



Reception Menu

MET Reception

Butler Passed Cold Hors D'Oeuvres

- Seared Tuna on Diakon, Sake Scallion Drizzle
- Peppered Tenderloin of Beef, Horseradish Cream
- Buffalo Mozzarella and Tomato Canapé, Pesto Schmear
- Yukon Gold Potatoes with Crème Fraiche and Caviar

Butler Passed Hot Hors D'Oeuvres

- Jumbo Lump Crab Cakes, Cajun Remoulade
- Tandoori Chicken with Mango Chutney
- Portobello Mushroom Steak Frites, Balsamic Ketchup
- Andouille Sausage en Croute, White Bean Green Onion Purée
- Beef Negamaki, Sweet Chili Dipping Sauce

Traditional Antipasti

- A Selection of Cured Meats and Sausage, Olives, Grilled Asparagus Tricolor Peppers and Artichoke Hearts, Parmesan and Mozzarella Barrel Aged Balsamic Vinegar, Extra Virgin Olive Oil

Hummus Display

- Chic Pea Hummus, Olives, Pita and Tzadiki, Crisp Vegetable Crudités

Chef Carving Station

- Peppered Roast Tenderloin of Beef and Heritage Breed Free Range Turkey Breast, Truffle Sauce, Brioche Caramelized Onion, Silver Dollar Rolls, Home-Style Gravy Cranberry Chutney, Semolina Cranberry Rolls

\$135.00 Per Guest

\$200.00 Attendant Fee

MOMA Reception

Butler Passed Cold Hors D'Oeuvres

- Buffalo Mozzarella and Tomato Canapé, Pesto Schmear
- Thai Spiced Chilled Shrimp, Red Curry Mayonnaise
- Peppered Tenderloin of Beef, Horseradish Cream

Butler Passed Hot Hors D'Oeuvres

- Truffled Vegetable Pizzetta
- Jumbo Lump Crab Cakes, Cajun Remoulade
- Chorizo Empanada, Chimichuri Dip
- Sesame Shrimp Shumai, Ponzu Dipping Sauce

Local and Regional Artisan Cheese Board

- A Combination of Soft and Semi-Soft, Sheep, Cow, Goat Milk Cheeses Fresh and Dried Fruits and Spiced Pecans

Hummus Display

- Chic Pea Hummus, Olives, Pita and Tzadiki, Crisp Vegetable Crudités

\$90.00 Per Guest



INTERCONTINENTAL.
NEW YORK TIMES SQUARE

Reception Menu

Butler Passed Cold Hors D'Oeuvres

- Classic Jumbo Shrimp Cocktail, Tangy Cocktail Sauce
- Buffalo Mozzarella and Tomato Canapé Pesto Schmear
- Tomato Basil Bruschetta
- Lamb Carpaccio, Sweet Chili Dipping Sauce
- Marinated Vegetable Kebab, Yogurt Dipping Sauce
- Peppered Tenderloin of Beef, Horseradish Cream
- Prociutto Wrapped Asparagus
- Seared Tuna on Diakon, Sake Scallion Drizzle
- Smoked Duck on Cranberry Muffin, Red Current Glaze
- Smoked Salmon Pinwheels
- Thai Spiced Chilled Shrimp, Red Curry Mayonnaise
- Tropical Lobster Salad, Passion Fruit, Pineapple and Mint
- California Rolls, Red Chili Soy Sauce
- Yukon Gold Potatoes with Crème Fraiche and Caviar

4 Choices Per Guest - \$50.00 Per Guest First Hour

6 Choices Per Guest - \$60.00 Per Guest First Hour

8 Choices Per Guest - \$70.00 Per Guest First Hour

10 Choices Per Guest - \$80.00 Per Guest First Hour

***Please Add \$20.00 More Per Guest**

Based on a Minimum Guaranteed for Each Additional Hour*

Butler Passed Hot Hors D'Oeuvres

- Andouille Sausage en Croute, White Bean Green Onion Purée
- Beef Negamaki, Sweet Chili Dipping Sauce
- Chicken Tikka Masala, Yogurt Dipping Sauce
- Chorizo Empanada, ChimiChuri Dip
- Jumbo Lump Crab Cakes, Cajun Remoulade
- Miso Seared Scallop with Gingered Wasabi Broth
- Warm Tomato Mozzarella Salad, Basil Polenta Croustade
- Portobello Mushroom Frites and Balsamic Ketchup
- Potato Pancakes, Chive Crème Fraiche, Apple Cinnamon Compote
- Ratatouille Tartlet
- Souffléed Boursin Cheese Tart, Tarragon, Chives and Dill
- Sesame Shrimp Shumai, Ponzu Dipping Sauce
- Truffled Pomme Frites
- Truffled Vegetable Pizzetta
- Vegetable Potstickers, Sake Soy Dipping Sauce
- Vegetable Samosa, Cilantro Chutney

