



LAGUARDIA
PLAZA HOTEL



Catering Menu 2020

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 & tea

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 & tea

BOARD ROOM BREAKFAST BUFFET

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

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
pecan wood smoked bacon or pork sausage links
bagels, croissants, muffins & danish
butter, cream cheese, jams, preserves
freshly brewed regular & decaffeinated coffee & tea

Breakfast Enhancements

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

- scrambled eggs
- french toast or fruit filled pancakes
 - waffles
- home fried potatoes
 - oatmeal
 - yogurt
- whole fruit
- sliced fresh fruit
- pecan wood smoked bacon
 - sausage
 - 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 & tea
 - orange, apple & cranberry juice

BOXED BREAKFAST

Please select up to 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 & tea
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 & tea

HOT & COLD BEVERAGE BREAK

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

Add Ons

organic & herbal flavored tea
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
pecan 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 & tea

ASSORTMENT OF FRUIT JUICES

orange, apple & cranberry

Presidential Meeting Package

Minimum of 25 people

PRE MEETING

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

MID MORNING

refresh coffee & tea
sliced fresh seasonal fruit

MID AFTERNOON

refresh coffee & tea
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
mixed seasonal vegetables
rolls & butter

DESSERTS

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

BEVERAGES

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

The New York Deli Buffet

Minimum of 25 people

SALADS

pasta salad with grilled 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, 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 & tea
regular & diet soft drinks

Boxed Lunch Menu

Please select up to 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 chefs 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: MP

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 & tea
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 & tea
regular & diet soft drinks

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
salmon 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 & tea
regular & diet soft drinks

Salad & Sandwich Buffet

Minimum of 25 people

SALADS

pasta salad with grilled 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 & tea
regular & diet soft drinks

Notes:

The Big Apple Buffet

Minimum of 25 people

APPETIZERS

chef's selection of soup
chilled asparagus with roasted beets & shallot vinaigrette
saffron rice salad with shrimp, 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 & tea
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 & tea
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
candied yams
buttered corn cobs
freshly baked biscuits
waffles

DESSERTS

fresh apple pie
red velvet cake

BEVERAGES

freshly brewed regular &, decaffeinated coffee & tea
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
pasta salad with grilled 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 & tea
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

BUFFET PACKAGE #4

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

Add Ons

mixed steam vegetables
beans
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 & tea
regular & diet soft drinks
assorted cookies
assorted blondies & brownies
assorted fruit filled pies
assorted cakes

Hors D' Oeuvres

Minimum 15 people

ONE HOUR SERVICE

served butler style

six (6) selections - 3 hot / 3 cold

\$ each additional selection

\$ per person 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
 - roast loin of pork & apple sauce
- five spice crusted rare ahi tuna pickled ginger, wasabi & tamari soy sauce *MP*
 - smoked salmon with capers, lemon, chopped egg & bermuda onions, toast points & horseradish cream

Chef fee per carving station

PASTA STATION

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

choice of chicken or pork sates,
cucumber & pickled shiitake mushrooms salad,
spicy thai noodles
red curry sauce, spicy peanut sauce
& coconut lemongrass sauce

add shrimp or duck additional per person

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 per person

Chef fee 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

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
- served 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 *MP*

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 *MP*

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*

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

Includes bread & butter

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:
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: MP
served with baby bok choy & charred red pepper broth

grilled halibut: MP
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: MP
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

or
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
- 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 & tea
regular & diet soft drinks

Notes:

Notes:

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, Seagrams 7, 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
per dozen
- assorted bagels & spreads
per dozen
- juice (orange, apple or cranberry)
per gallon
- freshly brewed regular or decaffeinated coffee & tea
per gallon
- regular or decaffeinated cappuccino & espresso
per person
- whole market fruits
per dozen
- fresh fruit sliced
per person
- chocolate chunk, peanut butter & oatmeal cookies
per dozen
- brownies, blondies & raspberry squares
per dozen
- homemade hummus station with chips & pita
per person
- lemonade, ice tea or 50/50 blend
per gallon
- red bull (regular or sugar free)
per can
- pepsi, diet pepsi, sierra mist or ginger ale
per can
- poland spring water 16.9oz plastic
per bottle
- voss premium bottled water still 330ml plastic
per bottle
- voss premium bottled water (still or sparkling)
375ml glass per bottle
- voss premium bottled water (still or sparkling)
800ml glass per bottle
- assorted deep river & terra chips (individual bags)
per dozen
- assorted snack mixes (individual 1.5oz bags)
per dozen
- assorted granola bars
per dozen

After Hours Menu

Minimum of 15 people

ONE HOUR SERVICE

served butler style
four (4) selections - 2 hot / 2 cold
\$ each additional selection
\$ pp each additional hour

HOT SELECTIONS

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

Notes:
