What does it really mean to be cultivated?
It means good things grow over time.

New York is one of those good things.
New York is a diverse microcosm where remarkable experiences are made.

The Cultivated Catering Menu brings together the best of New York,
cultivating sustainable practices, and personalizing every moment to deliver
world-class hospitality.
Chef Marc Tourtollet’s cuisine is the perfect combination of refined French Savoir Faire and the diversity and energy of New York City. He represents the New York essence: bringing his own unique flavor and blending it with the local flare.

Hailing from the South of France, Marc was Classically trained in the Culinary Arts at the Lycée Hotelier de Nice, where he developed the technique and the pursuit of excellence bred through only the most rigorous training.

Marc has perfected his craft across borders, working throughout France, and the United Kingdom until finally crossing the ocean to New York City. He is widely recognized for his comprehensive knowledge and expertise of international cuisine with nearly 3 decades of excellence in the hospitality, food and beverage industry.
BREAKFAST
MANHATTAN CLASSIC
Freshly baked signature pastries
Seasonal cut fresh fruits
Selection of plain and fruit flavored yogurts
Organic scrambled eggs
Citrus French toast, Vermont maple syrup and sweet cream butter
Applewood smoked bacon
Sage scented pork sausage link
Red bliss potatoes, roasted peppers and leeks

34

GOOD MORNING NEW YORK
Assortment of freshly baked buttery croissants & signature pastries
Seasonal cut fresh fruits
Selection of plain and fruit flavored yogurts
Fluffy organic scrambled eggs with chives
Skillet potato hash
Applewood smoked bacon strips

42

RIVERS EDGE
Fried egg and provolone sandwich on buttery croissant
Grilled chicken and apple sausage
Red bliss potatoes, roasted peppers and leeks
Basket of local assorted fresh bagels, cream cheese and preserves
Seasonal platter of fresh sliced fruits
Selection of plain and fruit flavored yogurts
Crunchy granola and assorted cereals

27
HEALTHY AND FIT
Seasonal fresh sliced fruit
Egg white frittata with spinach and goat cheese
Steel-cut oatmeal with brown sugar, dried fruits and nuts
Selection of cold cereal with 2% and skim milk
Avocado toast, radish slaw & gribiche

BREAKFAST BITES
Mini assortment of breakfast pastries
Individual fruit and berry cups, drizzled with mint simple syrup
Low fat Greek yogurt parfait with crunchy granola, seasonal berries and drizzled with honey
Mini bagel smoked salmon plate with cream and shaved red onions
Mini spinach and goat cheese frittata
Bacon, cheddar cheese & fried egg brioche breakfast slider

THE CONTINENTAL
Selection of plain and fruit flavored yogurts with crunchy granola
Basket of freshly baked buttery croissants and signature pastries, preserves and sweet cream butter
Seasonal fresh sliced fruits

ALL BREAKFAST CHEF TABLES INCLUDE COFFEE/DECAF, GOURMET TEA SELECTION, FRESH SQUEEZED ORANGE JUICE AND OUR SIGNATURE SWEET CORN MUFFIN AND BUTTER.

OMELET STATION
Local cheddar cheese, Swiss cheese, ham, smoked bacon, tomatoes, onions, mushrooms, sweet peppers

18

PANCAKE STATION
Buttermilk pancakes, sweet cream butter, Vermont maple syrup, seasonal berry compote, whipped cream, dark chocolate shavings

14

FRENCH TOAST STATION
French toast stuffed with mascarpone, NY apple compote, dipped in sweet egg batter and cinnamon

16

INDIVIDUAL GREEK YOGURT PARFAITS

8

SELECTION OF COLD CEREAL WITH 2% AND SKIM MILK

5
MID-TOWN ORIGINAL
Organic soft scrambled eggs with snipped chives
Herb roasted Yukon gold potatoes
Applewood smoked bacon
Slow-roasted Provençal tomato
25

THE NEW YORKER
Organic scrambled eggs
New York cured ham
Sage scented pork sausage link
Red bliss potatoes, roasted peppers and leeks
28

BROOKLYN SOCIAL
Fresh berries and Greek yogurt parfait
Cinnamon dipped brioche French toast
Maple syrup
North Country pork sausage
Skillet potato hash
26

