

S O F I T E L
NEW YORK



Banquet Menu

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“

Every challenge faced should be seen as an opportunity for *progress*.

”

— Pierre De Coubertin, French Academic and Historian

BREAKFAST BUFFETS

PARIS BREAKFAST \$86

Choice of two juices: fresh grapefruit, fresh orange, apple, cranberry, tomato V, VE, DF, GF, NF
 Fresh sliced seasonal fruits and berries V, VE, DF, GF, NF
 Freshly baked croissants, pains au chocolat, and assorted breads V, NF
 Mini New York bagels with whipped cream cheese and scallion cream cheese V, NF
 Assorted jams and French butter V, GF, NF
 Freshly brewed Lavazza coffee, decaffeinated coffee and assorted Metz Luxury tea V, VE, DF, GF, NF

ATLANTIC BREAKFAST \$92

Choice of two juices: fresh grapefruit, fresh orange, apple, cranberry, tomato V, VE, DF, GF, NF
 Fresh sliced seasonal fruits and berries V, VE, DF, GF, NF
 Freshly baked croissants, pains au chocolat, and assorted breads V, NF
 Mini New York bagels with whipped cream cheese and scallion cream cheese V, NF
 Assorted jams and French butter V, GF, NF
 Freshly brewed Lavazza coffee, decaffeinated coffee and assorted Metz Luxury tea V, VE, DF, GF, NF

Choice of three:

Scrambled organic eggs V, GF, NF
 Yukon Gold potato hash V, NF
 Applewood bacon DF, NF
 Hudson Valley chicken or pork sausage DF, NF
 Sautéed market vegetables V, VE, DF, GF, NF

FIFTH AVENUE BREAKFAST \$98

Choice of two juices: fresh grapefruit, fresh orange, apple, cranberry, tomato V, VE, DF, GF, NF
 Fresh sliced seasonal fruit and berries V, VE, DF, GF, NF
 Sliced Gruyère cheese and Parisian ham GF, NF
 Freshly baked croissants, pains au chocolat, and assorted breads V
 Seasonal breakfast loaf V
 Assorted jams and French butter V, GF, NF
 Freshly brewed Lavazza coffee, decaffeinated coffee and assorted Metz Luxury tea V, VE, DF, GF, NF

Choice of three:

Scrambled organic eggs GF, NF
 Yukon Gold potato hash V, NF
 Applewood bacon DF, NF
 Hudson Valley chicken or pork sausage DF, NF
 Sautéed market vegetables V, VE, DF, GF, NF

PLATED BREAKFAST

CHAMPS-ÉLYSÉES PLATED BREAKFAST \$108

Select one juice, one appetizer and one entrée

JUICE (select one)

Fresh orange juice, grapefruit juice or cranberry juice V, VE, DF, NF

APPETIZERS (select one)

Fresh melons and exotic fruits served with yogurt sauce and fresh mint V, GF, NF

Fresh mixed seasonal berries served with citrus yogurt sauce V, GF, NF

Individual parfait with house made granola, organic honey, mixed seasonal berries and yogurt V

ENTRÉES (select one)

Organic eggs (choice of scrambled or omelet) served with tomatoes, chives, breakfast greens, seasoned potato hash, and choice of Applewood smoked bacon, pork sausage, chicken sausage or sautéed vegetables

Brioche French toast served with orange blossom honey and vanilla maple syrup V, NF

Bacon and Gruyère quiche served with breakfast greens and grilled tomatoes V, NF

Spinach, mushroom and goat cheese quiche served with breakfast greens and grilled tomatoes V, NF

Eggs Benedict, organic poached eggs, Hollandaise sauce, English muffins served with breakfast greens and grilled tomatoes V, NF

PROVIDED FOR THE TABLE

Freshly baked croissants, pains au chocolat, and mini baguettes V, DF, NF

Assorted jams and French butter V, GF, NF

Freshly brewed Lavazza coffee, decaffeinated coffee and assorted Metz Luxury teas V, VE, DF, GF, NF

BREAKFAST ENHANCEMENTS

COLD ENHANCEMENTS

- \$10 | Individual assorted La Fermière yogurt **V**
- \$19 | Steel-cut oatmeal with spiced apples, golden raisins and brown sugar **V, GF, NF**
Individual parfaits with house made granola, organic honey, mixed seasonal berries and yogurt **V**
- \$26 | Chilled artisanal cured breakfast ham and salami, gouda, and American cheddar **GF, NF**
- \$39 | Scottish smoked salmon served with diced tomatoes, red onions, English cucumbers, diced eggs and capers **GF, NF**

HOT ENHANCEMENTS

- Eggs Benedict: organic poached eggs and hollandaise sauce on English muffins **V, NF**
- Breakfast burrito: organic scramble eggs, chorizo sausage, peppers, cilantro chimichurri in a flour tortilla **V**
- Healthy organic egg whites: scrambled with sautéed spinach **V, GF**
- \$26 | Breakfast blintzes: fresh ricotta stuffed crêpes with lemon and berries compote **V**
- Belgian waffles: fresh berries, whipped cream, and Vermont maple syrup **V**
- Brioche French toast: blueberry compote, whipped cream and Vermont maple syrup **V, VE, DF, GF**
- Buttermilk pancakes: fresh berries, Nutella and Vermont maple syrup **V, NF**
- Bacon and Gruyère quiche: breakfast greens and grilled tomatoes **V, NF**

