTTO STATION

- Wild Mushroom
- Peas / Smoked Duck / Parmesan
- Lobster / Tarragon
- Shrimp / Asparagus
- Roasted Pumpkin / Blue Cheese
- Zinfandel Braised Beef Short Ribs / Celery Root
- Zucchini / Yellow Squash / Mint

GOURMET SLIDERS STATION

- Prime Beef / Cheddar / Chipotle Ketchup
- Salmon / Capers / Lemon Aioli
- Turkey / Gruyère / Cranberry Chutney
- Truffle French Fries

MACARONI AND CHEESE STATION

- Seasonal Truffle Mac and Cheese
- Maine Lobster Mac and Cheese
- Porcini Mac and Cheese
- Cajun Mac and Cheese / Andouille Sausage / Shrimp

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- BAR PACKAGES & WINE LIST

NEW YORK FOOD TRUCK STATION

Mini Kobe Beef Hot Dogs / Relish / Mustard / Stewed Onions
Falafel Wraps / Shredded Lettuce / Tomato / Tahini Dressing
Lamb Shish Kabob / Yogurt Dressing
Chicken Tamales / Salsa Verde
Soft Pretzel Stick / Horseradish Cheddar Sauce

MEDITERRANEAN STATION

Lamb Shish Kabob / Falafel Wraps
Cumin Carrot Puree / Harissa / Hummus / Babaganoush / Tzatziki
Shredded Lettuce / Tomato / Picked Turnip / Tahini Dressing

ASIAN STREET CART

Chicken / Beef / Shrimp Satay
Malaysian Peanut Sauce / Thai Curry Sauce / Red Curry Sauce
Korean BBQ & Kimchi
Soba Noodles and Fried Rice
Chinese Dim Sum

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RECEPTION STATIONS

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- RECEPTION STATIONS
- BUFFET DINNER
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- BAR PACKAGES & WINE LIST

PASTA STATION

- Porcini Agnolotti/ Peas/ Turkey Bacon/ Truffle Cream Sauce
- Rigatoni/ Italian Sausage/ Ricotta/Pomodoro Sauce
- Three Cheese Tortellini/ Shrimp / Gorgonzola Sauce
- Farfalle/ Smoked Chicken/ Roasted Peppers/ Pesto
- Strozzapreti/Sun-Dried Tomato/ Broccoli Rabe/Roasted Garlic Oil
- Rigatoni Bolognese
- Penne Carbonara/ Pancetta/ Spinach/ Grilled Chicken

SALT STONE ISHIYAKI

- American Wagyu
- Japanese Kobe
- Ahi Tuna
- Okinawa Purple Potato Puree

PEKING DUCK TABLE

- Moo Shoo Pancake
- Hoisin Sauce
- Scallions

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DESSERT STATIONS

BREAKFAST

- BREAKFAST BUFFET
- BREAKFAST ENHANCEMENTS
- BRUNCH
- BREAKFAST STATIONS
- PLATED BREAKFAST

BREAKS

- TRADITIONAL BREAKS
- SEASONAL BREAKS

LUNCH

- LUNCH BUFFET
- BOXED LUNCHES
- PLATED LUNCH

EVENING

- HORS D'OEUVRES
- RECEPTION STATIONS
- BUFFET DINNER
- PLATED DINNER
- BAR PACKAGES & WINE LIST

PALACE DESSERT STATION

Please select (6) six pieces

- | | |
|---------------------------------|-------------------------------|
| Triple Chocolate Mousse Cake | French Macaron |
| Baked New York Apple Tart | Black & White Cookies |
| Tiramisu Mousse | Fresh Berries / Crème Fraîche |
| Miniature Fruit Tarts | Cream Puffs |
| Chocolate Raspberry Mousse Cake | Lemon Meringue Tart |
| Red Velvet Cake | Apple Strudel |
| Chocolate Strawberries | Chocolate Ganache Tart |
| Opera Cake | Assorted Éclairs |
| Chocolate Truffles | Chocolate Hazelnut Bar |
| Pecan Bites | Miniature Cupcakes |

NEW YORK DESSERT STATION

- Petite Italian Pastries / Cannoli's
- Bite Sized Black and White Cookies
- New York Style Cheesecake Bites
- Miniature Baked Apple Tarts

