



# Conference Dining & Special Events Menu





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# Breakfast

## Breakfast #1

Seasonal Fruit and Berries  
Freshly Squeezed Orange Juice  
Selection of Breakfast Pastries and Bagels  
Coffee, Decaffeinated Coffee and a Selection of Teas  
*\$23.25 per person – Conference Center*

## Breakfast #2

Seasonal Fruit and Berries  
Freshly Squeezed Orange Juice  
Selection of Breakfast Pastries  
French toast, Maple Syrup, Berry Compote, Lemon Mascarpone  
Scrambled Eggs/Egg Whites  
Apple Wood Smoked Bacon, Turkey Sausage  
Home Fried Potatoes  
Coffee, Decaffeinated Coffee and a Selection of Teas  
*\$28.00 per person – Conference Center*

## Breakfast #3

Low Fat Muffins  
Freshly Squeezed Orange and Grapefruit Juice  
Low Fat Flavored Yogurt  
Low Fat Granola, Fruit and Berries  
Coffee, Decaffeinated Coffee and a Selection of Teas  
*\$22.00 per person – Conference Center*

## AM Break

Coffee, Decaffeinated Coffee and a Selection of Teas  
Bottled Waters  
Seasonal Fruit and Berries  
Croissants, Pound Cake and Crumb Cake  
*\$22.00 per person*

## Additional Selections

Smoked Salmon	<i>\$6.95 per person</i>
Fresh Fruit and Yogurt Parfait	<i>\$3.85 per person</i>
Smoothies-Very Berry & Tropical	<i>\$3.25 per person</i>
Scones	<i>\$1.60 per person</i>

# Lunch Buffet



*\$49.00 per person-Conference Center*

## **Select One**

Mesclun Greens with Balsamic Vinaigrette  
Caesar Salad with Creamy Garlic Dressing  
Baby Arugula, Toasted Nuts, Oven Dried Tomatoes,  
Aged Red Wine Vinaigrette  
Baby Heirloom Greens, Gruyere, Crostini,  
Honey Ginger Vinaigrette

## **Select Two**

Soba Noodles, Sweet Chili Dressing  
Curried Basmati Rice with Toasted Almonds  
Yukon Gold Potato Salad, Celery and Grain Mustard  
Gemelli with Wild Mushrooms, Parsley Butter  
Steamed Baby Bok Choy with Chinese Mushrooms  
Haricot Vert Salad with Shallot Vinaigrette

## **Select Two**

BBQ Skirt Steak  
Sautéed Salmon, Sesame, Marinated String Beans  
Grilled Chicken Breast with Artichokes and Shallots  
Lemon Roasted French Cut Chicken, Marinated Olives  
Roasted Halibut, Cremini Mushrooms, Tomato Vinaigrette  
Smoked Paprika, Roast Chicken, Green Olive and Piquillo,  
Pepper Relish  
Salad of Shrimp, Caramelized Butternut Squash,  
Cranberry Vinaigrette  
Roasted Sirloin, Caramelized Fennel, Dijon Potato Salad  
Thai Grilled Lemon Grass Chicken

*Roasted Tenderloin of Beef, Wild Mushroom Zucchini Fries,  
add 3.00*

*Seared Margret of Duck, Sour Cherry Sauce add 3.00*

## **Also Included**

Sliced Fresh Fruit Platter  
An Assortment of Dinner Rolls  
Selection of Mini Pastries and Cookies  
A Variety of Soft Drinks, Still & Sparkling Water,  
Coffee, Decaffeinated Coffee & Teas

# Three Course Plated Lunch



*\$47.00 per person*

*\$51.00 House wine service*

*Iced Tea, Sparkling and Still Water*

*An Assortment of Dinner Rolls*

## **First Course**

*Select One*

Baby Spinach Salad with Roasted Pears, Endive, Toasted Pecans,  
Honey Sherry Vinaigrette

Mediterranean Fennel and Lemon Salad, Grilled Stuffed Piquillo  
Peppers, Herb Arborio Risotto, Manchego Cream

Fresh Mozzarella and Tomato Salad, White Balsamic Vinaigrette

Hearts of Romaine Lettuce with Parmesan Croutons,  
Creamy Garlic Dressing

Oysters on Half Shell, Pear Vinegar and Salmon Roe

*Additional \$ 5.00 per person*

## **Main Course**

*Select One*

Lemon & Ginger Roasted Chicken Breast, On Seaweed Salad,  
Coriander and Toasted Sesame