NATURALLY HEALTHY
Whole grain pastries
Organic egg white frittata with spinach, goat cheese and tomato
Seasonal fresh sliced fruits
Smoked turkey sausage
31

ALL PLATED BREAKFAST INCLUDES SIGNATURE Pastry
BASKET, COFFEE/DECAF, AND TEA SELECTION

Seasonal fresh sliced fruit
Smoked salmon plate with capers, tomato and hardboiled egg, mini bagels
French toast stuffed with mascarpone, NY apple compote, dipped in sweet egg batter and cinnamon
Buttermilk pancakes, sweet cream butter, Vermont maple syrup, seasonal berry compote, whipped cream, dark chocolate shavings
Steel-cut oatmeal with brown sugar, dried fruits and nuts
Immune boosting soy wild berry smoothies
Basket of fresh baked morning pastries, muffins, healthy morning loaves
8 Fusion® juices - assorted flavors
Naked Juice® assorted fruit smoothies
Bottled water
Vitamin water®
Assorted soft drinks
ASSORTED HOMEMADE COOKIES
Snickerdoodle, Oatmeal Raisin, Double Chocolate, Chocolate Chip
59 per dozen

BROWNIES AND BLONDIES
56 per dozen

BREAKFAST BREADS
Lemon glazed, marble chocolate chip, orange poppy seed, cinnamon rolls
57 per dozen

DANISH PASTRIES
Fruit filled, cheese, almond
50 per dozen

GOURMET MUFFINS
Old fashioned blueberry, lemon poppy seed, chocolate chip and bran
49 per dozen

CROISSANTS
Flaky traditional, chocolate and almond
62 per dozen

NY STYLE BAGELS
Plain, "everything", cinnamon raisin and whole grain
52 per dozen

MORNING BLUEBERRY SCONES
Old world and American style
52 per dozen

WARM NY BROICHE CINNAMON ROLLS
Cream cheese fondant
48 per dozen

FRIED HUDSON VALLEY CINNAMON APPLE "HAND PIES"
Vanilla and lemon zest glaze
52 per dozen

CHERRY AND BLUEBERRY COFFEE CAKE
Mull-spiced cider glazed
59 per dozen

GLAZED HAND CRAFTED DONUTS
Lemon, raspberry, hazelnut and caramel
60 per dozen
SALTY AND SWEET
Sour cream chips, BBQ potato chips, dried fruits, chocolate bark, salted caramel slice

BUILD YOUR OWN TRAIL MIX
Yogurt raisins, dried fruit, almonds, pumpkin seeds, toasted coconut, peanuts and granola, yogurt covered pretzels, variety of seasonal whole fruits

STADIUM
Mini black and white cookies, popcorn, Cracker Jacks®, NY pretzel, whole apples, dry roasted peanuts, variety of diet and regular soft drinks, bottled iced tea and bottled water, freshly brewed El Dorado® coffee, decaffeinated coffee and assorted teas

DISTINCTIVELY HEALTHY
Homemade vanilla and raspberry chia-seed pudding, mixed array of dried fruits and nuts, low fat greek yogurt parfait with crunchy granola, seasonal berries and drizzle with honey, freshly brewed El Dorado® regular and decaf coffee, selection of specialty teas

RESTART
House made orange mango cranberry smoothie, home baked assorted cookies and brownies, red and green apple wedges with Javits honey yogurt dip, Whole skin-on almonds

Re-ENERGIZE
House made granola bars, dark chocolate chunks cookies, salted pecans, freshly brewed El Dorado® coffee and decaffeinated coffee, selection of specialty teas
JUST BREWED
Up to 60 minutes of continuous service freshly brewed signature El Dorado®
regular and decaf coffee
Selection of signature teas
Jacobs honey, lemon, sugar three ways, cream and milk

ICED COFFEE SIGNATURE
COFFEE TABLE
Chilled El Dorado® regular and decaf coffee with chocolate and hazelnut syrups, half and half, a variety of sweeteners, cocoa powder and cinnamon

HOT CHOCOLATE "SOUTH OF THE BORDER"
63 per gallon

FLAVORED SIGNATURE WATER
Watermelon, cucumber and Lime, Lemon and Ginger, Orange Rosemary and Blackberry
65 per gallon

FRESH LEMONADE BAR
Blended with your favorite flavors of strawberry, watermelon and lemon-basil
46 per gallon

