



LAGUARDIA  
PLAZA HOTEL



*Catering Menu 2018*

## Breakfast

*Minimum of 15 people*

### THE PLAZA CONTINENTAL

orange, apple & cranberry juices  
breakfast cereals with milk  
bagels, croissants, muffins & danish  
butter, cream cheese, jams, preserves  
freshly brewed regular & decaffeinated coffee & teas

### DELUXE CONTINENTAL

orange, apple & cranberry juices  
sliced fresh fruit  
fruit yogurts  
breakfast cereals with milk  
bagels, croissants, muffins & danish  
butter, cream cheese, jams, preserves  
freshly brewed regular & decaffeinated coffee & teas

### BOARD ROOM BREAKFAST BUFFET

orange, apple & cranberry juices  
sliced fresh fruit  
fruit yogurts  
granola  
scrambled eggs  
french toast with maple syrup  
bagels with smoked salmon cream cheese  
croissants, muffins & danish  
butter, jams, preserves  
freshly brewed regular & decaffeinated coffee & teas

### LAGUARDIA BREAKFAST BUFFET

orange, apple & cranberry juices  
sliced fresh fruit  
fruit yogurts  
breakfast cereals with milk  
scrambled eggs  
french toast with maple syrup  
breakfast potatoes  
sugar-cured bacon or pork sausage links  
bagels, croissants, muffins & danish  
butter, cream cheese, jams, preserves  
freshly brewed regular & decaffeinated coffee & teas

## Breakfast Enhancements

*Add any of these items to your breakfast buffet (priced per person):*

- scrambled egg sandwich on toasted croissant
  - french toast
  - waffles
- fruit filled pancakes
  - oatmeal
  - yogurt
  - whole fruit
- sliced fresh fruit
- eggs benedict
  - cereals

### PLATED BREAKFAST

*Please select one (1) of the following appetizers:*

- fresh fruit plate with strawberry compote & toasted coconut
- parfait yogurt, granola, & blueberries, strawberries or bananas

*Please select one (1) of the following entrées:*

- farm country scrambled eggs
- chef's specialty country quiche
- orange grand marnier challah bread french toast with raspberry compote

*All entrees served with home fried potatoes & choice of bacon or sausage.*

*All tables will be preset with:*

assorted danish, croissants & muffins, butter, preserves & honey

freshly brewed regular & decaffeinated coffee & teas  
orange, apple & cranberry juice

### BOXED BREAKFAST

*Please select three (3) of the following items:*

- fresh fruit cup
  - yogurt
- scrambled eggs & cheese on a toasted croissant
  - bagel with cream cheese & jelly
  - muffin

*Includes a piece of whole fresh fruit, a granola bar & choice of bottled juice or water*

## Breaks

*Minimum of 15 people*

*All breaks include:*

*freshly brewed regular & decaffeinated coffee & teas  
regular / diet soft drinks & bottled water*

*\*Attendant fee*

### \*COTTON CANDY BREAK

display of candy & caramel apples  
made to order cotton candy (blue raspberry or pink vanilla)

### CHOCOLATE FOUNTAIN BAR

warm milk chocolate fountain with marshmallows,  
pretzels, graham crackers, seasonal fruits,  
assorted cookies, biscotti & snacks for dipping  
*add white chocolate*

### CHIPS & DIPS

warm tortilla chips  
chunky salsa, sliced jalapeños, hot sauce & nacho cheese  
hummus & olive tapenade  
pita chips & flatbreads

### THE NY SPORTS BREAK

warm ny style jumbo pretzels with a cheese dipping sauce  
miniature franks in a blanket with ketchup & mustard  
individual bags of potato chips

### SWEET & SALTY

home baked brownies & blondies  
fresh baked cookies to include chocolate chip,  
oatmeal & peanut butter  
salted butter popcorn

### LITTLE ITALY

assorted biscotti, italian pastries & cookies  
fresh seasonal whole fruit

### \*ICE CREAM BAR

vanilla & chocolate ice cream  
assorted toppings

### \*HOT DOG CART

table top hot dog cart  
pork or beef hot dogs, fresh buns & all the fixings  
including saurkraut, relish, onions, chili,  
nacho cheese, pickles, & peppers

