



BAR OR BAT MITZVAH PROPOSAL

ADULTS COCKTAIL RECEPTION

BUTLER PASSED HORS D'OEUVRES

(Please Select 8 Items)

COLD

Forest Mushroom

Roast Forest Mushroom, Shaved Goat Cheese Crostini (V)

Pepper Macaroon

Gorgonzola, Pear Mousse (V)(GF)

Eggplant Caviar

Feta, Pomegranate, Toasted Pita (V)

Edamame Hummus

Pickled Hungimigi, Rice Chip (V)

Pastrami Salmon

Kelpkraut, Wholegrain Mustard Aioli, Pretzel Bun

Spicy Tuna Poke (GF)

Seaweed Salad, Tobiko Cucumber, Tandoori Chicken Salad, Plantain Chip

Salmon Tartar

Lemon Crème Fraîche, Trout Roe, Sesame Cone

Lobster Truffle Salad

Toasted Brioche

Duck Prosciutto

Fig Jam, Ricotta, Pecan, Raisin Crostini

Tandoori Chicken (GF)

Mango, Coriander Salsa

Beef Carne Cruda (GF)

Rockets, Parmesan Crostini

Vegetable Rainbow Spring Roll (Vegan)

Sweet Chili Sauce

HOT

Fried Zucchini (V)

Charred Tomato Aioli, Crispy Capers

Vegetable Samosa (V)

Preserved Lemon Yogurt

Truffle Grilled Cheese

Crispy Artichoke Beignet

Pomodoro Fondue

Salmon Yakitori

Soy and Sake Glaze

Mini Crab Cake

Cajun Remoulade

Coconut Shrimp

Red Curry Sauce

Lamb Kebab (GF)

Harissa and Pomegranate Glaze

Duck Satay

Lemongrass, Thai Dipping Sauce

Gochujang Chicken Satay

Kelp, Kimchi Aioli

Kobe Beef Smashed Burger

Caramelized Vidalia Onion, Farmhouse Cheddar

Pork Belly

Crispy Pork Belly, Asian Barbecue Sauce Apple, Jicama Slaw

Grilled Tofu-Shiitake Mushroom Kabob (Vegan)

Sesame, Soy, Lime Sauce

KIDS RECEPTION
Buffet
(Please Select 5 Items)

HOT

Miniature Beef Sliders

Miniature Hot Dogs

Chinese Style Pork Spare Ribs

Vegetable Spring Rolls with Duck Sauce

Miniature Pizzas

Mini Chicken Parmesan Sandwich

STATIONS FOR ADULTS COCKTAIL RECEPTION

(Please Select 3 Stations)

Taste of India

Barbecued Aloo Chaat (Potato, Coriander, Chutney, Pomegranate)

Chickpea Salad, Preserved Lemon and Roncal Cheese

Lentil, Mint, Yogurt Salad

Aloo Gobi, Spiced Cauliflower and Potato

Saag Paneer, Spinach and Paneer Cheese

Baingan Bharta, Eggplant Curry

Chicken Tikka

Basmati Rice, Naan

**This can be made vegetarian just remove the Chicken Tikka*

Barbeque

Broccoli, Bacon, Walnuts, Buttermilk Dressing

Country Fair Coleslaw

Farmhouse Mac and Cheese

Kale, Cabbage, Apple Salad

Burnt End Baked Beans

Slow Smoked Brisket

Slow Smoked Pulled Pork

Crispy Chicken Breast

Pull Apart Buns

Corn Fritters, Honey, Chili Dipping Sauce

Homemade Sauces

Taco Station

White Corn Tortillas

Fillings:

Crispy Sole

Short Rib Birra

Carne Asada

Grilled Chicken Marinated Lime, Garlic Ancho

Spice Roasted Butternut Squash

Toppings:

Queso Fresco

Crumbled Goat Cheese

Spring Onion Crema

Morita Chili and Sesame Seed Salsa

Salsa Taquero

Salsa Roja

Guacamole

Marjoran Infused Black Beans

Red Cabbage

Bibb Lettuce

Italian Market

*Salami and Formaggi
Farro, Forest Mushroom, Truffle Parmesan Salad
Heirloom Cherry Tomato, Basil, Bocconcini
Fire Roast Peppers, Capers
Herb Marinated Grilled Artichokes
Grilled Calamari, Gigante Beans, Celery, Cucumbers
Piadina, Proscuitto, Rocket, Serafina
Broccoli Rabe, Charred Lemon, Sweet Sausage
Veal, Basil Meatballs, San Marzano Sauce
Market Baked Bread
Market Cured Olives*

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*

Carving Stations

Please Choose 1

*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 EXTRA PER PERSON*

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

Far East

*Soba Noodle, Smoked Tofu, Seaweed Salad
Papaya Chicken Salad
Blistered Shishito Pepper, Sea Salt, Ponzu
Crispy Vegetable Spring Rolls, Duck, Mustard Sauce
Shrimp Shumai
Kimchi Fried Rice
BBQ Pork Belly, Bao Bun, Scallion, Hoisin Sauce*

Tapas

*Cured Meats, Cheeses, Olives of Spain
Brandate, Toasted Artisan Bread
White Anchovies Marinated with Garlic and Parsley
Fire Roasted Piquillo
Guindilla Peppers
Marcona Almonds, Rosemary, Sea Salt
Iberico Morcilla, Sauteed Onion, Aioli
Totrilla with Chorizo and Green Peppers
Serrano Ham, Chicken Croquetas
Gambas al Ajilo*

Seafood and Raw Bar

Shucker(s) Required at \$175.00 each

*East Coast Oyster
West Coast Oyster
Littleneck Clams
Poached Shrimp
Fire Roasted Cocktail Sauce
Champagne Mignonette Sauce
ADDITIONAL \$25.00 PER PERSON*

Sushi Bar

Sushi

Tuna, Maki, Salmon & Yellow Tail

Rolls

*Spicy Tuna, Yellow Tail, Eel-Avocado, Salmon,
California Roll & Cucumber*

ADDITIONAL \$25.00 PER PERSON

Sushi Chef(s) Required at \$275.00 each

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*

ADDITIONAL \$15.00 PER PERSON

Server(s) required at \$150.00 each

DINNER MENUS
Appetizers (first course)

Menus include popovers, an appetizer, a choice of two entrées, a dessert and petit fours

COLD

Chardonnay Poached Pear

*Butternut Squash Mousse, Candy Pumpkin Seeds, Red Quinoa, Matcha
Honey Chardonnay Vinaigrette*

Italian Chicory

Orange, Pancetta, Parmesan, Citrus Balsamic Vinaigrette

Baby Beets

Quinoa, Pecan Granola, Ricotta, Citron EVOO

Burrata

Pea Puree, Grapefruit, Caviar, Grilled Green Onion

King Oyster Carpaccio

*Hen of the Woods, Haricot Vert, Nori, Watermelon Radish, Daikon Sprouts
Truffle-Ponzu Dressing*

Heirloom Carrots

Goat Cheese, Beluga Lentil, Rocket, Pine Nut, Toasted Cumin, Honey Vinaigrette

Grilled Shrimp, Sea Scallop

Cauliflower, Radish, Baby Mizuna, Red Sorrel, Golden Raisin, Capers Vinaigrette

Four Lettuce Caesar Salad

Parmesan, Sourdough Croutons, Lemon Parmesan Dressing

Citrus Cured Salmon

Avocado Mousse, Caviar

Chilled Cucumber Gazpacho

Horseradish, Lump Crab, Pickled Radish

DINNER MENUS
Appetizers (continued)

Menus include popovers, an appetizer, a choice of two entrée, a dessert and petit fours

HOT

Roast Acorn Squash

Stuffed with Wild Rice and Havarti (V)

Wild Mushroom Pecorino Vol-au-Vent

Smoked Bacon, Black Truffle

Duck Bolognese

Ricotta Salata, Sweet Potato Gnocchi

Butter Poached Lobster

Truffle Cauliflower, Lobster Sauce

Tandoori Sea Scallops

Cress, Chickpeas, Yogurt

Octopus

Saffron Aioli, Black Risotto, Seaweed

Entrées

(please select two)