FRESH BREWED ICED TEA BAR
Country sweet and unsweetened served with fresh-cut lemons and simple syrup
46 per gallon
LUNCH
SIGNATURE CHEF
LITTLE ITALY

Minestrone soup, seven herbs oil
Tomato mozzarella caprese salad, red onion, fresh basil, olive, Pesto vinaigrette
Antipasti salad, tri-colored pasta, genoa salami, marinated mushrooms, pepperoncini, roasted red peppers, mixed olives, artichoke hearts, red wine vinaigrette
Grilled swordfish Provencal, tomatoes concassee, olives, capers, garlic, anchovies and pine nuts
Pan-seared organic chicken breast, mushrooms, fine herbs and marsala wine sauce
Penne pasta all’Arrabbiata, spicy tomato sauce and grated Parmesan Reggiano
Oven Roasted broccoli, lemon zest, first pressed olive oil
Mini cannoli, tiramisu, almond and pine nut cookies

56

Mixed greens salad, jicama, segmented orange, grilled corn, red pepper, tomato, tortilla strips, chipotle ranch dressing
Mixed cabbage and shaved radish slaw, jalapeno, carrots, bell peppers, pickle dressing
Warm flour tortillas
Chicken Al Pastor
Carne asada style skirt steak
Street charred corn, drizzle with cotija cheese and chili refried beans and saffron rice
Avocado crema, pico de gallo, salsa rojas & verde
Tres leche, caramel flan

MEXICANA

Manhattan clam chowder, oyster crackers
Endive and frisée salad, Chattam NY blue cheese, walnut, green apple, white balsamic vinaigrette
Truffle mac n’ cheese, four cheese blend sauce
Herb marinated chicken breast, cranberry demi-glace
Broiled Atlantic blue cod, lemon beurre blanc
Selection of fresh sautéed French beans
Sea salt and herbs roasted Yukon Gold potatoes
A selection of New York style Cheesecakes

50

Cognac lobster bisque
Classic romaine salad, homemade crisps, shaved parmesan and creamy parmesan dressing
Tri color quinoa salad, baby kale, roasted peppers, grape tomatoes, cucumber, shallot and champagne vinaigrette
Herb crusted salmon, lemon and sage brown butter
Fire-grilled beef tenderloin tips, roasted mushrooms, cabernet reduction
New York seasonal mixed roasted bistro vegetables, Jacob’s roof top honey, sea salt
Whipped sweet potato, Vermont maple culture butter
Fried apple pies, black and white cookies, chocolate bread pudding

TASTE OF NEW YORK

52

MANHATTAN CLAM CHOWDER, OYSTER CRACKERS

Endive and frisée salad, Chattam NY blue cheese, walnut, green apple, white balsamic vinaigrette
Truffle mac n’ cheese, four cheese blend sauce
Herb marinated chicken breast, cranberry demi-glace
Broiled Atlantic blue cod, lemon beurre blanc
Selection of fresh sautéed French beans
Sea salt and herbs roasted Yukon Gold potatoes
A selection of New York style Cheesecakes

65

TIMES SQUARE CLASSIC

FRIED APPLE PIES, BLACK AND WHITE COOKIES, CHOCOLATE BREAD PUDDING
Spicy coconut chicken soup

Red and green cabbage chopped salad, carrot, jicama, edamame bean, peanut, and ginger soy vinaigrette

Rice noodle salad, matchstick cucumber, shaved carrot, Thai chili, cilantro leaves, ginger, toasted sesame seed and creamy peanut dressing

Thai vegetable spring rolls, duck sauce

Curry braised chicken, lemongrass, Thai basil, chili pepper, lime

Steamed Atlantic cod, red Thai chilies, lime, ginger, cilantro

Stir fry Szechuan Japanese eggplant, garlic sauce

Steamed jasmine rice

Coconut cream tart, green tea crème brûlée
**SANDWICHES**

- Mountain mushroom velouté
- Field greens salad, cherry tomato, garbanzo bean, shredded carrot, shaved radish, champagne dressing
- Basil pesto white bean and green beans, roasted mushroom, red pepper, shaved Parmesan
- Italian Brooklyn Hero, Genoa salami, sopressata, mortadella, provolone, roasted peppers, shaved onion, lettuce, tomato, red wine vinegar, olive oil, seeded hero
- Natural roasted turkey, baby spinach, triple cream brie cheese, cranberry aioli, sour dough bread
- Roast sirloin of beef, caramelized onion jam, upland cress, white cheddar, truffle vinaigrette, French baguette
- Grilled vegetable, zucchini, eggplant, squash, roasted garlic and herb white bean spread, baby spinach, red wine vinegar, olive oil, focaccia bread

