
PARK HYATT®

PARK HYATT NEW YORK
MEETING & EVENT MENUS



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)
- Seasonal Whole Fruits (GF, DF, V)
- Organic Plain Low Fat Yogurt, Fat Free Greek Yogurt (VG, GF), Housemade Granola (GF, V)
- Miniature Bagels, Cream Cheese, Butter
- Freshly Baked Croissants, Pain Au Chocolat, Muffins, Danish, Sliced Breads

\$98.00 *Per Guest*

MEDITERRANEAN CONTINENTAL BREAKFAST

- Fresh Orange and Grapefruit Juices
- Freshly Sliced Seasonal Fruit and Berries (GF, DF, V)
- Seasonal Whole Fruits (GF, DF, V)
- Housemade Bircher Muesli, Apples, Almonds, Almond Milk (V)
- Organic Plain Low Fat Yogurt, Fat Free Greek Yogurt (VG, GF), Housemade Granola (GF, V)
- Freshly Baked Croissants, Pain Au Chocolat, Mini Baguettes, 7 Grain Bread
- Selection of Chef's Seasonal Meats and Cheeses
Cornichons, Grain Mustard, Butter
- Hummus, Crisp Vegetables
- Olives, Marinated Artichokes, Roasted Peppers

\$115.00 *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 VegetarianMenu 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, 2025Pricing is per guest. All Food & Beverage is based on a minimum of 15 guestsChef 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

- Fresh Orange and Grapefruit Juices
- Freshly Sliced Seasonal Fruit and Berries (GF, DF, V)
- Seasonal Whole Fruits (GF, DF, V)
- Organic Plain Low Fat Yogurt, Fat Free Greek Yogurt (VG, GF), Housemade Granola (GF, V)

HEALTHY START BREAKFAST BUFFET

- Fresh Orange and Grapefruit Juices
- Daily Selection Cold Pressed Juice Shots
- Personalized Parfait Bar
- Organic Plain Low Fat Yogurt, Fat Free Greek Yogurt (VG, GF)
- Toppings To Include

Housemade Granola (GF, V)

Miniature Bagels, Cream Cheese, Butter

Freshly Baked Croissants, Pain Au Chocolat, Muffins, Danish,
Sliced Breads
Butter and Fruit Preserves

Scrambled Cage Free Eggs (GF)

Breakfast Proteins (Please Select Two Selections)
Crisp Applewood Smoked Bacon (GF, DF) Esposito's Pork
Breakfast Sausage (GF, DF) Esposito's Chicken Apple Sausage
(GF, DF) Grilled Canadian Bacon (GF, DF) Plant Based Breakfast
Sausage (V)

Seasonal Vegetables (Please Select Two Selections)
Chef's Blend of Sautéed Mushrooms (GF, VG) Roasted Plum
Tomatoes (GF, DF, V) Roasted Fingerling Potatoes (GF, DF, V)
Winter Vegetable Ratatouille, Celery Root, Turnip, Golden Beets
(GF, DF, V) Park Hyatt Hash Browns (GF, DF, V) Roasted Sweet
Potato Wedges, Spiced Maple Glaze (GF, DF, V)

\$120.00 *Per Guest*

- Organic Berries
- Housemade Granola (GF, V)
- Toasted Coconut
- Walnuts
- Strawberry Jam
- Apple Compote
- Banana Caramel
- Dried Cranberries
- Acai Berry Puree

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

Seven Grain Bread, Sourdough

Egg white Scramble, Quinoa, Chickpeas, Roasted Cherry
Tomatoes, (V)

Toppings: Mashed Avocados, Pumpkin Seeds, Chipotle Salsa (GF,
DF)

Spiced Tofu, Pepper Tomato Stew (GF, DF, V)

Grilled Asparagus, Roasted Plum Tomatoes (GF, DF, V)

Crisp Turkey Bacon, Chicken Sausage (GF, DF)