Roasted Lamb Filet, Mint Aioli, Tomato Chutney

Grilled Salmon with Vegetable Ratatouille, Goat Cheese,  
Balsamic Reduction

Pan Seared Jumbo Lump Crab Cakes, Wasabi Celery Remoulade

Moroccan Roasted Chicken Breast, Orange and Almond Cous  
Cous with a Ragout of Vegetables

Charred Beef Filet Parsley and Horseradish, Potato Mashed  
Eschallot, Mushroom Marmalade and Red Wine au jus

## **Dessert**

*Select One*

Cassis Tart Dessert, Black Currant Mousse, Chocolate Ganache

Tropical Fruit and Seasonal Berries with Sorbet

Passion fruit Tart & Raspberry Coulis

*Offered with Coffee, Decaffeinated Coffee and Tea*

# Sandwich Lunch Buffet



*\$28.50 per person-Conference Center*

## **Select Four**

Chicken Caesar Salad Wrap  
Roast Beef, Arugula, Stilton Cheese  
Asian Turkey Wrap, Sesame, Spinach  
Grilled Chicken, Roasted Peppers, Provolone, Aioli  
Moroccan Carrot, Goat Cheese, Green Olive Tapenade,  
Whole Wheat  
Smoked Turkey, Smoked Gouda, Baby Spinach, Roasted Peppers  
Mesquite Barbecue, Chicken, Pepper Jack Cheese, Mesclun  
Prosciutto, Fresh Mozzarella, Roasted Peppers, Pesto  
Breaded Eggplant, Roasted Tomato and Cherve  
Tomato, Fresh Mozzarella and Arugula, Ciabatta  
Roast Turkey, White Cheddar, Cranberry Relish  
Albacore Tuna Salad, Lettuce on Whole Wheat Roll  
Tuna, Lemon Habanero Mayonnaise, Watercress  
Black Forest Ham, Apple, Brie, Bourbon Mustard  
Ham, Brie, Pears, Honey Dijon Spread

*\*Shrimp Salad, Watercress, Brioche*

*\*Grilled Tuscan Vegetables, Sun-dried Tomato Tapenade*

*\*Roast Tenderloin of Beef, Boursin, Caramelized Onions, Baguette*

*\*Smoked Salmon with Grilled Asparagus and  
Whole Grain Mustard, Pumpernickel*

*\*The above four selections are available at an additional  
\$2.00 per person*

## **Select One**

Caesar Salad, Herb Croutons  
Salad of Fresh Tomato, Mozzarella and Basil  
Spinach, Pancetta, Hard Boiled Egg, Brioche Crouton  
Roasted Fingerling Potato Salad, Whole Grain Mustard  
Beets, Goat Cheese, Arugula, Toasted Hazelnuts  
Moroccan Couscous, Chicken Pea, Dried Fruit  
French Lentils, Roasted Peppers and Feta  
Roasted and Grilled Seasonal Vegetables

*Select Two – Additional \$3.00 per person*

## **Also Included**

Pasta Salad  
Assorted Potato Chips  
Mesclun Greens, Balsamic Vinaigrette  
Homemade Cookies and Brownies  
An Assortment of Soft Drinks  
Sliced Fresh Fruit

# Three Course Plated Dinner

*\$68.25 per person*

*House Wine Service*

*Iced Tea and Chilled Water*

*An Assortment of Dinner Rolls*

## **First Course**

*Select One*

Caesar Salad, Parmesan Crisps

Lemongrass Steamed Shrimp Cocktail

Baked Aubergine, Tomato, Mozzarella Moussaka

Smoked Salmon, and Asparagus Salad, Champagne Vinaigrette

Harvest Vegetable Pistou Soup, Provencal Herb Socca, Basil Oil

Mescun Greens, Marinated Baby Beets, Goat Cheese Crouton,  
Sherry Vinaigrette

Baby Greens, Coach Farms Goat Cheese,  
Blackberry Balsamic Dressing

Ahi Tuna Tartare with Seaweed Salad and Wasabi

*Additional \$3.00 per person*

Risotto of Prawn Meat, Caramelized Pumpkin

*Additional \$3.00 per person*

Jumbo Lump Crab Cake, Micro Mustard Greens,  
Lemon-Horseradish Cream

*Additional \$5.00 per person*

## **Main Course**

*Select One*

Cilantro Crusted Salmon, Verjuice Butter Sauce

Saffron Couscous

Roasted Striped Bass, Crabmeat Risotto, Fennel Confit,  
Saffron Nage

Braised Loin of Pork, Parsnip Apple Cumin Puree

Organic Free Range Chicken, Garlic Escarole,

Hen of the Woods Mushrooms

Filet Mignon encrusted with Herbs and Peppers, Russian Banana  
Potatoes,

Haricot Verts, Bordelaise Sauce

French Cut Chicken Tagine, Couscous, Squash and Apricots

Chili Sesame Crusted Tuna, Soy Glaze, Honey Mustard

Penne Pasta, Lobster and Porcini Cream Sauce

Pumpkin Ravioli with Sautéed Wild Mushrooms

Herb-Crusted Rack of Lamb, Portobello's, Celaric Puree,

Cognac Sauce

*Additional \$5.00 per person*

Pan Roasted Venison, Fingerling Sweet Potatoes,

Juniper Berries Reduction

*Additional \$5.00 per person*

## **Dessert**

*Select One*

Miniature Pastries

Crème Brulee with Berries

Chocolate Caramel Ganache Tart

Raspberry Cheesecake with Berry Coulis

Pear Napoleon with Maple and Vanilla Bean

Jack Daniels Pecan Tart with Whiskey Sauce

Individual Brownie Mousse with Vanilla Gelato

Red Velvet Cake and Gourmet Petit Fours

Caramelized Apple Tart Tatin, Cinnamon Gelato

Selection of Artisanal Cheeses and Seasonal Fruit

Key Lime Tartlette, Whipped Cream

*Offered with Coffee, Decaffeinated Coffee and Tea*

# Cocktail Receptions



## Menu I

*One-Hour Reception*

*\$36.95 per person*

*\$10.00 for each additional half hour*

### Full Premium Bar

Also Serving Beer, Red and White Wine, Sodas, Juices and Water

### Stationary Hors D'Oeuvres

Fresh Crudités and Dips

A Selection of Cheeses and Fruit

A Variety of Spiced and Candied Nuts

Vegetarian Hummus and Baba Ghanoush, Offered with Pita Chips

Freshly Baked Nachos with Salsa, Guacamole and Sour Cream

An Assortment of Miniature Pastries and Cookies

Coffee, Decaffeinated Coffee and Tea

## Menu II

*One-Hour Reception*

*\$46.95 per person*

*\$10.00 for each additional half hour*

### Full Premium Bar

Also Serving Beer, Red and White Wine, Sodas, Juices and Water

### Stationary Hors D'Oeuvres

Fresh Crudités and Dips

A Selection of Cheeses and Fruit

A Variety of Spiced and Candied Nuts

Vegetarian Hummus and Baba Ghanoush, Offered with Pita Chips

Freshly Baked Nachos with Salsa, Guacamole and Sour Cream

An Assortment of Miniature Pastries and Cookies

Coffee, Decaffeinated Coffee and Tea

### Passed Hors D'Oeuvres

*Please Select Eight from the Following List*

Cold Hors D'Oeuvres Selections

A Variety of Sushi and Sashimi

Chili Crusted Beef, Onion Crostini

Mini Sesame Cone, Spicy Tuna Ceviche

Artichoke, Asiago and Red Pepper Crostini

Hearts of Palm, Pickled Matui Onions, Mango Vinaigrette

Marinated Calamari, Herb Infused Olive Oil

Serrano Ham and Green Olive Tapenade

Smoked Trout and Endive Salad

*Scallop Ceviche, Wonton Crisps add 2.00*

*Tequila Lime Shrimp, Endive, Citrus Salsa add 2.00*

*Chilled Shrimp, Spicy Cocktail Sauce add 2.00*

## Hot Hors D'Oeuvres Selections

Vegetable Samosas

Miniature Peking Duck

Wild Mushroom Beggars Purse

Curry Coconut Chicken, Chili Sauce

Mini Beef Encroute, Honey Mustard

Louisiana Blackened Chicken, Bourbon Honey Mustard

Seared Lamb Loin, Herbed Goat Cheese, Ficelle Toast

Chive Profiteroles with Wild Mushrooms and Goat Cheese

Miniature Potato Pancakes, Crème Friache and Caviar

