



AMBIENT HORS D'OEUVRES

Please select a combination of four ambient and four temperate hors d'oeuvres

Chinese 5 Spice Tuna

Wonton Crisp, Wakame and Ponzu

Assorted Sushi Rolls

Spicy Tuna, Salmon & Avocado, Crab Roll, California Roll in Nori Wrapper
Soy Sauce, Fresh Ginger, Wasabi

Smoked Salmon Puff Pastry Bite

Lemon Caper Cream Sauce

Shrimp Ceviche

Fresh Cilantro, Jalapeno, Cucumber Bite
(GF)

Tuna Tartar

Pickled Daikon
Served on an Asian Spoon

Curried Chicken Salad

Crisp Pita, Toasted Almonds

Parisian Style Chicken Bites

Diced Chicken with Apples, Fennel, Pecans,
Olive Oil & Lemon Juice
Served on Red Endive
(GF)

Watermelon & Feta Cheese Skewer

Balsamic Glaze
(GF)

Roasted Beet Hummus

Za'atar Spiced on Cucumber Chip
(Vegan & GF)

Antipasto Brochette

Grilled Artichoke, Kalamata Olive, Sundried Tomato
Fresh Mozzarella
(Vegetarian)

AMBIENT HORS D'OEUVRES (continued)

Please select a combination of four ambient and four temperate hors d'oeuvres

Wild Mushroom Bruschetta

Herb Goat Cheese, Micro Arugula

Baba Ghanoush Tart

Oven Roasted Eggplant Puree, Tahini, Olive Oil, Garlic, Lemon Juice
On Cucumber Chip
(Vegan & GF)

Pepper-Crusted Steak

Brioche Toast

Prosciutto Wrapped Turkish Figs

With Triple Crème Brie, Balsamic Glace
(GF)

Fresh Tomato and Mozzarella Bruschetta

Pesto Crostini
(Vegetarian)

Southwestern Savory Cups

Black Bean, Red Pepper, Avocado, Fresh Cilantro Cream

SUPPLEMENTAL AMBIENT HORS D'OEUVRES

Supplemental pricing required for full event guest count

Per person, per selection

Classic Shrimp Shooter

Horseradish Cocktail Sauce
(GF)

Sesame Toasted Tuna

With Seaweed
On Wonton Crisp

Lump Crab, Frissee Salad, Grilled Stone Fruit

Ponzu Vinaigrette

Mini Lobster Salad Taco

Tarragon Lemon Aioli
(GF)



TEMPERATE HORS D'OEUVRES

Please select a combination of four ambient and four temperate hors d'oeuvres

Tempura Shrimp Bites

With Bang Bang Sauce
Sweet Chili, Sriracha, Mayo
Scallions & Toasted Sesame

Toasted Coconut Shrimp

Mango Chutney

Creole Salmon Croquette

Jalapeno Remoulade

Chicken Vol Au Vent

Creamy Chicken & Vegetables
In Puff Pastry

Smoked Chicken Tinga Quesadilla

Jack Cheddar Cheese, Caramelized Onion Creme

Crispy Chicken Waffle Skewer

Waffle Battered Crispy Chicken Bites
With Truffle Honey

Chicken Satay

Ginger and Soy Marinade, Thai Peanut Dipping Sauce

Baked Fig & Brie Bites

Puff Pastry
(Vegetarian)

Mini Jalapeno Arepas

Salsa Verde
(Vegetarian)

Quinoa Cakes

Avocado-Dill Relish
(Vegan & GF)

TEMPERATE HORS D'OEUVRES (continued)

Mac & Cheese Bites

Basil Oil Drizzle
Micro Herbs
(Vegetarian)

Vegetarian Taco

Avocado Crema and Micro Cilantro

Plant Based “Beef” Taco

Jicama Mango Slaw, Fresh Avocado
(Vegan & GF)

Marinated Vegetable Empanada

Chimichurri Sauce
(Vegetarian)

Vegetable Samosa

Mango Chutney

Vegetable Spring Roll

Sweet Chili Sauce
(Vegetarian)