CHEF ATTENDED ENHANCEMENTS

- \$39 | Omelets made to order **GF**
Ham, mushrooms, bacon, smoked salmon, spinach, tomatoes, peppers, onions, and cheddar cheese

HAUTE CROISSANTERIE

- \$23 | Warm croissant breakfast sandwich: organic egg, Parisian ham, and Gruyère cheese **V, NF**
Seasonal sweet creamy croissant: garnished with pastry cream flavor of the month and its fruit accoutrements **V, NF**

BREAKS

VIENNOISERIE \$44

Fresh baked mini croissants, pains au chocolat, and mini seasonal Danish **V, NF**
 Assorted jams and French butter **V, GF, NF**
 Freshly brewed Lavazza coffee, decaffeinated coffee and assorted Metz Luxury tea **V, VE, DF, GF, NF**

FRENCH BAKERY \$46

Assorted éclairs & macarons, financiers, and chocolate tarts **V**
 Freshly brewed Lavazza coffee, decaffeinated coffee and assorted Metz Luxury tea **V, VE, DF, GF, NF**

MIDTOWN \$48

Salty & spiced nuts **V, VE, DF, GF, NF**
 New York style soft pretzel with cheese dipping sauce **V, NF**
 Flavored popcorn & assorted potato chips **V, VE, DF, GF, NF**
 Freshly brewed Lavazza coffee, decaffeinated coffee and assorted Metz Luxury tea **V, VE, DF, GF, NF**

HEALTHY \$44

Carrot ginger juice **V, VE, DF, GF, NF**
 Dried fruits **V, VE, DF, GF, NF**
 Chilled coconut chia oatmeal with mangos and seasonal berries **V, VE, DF, GF**
 Freshly brewed Lavazza coffee, decaffeinated coffee and assorted Metz Luxury tea **V, VE, DF, GF, NF**

CANDY JARS \$46

Make your own bag of French and American loose candies **V, DF, NF**
 Chocolate covered pretzels **V, VE**
 Freshly brewed Lavazza coffee, decaffeinated coffee and assorted Metz Luxury tea **V, VE, DF, GF, NF**

LE VEGETARIAN \$44

Seasonal fruit and vegetable skewers **V, VE, DF, GF, NF**
 Fresh herbed sour cream and lemon yogurt dipping sauces **V, GF, NF**
 Freshly brewed Lavazza coffee, decaffeinated coffee and assorted Metz Luxury tea **V, VE, DF, GF, NF**

TOUT CHOCOLAT \$43

Chocolate petit fours **V**
 Brownies **V, DF**
 Chocolate chip cookies **V, VE**
 Locally sourced chocolate milk **V, GF, NF**
 Freshly brewed Lavazza coffee, decaffeinated coffee and assorted Metz Luxury tea **V, VE, DF, GF, NF**

BEVERAGE BREAKS

COFFEE & TEA BREAK \$30

Freshly brewed LavAZza coffee
Decaffeinated coffee
Assorted Metz Luxury teas
V, VE, DF, GF, NF

NESPRESSO BREAK \$36

*Attendant required**

Ristretto, Decaffeinated, and Bianco Intenso Nespresso and Cappuccinos

BREAK ENHANCEMENTS

ENHANCEMENTS \$12

Must be added to an existing break or menu selection

Assorted Coca Cola beverages V, VE, DF,GF,NF

Artisanal waters, still and sparkling V, VE, DF,GF,NF

Assorted nutritional bars V, DF

Freshly made lemonade V, VE, DF,GF,NF

Freshly baked cookies V, DF

Freshly baked madeleines V

Individual bags of mixed nuts V, VE, DF

Individual bags of potato chips and white cheddar popcorn V, VE, DF,GF,NF

Variety of bottled fruit nectars V, VE, DF,GF,NF

Whole seasonal fruit V, VE, DF,GF,NF

LUNCH BUFFETS

SANDWICHES & SALADS LUNCH BUFFET \$128

Choose one soup, two salads, three sandwiches, and two desserts. Assorted Chips, Lavazza coffee, decaffeinated coffee and assorted Metz Luxury teas are included.

