



INTERCONTINENTAL®  
NEW YORK BARCLAY





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# BREAKFAST





## BREAKFAST BUFFET MENU

### CONTINENTAL

Market Style Fresh Fruit

Artisanal Pastry Basket

Pure Butter Croissant, Pain au Chocolat, Assorted Danish, Lemon Yogurt Cake, Zucchini Poppy Bread, Assorted Mini Bagels, Assorted Mini Muffins

Gluten Free Muffins

Served with Local Honey, Vermont Butter and Fruit Preserves

Greek Yogurt Parfait with House Made Granola

### HEALTHY START

Two Juices or Green Iced Tea and Fruit Infusion

Market Style Fresh Fruit

Red Mill Chia Seed Parfait with House Made Granola and Vanilla Yogurt

A Selection of Organic and Greek Yogurts

Selection of Whole Wheat, Grain, Fruit and Vegetable Baked Goods

Mini Whole Wheat Bagel Assortment

Bran Carrot-Pumpkin Muffins, Zucchini Poppy Bread, Banana Walnut Bread, Lemon Yogurt Cake

Served with Local Honey, Vermont Butter and Fruit Preserves

### THE PARK AVENUE

Market Style Fresh Fruit

A Selection of Organic and Greek Yogurts

Artisanal Pastry Basket

Pure Butter Croissant, Pain au Chocolat, Assorted Danish, Lemon Yogurt Cake, Zucchini Poppy Bread, Assorted Mini Bagels, Assorted Mini Muffins

Gluten Free Muffins

Served with Local Honey, Vermont Butter and Fruit Preserves

Challah French Toast with Banana Compote and Maple Syrup

Scrambled Eggs with Fine Herbs

Selection of any two of the following items:  
Berkshire Bacon, Pork Sausage, Turkey Bacon,  
Chicken Apple Sausage, Virginia Ham,  
Grilled Seasonal Vegetables or Breakfast Potatoes

### THE BARCLAY BREAKFAST

Market Style Fresh Fruit

A Selection of Organic and Greek Yogurts

Artisanal Pastry Basket

Pure Butter Croissant, Pain au Chocolat, Assorted Danish, Lemon Yogurt Cake, Zucchini Poppy Bread, Assorted Mini Bagels, Assorted Mini Muffins

Gluten Free Muffins

Served with Local Honey, Vermont Butter and Fruit Preserves

House Smoked Salmon with Traditional Garniture

Pancakes with Whipped Southern Style Honey Butter and Maple Syrup

Scrambled Eggs with Fine Herbs

Herb Roasted Fingerling Potatoes with Thyme, Shallot and Chives

Selection of any one of the following items:  
Berkshire Bacon, Pork Sausage, Turkey Bacon,  
Chicken Apple Sausage, Virginia Ham,  
or Grilled Seasonal Vegetables



## PLATED BREAKFAST MENU

Please Select One Option from Each Category

### T O S T A R T

Sliced Seasonal Fruit Plate

Red Mill Chia Seed Parfait with House Made Granola and Vanilla Yogurt

Granola Parfait with Greek Yogurt and Local Honey

Bircher Muesli with Fresh Apple, Red Pear and Fruit Coulis

Ruby Red Grapefruit Brulée

### A C C O M P A N I M E N T S

Berkshire Bacon, Pork Sausage, Chicken Apple Sausage, Virginia Ham, Slow Roasted Pork Loin, Turkey Bacon or Grilled Seasonal Vegetables

### E N T R É E S

Scrambled Eggs with Herb Roasted Fingerling Potatoes  
Heirloom Cherry Tomatoes, Frisée Salad

Scrambled Eggs with House Smoked Skuna Bay Salmon  
Heirloom Cherry Tomatoes and Crisp Potato Latke  
(Egg Whites Available)

Spinach and Green Market Vegetable Frittata  
Herb Roasted Fingerling Potatoes and Baby Arugula Salad

Quiche Lorraine  
Baby Kale, Gruyere, Caramelized Onion and Frisée Salad with Bacon Lardons

Traditional Challah French Toast  
Blueberry Lavender Compote, Whipped Grand Marnier  
Mascarpone, Macerated Berries and Maple Syrup

Traditional Eggs Benedict with English Muffin  
Canadian Bacon and Hollandaise, Herb Roasted Fingerling Potatoes

Crab Cake under Poached Eggs with Sauce Choron  
Pencil Asparagus, Herb Roasted Fingerling Potatoes

Homestyle Corned Beef Hash with Poached Eggs  
Hollandaise and Baby Arugula Salad

Glazed Lobster Omelet  
Arugula, Pine Nuts and Heirloom Salad

Menus are served with:

Organic Free Trade Barclay Blend, Decaffeinated Coffee and DAMANN Freres Teas





## BREAKFAST ENHANCEMENTS

### OMELETTE STATION

Local Organic Eggs, Egg Whites and Egg Substitute Available

With a Selection of:

Local Goat Cheese, Feta, New York Cheddar, Gruyere  
Asparagus, Mushrooms, Smoked Salmon, Tomato, Peppers,  
Green Onion, Spinach, Tofu, Virginia Ham or Berkshire Bacon

Chef attendant required for every 50 guests

### BREAKFAST SANDWICH AND WRAP PLATTERS

#### The Lexington Muffin

Sunny Side Up Eggs with New York Cheddar,  
Catskills Canadian Bacon on Griddled English Muffin

#### On a Croissant

Scrambled Egg with Gruyere, Berkshire Bacon, Arugula,  
Green Chili (Scrambled Egg Whites Available)

#### Tortilla Wrap

Scrambled Eggs, New York Cheddar Cheese,  
Roasted Peppers, Jalapeño Sour Cream, Flour Tortilla  
(Scrambled Egg Whites Available)

Add one selection

Add two selections

### BREAKFAST MEATS

Smoked Berkshire Bacon, Turkey Bacon, Pork Sausage,  
Chicken Apple Sausage, Virginia Ham, Slow Roasted Pork Loin,  
Beef Sausage or Grilled Vegetables

Add one selection

Add two selections

#### Whole Virginia Ham

Mustard, Barclay Pickles, Southern Style Honey Butter,  
Jalapeño Biscuits

Chef attendant required

Whole Roasted Beef Tenderloin

Béarnaise Sauce, Mini Brioche Rolls and Barclay Pickles

Chef attendant required

Whole Fruit Selection

Sliced Seasonal Fruit Platter

Assorted Mini Bagels

Philadelphia and Everything Schmeear

House Smoked Sustainable Smoked Salmon

Diced Tomato, Red Onion, Capers, Hard Boiled Egg

Bagel and Lox

Red Onion, Tomato, Capers, Dill Cream Cheese

Assorted Yogurts

Organic and Greek Style Fruit, Honey and Vanilla Yogurts

Assorted Breakfast Bakery Breads

Zucchini Poppy, Lemon Yogurt, Chocolate Marble,  
Banana Walnut

Organic Hard Boiled Eggs

Mini Cupcakes and Eclairs

An Assortment of Mixed Flavored Gourmet Eclairs and  
Mini Cupcakes

All buffet menus are served with:

Organic Free Trade Barclay Blend, Decaffeinated Coffee and DAMMAN Freres Teas



## BREAKFAST ENHANCEMENTS

Energy Bars  
Kind, Clif and Larabars

Fresh Fruit and Vegetable Smoothies  
Tropical Fruits, Berries, Organic Fruits

Gluten Free Bakery  
Chef's Selection of Gluten Free Breads and Muffins

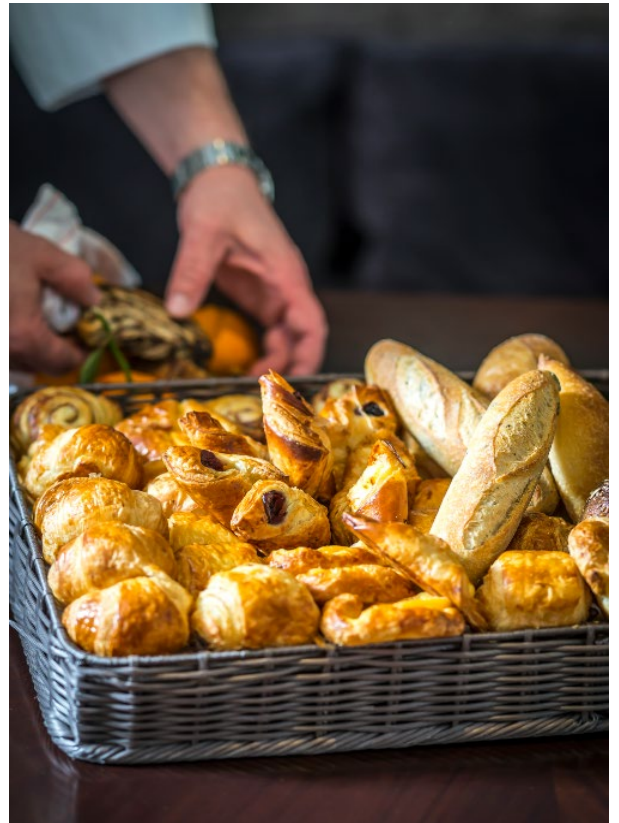
Belgian Waffles  
Strawberry Compote, Sullivan County, New York Syrup

Waffles Benedict  
Poached Egg, Savory Belgian Waffles, Canadian Bacon, Hollandaise

Pancakes (Please select two)  
Buttermilk, Lemon Ricotta, Blueberry, Chocolate Chip

Individual Cold Cereal Boxes  
Whole, Skim, 2% and Lactaid

Hot Oatmeal or Cream of Wheat  
Brown Sugar, Dried Fruit, Raw Nuts



COFFEE BREAK







## BEVERAGE SELECTIONS

### COFFEE BREAK

Organic Free Trade Barclay Blend, Decaffeinated Coffee and Newby Teas

### COFFEE BY THE GALLON\*

Organic Free Trade Barclay Blend, Decaffeinated Coffee and Newby Teas

\*Only for groups of 75 guests or more

Assorted Soft Drinks and Mineral Water

After (2) hours of service, Coffee Breaks are refreshed and charged based on consumption or by the per person price listed above.





## BREAK SELECTIONS

### BUILD A BREAK

Pick 3

Pick 4

Pick 5

Pick individual items from the following categories:

### BEVERAGES

Whole, Strawberry and Chocolate Milk  
Mexican Hot Chocolate  
Iced Tea (Traditional, Lemon, Peach and Raspberry)  
Fresh Fruit Smoothies  
Living Juice Shots (Green Vitality, Carrot Kick and Red Radiance)  
Seasonal Spa Waters

Additional Beverage on Consumption:

Red Bull  
Vitamin Water  
Green Tea Iced Tea  
Blueberry-Acai-Kafir-Lime-Black Iced Tea

### BREAKFAST SECTION

Assorted Breads and Muffins

### COOKIES

Chocolate Chip  
Oatmeal Raisin  
Peanut Butter  
Smoes Cookie  
Rocky Road  
Biscotti  
Italian Cookies  
Macaroons

### CHOCOLATE

Chocolate Bark (Milk and Dark)  
Chocolate Covered Pretzels  
Chocolate Éclairs  
Mojo Mousse (Vanilla and Chocolate)<sup>TM</sup>

### HEALTHY OPTIONS

Build-your-own Trail Mix  
Hummus with crudités  
Kale Chips

### POPCORN

Butter  
Truffle  
Caramel  
Siracha Lime

### SIGNATURE NEW YORK PRETZEL WITH SORTING DIPPING SAUCES

Classic Sea Salt  
Truffle Cheddar  
Cinnamon Raisin  
Feta Olive  
Everything

### POWER BAR

Muesli Bars  
Kind Bars  
Kashi  
Cliff  
Larabar

### SWEETS

Churros with Chocolate and Caramel Dipping Sauces  
Assorted Mini Cupcakes  
Mini Artisanal Donuts  
Candy Shop (Assorted Candies)  
Waffles and Dinges<sup>TM</sup>

### FRUIT

Market Style Fresh Fruit  
Individual Mixed Berries  
Mini Fruit Kebob with Yogurt Dipping Sauce  
Coconut Chia Pudding with Sliced Dates and Banana

### CUSTOM MACAROON TREE

Assorted Macaroons (Displayed on Chocolate Tree)  
Additional

All buffet menus are served with:

Organic Free Trade Barclay Blend, Decaffeinated Coffee and Newby Teas

## LUNCH & DINNER BUFFET







## LUNCH & DINNER BUFFET MENU

Pick One Soup, Two Salads, Two Entrées, One Pasta and Two Desserts

### BREADS ( PICK THREE )

Assorted Multi Grain, French Cluster and Pretzel Rolls  
Rosemary Focaccia, Parmesan Bread and Garlic Bread

### SOUPS ( PICK ONE )

Split Pea and Smoked Ham Hock Soup  
Caprese Bisque with Tomato, Baby Mozzarella and Basil  
Potato Leek, Chive-herb Pistou  
Butternut Squash Bisque, Coconut Milk, Smoked Harissa  
Vegetable Minestrone with Baby Kale, Parmesan  
Vegetable Minestrone with Sardinian Couscous  
Corn Bisque with Brooklyn Ricotta and Lime  
Chicken Soup, Sardinian Couscous, Dill  
Chicken Tortilla Soup  
Smoked Tomato and Coriander  
Black Truffle Corn Chowder  
New England Clam Chowder  
Roasted Carrot and Fennel  
Vegetable Minestrone

