



@trionpheNY

HOLIDAYS

2016

Private Events and Receptions



The Iroquois, New York

★★★★

For further information:

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Holiday Lunch



MERRY TIMES LUNCH

ONION SOUP GRATINEE

Croutons, Gruyère Cheese
Or

Croute aux Champignon
Forest Mushroom Ragout, Brioche Toast,
Tahoon Cress

Or
Arugula Greens
Pomegranate Dressing, Pecans

RAINBOW TROUT AMANDINE

Potato Dauphine, Wilted Greens, Butter Almond
Sauce
Or

Lamb Tenderloin
Roesti Potatoes, Roasted Beets, Mustard Sauce
Or

Risotto Stuffed Pumpkin *vegetarian

CREME BRULEE TRIO

Or
ASSORTED GELATOS AND SORBETS

COFFEE AND TEA and MIGNARDISES

\$67 per person

HOLIDAY CLASSIC

UMAMI OYSTERS (RI)

Champagne Pearls, Fresh Horseradish
Or

BLACK TRUFFLE, SOFT POACHED EGG

Duck Confit and Cranberry Bean Ragout
Or

BISON CARPACCIO

Dijon Mustard, Tête de Moine Cheese

HARLEQUIN SOUP

Cauliflower and Cheese Pumpkin
Or

RUSSIAN KALE

Caramelized Apple, Bacon Vinaigrette

BEEF TENDERLOIN WELLINGTON

Crispy Crust, Foie Gras, Mushroom Duxelle
Or

CHICKEN ROULADE

Speatzle, Roasted Salsify, Chestnuts, Pan Jus
Or

BARRAMUNDI

Cassoulet, Grilled Bone Marrow, Carrots

PROFITEROLES

Vanilla Ice Cream, Chocolate Sauce, Caramel Basket
Or

JERSEY APPLE TARTE TATIN

Vanilla Chantilly

COFFEE, TEA and MIGNARDISES

\$80 per person

*Menus are subject to change due to season or availability, Minimum Food and Beverage consumption applies.,
All arrangements are subject to 8.875% sales tax and 21% service charge*

Holiday Dinners



3 COURSE DINNER

*Includes 30 min cocktail reception,
Champagne toast and Chef's selection of Hors d'oeuvres*

ONION SOUP GRATINEE

Croutons, Gruyère Cheese
Or

CROUTE AUX CHAMPIGNON

Forest Mushroom Ragout, Brioche Toast,
Tahoon Cress
Or

ARUGULA GREENS

Pomegranate Dressing, Pecans

RAINBOW TROUT AMANDINE

Potato Dauphine, Wilted Greens, Butter Almond Sauce
Or

LAMB TENDERLOIN

Roesti Potatoes, Roasted Beets, Mustard Sauce
Or

RISOTTO STUFFED PUMPKIN *vegetarian

CREME BRULEE TRIO

Or

ASSORTED GELATOS AND SORBETS

COFFEE AND TEA and MIGNARDISES

\$115 per person

4 COURSE TASTING

*Includes 30 min cocktail reception,
Champagne toast and Chef's selection of Hors d'oeuvres*

UMAMI OYSTERS (RI)

Champagne Pearls, Fresh Horseradish
Or

BLACK TRUFFLE, SOFT POACHED EGG

Duck Confit and Cranberry Bean Ragout
Or

BISON CARPACCIO

Dijon Mustard, Tête de Moine Cheese

HARLEQUIN SOUP

Cauliflower and Cheese Pumpkin
Or

RUSSIAN KALE

Caramelized Apple, Bacon Vinaigrette

BEEF TENDERLOIN WELLINGTON

Crispy Crust, Foie Gras, Mushroom Duxelle
Or

CHICKEN ROULADE

Speatzle, Roasted Salsify, Chestnuts, Pan Jus
Or

BARRAMUNDI

Cassoulet, Grilled Bone Marrow, Carrots

PROFITEROLES

Vanilla Ice Cream, Chocolate Sauce, Caramel Basket
Or

JERSEY APPLE TARTE TATIN

Vanilla Chantilly

COFFE, TEA and MIGNARDISES

\$135 per person

*Menus are subject to change due to season or availability, Minimum Food and Beverage consumption applies,
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The Iroquois, New York



#trionpheNY

Receptions Cocktails and Bar



Ultimate Winter Reception

\$65 per person / per hour

2 Hour minimum

Libations

Signature Holiday Cocktails
Full Lantern's Keep Classic Cocktails
Red And White Wine
Assorted Craft and Import Beers
Champagne

Hors d'oeuvres

Artisanal Cheese Platter
Assorted Crudités, White Bean Truffle Dip
Marinated Lamb Tenderloin Skewers
Forest Mushroom Stuffed Profiteroles
Jumbo Lump Crab Crostini
Escargot "in a Blanket", Hazelnut Garlic Butter



Minimum Food and Beverage consumption applies.

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