

## **DELEGATES DINING ROOM**

AT THE UNITED NATIONS

### **COCKTAIL STATIONS**

*Stations are charged at the full guest count of your event*

#### **Artisanal Pasta Station**

*Accompanied by Chile Peppers, Pecorino Romano, Extra Virgin Olive Oil, Balsamic Vinegar  
Baskets of Assorted Breads*

***Please Select Three Pastas***

***(Gluten Free Pastas are available upon Request – Ask your planner for more information)***

#### **Orecchiette Pasta Primavera**

Roasted Peppers, Eggplant, Blistered Tomatoes and Micro Basil  
Garlic and Oil

#### **Butternut Squash Ravioli**

Sage Browned Butter Sauce

#### **Shrimp Scampi Cavatappi**

Baby Spinach and Grape Tomatoes  
Lemon White Wine Sauce

#### **Lasagna al Forno**

Angus Ground Beef Ragu, Fresh Mozzarella  
Slow Cooked Tomato Sauce

#### **Vegetarian Lasagna**

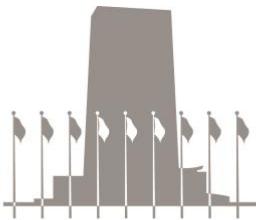
Baby Spinach and Wild Mushrooms  
Béchamel Sauce

#### **Burrata Ravioli**

Roasted Apple, Micro Basil  
Sage Cream Sauce

#### **Cacio e Peppe**

Spaghetti, Pecorino Romano, Baby Arugula  
Crispy Pancetta, Fresh Cracked Black Pepper



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### **Dim Sum Station**

**Station includes your choice of:**

#### **2 Dumpling Options**

Chicken, Shrimp, Pork or Edamame

#### **2 Shumai Options**

Shrimp, Pork or Edamame

#### **Station includes**

Wakame Salad, Scallion Soy Sauce & Teriyaki Sauce

### **Bruschetta Table**

**Accompanied by Assorted Flat Breads, Baguettes and Ficelle**

***Please Select Four Bruschetta***

#### **Chicken and Feta Cheese Bruschetta**

Sun Dried Tomatoes, Lemon Oil

#### **Smoked Salmon Bruschetta**

Crème Fraiche and Fresh Dill

#### **Cannellini Bean Bruschetta**

Roasted Garlic, Sun-Dried Tomato, Fresh Basil, Extra Virgin Olive Oil

Accompanied by Assorted Flat Breads, Baguettes and Ficelle

#### **Fior di Latte Mozzarella Bruschetta**

Heirloom Tomato, Fresh Basil, Extra Virgin Olive Oil

Accompanied by Assorted Flat Breads, Baguettes and Ficelle

#### **Roasted Eggplant Bruschetta**

Fennel, Capers, Oven Roasted Tomato, Herbs De Provence

Accompanied by Assorted Flat Breads, Baguettes and Ficelle

#### **Kalamata Olive Bruschetta**

Confit of Garlic, Capers, Piquillo Peppers, Extra Virgin Olive Oil

### **Persian Kebab Grill**

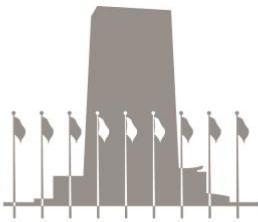
**Authentic Marinated Steak Kebabs**

#### **Chicken Thigh Kebabs**

#### **Chopped Meatball Kebabs**

Served with

**Torshi, Sabsi, Persian Pickles, Olives and Lavash**



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**Nuevo Latino**  
**Chicken Empanadas**  
with Salsa Cruda

**Cubano Style Ropa Vieja**

**Jicama Salad**

**Hot Arroz Con Gandules**

**Sweet Plantains**

**Accompanied with**  
Black Bean and Corn Salsa, Pico de Gallo,  
Tortilla Chips

**Vegetarian Slider Station**

**Freshly Prepared Beyond Burgers Served on Soft Brioche Rolls**

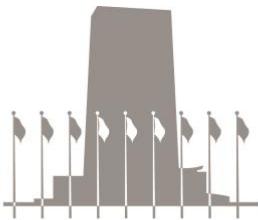
**Accompanied with**

Guacamole, Salsa, Flavored Ketchups, Caramelized Onions,  
Wild Mushrooms, Vermont Cheddar, Lettuce,  
Sliced Roma Tomatoes, Pickles & Shoestring Fries

***Beef Sliders are available as a substitute to the above Vegetarian / Let your planner know in advance***

**Black Angus Hand-Packed Miniature Short Rib Burger**

**Miniature Turkey Burger**



## **DELEGATES DINING ROOM**

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### **Artisanal Cheese and Fruit Display**

Accompanied by Dried Fruits and Assorted Crackers and Sliced Breads

Garnished with Seasonal Fresh Fruit and Berries

Honey, Raspberry Jam, Fig Jam, Orange Marmalade

***Please Select Four Cheeses***

#### **Midnight Moon Goat Cheese**

A Vermont Goat Cheese with an ivory-color with a nutty and brown buttery upfront. Followed with a long carabel finish. Aged six months or more.