SOUPS (select one)

Served with freshly baked rolls

Leek & potato V, VE, DF,GF,NF

Crème of cauliflower V, GF,NF

Mediterranean vegetable V, VE, DF,GF,NF

French lentil with crisp bacon GF,NF

Black bean with cilantro sour cream V,GF,NF

New England clam chowder with saltine crackers

Wild mushroom bisque with truffle essence V

Butternut squash V, VE, DF,GF,NF

French onion soup with Gruyère croutons NF

SALADS (select two)

MARKET GREENS - baby field greens, sliced cucumbers, croutons, tomatoes and feta cheese V,GF,NF

CONTEMPORARY COBB SALAD – mixed mesclun greens, butternut squash, red leaf lettuce, hearts of palm, dried cherries and shaved manchego cheese V, GF,NF

ARUGULA GREENS - crumbled goat cheese, fig compote, and cherry tomatoes V, GF,NF

HEIRLOOM TOMATO SALAD - shaved fennel, watercress and cucumbers V, VE, DF,GF,NF

CAPRESE SALAD – a medley of ciliegine mozzarella and heirloom tomatoes tossed with basil and first-press olive oil V, GF,NF

CLASSIC CAESAR SALAD – romaine hearts, croutons and shaved Parmesan V, NF

NIÇOISE SALAD – romaine hearts, green beans, potatoes, eggs, olives and tomatoes V, VE, GF,NF

Select two dressings:

Ranch, bleu cheese, Caesar, balsamic vinaigrette, French house vinaigrette V, GF,NF

Add a protein to your salad:

Grilled sliced chicken (+\$12)

Grilled shrimp (+\$21)

Grilled sliced tuna (+\$19)

Grilled flaked salmon (+\$20)

LUNCH BUFFETS (CONTINUED)

SANDWICHES (select three)

COLD SANDWICHES

SEARED AHI TUNA SANDWICH - togarashi mayonnaise and olive tapenade served on a ciabatta roll

ROAST BEEF SANDWICH – crispy shallots, Gruyère cheese and pickles with horseradish aioli on a French baguette **NF**

HERB GRILLED CHICKEN BREAST - Murray's free-range chicken with heirloom tomatoes and buffalo mozzarella on focaccia bread **NF**

ROASTED VEGETABLE WRAP – roasted vegetables, white bean and pepper hummus and crunchy iceberg lettuce wrapped in a flour tortilla **V, VE, DF, GF, NF**

SMOKED TURKEY - Organic smoked turkey with crushed avocados, cheddar cheese and Dijon aioli on a Kaiser roll

WARM SANDWICHES

TRADITIONAL CROQUE MONSIEUR - Parisian ham, Gruyère cheese and béchamel sauce served on country sourdough bread **NF**

NEW YORK REUBEN SANDWICH - Layered corned beef, Swiss cheese, and Thousand Island dressing served on toasted rye bread **NF**

MINI CHEESEBURGER SLIDERS – beef sliders with pickles and French spicy sauce served on potato bread roll **NF**

MINI FRIED CHICKEN SLIDERS – breaded fried chicken with house made slaw served on potato bread roll **NF**

FALAFEL WRAP- chickpea falafel with red pepper and parsley aioli wrapped in a flour tortilla **V, VE, DF, GF, NF**

DESSERTS (select two)

Assorted Éclairs

Apple tartlet

Mini chocolate hazelnut beignets **V, VE, DF, GF**

Lemon squares **V, VE, NF**

New York cheesecake **V, VE, NF**

Opera cake **V, VE**

Warm chocolate “br-oissant” pudding – our chef’s special recipe of bread pudding made with the best croissants in NYC, served with crème Anglaise **V**

Assorted freshly baked cookies – chocolate chip, oatmeal raisin, flavor of the season **V**

LUNCH BUFFETS (CONTINUED)

HOT LUNCH BUFFET \$154

Choose one soup, two salads, two entrées, and two desserts. Artisanal breads and Lavazza coffee, decaffeinated coffee and Metz Luxury teas are included.

SOUPS (select one)

Served with freshly baked rolls

Leek & potato V, VE, DF,GF,NF

Crème of cauliflower V, VE, DF,GF,NF

Mediterranean vegetable V, VE, DF,GF,NF

French lentil with crisp bacon DF,GF,NF

Black bean with cilantro sour cream V, VE, GF,NF

New England clam chowder with saltine crackers GF,NF

Wild mushroom bisque with truffle essence V, VE, GF,NF

Butternut squash V, VE, DF,GF,NF

Beef barley with basil pesto DF,GF,NF

French onion soup with Gruyère croutons DF,NF

SALADS (select two)

MARKET GREENS - baby field greens, sliced cucumbers, croutons, tomatoes and feta cheese V,GF,NF

CONTEMPORARY COBB SALAD – mixed mesclun greens, butternut squash, red leaf lettuce, hearts of palm, dried cherries and shaved manchego cheese V, GF,NF

ARUGULA GREENS - crumbled goat cheese, fig compote, and cherry tomatoes V, GF,NF

HEIRLOOM TOMATO SALAD - shaved fennel, watercress and cucumbers V, VE, DF,GF,NF

CAPRESE SALAD - a medley of ciliegine mozzarella and heirloom tomato tossed with basil and first-press olive oil V, GF,NF

CLASSIC CAESAR SALAD – romaine hearts, croutons and shaved parmesan V, NF

NICOISE SALAD – romaine hearts, green beans, potatoes, eggs, olives and tomatoes V, VE, GF,NF

Select two dressings:

Ranch, bleu cheese, Caesar, balsamic vinaigrette, French house vinaigrette, V, GF,NF

Add a protein to your salad:

Grilled sliced chicken (+\$12)

Grilled shrimp (+\$21)

Grilled sliced Tuna (+\$19)

Grilled flaked Salmon (+\$20)

LUNCH BUFFETS (CONTINUED)

ENTRÉES (select two)

FISH

PONZU GLAZED SALMON FILET - sticky white rice, bok choy, shiitake mushrooms, lime and lemongrass cream sauce **NF**

POACHED LEMON SOLE - rainbow char greens, young carrots and lemon sauce **GF,NF**

PAN SEARED STRIPED BASS FILETS - peas, baby carrot and snap pea ragout, herb beurre blanc **NF**

OVEN ROASTED WILD SALMON - roasted corn, fingerling potatoes, and wilted spinach finished with a fresh tomato sauce **DF,GF,NF**

BEEF

TENDER BRAISED BEEF SHORT RIB - cauliflower potato gratin, Brussels sprouts and pickled mushrooms ragout finished with a pinot noir reduction **NF**

HERB ROASTED BEEF TENDERLOIN MEDALLIONS - cauliflower purée, asparagus, and roasted tomatoes finished with a green peppercorn sauce **NF**

POULTRY

PAN SEARED CHICKEN BREAST - roasted oyster mushrooms and bean medley, butter mashed potatoes and rosemary chicken jus **NF**

HONEY ROASTED CHICKEN BREAST - Swiss chard, lemon farro and thyme chicken jus **NF**

COQ AU VIN ROUGE WITH PAPPARDELLE PASTA – red wine braised organic chicken **NF**

PASTA and VEGETARIAN (gluten free pasta on request)

TOFU AND QUINOA STIR FRY - seasonal vegetables and miso vinaigrette **V, VE, DF,GF,NF**

CAMPANELLE RATATOUILLE - roasted eggplant, zucchini, pepper, arugula in a light tomato sauce **V, VE, DF,NF**

ORECHIETTE PASTA - Parisian ham, peas and mushrooms tossed in a thyme cream sauce **NF**

PENNE PASTA - roasted eggplant and cherry tomato, chili pepper, shaved parmesan **V, VE, DF,NF**

LUNCH BUFFETS (CONTINUED)

DESSERTS (select two)

Assorted Éclairs V

Apple tartlet V

Mini chocolate hazelnut beignets V

Lemon squares V

New York cheesecake V

Opera cake V

Warm chocolate “br-oissant” pudding – our chef’s special recipe of bread pudding made with the best croissants in NYC, served with crème Anglaise V

Assorted house baked cookies – chocolate chip, oatmeal raisin, flavor of the season V

BOXED LUNCH \$110

SALADS (select one)

Ciliegine mozzarella and heirloom tomato medley tossed with basil and first-press olive oil V, DF, GF, NF

Chopped green salad, tomato, cucumber, radish, house dressing V, VE, DF,GF,NF

SANDWICHES (select three)

SEARED AHI TUNA SANDWICH - togarashi mayonnaise and olive tapenade served on a ciabatta roll NF

ROAST BEEF SANDWICH – crispy shallots, Gruyère cheese, pickles and horseradish aioli on a French baguette NF

HERB GRILLED CHICKEN BREAST - Murray's free-range chicken with heirloom tomato and buffalo mozzarella on focaccia bread NF

ROASTED VEGETABLE WRAP – roasted vegetables, white bean and pepper hummus and crunchy iceberg lettuce wrapped in a flour tortilla V, DF,NF

SMOKED TURKEY - organic smoked turkey with crushed avocados, cheddar cheese, Dijon aioli on a Kaiser roll NF

All boxed lunches include the following:

- 1 Whole fresh fruit V, VE, DF,GF,NF
- 1 Bag of chips V, VE, DF,GF,NF
- 1 Bottle of water
- Chef's choice of cookie

PLATED LUNCH

PLATED LUNCH

Choice of one starter, one entree and one dessert, Lavazza coffee, decaffeinated coffee and assorted Metz Luxury teas.

Selection of two entrées: +\$15pp based on the highest priced entrée selected

Duet of two entrees: +\$30pp based on the highest priced entrée selected

Tableside selection of two entrées: +\$45pp based on the highest priced entrée selected

STARTERS (select one)

Hearts of Romaine Salad - shaved parmesan, croutons and Caesar dressing V, NF

Boston Butter Lettuce - heirloom cherry tomatoes, pickled cucumber, crumbled goat cheese and champagne vinaigrette V, NF

Mesclun Mixed Greens - quinoa, roasted red pepper, cherry tomatoes, shaved parmesan and buttermilk ranch dressing V

Organic Baby Spinach & Mushroom Salad - pickled red onions, shaved Romano cheese, herbed croutons and balsamic vinaigrette V

Roasted Asparagus & Shitake Mushroom Salad - soy beans, red peppers and blonde miso vinaigrette V, DF, NF

Spring Leek & Bacon Quiche - mesclun greens and cherry tomato confit V

ENTREES (select one)

BEEF

FILET MIGNON – potato croquette and sauteed haricot verts, finished with a Malbec reduction \$165 NF

BRAISED BEEF SHORT RIBS - harissa-braised, Dutch marbled potatoes, roasted cipollini finished with a natural reduction \$165 NF

POULTRY

COQ AU VIN – French cut breast, roasted carrot, fresh tagliatelle, natural chicken red wine jus \$155 NF

GRILLED CHICKEN - free-range breast with roasted artichokes, tomato confit and mascarpone polenta \$155 NF

FISH

PAN SEARED COD – carrot & peas, roasted thyme fingering potato and herb oil \$170 DF,GF,NF

WILD SALMON - king oyster mushrooms, quinoa and leek ragout \$165 DF,GF,NF

PAN SEARED STRIPE BASS –jasmine rice, snap peas and saffron fumet \$170 NF

PLATED LUNCH (CONTINUED)

VEGETARIAN

CAULIFLOWER STEAK - pan roasted, white bean cassoulet and smoked pepper compote \$140 V, VE, DF, GF, NF

PUMPKIN RAVIOLI – baby spinach and cherry tomato, balsamic reduction and herb oil \$140 V, NF

DESSERTS (select one)

Dome au chocolat sabayon with chocolate dacquoise and raspberry coulis V

Traditional crème brûlée with fresh seasonal berries V

Berry mascarpone mousse with a fresh berry compote V, VE, GF

Seasonal fruit tart with Chantilly cream V

DINNER BUFFET

HOT DINNER BUFFET \$178

Choose one soup, two salads, two entrees, and two desserts. Artisanal breads and Lavazza coffee, decaffeinated coffee and assorted Metz Luxury teas are included.

SOUPS (select one)

- Ginger & carrot V, VE, DF, GF, NF
- Beef barley with mushrooms DF, NF
- Black bean & peppers with cilantro yogurt V, DF, GF, NF
- Mediterranean vegetable V, GF, NF
- New England clam chowder NF
- Cous Cous & spinach with grilled chicken DF, NF
- Spicy tomato with Pesto V, VE, DF, GF
- Broccoli Cheddar V, NF
- Potato and leek V, GF, NF

SALADS (select two)

- GARDEN BEET SALAD - green apples, goat cheese crumbles and toasted pine nuts V, GF
- GRILLED ASPARAGUS & SHITAKE MUSHROOM SALAD - soy beans and red peppers V, NF
- MIXED ENDIVE & FRISÉE SALAD - pears, toasted almonds and parmesan V, GF
- REMOULADE CELERY ROOT AND CARROTS - with boiled eggs V, NF
- CLASSIC CAESAR SALAD - croutons and shaved parmesan V, NF
- MIXED MESCLUN GREENS - blistered grape tomatoes, roasted mushrooms, pickled onions and pine nuts V, DF
- BUTTER LETTUCE & FRISEE - roasted butternut squash, toasted pistachios, goat cheese and dried cherries V
- BABY SPINACH SALAD - goat cheese, shaved egg and heirloom cherry tomatoes V, NF

Select two dressings:

Ranch, Bleu cheese, balsamic vinaigrette, French house vinaigrette

Add a protein to any salad:

- Grilled sliced chicken (+\$12)
- Grilled shrimp (+\$21)
- Grilled sliced Tuna (+\$19)
- Grilled flaked Salmon (+\$20)

DINNER BUFFET (CONTINUED)

ENTREES (select two)

MEATS

FLAME GRILLED FLANK STEAK - roasted peppers and sautéed yellow corn with soft mascarpone polenta and rosemary au jus **NF**

ANGUS BEEF FILET MIGNON - multi-color heirloom carrots and jumbo asparagus with potato gratin and beef reduction sauce **NF**

POULTRY

LEMON ROASTED CHICKEN PICCATA - lemon asparagus risotto and caper lemon butter sauce **NF**

HERB GLAZED CHICKEN BREAST - wilted baby spinach and wild mushroom ragout with jasmine rice and balsamic chicken jus **NF**

FISH

PAN SEARED STRIPED BASS - cauliflower potato gratin, orange glazed carrots and dill cream sauce **NF**

OVEN ROASTED SALMON FILET - Swiss Chard and toasted fregula medley with cherry tomato sauce **NF**

PASTA AND VEGETARIAN (gluten free available upon request)

SWEET POTATO GNOCCHI - shitake mushroom and roasted squash with a light gorgonzola crème **V, NF**

FOUR CHEESE TORTELLINI - roasted eggplants and olives with a Arrabiata sauce **V, NF**

PROVENÇAL STUFFED PEPPER - ancient grain and chick pea herbal stuffing with a Vierge sauce **V, NF**

DESSERTS (select two)

Hazelnut crunch bar **V**

Carrot cake with whipped mascarpone **V**

Raspberry passionfruit cake **V**

Red velvet sponge cake with sugar strawberries **V**

Chocolate petite four assortment **V**

Vegan chocolate mousse cake **V, VE, DF**

Classic crème brûlée **V**

PLATED DINNER

PLATED DINNER

Choice of one starter, one entree and one dessert, LavAZza coffee, decaffeinated coffee and assorted Metz Luxury teas.

Selection of two entrées: +\$15pp based on the highest priced entrée selected

Duet of two entrees: +\$30pp based on the highest priced entrée selected

Tableside selection of two entrées: +\$45pp based on the highest priced entrée selected

STARTERS (select one)

HEARTS OF ROMAINE - shaved parmesan, croutons and Caesar Dressing **V, NF**

BOSTON BUTTER LETTUCE - heirloom cherry tomatoes, pickled cucumbers and goat cheese crumbles with a Champagne vinaigrette **V, NF**

MESCLUN MIXED GREENS - quinoa, roasted red pepper, cherry tomatoes and shaved parmesan with a buttermilk ranch dressing **V**

ORGANIC BABY SPINACH & MUSHROOM - pickled red onions, shaved Romano cheese and herb croutons with a balsamic vinaigrette **V**

ROASTED ASPARAGUS & SHITAKE MUSHROOM - soy beans and red peppers with a blonde miso vinaigrette **V, DF, NF**

SPRING LEEK & BACON QUICHE - mesclun greens and a cherry tomato confit **V**

ENTREES (select one)

MEATS

FILET MIGNON – potato croquette and sauteed haricot verts, finished with a Malbec reduction \$185 **NF**

BRAISED BEEF SHORT RIBS - harissa-braised, Dutch marbled potatoes and roasted cipollini finished with a natural reduction \$185 **NF**

COQ AU VIN – French cut breast with roasted carrots fresh tagliatelle and a natural chicken red wine jus \$175 **NF**

GRILLED CHICKEN - free-range breast with roasted artichokes, tomato confit and mascarpone polenta \$175 **NF**

FISH

PAN SEARED COD – carrot & peas with roasted thyme fingering potatoes and herb oil \$190 **DF,GF,NF**

WILD SALMON - king oyster mushrooms, quinoa and leek ragout \$185 **DF,GF,NF**

PAN SEARED STRIPE BASS –jasmine rice, snap peas and a saffron fumet \$190 **NF**

PLATED DINNER (CONTINUED)

VEGETARIAN

CAULIFLOWER STEAK - pan roasted with white bean cassoulet and smoked pepper compote \$160 V, VE
DF, GF, NF

PUMPKIN RAVIOLI – baby spinach and cherry tomato with balsamic reduction and herb oil \$160 V, NF

DESSERTS (select one)

Dome au chocolat sabayon with chocolate dacquoise and raspberry coulis V

Traditional crème brûlée with berries V

Berry mascarpone mousse with berry compote V, VE, GF

Seasonal fruit tart with Chantilly cream V

RECEPTION STATIONS

BOULANGERIE STATION \$72

- Warm Paris ham & Gruyère croissant **NF**
- Chilled tomato and basil with Camembert on baguette **V,NF**
- Niçoise tartine on multigrain roll with fresh tuna, diced tomatoes, green beans, eggs and olive relish **NF**
- Assorted olives, girkins, and pâtés de campagne served with sliced French bread
- Berry & hazelnut beignets with caramel dipping sauce

PASTA STATION* \$50 (select two)

Served with fresh focaccia bread, rustic ciabatta rolls, butter, and parmesan cheese

- Four-cheese ravioli with pancetta and leeks in a dry vermouth cream sauce **NF**
- Penne pasta with peas, roasted peppers and Pennsylvania cultivated mushrooms in a tomato basil sauce **V, NF**
- Cavatelli pasta with sweet Italian sausage, broccoli, sliced garlic and parmesan cheese served in a light chicken broth **V, NF**
- Orecchiette pasta simmered in Champagne with fresh plum tomatoes, spinach and basil **V,NF**
- Farfalle carbonara with pancetta and peas
- Gnocchi alla vodka sauce **V, NF**

CARVING STATIONS*

Served with French baguettes and sweet butter

- Oven roasted turkey breast with gravy **GF** \$60
- Horseradish crusted beef strip loin with veal sauce **GF** \$75
- Porcini dusted beef tenderloin with au poivre sauce **GF** \$83
- Herb crusted New Zealand rack of lamb with herb jus **GF** \$85

RISOTTO STATION* \$50 (select two)

Served with shaved parmesan cheese

- English peas and truffle oil **V, NF**
- Grilled shrimp and basil crème **NF**
- Butternut squash and wild mushrooms **V,NF**

RECEPTION STATIONS (CONTINUED)

DIM SUM STATION \$38

Chicken lemongrass dumplings DF

Wasabi pork dumplings V, DF

Vegetable shu mai V,DF

Sriracha and soy sauces

VEGETABLE CRUDITÉ \$32

Assorted raw market vegetables

Tapenade yogurt, chives sour cream, spicy garlic and red pepper hummus

ASSORTED FROMAGES STATION \$40

Chef's selection of four local farm house and boutique cheeses

Seasonal fruit preserves, dry fruits, artisanal crackers and rustic baguettes

FRENCH DELICACY TABLE \$65

Jambon de Bayonne, Saucisson de Lyon, Camembert cheese, Comté, grilled fennel, artichokes, eggplants, marinated olives and French radishes