### LIVE SALAD STATION

assorted mixed greens, cut your own live herbs & microgreens,  
toppings bar & a variety of dressings  
*add chicken / steak / tuna, salmon or shrimp*

## COFFEE BREAK

freshly brewed regular & decaffeinated coffee & teas

### HOT & COLD BEVERAGE BREAK

freshly brewed regular & decaffeinated coffee & teas  
regular & diet soft drinks  
bottled water

## Add Ons

organic & herbal flavored teas  
espresso  
flavors to your coffee  
(hazelnut, caramel, french vanilla)

## Brunch

*Minimum of 25 people*

### BREAKFAST ITEMS

muffins, danish, croissants & bagels  
butter, cream cheese & preserves  
fresh sliced seasonal fruits & berries with honey yogurt  
assorted cold cereals with milk  
country fresh scrambled eggs & home fried potatoes  
apple-wood smoked bacon  
maple cured virginia ham  
orange grand marnier challah bread french toast  
with raspberry compote

### LUNCH ITEMS

fresh chicken breasts prepared as a choice of either:  
marsala, piccata or francese  
grilled north atlantic salmon with a dijon  
mustard glaze & buerre blanc sauce  
chefs selection fresh seasonal vegetables  
smoked salmon with capers, lemon, sliced tomato  
& bermuda onion  
toast points & horseradish cream  
fresh baked bread & rolls

### DESSERT

assorted pastries and cookies  
freshly brewed regular & decaffeinated coffee & teas

### ASSORTMENT OF FRUIT JUICES

orange, apple & cranberry

## Presidential Meeting Package

*Minimum of 25 people*

### PRE MEETING

freshly brewed regular & decaffeinated coffee & teas  
assortment of fruit juices: orange, apple & cranberry  
breakfast pastries  
butter & preserves

### MID MORNING

refresh coffee & teas  
sliced fresh seasonal fruit

### MID AFTERNOON

refresh coffee & teas  
assorted soft drinks  
freshly baked cookies & brownies

### BUFFET LUNCH

field mixed greens with assorted accompaniments  
& raspberry vinaigrette  
grilled boneless breasts of chicken topped with artichokes  
& fresh mushrooms  
penne pasta with pesto sauce  
crispy filet of salmon with lemon olive oil & fresh thyme  
chive whipped potatoes  
leek confit  
rolls & butter

### DESSERTS

seasonal sliced fresh fruit, brownies & cookies  
white chocolate mousse cake

### BEVERAGES

freshly brewed regular & decaffeinated coffee & teas  
regular & diet soft drinks  
bottled water

## The New York Deli Buffet

*Minimum of 25 people*

### SALADS

pasta salad with julienne of smoked chicken, grilled artichokes,  
kalamata olives & roasted tomato vinaigrette  
grilled vegetable salad with truffle dressing  
& parmesan shavings  
mixed baby greens with balsamic & ranch dressings

### ENTREES

oven roasted turkey breasts, genoa salami, cured ham  
& sliced roast strip loin  
domestic & imported sliced cheeses  
pickles, vine ripened tomatoes, marinated olives  
& lettuce leaves  
horseradish cream, dijon mustard & mayonnaise  
individual bags of chips  
assortment of breads

### DESSERTS

new york style cheese cake, whole fruit & fresh baked cookies

### BEVERAGES

freshly brewed regular & decaffeinated coffee & teas  
regular & diet soft drinks

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## Boxed Lunch Menu

*Please select three (3) of the following sandwiches:*

- roast beef with julienne of sautéed onions  
& horseradish cream on a baguette
- roast breast of turkey & finlandia swiss cheese, with baby  
green & cranberry relish on five grain roll
- honey baked ham with cheddar cheese on pumpernickel
  - old fashioned tuna salad on baguette
  - grilled chicken breast with mesclun greens  
in a whole wheat wrap
  - grilled vegetable sandwich with eggplant,  
zucchini & peppers

### SIDES

whole fresh fruit  
bag of potato chips

### DESSERTS

cookies

### BEVERAGES

soft drink or bottled water

## Plated Lunch

*An event must be a minimum of 3 hours  
in order to select the Plated Lunch menu*