Roast Breast of Chicken

Zucchini Ribbons, Tomato, Green Olive Sauce

Chicken Mushroom Pot Pie

Cheddar Short-Crust Pastry

Grilled Breast of Chicken

Lemon Thyme Marinade, Grilled Asparagus, Lemon-Chicken Jus

Teriyaki Glazed Chicken

Baby Bok Choy, Sesame Ponzu Dressing

Stuffed Chicken Breast

Arugula, Prosciutto, Tomato, Pine Nuts, Asiago Cheese, Pinot Grigio Chicken Jus

Duck Breast

*Apple-Celery Root Puree, Passion Fruit, Whiskey Sauce - **\$8.00 per person surcharge***

Poached Icelandic Cod

Asian Mushrooms, Spinach, Rice Cake, Mushroom Broth

Toasted Almond Sole

Rock Shrimp, Broccoli Puree, Capers, Raisin Sauce

Wild Salmon

Roast Brussel Sprouts, Butternut Squash, Orchard Fruit, Cider Champagne Sauce

Branzino

Caramelized Fennel, Ruby Onion, Orange, Kalamata Olives

Citrus Grilled Mahi Mahi

Chili Marinade, Grilled Pineapple, Mango Salsa

Escalope of Sea Bass, *Smoked Bacon, Red Chicory, Greens, Parsnip Puree, Red Wine Sauce*

Grilled Shrimp, *Palapa Sauce*

Herb Crusted Rack of Lamb

Citrus Scented, Petite Heirloom Vegetables, Fennel Potato Gratin, Red Wine Lamb Reduction
\$8.00 per person surcharge

10 oz Grilled Dry Aged Black Angus Sirloin Steak

Swiss Chard, Morel Cream Sauce

\$8.00 per person surcharge

Filet of Beef

Madeira Sauce

Au Poivre Beef Tenderloin

Sweet Potato Puree

Prime Rib

Roast Butternut Squash, Cremini, Treviso, Black Truffle Sauce

Belly and Loin of Pork

Chinese Broccoli, Kimchi, Smoked Tofu, Fried Rice

* * *

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

William Potatoes

Rosemary Roasted Yukon Potatoes

Red Pepper and Scallion Risotto Cake

Desserts (adults dinner)

(please select one)

Chocolate Cake with Hot Chocolate Sauce

Apple & Cranberry, Crisp Tartlet

Seasonal Fresh Fruit Tart, Chantilly Cream

Crème Catalana, Spanish Flavor Crème Brulee

Harvard Key Lime Pie

Chocolate Passion Fruit Cheesecake, Mixed Berry Coulis

Bitter Sweet Chocolate Ganache Tart, Caramel Sauce & Espresso Chantilly

Trio of Tropical Sorbet, Wild Berries

Freshly Brewed Regular and Decaffeinated Coffee

Fine Selection of Teas

* * *

KIDS DINNER BUFFET

Macaroni & Cheese

Miniature Pulled Chicken Sandwiches

Chicken Fingers with Honey Mustard

French Fries in Cones

Onion Rings

Penne a la Vodka

Mini Pizza's

Caesar Salad

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

*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

Raywood Chardonnay, Central Coast, California

Red

Raywood Cabernet Sauvignon, Central Coast, California

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 \$400.00 each

ADDITIONAL POWER: *Required at \$800.00
Please contact your Catering Manager for any additional sound and lighting needs. We will connect you to our in house audiovisual company, Gala Productions, for pricing and logistics.*

SECURITY OFFICER: *Required at \$350.00*

LOUNGE ATTENDANTS: *Included*

MENU TASTING: *Complimentary*

VENUE FEE: *Please contact the Catering Office for pricing at 212 827 1209 or via email catering@hcnyc.com*

CITY SALES TAX: *8.875%*

GUARANTEE: *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.*

SERVICE CHARGE: *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.*

OVERTIME: *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.*

COST: *Please contact the Catering Office for pricing at 212 827 1209 or via email at catering@hcnyc.com*