#### **Queso Manchego**

Aged Three Months Sheep's Milk from the La Mancha Region of Spain

#### **Piave Vecchio**

Italian Cow's Milk Cheese aged 8 months with a semi-firm to hard texture and a slightly sweet full-bodied flavor

#### **Switzerland Gruyere**

Semi-Firm Cow's Milk Cheese with a Nutty Flavor that originated in the Cantons of Fribourg, Vaud, Neuchâtel, Jura, and Bern in Switzerland and named after the town Gruyeres.

#### **Smoked Gouda**

A Dutch Cheese Smoked in Brick Ovens over Flaming Hickory Chip Embers  
From Jansal Valley Farms

#### **Parmigiano-Reggiano**

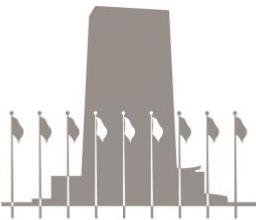
Italian Cow's Milk Hard Cheese, Nutty and Slightly Crunchy

#### **Irish Grass Fed Cheddar Cheese**

Kerrygold Cow's Milk Cheddar Cheese with a semi-firm texture and a sharp, bold, nutty flavor profile.

#### **Saint-Andre Cheese**

French Triple Crème Cow's Milk Cheese with a Soft Buttery Texture and a Tangy Edible Rind



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### **Carving Stations**

#### **Herb Rubbed Atlantic Salmon**

Citrus Aoli, Chimichurri, English Cucumber/Dill Salad, Wild Rice Almondine, Grilled Lemon Wedge, Brioche Rolls

#### **Chipotle Rubbed Turkey Breast**

Orange/Cranberry Relish, Rosemary Gravy, Sweet Potato Mash, Braised Lacinato Kale, Brioche Rolls and Ciabatta Rolls

#### **Korean Gochujang Rubbed Roast Beef**

Korean Barbeque Sauce, Kimchee, Sriracha Aoli, Pickled Vegetables, Cilantro, Steamed Sticky Rice, French Bread and Crostini's

#### **Five Spiced Marinated Skirt Steak**

Plum Ginger Sauce, Scallion Ginger Teriyaki Sauce, Sesame Soy Cucumber Salad, Crispy Onions Stir Fried Lo Mein Noodles, Lotus Buns

#### **Roast Sirloin of Beef**

Bordelaise Sauce, Goat Cheese Pomme Puree, Creamed Spinach, Crispy Shallots, Grilled Baby Romaine Caesar Salad, Onion Rolls and Parker house Rolls

#### **Hormone Free Leg of Lamb**

Harissa Yogurt Sauce, Lemon Herb Tahini Sauce, Shepherd's Salad, Assorted Grilled Vegetables, Lemon Fingerling Potatoes, Pita Bread and Garlic Naan Bread

#### **Paella Pans**

*Served with Assorted Rolls, Romescoa Sauce, Extra Virgin Olive Oil & Red Wine Vinegar*

***Please Select 1 Style of Paella***

#### **Mediterranean Paella**

**Shrimp, Calamari, Chicken & Chorizo**

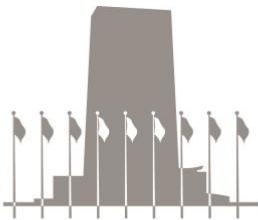
#### **Seafood Paella**

Baby Clams, Shrimp, Baby Mussels

#### **Vegetarian Paella**

Green peas, Eggplant, Carrots, Asparagus

*All Accompanied with Sweet Onions, Garlic & Roasted Red Peppers*



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**Asian Delights**

**Bangin Shrimp**

Sweet Chili, Raw Asian Cabbage

**Wok Seared Mongolian Beef**

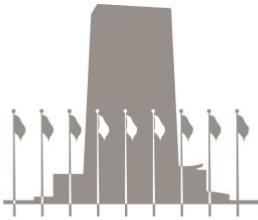
Sweet Soy, Ginger and Garlic, Korean BBQ Sauce  
Served with