*If additional entrées are selected,  
the sides will become the chef's choice for all entrées*

*Includes bread & butter*

*choice of soup or salad*

*entrée & dessert*

*Hosts choice of one (1) item per section:*

### SOUPS

- northeastern lobster bisque enhanced with cognac & garlic croutons
- cream of asparagus morel mushrooms, tomato concassé & white truffle oil
- wild mushroom bisque with crème fraîche garnish

### SALADS

- mesclun greens with red & yellow pear tomatoes, curly carrots & champagne vinaigrette
- crispy romaine, parmesan cheese croutons & classic caesar dressing
- warm pecan crusted goat cheese with baby organic greens & hazelnut vinaigrette
- baby arugula & radicchio with shaved fennel, pecorino romano & toasted pine nut-lemon vinaigrette
- watercress, endive & mushroom salad with sautéed wild mushrooms & sherry vinaigrette

### POULTRY

*pan seared breast of chicken:*

artichoke & red bliss potato salad with sweet mustard sauce

*basil & ricotta stuffed chicken breast:*

medley of wild mushrooms, fingerling potatoes,  
asparagus tips & pan gravy

*porcini crusted breast of free range chicken:*

grilled baby carrots, polenta & truffle cream sauce

*grilled breast of chicken:*

roasted sweet potatoes, smoked morels  
& andouille cream sauce

*mango barbecue grilled breast of chicken:*

wild mushroom bread pudding, garlic chard  
& sun-dried tomatoes

### BEEF

*fire roasted filet of beef:*

potato confit, sautéed spinach, oven roasted tomatoes  
& port wine

*grilled new york sirloin:*

asparagus, wild mushrooms, roasted corn, red wine  
& shallot butter sauce

*seared rib eye steak:*

ancho chili reduction, portobello mushroom  
salsa & texas smashed potatoes

### VEGETARIAN

*pasta primavera:*

seasonal vegetables, roasted tomatoes, garlic, basil  
& extra virgin oil

*grilled roasted vegetable sampler:*

roasted portobello mushroom & risotto with asparagus,  
peppers, zucchini, yellow squash & baby carrots

*mushroom ravioli:*

truffle cream sauce, parmesan cheese & chives

### FISH

*herb crusted bay of fundy salmon:*

two mustard sauces, baby chard & roasted potato curls

*pan roasted red gulf snapper:*

fennel ragout, herbs & vermouth infused tomato broth

*pan seared striped bass:*

basil potato puree, roasted tomatoes & eggplant  
with an olive & caper jus

*crispy filet of salmon:*

chive whipped potatoes, leek confit, preserved lemon olive oil  
& fresh thyme

*grilled halibut:*

lobster baked potatoes, wilted bitter greens  
& sherry wine vinaigrette

### DESSERTS

*Hosts choice of one (1)*

- chocolate pyramid
- crème brule with mango & papaya salsa
- new york cheese cake with wild berry coulis
- apple strudel with vanilla bean ice cream
  - tiramisu served with tropical fruit
- pear tart served with cinnamon ice cream
  - flourless chocolate layer cake
- sorbet trio - blood orange, kiwi & coconut
  - seasonal fresh fruit plate

freshly brewed regular & decaffeinated coffee & teas  
regular & diet soft drinks

## *The Astoria Buffet*

*Minimum of 25 people*

### APPETIZERS

chef's selection of soup  
boston bibb lettuce with ranch dressing  
roasted beets & endive salad  
salad of bay shrimp & long island scallops  
with a creamy herb dressing

### ENTREES

lemon & garlic roasted bone in chicken with pan jus  
sirloin of beef in a green peppercorn sauce  
macaroni & lobster in a three-cheese sauce au gratin  
roasted potatoes with caramelized onions  
medley of corn, lima & fava beans  
assorted breads

### DESSERTS

apple pie & pecan pie  
assorted cookies

### BEVERAGES

freshly brewed regular & decaffeinated coffee & teas  
regular & diet soft drinks

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## *The Little Italy Buffet*

*Minimum of 25 people*

### APPETIZERS

minestrone with basil soup & parmesan croutons  
boconcini with cherry tomatoes, basil & extra virgin olive oil  
cannellini beans with albacore tuna, red & green peppers  
& lemon dressing  
tri color salad with balsamic vinaigrette

### ENTREES

sautéed chicken breast with lemon caper sauce  
black sea bass baked with tomatoes, olives, shaved fennel  
& lemons  
orecchiette pasta with plum tomatoes, parsley, asparagus  
& lemon infused olive oil  
braised baby carrots & julienne fennel  
assorted breads

### DESSERTS

tiramisu  
assorted italian pastries & cookies

### BEVERAGES

freshly brewed regular & decaffeinated coffee & teas  
regular & diet soft drinks

## *Salad & Sandwich Buffet*

*Minimum of 25 people*

### SALADS

pasta salad with julienne of smoked chicken, grilled artichokes,  
kalamata olives & roasted tomato vinaigrette  
grilled vegetable salad with truffle dressing  
& parmesan shavings  
mixed baby greens with balsamic & ranch dressings

### SANDWICHES & WRAPS

*Please select three (3) of the following sandwiches:*

- chicken caesar wrap
- roast beef with julienne of sautéed onions  
& horseradish cream on a baguette
- sliced turkey & cole slaw with russian dressing  
on kaiser roll
- seared tuna with mache & crispy onions  
& chili mayo wrap
- grilled eggplant & roasted red peppers, buffalo mozzarella  
& basil on a mini baguette  
individual bags of chips

### DESSERTS

sliced fresh fruit platter  
brownies & blondies

### BEVERAGES

freshly brewed regular & decaffeinated coffee & teas  
regular & diet soft drinks

## *The Big Apple Buffet*

*Minimum of 25 people*

### APPETIZERS

chef's selection  
chilled asparagus with roasted beets & shallot vinaigrette  
saffron rice salad with shrimp, bay scallops, peppers  
& white balsamic dressing  
spinach & arugula salad with apples, almonds  
& raspberry vinaigrette

### ENTREES

grilled pepper-crust tenderloin of beef  
in a dijon mustard sauce  
baked tilapia with sautéed yellow & green zucchini,  
black olive vinaigrette  
chicken breast with parmesan crust & tomato stew  
medley of green & yellow wax beans  
smashed potatoes  
assorted breads

### DESSERTS

brownies, blondies & raspberry squares  
grilled pineapple with coconut shavings

### BEVERAGES

freshly brewed regular & decaffeinated coffee & teas  
regular & diet soft drinks

## *The Healthy Plaza Buffet*

*Minimum of 25 people*

### SALAD

baby greens with assorted dressings

### APPETIZERS

israeli cous cous with black beans, oven dried tomatoes  
& spinach  
grilled vegetables with crumbled goat cheese, fresh herbs  
& balsamic reduction

### ENTREES

teriyaki grilled salmon  
grilled breast of chicken with whole grain dijon mustard sauce  
grilled flat bread and freshly baked rolls with white bean  
hummus, tzatziki, & baba ganoush

### DESSERTS

angel food cake with fresh berries & whipped cream

### BEVERAGES

freshly brewed regular & decaffeinated coffee & teas  
bottled water

## *The Southern Comfort Buffet*

*Minimum of 25 people*

### SALAD

mixed baby greens with assorted dressings  
black eyed peas & virgina ham salad  
lemon coleslaw

### ENTREES

southern fried chicken  
hickory smoked barbecue ribs

### SIDES

candied yams  
buttered corn cobs  
freshly baked biscuits  
assorted breads

### DESSERTS

fresh apple pie  
red velvet cake

### BEVERAGES

freshly brewed regular &, decaffeinated coffee & teas  
pitchers of lemonade & ice tea  
regular & diet soft drinks

## *The Empire State Buffet Dinner*

*Minimum of 40 people*

### APPETIZERS

wild mushroom bisque with white truffle oil  
fresh field of greens salad with assorted toppings  
tri color vegetable terrine with fire roasted red pepper coulis  
pasta salad with julienne of smoked chicken, grilled artichokes,  
kalamata olives & roasted tomato vinaigrette