\$128.00 *Per Guest*

NEW YORK CITY BREAKFAST BUFFET

Fresh Orange and Grapefruit Juices

Local Apple Salad, Currants, Ginger Cider Reduction

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

Overnight Oats, Candied Almonds, Bananas

Bagel Bar

Full Sized Hand Rolled Bagels Smoked Salmon Lox, Pastrami Smoked Salmon, Whitefish Salad Sliced Tomatoes, Pickled Onions,
Capers, Cucumbers, Lemons Plain Cream Cheese, Scallion Cream Cheese Mashed Avocados, Hummus

Scrambled Eggs (GF)

Individual Frittatas, Fresh Herbs, New York Cheddar, Baby Spinach (GF)

Breakfast Flatbread, Sauteed Onions, Bacon, Creme Fraiche

Crispy Potato Pancakes, Apple Sauce (V)

\$135.00 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
- Shakshuka | \$18.00 Per Guest
- Poached Eggs, Tomatoes
- Cage Free Egg Croissant Sandwich | \$18.00 Per Guest
- Ham, Gruyere
- Tortilla Espanola (GF) | \$18.00 Per Guest
- Sauteed Potatoes, Smoky Onions
- Broccoli, Cheddar Quiche | \$18.00 Per Guest
- Eggs and Omelets Made To Order** | \$45.00 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

ADDITIONAL SELECTIONS

- Steel Cut Oatmeal, Raisins, Brown Sugar, Walnuts (DF) | \$12.00 Per Guest
- Chia Pudding, Blue Spirulina, Toasted Coconuts, Blueberries, Salted Cocoa Nibs (GF, NF, V) | \$12.00 Per Guest
- Overnight Oats, Cinnamon, Candied Almonds, Bananas | \$12.00 Per Guest

MORE OPTIONS!

- Challah French Toast, Citrus Mascarpone Cream, Orange Confit | \$17.00 Per Guest
- Pure Maple Syrup, Butter

Lower East Side Blintzes, Sweet Farmer Cheese Filling, Pear, Fig Compote | \$17.00 Per Guest

House Cured Smoked Salmon, Capers, Lemons, Sliced Tomatoes, Cucumbers | \$18.00 Per Guest

Avocado Toast, Seven Grain Bread, Oven Roasted Tomatoes, Pepper Drops, Upland Cress (DF) | \$18.00 Per Guest

Assorted Cheeses and Charcuterie | \$22.00 Per Guest

Cornichons, Mustard, Butter, Freshly Baked Baguettes & Sliced Breads

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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

Whole Organic Fruits (GF, DF, V)

Assortment of KIND Bars

Individually Packaged Trail Mix with Nuts, Cranberries

Housemade Granola Bars (GF, NF)

Daily Selection of Cold Pressed Juice Shots

\$54.00 Per Guest

BARISTA BREAK

Egg Salad Tea Sandwiches, Whipped Goat Cheese Finger Sandwiches

Mini Avocado Toast, Breakfast Radish, Everything Spice

Apple Cider Doughnut Cakes (NF)

Pumpkin Coffee Cakes (NF)

French Chocolate Madeleines (contains nuts)

La Colombe Cold Brewed Coffee

\$55.00 Per Guest

BIG APPLE BREAK

Brioche Grilled Cheese, New York Cheddar, Apple Butter

Chocolate Chip Pretzel Cookies (NF)

Everything Bagel Spiced Macarons (GF)

New York Cheesecake Bites (NF)

CENTRAL PARK BREAK

Individually Packaged Trail Mix with Nuts, Cranberries

Chocolate Chip Cookies (NF)

Endless Energy Bars (GF)

Housemade Granola Bars (GF, NF)

Blackout Cupcakes (NF)

\$55.00 *Per Guest*

Dark Chocolate Truffles (NF, GF)

Vegan Coconut Chocolate Brownies (NF)

\$55.00 *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

Whole Organic Fruits (GF, DF, V)

