



## Continental Breakfast

All breakfasts include freshly brewed La Colombe Coffee, Decaffeinated Coffee, Tea Forte Teas, Bottled Still and Sparkling Waters Pricing is per guest. All Food & Beverage is based on a minimum of 15 guests

### CONTINENTAL BREAKFAST

Fresh Orange and Grapefruit Juices

Freshly Sliced Seasonal Fruit and Berries (GF, DF, V)

Assortment of Dry Cereals, Whole Milk, Skim Milk

Organic Plain Yogurt, Fat Free Greek Yogurt (GF), Housemade Granola (GF, V)

Miniature Bagels, Cream Cheese

Freshly Baked Croissants, Pain Au Chocolat, Muffins, Danish, Sliced Breads

**\$95.00** Per Guest

### EUROPEAN CONTINENTAL BREAKFAST

Fresh Orange and Grapefruit Juices

Freshly Sliced Seasonal Fruit and Berries (GF, DF, V)

Organic Plain Yogurt, Fat Free Greek Yogurt (GF), Housemade Granola (GF, V)

Housemade Bircher Muesli, Apples, Almonds, Almond Milk (V)

Freshly Baked Croissants, Pain Au Chocolat, Mini Baguettes, Petit Pains

Selection of Chef's Seasonal Meats and Cheeses  
Cornichons, Grain Mustard, Butter

**\$105.00** Per Guest

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. GF Gluten Free | DF Dairy Free | V Vegan | Vg Vegetarian Menu pricing subject to change based on seasonality. Kindly note all charges are subject to 8.875% New York Sales Tax, 15% Gratuity and 9% Administrative Fee Menus valid from October 1st, 2024 through March 31st, 2025 Pricing is per guest. All Food & Beverage is based on a minimum of 15 guests Chef Attendant Fee \$500 per attendant, Bartender Fee \$500 per attendant, exclusive of applicable of service charges and taxes

## Breakfast Buffet

Heartier breakfast options will nourish your attendees as they begin their day. All breakfasts include freshly brewed La Colombe Coffee, Decaffeinated Coffee, Tea Forte Teas, Bottled Still and Sparkling Waters Pricing is per guest. All Food & Beverage is based on a minimum of 15 guests

### 57TH STREET BREAKFAST BUFFET

### HEALTHY START BREAKFAST BUFFET

## Fresh Orange and Grapefruit Juices

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Local and Seasonally Inspired Sliced & Whole Fruits (GF, DF, V)

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Assortment of Dry Cereals, Whole Milk, Skim Milk

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Organic Plain Yogurt, Fat Free Greek Yogurt (GF)

Housemade Granola (GF, V)

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Miniature Bagels, Cream Cheese

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Freshly Baked Croissants, Pain Au Chocolat, Muffins, Danish,  
Sliced Breads

Butter and Fruit Preserves

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Scrambled Cage Free Eggs

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Breakfast Proteins (Please Select Two Selections)

Crispy Applewood Smoked Bacon Esposito's Pork Breakfast

Sausage Esposito's Chicken Apple Sausage Grilled Canadian

Bacon Plant Based Breakfast Sausage (V)

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Seasonal Vegetables (Please Select Two Selections)

Grilled Asparagus (GF, V) Chef's Blend of Sautéed Mushrooms (GF,

V) Sautéed Cherry Tomatoes (GF, V) Roasted Fingerling Potatoes

(V) Park Hyatt Home Fries (V) Park Hyatt Hash Browns (V)

Roasted Sweet Potato Wedges (V)

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**\$115.00** *Per Guest*

## Fresh Orange and Grapefruit Juices

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Personalized Parfait Bar

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Organic Plain Yogurt, Fat Free Greek Yogurt (GF)

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Toppings To Include

Organic Berries Housemade Granola (GF, V) Toasted Coconut

Walnuts Strawberry Jam Apple Compote Banana Caramel Dried

Cranberries Acai Berry Puree

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Bran Muffins (NF), Yogurt Loaf Cakes (NF)

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Seven Grain Bread, Sourdough

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Individual Egg White Frittatas, Broccoli, Wilted Baby Spinach,

Shallots, Gruyere (VG, GF)

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Crispy Sweet Potato and Carrot Hash Browns

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Grilled Zucchini, Baby Bell Peppers (V, GF)

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Plant Based Breakfast Sausage Patties (V)

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**\$125.00** *Per Guest*

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## Breakfast Enhancements

Additional specialty items are available to elevate existing breakfast buffets. Enhancements are only sold as an addition to the Continental Breakfast or Breakfast Buffet. The minimum order is equal to the guarantee for the meal. Pricing is per guest. All Food & Beverage is based on a minimum of 15 guests

### SANDWICHES AND EGG OPTIONS

Peeled, Hard Boiled Eggs | \$10.00 Per Guest

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Shakshuka | \$18.00 Per Guest

Poached Eggs, Tomatoes

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Classic Baked Breakfast Strata | \$18.00 Per Guest

Bread, Sausage Crumbles, Seasonal Vegetables, NY State

Cheddar

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### ADDITIONAL SELECTIONS

Steel Cut Oatmeal, Raisins, Brown Sugar, Pecans | \$12.00 Per Guest

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Chia Pudding, Blue Spirulina, Toasted Coconuts, Blueberries,  
Salted Cocoa Nibs (GF, NF, V) | \$12.00 Per Guest

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Overnight Oats, Candied Almonds, Bananas | \$12.00 Per Guest

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Whole Fruits, Dry Figs, Black Raisins, Walnuts, Almonds, Goji