### ENTREES

medallions of new york strip loin with red wine  
& shallot sauce  
roasted cod with nicoise olives & pernod beurre blanc  
grilled jumbo asparagus spears with black pepper hollandaise  
maytag blue cheese potato au gratin  
assorted breads

### DESSERTS

brownies, blondies & raspberry squares  
sliced seasonal fruits

### BEVERAGES

freshly brewed regular & decaffeinated coffee & teas  
regular & diet soft drinks

## Sports Package Menus

*Minimum of 15*

### BUFFET PACKAGE #1

tossed salad with assorted dressing  
sandwich buffet consisting of:  
sliced turkey, ham & roast beef  
assorted sliced cheese  
assorted breads  
an assortment of condiments  
individual bags of chips  
pitchers of lemonade, ice tea & water

### BUFFET PACKAGE #2

tossed salad with assorted dressing  
penne pasta (marinara, ala vodka or primavera)  
bread & butter  
pitchers of lemonade, ice tea & water

### BUFFET PACKAGE #3

tossed salad with assorted dressing  
chicken (marsala, piccata or francese)  
penne pasta (marinara, ala vodka or primavera)  
bread & butter  
pitchers of lemonade, ice tea & water

## Add Ons

mixed steam vegetables  
choice of starch dish (rice or potatoes)  
chicken (marsala, piccata or francese)  
roast loin of pork  
tilapia oreganata  
salmon with dill sauce  
grilled pepper-crusted tenderloin of beef  
shrimp scampi  
freshly brewed regular & decaffeinated coffee & teas  
regular & diet soft drinks  
assorted cookies  
assorted blondies & brownies

## Hors D' Oeuvres

*Minimum 15 people*

### ONE HOUR SERVICE

served butler style

*six (6) selections - 3 hot / 3 cold*

*price per each additional selection*

*price per each additional hour*

### HOT SELECTIONS

- spinach & feta cheese spanakopita
- herb grilled shrimp with mango-cilantro salsa
- southwestern chicken firecracker with jalapeno & tomato dipping sauce
- \*mini maryland jumbo lump crab cakes with pecan remoulade
- \*moroccan style lamb chops with yogurt & cucumber
  - chicken sate with spicy thai peanut sauce
  - wild mushrooms turnovers
- vegetables spring rolls with sweet chili sauce
- pan fried vegetable pot stickers with scallion & soy dipping sauce
- indian vegetable samosas with tamarind chutney
- red bliss potato skins with smoked cheddar cheese, bacon & sour cream
- coconut shrimp chopsticks with oriental dipping sauce
  - cocktail franks in puff pastry
  - assorted homemade pizzas

### COLD SELECTIONS

- buffalo mozzarella & red pear-tomato
- cured smoked salmon on raisin walnut bread with boursin cheese
- maryland crabmeat salad on toast corn-bread with sliced cucumbers
- thai vegetable spring roll with soy dipping sauce
  - cold poached jumbo shrimp with a virgin bloody mary dipping sauce
  - \*tuna tartar on papadum bread
- \*day boat scallops with island spices & lime sauce
  - smoked chicken & mango mint-salsa
- petit new potatoes with caviar & sour cream
- sliced beef on garlic croutons & horseradish sauce
- herb goat cheese stuffed pita bread with snow peas

*\* Supplementary \$ per person*



## Reception Stations

*Must accompany an existing buffet package*

### CARVING STATIONS

- roasted breast of turkey with peppercorn mayonnaise & cranberry relish
- pepper crusted new york sirloin bordelaise sauce
- five spice crusted rare ahi tuna pickled ginger, wasabi & tamari soy sauce
- apple-wood smoked salmon with capers, lemon, chopped egg & bermuda onions, toast points & horseradish cream

*Chef fee per carving station*

### PASTA BAR

*Please select two (2) pastas and two (2) sauces:*

- penne, farfalle, rigatoni, linguini or fettuccini pastas
- with pomodoro, bolognese, alfredo, vodka, marinara or pesto cream sauces

*(Other pasta cuts & sauces are available upon request)*

### THAI SATE STATION

grilled shrimp, chicken & pork sates,  
cucumber & pickled shiitake mushrooms salad,  
spicy thai noodles  
red curry sauce, spicy peanut sauce  
& coconut lemongrass sauce