**Assorted Shumai**

in Authentic Bamboo Steamers  
Soy and Plum Dipping sauces

Accompanied by

**Steamed White Rice and Fortune Cookies**



## **DELEGATES DINING ROOM**

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### **INTERNATIONAL STATIONS FROM AROUND THE WORLD**

*Pricing based on up to a 2-hour reception, 3 hour station is additional charge*

*Stations are charged at the full guest count of your event*

*Minimum 50 guests required for each station/ ordering for full guest count for each station is required*

#### **Pan-Asian Station**

*Pricing is based on up to a 2 hour reception*

**Accompanied with Soy Sauce, Duck Sauce, Siracha & Fortune Cookies**

**Please Select 2 Proteins**

**Crispy Calamari**

Salt, Pepper, Napa Cabbage and Soy Dipping Sauce

#### **Char Siu Pork**

Sweet & Savory Cantonese- Style Roasted Pork

#### **Gochujang Beef**

Marinated Grilled Steak with Spicy Gochujang Chili Paste

#### **Shrimp and Broccoli Stir Fry**

Szechuan Sauce

#### **Korean Spicy Pork Bulgogi**

Thinly Sliced Pork Marinated in Sesame, Ginger & Gochujang

#### **General Tso's Chicken & Broccoli**

**Please Select 2 Accompaniments**

#### **Ginger Scallion Fried Rice**

(Vegan)

#### **Mixed Vegetable Lo Mein**

#### **Miso Glazed Sweet Potatoes**

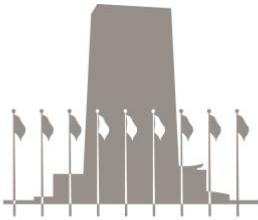
#### **Japanese Pickled Vegetables**

(Vegan)

#### **Peanut Noodle Salad**

#### **Miso Napa Cabbage Salad**

(Vegan)



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### India Station

*Pricing is based on up to a 2 hour reception*

Includes

**Naan Bread**

***Please Select 2 Proteins***

**Tandoori Chicken**

**Chicken Tikka Masala**

**Curried Goat Stew**

**Garam Masala Roast Leg of Lamb**

Mango Chutney

***Please Select 2 Accompaniments***

**Cumin Basmati Rice**

(Vegan)

**Chana Marsala**

Chickpeas, Tomato & Spices

(Vegan)

**Potato & Pea Samosas**

Cilantro Chutney

**Palaak Paneer**

Spiced Spinach and Paneer Cheese Stew

**Aloo Gobi**

Potatoes and Cauliflower Cooked in Ginger & Tumeric

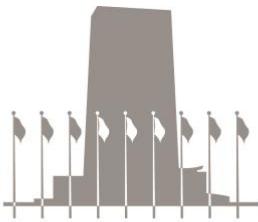
(Vegan)

**Cauliflower Biryani**

(Vegan)

**Chana Dal**

Split Yellow Lentil Stew



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### **Latin America**

*Pricing is based on up to a 2 hour reception*

**Please Select 2 Proteins**

#### **Slow Cooked Beef Enchiladas**

Smokey Enchilada Sauce, Jack Cheese, Sour Cream & Pico del Gallo

#### **Arroz Con Pollo**

With Long Grain Rice

#### **Pernil**

Marinated Slow Roasted Pork

#### **Chicken Machaca**

Cotija Cheese and Tortillas

#### **Pastel Azteca**

Family Style Casserole

With Corn Tortillas & Shredded Chicken

**Please Select 3 Accompaniments**

#### **Moros Y Cristianos**

Rice with Black Beans

(Vegan)

#### **Maduros**

Fried Sweet Plantains

(Vegan)

#### **Yuca Frita**

Mojo Sauce

(Vegan)

#### **Patatas Bravas**

Salsa Bravas, Parsley & Aoli

#### **Hearts of Palm Salad**

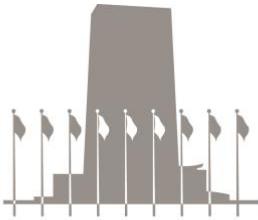
Red Onion, Cucumber & Shrimp

Cilantro Lime Dressing

#### **Cotija Salad**

Grilled Corn, Avocado, & Red Onion

Lime Juice



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**Mediterranean Station**

*Pricing is based on up to a 2 hour reception*

***Please Select 2 Proteins***

**Roasted Bronzini**

Fried Capers & Romesco Sauce

**Paella Valenciana**

With Chicken, Chorizo & Clams

**Flame Grilled Chicken Kabobs**

Red Onion, Bell Pepper

Brushed with Fresh Lemon Juice

**Platters of Crisp Calamari**

Saffron Aioli

***Please Select 2 Accompaniments***

**Fennel and Orange Salad**

Basil Vinaigrette

(Vegan)

