SPECIAL EVENTS

Your Five (5) Hour Special Event Includes:
One Hour Cocktail Reception with Butler Passed Sparkling Water & Champagne
Four Hour Dinner Dance with Sommelier’s Selection of Wines
Five Hour Open Bar with Premium Brand Liquors
Custom Cake with your Choice of Design & Filling
Coffee, Tea & Decaffeinated Coffee Service
House Linens in White or Ivory
House China, Flatware & Glassware
House Tables and Chairs

Packages

<table>
<thead>
<tr>
<th>Stations</th>
<th>Plated</th>
</tr>
</thead>
<tbody>
<tr>
<td>185</td>
<td>205</td>
</tr>
<tr>
<td>Cocktail Hour</td>
<td>Cocktail Hour</td>
</tr>
<tr>
<td>with Eight Passed Hors D’ Oeuvres</td>
<td>with Eight Passed Hors D’ Oeuvres &amp; One Cocktail Station</td>
</tr>
<tr>
<td>Stations Dinner</td>
<td>Plated Dinner</td>
</tr>
<tr>
<td>with Four Receptions Stations</td>
<td>with Appetizer, Entrée &amp; Silent Vegetarian Entrée</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Buffet</th>
<th>Duet Plated</th>
</tr>
</thead>
<tbody>
<tr>
<td>195</td>
<td>215</td>
</tr>
<tr>
<td>Cocktail Hour</td>
<td>Cocktail Hour</td>
</tr>
<tr>
<td>with Eight (8) Passed Hors D’ Oeuvres &amp; One Cocktail Station</td>
<td>with Eight Passed Hors D’ Oeuvres &amp; One Cocktail Station</td>
</tr>
<tr>
<td>Buffet Dinner</td>
<td>Plated Dinner</td>
</tr>
<tr>
<td>with Dinner Buffet</td>
<td>with Appetizer, Duet Entrée &amp; Silent Vegetarian Entrée</td>
</tr>
</tbody>
</table>

Additional Charges

$3,000 Room Rental Charge for Skyline Level
$2,000 Room Rental Charge for Presidential Level & Seminar Level
$1,000 Room Rental Charge for Ivy Lounge
Ceremony Charge $800
Bartender $210 Per Bartender (1 Per 75 Guests)
Coat Check (Optional) $210 Per Attendant (1 Per 100 Guests)
Uniformed Chef (Optional) $210 Per Chef (1 Per 100 Guests)
Dance Floor $500

All Prices are subject to NY Sales Tax
**PASSED HORS D’ŒUVRES**

---

**Cold**

- Caprese Skewer
  Olives and Truffle Balsamic Glaze
- Poached Fig
  Fresh Mint and Feta Cheese
- Thai Vegetarian Summer Roll
- Chilled Soba Salad
  Cucumber Round
- Black Pepper Goat Cheese Tartlet
  Caramelized Pineapple and Strawberry Gastrique
- Roasted Red Pepper Hummus
  Cucumber Round
- Mozzarella and Tomato Bruschetta Crostini
  Fried Capers
- Bagelini
  Lox and Cream Cheese
- Maryland Crabmeat Salad
  Cucumber Round
- Spicy Tuna Tartare
  Cucumber and Rice Cracker
- Shrimp Cocktail
- Salmon Mousse
  Melba Toast
- Seared Tuna
  Sweet Soy and Crispy Rice Cracker
- Avocado and Lobster Salad
- Mini Lobster Roll
- Curried Chicken Salad
- Duck Confit Taco
  Spicy Scallion Orange Marmalade
- Beef Tenderloin
  Boursin Cheese
- Asparagus Tip
  Prosciutto Di Parma

---

**Hot**

- Vegetable Dumpling
- Assorted Quiche
- Spanakopita
- Brie Cheese
  Caramelized Onion and Crouton
- Vermont Cheddar Grilled Cheese
  Truffle Butter
- Fried Avocado
  Tequila Salsa
- Mashed Sweet Potato Cup
  Sour Cherries
- Grilled Vegetable Kebab
- Shrimp Spring Roll
- Mini Fish Taco
  Spicy Mayonnaise
- Jumbo Lump Crab Cake
- Crispy Shrimp
- Asian Salmon Skewer
- Chicken Pot Pie en Croute
- Mini Chicken Taco
- Chicken Sate
  Creole Mustard Sauce
- Chicken Tikka
- Chicken Empanada
- Chicken and Potato Samosa
- Cranberry Glazed Short Rib Taco
- Pigs in a Blanket
- Beef Slider
- Beef Empanada
- Beef Wellington
- Swedish Meatball
- Chipotle Beef Sate
- Smoked Pulled Pork Slider
  Tomato Poblano Relish
**Cheese &Crudité**
American and European Cheese  
Breadsticks, Crackers, Flat Bread, French Baguette  
Fresh Vegetables with Hummus and Salsa  
Grilled Vegetables

**Dim Sum**
*Choose: Steamed or Crispy*
Chicken Lemon Grass Pot Sticker  
Vegetable Dumpling  
Shrimp Spring Roll  
Pork Dumplings  
Vegetable Thai Summer Roll  
Scallion Soy Sauce, Hot Mustard, Sriracha, Sweet Chili Sauce

**Antipasto**
Salami, Prosciutto, Soppressata  
Tuscan Olives & Artichokes with Fresh Herbs  
Heirloom Carrots & Spicy French Lentils  
Bread Sticks & French Bread

**Sliders**
*Choice of Two (2)*  
Beef Brisket  
Cuban  
Creole Chicken  
Beef Burger  
Pulled Pork  
Buffalo Chicken

**Asian**
Sesame Chicken with Scallion Ginger Sauce  
Miniature Vegetarian Spring Rolls  
Cold Sesame Noodles with Vegetables  
Teriyaki Chicken Wings  
Scallion Soy Sauce, Hot Mustard, Sriracha, Sweet Chili Sauce

**Southern**
Hot Buffalo Wings with Blue Cheese Sauce  
Jalapeno Poppers  
Pigs in Blankets  
Nachos with Beans & Traditional Toppings

**Fry**
*Choice of Three (3) Fries:*
Avocado Fries  
Truffle Risotto Nuggets  
Sweet Potato Fries  
Zucchini Fries  
Portobello Mushroom Fries  
Old Country Steak Fries

*Choice of Three (3) Dips:*
Chipotle Mayo  
Cheddar Cheese Sauce  
Chimichurri  
Honey Truffle Butter  
Spicy Ketchup  
Tequila Salsa

**Moroccan**
Chicken Tagine  
Chickpea Stew  
Moroccan Meatballs  
Moroccan Couscous  
Shirazi Salad  
Falafels  
Pita & Zaatar Breads  
Tahini Dip

**Seafood Station**
*Choice of Four (4) Items:*
Ahi Tuna with Seaweed Salad  
Salmon Rillettes with Truffle Scented Toast Points  
Blackened Snapper with Cajun Corn  
Oysters Rockefeller  
Poached Salmon on Baby Spinach  
Pistachio Crusted Cod with Celeriac Slaw & Olives  
with Hollandaise, Chipotle Remoulade, Béarnaise & Smoked Chili
UNIFORM CHEF STATIONS  
(Chef Attendants Required)

Risotto  
Choice of (2) Two Risotto:
- Corn Risotto Cakes with Tomato Chutney
- Farro Risotto with Rock Shrimp & Shaved Pecorino
- Smoked Duck Risotto with English Peas & Parmesan
- Pancetta Risotto with Swiss Chard, Smoked Tomato & Fontina

Pasta  
Choice of Two (2) Pastas:
- Cavatelli
- Capellini
- Gnocchi
- Farfalle
- Pappardelle
- Mushroom Ravioli

Choice of Two (2) Sauces:
- Marinara
- Chicken Bolognese
- Lobster Cream
- Pesto Cream
- Roast Garlic & Oil
- Rock Shrimp
- Mushroom Ragout

Small Plates  
(Two (2) Chef Attendants Required)
Choice of Three (3) Plates:
- Martini Steak Diane with London broil, Sautééd Spinach, Mushrooms, Whipped Mashed Potatoes, Crispy Onions & Cognac Shallot Sauce
- Chicken Milanese with Baby Arugula, Cherry Tomatoes, Ricotta Salata Cheese & Red Onion Salad
- Balsamic Infused Short Rib with Caramelized Cippolini Onions & Cranberries
- Charred Boneless Citrus Glazed Cornish Hen with Teardrop Tomato Confit & Braised Baby Fennel
- Hoisin Glazed Duck Leg Confit with Braised Red Cabbage & Scallions
- Broccolini Salad with Red Onions, Green Tomatoes, Black Garlic & Olive Confit
- Savory Wild Rice with Bell Peppers, Chickpeas & Toasted Almond Slivers

