



Welcome to

THE
NEW YORK PALACE

Rich in history and located in the very heart of Manhattan, The New York Palace is truly an iconic hotel. Majestic in every sense, The Palace evokes the history and elegance of the Gilded Age with every desired comfort of today.

With an eye for detail and a dash of flair, The Palace sets the standard in style with its inherent charm, flawless service, and luxury at every turn.

We await the pleasure of your company.



COCKTAIL RECEPTION

Passed Hors d'oeuvres

Please select (8) eight

Chilled Selection

Tuna Tartare, Tobiko, Wasabi Aioli, Nori Spiced Tuile

Miniature Crab BLT, Red Pepper Aioli

Miniature New England Lobster Roll

Smoked Salmon with Apple-Dill Coulis, Pumpernickel Toast

Classic Shrimp Cocktail

Vietnamese Chicken Summer Roll, Pickled Ginger

New York Pastrami with Sauerkraut, Gherkin, Grain Mustard, Rye Crouton

Foie Gras Terrine, Tangerine Honey, Fleur de Sel, Marcona Almond, Toasted Brioche

Truffle Pecorino, Candied Chestnut, Balsamic Fig Reduction, Rosemary Crostini

Seared Ahi Tuna, Baby Yukon Gold potato, Niçoise Salsa

Beef Carpaccio, Roasted Shallot Aioli, Parmesan, Herb Crostini

Butternut Squash Panna Cota, Parmesan Rosemary Brittle

Hot Selection

Miniature Salmon Burger, Lemon Aioli, Brioche Bun

Miniature Crab Cakes, Mustard Horseradish Aioli

Lemongrass Chicken Dumpling, Kaffir Ginger Sauce

Stilton Crusted Beef Tenderloin, Maple Bacon Potato Salad

Baby Lamb Chop, Watermelon Tzatziki

Shanghai Pork Dumpling, Spicy Soy Sauce

Chorizo Empanada, Chipotle Crema Fresca

Vegetable Spring Roll, Pepper Jelly

Mini Grilled Pecorino, Portobello Sandwich

Classic Grilled Cheese, Tomato Soup

Spicy Lamb Slider, Cucumber Yogurt Dressing

Goat Cheese, Truffle, Lavender Honey Croquette



RECEPTION STATIONS

Please select (2) two stations

Add an Additional Station

\$35.00 per guest

Gourmet Sliders Station

Prime Beef, Cheddar, Chipotle Ketchup

Salmon, Capers, Lemon Aioli

Turkey, Gruyère, Cranberry Chutney

Truffle French Fries

Tartare Table

Traditional Beef Tenderloin

Egg, Red Onion, Chives, Sour Cream, Mustard, Toast Points

Asian Inspired Tuna

Sriracha, Ginger, Tobiko, Shallots, Crisp Rice Crackers

Risotto Station

Please select two

Wild Mushroom

Peas, Smoked Duck, Parmesan

Lobster, Tarragon

Shrimp, Asparagus

Roasted Pumpkin, Blue Cheese

Zinfandel Braised Beef Short Ribs, Celery Root

Zucchini, Yellow Squash, Mint



Mediterranean Station

Lamb Shish Kabob, Grilled Lamb Loin, Falafel Wraps
Cumin Carrot Puree, Harissa, Hummus, Babaganoush, Tzatziki
Shredded Lettuce, Tomato, Picked Turnip, Tahini Dressing

Macaroni and Cheese Station

Truffle Mac and Cheese
Lobster Mac and Cheese
Porcini Mac and Cheese

New York Food Truck Station

Mini Kobe Beef Hot Dogs, Relish, Mustard, Stewed Onions
Falafel Wraps, Shredded Lettuce, Tomato, Yogurt Dressing
Lamb Shish Kabbob, Tahini Dressing
Chicken Tamales, Salsa Verde
Soft Pretzel Stick, Horseradish Cheddar Sauce

Asian Street Cart

Chicken, Beef, and Shrimp Satay
Malaysian Peanut Sauce, Thai Curry Sauce, Red Curry Sauce

Korean BBQ & Kimchi

Soba Noodles and Fried Rice
Served in mini takeout containers

Chinese Dim Sum



Artisanal Country Table

Local Charcuterie, Imported and Local Cheeses

Pickled Vegetables, Country Olives, Crudités with Assorted Dips

Farfalle Vegetable Pasta Salad, Assorted Artisanal Breads

Carving Stations

Please select one

Each additional selection, \$20.00 per guest

Roasted Rack of Lamb

Pistachio Crust

Olive Rosemary Baguettes

Roasted Tenderloin Beef

Truffle Sauce

Mini Brioche Rolls

Roasted Breast of Turkey

Pan Gravy

Mini Parker House Rolls

Seared Ahi Tuna

Mango Relish, Wasabi Mayo

Flat Bread

Tangerine Honey Glazed Ham

Cornbread

Honey Mustard Sauce

Whole Roasted Chicken

Chicken Jus

Mini Pretzel Roll

Pasta Table

Please select (3) three pastas and (3) three sauces

Pastas

Classic Italian Tortellini, Porcini Agnolotti

Strozzapreti, Farfalle and Rigatoni

Sauces

Pomodoro, Alfredo, Lobster Cognac

Porcini Cream and Pesto

Accompaniments

Italian Sausage, Broccoli Rabe, Shrimp, Sun-dried Tomato

Roasted Peppers, Smoked Chicken, Prosciutto

Extra Virgin Olive Oil, Shaved Parmesan and Garlic, Assorted Artisanal Breads



Premium Stations

Raw Bar

Jumbo Shrimp

Snow Crab Claws

Oysters

Clams

Lemon Purses, Mustard Horseradish, Cocktail, Mignonette Sauces

\$25.00 Additional per guest as one of the two stations

\$45.00 Additional per guest as an additional station

Ice Carved Displays

Available at an additional charge

Kobe Beef Salt Stone Ishiyaki

American Wagyu

Japanese Kobe

Okinawa Purple Potato Puree

\$50.00 Additional per guest as one of the two stations

\$75.00 Additional per guest as an additional station

Sushi Table

Hand Crafted Display of Sashimi and Sushi Rolls

Spicy Tuna, Salmon, California, Yellow Tail, Eel, Shrimp Tempura and Vegetable Rolls

Tuna, Salmon, White Fish and Shrimp

Pickled Ginger, Wasabi and Soy Sauce

Japanese Sushi Chef and Hostess Required

\$35.00 Additional per guest as one of the two stations

\$50.00 Additional per guest as an additional station

*Sushi Station Requires Two Attendants at \$250 Each
Stations Require a Uniformed Chef Attendant at \$250
Number of Attendants Required to be Based on Menu and Guarantee*



PLATED DINNER

Soups

Lobster Bisque
Chives

Carrot Ginger Soup
Coconut Shavings

Roasted Eggplant Soup
Crab, Crème Fraiche

Roasted Butternut Squash
Ginger, Toasted Pecans

Salads

Lobster Salad
Baby Iceberg, Pancetta, Heirloom Tomatoes
Creamy Tarragon Dressing

Frisée Salad
Baby Spinach, Roasted Pears, Stilton
Crispy Shallots, Cider Vinaigrette

Grilled Portobello Mushroom
Crispy Phyllo, Humboldt Fog Goat Cheese
Baby Arugula, Ice Wine Vinaigrette

Seared Ahi Tuna
Avocado, Lotus Root Chip
Yuzu Vinaigrette

Jumbo Lump Crab and Apple Salad
Sweet Pea Puree, Anise Crisp
Micro Greens



Appetizers

Salmon Tartare
Pickled Onion, Caper Brioche Crisp

Smoked Salmon
Pea Shoots, Capers, Crème Fraîche, Caviar

Lobster Risotto
Champagne Crème

Jumbo Lump Crab Cakes
Heirloom Tomato Salad, Saffron Aioli

Fennel Pollen Crusted Sea Scallops
Cauliflower Mousseline, Almonds, Harissa

Sautéed Jumbo Scallop
Cauliflower, Winter Truffle Puree

Corn Crusted Ahi Tuna
Shaved Vegetable Salad, Wasabi Aioli

Jumbo Prawns Crispy Capellini
Risotto, Coriander Oil

Braised Short Rib Ravioli
Sun Dried Tomato Pesto, Citrus Ricotta

Braised Pork Belly and Sauerkraut
Smoked Sausage, Root Beer Demi

Sweet Shallot Tart and Braised Fennel
Pecorino, Bresaola, Balsamic Reduction

Eggplant, Mozzarella and Tomato Napoleon
Basil, Pine Nut Tuile, Balsamic Reduction