**SALAD**

- Orzo pasta salad, Kalamata olives, roasted peppers, arugula, feta cheese, red wine vinaigrette
- Tri color quinoa salad, baby kale, roasted peppers, grape tomatoes, cucumber, shallot, lemon & extra virgin olive oil
- Roasted mushroom salad, basil pesto, roasted peppers, fresh mozzarella
- Natural roasted turkey, baby spinach, triple cream brie cheese, cranberry aioli, sour dough bread
- Farm Chicken salad, dried cranberry, toasted almond, Gem lettuce, multi grain hero
- Albacore tuna, celery, romaine lettuce, lemon aioli, whole wheat wrap
- All natural roast beef sandwich, Havarti cheese, shaved red onion, sliced pickles, bib lettuce, tomato, horseradish mayonnaise, French baguette
- Smoked Country Ham and Gruyere, butter lettuce, heirloom tomatoes, grain mustard, French baguette
- Grilled vegetable, zucchini, eggplant, squash, peppers, roasted garlic and herb white bean spread, baby spinach, red wine vinegar, olive oil, focaccia bread

**DESSERT**

- Whole seasonal fruit / Homemade Kettle chips / Rod gold® pretzels / Terra® vegetable chips / Signature granola bar
- Chocolate fudge brownie / Freshly baked jumbo cookie / Candy bar

**GRAB AND GO**

- Orzo pasta salad, Kalamata olives, roasted peppers, arugula, feta cheese, red wine vinaigrette
- Tri color quinoa salad, baby kale, roasted peppers, grape tomatoes, cucumber, shallot, lemon & extra virgin olive oil
- Roasted mushroom salad, basil pesto, roasted peppers, fresh mozzarella
- Natural roasted turkey, baby spinach, triple cream brie cheese, cranberry aioli, sour dough bread
- Farm Chicken salad, dried cranberry, toasted almond, Gem lettuce, multi grain hero
- Albacore tuna, celery, romaine lettuce, lemon aioli, whole wheat wrap
- All natural roast beef sandwich, Havarti cheese, shaved red onion, sliced pickles, bib lettuce, tomato, horseradish mayonnaise, French baguette
- Smoked Country Ham and Gruyere, butter lettuce, heirloom tomatoes, grain mustard, French baguette
- Grilled vegetable, zucchini, eggplant, squash, peppers, roasted garlic and herb white bean spread, baby spinach, red wine vinegar, olive oil, focaccia bread
- Whole seasonal fruit / Homemade Kettle chips / Rod gold® pretzels / Terra® vegetable chips / Signature granola bar

**SERVED WITH HOMEMADE POTATO CHIPS AND TERRA VEGETABLE CHIPS HOUSE BAKED COOKIES & BROWNIES**
DINNER
COLD HORS D’OEUVRES
Caprese skewers, cherry grape tomato, mozzarella, olive & pesto sauce
Watermelon, pickled Persian cucumber and blueberry, fresh mint
Mini crudités, green pea lemon dip & micro pea shoots
Arugula salad, burnt orange, feta cheese cucumber wrap
Garlic pepper-marinated spanish olives skewers
Eggplant caviar & tomato jam “Nicoise” tartelette, micro arugula and Frankie 57 oil
Avocado toast, pickled radish gribiche
Poke salmon, cucumber cup, micro dill
Black peppered steak & Caesar on a parmesan sourdough toast
NY maple glaze ham, grilled pineapple, crispy sage
7 per piece

DELUXE COLD HORS D’OEUVRES
Devil’s quail eggs, Keluga Caviar
Keluga caviar, lemon dill crème fraiche, blini
Duck ‘rillettes” toast, pickled grapes
Poke Tuna, pickled edamame, wasabi rice cracker
NY Chattam blue cheese & raspberry, endive boat, spiced pecan
Smoke salmon canapé, pumpernickel, lemon preserve, dill
Savory salmon gravlax and cucumber mint crème fraiche
Shrimp Brooklyn gin bloody Mary shooter mini fruit skewers and guava crème fraiche
Foie Gras terrine on brioche with Apple-Asian Pear Chutney
9 per piece

HOT HORS D’OEUVRES
Corn and jalapeno arancini, classic rice balls, salsa verde and crema
Vegetable empanadas, vegetables stewed with blend of spice, salsa verde
Fried artichoke hearts, parmesan, lemon zest, tomato jam
Potato and sweet pea samosas with mango chutney and coconut-lime vinaigrette
Mac & Cheese bites, tubetti pasta, four cheese sauce, crispy panko
French onion potato croquette, fontina cheese, beef nage
Coney Island Dog, everything crusted Beef Franks wrap in puff pastry – Grain Mustard
Pastrami Reuben, toasted rye bread, melted Swiss cheese, mustard seed slaw
Beef Empanadas with Roasted, tomato and coriander Salsa
Chicken Pot Stickers with Sesame Soy Dipping Sauce
7 per piece

DELUXE HOT HORS D’OEUVRES
Fried Crab cake, capers tartare sauce, old bay dust
Parmesan Taco, Asparagus risotto, horseradish cream
Mushroom Florentine, spinach, roasted garlic, sheep milk ricotta, toasted crumbs
Tellagio grilled cheese, bacon jam, brown butter apple compote
Peking Duck wonton, hoisin dipping, radish scallion relish
Savory mushrooms and Parmesan Palmier
Chicken pot pie “vol au vent”, in perfectly baked puff pastry
Seafood pot pie “vol au vent”, in perfectly baked puff pastry
9 per piece
RECEPTION TABLES
GOING GREEN DECONSTRUCTED SALAD

The Caesar Salad
Crisp Fresh Romaine Tossed with Our Caesar Dressing, Herbed Focaccia Croutons, Parmesan Cheese and Oven-Roasted Tomatoes

The Greek Salad
A Mediterranean Favorite of Fresh Lettuce, Shaved Red Onion, Diced Cucumber, Pepperoncini, Tomatoes, Feta Cheese, Kalamata Olives and Oregano Vinaigrette

Asian Chicken Salad
A Fusion Cuisine Favorite of Shredded Napa and Iceberg, Carrots, Snow Peas, Cilantro Sprigs, Toasted Almonds, Grilled Chicken, Toasted Sesame Seeds and Soy-Peanut-Ginger Dressing

JAVITS VEGETABLE GARDEN
Garden fresh raw vegetable display & dips Green goddess, ranch and roasted pepper hummus

ARTISAN LOCAL CHEESE BOARDS
Artisan local and imported cheeses, local honey, fig cake, grapes, crostini, flatbread

CHARCUTERIE BOARD
Genoa salami, sopressata, prosciutto, Chorizo, Marcoa almond, marinated olives, cornichon, baguettes

SUSHI
Variety of uramaki rolls, nigiri, wasabi, soy sauce and pickled ginger

250 / 32 pieces by the platter

MEDITERRANEAN TABLE
Roasted garlic hummus, tzatziki, tabbouleh, dolmas, feta cheese stuffed pepper, marinated olives and sun dried tomatoes crisp pita chips, soft naan bread

21

DIM SUM
Steamed pork, shrimp and vegetable dumplings with Edamame bean salad, soy, Ponzu-ginger, kimchi and honey sauces

18

QUESADILLAS
Marinated skirt, Cheddar & Queso Chihuahua- lime, avocado crema
Al Pastor Chicken, Jack Cheese - salsa Verde, avocado crema
Baby Spinach, Mushroom, cheddar cheese- Pico de Gallo, avocado crema

20

PRICED BASED ON 2 HOURS AND A MINIMUM OF 75 PEOPLES
HAND CRAFTED SLIDERS
Butcher Classic, Grass-fed Beef, Pickle, Tomato, Javits sauce
BBQ Bacon chicken, Breaded chicken, Bacon, aged cheddar,
Pickle & Tomato Falafel, lettuce, Tomato, Tzatziki sauce

24

MAC & CHEESE BAR
Classic four blend cheese
Gruyere, mushroom & crispy bacon
White cheddar cheese, spinach and artichokes

22

MEATBALL BAR
Selection of hand crafted meatballs, basket of warm ciabatta
Traditional Beef Meatballs, Grand Ma gravy
Chicken Meatballs, wild mushroom ragout
Thai Pork Meatballs, Ginger Soy BBQ sauce

