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 Luxors
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>
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<tbody>
<tr>
<td>190</td>
<td>215</td>
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<tr>
<td>Cocktail Hour with Eight Passed Hors D’ Oeuvres &amp; One Cocktail Station</td>
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<tr>
<td>Stations Dinner with Four Receptions Stations</td>
<td>Plated Dinner with Appetizer, Entrée &amp; Silent Vegetarian Entrée</td>
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<table>
<thead>
<tr>
<th>Buffet</th>
<th>Duet Plated</th>
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<tbody>
<tr>
<td>200</td>
<td>225</td>
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<tr>
<td>Cocktail Hour with Eight (8) Passed Hors D’ Oeuvres &amp; One Cocktail Station</td>
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<tr>
<td>Buffet Dinner with Dinner Buffet</td>
<td>Plated Dinner with Appetizer, Duet Entrée &amp; Silent Vegetarian Entrée</td>
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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 $288 Per Bartender (1 Per 75 Guests)
Coat Check (Optional) $288 Per Attendant (1 Per 100 Guests)
Uniformed Chef (Optional) $288 Per Chef (1 Per 100 Guests)
Dance Floor $500

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

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
- Bagel 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
- Jumbo Lump Crab Cake
  Spicy Mayonnaise
- 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
STATIONS

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

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

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

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

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, Sautéed 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
- Rack of Lamb Mignonette
- Filet of Beef Béarnaise Sauce
- Cedar Plank Salmon Hoisin Smoked Chili Sauce

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

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
### 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
- Frisée 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
- Haricôt Vert
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>
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<tbody>
<tr>
<td>Sun-dried Tomato Succotash, Polenta Cake, Caramelized Endive</td>
<td>Sweet Potato Orzo, Roasted Asparagus, Red Pepper Ragout</td>
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<thead>
<tr>
<th>Pan Roasted Herb Chicken Breast</th>
<th>Seared Artic Char</th>
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<tbody>
<tr>
<td>Wild Rice Pilaf, Grilled Asparagus, Shallot Tomato Provençal</td>
<td>Blistered Cherry Tomatoes, Potato Frizzle, Fennel, Pernod Essence</td>
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<thead>
<tr>
<th>Chicken Francese</th>
<th>Miso Marinated Snapper</th>
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<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>
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<thead>
<tr>
<th>Chicken Roulade</th>
<th>Potato Crusted Cod</th>
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<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>
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<thead>
<tr>
<th>Filet Mignon</th>
<th>Grilled Vegetable Strudel</th>
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<tbody>
<tr>
<td>Sweet Potato Pommes Anna, Sautééed Spinach, Green Peppercorn Sauce</td>
<td>Sautéed Bell Peppers, Garlic Spinach</td>
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<thead>
<tr>
<th>Boneless Braised Short Rib</th>
<th>Vegetable Napoleon</th>
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<tbody>
<tr>
<td>Bundled Root Vegetables, Basil Chips, Truffle Mashed Potatoes, Caramelized Cippolini Onions</td>
<td>Quinoa, Red Pepper Coulis</td>
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<thead>
<tr>
<th>Roasted Sliced Beef Tenderloin</th>
<th>Ginger and Garlic Vegetable Stir-Fry</th>
</tr>
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<tbody>
<tr>
<td>Basket of Red Bliss Potatoes, Fava Bean Puree, Malibu Carrots, Port Wine Reduction</td>
<td>Jasmine Rice</td>
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<thead>
<tr>
<th>Lentil Stuffed Zucchini</th>
<th>Jasmine Rice</th>
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<tr>
<td>Spaghetti Vegetables</td>
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# 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