Vegetable Spring Rolls, Soy and Chinese Wine Sauce

Flat Iron Steak Chimichurri Sauce on Plantain Chip

Arancini Di Riso, Prosciutto and Parmesan

Chicken Sate, Lemon Grass Peanut Sauce

Beef Empanadas with Salsa Quemada

BBQ Mini Pulled Pork Sandwich

Shrimp Fritters, Cajun Remoulade

Chicken Quesadilla Pico de Gailo

Crispy Asparagus and Asiago

*Basil Cilantro Shrimp, Plum Hoisin Sauce add 2.00*

## Available as an Addition to Cocktail Reception I or II:

### Mediterranean Table

Pita Chips, Assorted Baguettes & Lavash

Baba Ganoush, Hummus, Tabbouleh

Olive Tapenade, Cucumber Dill Yogurt

Sauce, Sun dried Tomato Tapenade,

Eggplant Caponata, Chicken &

Mushroom in Phyllo Dough

Parmesan Artichoke Hearts

*Each additional Station \$10.50 per person*

### Asian Table

Pork Spring Roll, Vegetable Spring Roll & Shrimp Spring Roll

Beef Dim Sum, Shiitake & Pork Dim Sum

Beef Sate & Chicken Sate

*Each additional Station \$10.50 per person*

### Tapas Table

Chicken Pinchos

Meatballs in Almond Sauce

Spicy Chorizo in Red Wine

Marinated Piquillo Peppers

Manchego Cheese

Marinated Olives

Aged Goat Cheese with Lemon

Tomato Bread

*Each additional Station \$15.50 per person*

# PM Break



A Variety of Sodas and Bottled Water  
*\$2.75 per person*

Coffee, Decaffeinated Coffee and Tea  
A Variety of Sodas, Bottled Water  
*\$4.60 per person*

Homemade Cookies and Brownies  
*\$3.65 per person*

## **Chips and Dips**

Freshly Baked Nachos  
Salsa, Guacamole and Sour Cream  
*\$4.95 per person*

## **Pita Chips**

Vegetarian Hummus and Baba Ghanoush  
*\$4.95 per person*

## **Imported and Domestic Cheese**

Seasonal Fruit and Berries  
*\$6.95 per person*

## **New York Style Jumbo Pretzels**

Salted, Parmesan and Cheese  
Stone Ground Mustard  
*\$5.95 per person*

## **Vegetable Tempura**

Japanese Batter-dipped Crudités  
Sesame Soy Sauce  
*\$7.25 per person*

## **Bruschetta Station**

Grilled Focaccia, Crostini Bread Sticks, Sliced Baguettes  
Assortment of Four Mediterranean Toppings  
Marinated Vegetables and Dips  
Sun-Dried Tomato and Calamata Olive Tapenade  
*\$7.25 per person*

## **Fondue Station**

Seasonal Fruit and Pound Cake with Melted Belgian Chocolate  
-Or-  
French Baguette Cubes with Melted Gruyere Cheese  
*Both in Heated Pot with Skewers*  
*\$8.35 per person*

## **Assortment of Nuts**

Candied Hawaiian Macadamia Nuts  
Cajun Cashews  
Honey-Glazed Peanuts  
Candied Almonds  
Smoked Pistachio Nuts  
*\$4.95 per person*

## **Miniature Individual Tarts**

Raspberry Cheese, Linzer, Lemon, Hazelnut Ganache,  
Pecan Fudge, Chocolate Turtle, White Chocolate Cheese,  
Raspberry Crumb  
*\$6.25 per person*

## **Gourmet Dessert Station**

Seasonal Fruit, Payard Cookies, Miniature Pastries and  
Petit Fours  
*\$9.95 per person*

## **Premium Dessert Bars**

*Select Four*  
Karma Bar with Graham Cracker Crust, Chocolate Chunks,  
Walnuts, Raisins and Coconut  
Espresso Caramel Bar with Toasted Hazel Nuts and  
Chocolate Chunks  
Peanut Butter and Jelly Bar ~ Dried Fruit Bar ~  
Cranberry Caramel Bar ~ Dulce de Leche Bar  
Pecan Pie Square ~ Pumpkin Pie Square ~ Apple Crumb Square  
Raspberry Lattice Short Bread Square ~  
Apricot Lattice Short Bread Square  
Key Lime Pie bar ~ Lemon Bar ~ Pi a Colada Bar  
*\$4.15 per person*

## **Cup Cakes**

Carrot with Cream Cheese Icing ~ Chocolate with Chocolate Icing  
Vanilla with Lemon Icing ~ Vanilla with Lavender Icing  
Mocha with Coffee Icing ~ Vanilla with Sweet Cream Icing  
*\$3.40 per person*

# General Information

## **Meals and Menus**

Kosher Meals can be provided upon request with 48 hours notice

Boxed and Bagged lunch menus are available on request

## **Cancellations within 48 hours of the event**

Client charged 100% of estimated food and beverage revenue.

## **Additional Charges**

Upgraded or specially ordered rental equipment (linen and china) is available at an additional cost. Delivery charges might apply.

Weekend events will incur additional charges based on the nature of the event.

All sales are subject to 8.375% NY State sales tax.

**Please contact the Catering Department for any special catering needs.**