**Grilled Asparagus and Olives**

Fried Chickpeas and Smoked Sea Salt

(Vegan)

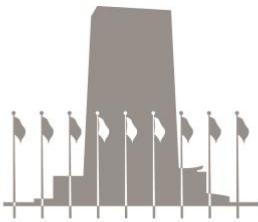
**Marinated Peppers and Herbed Feta**

**Spanakopita**

Baby Spinach & Feta Stuffed Phyllo Brushed with Butter

**Broccoli Rabe**

Cherry Peppers and Shaved Parmesan



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**The Middle East Station**

*Pricing is based on up to a 2 hour reception*

***Please Select 2 Proteins***

**Leg of Lamb**

Roasted with Moroccan Spices

Garnished with Zucchini, Yellow Squash and Carrots

**Curried Goat**

Spicy Mango Chutney

**Kabobs of Saffron Marinated Salmon**

**Chicken Bisteeya in Pastry**

Drizzled with Honey

***Please Select 2 Accompaniments***

**Tomato, Chickpea and Lentil Salad**

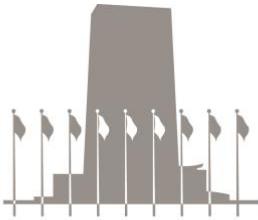
With Mint

**Fresh Farmer's Cheese**

With Tarragon, Scallions and Walnuts

**Spinach, Almond, Olive and Cheese Tarts**

**Fresh Fruit Macerated in Honey and Madagascar Vanilla**



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**Spain**

Pricing is based on up to a 2 hour reception  
***Please Select Two Proteins***

**Shellfish Polenta**

With Chorizo Sausage and Saffron Aioli

**Braised Rabbit with Pinto Beans in a Light Roast Tomato Relish**

**Bacalao**

With Roasted Potatoes

**Assorted Air Dried Spanish Meats and Cheeses**

**Grilled Mackerel Romesco**

With Almonds, Tomato and Red Peppers

**Ceviche of Scallops, Shrimp and White Flesh Fish**

With Crispy Bread

***Please Select 2 Accompaniments***

**Braised Zucchini, Squash, Onions, Olives and Tomatoes**

**Spanish Green Beans**

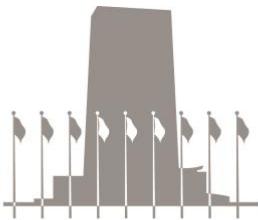
With Tomatoes and Pine Nuts

**Spanish Rice**

With Saffron and Chilies

**Chickpeas and Spinach**

With Roasted Almonds



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### **Italy**

Pricing is based on up to a 2 hour reception

Includes

#### **Baskets of Flatbreads**

Artichokes, Prosciutto, Tomatoes, Zucchini, & Pecorino Cheese

*Please Select Two Proteins*

#### **Steamed Sea Bream**

Lemon Garlic Parsley, Virgin Olive Oil

#### **Sautéed Veal**

Sage and Prosciutto

Finished with a Caper Demi-Glace Sauce

#### **Roasted Bronzini**

Roma Tomatoes, Fresh Basil and Pinot Grigio Butter

#### **Braised Chicken Thighs**

With Mushrooms, Tomatoes and Spinach

*Please Select 2 Accompaniments*

#### **Porcini Mushroom Risotto**

#### **Panzanella Salad**

Toasted Italian Bread, Red Onion, Beefsteak Tomato, Olives, Basil and Fresh Mozzarella,  
Virgin Olive Oil and Wine Vinegar

