



WEDNESDAY, MAY 29, 2019

BAR OR BAT MITZVAH PROPOSAL

ADULT RECEPTION BUTLER PASSED HORS D'OEUVRES *(Please Select 8 Items)*

COLD

Toasted Crostini

strawberry, basil, honey & ricotta

Burrata

artichoke, pine nuts, currants & mint pesto

Parmesan Crisps

truffle scented goat cheese

Lobster Spring Roll

mango, mint & cucumber

Grilled Octopus

white bean, preserved lemon

Tuna Taco

radish slaw, wasabi aioli

Crab BLT

lollo rosso, tomato & bacon

Scottish Smoked Salmon

crème fraîche, hackleback caviar & potato straw cake

Foie Gras Mousse

mountain huckleberry marmalade

HOT

Aged Jack Cheese Profiteroles

Parmesan Phyllo Roll

asparagus, prosciutto

Pizzette with Roast Pears

maytag blue, wild flower honey & balsamic

Barbecue Shrimp

bacon, asian barbecue sauce

Wasabi Shumai

Fish and Match Sticks

black truffle remoulade

Petit Crabcake

creole sauce

Lobster and Vanilla Cappuccino

Crispy Pork Belly Sliders

cider glaze and apple jicama slaw

Korean Barbecue Beef Short Rib

pickled cucumber on steamed rice bun

Tandoori Chicken

mango-mint chutney

Petit Vegetable Spring Rolls

Sweet Thai Chili Sauce

KIDS RECEPTION
Buffet
(Please Select 5 Items)

HOT

Miniature Beef Sliders

Miniature Hot Dogs

California Rolls

Chinese Style Pork Spare Ribs

Vegetable Spring Rolls with Duck Sauce

Miniature Pizzas

Vegetable Sushi

Please Select 3 Stations (Adults)

TASTE OF ITALY

Roast Fennel, Orange, Red Onion Salad
Fire Roasted Peppers, Black Olives, Garlic, Anchovies, and Capers
Grilled Radicchio, White Beans alla Toscana with Extra Virgin Olive Oil & Vin Cotto
Grape Tomato, Ciliegine, Basil and Sea Salt
Rosemary Roasted Portobello Mushroom, Shaved Parmeggiano Reggiano, White Truffle Oil
Mountain Gorgonzola
Parmeggiano Reggiano
Bel Paese
Prosciutto Di Parma, Soppressata
Italian Artisan Breads
Marinated Cracked Olives
Parmesan Toast, Bread Sticks and Focaccia

Mediterranean Specialties

Roasted Peppers in Extra Virgin Garlic Oil
Basil Marinated Cherry Tomato and Baby Mozzarella
Shaved Fennel, Orange, Red Onion, Black Olives, Drizzled with Orange Extra Virgin Olive Oil
Stuffed Dolma, Imported Olives
Grilled and Marinated Vegetables, Tabouleh, Hummus, Baba Ganoush
Baby Octopus, Poached in Lemon Olive Oil

Selection Of Artisan Breads

Toasted Naan and Pita Chips, Grilled Focaccia, White Truffle Oil, Assorted Baguettes
Fruits Display with Red & Green Grapes

MINI TUSCAN TABLE

*Roasted Peppers
Basil Marinated Cherry Tomato and Baby Mozzarella
Grilled Portobello Mushrooms
Assorted Grilled Vegetables with Aged Balsamic Dressing
Prosciutto & Soppressata
Imported Cheese Display*

Selection Of Artisan Breads

*Parmesan Toast, Bread Sticks and Focaccia
Flavored Olive Oil & Black Olive Tapenade
Fruits Display with Red & Green Grapes, Strawberries and Apples*

TAPAS

*Confit of Wild Mushroom, Aged Sherry Vinegar
Roast Watermelon, Shaved Jamon Serrano
Fire Roasted Tomato and Peppers with Idiazabal Cheese
Petite Green Romaine, Orange, Black Olive, Pomegranate with Olive Oil and Sherry Vinegar
Almond, Garlic and Grape Gazpacho Shooter
Roast Vidalia Onion, Pine Nuts, Spring Onions with Cabrales Cheese
Marinated and Grilled Octopus, Shrimp and Squid, Piquillo Peppers, Olives & Grape Tomatoes
Spanish Olives Marinated With Orange and Thyme
Slow Roasted Eggplant, Tomato, Garlic and Parsley
Basket of Toasted Crostini, and Grilled Flat Breads*