### LO MEIN STATION

choice of chicken or pork lo mein with crispy asian vegetables wok fried to order served in chinese "to-go" containers with sweet pea sprouts & chop sticks

*add shrimp or duck additional \$4 per person*

*Chef fee \$150 per station*

### TUSCAN TABLE

mozzarella with basil & extra virgin olive oil  
marinated artichoke hearts, kalamata olives  
chilled ratatouille salad, marinated mushroom salad  
marinated sardines, fire roasted peppers,  
charcuterie, imported & domestic farm cheeses  
decorative display of breads to include baguettes,  
parmesan crisp & focaccia

### MASHED POTATO MARTINI BAR

garlic roasted yukon potatoes, peruvian blue potatoes & idaho potatoes served in a martini glass offered with sour cream, cheddar cheese, crumbled bacon, or chives

## DELUXE INTERNATIONAL & DOMESTIC FARM CHEESES

offered with red and green grapes french bread, ficelle & fine crackers

### BASKETS OF VEGETABLE CRUDITÉS

an excellent assortment of garden fresh vegetables with hummus & dipping sauces

### DIM SUM STATION

classic assortment of steamed & fried dim sum shu-mai dumplings, pot stickers, spring rolls & har gow presented in bamboo baskets & woks accompanied by tamari soy, plum sauce & spicy mustard

### RISOTTO BAR

*Please select two (2) of the following:*

- saffron risotto
- fresh herb risotto
- corn & maine lobster risotto
- with; fresh shaved parmesan, white truffle oil & fine herbs

### TAPAS STATION

chorizo, mussels with saffron broth & seared tuna  
assorted marinated & stuffed olives  
portobello, chicken & basil salad, artichokes with ham  
house-made potato chips with red pepper mayo  
spanish cheeses, mediterranean breads & flat breads

### SEAFOOD BAR

freshly shucked clams & oysters on the half shell  
snow crab claws and jumbo gulf shrimp presented with sculpted ice shell  
classic cocktail sauce, remoulade and mignonette  
lemons in bonnet, fresh grated horseradish and tabasco sauce

### SUSHI BAR

elaborate display of sushi, sashimi & maki rolls  
consisting of california rolls, spicy tuna rolls  
& pickled vegetable rolls  
yellowtail, salmon, shrimp & crab sashimi  
garnished with pickled ginger, wasabi & sweet soy sauce

*Sushi Chef Fee per station*

## Plated Dinner

*An event must be a minimum of 4 hours  
in order to select the Plated Dinner menu*

*If additional entrees are selected,  
the sides will become the chef's choice for all entrees*

*Includes bread & butter*

*Four courses: appetizer, soup or salad, entrée & dessert*

*Hosts choice of one (1) item per section*

### APPETIZERS

- warm goat cheese tarte with tomato confit micro greens & truffle vinaigrette
- crispy shrimp with hearts of palm, papaya & citrus dressing
- saffron fettuccini with lobster bolognese & parsley pesto
- potato crusted sea scallops with shaved fennel & arugula salad with a mustard vinaigrette
  - jumbo maryland crab cake with sweet corn relish & green tomato dressing
  - organic vegetable risotto with fragrant herb oil & parmesan crustini
  - chili spiced ahi tuna with wakame seaweed salad, sweet soy sauce, crispy rice noodles & cilantro oil
  - grilled eggplant & goat cheese bundles oven roasted tomatoes, yellow tomato emulsion & herb salad
- lobster & yukon gold potato timbale with radishes, celery & a green & sour apple coulis
  - five herb & shallot marinated asparagus served with frisée, yukon gold potatoes & truffle vinaigrette
    - thai spiced shrimp with oriental slaw & wasabi caviar cream

### SOUPS

- northeastern lobster bisque enhanced with cognac & garlic croutons
- cream of asparagus morel mushrooms, tomato concassé & white truffle oil
- wild mushroom bisque with crème fraîche garnish