Mini Beef Wellington Bite

Gouda, Bearnaise Sauce

Malaysian Style Beef Satay

Malaysian Spices and Sweet Soy Sauce

Carnitas Pulled Pork Bite

Crumbled Cotija, Avocado Cream
Tostones

Lollipop Lamb Chops

Rosemary and Garlic Crust, Fig Demi



SUPPLEMENTAL TEMPERATE HORS D'OEUVRES

*Supplemental pricing required for full event guest count
Per person, per selection*

Oyster Rockefeller

Bluepoint Oysters, Parmesan Cheese, Sautéed Spinach
On Oyster Shell

Lobster and Asparagus Quesadilla

Maine Lobster, Crisp Asparagus, Cilantro Sour Cream

Smoke Cured Turkey Bacon Wrapped Scallop

Truffle Butter, Fennel Fronds

Wagu Beef Kabob

Ginger Orange Dipping Sauce

Beef Short Rib Slider

Dijon Horseradish Cream

FIRST COURSES

Please select one

Cold Appetizers

Tricolor Beet Carpaccio Salad

Shaved Ricotta Salata, Baby Arugula, Toasted Pistachio, and Lemon Vinaigrette
(Vegetarian, GF)

Baby Frisee Salad

Roasted Sweet Potatoes, Crispy Chickpeas, Pickled Red Onions, Sundried Cranberries, and Lemon Thyme Vinaigrette
(GF)

Candy Apple Pecan Salad

Baby Sweet Greens, Granny Smith Apples, Fresh Raspberries,
Candied Pecans, Craisins, Chilled Raspberry-Beet Vinaigrette

Greek Salad

Romaine Lettuce in Fresh Oregano Vinaigrette with
Imported Olives, Feta, Cucumber, Tomato, Red Onion and
Stuffed Grape Leaves

Cured Gravlax

Baby Arugula, Pomegranate Seeds, English Cucumbers, Belgian Endive, and Chive Champagne Vinaigrette

Local Grilled Corn Salad

Baby Watercress, Crispy Chickpeas, Heirloom Tomatoes, Fried Corn Tortilla Strips, Avocado Green Goddess
(Vegan)

Hot Appetizers

Pan Seared Sea Scallops

Sautéed Shallots, Roasted Sweet Corn, Portobello Mushrooms & Wilted Baby Kale
Lemon Vinaigrette
(No pre-set)

Shrimp Arancini

Battered Arborio Rice with Green Peas and Poached Shrimp over Sweet Basil Tomato Sauce
And Shaved Ricotta Salata
(No pre-set)

Sweet Pea Ravioli

Basil lemon Cream Sauce, Asparagus Tips, Crispy Pancetta and Micro Broccoli
(No pre-set)



DELEGATES DINING ROOM

AT THE UNITEDNATIONS

MAIN COURSES

Please select one

VEGETARIAN or CHICKEN

Note: We offer a silent "Chef's Choice" vegetarian plate with every meal at no charge.

Vegetable Risotto (GF)

With Mushrooms, Asparagus, Butternut Squash, Peas
Tomato Confit

Note: Omit butter for Vegan option, let your planner know.

Eggplant Rollatini

Over Sweet Basil Tomato Sauce and Vegetable Provencal
(Vegetarian, GF)

Roasted Vegetable Moussaka

With Eggplant, Russet Potatoes, and Crumbled Feta Cheese
(Vegetarian)

Balsamic Roasted Portobello

Beets, Amaranth & Wilted Local Spinach
(Vegan)

Vegetable Paella Bowl (Vegan & GF)

Zucchini, Squash, Eggplant, Roasted Peppers, Green Peas, Mushrooms & Onions
Over Sundried Tomato Rice Pilaf