Crudites, Hummus (V) Cucumber Yogurt (V) Crackers

Individually Packaged Trail Mix with Nuts, Cranberries

Individually Packaged Seasoned Nut Mix

Assortment of KIND Bars

Gourmet Packaged Snacks, Truffle Potato Chips, Terra Chips

Individually Packaged Mini Chocolate Chip Cookies

\$54.00 *Per Guest*

TASTE OF NEW YORK

"Pizza" Style Flatbread, Fresh Tomatoes, Parmesan

Chocolate Chip Pretzel Cookies (NF)

Everything Bagel Spiced Macarons (GF)

Blackout Cupcakes (NF)

New York Cheesecake Bites (NF)

Banana Cream Pie (NF)

\$55.00 *Per Guest*

BRAIN FOOD BREAK

Individually Packaged Trail Mix with Nuts, Cranberries

Chocolate Chip Cookies (NF)

Endless Energy Bars (GF)

Housemade Granola Bars ((GF, NF)

Vegan Coconut Chocolate Brownies (NF)

Dark Chocolate Truffles (GF, NF)

DIP AND CRUNCH BREAK

Fresh Vegetable Crudité Cups (V)

Crisp Whole Grain Flatbreads, Toasted Baguettes, Sourdough

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

Fresh Tortilla Chips, Black Sesame Rice Crackers

Fruit Kebobs

Please Select (1) Dipping Sauce:

- Chocolate Fudge

Chocolate Cream Puffs (NF)

\$56.00 *Per Guest*

- Fresh Whipped 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

Double Chocolate Muffins (VG, GF, NF) | \$10.00 Per Guest

Cranberry Financiers | \$10.00 Per Guest

Lemon Blueberry Cake, Lemon Glaze (NF) | \$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 Bourbon Apple Blondies (NF) | \$15.00 Per Guest

Selection of Housemade Cookies, Classic Chocolate Chip, Banana 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 HOURS)

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

Assorted Regular, Diet Soft Drinks

Bottled Mineral and Spring Waters

\$52.00 Per Guest

ONYX BEVERAGE BREAK (UP TO 8 HOURS)

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

Assorted Regular, Diet Soft Drinks

Bottled Mineral and Spring Waters

\$92.00 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

Fresh Tomato and Basil Soup (VG)

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

Quinoa Salad, Orange Segments, Cucumbers, Zucchini, Dried Cranberries, Basil Vinaigrette (V)

Roasted Artichoke Salad, Arugula, Heirloom Cherry Tomatoes, Toasted Peanut Vinaigrette (V)

Composed Sandwiches

- House Smoked Warm Pastrami, Sauerkraut, Swiss Cheese, Thousand Island Dressing, Rye Bread

CENTRAL PARK LUNCH BUFFET

Pumpkin Soup (VG), Pumpkin Seeds, Croutons

Crunch Salad, Savoy Cabbage, Apples, Cucumbers, Celery Hearts, Scallions, Lemon Dressing (V)

Farro Salad, Oranges Segments, Red Onions, Heirloom Tomatoes (V)

Classic Waldorf Salad, Green Apples, Celery Hearts, Grapes, Walnuts, Chopped Parsley

Composed Sandwiches

- Roast Beef, Sharp White Cheddar, Caramelized Onions, Lettuce, Horseradish Aioli, Brioche

- Roast Turkey, Lettuce, Tomatoes, Cranberry Mayonnaise, Multi Grain Bread
- Pulled 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

\$153.00 *Per Guest*

LOCAL MARKET LUNCH BUFFET

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

Baby Kale, Dried Fruits, Nuts, Sunflower Seeds, Apple Cider Vinaigrette (V)

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

Roasted Beet Salad, Honey Vinaigrette (V)

Composed Sandwiches

- Maryland Crab Cake, Old Bay Remoulade, Sweet Potato Roll
- Bell & Evans Chicken Salad, Apples, Grapes, Toasted Almonds, Croissant
- New York Strip Steak Sandwich, Caramelized Onions, Horseradish Cream, Ciabatta
- Grilled Vegetable Sandwich, Grilled Mixed Peppers, Eggplant, Cheddar Cheese, Seven Grain Bread (VG)