### SALADS ( PICK TWO )

Parmesan Baby Kale Salad  
Shaved Egg, Grape Tomato, Parmesan Focaccia Croutons  
Quinoa Salad  
Baby Kale, Chickpeas, and Roasted Potato  
German Potato Salad  
Fresh Dill, Cucumber and Sour Cream  
Caesar Salad  
Whole Wheat Crouton, Parmigiano Reggiano  
Lemon Pepper Emulsion  
Green Pulse Salad  
Blue Moon Greens, Toasted Red Quinoa, Chickpeas, Black Lentils, Feta Cheese, Sunflower Seeds,  
Lemon Thyme Vinaigrette  
Green Goddess Salad  
Avocado, Tomato, Pancetta, Red Onion and Garbanzo Beans,  
Red Leaf Lettuce, Green Goddess Dressing  
Boston Lettuce Salad  
Pumpkin Seeds, Pomegranate, Candied Pecan, Tangerine  
Vinaigrette  
Candy Cane Beet and Mango Salad  
Toasted Walnuts, Goat Cheese and Frisée  
Mesclun Salad  
Local Bleu Cheese, Pistachio



## LUNCH & DINNER BUFFET MENU

### SALADS (CONTINUED)

Arugula Salad  
Parmigiano Reggiano and Lemon

Antipasti  
Roasted Tricolor Cauliflower, Diced Soppressata  
Sicilian Pesto and Marjoram

Burrata  
Garlic Bread, Lemon and Bottarga

Caprese Salad  
Mozzarella, Tomato, Basil, Extra Virgin Olive Oil

Asian Chicken Salad  
Romaine, Bean Sprouts, Thai Basil, Mint, Jicama, Daikon,  
Orange, Wonton Crisps, Ginger Soy Vinaigrette

Greek Pasta Salad  
Whole Grain Pasta, Feta, Cucumber, White Balsamic,  
Extra Virgin Olive Oil

Bulgur Wheat Tabouleh  
Bulgur Wheat, Lentils, Lemon, Heirloom Tomato,  
Extra Virgin Olive Oil

Vegetarian Pasta Salad  
Cucumber, Red Onion, Heirloom Cherry Tomatoes,  
Red Wine Vinaigrette  
(Whole Wheat Pasta Available)

Watercress and Red Endive Salad  
New York Goat Cheese, Fig Balsamic Vinaigrette,  
Teardrop Tomatoes, Summer Melon

### ENTRÉES (PICK TWO)

Roasted Cod  
Pepper Emulsion

Zucchini Wrapped Halibut  
Tomato Olive Fondue

Seared Branzino  
Artichoke Barigoule, Chimichurri Sauce

Pan Seared Salmon  
Sherry Shallot Vinaigrette

Veal Schnitzel  
Lemon Caper Sauce

Roasted Pork Loin  
Natural Jus

Assorted German Sausages  
Sauerkraut and German Mustards

Grilled Petite Filet Mignon  
Red Wine Sauce

Citrus Bergamot Marinated French Cut Chicken Breast  
Thyme Chicken Jus

Lemon and Rosemary Grilled Chicken  
Salsa Verde and Black Garlic

Pan Seared French Breast of Chicken  
Thyme Jus



## LUNCH & DINNER BUFFET MENU

### SIDES (PICK ONE STARCH)

Pancetta and Beluga Lentil Stew  
Gren Lentil Stew  
Confit Fingerling Potatoes  
Steamed Dill Ratte Potatoes  
Grilled Yukon Potatoes  
Spaetzel

### SIDES (PICK ONE VEGETABLE)

Hen of the Woods Mushrooms  
Baby Spinach  
Braised Cabbage  
Grilled Asparagus  
Tricolor Baby Carrot  
Grilled Seasonal Vegetables  
  
Lunch  
Dinner

### PASTA (PICK ONE)

Eggplant Involtini  
Smoked Ricotta, Marinara Sauce  
  
Wild Mushroom Ravioli  
Swiss Chard, Parmesan Cream Sauce  
  
Stuffed Shells  
Vegetable Ratatouille, Provençale Tomato Sauce  
  
Campanelli Pasta  
Asparagus, Roasted Garlic, Campari Tomatoes, Basil  
  
Shrimp Scampi and Vongole  
Fusilli Bucati, Heirloom Cherry Tomatoes

### DESSERTS (PICK TWO)

Fruit Salad with Vanilla Citrus Syrup  
Assorted Mini Pastries  
Market Style Fresh Fruit  
Apple Strudel  
Black Forest  
Mini Tiramisu  
Assorted Biscotti





## DELI & SANDWICH LUNCH BUFFET MENU

### DELICATESSEN BUFFET

Chicken Noodle Soup  
Mini Knish

Selection of:

Smoked Turkey, Roast Beef, Corned Beef, Pastrami, Black Forest Ham and Provolone  
Rye, Kaiser and Sourdough Rolls with Pita Chips  
Egg Salad, Cole Slaw, Potato Salad, Macaroni Salad, Scallions  
Barclay Pickles  
Pickled Tomato  
Assorted Kettle Fried Potato Chips  
Tomato, Butter Lettuce, Red Onion, Deli Mustard, Russian Dressing, Horseradish Cream, Lemon Herb Vinaigrette, Mayonnaise

### DESSERT

Brownies, Blondies, Mini New York Cheesecake  
Fruit Salad with Vanilla Citrus Syrup

Lunch  
Dinner

### SANDWICH BUFFET

Potato Leek or Wild Mushroom Barley Soup  
Mixed Green Salad with Fig Balsamic Vinaigrette

### SANDWICHES ( PICK THREE )

COLD

Avocado Pita  
Shredded Lettuce, Tomato, Alfalfa Sprouts, Tomato, Roasted Peppers  
Organic Egg Salad  
Watercress, Black Olive Tapenade, Gluten Free Multi Grain  
Vegetable and Sprout Stuffed Pita  
Arugula, Roasted Peppers, Feta, Grilled Vegetables  
Chicken Salad  
Lettuce, Tomato, Cranberries, Cabbage, Seven Grain Bread  
Lemon Marinated Chicken Club  
Lettuce, Tomato, Mayo, Bacon, Organic Whole Wheat

Smoked Turkey  
Baby Spinach, Robiola Cheese,  
Cranberry, Mayonnaise, Pesto

Grilled Chicken Caesar Wrap  
Romaine, Parmesan

Roast Beef  
Shaved Parmesan, Baby Arugula, Pesto Aioli, Baguette

Buttered Pretzel Maine Lobster Roll

HOT

Crispy Chicken Parmesan  
San Marzano Marinara, Hoagie Roll, Fresh Mozzarella

Grilled Bavette Steak  
Brie, Caramelized Onions, Pesto, Baguette

Grilled Philly Cheesesteak

Reuben Sandwich  
Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island Dressing, Reverse Marble Rye

Ketchup, Assorted Mustards, Mayonnaise, Pickles, Relish

Chips and Bread Sticks

Cookies, Brownies and Blondies

Lunch  
Dinner



## ARTISANAL BOX LUNCH

### Italian

Genoa Salami and Cappicola with Provolone Cheese, Lettuce, Tomato, Onion, Hot Peppers

### Joe's

Roast Beef with Finlandia Swiss, Lettuce, Tomato, Onion, Horseradish

### Turkey Brie

Smoked Turkey, Brie, Dried Cranberries, Green Apple, Mixed Greens

### Greek Turkey

Turkey, Hummus, Alfalfa Sprouts, Kale, Cucumber, Marinated Sundried Tomato, Feta

### Mama Mia

Prosciutto, Fresh Mozzarella, Marinated Sundried Tomato, Arugula, Basil, Roasted Red Peppers