Yukon Potato and Goat Cheese "Brulee"
Beet Essence, Petite Greens, Nicoise Olive Syrup



Entrées

Slow Baked Atlantic Salmon
Truffle Fava Bean Pure, Shaved Fennel Salad
Vinaigrette a la Grecque

Seared Wild Striped Bass
Grilled Fennel, Roasted Beets
Wild Arugula, Citrus Beurre Blanc

Pan Seared Mero Bass
Celery Root Puree, Heirloom Tomato
Artichoke Chutney

Sautéed Arctic Char
Grilled Calamari, Cannellini Bean
Tomato Saffron Broth

Braised Pacific Halibut
Fingerling Potatoes, Baby Leeks, Cockles
Champagne Broth

Red Snapper, Grilled Head on Prawn
Couscous, Chickpeas
Bouillabaisse Broth

Seared Red Snapper
Bean Ragout, Pancetta
Wilted Chard, Lemon Oil

Roasted Breast of Chicken
Creamed Corn, Squash Ribbons
Tomato Glace

Pan Seared Herb Breast of Chicken
Fingerling Potatoes, Artichokes, Bacon
Garlic Aioli

Shallot Seared Filet Mignon
Stilton Bread Pudding
Haricot Verts, Creamy Demi Glace

Herb Grilled Filet Mignon
Horseradish Scalloped Potatoes
Baby Turnips, Foie Gras Port Reduction

Grilled Filet Mignon
Crushed Fingerling Potatoes, Asparagus
Chimichurri

Blue Cheese Filet Mignon
Roasted Garlic Mashed Potatoes
Wild Mushrooms, Peppered Wine Sauce

Roasted Center Cut Beef Wellington
Truffle Anna Potatoes
Winter Root Vegetable Ragout, Dry Port

Sour Cherry Glazed Short Ribs
Creamy Asiago Polenta
Root Vegetables

Veal Medallions with Onion Silk
Roasted Celery Root, Sautéed Rapini
Chanterelle Mushrooms, Madeira Sauce

Roasted Rack of Lamb
Creamy Polenta, Butternut Squash, Chestnut
Zinfandel Cranberry Sauce

Roasted Venison
Celery Root Puree, Sautéed Spinach
Rhubarb Chutney

Vegetable Wellington
Roasted Bell Pepper Coulis
Petit Basil

Citrus Chili Baked Tofu
Forbidden Rice, Baby Bok Choy
Sweet Soy Sauce




Desserts

Milk Chocolate Mousse Cake, Raspberry Sorbet
Chocolate Passion Mousse Cake, Hazelnut Dacquoise, Raspberry Sauce
Blueberry Phyllo Crisp, Crème Chantilly
Almond Pear Tart, Cinnamon Ice Cream
Chocolate Hazelnut Bar, Crème Anglaise
Apple Tart Tatin, Salted Caramel Pretzel Gelato
White Chocolate Lemon Chiffon, Macerated Berries
Molten Chocolate Cake, Vanilla Bean Gelato
Napoleon, Tahitian Vanilla Crème Anglaise
Baked Apple Cinnamon Chiboust, Citrus Vanilla Syrup
Mascarpone Mousse Cake, Almond Biscotti, Coffee Anglaise
Chocolate Almond Macaroon Cake, Cherry Compote

Trio Desserts

Chocolate Sabotage
Chocolate Hazelnut Bar
Frozen Mocha Soufflé
Milk Chocolate Panna Cotta

 **New York**
Apple Strudel
Cheese Cake Ice Cream
Red Velvet Cake

\$10.00 Additional per guest

Palace Dessert Station

Please select (8) eight pieces

Triple Chocolate Mousse Cake	French Macaron
Baked New York Apple Tart	Black & White Cookies
Tiramisu Mousse	Fresh Berries, Crème Fraîche
Miniature Fruit Tarts	Cream Puffs
Chocolate Raspberry Mousse Cake	Lemon Meringue Tart
Red Velvet Cake	Apple Strudel
Chocolate Strawberries	Chocolate Ganache Tart
Opera Cake	Assorted Éclairs
Chocolate Truffles	Chocolate Hazelnut Bar
Pecan Bites	Miniature Cupcakes