S'MORES STATION

- Roasted-to-order Marshmallows
- Dark / Milk / White Chocolate Squares
- Classic and Cinnamon Graham Crackers

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LATE NIGHT SNACKS

BREAKFAST

BREAKFAST BUFFET
BREAKFAST ENHANCEMENTS
BRUNCH
BREAKFAST STATIONS
PLATED BREAKFAST

BREAKS

TRADITIONAL BREAKS
SEASONAL BREAKS

LUNCH

LUNCH BUFFET
BOXED LUNCHES
PLATED LUNCH

EVENING

HORS D'OEUVRES
RECEPTION STATIONS
BUFFET DINNER
PLATED DINNER
BAR PACKAGES & WINE LIST

SAVORY

Angus Slider / Smoked Ketchup / Pickles
Beef Meatball Slider / Provolone
BBQ Chicken Slider / Coleslaw
Miniature Cuban
Miniature Reuben
Miniature Grilled Cheese / Tomato Soup
Lobster Roll
Pigs in a Blanket / Grainy Mustard Sauce
Rosemary & Garlic Herbed Fries
Mini Pizzettes
Crisp Buffalo Chicken Nuggets
Fontina / Rubiola / Onion / Truffle Pizza

SWEET

Chocolate Dipped Rice Crispy Treats
Fresh Fruit Tartlets
Miniature Cookies
Miniature Cupcakes
Chocolate Éclairs
Miniature Cheesecake
Lemon Meringue Tarts
Ice Cream Sandwiches
Chocolate Ganache Tarts
Chocolate Strawberries
Black & White Cookies
French Macaroon

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BUFFET DINNER

BREAKFAST

- BREAKFAST BUFFET
- BREAKFAST ENHANCEMENTS
- BRUNCH
- BREAKFAST STATIONS
- PLATED BREAKFAST

BREAKS

- TRADITIONAL BREAKS
- SEASONAL BREAKS

LUNCH

- LUNCH BUFFET
- BOXED LUNCHES
- PLATED LUNCH

EVENING

- HORS D'OEUVRES
- RECEPTION STATIONS
- BUFFET DINNER
- PLATED DINNER
- BAR PACKAGES & WINE LIST

TASTE OF EUROPE

White Bean Minestrone

Panzanella Salad

Jersey Tomatoes / English Cucumbers / Peppers / Red Onions

Marinated Calamari Salad

Citrus Roasted Beets / Marinated Artichokes / Haricot Vert Salad / Vinaigrette

Italian Sausage / Sweet Onions / Roasted Peppers

Herb Roasted Beef Tenderloin / Wild Mushrooms / Pearl Onions / Caraway Reduction

Roasted Cod / Potatoes / Tomatoes / Olives / Capers / Chardonnay Jus

Cheese Agnolotti / Cherry Heirloom Tomatoes / Spicy Bouillabaisse

Seasonal Vegetables

French Macaroons / German Chocolate Cake / Almond Pear Tart / Cannoli

Regular Coffee / Decaffeinated Coffee / Specialty Teas

Enhanced Menu Option

Saffron Risotto / Shrimp / Oven Roasted Tomatoes / Chervil

Truffle Risotto / Asparagus / Chanterelle Mushrooms / Pecorino Cheese

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BUFFET DINNER

BREAKFAST

BREAKFAST BUFFET
BREAKFAST ENHANCEMENTS
BRUNCH
BREAKFAST STATIONS
PLATED BREAKFAST

BREAKS

TRADITIONAL BREAKS
SEASONAL BREAKS

LUNCH

LUNCH BUFFET
BOXED LUNCHEs
PLATED LUNCH

EVENING

HORS D'OEUVRES
RECEPTION STATIONS
BUFFET DINNER
PLATED DINNER
BAR PACKAGES & WINE LIST

FAR EAST INFLUENCE

Chicken Wonton Soup
Korean Style Spicy Tofu
Chicken Pad Thai Salad

Assorted Dim Sum / Dumplings / Wasabi Soy Dipping Sauce
Chinese Stir Fry / Bok Choy / Eggplant / Baby Corn
Orange Sesame Beef / Sweet Peppers / Shanghai Noodles
Miso Ginger Glazed Salmon / Snap Peas / Zucchini / Carrots / Enoki Mushrooms
Sweet Shrimp / Crab Fried Rice / Mint / Thai Chilies