### Farmhouse Chicken Salad

Chicken Salad with Dried Cranberries, Cucumbers, Shredded Red Cabbage, Green Leaf Lettuce, Tomato

### Tuna Dijon

Tuna Salad, Carrots, Cucumbers, Alfalfa Sprouts, Tomato

### Vegetarian Special

Avocado, Romaine Lettuce, Tomatoes, Carrots, Cucumbers, Alfalfa Sprouts, Shredded Red Cabbage, Sweet Peppers

### Caprese

Fresh Mozzarella Cheese, Roasted Red Peppers, Tomatoes, Basil, Capers, Sundried Tomato Pesto

All boxed lunches include the following:

Cape Cod Kettle Chips or Terra Chips

Whole Fruit

Cookie or Brownie

Barclay Water

### SELECTION OF BREAD OR WRAP

7 Grain

Wheat

Focaccia

Sourdough

Bagel

White

Brioche

Kaiser Roll

Ciabatta

Marble Rye

Club

Pumpernickel

Croissant

Rye

Whole Wheat Roll

Sun Dried Tomato Wrap

Spinach Wrap

Whole Wheat Wrap

Minimum order 25 people



## BENTO BOX ROADSHOW LUNCH

AN ASIAN TRADITION BROUGHT TO THE INTERNATIONAL PALATE

### OPTION 1

French Dip with Avocado Baguette

Heirloom Cherry Tomato and Haricot Vert Salad

Truffle Potato Chips

Apple Tart

Mixed Berries

### OPTION 2

Roasted Thai Salmon and Lemongrass Grilled Chicken

Coconut and Ginger Rice

Baby Bok Choy with Sesame

Tropical Fruit Salad

Roasted Cashews

### OPTION 3

Spit Roasted Organic Chicken

Watercress, Jicama, Orange Salad

Black Bean, Wild Rice and Quinoa Wrap

Grilled Corn Salad

Key West Key Lime Tartlet



PLATED LUNCH (TWO COURSE)





## PLATED LUNCH

### TWO COURSE PLATED LUNCH

#### ENTRÉE SALADS

( PLEASE SELECT ONE )

##### Asian Salad

Napa Cabbage, Watercress, Spiced Cashew Nuts  
Orange Segments, Julienne Snow Peas,  
Red and Yellow Peppers, Water Chestnuts  
Sesame Miso Vinaigrette

##### Spinach Salad

Fingerling potato, Hen of the Woods Mushrooms,  
Pancetta and Polenta Croutons  
Sherry Shallot Vinaigrette

##### Green Goddess Salad

Red leaf Lettuce, Avocado, Tomato, Pancetta, Red Onion,  
Garbanzo Beans, Green Goddess Dressing

##### Tabbouleh Salad

Red And White Quinoa, Za'tar Spiced Corn, Fava Beans  
Local Pea Greens, Popcorn Shoots

##### Baby Kale Caesar

Baby Kale, Romaine Hearts, Shaved Egg, Parmesan Focaccia  
Croutons

#### Salad Enhancements

##### Grilled Chicken

##### Shrimp Scampi

##### Chili Marinated Flank Steak

##### Maine Lobster

#### DESSERTS

( PLEASE SELECT ONE )

##### Chocolate Crunch

Dark Chocolate Mousse, Praline

##### New York Cheesecake

Fresh Berry, Lime, Mint

##### Seasonal Fresh Fruit Tart

Chantilly Cream

##### Molten Chocolate Cake

Crème Fraiche Ice Cream

##### Apple Pie A La Mode

Vanilla Ice Cream

##### Caramelo (GF)

Silk Chocolate Praline Sabayon with Two Layers of  
Sprinkled Hazelnut Chocolate Dacquoise

##### Colombiana (GF)

Chocolate Dacquoise Filled with Milk Chocolate Mousse and  
Dulce de Leche

##### Chocolate Dome (GF)

Chocolate Sabayon Filled with Raspberry Coulis  
Topped with Exotic Passion and Mango Mousse

##### Fantasia (GF)

Almond Dacquoise filled with Raspberry Coulis  
Topped with Exotic Passion and Mango Mousse

##### Marjolaine (GF)

Four Layers of Hazelnut Dacquoise filled with Vanilla Mousse  
Praline Mousse, Chocolate Mousse

##### Opus (GF)

Silk Chocolate Praline Sabayon with Two Layers of  
Sprinkled Hazelnut

##### Ruby (GF)

Chocolate Dacquoise Filled with Pistachio Mousse  
Topped with Chocolate Sabayon Mousse

##### Crème Caramel (GF)

Traditional Crème Caramel

## PLATED LUNCH & DINNER





## PLATED LUNCH AND DINNER

Three Course Menu – Select One First Course, One Entrée, One Dessert and Coffee Service is Included in the Entrée Price

### SOUPS

Caprese Bisque with Tomato, Baby Mozzarella and Basil

Potato Leek, Chive-herb Pistou

Butternut Squash Bisque, Coconut Milk, Smoked Harissa

Vegetable Minestrone with Baby Kale, Parmesan

Smoked Tomato Coriander

Truffle Corn Chowder

Chicken Soup, Sardinian Couscous, Dill

Mexican Tortilla Soup

### SALADS

Frisée and Blue Moon Acres Baby Greens  
Goat Cheese, Mushroom Medley, Shaved Manchego,  
Lemon Thyme Vinaigrette

Parmesan Baby Kale salad  
Baby Kale with Shaved Egg, Parmesan Croutons,  
Baby Gem Lettuce and Focaccia Crisp

Petit Burrata  
Heirloom Tomato Basil Relish, Micro Arugula,  
Balsamic Reduction and Parmesan Crisp

Watercress and Endive Salad  
New York Goat Cheese, Pomegranate, Marcona Almonds,  
Summer Melon and Fig Balsamic Dressing

Petit Wedge Salad  
Baby Bibb Lettuce, Gorgonzola Cheese, Applewood Smoked  
Bacon, Red Grape Tomato and Fine herb Dressing

Traditional Caesar Salad  
Whole Wheat Crouton, Baby Green and Baby Red Romaine,  
Parmigiano-Reggiano

Green Pulse Salad  
Blue Moon Greens, Toasted Red Quinoa, Chickpeas,  
Black Lentils, Feta Cheese, Sunflower Seeds,  
Lemon Thyme Vinaigrette

Heirloom Tomato Mozzarella Tower  
Red and Yellow Beefsteak Tomato, Fresh Mozzarella,  
Chiffonade Basil, Balsamic Emulsion and Herb Oil

Boston Lettuce Salad  
Toasted Pumpkin Seeds and Pomegranate Salad,  
Marcona Almonds, Citrus Segments and Tangerine Vinaigrette

Green Goddess Salad  
Red Leaf Lettuce, Avocado, Tomato, Pancetta, Red Onion,  
Garbanzo Beans and Green Goddess Dressing