Grilled Frenched Chicken Breast

White Bean and Wild Mushroom Ragout,
Roasted Asparagus, Lemon Thyme Jus

Chicken Provencal

Artichoke, Haricot Vert, Potato Tart with Goat Cheese
Lemon Caper Romesco Sauce

Agave & Soy Grilled Breast of Chicken

Lemon Scented Jasmine Rice, Scallion, Peppers & Shitake Mushrooms
Miso Jus Lie

Seared Champagne Chicken

Tarragon Brown Butter Sauce, Pomme Pave
Glazed Heirloom Carrots

Herbs de Provence Marinated Breast of Chicken

Butternut Squash Ravioli, Rainbow Swiss-Chard,
Tomato Concasse and Pink Peppercorn Beurre Blanc

FISH

Lemon Basil Barramundi

White Wine Buerre Blanc, Broccolini, Almond Long Grain Rice Pilaf

Panko Crusted New England Cod

Lemon Caper Sauce, Heirloom Carrots, Sliced Fingerling Potatoes

Herb Rosted Snapper

Chive Buerre Blanc, Lobster Mashed Potatoes, Haricot Vert, Melted Leeks

Pan Seared Atlantic Salmon

Miso Glazed, Baby Bok Choy, Coconut Scented Black Rice

Pan Seared Striped Bass

Puree de Pommes de Terre, Heirloom Tomatoes & Fennel Confit
Roasted Red Pepper Sauce

Herb Roasted Red Snapper

Chive Beurre Blanc
Lobster Potato Mash, Haricot Vert



DELEGATES DINING ROOM
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BEEF

Pan Seared Beef Filet au Poivre

Fondant Potato, Sauteed Baby Spinach

Slow Cooked Beef Short Ribs

Burgundy Wine Sauce, Soft Truffled Polenta, Herb Roasted Root Vegetables

Grilled New York Sirloin Steak

Bordelaise Sauce

Pomme Puree, Rapini & Roasted Peppers

Bistro Beef Filet

Port and Plum Wine Reduction, Heirloom Carrots, Mushroom Duxelles, Parmesan Parsnip Puree

Seared Beef Tournedos

Wild Mushroom Sauce

Sautéed Swiss Chard, Potato Au Gratin

DESSERTS

Please select one

Flourless Chocolate Cake

Espresso Buttercream and Toasted Pistachios
(GF)

Mixed Berry Flute

Mixed Berry Gelato with a hint of Lemon Juice Swirled with a Raspberry Sauce and Toasted Almonds

Creme Caramel

Traditional Creme Caramel
Fresh Strawberry Sauce

Passion Fruit Tartlet

Chocolate Short Dough filled with Passion Fruit Curd
Passion Fruit Sauce
Mini Butter Cookie

Chocolate Hazelnut Praline

Sabayon with Hazelnut Chocolate Dacquoise
Caramel Sauce, Truffle
(GF)

Apple Tartlet

Pure Butter Short Dough
Almond Cream and Apple Filling
Vanilla Whip Cream, Caramel Sauce

Lemon Meringue Tartlet

Pure Butter Short Dough with Lemon Curd
Topped with Caramelized Meringue
Strawberry Sauce

Classic Tiramisu

Coffee and Mascarpone Cream on a layer of Lady Finger Cookies
Soaked in Espresso and dusted with Cocoa Powder



DELEGATES DINING ROOM

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DESSERTS (continued)

Dark Chocolate Pyramid

Chocolate Dacquoise filled with Raspberry Coulis
Topped with Rich Chocolate Mousse
Mango Sauce
(GF)

Mixed Berry Trifle

Macerated Mixed Berries, Coconut Whipped Cream, and Shaved Dark Chocolate
(Vegan, GF)

German Chocolate Cake

Coconut, Pecans
Vanilla Cream, Strawberry Sauce

Salted Caramel, Chocolate Mousse

Truffle, Mango Sauce

A Light Key Lime Tart

Chocolate Ganache

Assorted Fresh Cut Fruit

Seasonal Berries

HAND-CRAFTED SPECIALTY CAKES AVAILABLE

Administrative Charge, Staff Charges, Facility Fees and NYS Sales Tax are additional.