Vegan Breakfast Wrap (V) | \$18.00 Per Guest  
Plant Based Sausage, Scrambled Tofu, Tomatoes, Onions

Cage Free Egg Croissant Sandwich | \$18.00 Per Guest  
Applewood Smoked Bacon, NY Cheddar

Eggs and Omelets Made To Order\*\* | \$35.00 Per Guest  
\*\*One Chef Per 50 Guests; Minimum 25 Guests Prepared To Order  
By A Chef Attendant Cage Free Eggs and Egg Whites Sauteed  
Peppers, Sauteed Onions, Chef's Mushroom Blend, Tomatoes,  
Spinach Bacon, Ham, Cheddar Cheese, Swiss, American and Goat  
Cheese

Eggs Benedict Station\*\* | \$45.00 Per Guest  
\*\*One Chef Per 50 Guests; Minimum 25 Guests Prepared To Order  
By A Chef Attendant Sous Vide Poached Eggs Griddled Canadian  
Bacon House Smoked Pastrami Sauteed Spinach, Kale Toasted  
English Muffins Classic Hollandaise Sauce

## MORE OPTIONS!

Thick Cut Brioche French Toast, Banana Fosters | \$16.00 Per Guest  
Pure Maple Syrup, Butter

House Cured Smoked Salmon, Capers, Lemons, Sliced Tomatoes, Cucumbers | \$16.00 Per Guest

Assortment of Smoked Fish to include Lox, Smoked Trout, Mackerel | \$18.00 Per Guest

Assorted Cheeses and Charcuterie | \$18.00 Per Guest  
Cornichons, Mustard, Butter, Freshly Baked Baguettes & Sliced Breads

Petite Filet Mignon Medallions | \$22.00 Per Guest

Poached Lobster Tails, Herb Butter | \$25.00 Per Guest

Berries | \$12.00 Per Guest

Avocado Toast Station | \$35.00 Per Guest  
Freshly Made Avocado Mash, Slow Roasted Garlic Confit, Lemon,  
Extra Virgin Olive Oil, Fresh Herbs, Health Nut Toasts Toppings  
Include: Sliced Hard Boiled Eggs, House Cured Smoked Salmon,  
Whitefish Salad, Pepper Drops, Tomato Confit, Sliced Cucumbers,  
Everything Bagel Seasoning

Japanese Breakfast Station\*\* | \$45.00 Per Guest  
\*\*One Chef Per 50 Guests; Minimum 50 Guests Prepared To Order  
By A Chef Attendant Poached Eggs Miso Soup, Steamed Rice,  
Seared Ora King Salmon, Japanese Pickles, Mixed Greens, Light  
Balsamic Dressing

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Menu pricing subject to change based on seasonality. Kindly note all charges are subject to 8.875% New York Sales Tax, 15% Gratuity and 9% Administrative Fee  
Menus valid from October 1st, 2024 through March 31st, 2025 Pricing is per guest. All Food & Beverage is based on a minimum of 15 guests  
Chef Attendant Fee \$500 per attendant, Bartender Fee \$500 per attendant, exclusive of applicable of service charges and taxes



## Morning Break Packages

Chef Curated Break Packages To Delight Your Guests Break packages served for up to 2 hours Pricing is per guest. All Food & Beverage is based on a minimum of 15 guests

### ENERGIZE MORNING BREAK

Freshly Sliced Seasonal Fruit, Bananas

Assortment of KIND Bars

Individually Packaged Trail Mix with Nuts, Cranberries

Housemade Granola Bars (GF,NF)

Daily Selection of Cold Pressed Juice Shots

**\$52.00** Per Guest

### BIG APPLE BREAK

Brioche Grilled Cheese, New York Cheddar, Apple Butter

Chocolate Chip Pretzel Cookies (NF)

New York Cheesecake Bites (NF)

Everything Bagel Spiced Macarons (GF)

Brooklyn Blackout Cupcakes (NF)

**\$54.00** Per Guest

### HIGH ENERGY BREAK

Classic Deviled Eggs, Microcress

### BARISTA BREAK

Egg Salad Tea Sandwiches, Whipped Goat Cheese Finger Sandwiches

Avocado Toast, Breakfast Radish, Everything Spice

Earl Grey Cake (NF), Coffee Cakes (NF), Chocolate Truffle Financiers (contains nuts)

La Colombe Cold Brewed Coffee

**\$54.00** Per Guest

### CENTRAL PARK BREAK

Individually Packaged Trail Mix with Nuts, Cranberries

Chocolate Chip Cookies (NF)

Endless Energy Bars (GF)

Housemade Granola Bars (GF, NF)

Dark Chocolate Avocado Truffles (NF, GF)

Vegan Coconut Chocolate Brownies (NF)

**\$54.00** Per Guest

Smoked Salmon Deviled Eggs, Salmon Caviar, Chervil

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Lardons Deviled Eggs, Microcress

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NY Clothbound Cheddar, Seasonal Fruit Compote, Sliced Baguettes

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Chia Pudding, Blue Spirulina, Toasted Coconut, Blueberries, Salted Cocoa Nibs (GF, NF, V)

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**\$56.00** *Per Guest*

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## Afternoon Break Packages

Chef Curated Break Packages To Delight Your Guests Break packages served for up to 2 hours Pricing is per guest. All Food & Beverage is based on a minimum of 15 guests

### REFRESH AFTERNOON BREAK

Freshly Sliced Seasonal Fruit, Bananas

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Crudites, Hummus, Cucumber Yogurt, Crackers (Ve)