### COLD APPETIZERS

Classic Pink Shrimp Cocktail  
Avocado, Spicy Cocktail Sauce, Lemon

Smoked Sturgeon Salad  
Wild American Sturgeon Caviar, Chive, Corn Pancake

Grilled Vegetable and Shallot Tart  
Pecorino, Braised Fennel Mousse, Aged Balsamic,  
Blue Moon Acres Greens

Beet Salad  
Candy Cane Beet and Mango Salad with Crumbled Goat Cheese  
Frissée, Toasted Walnuts and White Balsamic Vinaigrette

### HOT APPETIZERS

Sweet Pea, Lemon and Ricotta Ravioli  
Grilled Baby Artichoke, Pecorino Cream, Sorrento Lemon

Roasted Cauliflower  
Sunflower and Pumpkin Seeds, Goat Cheese, Salsa Verde





## PLATED LUNCH AND DINNER

ENTREES: PLEASE SELECT ONE

Burgundy Marinated Hanger Steak  
Roasted Garlic Mashed Potatoes, Caramelized Shallots,  
Grilled Summer Squash, Béarnaise

Rosemary Rack of Domestic Lamb  
Potato and Vidalia Onion Rösti, Tricolor Cauliflower with  
Mint and Hazelnut, Lamb Jus

New York Steakhouse  
Dry Aged New York Strip, Whipped Potato, Creamed Spinach,  
Buttermilk Onion Rings, Red Wine Sauce

Honey Roasted Breast of Chicken  
Haricot Vert Amandine, Tarragon Lemon Jus,  
Parmesan Mashed Potatoes

Sautéed Beef Tenderloin  
Porcini Potato Gratin, Bordelaise Sauce,  
Grilled Seasonal Vegetables

Pan Seared Chicken  
Sweet Pea Calabrese Sausage Risotto, Jumbo Asparagus,  
Thyme Jus

Grilled Beef Tenderloin  
Wild Mushroom and Cippolini Onion Fricassee,  
Whipped Potatoes Truffle Madeira Sauce

Pan Seared French Breast of Chicken  
Wild Mushrooms, Oven Roasted Tomato,  
Artichoke Barley Risotto, Truffle Madeira Sauce

Pan Roasted Filet Mignon  
Latin Spiced Creamy Corn Polenta, Baby Vegetable Sofrito  
Cuban Coffee Sauce, Chimichurri

Roasted Organic Half Chicken  
Celery Root, Broccolini, Chanterelle Mushrooms  
Madeira Sauce

Dry Aged New York Strip Steak Au Poivre  
Crispy Spaetzle, Maitake Mushrooms  
Cognac Peppercorn Sauce

Yuzu Glazed Chicken  
Kohlrabi Slaw, Black Rice and Spring Onion Tangerine Relish

Grilled Tournedos of Beef  
Confit Fingerling Potato, Tricolor Baby Carrot  
Red Wine Marrow Butter

Miso Cod  
Basmati Fried Rice, Toasted Quinoas, Shaved Napa Cabbage  
and Micro Salad

Braised Beef Short Rib  
Pickled Walnuts, Anchovy, Glazed Carrots, Whipped Potato

Pan Seared Salmon  
Creamed Summer Corn, Fava Beans,  
Truffle Vegetables à la Grecque

Mongolian Curry BBQ Short Rib  
Saffron Carnoroli Rice Risotto, Yau Choy,  
Ginger Scallion Sauce

Pan Seared Salmon  
Truffle Whipped Potato, King Oyster Mushroom, Baby  
Spinach, Red Wine Sauce and Buttermilk Truffle Emulsion

Pan Roasted Red Snapper  
Grilled Asparagus, Smoked Cauliflower Hash  
Romescosauce



PLATED LUNCH AND DINNER  
ENTREES: PLEASE SELECT ONE (CONTINUED)

Sautéed Mediterranean Branzino  
Haricot Vert, Baby Peruvian Potato Medley, Roasted  
Celery Root, Tomato-shallot Vinaigrette

Long Island Black Sea Bass  
Shaved Summer Vegetables, Parsnip Puree,  
Littleneck Clams, Chili Lime Sauce

Citrus Marinated Wild Striped Bass  
Roasted Baby Beets, Beet and Farro Risotto  
Champagne Basil Sauce

Steamed Chilean Sea Bass  
Gremolata, Parsnip, Baby Carrot, Saffron Mash,  
Smoked Olive Oil

Steamed black Bass  
Fennel, Leeks, Cilantro, Red Chilies, Mushroom Dashi

Lunch  
Dinner

VEGETARIAN ALTERNATIVES

Grilled Vegetable Phyllo  
Asiago, Israeli Couscous, Parsnip Purée, Porcini Broth

Sweet Pea, Lemon and Ricotta Ravioli  
Grilled Baby Artichoke, Pecorino Cream, Sorrento Lemon

Vegetable Lasagna Roll

Jersey Asparagus Risotto, Summer Truffle

Summer Vegetable Wellington  
Hummus, Sweet Paprika Emulsion

Whole Wheat Ravioli With Seasonal Vegetables (VG)

Grilled Vegetable with Bulgar Wheat Tabbouleh (VG)



PLATED LUNCH AND DINNER  
DESSERT (PLEASE SELECT ONE)

Chocolate Crunch  
Dark Chocolate Mousse, Praline

Ruby (GF)  
Chocolate Dacquoise Filled with Pistachio Mousse,  
Topped with Chocolate Sabayon Mousse

New York Cheesecake  
Fresh Berry, Lime, Mint

Crème Caramel (GF)  
Traditional Crème Caramel

Seasonal Fresh Fruit Tart  
Chantilly Cream

Molten Chocolate Cake  
Crème Fraîche Ice Cream

Apple Pie A La Mode  
Vanilla Ice Cream

Warm Cinnamon Donuts  
Prune Armagnac Gelato

Caramelo (GF)  
Silk Chocolate Praline Sabayon with Two Layers of  
Sprinkled Hazelnut Chocolate Dacquoise

Colombiana (GF)  
Chocolate Dacquoise Filled with Milk Chocolate Mousse  
and Dulce de Leche

Chocolate Dome (GF)  
Chocolate Sabayon Filled with Raspberry Coulis  
Topped with Exotic Passion and Mango Mousse

Fantasia (GF)  
Almond Dacquoise Filled with Raspberry Coulis  
Topped with Exotic Passion and Mango Mousse

Marjolaine (GF)  
Four Layers of Hazelnut Dacquoise Filled with  
Vanilla Mousse, Praline Mousse, Chocolate Mousse

Opus (GF)  
Silk Chocolate Praline Sabayon with Two Layers of Sprinkled  
Hazelnut Chocolate Dacquoise

## RECEPTION







## RECEPTION SELECTION

### HOT HORS D'OEUVRES

#### VEGETARIAN

Macaroni and Cheese with Black Truffle  
Asian Vegetable Spring Roll with Sweet Chili Sauce  
Spanakopita  
Curried Vegetable Samosa  
Risotto Arancini with Asparagus and Wild Mushrooms  
Mission Fig, Goat Cheese and Caramelized Onion Profiterole  
Edamame and Corn Quesadilla  
Grilled Vegetable Brochette with Cucumber Cumin Yogurt  
Grilled Vegetable Brochette with Coriander Emulsion  
Edamame Dumpling  
Vegetable Pekora (Vegetable Chickpea Fritter)