Display of rustic French bread and crackers

SHRIMP COCKTAIL & RAW BAR STATION MARKET PRICE

Displayed on crushed ice

Long Island little neck clams and local Blue Point oysters

Gulf shrimp and crab claws

Ice cold jumbo shrimp with

Assorted sauces to include bloody Mary cocktail sauce, Marie Rose sauce, mignonette sauce and baguettes

RECEPTION

BUTLER PASSED HORS D'OEUVRES

FROID

- Ahi tuna poke with wasabi pea crunch DF,NF
- Beef fillet and creamy horseradish on crostini NF
- Citrus bay scallop ceviche DF,GF,NF
- Fig & brie bites V, NF
- Honey roasted butternut squash with a lemon aioli V,GF,NF
- Jumbo shrimp with bloody Mary and celery shooters DF,GF,NF
- Mushroom duxelle crostini with white truffle oil V, NF
- Ponzu roasted asparagus crostini V, NF
- Slow roasted cherry tomato bruschetta V, DF,NF
- Smoked salmon rosette on crostini NF

CHAUD

- Artichoke croquettes stuffed with goat cheese V, NF
- Chickpea fritters with dill yogurt dip V,DF
- Classic mini crab cakes with caper parsley aioli NF
- Kale & vegetable dumplings with soy sauce V, DF,NF
- Mini cheeseburger sliders with house sauce NF
- Mini potato croquettes with white truffle oil V, NF
- Peking duck spring roll with chili aioli
- Vegetable spring roll with ponzu sauce V, DF

DOUX

- Assorted chocolate petit fours v
- Assorted macarons V, DF,GF
- Berries beignets v
- French chocolate truffles v
- Madeleines v
- Mini chocolate chip cookies v

Choice of six (6)

\$65 per person for one hour

\$30 for each additional hour

Choice of eight (8)

\$80 per person for one hour

\$35 for each additional hour

HOSTED BARS

OPEN BARS

All bar packages below include house red & white wines, domestic & imported beers, assorted sodas, juices, still and sparkling waters.

DELUXE

\$45 PER HOUR / PER PERSON
\$25 EACH ADDITIONAL HOUR

Absolut
Beefeater
Bacardi
Jose Cuervo Especial
Jim Beam
Sazerac Rye
Monkey Shoulder
Courvoisier VS

PREMIUM

\$55 PER HOUR / PER PERSON
\$30 EACH ADDITIONAL HOUR

Elyx
Citadelle
Planteray 3 Stars
Espolon Blanco
Jack Daniels
Knob Creek Rye
Chivas Regal 12
Hennessy VS

ULTRA PREMIUM

\$65 PER HOUR / PER PERSON
\$35 EACH ADDITIONAL HOUR

Belvedere
Botanist
Mount Gay
Tres Generaciones
Makers Mark
Bulleit Rye
Glenlivet 12
Remy Martin VSOP

BEER, WINE & CHAMPAGNE

\$70 PER HOUR / PER PERSON
\$40 EACH ADDITIONAL HOUR

Domestic and imported beers
House red and white wine
House champagne

BEER, WINE, & SODA

\$40 PER HOUR / PER PERSON
\$20 EACH ADDITIONAL HOUR

Domestic and imported beers
House red and white wine
Assorted Coca-Cola products
Still and sparkling waters

COCKTAIL ENHANCEMENT

(Must be added to an existing open bar)

\$28 PER HOUR / PER PERSON

THE BIG APPLE NEGRONI- A New York State Of Negroni - Woodford Reserve Bourbon, Calvados, Campari, Tobacco Bitters

NEPO COSMO - A Cosmo With Connections - Patrón Silver Tequila, Citroen Ketel One Vodka, Cointreau, Chili, Cranberry, Coriander, Lime

LONG ISLAND ICED TEA - An Elegant Remix Of This Infamous Cocktail - Remy Martin VSOP Cognac, Homemade Cola Cordial, Calvados, Caçahaca

Alcohol-Free Option Available With Lyre's Malt

CONSUMPTION AND CASH BARS

BAR ON CONSUMPTION

Bar minimum is applicable to all consumption and cash bars.