Individual Packaged Sea Salt Kettle Chips, Housemade Pickles

\$153.00 *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 (VG)

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

- Roasted Turkey, Provolone, Smoked Maple Mustard, Cranberry Chutney, Multigrain Bread
- Fresh Mozzarella, Lettuce, Tomatoes, Hot Peppers, Balsamic Glaze
- Grilled Vegetable Wrap, Hummus, Spinach Tortilla (V, DF)

Individual Packaged Sea Salt Kettle Chips, Housemade Pickles

\$153.00 *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 Pan Seared Salmon, Charred Lemon, Buerre Blanc
- Ravioli, Bolognese, Ricotta, Herb Gremolata, Preserved Lemons
- Pasta Primavera, Mixed Vegetables (V)
- Vegetable Tian, Eggplant, Fall Squash, Sweet Potatoes, Tomatoes, Parmigiano Reggiano (V)

\$153.00 *Per Guest*

COLUMBUS CIRCLE LUNCH BUFFET

Butternut Squash Soup (VG), Croutons

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

Baby Kale, Roasted Squash, Pomegranate Seeds (V)

Roasted Beets, Arugula, Goat Cheese Crumbles, Balsamic

Shaved Brussel Sprout Salad, Craisins, Anjou Pears, Sunflower Seeds, Parmigiano Reggiano, 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)
- Haricot Verts (GF, V)

\$153.00 Per Guest

DESHI BUFFET

Lentil Soup (V)

Spiced Potatoes (V)

Tomato Cucumber Salad (V)

Eggplant, Baby Spinach, Roasted Mixed Peppers Salad (V)

Hot Entrees

- Butter Chicken
- Masala Salmon
- Potato Chickpea Stew (V)
- Basmati Rice (V)
- Naan Bread (V)

\$153.00 Per Guest

Dressing (VG)

Hot Entrees

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

\$153.00 Per Guest

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Dessert Selections

DESSERT SELECTIONS

Please Select Three Options

Moonlight Delight (GF) Yuzu Curd, Banana Mousse, Tahini Cake (contains nuts) **Passionfruit Tart** Chocolate Sable, Flourless Chocolate Cake, Passionfruit Cream, Toasted Meringue, Macerated Mango (contains nuts) **Pecan Pie** Sweet Sable, Bourbon Pie

Filing, Creme Chantilly **Vanilla Creme Brulee (GF, NF)** Cream Chantilly, Mixed Berries **Lavender Lemon Bar (V, DF, GF, NF)** Gluten free Sable, Lemon Curd, Bergamot Fluff, Lavender Meringue, Lavender Lemon Gel **Strawberry Matcha Tiramisu (NF)** Lady Fingers, Strawberry Mascarpone Mousse **New York Cheesecake (NF)** Graham Cracker Crumb, Raspberry Glaze, Creme Chantilly **Sunny Side Up (GF, NF)** Buttermilk Panna Cotta, Calamansi Coulis **Purple Sweet Potato Tart (NF)** Sweet Sable, Purple Sweet Potato Custard, Purple Sweet Potato Namelaka **Dark Chocolate Mousse Cake (NF)** Devil's Food Cake, Dark Chocolate Mousse, Chocolate Glaze, Creme Chantilly **Cajate Banoffee Pie (NF)** Shortbread Crust, Chocolate Ganache, Cajate, Brulee Bananas **Pear Crumble (NF)** Almond Crumb, Pear Juice, Caramelized Pears, Creme Chantilly **Chocolate Caramel Passion Cake (NF)** Chocolate Cake, Caramel-Passion Fruit Cream, Chocolate Mousse, Chocolate Glaze **Citrus Mille Feuille (NF)** Caramelized Puff Pastry, Orange Blossom Pastry Cream, Creme Chantilly, Calamansi-Orange Gel **Spiced Pumpkin Cream Puff (NF)** Cookie Choux, Spiced Pumpkin Diplomat Cream, Creme 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