20

OYSTER BAR*
Shucked in the room fresh oysters, clams, crab claws,
poached shrimp, homemade cocktail sauce & mignonette vinegar

55

PRICED BASED ON 2 HOURS AND A MINIMUM OF 75 PEOPLE
*PLUS $195 CHEF FEE
STREET TACO
Mixed Cabbage slaw, shredded carrot, cilantro and lime vinaigrette
Slow-Braised Pernil Pork
Beef Carne Asada
Al Pastor Brushed Chicken Thighs with Fresh Cilantro and Lime Juice
Soft Corn Tortillas, Chopped Maui Onions, Fresh Cilantro, Tomatillo Salsa, Charred
Tomato Ranchero Salsa and Crumbled Cotija Cheese

22

EVO GRILL SEASONAL VEGETABLE
Fresh Green Seasonal Vegetables Sautéed to Order
Green Peas, Squash, Zucchini, Mix Pepper, Asparagus, Eggplant, Broccolini and Romanesco
Drizzled with Roasted Garlic-Chili Extra-Virgin Olive Oil and Aged Saba Vinegar

18

REQUIRE AN ATTENDANT AT ADDITIONAL CHARGE $195

GRILLED CHEESE SANDWICH
An American favorite with an indulgent twist!
Choose Three:
Apricot jam and Brie
Goat Cheese and Olive
Duck Rillettes & white Cheddar Cheese
Mini American Cheese
Mini Reuben
Sun-Dried Tomato, Basil and Mozzarella
Served with Tomato Gin Soup

24

THE RAMEN SHOP ACTION STATION
Traditional Noodle Dish of Japan with Choice of Broth
Served with Coffee Cups with Pho Spoons, Forks and Chopsticks
Choose Two:
Shio — Traditional Broth Made from Chicken Stock and Vegetables
Shoyu — Traditional Chicken and Vegetable Stock with Dark Soy Sauce Added
Miso — Chicken and Fish Stock with Miso Paste
Vegetable — Light Stock Made from Carrots, Celery, Onions, Mushrooms and Leeks
Served with Curly Noodles, Char Siu Pork, Chicken, 1,000-Year-Old Egg, Bean Sprouts, Scallions, Mini Bok Choy, Shredded Carrot, Firm Diced Tofu, Jalapeños, Straw Mushrooms, Bamboo Shoots, Chili Paste and Soy Sauce

29
PLATED MEALS
Asparagus and Artichoke Salad with Upland Cress, Baby Tomatoes, Asiago Cheese and Tarragon-Champagne Vinaigrette

Heirloom Tomato Salad with Aged Manchego Cheese Croutons, Watercress, Baby Bib Lettuce, Red Endives, avocado and blackberry vinaigrette

Baby Iceberg Wedges, Blue Cheese, Bacon, Baby Tomatoes, red onions Garlic Cheddar Cheese Croutons and Pink Peppercorn Ranch

Baby Gem Lettuce Salad with Tortilla Crunch, Cotija Cheese, Smoked Bacon, Baby Tomatoes, Aged Gorgonzola Cheese, Shaved Pickled Red Onions and BBQ Ranch Dressing

Kumato Tomato with Lettuce Rosettes, One-Year-Aged Manchego Cheese, Red Verjus Reduction and Extra-Virgin Olive Oil

Cured Smoked Salmon with Radishes, Petite Romaine, Boursin Cheese, Marbled Rye Croutons and Tarragon-Champagne Vinaigrette

Prosciutto, Baby Arugula, Cherry Grape Tomatoes, watermelon, micro basil, Balsamic pearl and ‘Frankie 57’ olive oil

Baby Bronze and Green Romaine with Marinated Olives, Herbed Ciabatta Croutons, Parmesan Cheese and Classic Caesar Dressing

Hearts of Romaine Spears, Focaccia Croutons and Asiago and Pecorino Cheese

Upland cress and Frisée with Caramelized Walnuts, Poached Pear, NY Chattam Blue Cheese and white balsamic vinaigrette