Milk Chocolate Green Tea Mousse Cake
Flourless Chocolate Layer Torte
Yuzu Cheesecake
Tropical Fruit

Regular Coffee / Decaffeinated Coffee / Specialty Teas

Enhanced Menu Option:

Peking Duck / Rice Pancakes / Steamed Buns / Hoisin Sauce / Scallions

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BUFFET DINNER

BREAKFAST

BREAKFAST BUFFET
BREAKFAST ENHANCEMENTS
BRUNCH
BREAKFAST STATIONS
PLATED BREAKFAST

BREAKS

TRADITIONAL BREAKS
SEASONAL BREAKS

LUNCH

LUNCH BUFFET
BOXED LUNCHES
PLATED LUNCH

EVENING

HORS D'OEUVRES
RECEPTION STATIONS
BUFFET DINNER
PLATED DINNER
BAR PACKAGES & WINE LIST

A TASTE OF LATIN AMERICA

Chicken Tortilla Soup / Queso Fresco / Avocado / Crispy Tortillas
Grilled Asparagus / Lemon Olive Oil / Cotija Cheese / Roasted Red Onion
Scallop Ceviche / Pickled Onion / Lime Zest / Heirloom Tomatoes / Cilantro
Chipotle Caesar Salad / Crispy Focaccia Croutons / Shaved Parmesan

Ropa Vieja / Puebla Rice
Pan Seared Grouper / Tomatillo Chutney
Pulled Chicken and Pepper Jack Cheese Enchiladas / Ranchero Sauce

Frijoles Borrachos / Chorizo / Garlic / Bacon
Local Market Vegetables / Cayenne Honey Butter

Chocolate Banana Cream Tart / Mango Coconut Mousse Cake
Dulce de Leche Cheesecake / Guava Linzer Cookies

Regular Coffee / Decaffeinated Coffee / Specialty Teas

Enhanced Menu Options: Made to Order Quesadilla Station
Citrus Grilled Chicken / Smoked Tomato
Tequila Lime Marinated Shrimp
Chipotle Beef / Roasted Peppers / Onions

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All Pricing is Subject to a 23% Service Charge & 8.875% New York State Sales Tax
Each Station Requires 1 Uniformed Chef Attendant per 50 guests at \$275 for 2 hours*



BUFFET DINNER

BREAKFAST

BREAKFAST BUFFET
BREAKFAST ENHANCEMENTS
BRUNCH
BREAKFAST STATIONS
PLATED BREAKFAST

BREAKS

TRADITIONAL BREAKS
SEASONAL BREAKS

LUNCH

LUNCH BUFFET
BOXED LUNCHES
PLATED LUNCH

EVENING

HORS D'OEUVRES
RECEPTION STATIONS
BUFFET DINNER
PLATED DINNER
BAR PACKAGES & WINE LIST

NEAR EAST EXPERIENCE

Chickpea Hummus / Baba Ganoush / Feta Cucumber Yogurt
Grape Leaves Stuffed with Rice / Onion / Currants / Mint
Cous Cous Salad / Medjool Dates / Pistachios
Moroccan Spiced Chicken Breast / Garbanzo Beans / Olives / Tomato
Lamb Kofta Kebobs / Cardamom Scented Basmati Rice
Zahtar Spiced Cod / Dried Fruit Chutney / Preserved Lemon / Crispy Kataifi

Corn Pakora / Falafel
Assorted Flatbreads

Toasted Walnut Baklava
Honey Financier
Caramel Chocolate Mousse Cake

Regular Coffee / Decaffeinated Coffee / Specialty Teas

Enhanced Menu Options

Pan Seared Kefalotiri Cheese Station / Sun Dried Tomato Pesto / Toasted Pita

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PLATED DINNER

BREAKFAST

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BREAKFAST ENHANCEMENTS
BRUNCH
BREAKFAST STATIONS
PLATED BREAKFAST

BREAKS

TRADITIONAL BREAKS
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BAR PACKAGES & WINE LIST

SOUPS SELECT ONE SOUP OR SALAD

Lobster Bisque / Chives
Carrot Ginger Soup / Coconut Shavings
Roasted Eggplant Soup / Crab / Crème Fraiche
Roasted Butternut Squash / Ginger / Toasted Pecan