\$45.00 per guest



New York Dessert Station

Petite Italian Pastries and Cannoli

Bite Sized Black and White Cookies

New York Style Cheesecake Bites

Miniature Baked Apple Tarts

\$40.00 per guest

S'mores Station

Roasted-to-order Marshmallows

Dark, Milk, and White Chocolate Squares

Classic and Cinnamon Graham Crackers

\$45.00 per guest

One Uniformed Chef Attendant per 50 guests at \$250 for 2 hours

Late Night Snacks

A selection of (6) six items to be passed in the dance floor

Savory

Angus Slider, Smoked Ketchup, Pickles

Beef Meatball Slider, Provolone

BBBQ Chicken Slider, Coleslaw

Miniature Cuban

Miniature Reuben

Miniature Grilled Cheese, Tomato

Lobster Roll

Pigs in a Blanket, Grainy Mustard Sauce

Parmesan Herbed Fries

Cinnamon Sweet Potato Fries

Crisp Buffalo Chicken Nuggets

Blue Cheese Dressing

Fontina, Rubiola, Onion, Truffle Pizza

Sweet

Chocolate Dipped Rice Crispy Treats

Fresh Fruit Tartlets

Miniature Cookies

Miniature Cupcakes

Chocolate Éclairs

Whoopie Pies

Miniature Cheesecake

Lemon Meringue Tarts

Ice Cream Cones

Chocolate Ganache Tarts

Chocolate Strawberries

Black & White Cookies

French Macaron

\$40.00 per guest



BEVERAGES

Five Hour Bar Service

Premium Liquors, Local and Imported Beers, Wines, Champagne

Mineral Water, Sodas and Assorted Juices

Champagne and Dinner Wine Service

Waiters also take drink requests at the table

White Wines

Groth, Sauvignon Blanc, Napa

Kris, Pinot Grigio, Italy

Raymond Reserve, Chardonnay, Napa

Bouchard Père et Fils, Bourgogne Blanc, France

Red Wines

Estancia, Pinot Noir, Monterey

MacMurray Ranch, Pinot Noir, Sonoma

Château St. Michelle, Indian Wells Merlot, Washington

Wente, Sandstone Merlot, California

Chateau St. Jean Merlot, Sonoma

Louis Martini, Cabernet Sauvignon, Sonoma

Beaulieu Vineyard – BV Cabernet Sauvignon, Napa

Charles Krug, Cabernet Sauvignon, Napa

Domaine de Bearenard, Côtes du Rhône, France

D'Arenberg "Footbolt", Shiraz, Australia

Alamos, Selección Malbec, Argentina

Sparkling Wine

Marquis De La Tour, Brut, Loire Valley, France

*Bartender Fee is \$250 per Bartender
One Bartender is Required for Every 75 guests
An Additional Bartender is Required to Serve a Passed Specialty Drink*



Beverage Enhancements

Champagne Invitation

Guests are Welcomed to the Ceremony with
Marquis De La Tour, Brut, Loire Valley, France
\$18.00 Additional per guest

Champagne Cocktail Hour

Veuve Clicquot

Guests are Welcomed to the Cocktail Hour with Passed Champagne and Bottles on Trays
Veuve Clicquot also Available and Displayed at the Bars
\$32.00 Additional per guest

Champagne Dinner

Veuve Clicquot

Champagne is poured throughout dinner service
\$55.00 Additional per guest

Martini Station

The Palace Martini

Ketel One Vodka, Bailey's Chambord, Strawberry

Typhoon

Ketel One Vodka, Midori, Peach Schnapps, Kiwi

Chocolate Martini

Ketel One Vodka, Godiva Chocolate Liqueur, Chocolate Shavings

Cosmopolitan

Ketel One Vodka, Cointreau, Lime Juice, Cranberry Juice, Lemon

Blue Velvet Martini

Ketel One Vodka, Blue Curacao, Lime Juice, Lemon

Nutty Martini

Ketel One Vodka, Frangelico, Jordan Almond

Dirty Martini

Bombay Sapphire Gin, Vermouth, Olive Juice, Olives

Ice Sculpture

\$40.00 Additional per guest