Carving  
Additional 15 Per Person
Choice of (2) Two
Glazed Balsamic Grilled Turkey Cranberry Sauce & Turkey Jus
Whole Roasted Strip Loin Port Wine Sauce
Rack of Lamb Mignonette
Filet of Beef Béarnaise Sauce
Cedar Plank Salmon Hoisin Smoked Chili Sauce

Sushi  
Additional 10 Per Person
Display of Pre-Made Sushi & Sashimi With Pickled Ginger, Wasabi and Soy Sauce

South Pacific  
Additional 20 Per Person
Seared Ahi Tuna Pizza Avocado, Mache Greens, Hoisin Spread and Tofu Wasabi Dressing
Peking Duck Moo Shu Wrap Wilted Cabbage, Carrots, Julienne Cucumbers, Scallions, Hoisin Sauce
Peking Duck Moo Shu Wrap Grilled Pineapple, Orange, Celery, Ginger, Raisins & Black Sesame Seed Salad
BUFFETS

All Buffets Include Rolls & Sweet Butter

Buffet # 1
Caesar Salad
with Parmesan Cheese and Herb Croutons
Grilled Asparagus
with Dijon Vinaigrette
Orzo Pasta
with Tomatoes, Basil, and Ricotta Salata
Seared Chicken
with Tomato Bruschetta and Demi-Glace
Grilled Salmon
with Lemons and Capers
Oven Rosemary Potatoes
Seasonal Vegetables

Buffet # 2
Seasonal Mixed Greens
with Shallot Vinaigrette
Cajun Chicken Salad
Green Bean and Onion Salad
Barbecue Beef Brisket
Buttermilk Fried Chicken
Roasted Garlic Mashed Potatoes
Collard Greens

Buffet # 3
Frisee Salad
with Goat Cheese, Dried Cherries and Champagne Vinaigrette
Wild Rice Salad
with Asparagus, Cranberries and Burnt Honey Dressing
Grilled Vegetables and Charcuterie Platter
with Cheese
Oven Roasted Bass
with Citrus Tarragon Cream
Merlot Braised Short Ribs
Medley of Baby Vegetables
Roasted Parmesan Potatoes

Buffet # 4
Additional 10 Per Person
Organic Mixed Greens
with Blue Cheese, Vine Ripened Tomatoes & Aged Balsamic Vinaigrette
Grilled Vegetables
Oven Roasted Pastrami Rubbed Salmon
Penne Pasta
with Smoked Chicken, Artichokes & Sundried Tomatoes
Roasted Sirloin of Beef
with Roasted Shallot and Red Wine Sauce
Sautéed Baby Vegetables
with Thyme
Roasted Yukon Gold Potatoes

Buffet # 5
Additional 15 Per Person
Organic Mixed Greens
with Apples and Caramelized Pecans
Grilled Assorted Seasonal Vegetables
Caprese Salad
with Buffalo Mozzarella and Tomatoes
Penne alla Vodka
with Shrimp
Mignonettes of Beef
with Bordelaise Sauce
Roasted Marble Potatoes
Haricot Vert
PLATED

Appetizers

Cold

**Autumn Green Salad**
Red Oak Lettuce, Dried Cherries, Spiced Pine Nuts, Caramelized Apples, Burnt Honey Dressing

**Boston Bibb**
Toasted Walnuts, Apples, Cranberries, Walnut Oil & Apple Cider Vinaigrette

**Baby Kale**
Toasted Almonds, Crispy Shiitake, Lime Dijon Dressing

**Hudson Valley Salad**
Roasted Yellow Tomato Wedge, Chevre on a Toasted Crouton, Roasted Portobello Mushroom, Tomato Vinaigrette