SALADS SELECT ONE SOUP OR SALAD

Lobster Salad
Baby Iceberg / Pancetta / Avocado / Heirloom Tomatoes / Creamy Tarragon Dressing
Frisée Salad
Baby Spinach / Roasted Pears / Stilton / Crispy Shallots / Cider Vinaigrette
Grilled Portobello Mushroom
Crispy Phyllo / Humboldt Fog Goat Cheese / Baby Arugula / Ice Wine Vinaigrette
Seared Ahi Tuna
Avocado / Lotus Root Chip / Yuzu Vinaigrette
Bibb Lettuce
Marinated Tomatoes / Avocado / Forties Blue / Hazelnuts / Sherry Vinaigrette
Grilled Fig Salad
Mizuna / Ricotta Cheese / Speck / Sunflower Seeds / Ice Wine Vinaigrette

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APPETIZERS

Smoked Salmon / Pea Shoots / Capers / Crème Fraîche / Caviar
Fennel Pollen Crusted Sea Scallops / Cauliflower Mousseline / Almonds / Harissa
Corn Crusted Ahi Tuna / Shaved Vegetable Salad / Wasabi Aioli
Sweet Shallot Tart and Braised Fennel / Pecorino / Bresaola / Balsamic Reduction
Yukon Potato and Goat Cheese “Brulee” Beet Essence / Petite Greens / Niçoise Olive Syrup
Jumbo Prawns Crispy Capellini / Risotto / Coriander Oil
Lobster Risotto / Truffle Crème
Braised Pork Belly / Pancetta / Apple and Cabbage Ragout / Pickled Mustard Jus
Braised Short Rib Ravioli / Sun-dried Tomato Puree / Ricotta

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ENTRÉES SELECT ONE

Seared Wild Striped Bass
Grilled Fennel / Roasted Beets / Wild Arugula / Citrus Beurre Blanc

Pan Seared Mero Bass
Celery Root Puree / Heirloom Tomato / Artichoke Chutney

Roasted Halibut
Red Quinoa / Swiss Chard / Citrus Salad / Piquillo Pepper Sauce

Braised George Bank Cod
Camembert Bread Pudding / New England Chowder Sauce

Truffle Crusted King Salmon
White Bean Puree / Artichoke Hearts / Thumbelina Carrots / Truffle Jus

Roasted Breast of Chicken
Creamed Corn / Squash Ribbons / Tomato Glace

Pan Seared Herb Breast of Chicken
Fingerling Potatoes / Artichokes / Bacon / Garlic Chicken Jus

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ENTRÉES CONTINUED

Grilled Filet Mignon
Crushed Fingerling Potatoes / Asparagus / Chimichurri

Roast Filet Beef Tenderloin
Caramelized Onions / Cheddar Potato Croquette / Madeira Sauce
Fire Roasted Cherry Tomato and Bell Pepper

Herb Grilled Filet Mignon
Horseradish Scalloped Potatoes / Baby Turnips Spinach / Foie Gras Port Reduction

Zinfandel Braised Short Ribs of Beef
Hen of the Wood Mushrooms / Pecorino Grits / Lime Gremolata
Cippolini Onion and Roast Garlic Confit

Duck Two Ways
Roasted Breast / Lavender Honey Glaze
Pistachio Crusted Leg Crepinette / Quinoa and Cabbage

Pistachio Crusted Colorado Lamb Rack
Braised Lamb Belly / Celery Root Ragout / Spinach and Feta Crepe / Pickled Mustard Seeds

Barley Risotto
Goat Cheese Fritter / Swiss Chard / Pickled Stems / Mushroom / Root Vegetable Essence