- Baby Kale, Frisse, Radicchio, Asparagus, Goat Cheese, Croutons, White Balsamic Vinaigrette (VG)
 - Arugula, Red Sorrel, Shaved Parmesan, Apricots, Pine Nuts, Aceto Balsamic Honey Vinaigrette (DF, VG)
 - Harvest Salad, Heirloom Tomatoes, Shaved Vegetables, Croutons, White Wine Vinaigrette (DF, VG)
 - Burrata, Heirloom Tomatoes, Pesto, Olive Dust, Micro Basil, Aged Balsamic (VG)
 - 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 Sardis, Artichoke Hearts, Basil Oil
 - Ora King 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 (V)
-

Desserts

Please Select One

- Vanilla Creme Brulee (GF, NF); Creme Chantilly, Mixed Berries
- Sticky Toffee Pudding (NF); Date Pudding, Toffee Sauce, Creme Chantilly, Citrus
- Tiramisu (NF); Chocolate Sponge, Lady Fingers, Mascarpone Mousse, Espresso Tuile
- Dark Chocolate Mousse Cake (NF); Devil's Food Cake, Chocolate Truffle, Chocolate Mousse, Chocolate Creme Chantilly, Berries

- New York Cheesecake (NF); Graham Cracker Crumb, Raspberry Glaze, Creme Chantilly, Mixed Berries
- Citrus Mille Feuille (NF); Caramelized Puff Pastry, Orange Blossom Pastry Cream, Creme Chantilly, Calamansi-Orange Gel
- Chocolate Bar (NF); Dark Chocolate Cremeux, Caramel-Passion Fruit Cream, Dark Chocolate Mousse, Chocolate Crunch
- Lavender Lemon Meringue Tart (V, GF, DF, NF); Sweet Sable, Lemon Curd, Lemon Confit, Lavender Meringue, Lavender Lemon Sauce

\$168.00 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 \$72.00 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

- Foie Gras, Port Wine Gel (NF)
- Beef Tartare, Egg Yolk
- Smoked Chicken, Mango Gel (NF, DF)
- Quail Egg, Celeriac Puree (GF, NF, DF)
- Smoked Salmon, Potato Blini, Tobiko Caviar (GF, NF, DF)
- Seared Tuna, Lemon Aioli (GF, NF)
- Herbed Chevre Crostini, Fine Herbs (VG)
- Lobster Salad, Tarragon, Mascarpone
- Classic Shrimp Cocktail (GF, NF, DF)
- Goat Cheese, Red Pepper Gel, Balsamic Pearls (NF)
- Mini Mozzarella, Heritage Cherry Tomato (VG, NF)
- Fresh Veggie Summer Roll, Peanut Ginger Sauce (GF, V)
- Seared Sesame Tofu, Ponzu Sauce (GF, NF, DF, V)

WARM SELECTIONS

- Seared Beef, Horseradish Cream (NF)
- All Beef Pigs in Blankets, Grain Mustard (NF)
- Salmon Teriyaki Skewers, Scallions (NF)
- Mini Beef Wellington, Onion Jam
- Mini Reuben Sandwiches (NF)
- Fried Chicken Gyoza, Sweet Chili Sauce (NF)
- Curried Chicken Vol-au-Vent (NF)
- Crispy Lobster Ravioli, Pickled Ginger (NF)
- Mini Crabcakes, Lemon Aioli (NF)
- Curried Crab, Corn Vol-au-Vent (NF, VG)
- Mini Spinach, Tomato Quiche (NF, VG)
- Vegetable Spring Roll, Sweet Chili Sauce (NF, VG)
- Mushroom Vol-au-Vent (NF, VG)
- Arancini, Saffron, Peas, New York State Cheddar, Tomato Jam

(NF, VG)

Herb Parmesan Polenta Chip, Lemon Aioli (GF, NF, VG)

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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)

\$49.00 *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)

\$49.00 *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 (V), 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*