### SALADS

- mesclun greens with red & yellow pear tomatoes, curly carrots & champagne vinaigrette
  - crispy romaine, parmesan cheese croutons & classic caesar dressing
- warm pecan crusted goat cheese with baby organic greens & hazelnut vinaigrette
  - baby arugula & radicchio with shaved fennel, pecorino romano & toasted pine nut-lemon vinaigrette
    - watercress, endive & mushroom salad with sautéed wild mushrooms & sherry vinaigrette

## DINNER ENTREES

### POULTRY

- mango barbeque grilled breast of chicken foie gras:*  
enhanced corn bread, french beans & roasted pistachios
- wild rice stuffed free range cornish hen:*  
served with roasted baby vegetables & rosemary infused pinot noir jus
- porcini crusted chicken:*  
with wild mushroom linguini vegetable medley & truffle cream sauce
- pan seared breast of long island duck:*  
served with truffled potato croquette, red baby swiss chard & blood orange demi glaze

### FISH

- herb crusted bay of fundy salmon:*  
served with two mustard sauce, baby chard & roasted potato curls
- miso rubbed swordfish:*  
served with baby bok choy & charred red pepper broth
- grilled halibut:*  
served with lobster baked potato, wilted bitter greens & sherry vinaigrette

### BEEF

- fire roasted filet of beef:*  
with potato confit, sautéed spinach, oven roasted tomatoes & port wine reduction
- grilled new york sirloin:*  
with asparagus, wild mushrooms, roasted corn & a red wine & shallot butter sauce
- seared rib eye steak:*  
ancho chili reduction, portobello mushroom salsa & texas smashed potatoes
- roasted rack of lamb:*  
with garlic infused white bean puree, haricot verts & fig chutney

### VEGETARIAN

- pasta primavera:*  
seasonal vegetables, roasted tomatoes, garlic, basil & extra virgin oil
- grilled roasted vegetable sampler:*  
roasted portobello mushroom & risotto with asparagus, peppers, zucchini, yellow squash & baby carrot
- mushroom ravioli:*  
truffle cream sauce, parmesan cheese & chives

### DUETS

- citrus grilled salmon & petit filet mignon:*  
with a saffron butter
- grilled halibut & porcini chicken:*  
with wilted bitter, greens & truffle cream sauce

*PLATED DINNER CONTINUED...*

DESSERTS

*Hosts choice of 1 (one):*

- chocolate pyramid
- crème brule with mango & papaya salsa
- new york cheese cake with wild berry coulis
- apple strudel with vanilla bean ice cream
  - tiramisu served with tropical fruit
- pear tart served with cinnamon ice cream
- sorbet trio blood orange, kiwi & coconut sorbets
- apple cobbler apples sautéed with white wine, cinnamon & cardamom topped with pecan streusel & served with vanilla ice cream

BEVERAGES

freshly brewed regular & decaffeinated coffee & teas  
regular & diet soft drinks

## Bar Packages

*Minimum of 15 people*

### HOUSE BRANDS

Vodka, Scotch, Whiskey, Gin, Bourbon, Rum, Tequila,  
Assorted Cordials, Sweet & Dry Vermouth  
laguardia plaza selection of red & white wines  
imported & domestic beers  
regular & diet soft drinks  
assorted juices  
bottled water

- 1 hour
- 2 hour
- 3 hour
- 4 hour

### PREMIUM BRANDS

Absolute Vodka, Dewar's Scotch, Canadian Club, Beefeater Gin,  
Jack Daniels, Bacardi Silver, Captain Morgan & Malibu Rum,  
Sauza Tequila, Assorted Cordials, Sweet & Dry Vermouth  
laguardia plaza selection of red & white wines  
imported & domestic beers  
regular & diet soft drinks  
assorted juices  
bottled water

- 1 hour
- 2 hour
- 3 hour
- 4 hour

### DELUXE BRANDS

Grey Goose Vodka, Chivas Regal Scotch, Crown Royal,  
Bombay Sapphire Gin, Jack Daniels, Bacardi Silver, Captain  
Morgan & Malibu Rum, Cuervo Gold Tequila,  
Assorted Cordials, Sweet & Dry Vermouth  
laguardia selection of red & white wines  
imported & domestic beers  
regular & diet soft drinks  
assorted juices  
bottled water