#### POULTRY AND MEATS

Peking Duck Spring Roll, Plum Sauce  
Peanut Chicken Satay  
Siracha Chicken Meatball  
Chicken Empanada with Roasted Vegetable and Avocado-Cilantro Relish  
Coney Island Mini Franks with Sauerkraut and Deli Mustard  
Persillade Crusted Baby Lamb Chops with Mustard Thyme Rub  
Mini Beef Wellington, Horseradish Cream Slider  
Mongolian BBQ Short Rib Pot Pie  
French Onion Soup Mini Boules  
Shanghai Soup Pork Dumplings  
Hoisin Glazed Beef Short Rib Bao  
Bulgogi Beef Dumplings  
Candied Apple-Wrapped Pork Belly

#### SEAFOOD AND SHELLFISH

Bacon Wrapped Scallops, Sweet Soy Dipping Sauce  
Mini Carolina Crab Cakes, Sorrel Aioli  
Maui Shrimp Chopstick  
Tempura Shrimp

### COLD CANAPÉS

#### VEGETARIAN

Taste of Tomato in a Pesto Cone, Raw, Confit and Oven Roasted  
Celingini, Teardrop Tomato Basil Brochette  
Spring Vegetable Ratatouille on Toasted Herb Crostini  
Grilled Grapes on Herbed and Bleu Cheese Polenta  
Wild Mushroom Truffle Salad in Savory Cone

#### POULTRY AND MEATS

Smoked Chicken Salad with Radish and Asparagus  
Spicy Steak Tartare with Sunny Side Up Quail Egg on Brioche  
Hudson Valley Foie Gras Mousse with Walnut Raisin Crisp  
Assortment of Deviled Eggs  
Chilled Summer Rolls with Peking Duck and Asian Vegetable Slaw  
Marcona Dusted Prosciutto and Melon

#### SEAFOOD AND SHELLFISH

House Smoked Skuna Bay Salmon, Creme Fraiche, American Caviar, Buckwheat Blini  
Shrimp Mocktail (Deconstructed Shrimp Cocktail on Petit Pipette)  
Salmon Tartare with Daikon and American Trout Caviar  
Chilled Oysters with New York Apple Cider Gelée and Radish Salad  
Maine Buttered Lobster Rolls with Tarragon Aioli  
Salt Baked Peruvian Potato with Crème Fraiche and Caviar  
Citrus Cured Sea Bass Bellini with Caviar  
Pickled Beet Root and Sheep Cheese Salad  
Smoked Sable and Candy Cane Beet

Selection of 6 items  
Selection of 8 items



## RECEPTION SELECTION

### HUNTS POINT MARKET RAW BAR

Jumbo Shrimp

East Coast and West Coast Oysters

Long Island Clams on the Half Shell

Maine Lobster Cocktail

Jonah Crab Cocktail

Peruvian Style Ceviche

Modern Ceviche with New York Rosé and Ginger

Grilled Seafood Salad with Pico De Gallo

Spanish Style Octopus Salad

Seaweed Salad, Green Goddess, Cajun Tartare

Wasabi Creme Fraiche, Traditional Cocktail

Red Wine Mignonette

#### Supplements:

Florida Stone Crab Claws

Alaskan King Crabs

Wild Sturgeon Caviar

Ice Carved Displays available at an additional charge

### MEDITERRANEAN VEGETABLE MEZZE

Artichokes, Grilled Fennel and Olive Salad with Pepperoncini and Feta

Eggplant Caviar, Tzatziki and Roasted Pepper and Spicy Feta Spread with Grilled Pita

Bulgur Wheat Tabbouleh with Greek Oregano, Lemon, Cucumber and Heirloom Cherry Tomatoes

Sardinian Couscous Salad with Roasted Baby Beets

Gigante Bean Salad with Roasted Root Vegetables, Parsley and Jerez Vinegar

### MACARONI AND CHEESE STATION

A Variety of Artisanal Macaroni and Farmstead Cheeses

Truffle Mac and Cheese

Maine Lobster Mac and Cheese

Andouille Sausage and Roasted Pepper

Caramelized Onion-Parmesan Bread Crumbs and Goat Cheese

Porcini and Gruyere

### INTERNATIONAL CHEESE AND CHARCUTERIE DISPLAY

Local and International Cheese

Aged, Hard and Soft Cow, Sheep and Goat Cheeses

Local and Imported Dried and Cured Meats, Sausages and Terrines

Bresaola, Spicy Capicola, La Quercia Prosciutto, Jamon Iberico, Saucisson, Smoked Duck Breast

Accompanied by Mediterranean Olives, House Seasoned Nuts, Grape Clusters, Dried Fruit and Chutney, Lavender Honey

Epi Rolls, Herb Crostini, Cranberry Walnut Pullman

### DIM SUM CART\*

#### Steamed Dim Sum

Vegetarian (Leek, Carrot and Sweet Potato)

Pork (Shitake, Soy and Cabbage)

Beef (Scallion, Jalapeño, Sesame and Black Pepper)

Chicken (Spanish Onion, Cabbage and Sesame)

#### Wok Sautéed Potstickers

Pork (Chinese Cabbage, Scallion and White Pepper)

Vegetable (Tofu, Carrot, Soy and Sesame)

#### Crispy Mini Spring Roll

Vegetarian (Carrot, Bean Curd, Pepper and Soy)

Chef attendant per 15 guests required

\*Minimum of 100 guests



## RECEPTION SELECTION

### FARMERS MARKET ORGANIC VEGETABLES

Grilled and Chilled Seasonal Vegetables

Raw Carrots, Golden and Green Patty Pan Squash,  
Florets of Tricolor Cauliflower

Fresh Herb and Buttermilk Ranch

Local Garlic and Onion Dip

Niagara Ice Wine Vinegar Glaze

### MIDDLE EASTERN SELECTION

Ancient Grain Salad with Mint, Oregano, Red Onion and  
Roasted Garlic

Tahini Hummus Spread with Grilled Pita

Fattoush with Radish, Tomato, Sumac, Mint, Pomegranate,  
Pita, Marinated Chicken Thigh Skewers with  
Preserved Lemon and Za'atar Spiced Corn

Shawarma Kabobs with Cinnamon Cumin Labneh  
Green Herb Falafel, Cucumber Salad

### PIZZAS OF THE WORLD\*

Classic Neapolitan Margherita - Italy

Lahmacun - Turkey  
Lamb Flatbread with Mint and Arugula Salad

Tart Flambee - Alsace  
Thin Crust White Onion Crisp

Deep Dish Chicago Style - USA

Manakish - Lebanon  
Pita with Fresh Ricotta and Za'atar

\*Only for groups of 50 guests or less

### GOURMET SLIDERS AND MINI BUNS

Montauk Roadside Lobster Roll on Griddled Brioche

French Fries and Waffle Fries

American Cheeseburger, Lettuce, Tomato, Onion,  
Special Sauce

Sausage and Peppers Mini Hoagie with Caramelized Onions

Fried Chicken and Waffles

Mini Philadelphia Style "Jim's" Cheesesteak

Chef attendant required for every 75 guests

### 12 AND UNDER

Popcorn, Peanuts, Cracker Jacks, Cotton Candy

All Beef Hot Dog with Fix-ins

Assorted Mini Pizza

Chicken and Beef Soft Tacos

Buffalo Chicken Salad

Wedge Salad with Bacon and Ranch

### DESSERT

Donut Ice Cream Sandwich

Crêpe Station

Viennese Table



## SUSHI MENU

### SUSHI AND MAKI MIDTOWN EATS\*

Spicy Tuna, Fuji Maki (Tuna Salmon, Whitefish, Avocado), Phoenix Maki (Spicy Tuna, Tempura Crunch), Shrimp Tempura Maki, Vegetable Maki Roll, Salmon Maki, Tuna Maki, Eel Maki

Tuna Sushi, Shrimp Sushi, Salmon Sushi, Yellowtail Sushi, Sashimi Combination on a Boat

Traditional Accompaniments

### PARK AVENUE SPECIAL SUSHI\*

Rainbow Maki, California Maki, Green Dragon Maki, Black Dragon Maki, Spicy Tuna Maki, Phoenix Maki, Shrimp Tempura Maki, Eel and Cucumber Maki

Scallop Sushi, Salmon Sushi, Salmon Sushi, Yellowtail Sushi

Seaweed Salad, Vegetarian Selection, Edamame, Crudo Sashimi on the Spoon, Sashimi Combination on a Boat, Traditional Accompaniments, Spicy Sauce, Eel Sauce, Mango Sauce

### GRAND SUSHI STATION\*

Soft Shell Crab, Rainbow Maki Roll, California Maki, Green Dragon Roll With Eel and Avocado, Spicy Tuna Roll, Lover's Maki Roll, Shrimp Tempura Roll, Salmon Maki, Tuna Maki, Eel Maki  
Toro Sushi, Scallop Sushi, Salmon Sushi, Salmon Sushi, Yellowtail Sushi, Tiny Size Sushi  
Edamame, Seaweed Salad, Crudo Sashimi on Japanese Spoon, Sashimi Combination on a Boat

\*Minimum of 100 guests

\*Chef attendant required per 75 guests







## SPECIALTY CARVING DISPLAYS

### Beef Tenderloin

Bordelaise and Béarnaise Sauces, Grilled Vegetables, Epi Rolls

### Roasted Prime Rib

Au Jus, Horseradish Sauce, Mini Brioche, Whipped Potatoes, Caramelized Onions

### Traditional Roast Turkey

Smashed Sweet Potato, Cranberry Relish, Sausage and Cornbread Stuffing, Sage Gravy

### Domestic and Australian Lamb

Slow Roasted Mint and Rosemary Leg of Domestic Lamb, Guava Mustard Crusted Rack of Australian Lamb, Mint-madeira Jus, Whole Grain Mustard Sauce and Brioche

### Pork Loin

Whole Mojo Marinated Pork Loin, Slow Roasted Black Beans with Smoked Ham Hock, Orange and Citrus Mustard Sauce and Cilantro Chimichurri

### Peking Duck\*

Chef Carved Peking Style Roasted Duck  
Handmade Moo Shu Pancakes and Lotus Buns  
Hoisin, Sauce, Cucumber, Scallions

\*Minimum of 100 guests

### ENHANCED STATION ACCOMPANIMENTS

Sautéed Seasonal Vegetables

Creamed Spinach

Market Wild Mushrooms

Grilled Asparagus and Seasonal Squashes

Roasted Root Vegetables

Porcini Potato Gratin with Gruyere

Smashed Red Skin Potatoes

Herb Roasted Peruvian Baby Potato Medley

Truffle and Butter Whipped Potatoes

Ham and Scalloped Potato Gratinée



## RECEPTION ENHANCEMENTS

### A CULINARY TOUR OF MANHATTAN AND THE BOROUGHES

#### SPANISH HARLEM

“East 96th Street to 140th Street”

Guacamole Tradicional con Tostadas

Beef Ropa Vieja and Shredded Amish Chicken Sofrito  
Empanadas

Mexican Pork Shoulder and Poblano Cemita  
Sandwich with Mango

Arroz con Pollo Colombiana

Quinoa y Frijoles  
A Modern and Healthy Take on Rice and Beans

Fried Yuca with Smoked Paprika

Chimichurri, Salsas Verde and Rojo

#### CURRY HILL

“28th and Lexington”

Assortment of Samosa and Pakoras

Vegetable Biryani

Chicken Tikka Masala

Sustainable Tandoori Prawns

Lamb Vindaloo

Basmati Rice, Chutney and Cilantro Pesto

Naan and Chapati Breads

#### SOUTHEAST ASIA

“Population 735k”

Tom Yum Shrimp Soup

Mango and Green Papaya Salad

Vietnamese Vegetable Summer Rolls with Chili Gai Yang  
Dipping Sauce

Chicken and Beef Satay Marinated with Lemongrass with  
Crushed Peanut Satay Sauce

Hilly Acres Farms Lamb Laarb Salad with Mint, Chili and  
Toasted Rice

Shrimp Pad Thai with Peanut and Scallion

#### ASTORIA, QUEENS

“A Greek Isle in the New York City Sea”

Spanikopita

Grilled Haloumi with Orange, Green Olive, Rosemary

Grilled Pita with Tzatziki and Roasted Red Pepper and  
Feta Spreads

Greek Chopped Salad with Cucumber, Red Onion, Olives  
and Feta

Crispy Calamari Salad

Grilled Monkfish with Capers, Tomatoes, Greek Oregano

Moussaka

Eggplant, Hilly Acres Farms Lamb, Organic Yogurt Bechamel



## RECEPTION ENHANCEMENTS

### A CULINARY TOUR OF MANHATTAN AND THE BOROUGHES

#### CHINATOWN\*

Steamer baskets of:

Pork and Shrimp Shu Mai  
Chicken, Ginger and Napa Cabbage Dumplings  
Pan Fried Dumplings with Pork and Garlic Chives

Teriyaki Chicken Wok Fry with Chinese Celery  
and Cashew Nuts

Soba Noodle Salad, Scallions, Shiitake Mushrooms  
and Satay Vinaigrette

Clams with Black Bean Sauce, Jasmine Rice

Grilled Pork Belly and Miso Marinated Salmon Steamed Buns

Peking Duck Carving Table

\*Minimum of 100 guests

Chef attendant required per 75 guests

#### MULBERRY STREET-LITTLE ITALY

Traditional Antipasto Platters

Caprese, Caesar Salad and Garlic Bread

Eggplant Parmesan with Di Palo's Market Mozzarella

Chicken Marsala with Wild Mushrooms

Nonna's Sunday Meatballs

Cannoli, Italian Cookies and New York Cheesecake



## BEVERAGE







## BAR SELECTION

### WINE, BEER AND SODA BAR

#### Wine

Chardonnay, Canyon Road, California  
Cabernet, Canyon Road, California  
Gueissard Cotes de Provence Rose