23% Service Charge and 8.875% State Sales Tax on all Food and Beverage
These Menus are Effective for 2012 and are Subject to Change
All Menus Are Subject to 2 Hours of Service



INTERCONTINENTAL.
NEW YORK TIMES SQUARE

Reception Enhancements

Seafood Table on Ice

- Opulent Display of Shrimp, Crab Claws, Oysters, Clams on the Half Shell Cocktail and Mignonette Sauce, Horseradish, Lemon and Tabasco

\$48.00 Per Guest

Viennese Station

- Display of Petit Fours, Miniature Cakes and Pies
- Black and White Cookies, Chocolate Covered Strawberries
- Decadent Chocolate Truffles
- Espresso Bar

\$42.00 Per Guest

Sushi and Sashimi Presentation

- Wasabi, Soy, Pickled Ginger and Chopsticks

\$32.00 Per Guest

Traditional Antipasti

- A Selection of Cured Meats and Sausage, Olives, Grilled Asparagus Tricolor Peppers and Artichoke Hearts, Parmesan and Mozzarella Barrel Aged Balsamic Vinegar and Extra Virgin Olive Oil

\$24.00 Per Guest

Local and Regional Artisan Cheese Board

- A combination of Soft and Semi-Soft Sheep, Cow, Goat Milk Cheeses
- Fresh and Dried Fruits and Spiced Pecans

\$22.00 Per Guest

Hummus Display

- Chic Pea Hummus, Olives, Pita and Tzadiki, Crisp Vegetable Crudités

\$20.00 Per Guest



Reception Action Stations

Carving Board

- Peking Duck, Steamed Buns, Hoisin Sauce and Scallion

\$30.00 Per Guest

- Peppered Roast Tenderloin of Beef, Truffle Sauce, Brioche
Caramelized Onion Silver Dollar Rolls

\$28.00 Per Guest

- Heritage Breed Free Range Turkey Breast, Home-Style Gravy
Cranberry Chutney, Buttermilk Biscuits and Semolina Cranberry Rolls

\$25.00 Per Guest

- House Cured Gravlox, Pumpernickel and Dill Mustard Sauce

\$24.00 Per Guest

Froi Gras Melba

- Whole Seared Huson Valley Foie Gras Carved to Order
Roasted Peaches and Sauteme on Croissant Toast

\$42.00 Per Guest

Sushi Bar

- Sushi Chef and/or Kimono Attendant
Hand Crafted Display of Sushi
Sushi Rolls @ Sashimi
Pickled Ginger, Wasabi and Soy Sauce

\$40.00 Per Guest

Pasta Pleasure

- Gemelli Pasta, Roasted Eggplant, Broccoli Rabe, Cannelloni Beans
Diced Roma Tomato
- Cavatappi Pasta, 14th Street Artesian Sausage, Roasted Red Bell
Peppers and Seared Cipollinni Onions
- Torchietti Pasta, Seasonal Organic Mushrooms, White Wine
Parsley Infused Organic Olive Oil
- Focaccia and Semolina Bread, Grated Peccorino Romao
Red Pepper Flakes and Black Pepper Mill

\$25.00 Per Guest

Rockin' Risotto

- Wild Mushrooms Risotto, Coddled Organic Hen Egg, Asiago Cheese
Shaved Truffles
- Butternut Squash Risotto with Toasted Walnuts, Sage, Fontina Cheese

\$24.00 Per Guest

Crepe Voila

- Crepes Made to Order Include: Banana, Nutella and Crunchy Hazelnut
Caramelized Pear, Walnut and Cranberry Mascarpone
Strawberry Suzette

\$14.00 Per Guest

****All Action Stations Require Chef Attendant Fee of \$200.00****