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Individually Packaged Trail Mix with Nuts, Cranberries

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Individually Packaged Seasoned Nut Mix

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Assortment of KIND Bars

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Gourmet Packaged Snacks, Truffle Potato Chips, Terra Chips

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Individually Packaged Mini Chocolate Chip Cookies

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**\$52.00** *Per Guest*

### BRAIN FOOD BREAK

Individually Packaged Trail Mix with Nuts, Cranberries

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Chocolate Chip Cookies (NF)

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Endless Energy Bars (GF)

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Housemade Granola Bars ((GF, NF)

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Vegan Coconut Chocolate Brownies (NF)

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Dark Chocolate Avocado Truffles (GF,NF)

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### TASTE OF NEW YORK

"Pizza" Style Flatbread, Fresh Tomatoes, Parmesan

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Chocolate Chip Pretzel Cookies (NF)

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Everything Bagel Spiced Macarons (GF)

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Brooklyn Blackout Cupcakes (NF)

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New York Cheesecake Bites (NF)

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Banana Cream Pie (NF)

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**\$54.00** *Per Guest*

### DIP AND CRUNCH BREAK

Fresh Vegetable Crudité Cups (V)

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Crisp Whole Grain Flatbreads, Toasted Baguettes, Sourdough

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Hummus (V), Fresh Tomato Bruschetta (V), Avocado Crema (V),  
Caramelized Onion Dip

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Fresh Tortilla Chips, Black Sesame Rice Crackers

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Fruit Kebobs

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Please Select (1) Dipping Sauce: Chocolate Fudge Fresh Whipped

Chocolate Cream Puffs (NF)

**\$56.00** Per Guest

Cream

Freshly Popped Popcorn

Please Select (1) Topping: Butter and Salt Caramel

**\$56.00** Per Guest

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## Break Enhancements

Additional specialty items are available to elevate our curated break packages Enhancements are only sold as an addition to the morning breaks or afternoon breaks. The minimum order is equal to the guarantee for the breaks Pricing is per guest. All Food & Beverage is based on a minimum of 15 guests

### MORNING BREAK ENHANCEMENTS

Avocado, Coconut Smoothie Shooters (GF, NF) | \$10.00 Per Guest

Edamame Hummus, Rice Crackers (GF,V) | \$10.00 Per Guest

Avocado-Cucumber Wrap Bites (V) | \$10.00 Per Guest

Lemon Blueberry Cake, Lemon Glaze (NF) | \$10.00 Per Guest

Cranberry Financiers | \$10.00 Per Guest

Banana Coconut Muffins (GF, NF, V) | \$10.00 Per Guest

### AFTERNOON BREAK ENHANCEMENTS

Assortment of Macarons | \$10.00 Per Guest

Chocolate or Vanilla Cupcakes (NF) | \$10.00 Per Guest

Fruit Kebobs | \$12.00 Per Guest

Please Select (1) Dipping Sauce Chocolate Fudge Fresh Whipped Cream

Freshly Popped Popcorn | \$12.00 Per Guest

Please Select (1) Topping: Butter, Lightly Salted Caramel

Double Chocolate Brownies and Brown Butter Blondies (NF) | \$15.00 Per Guest

Selection of Housemade Cookies, Classic Chocolate Chip, Snickerdoodles, Oatmeal Raisin Cookies (NF) | \$15.00 Per Guest

Chef's Selection of A Trio of Vegetarian Tea Sandwiches | \$15.00 Per Guest

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## Beverage Packages

A variety of non-alcoholic libations are available throughout the day.

THE RESIDENCES BEVERAGE BREAK (UP TO 2

ONYX BEVERAGE BREAK (UP TO 8 HOURS)

HOURS)

Freshly Brewed La Colombe Coffee, Decaffeinated Coffee, Tea Forte Teas

Assorted Regular, Diet Soft Drinks

Bottled Mineral and Spring Waters

**\$50.00** Per Guest

Freshly Brewed La Colombe Coffee, Decaffeinated Coffee, Tea Forte Teas

Assorted Regular, Diet Soft Drinks

Bottled Mineral and Spring Waters

**\$90.00** Per Guest

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## Lunch Buffets

All lunches include freshly brewed La Colombe Coffee, Decaffeinated Coffee, Tea Forte Teas, Bottled Still and Sparkling Waters Please Select Three Dessert Selections to Complement Your Lunch Buffet Pricing is per guest. All Food & Beverage is based on a minimum of 15 guests

### 57TH STREET LUNCH BUFFET

Creamy Fall Harvest Soup (VG)

Caesar Salad, Chopped Lettuces, Shaved Parmesan, Croutons, Anchovies (VG)

Roasted Pear, Pecan Salad, Baby Kale, Spinach, Red Onions, Roasted Pears, Spiced Pecans, Dried Cherries, Vanilla Bean Vinaigrette (V)

Autumn Quinoa Salad, Roasted Delicata Squash, Butternut Squash, Zucchini, Dried Cranberries, Basil Vinaigrette (V)

Composed Sandwiches

House Smoked Warm Pastrami, Sauerkraut, Swiss Cheese, Thousand Island Dressing, Rye Bread Roast Turkey, Lettuce, Tomatoes, Cranberry Mayonnaise, Multi Grain Bread Pulled

### CENTRAL PARK LUNCH BUFFET

Chef's Seasonally Inspired Soup (VG)

Crunch Salad, Chopped Lacinato Kale, Savoy Cabbage, Apples, Cucumbers, Celery Hearts, Scallions, Pepitas, Lemon Dressing (V)