FLATBREAD STATION

Please Select (3)

- Chicken, Pesto, Artichoke, Feta, Basil

COMPOSED SLIDER STATION

Please Select (3) Sliders

- Angus Beef, Smoked Applewood Bacon, Smoked New York

- 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*

CHEESE CAVE AND CHARCUTERIE

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

Prosciutto di San Daniele, Truffle Salami, Coppa, Bella Bella Duck Prosciutto

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

King Crab Legs, Yuzu Aioli

Pulpo, Sauce Vierge

Lemon Wedges, Cocktail, Remoulade & Tabasco Sauce

\$110.00 *Per Guest*

State Cheddar

- Southern Fried Chicken, Honey Mustard, Pickle Chip
- Berkshire Pulled Pork, Fried Onions, Poppy Seed Slaw, Bread & Butter Pickles
- Beyond Burger, Barbecue Onions, Tomatoes, Lettuce (V)

Housemade Potato Chips, Ketchup, Mustard

\$58.00 *Per Guest*

CAVIAR* MARKET PRICE

Blinis, Melba Toasts, Chives, Shallots, Chopped Eggs, Creme Fraiche

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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)

Focaccia, Freshly Grated Parmesan Cheese, Red Pepper Flakes

\$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

\$75.00 *Per Guest*

CARVING STATION

Heritage Breed Turkey | \$65.00 Per Guest

- Bourbon Brined Breast of Turkey
- Cranberry Chutney

Brisket | \$65.00 Per Guest

- House 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 Chef Attendant: \$500 per attendant Pricing is per guest. All Food & Beverage is based on a minimum of 15 guests

CREATE YOUR OWN UNIQUE S'MORES CREATION - PREPARED BY A CHEF ATTENDANT

Mini Grills, Chocolate Bars, Marshmallows, Graham Crackers

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

\$48.00 Per Guest

FLAMBE ICE CREAM STATION - PREPARED BY A CHEF ATTENDANT

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

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

\$48.00 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: \$240.00 per Guest Four Course Plated Dinner: \$280.00 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

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

APPETIZERS, PLEASE SELECT (1) APPETIZER

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

Beef Carpaccio, Mache, Pickled Shallots, Shaved Parmigiano Reggiano, Black Truffles (GF, NF)

Salmon Crudo, Chives, Finger Limes, Horseradish

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

Salmon Gravlox, Dill, Matcha Creme Fraiche, Orange Segments, Lemon Gel

Fresh Water Prawns, Garlic Uni Butter, White Cheddar Polenta
Cake, Oven Dried Tomatoes

Seared Jumbo Diver Scallops, Fingering Potatoes, Carrot Puree,
Crisp Pancetta

Crab Cake, Lime-Chili Mayo, Celery Root Salad, Pickled
Cucumbers

Braised Beets, Dill Infused Pears, Blue Cheese Crumbles, Endives
(GF, NF)

Burrata, Heirloom Tomatoes, Pesto, Olive Dust, Aged Balsamic,
Micro Basil (V)

Vegan Scallops, Beet Juice, Grapes, Brussel Sprouts, Alpan Cress
(V)

SALADS, PLEASE SELECT (1) SALAD

Mesclun Blend of Local Greens, Candy Stripe Beets, Cucumbers,
Organic Carrot Ribbons, Balsamic Vinaigrette (V)

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

Candy Stripe Beets, Goat Cheese Crema, Pistachio Granola, Cara
Cara Orange Segments, Red Sorrel Ribbons, Maldon Sea Salt (VG)

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

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

Entrees - Fish, Please Select One

- Striped Bass, Carrot Puree, Tomatoes, Fennel, Olives, Butter
Bean Ragu
- Roasted Halibut, Chantrelle Mushrooms, Cauliflower Puree,
Yukon Sauce
- Ora King Salmon, Squid Ink Puree, Savoy Cabbage, Shaved
Carrots, Chive Oil
- Branzino, Creamy Polenta, Asparagus, Basil Pesto, Alpan
Cress
- Chilean Sea Bass, Saffron Cauliflower Puree, Black Lentils,
Broccoli
- Miso Glazed Cod, Bok Choy, Crispy Lemon Oyster
Mushrooms, Jasmine Rice, Furikake