**Baby Spinach**
Roasted Butternut Squash, Shaved Smoked Gouda, Honey Lemon Vinaigrette

**Bistro**
Goat Cheese, Roasted Pear, Red Pepper, Walnut Crumbs, Champagne Vinaigrette

**Tuna Tartare**
Avocado, Waffle Potatoes, Micro Greens

**Smoked Salmon Crudo**
Salmon Roe, Orange Essence, Micro Greens

Hot

**Maryland Crabcake**
Micro Greens, Remoulade Sauce

**Lobster Bisque**
Garlic Croutons

**Roasted Duck Breast**
Duck Leg Confit Crepe, Caramelized Chestnuts, Goat Cheese

**Butternut Squash Bisque**
Crème Fraiche

**Lobster Ravioli**
Beurre Blanc, Julienne of Smoked Salmon

**Fiocchi (Pear & Cheese Pasta)**
Parmesan Cheese Sauce

**Mushroom Strudel**
Tarragon Beurre Blanc

**Shropshire Cheddar Blue Cheese Tart**
Roasted Bosc Pear, Caramelized Onions
## Entrées

<table>
<thead>
<tr>
<th>Pesto Crusted French Cut Chicken Breast</th>
<th>Herb Crusted Salmon</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sun-dried Tomato Succotash, Polenta Cake, Caramelized Endive</td>
<td>Sweet Potato Orzo, Roasted Asparagus, Red Pepper Ragout</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Pan Roasted Herb Chicken Breast</th>
<th>Seared Artic Char</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wild Rice Pilaf, Grilled Asparagus, Shallot Tomato Provencal</td>
<td>Blistered Cherry Tomatoes, Potato Frizzle, Fennel, Pernod Essence</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Chicken Francese</th>
<th>Miso Marinated Snapper</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mashed Potatoes, Shaved Brussels Sprouts, Tomato Bruschetta, Pecorino Romano</td>
<td>Thai Coconut Rice, Shaved Bok Choy, Black Garlic Tamarind Sauce</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Chicken Roulade</th>
<th>Potato Crusted Cod</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stuffed Breast with Mushroom and Spinach, Peruvian Potato, Red Swiss Chard, Chardonnay Au Jus</td>
<td>Saffron Cauliflower Risotto, Sautéed Spinach, Beurre Blanc</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Filet Mignon</th>
<th>Grilled Vegetable Strudel</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sweet Potato Pommes Anna, Sautéed Spinach, Green Peppercorn Sauce</td>
<td>Sautéed Bell Peppers, Garlic Spinach</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Boneless Braised Short Rib</th>
<th>Vegetable Napoleon</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bundled Root Vegetables, Basil Chips, Truffle Mashed Potatoes, Caramelized Cippolini Onions</td>
<td>Quinoa, Red Pepper Coulis</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Roasted Sliced Beef Tenderloin</th>
<th>Ginger and Garlic Vegetable Stir-Fry</th>
</tr>
</thead>
<tbody>
<tr>
<td>Basket of Red Bliss Potatoes, Fava Bean Puree, Malibu Carrots, Port Wine Reduction</td>
<td>Jasmine Rice</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Lentil Stuffed Zucchini</th>
<th>Jasmine Rice</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spaghetti Vegetables</td>
<td></td>
</tr>
</tbody>
</table>
Duet Entrées

Choice of (2) Proteins:
- Seared French Cut Chicken
  - Tomato Bruschetta Sauce
- Cornish Game Hen
  - Marsala Demi Glace
- Beef Wellington
  - Mushroom Duxelles
- Boneless Braised Short Rib
  - Red Wine Jus
- Asian Style Bone-In Short Rib
  - Tamarind Hoisin Glaze
- Seared Petit Filet Mignon
  - Green Peppercorn Sauce
- Oven Roasted Lamb Chop
  - Merlot Sauce
- Pan Seared Crab Cake
  - Remoulade Sauce
- Seared Salmon
  - Tarragon Cream OR Lemon Caper Sauce

Choice of (2) Sides:
- Mashed Potatoes
- Vegetable Bundle
- Potatoes Au Gratin
- Brussels Sprouts
  - Apple Cider Reduction
- Parmesan Roasted Baby Potatoes
- Spinach Tart
- Wild Rice Pilaf
- Baby Bok Choy
- Orzo
  - Confetti Vegetables
- Creamed Spinach
- Ratatouille
- Shaved Brussels Sprouts
  - Roasted Garlic