Minestrone with sweet basil pesto

New England clam chowder with crispy bacon

Wild mushroom bisque with fresh thyme and truffle oil

Chicken enchilada with cilantro and crispy julienne tortillas

Chilled summer gazpacho with herbed focaccia crouton

Chicken noodle and vegetable

Smoked chicken and barley with white truffle oil

Sweet potato and vegetable chowder with wild rice

Lentil with bacon, micro arugula and crispy parsnip ribbons

Lobster bisque with sherry crème fraîche

Roasted tomato with pecorino cheese focaccia crouton

VANILLA CHAMPAGNE SORBET

LEMON VERBENA SORBET

GRAPEFRUIT COINTREAU SORBET

RASPBERRY CHERRY MORRETELLO SORBET

6 PER PERSON

8 PER PERSON
**GRILLED CHICKEN**
Mediterranean-Grilled Chicken with Creamy Pesto Orzo Pasta, Artichokes, Oven-Dried Tomatoes, Kalamata Olives, Pine Nuts and Natural Chicken “Au Jus”

45 PER PERSON

**LEMON PEPPER CHICKEN**
Marinated and Roasted Lemon Pepper Murray’s Chicken Breast with Lemon preserve and Rosemary “au jus”, butter Poached Asparagus Roasted and smashed Creamer Potatoes, Sea Salt and EVOO

45 PER PERSON

**HERB-CRUSTED SALMON**
Sundried tomatoes and Herbs Crusted Wild Salmon, Orange Burnt Sauce Caramelized Sage White Polenta Cake and Seasonal Baby Vegetables

50 PER PERSON

**FILET OF BEEF**
Grilled Filet of Beef with Perigourdine Sauce and Yukon Gold Pomme Macaire

68 PER PERSON

**NEW YORK STRIP**
New York Strip “à la Plancha” with Sauce au Poivre Vert, Sautéed Haricot Verts & Garlic confit Truffled Macaroni and Cheese and Steeped Cherry Tomatoes

59 PER PERSON

**GRILLED RIB-EYE**
Grilled Rib-Eye with Chili-Garlic Demi-Glace and Beurre “Maitre D’hôtel” Gorgonzola Cheese Scalloped Potatoes Sautéed Haricot Vert and garlic chips

63 PER PERSON

**RED SNAPPER “A LA PROVENCAL”**
Crispy Skin Red Snapper and Pancetta, Tomato Fondue Beurre Blanc Scallops Zucchini and Tomatoes “Tian” Green Basil Risotto

50 PER PERSON

**SLOW-BRAISED BLACK LAGER BEEF SHORT RIB**
Slow-Braised Short Rib with GUINNESS® Black Lager Demi-Glace Soft Stone Ground Polenta and Caramelized Root Vegetables, Crispy Kale

68 PER PERSON

**FILET AND BLACK COD**
Seared Petite Filet and Ginger-Marinated Black Cod Butternut Squash Purée, Lemon-Butter snow peas and “Vadouvan Agridulce”

76 PER PERSON
CHICKEN AND SHRIMP
Creole Chicken and Rosemary-Garlic Shrimp with Tomato Leek Risotto
Cake, Spicy Red Bell Pepper Coulis, Fry Leek
62 PER PERSON

STEAK AND SHRIMP
Grilled New York Strip Steak and Achiote-Brushed Gulf Shrimp "La Padella"
Curried Cauliflower, Sautéed Petite Vegetables and Roasted Garlic Cream sauce
69 PER PERSON

SURF AND TURF
Grilled Filet of Beef with Sauce au Poivre – Butter Poached Lobster Tail
Gratin Dauphinois, Glaze Baby Carrots, sautéed French Beans with garlic and gremolata crumbs
84 PER PERSON

STEAK AND CHICKEN
Lemon and Black Pepper-Marinated Airline Chicken Breast and Petite Filet
Aged White Cheddar Cheese Scalloped Potatoes, Roasted Brussel Sprouts and Bell Peppers
64 PER PERSON

JAVITS SIGNATURE NY CHEESECAKE
Berry sauce

“MOMMA MIA” OPEN FACED CANNOLI
Mascarpone, bourbon soaked cherries

CARROT CAKE TOWER
Vanilla bean sauce

TRES LEECHES CAKE
Fresh whipped cream

DOUBLE CHOCOLATE CAKE
Wild berry sauce

8

ALL ENTRÉES SERVED WITH FRESHLY BAKED ROLLS, LAVOSH & BUTTER,
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE & ASSORTED HOT TEAS