



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, seasonal danish,
seasonal scones & seasonal 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, seasonal danish,
seasonal scones & seasonal 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 Crudit  with Roasted Pepper & Spicy Feta Dip

LITTLE ITALY 62 PER PERSON

New York State Farmland Charcuterie & Cheese with

Sliced Baguette & Grissini

Seasonal Antipasti Platter

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:

Quinoa Salad

baby kale, heirloom cherry tomatoes, avocado, cherry radish,
Kalamata olives, lemon vinaigrette

Baby Gem

gem lettuce, capers, parmesan, white anchovies,
croutons, caesar dressing

SANDWICH & WRAP

choice of 2:

Classic Club Sandwich

turkey breast, Muenster cheese, lettuce, beefsteak tomato

Hardwood Smoked Pastrami Salmon

Horseradish Crème Fraiche, Dill, Trout Caviar, Pumpernickel

The Plaza Lobster Roll

Main lobster, scallion, citrus kewpie mayo, celery

Grilled Vegetable & Halloumi

eggplant, red pepper, spinach, focaccia

DESSERTS

choice of 2:

Seasonal 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

The Plaza Mini Lobster Roll

Main lobster, scallion, citrus kewpie mayo, celery

Seasonal Chef's Special Soup

APPETIZERS

choice of 2:

Cobb Salad

chicken, iceberg, avocado, blue cheese,
tomato, boiled egg, bacon

Seasonal Farm Lettuces

mesculin, seasonal vegetables, red wine vinaigrette

Selection of New York Artisan Cheeses

sourdough toast, crackers, seasonal jam, figs cake

Cambridge House Balmoral Smoked Salmon

horseradish crème fraiche, caperberry, lemon, shallot, crisp sourdough

NEW YORK FEATURES

platters are served à la minute at room temperature

choice of 2:

Seared Salmon Platter

jumbo asparagus, caramelized onions, lemon pepper sauce

Sliced Beef Strip Loin

sautéed mushrooms, caramelized onions

Grilled Chicken Breast

creamy mashed potato, steam broccolini, mushroom sauce

Cheese Tortellini

pesto sauce

DESSERTS

Chef's Selection of Assorted Petit Four

Private Dining

Plated Dinner

135 PER PERSON

choice of: To Start

Individual Burrata Cup

seasonal heirloom tomatoes, burrata

Lobster Bisque

APPETIZER

choice of:

Shrimp Cocktail

cocktail sauce

East Coast Oyster

champagne mignonette, fresh lemon, tabasco

Quinoa Salad

baby kale, heirloom cherry tomatoes, avocado, cherry radish,
Kalamata olives, lemon vinaigrette

Baby Gem

gem lettuce, capers, parmesan, white anchovies,
croutons, caesar dressing

ENTRÉE

choice of:

8oz Filet Mignon

creamy mashed potato, grilled asparagus, pepper sauce

Roasted Half Chicken Breast

roasted pewee potatoes, sauté mushroom, chimichurri sauce

Crispy Skin Strip Bass

steamed broccolini, caramelized onions, lemon butter sauce

Impossible burger 30

maple smoked cheddar, brioche bun, New York state pickles

DESSERT

choice of:

Seasonal Lady M Crêpe Cake

seasonal berries, micro mint

Virgin Pina-Colada Trifle

Macerated pineapple, coconut & lime cream, citrus graham cracker

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

Spanakopita

Seared Tuna & Pineapple Chutney

Mini Wagyu Sliders with Traditional accompaniments

Mini Lobster Roll with Citrus Kewpie Mayo

Mini Bagel Crisp, Smoked Salmon, Crème Fraiche, Caviar

9 per piece

Mushroom Truffle Arancini

Citrus Marinade Shrimp Skewer with Wasabi Aioli

Herb honey glazed Chicken Skewer

Crab Spring Rolls, Old Bay Aioli

Mini Pigs in a Blanket

8 per piece

Togarashi crusted Wagyu Skewer

Foie Gras Macaroons, Caviar

Quiche, Asparagus, gruyere

Lamb Kabab with Chimichurri sauce

Miso Salmon Skewer, Toasted Sesame Seeds

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

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

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

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