#### Beer

Amstel Light, Corona, Brooklyn Seasonal, Bud Light  
Heineken, Miller Lite, Stella Artois

#### Soda

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Evian, Badoit

### PREMIUM OPEN BAR

#### Liquor

Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Jim Beam  
Bourbon, Rittenhouse Rye Whiskey, Dewar's White Label  
Scotch, Sauza Blanco Tequila, Vermouth

#### Wine

Canyon Road Chardonnay, California  
Canyon Road Cabernet Sauvignon, California  
Gueissard Cotes de Provence Rose  
Campo Viejo Cava, Spain

#### Beer

Amstel Light, Corona, Brooklyn Seasonal, Bud Light  
Heineken, Miller Lite, Stella Artois

#### Soda

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Evian, Badoit

### DELUXE OPEN BAR

#### Liquor

Titos Vodka, Grey Goose Vodka, Beefeater Gin, Makers  
46 Bourbon, JW Black Scotch, Knob Creek Rye Whiskey,  
Bacardi Rum, Patron Silver Tequila, Vermouth

#### Wine

Louis Martini Cabernet, California  
Newton 'Skyside', Chardonnay, Sonoma Valley, CA  
Rosé, Wölffer Estates, The Hamptons, NY  
California Brut, Chandon, Napa Valley, CA

#### Beers

Amstel Light, Corona, Brooklyn Seasonal, Bud Light  
Heineken, Miller Lite, Stella Artois

#### Soda

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Evian,  
Badoit





## SPECIALTY WINE LIST

### C H A M P A G N E / S P A R K L I N G

Prosecco, La Marca, Veneto , IT\*  
California Brut, Chandon, Napa Valley, CA\*  
New York Brut, Sparkling Pointe, North Fork, NY  
Champagne, Veuve Clicquot brut Reims, FR  
Rosé Brut, Mumm, Napa Valley, CA

### R O S E

Rosé, Wolffer Estates, The Hamptons, NY\*  
Rosé, Saintsbury Vincent Vin Gris, Carneros, CA

### W H I T E

Pinot Grigio, The Seeker, Veneto, IT\*  
Riesling, Chateau Ste. Michelle, WA\*  
Gavi, La Scolca White Label, Piedmont, IT  
Sancerre, Domaine Reverdy Ducroux, Loire Valley, FR  
Sauvignon Blanc, Mohua, Marlborouhj, NZ\*  
Chardonnay, Louis Latour Macon-Villages, Burgundy, FR\*  
Chardonnay, Newton 'Skyside' Sonoma Valley, CA

### R E D

Pinot Noir, Talbott, Monterey County, CA  
Pinot Noir, jean Chartron, 'Clos de la Combe', Burgundy, FR\*  
Blaufrankisch, Anita Nittnaus, Burgenland, AU\*  
Cabernet Sauvignon, Kenwood, 'Six Ridges', Napa Valley, CA  
Cabernet Sauvignon, Charles Smith, WA  
Nero d'Avola, Planeta, 'La Segreta Rosso', Sicily, IT\*  
Bordeaux, Chateau de Malengin, Montagne-Saint-Emilion, FR  
Malbec, Alamos, Mendoza, AR\*

\*Starred items can be added for \$3 per person per wine



## CATERING GUIDELINES AND GENERAL INFORMATION

### Menu Selection

To assure the availability of menu items, your selections must be submitted to the Catering/Events Department three weeks prior to your scheduled event. Custom menus should be discussed directly with your Catering or Event Manager.

No outside food or beverage may be brought into the hotel without prior approval. Any approved outside food and beverage will be charged the same gratuity and service charge based on hotel menu prices.

### Meal Guarantees

Your final guarantees must be specified and submitted by 10:00AM EST, 72 business hours prior to the day of your event. Monday and Tuesday guarantees are due by 12:00 noon the Thursday prior to the day of the event. An additional increase in a meal guarantee within 24 hours of the event will be subject to availability.

This number is considered the final guarantee, not subject to reduction. Upon request, we will prepare for attendance no more than 3% overset of your final guarantee for 100 guests or more. After the 72 hour period, guarantees may only be increased. If a guarantee is not given to the hotel on the date it is due, the original number on the contract will automatically become the guarantee. Final charges will be based on actual attendance or the guaranteed number, whichever is higher.

### Food, Beverage and Wine

Due to license restrictions, all food and beverage menu items must be supplied and prepared by the Hotel. Guests may not remove any food or beverage from the premises nor consume food and/or beverages supplied and/or prepared by a third party without the hotel's written approval. The InterContinental New York Barclay is required to abide by the regulations enforced by the New York State Liquor Commission, and as such, it is the policy of the Hotel that any outside beverage may not be brought onto the premises. Your Catering/Events Manager will be happy to provide you with a list of fine wines from our cellars to complement your meal selections.

### Service Charge and Taxes

All food and beverage charges, unless otherwise specified are subject to our customary 25% taxable banquet service charge. Food and beverage is subject to an 8.875% New York Sales Tax. In the event that your organization is tax-exempt, we are required to have a copy of your current New York Certificate of Sales Tax Exemption on file prior to the event, and the event must be paid with a check or a credit card by the exempted organization.



## CATERING GUIDELINES AND GENERAL INFORMATION

### Banquet Checks

The function sponsor agrees that by signing the guest check for services rendered, there is no dispute over such services and sponsor is solely responsible for the payment of the total amount due.

### Linens

The InterContinental New York Barclay provides floor-length white and gray linens. We will be more than happy to assist you in renting specialty or colored linens should you so desire.

### Entertainment and Décor

The ambiance of your function can be enhanced with flowers, music and specialty items. We have a wide range of recommended vendors for these services. Ice sculptures of almost any design can be provided for decoration at an additional charge. Should you choose to make these arrangements yourself, kindly supply us with the list of your vendors so that we may assist them in servicing your needs. All deliveries must be coordinated through the Catering/Events Department. The Hotel will not permit the affixing of anything to the walls, floors, windows or ceiling, nor the use of open flames and confetti throughout the property. All vendors must provide proof of limited liability insurance.

All outside vendors must adhere to the policies and procedures of the hotel and must sign and acknowledge the Vendor Policy Agreement provided by the hotel.

### Additional Services and Labor Fees

Minimum Attendance	A minimum attendance of 10 is required for each meal function.
Waiter Labor Fee	For all meal functions where attendants fall below 20 guests, a labor fee of \$275 per buffet applies.
Chef Attendants	Chef attendants are required for some menu items and stations. A labor charge of \$350 applies per attendant.
Bartenders	There is bartender fee of \$350 per bartender. One bartender is required per 75 guests.
Service Times and Overtime	Each meal period with the exception of cocktail reception is based on two hours of service time. Cocktail reception is based on one hour. Menu prices are based on the service times allotted. Overtime charges apply half hour after each meal period ends at the rate of \$50 per wait staff per hour or fraction thereof. Overtime and labor fees cannot be waived and are subject to 8.875% tax.