Dinner Buffets

Composed Buffet Selections

Includes Fresh Brewed Coffee, Decaffeinated and Assorted Teas

Minimum 50 guests required

Buffet # 1

Chicken Breast Sauté

With Coconut Milk, Turmeric, Cilantro
Shitake Mushrooms

Balsamic Roasted Portobello

Beets, Amaranth & Wilted Local Spinach
(Vegan)

Roast Fingerling Potatoes Lyonnaise

Garlic Sautéed Broccolini

Saffron Rice Pilaf

Hearts of Iceberg with Chopped Egg, Bleu Cheese, Tomato
Balsamic Vinaigrette

Baby Romaine Caesar Salad

With White Anchovies

Assorted Artisanal Breads

Viennese Dessert Table

With

Apple Strudel and Whipped Cream

Assorted Petit fours

Miniature Cookies

Macaroons

Fresh Brewed Coffee, Decaffeinated and Assorted Teas



DELEGATES DINING ROOM
AT THE UNITED NATIONS

Buffet # 2

Chanterelle & Corn Pudding

Local Leek & Goat Cheese Tart

Beet & Pomegranate Reduction

Herb Marinated Barramundi

With Tomato Olive Relish

Wild Rice Pilaf

Sautéed Rainbow Swiss Chard

Smoked Sea Salt Asparagus

Tri Color Salad with Apples, Goat Cheese

Whole Grain Mustard Vinaigrette

Strawberry Almond Salad

Romaine Lettuce, Cherry Tomatoes, Cucumber, Pickled Red Onion

Fig Balsamic

Assorted Artisanal Breads

Viennese Dessert Table

With

Mini Tiramisù Tarts

Miniature Cookies

Macaroons

Fortune Cookies

Fresh Brewed Coffee, Decaffeinated and Assorted Teas

Buffet # 3

Vegetarian Cassoulet

Cannellini Bean, Baby Zucchini, Butternut Squash, Eggplant & Carrots
Tomato Confit
(Vegan & GF)

Peppercorn Seared Bistro Filet of Beef

Horseradish Cream

Chive Mashed Potatoes

Roasted Heirloom Carrots & Parsnips

Roasted Red Pepper Rice Pilaf

Tricolor Roasted Beets

With Balsamic Glace & Fresh Basil

Cucumber Dill Salad

With Tricolor Sweet Peppers
Apple Cider Vinaigrette

Assorted Artisanal Breads

Viennese Dessert Table

With

Black Forrest Cheesecake

Assorted Petit fours
Miniature Cookies
Macaroons

Fresh Brewed Coffee, Decaffeinated and Assorted Teas



DELEGATES DINING ROOM
AT THE UNITED NATIONS

Buffet # 4

Pan Seared Supreme of Chicken
Champagne Wild Mushroom Sauce

Roast Sirloin of Beef
Peppercorn Sauce Demi-Glace

Haricot Vert & Pimento

Roasted Gold Bar Squash with Blistered Cherry Tomatoes

Confetti Rice Pilaf

Roasted Sweet Potatoes with Whipped Cinnamon Sugar Butter

Belgian Endive, Bleu Cheese, Walnuts and Apples
Sherry Wine Vinegar Dressing

Assorted Artisanal Breads

Viennese Dessert Table
With

Chocolate Truffle Cake
Petit fours
Miniature Cookies
Macaroons

Fresh Brewed Coffee, Decaffeinated and Assorted Teas

Buffet # 5

Panko Crusted New England Cod
Lemon Caper Sauce

Braised Boneless Short Rib
Cabernet Demi-Glace

Roasted Parmesan Asparagus

Wild Mushroom Sauté & Scallions

Potato Dauphinoise

Herb Couscous and Olive Herbed Pilaf

Tri Color Salad with Apples, Goat Cheese
Whole Grain Mustard Vinaigrette

Assorted Artisanal Breads

Viennese Dessert Table
With
Raspberry Cheesecake
Assorted Petit fours
Miniature Cookies
Macaroons

Fresh Brewed Coffee, Decaffeinated and Assorted Teas