Meat and Poultry, Please Select One

- Bell & Evans Chicken Breast, Potato Puree, Heritage Carrots,
Verjus Wine Reduction
- Tangerine Honey Lacquered Duck Breast, Tart Greens, Duck
Fat Roasted Potatoes, Green Peppercorn Jus
- NY Strip Steak, Thousand Layer Potatoes, Haricot Verts, Beef
Jus
- Grilled Center Cut Filet, Mashed Potatoes, King Oyster
Mushrooms, Veal Jus
- 24 Hour Braised Boneless Beef Short Rib Bourguignon,
Parsnip Puree, Mushrooms, Bacon, Pearl Onions, Heirloom
Carrots

Vegetarian and Vegan Selections Available Upon Request, Inquire with your Event Manager for Selections

DESSERTS, PLEASE SELECT (1) DESSERT

Please Select (1) Dessert

Please Select One

- Vanilla Creme Brulee (GF, NF); Creme Chantilly, Mixed Berries
- Sticky Toffee Pudding (NF); Date Pudding, Toffee Sauce, Creme Chantilly, Citrus
- Tiramisu (NF); Chocolate Sponge, Lady Fingers, Mascarpone Mousse, Espresso Tuile
- Dark Chocolate Mousse Cake (NF); Devil's Food Cake, Chocolate Truffle, Chocolate Mousse, Chocolate Creme Chantilly, Berries
- New York Cheesecake (NF); Graham Cracker Crumb, Raspberry Glaze, Creme Chantilly, Mixed Berries
- Citrus Mille Feuille (NF); Caramelized Puff Pastry, Orange Blossom Pastry Cream, Creme Chantilly, Calamansi-Orange Gel
- Chocolate Bar (NF); Dark Chocolate Cremeux, Caramel-Passion Fruit Cream, Dark Chocolate Mousse, Chocolate Crunch
- Lavender Lemon Meringue Tart (V, GF, DF, NF); Sweet Sable, Lemon Curd, Lemon Confit, Lavender Meringue, Lavender Lemon Sauce

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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)

Assorted Rolls, Butter

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

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

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

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)

Desserts

- Spiced Pumpkin Cream Puff (NF), Cookie Choux, Spiced Pumpkin Diplomat Cream, Creme Chantilly
- Pear Crumble (NF), Almond Crumb, Pear Juice, Caramelized Pears, Creme Chantilly
- Chocolate Mousse Cake (NF), Devil's Food, Dark Chocolate Mousse, Chocolate Glaze, Creme Chantilly
- Freshly Sliced Fruits (GF, DF, V)

\$220.00 *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 Mount Gay Black Barrel Rum Don Julio Reposado Tequila *WINESNicolas Feuillatte, Champagne, France Cloudy Bay Sauvignon Blanc, Marlborough New Zealand Stag's Leap, Karia 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

Two Hours | \$120.00 Per person

Three Hours | \$135.00 Per person

DELUXE BAR PACKAGE

Kettle One, Vodka Tanqueray, Gin Johnny Walker Black, Blended Scotch Woodford Reserve Elijah Craig, Small Batch Bourbon Flor de Cana, 4 YR Rum Herradura Silver Tequila **WINES Luca Paretti, Prosecco, Italy Skyside, Chardonnay, California Simi Winery, Sauvignon Blanc, California Skyside, Rhone Blend, California Simi Winery, Pinot Noir, California **BEERS Brooklyn Brewery Lager Amstel Light Brooklyn Brewery, East IPA

One Hour | \$75.00 Per person

Two Hours | \$110.00 Per person

Three Hours | \$125.00 Per person

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DF Dairy Free CN Contains Nuts GF Gluten Free SF Contains Shellfish VGN Vegan VVegetarian