Farro Salad, Oranges, Red Onions, Apples, Salted Marcona Almonds, Fresh Herbs, Citrus Vinaigrette (V)

Roasted Parsnip, Sweet Potato Salad, Tender Arugula, Celery Hearts, Scallions, Toasted Pecans, Honey Mustard Vinaigrette (V)

Composed Sandwiches

Roast Beef, Sharp White Cheddar, Caramelized Onions, Lettuce, Horseradish Aioli, Brioche Roasted Turkey, Provolone, Smoked Maple Mustard, Cranberry Chutney, Multigrain Bread Italian Grinder, Mortadella, Salami, Capicola, Fresh Mozzarella, Lettuce,

Chicken, Avocado, Tomatoes, Romaine Lettuce, Seven Grain Bread Roasted Eggplant Panini, Spinach, Fresh Mozzarella, Basil Pesto (VG)

Individual Packaged Sea Salt Kettle Chips, Housemade Pickles

**\$150.00** *Per Guest*

### LOCAL MARKET LUNCH BUFFET

Local Mushroom Chowder, Smoked Bacon, Yukon Gold Potatoes, Tarragon

Blend of Seasonal Greens, Dried Fruits, Nuts, FireFly Farms Goat Cheese, Apple Cider Vinaigrette (VG)

Sweet Potato Salad, Roasted Onions, Toasted Pecans, Honey Mustard Dressing (V)

Vegetable Pasta Salad, Fusilli, Black Olives, Cucumbers, Heirloom Tomatoes, Parmesan, Hearty Italian Vinaigrette (VG)

Composed Sandwiches

Maryland Crab Cake, Old Bay Remoulade, Sweet Potato Roll Park Hyatt New York French Dip, Slow Roasted Brisket, New York State Sharp Cheddar, Baguette, Au Jus (Served on the Side) Bell & Evans Chicken Salad, Apples, Grapes, Toasted Almonds, Croissant Grilled Vegetable Sandwich, Grilled Mixed Peppers, Eggplant, Cheddar Cheese, Seven Grain Bread (VG)

Individual Packaged Sea Salt Kettle Chips, Housemade Pickles

**\$150.00** *Per Guest*

### 5TH AVENUE LUNCH BUFFET

Manhattan Clam Chowder (DF)

Wedge Salad, Little Gems, Iceberg lettuces, Tomatoes, Bacon, Red Onions, Blue Cheese Crumbles, Red Wine Vinaigrette

Caprese Salad, Murray's Hand Rolled Mozzarella, Tomatoes, Basil, Roasted Garlic Oil (VG)

Shaved Brussel Sprout Salad, Craisins, Anjou Pears, Sunflower Seeds, Parmesan, Chives, Lemon Dressing (VG)

Hot Entrees

Cast Iron Bell & Evans Chicken Breast, Wild Mushrooms, Madeira Sauce Grilled Salmon, Charred Broccolini, Lemon Caper Sauce Vegetable Cavatappi, Roasted Root Vegetables, Asparagus, Mushrooms, Butternut Puree (V) Roasted Fingerling Potatoes (V)

Tomato, Hot Peppers, Balsamic Glaze Grilled Vegetable Wrap, Hummus, Spinach Tortilla (V, DF)

Individual Packaged Sea Salt Kettle Chips, Housemade Pickles

**\$150.00** *Per Guest*

### STAY FIT LUNCH BUFFET

Farmhouse Chicken Soup, Carrots, Celery, Thyme (DF)

Roasted Broccoli Salad, Lemon Zest, Crispy Shallots (V)

Endive, Watercress, Toasted Walnuts, Golden Raisins, Bayley Hazen Blue Cheese (VG)

Lentil Salad, Brunoise Cut Carrots, Celery Hearts, Red Onions, Roasted Garlic, Lemon Emulsion (V)

Hot Entrees

Bell & Evans Chicken Breast, Haricot Vert, Mustard Cream Faroe Island Salmon, Parmesan Crust, Swiss Chard, Beurre Blanc Ravioli, Bolognese, Ricotta, Herb Gremolata, Preserved Lemons Spaghetti Squash, Blistered Tomatoes, Avocado Oil (V) Vegetable Tian, Eggplant, Fall Squash, Sweet Potatoes, Tomatoes, Parmigiano Reggiano (V)

**\$150.00** *Per Guest*

### COLUMBUS CIRCLE LUNCH BUFFET

Tuscan Soup, Savoy Cabbage, White Beans, Farro (VG)

Bitter Greens, Gorgonzola, Bosc Pears, Pine Nuts, White Balsamic Vinaigrette (V)

Crisp Vegetable Salad, Pecorino Toscana, Parsley, Extra Virgin Olive Oil (VG)

Endive Salad, Baby Spinach, Frisée, Balsamic Dressing (V)

Hot Entrees

Rosemary Roasted Strip Steak, Garlic Mushrooms, Chianti Demi-Glace Herb Roasted Chicken Breast, Cannellini Bean - Fennel Ragout Pappardelle Pasta, Root Vegetables, Parmesan Cheese (VG) Cacio e Pepe Potatoes (VG) Blood Orange Glazed Carrots (V, GF)



Haricot Verts (GF, V)