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PLATED DINNER

DESSERTS SELECT ONE

- Napoleon / Tahitian Vanilla Crème Anglaise
- Mascarpone Mousse Cake / Almond Biscotti / Coffee Anglaise
- Almond Pear Tart / Cinnamon Ice Cream
- Apple Tart Tatin / Salted Caramel Pretzel Gelato
- Blueberry Phyllo Crisp / Crème Chantilly
- Fraiser Strawberry Layer Cake
- White Chocolate Lemon Chiffon / Macerated Berries
- Milk Chocolate Mousse Cake / Raspberry Sorbet
- Molten Chocolate Cake / Vanilla Bean Gelato
- Chocolate Hazelnut Bar / Crème Anglaise
- Mousse Cake / Hazelnut Dacquoise / Raspberry Sauce

TRIO OF DESSERTS

Chocolate Bliss

- Chocolate Hazelnut Bar
- Frozen Mocha Soufflé
- Milk Chocolate Panna Cotta

Additional \$10.00 Per Person

I ♥ New York

- Apple Strudel
- Cheese Cake Ice Cream
- Red Velvet Cake

Chef's Selection of Assorted Petit Fours

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BEVERAGE SELECTION

BREAKFAST

- BREAKFAST BUFFET
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- BRUNCH
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LUNCH

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THE PALACE WINE AND BEER BAR

Domestic / Imported / Micro-brewed Beers
Red / White Wines / Mineral Water / Soft Drinks

LOTTE NEW YORK PALACE BAR

Beefeater Gin / Skyy Vodka
Dewars White Label / Jack Daniels
Captain Morgan Spiced Rum / Cruzan Light Rum
Sauza Silver Tequila / Triple Sec / Noilly Prat Vermouth Campari

LOTTE NEW YORK PALACE PREMIUM BAR

Bombay Sapphire Gin / Grey Goose Vodka
Johnnie Walker Black / Jack Daniels / Makers Mark
Captain Morgan Spiced Rum / Bacardi Light Rum
Patron Silver Tequila / Cointreau / Noilly Prat Vermouth / Campari

*All Bar Packages include House Beers / Sparkling / White and Red Wines
Bartender Fee is \$275 per Bartender*

One Bartender is required for every 75 guests

One Additional Bartender is required to serve a passed specialty drink

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BAR PACKAGE WINE & BEER SELECTIONS

BREAKFAST

- BREAKFAST BUFFET
- BREAKFAST ENHANCEMENTS
- BRUNCH
- BREAKFAST STATIONS
- PLATED BREAKFAST

BREAKS

- TRADITIONAL BREAKS
- SEASONAL BREAKS

LUNCH

- LUNCH BUFFET
- BOXED LUNCHES
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EVENING

- HORS D'OEUVRES
- RECEPTION STATIONS
- BUFFET DINNER
- PLATED DINNER
- BAR PACKAGES & WINE LIST

SPARKLING WINE

- Marquis de la Tour / Brut / Loire Valley / France
- Prosecco / Stellina di Notte / Veneto / Italy

WHITE WINE

- Pinot Grigio / Santi / Vigneto Sortelese / Veneto / Italy
- Sauvignon Blanc / New Harbor / Marlborough / New Zealand
- Sauvignon Blanc / Honig / Napa / California
- Sauvignon Blanc / Saget La Perriere / La Petite Perriere / Loire Valley / France
- Chardonnay / Rodney Strong / Sonoma / California
- Chardonnay / Sterling Vineyards / Napa Valley / California
- Chablis / Domaine Vocoret / Burgundy / France

RED WINE

- Pinot Noir / A by Acacia / California
- Pinot Noir / Boedecker Cellars / Willamette Valley / Oregon
- Cabernet Sauvignon / Beaulieu Vineyards / BV Coastal / California
- Cabernet Sauvignon / Benziger / Sonoma / California
- Cabernet Sauvignon / Robert Mondavi / Private Selection / Central Coast / California
- Syrah / Qupe / Central Coast / California
- Malbec / Decero / Remolinos Vineyard / Agrelo - Mendoza / Argentina
- Cotes-du-Rhone / Château Mont Redon / Rhone / France
- Bordeaux / Chateau Monrepos / Bordeaux / France

BEER

- Bud Light / Amstel Light / Stella Artois / Seasonal / Specialty Beer

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WINE LIST

BREAKFAST

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- BRUNCH
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BREAKS

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- SEASONAL BREAKS

LUNCH

- LUNCH BUFFET
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- PLATED LUNCH

