



Private Dining Menu

**Please inform In-Room Dining of any allergies.
Consuming raw or undercooked meats, poultry, seafood, or eggs
may increase your risk of foodborne illness.**

Private Dining

Breakfast Buffet

All served with freshly brewed La Colombe coffee and assorted Kusmi teas.

Maximum 2 hours of service.

PLAZA CONTINENTAL 76 PER GUEST

Selection of Freshly Baked Pastries

croissant, pain au chocolate, cheese danish, seasonal scones,
seasonal muffin & bran muffin

Seasonal Sliced Fruit

NEW YORKER 88 PER GUEST

Assorted Mini Bagel with Smoked Salmon

Individual Granola Parfait

honey yogurt, seasonal berries

Seasonal Sliced Fruit

PLAZA AMERICAN 110 PER GUEST

Scrambled Eggs

Breakfast Potatoes

choice of 2: Bacon, Ham, Chicken Apple Sausage, Keswick Pork Sausage

Selection of Freshly Baked Pastries

croissant, pain au chocolate, cheese danish, seasonal scones,
seasonal muffin & bran muffin

Individual Granola Parfait

honey yogurt, seasonal berries

Seasonal Sliced Fruit

Private Dining

Breaks

All served with freshly brewed La Colombe coffee and assorted Kusmi teas.

MEDITERRANEAN 49 PER PERSON

Hummus, Baba Ganoush, Labne, Za'atar Pita Bread

Medjool Dates, Dried Fruit, Marcona Almonds & Assorted Olives

Fresh Crudité with Roasted Pepper & Spicy Feta Dip

LITTLE ITALY 62 PER PERSON

New York State Farmland Charcuterie & Cheese with

Sliced Baguette & Grissini

Antipasti Platter with Grilled Squash, Portobellos,

Artichoke Hearts, Sun-Dried Tomatoes & Assorted Olives

MANHATTAN TEA* 99 PER PERSON

**seasonal menu is subject to change based on current Palm Court Afternoon Tea offerings*

Ruben Sandwich, Hot Pastrami, Swiss Cheese, Thousand Island Dressing, Marble Rye

Deviled Egg, Red Beet Egg Salad, Mixed Micro Herbs

Cucumber Sandwich, Pickled Cucumbers, Green Goddess Mayo, White Bread

Pastrami Style Cured Salmon, Pickled Mustard Seeds, Salmon Roe, Dill, Pumpernickel

Braised Shredded Chicken Sandwich, Herb Mayo, Scallions, Rye

Freshly Baked Warm Seasonal Scones

devonshire cream, yuzu & lemon curd, house-made preserves

Private Dining

Sweets

SWEET SURRENDER 48 PER PERSON

Assorted Plaza M&M's

Flavored Jelly Beans

Candy Gummy Bears

Assorted Gumballs

CHOCOLATE DELIGHT 65 PER PERSON

Assorted Chocolate Taffy

Chocolate Candy Bar

Chocolate Almond Bark

choice of: Hot Chocolate or Chocolate Milk

Private Dining

Lunch Buffet

All served with freshly brewed La Colombe coffee and assorted Kusmi teas.

CENTRAL PARK LIGHT 86 PER PERSON

SALAD

choice of:

Strawberry Fields

mesclun greens, shaved carrots and radish,
balsamic strawberries, feta cheese

Traditional Caesar Salad

baby gem, focaccia croutons, aged parmesan

SANDWICH & WRAP

choice of 2:

Turkey Avocado Club Sandwich

lettuce, Nueske's bacon, tomato, brioche

Roast Beef & Caramelized Onion

horseradish mayo, watercress, caraway rye

Shrimp & Lobster Salad

celery, tarragon, baby gem, spinach wrap

Grilled Vegetable & Halloumi

eggplant, red pepper, spinach, focaccia

DESSERTS

choice of 2:

Lady M Crêpe Cake

seasonal berries, micro mint

Mulled Apple Roulade

muesli sable, vanilla and crème fraîche custard

Assorted Petit Four

Private Dining

Family Style

120 PER PERSON

choice of: To Start

Plaza Mini Lobster Rolls

celery, chives, mayonnaise, orange segments

Seasonal Chef's Special Soup

APPETIZERS

choice of 2:

Kale Harvest

farro, quinoa, sugar snap peas, red onion, dried cranberry, toasted walnuts, red wine vinaigrette

Farm Lettuces

shaved vegetables, heirloom tomatoes, citrus vinaigrette

Artisanal Salumi

chef's selection, brooklyn pickled green beans, rustic toast

Peppercorn Ahi Tuna Tartar

avocado, calamansi aioli, lotus root chips

NEW YORK FEATURES

platters are served à la minute at room temperature

choice of 2:

Poached Salmon Platter

shaved fennel bulb, pine nut relish, roasted tomatoes

Sliced Beef Strip Loin

sautéed mushrooms, caramelized onions

Grilled Chicken Breast

marinated artichokes, mixed olives, baby carrots

Halloumi Mushroom Platter

herb oil, grilled, rosemary brioche crumble

DESSERTS

Chef's Selection of Assorted Petit Four

Private Dining

Plated Dinner

135 PER PERSON

choice of: To Start

Plaza Mini Lobster Rolls
celery, chives, mayonnaise, orange segments

Seasonal Chef's Special Soup

APPETIZER

choice of:

Shrimp Cocktail

cocktail sauce

Farm Lettuces

shaved vegetables, heirloom tomatoes, citrus vinaigrette

Caesar Salad

gem lettuce, parmesan reggiano, NY rye croutons, caesar dressing

Peppercorn Ahi Tuna Tartar

avocado, calamansi aioli, lotus root chips

ENTRÉE

choice of:

8oz Creekstone Filet Mignon

béarnaise sauce, yukon gold mashed potatoes, grilled asparagus

Lemon Herb Roasted French Chicken Breast

cracked pepper cream sauce, quinoa, roasted mushrooms

Pan Seared Skuna Bay Salmon

lemon-caper sauce, baked potato, cream of spinach

Cavatelli

broccoli rabe, caramelized onions, cannellini beans, garlic chips, calabrian chili pepper

DESSERT

choice of:

Lady M Crêpe Cake

seasonal berries, micro mint

Citrus & Passion Fruit Vacherin

citrus meringue & passion fruit caviar, citrus cake, strawberry & vanilla

Private Dining

Passed Hors D'oeuvres

EVENING COCKTAIL HOUR

must book at least 3 days prior to event. 200 additional charge for less than 10 guests.