**\$150.00** Per Guest

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## Dessert Selections

### DESSERT SELECTIONS

Please Select Three Options

Clementine (GF, NF) Coconut Dacquoise, Vanilla Clementine Confit, Yogurt Mousse, Clementine Gelée, Rice Puff Crunch Chocolate Tart (NF) Chocolate Sable, Baked Ganache, Salted Caramel, Sea Salt Mallomar (NF) Graham Cookie, Chocolate Cremeux, Marshmallow Vanilla Crème Brûlée (GF, NF) Crème Chantilly, Raspberries, Vanilla Cookie Sweet Toffee Apple Pie (V, GF, NF) Flaky Pie, Caramelized Apples, Coconut Cream, Pomegranate Verjus Gel Tiramisu (NF) Chocolate Sponge, Lady Fingers, Mascarpone Mousse, Coffee Gelée New York Cheesecake (NF) Graham Cracker Crumb, Raspberry Glaze, Crème Chantilly, Mixed Berries Sunny Side Up (GF, NF) Buttermilk Panna Cotta, Passion Fruit Coulis Almond Pear Tart Sweet Sable, Almond Cream, Poached Pears Carrot Cake (NF) Carrot Cake, Cream Cheese Mascarpone Cream, Carrot Gel Strawberry Tart (NF) Vanilla Sable, Strawberry Compote, Vanilla Diplomat Cream, Strawberries Misérable Cake Dacquoise Sponge, Misérable Butter Cream Chocolate Mousse Cake (NF) Devil's Food, Chocolate Truffle, Chocolate Mousse, Chocolate Crème Chantilly, Berries Yuzu Tart (NF) Sweet Sable, Yuzu Parfait, Cranberry Confit, Dulcey Whipped Ganache, Salted Yuzu Caramel Chocolate Cream Puff (NF) Chocolate Cookie Choux, Chocolate Diplomat Cream, Chocolate Chantilly

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## Plated Lunch

Ideal for a lunch meeting, our composed plated lunches feature Chef's seasonal specialties including a salad, entree, dessert. All lunches include freshly brewed La Colombe Coffee, Decaffeinated Coffee, T Forte Teas, Bottled Still and Sparkling Waters Pricing is per guest. All Food & Beverage is based on a minimum of 15 guests

### PLATED LUNCH

Salads

Please Select One Mache, Frisée, Radicchio, Green Asparagus, Goat Cheese, Croutons, White Balsamic Vinaigrette Arugula, Red Sorrel, Shaved Parmesan, Apricots, Pine Nuts, Aceto Balsamic Honey Vinaigrette Simple Harvest Salad, Heirloom Tomatoes, Shaved Vegetables, Croutons, White Wine Vinaigrette Burrata, Heirloom Tomatoes, Pesto, Olive Dust, Micro Basil, Aged Balsamic Seared Ahi Tuna, Wasabi Mayo, Mango-Avocado Salsa, Chili, Charred Lemons, Micro Cress

Entrees

Please Select One Grilled Chicken Breast, Chicken Jus, Broccolini, Charred Cipollini Onions, Potato Puree Seared Branzino, Basil

Pistou Sauce, Asparagus, King Oyster Mushrooms, Creamy Polenta Black Sea Bass, Squid Ink Onion Puree, Fregola di Sardi, Artichoke Hearts, Basil Oil King Ora Salmon, Saffron Cauliflower Puree, Charred Broccolini, Thousand Layer Potatoes Petite Tenderloin Steak, Shiitake Jus, Spinach Creme, Crispy Potatoes Farro, Tomato Eggplant Ragout, Zucchini, Fresh Basil (VG)

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#### Desserts

Please Select One Vegan Sticky Toffee Pudding (GF, NF), Apple Butter, Coconut Cream, Caramelized Apple, Pomegranate Verjus Gel Vanilla Crème Brûlée (GF, NF), Crème Chantilly, Raspberry, Vanilla Cookie Tiramisu (NF), Chocolate Sponge, Lady Fingers, Mascarpone Mousse, Coffee Gelée, Espresso Tuile Chocolate Truffle Mousse Cake (NF), Devil's Food Cake, Chocolate Truffle, Chocolate Mousse, Chocolate Crème Chantilly, Berries New York Cheesecake (NF), Graham Cracker Crumb, Raspberry Glaze, Mixed Berries, Crème Chantilly Chocolate Cremeux (GF, NF), Salted Caramel Mousse, Chocolate Crumble, Caramelized Popcorn, Chocolate Sauce Yuzu Tart (NF), Sweet Sable, Yuzu Parfait, Cranberry Confit, Dulcey Whipped Ganache, Salted Yuzu Caramel

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**\$165.00** Per Guest

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## Hors D'oeuvres

Our bite-size, mouth-watering canapes are best served during a reception prior to dinner. One Hour \$70.00 per person | Two Hours \$94.00 per person Please Select (6) Canapes. Each Additional Selection \$8.00 per person Pricing is per guest. All Food & Beverage is based on a minimum of 15 guests

### CHILLED SELECTIONS

- Classic Shrimp Cocktail, Hennessy Infused Cocktail Sauce
- Peekytoe Crab Salad, Citrus Dusted, Micro Celery, Brioche Toast
- Tuna Poke, Persian Cucumbers, Ginger, Lime, Wonton Chip
- Tuna Sashimi, Passion Fruit, Ponzu, Sesame Seeds (GF)
- Curry Chicken Salad, Vol Au Vent
- Caprese Skewer, Pesto (VG)

### WARM SELECTIONS

- Park Hyatt New York Crab Cake, Housemade Romesco
- Shrimp Tempura, Togarashi, Scallion, Ponzu
- Lamb Lollipop, Herb, Garlic Marinated, Chimichurri
- Mini Housemade Reuben, Gruyere Cheese, Grain Mustard
- Short Rib Potstickers, Soy Glazed Scallions
- All Beef Pigs In Blankets