New England Clam Bake Station

*Lobster and Corn Chowder
Fish and Chips-Crispy Sole, Potato Straw and Black Truffle Remoulade
Samuel Adams Steamed Littleneck Clam, Mussels and Marbled Potatoes
Chatham Clam Fritters with Lemon, Caper Tartar Sauce*

Seafood and Raw Bar

*East Coast Oyster
West Coast Oyster
Littleneck Clams
Poached Shrimp
Fire Roasted Cocktail Sauce
Champagne Mignonette Sauce
Add \$25.00 per person
(Oyster Shucker(s) required at \$175.00 (each))*

Pasta Station

(Please Choose 2)

Cavatappi and Wild Mushroom Sauté (vegan)

Light Sauce of Garden Vegetables, Tomato and Herbs

Arugula and Asiago Ravioli

Baby Zucchini, Slow Roast Cherry Tomatoes, Basil Pesto and Niçoise Olive

Porcini and Ricotta Stuffed Ravioli

Mascarpone and Truffle Cream Sauce, Sweet Peas and Mushrooms

Saffron Risotto Primavera

Smokey Chorizo Sausage, Grilled Shrimp and Spring Onion

Garganelli with Ragu Bolognese

Beef, Veal and Pork Simmered with Tomatoes, Cream and Herbs

Sushi Bar

Prepared by Sushi Chef Seangboonwattana

Sushi

Tuna, Maki, Salmon & Yellow Tail

Rolls

Spicy Tuna, Yellow Tail, Eel-Avocado, Salmon,

California Roll & Cucumber

Add \$25.00 per person

(Sushi Chef(s) required at \$200.00 (each))

Carving Stations
(Please Choose one)

*Roast Cider Brined Organic Turkey
Pickled Cranberries, Orchard Fruit Chutney, Fine Herbs
Pan Gravy, with Chive Buttermilk Biscuit*

*Provence Herb Crusted Rack of Lamb
Eggplant Caviar, Rosemary Sauce - \$7.00 pp addition*

*Roast Pave of Black Angus Sirloin (Steak House Style)
Mini Farmhouse Cheddar twice baked Yukon Potatoes, classic creamed spinach, frizzled shallots
with red wine sauce and whole grain mustard, horseradish sauce*

Salmon And Tuna Station
(Please Choose Two)

A Side of Catskill Smoked Salmon with Sliced Onions and Capers

Smoked Salmon and Tuna Tartar

*Rare Roasted Loin of Tuna in Peppercorn Crust,
Served with Mango, Tomato and Avocado Salsas*

Asian Station

Peking Duck Prepared to Order

Sticky Bun, Scallion, with Hoisin Sauce

Steamed & Fried Dumplings with Assorted Fillings and Dipping Sauces

Your Choice of:

Stir Fried Chicken with Oriental Vegetables and Peanut Sauce

or

Stir Fried Shrimp in Mild Garlic Sauce

Spanish Station

Paella

Mussels, Clams, Shrimp, Chicken and Chorizo

Choice of One:

Roast Pork Tenderloins Marinated in Cilantro, Tequila, and Lime Juice

Grilled Chicken Breast, Tomato Salsa

Grilled Skirt Steak with Garlic

Accompanied By:

Fried Plantains and Baskets of Tri-Color Tortilla Chips, Assorted Salsas, Fresh Guacamole and Sour Cream

Gelato & Sorbetto Station

Handcrafted from Dolce Brooklyn

Please select 4 flavors

Gelato:

Amarena (sour cherries), Cookies & Cream (contains gluten), Banana, Coffee

Green Tea White Chocolate, Hazelnut, Pistachio, Salted Caramel

Spiced Pumpkin, Serious Chocolat, Vanilla

Sorbetto Flavors:

Blueberry, Coconut, Chocolate, Lemon, Mango, Mint Cucumber Lemon,

Mixed Berry, Pear, Pink Grapefruit Lavender

Strawberry Basil, Raspberry

EXTRA \$15.00 PER PERSON

Server(s) required at \$150.00 each

DINNER MENUS

Appetizers

*Menus include popovers, appetizer, guest choice of entrée, dessert and petit fours
Freshly brewed coffee, decaffeinated coffee and a selection of fine teas*

White and Green Asparagus with Vine Ripe Tomatoes and Black Truffle Dressing

Or

Jumbo Shrimp with Avocado - Tomato Salsa and Chili Spiked Cocktail Sauce

Or

*Roasted Heirloom Beets, Citrus Segments, Wild Cress, Pistachio, Goat Cheese Fondue
Pomegranate Vinaigrette*

Or

Maple Brook Farms Burratini, Baby lettuce, Toy Box Tomatoes

Saba, Lemon Oil, Focaccia Crostini

Prosciutto di Parma, 5pp

Or

Artichokes with White Asparagus, Truffle, Wild Mushroom and Endive

Or

Smoked Salmon and Jumbo Lump Crabmeat with Orange-Mustard Dressing and Mangoes

Or

Frisée, Baby Arugula, Stilton Cheese and Port Poached Pears, Walnut Vinaigrette

\$7.00 per person surcharge for the following

Harvard Club Crab Cake

Jicama Slaw, Mango Cilantro Salsa and Mango Lime Aioli

Or

Maine Diver Scallops

Forest Mushrooms, Leeks, Lobster and Vanilla Lobster Sauce

** * **

Entrées

*Seared Porcini Dusted Chicken Breast
Madeira Wild Mushroom Sauce*

Or

Boneless Chicken Breast with Arugula, Prosciutto, Tomato, Pine nuts and Asiago Cheese

Or

*Scottish Salmon Filet , Cider Beurre Blanc
Shaved Apples, Fennel, & Apple Cider Bacon Vinaigrette*

Or

Black Cod Fish Cilantro, Scallion, Pepper Salad and Miso Soy Sauce

Or

Roast Prime Rib of Black Angus Beef Au Jus & Horseradish

Or

Grilled Filet Mignon with Shallot Wholegrain Mustard Sauce

Or

12 oz Grilled Dry Aged Black Angus Sirloin Steak - \$8.00 per person surcharge

Or

Roast Tenderloin of Beef, Sauce Perigourdine

Or

*Roast Rack of Veal with Artichokes, Oven-Dry Tomatoes and Mediterranean Olives - \$8.00 per
person surcharge*

Or

Sautéed Loin of Veal Medallions with Chanterelle Mushrooms - \$8.00 per person surcharge

Or

Pistachio Crusted Rack of Lamb with Rosemary Sauce - \$8.00 per person surcharge

Or

Grilled French Double Rib Lamb Chops with Mint Sauce - \$8.00 per person surcharge

** * **

*Entrée Accompaniments
(Select One Vegetable and One Starch)*

*Steamed Asparagus Bundles
Haricots Verts and Baby Carrot Bundles
Baby Gold, Chioggia Beets and Baby Carrots with Ginger Butter
Sugar Snap Peas and Carrots
Potato William
Rosemary Roasted Yukon Potatoes
Red Pepper and Scallion Risotto Cake*

Desserts

Chocolate Delice, Raspberry Sauce

Or

Pear Crème Brûlée Chocolate Dôme

Or

Warm Apple Charlotte

Or

Individual Key Lime Pie with Mango Coulis

Or

Fresh Berries in Tokai Sabayon

Or

Florentine Cookie Cup with Mango, Blood Orange & Lemon Sorbet

Or

Frozen Soufflés: Lemon or Cappuccino or Raspberry or Praline in Chocolate Cup

Or

Vanilla Ice Cream Profiteroles with Hot Chocolate Sauce

Coffee and Tea

* * *

KIDS DINNER BUFFET

Macaroni & Cheese

Miniature Chicken Parmesan Sandwiches

Chicken Fingers with Honey Mustard

French Fries & Onion Rings in Cones

Penne a la Vodka

Pizza

ICE CREAM BAR

Vanilla & Chocolate Ice Cream with toppings to include:

Chocolate Sauce, Caramel Sauce, Sliced Strawberries & Bananas, Assorted Sprinkles, M&Ms, Miniature Marsh Mellows, Oreo Pieces, Reese's Pieces, Maraschino Cherries & Whipped Cream

Mitzvah Cake by Harvard Club Executive Pastry Chef

*NOTE: All of our menus are customized to your exact specifications.
Additional menu suggestions are available on request.*

ADDITIONAL ITEMS AND ARRANGEMENTS:

BEVERAGES:

Adult Bar: During the reception we will have several bars set-up for the following: Kettle One, Grey Goose, Tanqueray, Bombay Sapphire, Bacardi, Meyers Dark, Jack Daniels, Famous Grouse, Johnny Walker Black, Bushmills, Harvey's Bristol Crème, Campari, Baileys, Vermouth, Budweiser, Heineken, Amstel Light, Brooklyn Lager, Sam Adams, House Red & White Wine, Coke, Diet Coke, Ginger Ale, Club Soda, Tonic Water, Sparkling Water, Fruit Juices, & Mixers

Kids Bar: During the reception we will have several bars set-up for the following:
Coke, Diet Coke, Sprite, Vitamin Water, Mineral Water, Fruit Juices, Virgin Pina Coladas, Virgin Daiquiris and Shirley Temples.

Stationary bar during dinner

Note: Waiters must take drink orders after every course

With dinner we will offer:

White

Vintage Oaks Chardonnay, Napa

Red

Vintage Oaks Cabernet Sauvignon, Napa

KOSHER:

Kosher menus are available

LINEN:

Ivory with gold or white overlay

CHAIRS:

Harvard Club gold chairs

CHECKROOM:

Included

CHEFS / CARVERS:

Included

SUSHI CHEF / SHUCKER:

Not included

BARTENDERS:

Included during the cocktail reception. One bartender is also included during dinner. Additional bartenders during dinner (if requested) are charged at \$250.00 each

ADDITIONAL POWER:	<i>Required at \$500.00</i>
SECURITY GUARD:	<i>Required at \$350.00</i>
LOUNGE ATTENDANTS:	<i>Included</i>
MENU TASTING:	<i>Complimentary</i>
VENUE FEE:	<i>Please contact the Catering office pricing at 212 827 1209 or catering@hcnyc.com.</i>
CITY SALES TAX:	<i>8.875%</i>
GUARANTEE:	<i>Not later than 72 business hours in advance of function, we are to be advised of the exact number of guests to be set up and served. This figure will then be your guarantee for which you will be charged, even though a lesser number attends. Should a greater number than the guarantee or set up attend, the charge will be based on the number of guests attending. On parties of 100 or less, the set up will be the guarantee.</i>
SERVICE CHARGE:	<i>An amount equal to eighteen percent (18%) of the charge to Patron hereunder for food & beverages will be added to the account as a service and gratuity charge and shall be payable in accordance with the terms thereof.</i>
OVERTIME:	<i>After 5 hours from start of contracted reception time, overtime of \$20.00 per person plus 18% service charge per half hour or fraction thereof will be charged based on guaranteed attendance or actual number of guests attending the function, whichever is greater.</i>
COST:	<i>Please contact the Catering office pricing at 212 827 1209 or catering@hcnyc.com.</i>

WINE UPGRADES

Please select one white and one red wine to upgrade your package.

Standard Upgrade

White Wines:

*Pinot Grigio Vicolo, Italy
Sauvignon Blanc Patient Cottat, France
Gruner Veltliner Landhaus Mayer, Austria*

Red Wines:

*Pinot Noir Old Parcel, Oregon
Valpolicella Buglioni Superiore il Ruffiano, Italy
Les Piliers Maison Blanche Saint-Emilion, France*

\$10 per person

Taste of California Upgrade

White Wines:

*Sauvignon Blanc Chalk Hill, Sonoma
Chardonnay Hanzell, Sonoma
Brut Roederer Estate, Anderson Valley (Sparkling)*

Red Wines:

*Pinot Noir Cherry Pie, California
Cabernet Sauvignon RouteStock, Napa
Pinot Noir Rose Flowers, Napa (Rose)*

\$20 per person