#### **Potato Gnocchi**

Pomodoro Sauce

#### **Arugula Salad**

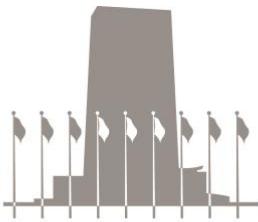
Gorgonzola and Poached Pears

#### **Braised Escarole**

Cannellini Beans and Garlic

#### **Penne Pasta**

Roasted Vegetables in Garlic Olive Oil



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### **Greece**

Pricing is based on up to a 2 hour reception  
***Please Select 2 Entrees***

#### **Kofta**

Spicy Lamb Patties, Onion Mint Salad

#### **Falafel**

Fried Chickpea Fritters, Tahini Sauce

#### **Moussaka**

Layers of Braised Lamb and Eggplant

#### **Chicken Kabobs**

Traditional Chicken Skewer, Onions and Peppers

***Please Select 3 Accompaniments***

#### **Shepherd's Salad**

Cucumber, Tomato, Red Onion, Olives and Feta Cheese,  
Greek Vinaigrette

#### **Dolmades**

Rice and Feta Stuffed Grape Leaves

#### **Hummus Platter**

Feta Cheese, Kalamata Olives, Toasted Pine Nuts and  
Grilled Pita Bread

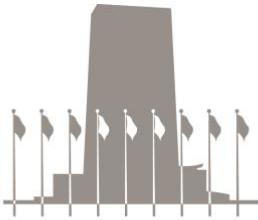
#### **Greek Style Lemon Potatoes**

#### **Orzo with Herbs**

Grilled Halloumi Cheese

#### **Spanakopita**

Spinach and Feta baked into a Flaky Phyllo Dough



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**Germany**

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***Please Select Two Proteins***

**Assorted Wursts**

Braised Sauerkraut and Dusseldorf Mustard

**Jagerschnitzel Sauté of Pork Cutlet and Forest Mushrooms**

**Braised Roulade of Thinly Sliced Beef**

Rolled with Bacon and Onions

**Kassler Ribchen**

Smoked Pork Loin with Braised Sauerkraut

***Please Select 3 Accompaniments***

**Red Wine Braised Red Cabbage**

**Brown Butter Sautéed Spaetzle**

Caramelized Brussel Sprouts

**Buttered Fresh Egg Noodles**

**Warm German Style Potato Salad**

**Potato Pancakes**

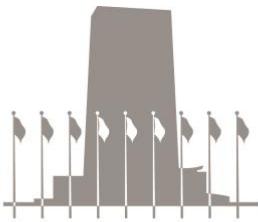
Sour Cream and Applesauce

**Caraway and Apple Cole Slaw**

**Dilled Cucumber Salad**

**Warm Salted Soft Pretzels**

Assorted German Mustards & Beer Cheese Dip



## **DELEGATES DINING ROOM** AT THE UNITED NATIONS

### **Dessert Parade!!** *Sweets to close out the final 45 minutes of your event!*

#### **Passed Dessert-tinis**

*Miniature decadent desserts reconstructed into mini martini glasses*

***Please Select 3 flavors***

#### **Chocolate Mousse**

With Crushed Orea and Mini Marshmallows

#### **Banana Cream Pie**

Banana Pudding, Graham Cracker Crumbs, Whipped Cream and Nilla Wafers  
(GF)

#### **Tiramisu**

Espresso-Soaked lady Fingers, Pound Cake, Whipped Cream  
Dusted with Cocoa

#### **Mixed Berry Trifle**

With Coconut Whipped Cream & Fresh Mint  
(Vegan & GF)

#### **Strawberry Shortcake**

Pound Cake, Fresh Strawberries & Whipped Cream

#### **Viennese Dessert Table**

Open the last 45 minutes of the event

Assorted Petit Fours

Mini Profiteroles

Mini Fruit Tarts

Individual Cold Souffles

Italian Butter, Fruit Macaroons

Mini Fancy Cookies

Organic & Fair-trade Coffee

#### **Passed Viennese Desserts**

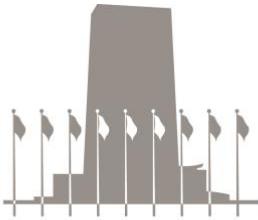
Passed the last 45 minutes of the event

Assorted Petit Fours

Mini Profiteroles

Mini Fruit Tarts

Mini Cookies and Shortbreads



**DELEGATES DINING ROOM**  
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**COCKTAIL STATION ENHANCEMENTS**  
*Additional cost*

**Shrimp Bar**

A Display of Chilled Jumbo Shrimp

*Served with Cocktail Sauce, Horseradish and Lemon Wedges*

***Market price***

**Raw Bar**

A Display of Chilled Jumbo Shrimp and Cocktail Crab Claws, Smoked Oysters and Little Neck Clams

*Served with Cocktail and Remoulade Sauces, Horseradish and Lemon Wedges*

***Market price***

**Deluxe Raw Bar**

A Display of Chilled Jumbo Shrimp, Cocktail Crab Claws, Cracked Maine Lobster,  
Smoked Oysters and Little Neck Clams

*Served with Cocktail, Remoulade and Mignonette Sauces, Horseradish and Lemon Wedges*

***Market price***

**Three Way Tuna Bar**

Tuna Tartar on Porcelain Spoons

*Served over Asian Noodles with Wasabi Dollop*

Fennel Pollen Crusted Tuna Served on Mini Plate

*Served over Charred Tomato and White Bean Puree*

Sesame Dusted Tuna Served on Mini Plate

*Served over Asian Slaw, Garnished with Ponzu Wasabi*

***Market price***