Herbed Chevre Crostini, Fine Herbs (VG)

Chevre, Red Pepper Gel, Balsamic Pearls (VG)

Vegetarian Summer Roll, Shoestring Vegetables, Glass Noodles, Sesame, Yuzu Dressing (V, GF)

Boursin Stuffed Peppadew Pepper (VG)

Roasted Pear, Blue Cheese Crostini (VG)

Pan Fried Chicken Dumplings, Sweet Chili Sauce

Mushroom Arancini, Truffle Oil (VG, GF)

Vegetarian Empanada, Fire Roasted Salsa (V)

Mushroom Gougères (VG)

Herb Parmesan Polenta Chips, Lemon Aioli (VG, GF)

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## Presentation Stations

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. Pricing is per guest. All Food & Beverage is based on a minimum of 15 guests

### VEGETABLE ANTIPASTI

Grilled Baby Eggplant, Zucchini, Pickled Cremini Mushrooms, Sundried Tomatoes (V)

Charred Mini Sweet Peppers, Braised Fennel, Kalamata Olives, Gremolata, Pesto Rosso, Aged Balsamic Vinegar (V)

Toasted Almonds, Pine Nuts, Pistachios (V)

**\$48** Per Guest

### SEASONAL CRUDITES AND CRACKERS

Display of Crisp Garden Vegetables (V)

Chilled Spinach Ranch Dip, French Onion Dip

Pita Chips, Housemade Potato Chips (V)

**\$48** Per Guest

### SKEWERS STATION

Grilled Chicken Satay, Soy Glaze, Peanut Sauce

Spicy Shrimp, Tandoori

Grilled Vegetable Skewers, Pistou (V)

**\$50.00** Per Guest

### MEZZE DISPLAY

Roasted Garlic Hummus, Baba Ghanoush (V)

Spinach, Feta Spanakopita (VG)

Tomato, Parsley Tabbouleh (V)

Herb Marinated Mediterranean Olives (V)

Marinated Feta, Extra Virgin Olive Oil, Toasted Pine Nuts, Mint (VG)

Grilled Pita Breads, Garlic Rosemary Flatbreads

**\$52.00** Per Guest

### CLASSIC CHEESE FONDUE STATION

### FLATBREAD STATION

Gruyere Cheese Sauce, Accompaniments Include: |  
Schaller & Weber Sausages Petite Potatoes (V) Broccoli (V)  
Mushrooms (V) New York State Apples Assorted Rustic Breads

**\$52.00** *Per Guest*

## CHEESE CAVE AND CHARCUTERIE

Prosciutto di San Daniele, Cremelli Truffle Salami, Coppa La  
Quercia, Bella Bella Duck Prosciutto

Sainte Maure, Comte, Point Reyes Original Blue, Cavemaster  
Reserve Greensward 1 Yr, Two Sisters Isabella

Fig Jam, Honeycomb, Cornichons, Seasonal Chutney, Marinated  
Olives, Dried Fruits, Toasted Nuts

Rosemary Crackers, Lavash, Grissini, Sliced Artisanal Bread,  
Salted Butter

**\$65.00** *Per Guest*

## RAW BAR

Chilled Shrimp, Cocktail Sauce, Louis Dressing

Steamed Clams, Horseradish

East Coast Oysters on Half Shell, Mignonette, Lemon Wedges,  
Tabasco

King Crab Legs, Yuzu Aioli

Pulpo, Sauce Vierge

Lemon Wedges, Cocktail, Remoulade & Tabasco Sauce

**\$95.00** *Per Guest*

## SLIDER STATION

Please Select (3)

Chicken, Pesto, Artichoke, Feta, Basil Pepperoni, Crushed  
Tomatoes, Mozzarella, Pecorino Margherita, Tomato, Basil,  
Mozzarella (VG) Veggie, Mushrooms, Spinach, Garlic, Goat Cheese,  
Olives (VG) Quattro Fromaggi, Mozzarella, Parmesan, Provolone,  
Ricotta, Basil Chiffonade (VG)

**\$52.00** *Per Guest*

## POKE STATION

Please Select (2) Proteins

Tuna Poke Shrimp Poke Salmon Poke Mixed Seafood Poke  
Marinated Firm Tofu (V)

Seasoned Sushi Vinegar White Rice (V)

Seasoned Quinoa (V)

Soba Noodles (V)

Please Select (6) Toppings

Salmon Roe, Seaweed Salad (V), Shaved Radishes(V), Chopped  
Scallions (V), Edamame (V), Shredded Red Cabbage (V), Diced  
Mangoes (V), Avocado (V), Shredded Carrots (V), Enoki  
Mushrooms (V), Pickled Red Onions (V), Toasted Sesame Seeds,  
Pickled Fresno Chilies (V), Sliced Jalapenos (V), Pickled Ginger (V)

Top your Bowl off with Something Saucy

Wasabi (V, GF), Kewpie Mayo, Unagi Sauce, Chili-Lemon Sauce (V,  
GF), Sesame Soy Ponzu (V)

**\$68.00** *Per Guest*

## CAVIAR\* MARKET PRICE

Blinis, Melba Toasts, Chives, Shallots, Chopped Eggs, Sour Cream,  
Grey Goose Vodka