EVENING

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- BUFFET DINNER
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- BAR PACKAGES & WINE LIST

SPARKLING

Marquis de la Tour / Brut / Loire Valley / France NV	55
Prosecco / Stellina di Notte / Veneto / Italy NV	58
Taittinger / Domaine Carneros / Carneros / California	80
Louis Roederer / Brut / Champagne / France NV	135
Veuve Cliquot / Ponsardin / Yellow Label / Brut / Champagne / France NV	135
Louis Roederer / "Cristal" / Brut / Champagne / France	495
Moët et Chandon / "Dom Perignon" / Champagne / France	375

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LUNCH

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WHITE

Pinot Grigio / Santi / Vigneto Sortlese / Veneto / Italy	55
Sauvignon Blanc / New Harbor / Marlborough / New Zealand	55
Sauvignon Blanc / Honig / Napa / California	55
Sauvignon Blanc / Saget La Perriere / La Petite Perriere / Loire Valley / France	70
Sauvignon Blanc / Sterling / Napa Valley / California	60
Sauvignon Blanc / Craggy Range / Te Mund Road Vineyard / New Zealand	65
Sauvignon Blanc / Cakebread Cellars / Napa Valley / California	88
Sancerre / Lucien Crochet / Loire Valley / France	70
Chardonnay / Rodney Strong / Sonoma / California	55
Chardonnay / Sterling Vineyards / Napa Valley / California	55
Chardonnay / Simi / Sonoma County / California	58
Chardonnay / Clos du Val / Estate / Carneros / California	67
Chardonnay / Patz & Hall / Dutton Ranch Vineyard / Russian River Valley / California	80
Chardonnay / Flowers / Sonoma Coast / California	120
Chardonnay / Far Niente / Napa / California	120
Chablis / Domaine Vocoret / Burgundy / France	55
Pouilly-Fuisse / Louis Jadot / Burgundy / France	88
Riesling / Dr. Konstantin Frank / Dry / Finger Lakes / New York	58

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WINE LIST

BREAKFAST

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- BREAKFAST ENHANCEMENTS
- BRUNCH
- BREAKFAST STATIONS
- PLATED BREAKFAST

BREAKS

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- SEASONAL BREAKS

LUNCH

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EVENING

- HORS D'OEUVRES
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- BUFFET DINNER
- PLATED DINNER
- BAR PACKAGES & WINE LIST

RED

Pinot Noir / A by Acacia / California	55
Pinot Noir / Boedecker Cellars / Willamette Valley / Oregon	70
Pinot Noir / Au Bon Climat / Santa Barbara / California	70
Pinot Noir / Cristom / Mt. Jefferson Cuvee / Willamette Valley / Oregon	90
Pinot Noir / Merry Edwards / Russian River Valley / California	120
Cabernet Sauvignon / Beaulieu Vineyards / BV Coastal / California	65
Cabernet Sauvignon / Benziger / Sonoma / California	55
Cabernet Sauvignon / Robert Mondavi / Napa Valley / California	55
Cabernet Sauvignon / Stag's Leap / Hands of Time / Napa Valley / California	85
Cabernet Sauvignon / Faust / Napa Valley / California	115
Cabernet Sauvignon / Jordan / Sonoma / California	140
Cabernet Sauvignon / Rubicon Estate / Ingelnook Cask / Napa Valley / California	225
Cabernet Sauvignon / Caymus / Napa Valley / California	195
Merlot / Provenance / Napa Valley / California	75
Merlot / Duckhorn / Napa Valley / California	125
Syrah / Qupe / Central Coast / California	55
Malbec / Decero / Remolinos Vineyard / Agrelo - Mendoza / Argentina	55
Chianti Classico Riserva / Nozzole / Tuscany / Italy	65
"Super Tuscan" / Tenuta Setti Ponti / "Cognolo" / Tuscany / Italy	115
Cotes-du-Rhone / Château Mont Redon / Rhone / France	55
Bordeaux / Chateau Monrepos / Bordeaux / France	55
Gevrey-Chabertin / Louis Jadot / Burgundy / France	135
Haut-Medoc / Château Bernadotte / Bordeaux / France	80
Saint Julian / Lacoste Borie / Bordeaux / France	95

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