- 1 hour
- 2 hour
- 3 hour
- 4 hour

### **NO SHOTS ARE PERMITTED**

*Bartender fee per bar - one bartender per 75 guests*

*Brands subject to change without notice based on trends,  
market price &/or availability*

## Bar Package Add Ons

- Stoli Flavored Vodkas
  - Patron Silver
  - Hennessy VS
- Woodford Reserve
  - Knob Creek
  - Makers Mark
- Johnnie Walker Black
- Remy Martin VSOP
  - Glenlivet 12

## Beer & Wine

laguardia selection of red & white wines  
imported & domestic beers  
regular & diet soft drinks  
assorted juices  
bottled water

- 1 hour
- 2 hour
- 3 hour
- 4 hour

## Consumption or Cash Bar

*Cashier fee per event*

### HOUSE BRANDS

- Cocktails / Rocks / Martinis

### PREMIUM BRANDS

- Cocktails / Rocks / Martinis

### DELUXE BRANDS

- Cocktails / Rocks / Martinis

### CORDIALS INCLUDE

Amaretto, Irish Cream, Cassis, Apple, Triple Sec, Coffee,  
Melon, Peach & Crème De Cocoa

### BAR MIXERS INCLUDE

pepsi, diet pepsi, sierra mist, ginger ale, tonic, club soda,  
orange, pineapple, cranberry & grapefruit juice

### ROUNDING OUT YOUR BAR SELECTION

- domestic beer / imported beer
- house wines (chardonnay, cabernet & white zinfandel)
  - champagne (sparkling white wine)
  - soft drinks, juice / red bull
  - VOSS premium bottled water

*Bartender fee per bar - one bartender per 75 guests*

## *Ala Carte Menu Pricing 2018*

- miniature muffins, croissants & danishes  
*price per dozen*
- assorted bagels & spreads  
*price per dozen*
- juice (orange, apple or cranberry)  
*price per gallon*
- freshly brewed regular or decaffeinated coffee & teas  
*price per gallon*
- regular or decaffeinated cappuccino & espresso  
*price per person*
- whole market fruits  
*price per dozen*
- fresh fruit sliced  
*price per person*
- chocolate chunk, peanut butter & oatmeal cookies  
*price per dozen*
- brownies, blondies & raspberry squares  
*price per dozen*
- homemade hummus station with chips & pita  
*price per person*
- lemonade, ice tea or 50/50 blend  
*price per gallon*
- red bull (regular or sugar free)  
*price per can*
- pepsi, diet pepsi, sierra mist or ginger ale  
*price per can*
- poland spring water 16.9oz plastic  
*price per bottle*
- voss premium bottled water still 330ml plastic  
*price per bottle*
- voss premium bottled water (still or sparkling)  
*375ml glass price per bottle*
- voss premium bottled water (still or sparkling)  
*800ml glass price per bottle*
- assorted deep river & terra chips (individual bags)  
*price per dozen*
- assorted snack mixes (individual 1.5oz bags)  
*price per dozen*
- assorted granola bars  
*price per dozen*

## *After Hours Menu*

*Minimum of 15 people*

### ONE HOUR SERVICE

served butler style  
*four (4) selections - 2 hot / 2 cold*  
*price per each additional selection*  
*price per each additional hour*

### HOT SELECTIONS

bbq pulled pork sliders  
southwestern chicken firecracker with jalapeno  
& tomato dipping sauce  
assorted homemade pizzas  
chicken sate with spicy thai peanut sauce  
cheese burger sliders  
fried calamari  
vegetables spring rolls with sweet chili sauce  
buffalo or bbq chicken wings  
pan fried vegetable pot stickers with scallion  
& soy dipping sauce  
cocktail franks in puff pastry  
chicken tenders with honey mustard & bbq dipping sauce

### COLD SELECTIONS

buffalo mozzarella & red pear-tomato  
cold poached jumbo shrimp with a virgin bloody mary  
dipping sauce  
sliced beef on garlic croutons & horseradish sauce  
international meat & cheese display  
hummus & pita chips

## *Outgoing Events (Off Premise Catering)*

*Let us bring the party to you!*

All of our menus can be enjoyed in any space  
including your home or office.

\*Additional fees apply for set-up, delivery, rental equipment & permits