Soy Sauce, Pickled Ginger & Wasabi

Please Select Three

Angus Beef, Smoked Applewood Bacon, Smoked New York State Cheddar Southern Fried Chicken, Honey Mustard, Pickle Chip Berkshire Pulled Pork, Fried Onions, Poppy Seed Slaw, Bread & Butter Pickles Salmon, Coleslaw, Tartar Sauce Beyond Burger, Barbecue Onions, Tomatoes, Lettuce (V)

Potato Rolls, Housemade Potato Chips, Ketchup, Mustard

**\$55.00** *Per Guest*

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## Chef Attended Stations

An ideal complement to your reception, our chef attended stations feature selections to enhance your reception. Chef Attendant- \$500.00 per attendant Pricing is per guest. All Food & Beverage is based on a minimum of 15 guests

### PASTA STATION

Served With Sullivan Street Focaccia, Parmesan Cheese, Red Pepper Flakes, Freshly Ground Black Pepper

Please Select (3) Pasta

Wild Mushroom Ravioli Tortellini Gnocchi Penne Rigatoni Orecchiette

Please Select (3) Sauces

Marinara (V) Nut Free Pesto (VG) Sage Cream Vodka Sauce Primavera, Garlic Oil (V)

**\$50.00** *Per Guest*

### DUCK AND DIM SUM STATION

Peking Duck Rolls, Pickled Daikon, Hoi Sin Sauce, Cucumber Strips, Scallions

Steamed Buns, Spam, Shredded Lettuce, Pickled Onions, Kewpie Mayo

Vegetarian Spring Rolls, Thai Chili Sauce, Scallion Ginger Oil, Sesame Ponzu

Steamed Chicken, Shrimp, and Vegetable Dumplings, Black Rice Vinegar

**\$65.00** *Per Guest*

### CARVING STATION

Heritage Breed Turkey | \$65.00 Per Guest

Bourbon Brined Breast of Turkey Cranberry Chutney

Brisket | \$65.00 Per Guest

Smoked Beef Brisket Housemade Barbeque Sauce

Porchetta | \$85.00 Per Guest

Herb Crusted Porchetta Apple Chutney

Prime Rib | \$85.00 Per Guest

Sea Salt, Herb Crusted Prime Rib Caramelized Shallot Pan Jus

To Complement Each Carving Station: Mesclun Mix, Red Onions, Heirloom Tomatoes, Cider Vinaigrette, Dinner Rolls

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## Sweet Stations

A sweet ending to complement your cocktail reception Pricing is per guest. All Food & Beverage is based on a minimum of 15 guests

### CREATE YOUR OWN UNIQUE S'MORES CREATION

Mini Grills, Chocolate Bars, Marshmallows, Graham Crackers

**\$48.00** Per Guest

### FLAMBE ICE CREAM STATION

\*\*One Chef Attendant Per 50 Guests, Minimum 25 Guests

Vanilla Ice Cream, Choice of Banana Fosters Flambé or Cherries Jubilee Flambé

**\$50.00** Per Guest

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## Personal Preference

Designed to offer your attendees a premier experience in an event setting. Your attendees will have the freedom to choose from four different main course options. The planner selects the starter and salad courses from appetizing options which will be accompanied by a hand-crafted dessert from our Pastry Kitchen. Three Course Plated Dinner: \$225.00 per Guest Four Course Plated Dinner: \$275.00 per Guest A sweet ending to complement your cocktail reception Pricing is per guest. All Food & Beverage is based on a minimum of 15 guests

### TO CREATE YOUR PERSONAL PREFERENCE MENU

The planner chooses the appetizer, salad, and dessert in advance.

A custom printed menu featuring two entree selections is provided for your guest

### APPETIZERS, PLEASE SELECT (1) APPETIZER

Country Terrine, Dijon, Pickled Mustard, Apricot Gelee, Cornichon Relish, Toasted Brioche, Micro Greens

Beef Carpaccio, Mache, Pickled Shallots, Shaved Parmigiano Reggiano, Black Truffles

Servers to take your guests' orders as they are seated.

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Ora King Salmon Crudo, Chives, Finger Limes, Horseradish

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Salmon Rilletes, Celeriac, Apple Salad, Dill Oil, Fresh Horseradish, Sullivan Street Baguette

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Freshwater Prawn, Garlic Uni Butter, White Cheddar Polenta Cake, Oven Dried Tomatoes

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Seared Jumbo Diver Scallop, Fingering Potato, Leek Ragout, Crisp Pancetta, Thyme Infused Cream

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Crab Cake, Celery Root Salad, Gribiche Sauce

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Braised Beets, Old Chatham Goat Cheese Foam, Pistachios, Pickled Mustard

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Burrata, Heirloom Tomatoes, Pesto, Olive Dust, Aged Balsamic, Micro Basil

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## SALADS, PLEASE SELECT (1) SALAD

Mesclun Blend of Local Greens, Candy Stripe Beets, Cucumbers, Organic Carrot Ribbons

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Bitter Greens, Gorgonzola Picante, Bosc Pears, Pine Nut Brittle, White Balsamic Vinaigrette

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Baby Crimson, Gold, Candy Stripe Beets, Goat Cheese Crema, Pistachio Granola, Cara Cara Orange, Red Ribbon Sorrel, Maldon Salt

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Peppery Arugula Salad, Shaved Parmigiano Reggiano, Marinated Artichokes, Roasted Tomatoes, Lemon Vinaigrette