SMALL BITES

7 per piece

Mini Quiche Lorraine

Asparagus & Gruyère Mini Quiche

Gruyère & Summer Leek Tart

Wild Mushroom & Artisanal Cheese Tart

Reuben Spring Rolls

SKEWERS & KABOBS

9 per piece

Teriyaki Glaze Beef Yakitori

Thai Peanut Marinated Satay

Moroccan Lamb Kabob, Fig, Apricot, Peppers

Butter Pecan Shrimp

Scallop Wrapped in Applewood Smoked Bacon

BAKED & SAVORY CROQUETTES

8 per piece

Spiced & Ouille Sausage

Pepper Jack Cheese Puffs

Reuben Puff, Sauerkraut, Swiss Cheese

Lobster Puffs, Sherry Newburg Sauce

Risotto Croquettes, Sundried Tomatoes

Jumbo Lump Crab Cakes, Chipotle Aioli

Spinach Cheese Puffs

Goat Cheese Fritters

Private Dining

Beverage

BY THE BOTTLE

ROSÉ WINE

Saint Marie VieVité, Côte de Provence, France 76

WHITE WINE

Tolloy Pinot Grigio, Alto Adige, Italy 76

Jermann Pinot Grigio, Venezia, Italy 120

Pascal Jolivet Sancerre, Loire Valley, France 95

Cakebread Sauvignon Blanc, Napa Valley, California 120

Allan Scott Sauvignon Blanc, Marlborough, New Zealand 80

William Fèvre Chablis, Burgundy, France 95

Au Bon Climat Chardonnay, Santa Barbara, California 85

Cakebread Chardonnay, Napa Valley, California 145

RED WINE

Au Bon Climat Pinot Noir, Santa Barbara, California 86

Flowers Pinot Noir, Sonoma Coast, California 195

Domaine Pierre Gelin, Gevrey-Chambertin, France 280

Provenance Merlot, Napa Valley, California 160

1975 Cabernet Sauvignon, Central Coast, California 85

Caymus Vineyards Cabernet Sauvignon, Napa Valley, California 280

Frog's Leap Cabernet Sauvignon, Rutherford, California 190

Joseph Phelps Cabernet Sauvignon, Napa Valley, California 250

Joseph Phelps 'Insignia', Napa Valley, California 680

Château Ducru-Beaucaillou, Bordeaux, France 700

Private Dining

Beverage

BY THE BOTTLE

CHAMPAGNE

Nicolas Feuillatte Brut, Chouilly, France 125

Laurent-Perrier Brut, Tours sur Marne, France 160

Taittinger 'La Francaise', Reims, France 180

Veuve Clicquot, Reims, France 160

Krug Grande Cuvée, Épernay, France 600

ROSÉ CHAMPAGNE

Laurent Perrier Brut, Tours sur Marne, France 250

Moët Chandon Imperial, Épernay, France 220

Perrier Jouet 'Blason' Épernay, France 250

Taittinger Prestige, Reims, France 250

Veuve Clicquot, Reims, France 195

PERSTIGE CHAMPAGNE

Moët & Chandon 'Dom Perignon' Épernay, France 600

Moët & Chandon 'Dom Perignon' Rosé Épernay, France 880

Louis Roederer 'Cristal' Reims, France 700

Louis Roederer 'Cristal' Rosé Reims, France 1400

Veuve Clicquot Ponsardin "La Grande Dame" Brut, Reims 600

Private Dining

Beverage

DOMESTIC BEER

Original Sins, Hard Cider, New York 12

Brooklyn Brewery, East IPA, New York 12

Samuel Adams, Lager, Boston, Massachusetts 10

IMPORTED BEER

Amstel Light, Light Lager, Netherlands 10

Corona, Pale Lager, Mexico 10

Heineken, Pale Lager, Netherlands 10

Stella Artois, Belgian Pilsner, Belgium 12

Hitachino, Belgian White Ale, Japan 19

St. Pauli Girl, Non-Alcoholic Beer, Germany 10

BOTTLED WATER

Small 9 / Large 14

choice of: Evian, Fiji and Pellegrino

SOFT DRINKS 9

Coke, Diet Coke, Coke Zero

Sprite, Tonic, Club Soda, Ginger Ale

Private Dining

Beverage

BOTTLE SERVICE

VODKA

- Tito's 275
- Grey Goose 350
- Ketel One 350
- Belvedere 300

GIN

- Tanqueray 250
- Bombay Original Dry 250
- Hendrick's 300

TEQUILLA

- Patron Silver 300
- Don Julio Reposado 350
- Corzo Anejo 375
- Don Julio 1942 800

RUM

- Bacardi 250
- Ten Cane 275
- Myers's Dark 12 300

COGNAC

- Remy Martin V.S.O.P. 400
- Couvoisier XO 700
- Hennessy XO 800
- Louis XIII 6000

WHISKEY

- Jack Daniel's 300
- Crown Royal 300
- Bushmills 16 375

BOURBON

- Maker's Mark 300
- Knob Creek 300
- Woodford Reserve 350

SCOTCH

- Chivas Regal 12 300
- Johnnie Walker Black 300
- Johnnie Walker Blue 900

SINGLE MALT SCOTCH

- Glenlivet 12 400
- Glenfiddich 12 400
- Macallan 18 950