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## GUEST'S CHOICE OF ENTREES, PLEASE SELECT (2) ENTREES

Entrees - Fish, Please Select One

Striped Bass, Tomato, Fennel, Olives, Butter Bean Ragu, Lemon Roasted Halibut, Chanterelle Mushrooms, Cauliflower Puree, Yukon Sauce Ora King Salmon, Roasted Parsnip, Brussel Sprouts, Apple-Brown Butter Vinaigrette Potato Crusted Chatham Cod, Cioppino Broth Pan Roasted Sea Bass, Provencal Lentils, Lemon Dill Buerre Blanc

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Meat and Poultry, Please Select One

Apple Fennel Stuffed Chicken Breast, Roasted Garlic Risotto, Caramelized Fennel, Maitake Mushrooms, Verjus Wine Reduction Tangerine Honey Lacquered Duck Breast, Tart Greens, Duck Fat Roasted Potatoes, Green Peppercorn Jus Black Garlic Rack of Lamb, Butternut-Pine Nut Couscous, Sauteed Spinach, Lamb Ragu Grilled Center Cut Filet, Vidalia Onion Tart, Piquillo Pepper-Marcona Almond Romesco Grilled Beef Tenderloin, Meat Reduction, Winter Greens, Brown Beech Mushrooms, Red Curry Emulsion 24 Hour Braised Boneless Beef Short Rib Bourguignon, Parsnip Puree, Mushrooms, Bacon, Pearl Onions, Heirloom Carrots

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## DESSERTS, PLEASE SELECT (1) DESSERT

Please Select (1) Dessert

Vegan Sticky Toffee Pudding (GF, NF), Apple Butter, Coconut Cream, Caramelized Apple, Pomegranate Verjus Gel Vanilla Crème Brûlée (GF, NF), Crème Chantilly, Raspberry, Vanilla Cookie Tiramisu (NF), Chocolate Sponge, Lady Fingers, Mascarpone Mousse, Coffee Gelée, Espresso Tuile Chocolate Truffle Mousse Cake (NF), Devil's Food Cake, Chocolate Truffle, Chocolate Mousse, Chocolate Crème Chantilly, Berries New York Cheesecake (NF), Graham Cracker Crumb, Raspberry Glaze, Mixed Berries, Crème

Chantilly Chocolate Cremeux (GF, NF), Salted Caramel Mousse, Chocolate Crumble, Caramelized Popcorn, Chocolate Sauce Yuzu Tart (NF), Sweet Sable, Yuzu Parfait, Cranberry Confit, Dulcey Whipped Ganache, Salted Yuzu Caramel

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## Buffet Dinner

Treat your attendees to a variety of options with our Chef's inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites. All dinners include bread service, sparkling, still, coffee and tea Pricing is per guest. All Food & Beverage is based on a minimum of 15 guests

### PARK HYATT NEW YORK DINNER BUFFET

Vegetable Minestrone Soup (V)

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Assorted Rolls, Butter

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Market Salad, Shaved Carrots, Radish, Cucumbers, Honey Mustard Dressing (V)

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Roasted Beet Salad, Arugula, Chives, Goat Cheese, Classic Blue Cheese Dressing (VG)

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Caesar Salad, Crispy Bacon, Shaved Parmigiano Reggiano, Anchovies, Caesar Dressing

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#### Entrees

New York Strip Steak, Chimichurri Sauce Roasted Chicken Breast, Chicken Jus Pan Seared Salmon, Lemon Buerre Blanc Mushroom Risotto, Basil Oil (VG) Creamy Parmesan Polenta, Herb Infused Cream (VG, GF) Seasonal Vegetables (V, DF, GF)

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#### Desserts

Vanilla Creme Brulee (GF, NF), Creme Chantilly, Raspberry, Vanilla Cookie New York Cheesecake (NF), Graham Cracker Crumb, Raspberry Glaze, Crème Chantilly, Mixed Berries Chocolate Mousse Cake (NF), Devil's Food, Chocolate Truffle, Chocolate Mousse, Chocolate Crème Chantilly, Berries Freshly Sliced Fruits (GF, DF, V)

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**\$200.00** *Per Guest*

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## Bar Packages

Full Bars include Liquor, Domestic, Imported, Specialty Beers, Wines, Soft Drinks, Juices, Mixers, Mineral Waters, Garnishes

### PREMIUM BAR PACKAGE

Grey Goose Vodka Hendricks' Gin Glenlivet Scotch, 12 YR Bulleit, Straight Rye Maker's 46 Bourbon Gosling's Black Rum Casamigos Reposado Tequila \*WINES Nicolas Feuillatte, Champagne, France Langlois-Chateau, Sancerre, France Duckhorn, Chardonnay, California Gerard Bertrand, Pinot Noir, France Justin, Cabernet Sauvignon, California \*\*BEERS Brooklyn Brewery, Lager Amstel Light Brooklyn Brewery, East IPA

One Hour | \$85.00 Per person

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Two Hours | \$110.00 Per person

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Three Hours | \$135.00 Per person

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### DELUXE BAR PACKAGE

Kettle One, Vodka Tanqueray, Gin Johnny Walker Black, Blended Scotch Michter's Single Barrel Rye Elijah Craig, Small Batch Bourbon Flor de Cana, 4 YR Rum Espolon, Blanco Tequila \*\*WINES Luca Paretti, Prosecco, Italy Skyside, Chardonnay, California Simi Winery, Sauvignon Blanc, California Skyside, Rhone Blend, California Josh Cellars, Cabernet Sauvignon, California \*\*BEERS Brooklyn Brewery Lager Amstel Light Brooklyn Brewery, East IPA

One Hour | \$75.00 Per person

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Two Hours | \$100.00 Per person

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Three Hours | \$125.00 Per person

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