DELUXE

\$19 PER PER BEVERAGE

Absolut
Beefeater
Bacardi
Jose Cuervo Especial
Jim Beam
Sazerac Rye
Monkey Shoulder
Courvoisier VS

PREMIUM

\$22 PER BEVERAGE

Elyx
Citadelle
Planteray 3 Stars
Espolon Blanco
Jack Daniels
Knob Creek Rye
Chivas Regal 12
Hennessy VS

ULTRA PREMIUM

\$28 PER BEVERAGE

Belvedere
Botanist
Mount Gay
Tres Generaciones
Makers Mark
Bulleit Rye
Glenlivet 12
Remy Martin VSOP

DOMESTIC BEER

\$12 PER BEVERAGE

(select two)

Michelob Ultra
Budweiser
Bud Light

IMPORTED BEER

\$13 PER BEVERAGE

(select two)

Corona
Heineken
Amstel Light
Stella Artois

LOCAL CRAFT BEER

\$16 PER BEVERAGE

Seasonal – upon availability

HOUSE WINE

\$60 PER BOTTLE

House red wine
House white wine

SODA, STILL & SPARKLING WATERS

\$9 PER BEVERAGE

Coca Cola beverages
Perrier
Evian

WINE BY THE BOTTLE

WINE SELECTIONS

CHAMPAGNES & SPARKLING WINES

- Louis Pommery Brut Reserve, California \$110
- Louis Pommery Brut Rosé, California \$130
- Pommery Brut Apanage, Champagne, France \$175
- Pommery Brut Rosé, Champagne, France \$220

WHITE WINES

- Barone Fini, Pinot Grigio, Italy \$80
- Maison Luis Jadot, Chardonnay, France \$100
- Cloudy Bay, Sauvignon Blanc, New Zealand \$140

RED WINES

- Napa Cellars, Merlot, Napa Country, USA \$90
- Maison Louis Jadot, Pinot Noir, France \$100
- Chateau de Pez, Bordeaux, France \$130

ROSÉ WINES

- Lady A, Chateau Lacoste, France \$110
- Whispering Angel Rosé, Château d'Esclans, France \$120

BIENVENUE!

Your event is important to us and we welcome the opportunity to discuss your vision and how we will deliver a French zest to le rendez-vous!

AUDIO VISUAL

We have selected Encore as our in-house audio visual production partner to provide you and your guests with the very best. Current pricing for all services is available by contacting Encore directly. Any equipment not provided by Encore will incur additional fees.

COAT CHECK

A coat check attendant may be arranged at a rate of \$60 per hour with a four-hour minimum. A minimum of five (5) days notice is required to arrange for staffing. We are unable to guarantee an attendant with less than 5 days notice. A coatroom without an attendant is available, complimentary. Sofitel New York is not responsible for any lost or stolen items.

FOOD & BEVERAGE

- Bartender fees are \$400 for every one and a half (1.5) hours. One bartender is required for every 75 guests.
- The Chef attendant fee is \$400 for every one and a half (1.5) hours. Chef attended stations require one chef per 50 guests.
- Sofitel New York prohibits any outside food or beverage to be brought into the hotel. Only food and beverage purchased by the hotel may be used for an event. An outside food and beverage penalty will be charged at \$100 per person, per meal, based on your final guarantee.
- All food and beverage must be ordered through the Banquet department. If ordered through in-room dining or our restaurant and brought to event spaces, a fee of \$400 plus in-room dining menu fees will be charged.
- With the exception of dinner, all buffets are designated for a duration of one and a half (1.5) hours. Dinner buffets are designated for two (2) hours. Buffets scheduled for longer will incur a fee of \$300 per hour.
- Any menu changes made with less than 72 hours notice will be charged at \$500 per meal.
- Sofitel New York prohibits the removal of any food or beverage from the premises.
- Please inform the Meeting and Events team of any dietary restrictions.
- All menu selections must be ordered for the full guarantee.

GUARANTEES

A guaranteed guest count is required three (3) business days prior to your event. Final attendance cannot be fewer, but can be increased. If a guarantee is not received at least three (3) days prior to your event, you will be charged for the most recent estimated attendance, or actual attendance, whichever is greater. Sofitel New York will be prepared to serve no more than 5% over the guaranteed attendance. A guest count will be done for the final attendance during the function and charges will be made accordingly.

KOSHER OR SPECIAL MEAL ORDERING

Kosher food will be sourced by the hotel with a minimum of one weeks notice. Our hotel is gluten-friendly, gluten friendly items can be provided with advance notice. There will be a 30% surcharge added to all Kosher or special meals.

MEETING ROOMS

All room setups are final once the banquet event order (BEO) is signed. If room setup changes are requested less than 24 hours in advance or while onsite, there will be a room reset fee of \$500 for each room needing to be reset. If your event should happen to exceed the end time listed on the BEO, a fee of \$1,000 per hour will be assessed.

MINIMUMS

A minimum of fifteen (15) people is required for all meal functions. This minimum will be charged should the guarantee be less than this minimum.

PRICING

Prices listed are per person and current as of publication and subject to change.

TAXES AND SERVICE FEES

Menus are subject to a 25% taxable administrative fee (of which 16% is a gratuity that is pooled and distributed to those servicing you and your function, and the remaining 9% is an administrative fee retained by the Hotel) and appropriate 8.875% New York Sales Tax on all food and beverage charges, and 8.875% New York liquor tax on all alcoholic beverage charges.

SECURITY, FIRE, LIFE, AND SAFETY

Dedicated Security can be arranged for your function. A Fire, Life and Safety Director is required for all guestroom floor events with more than five (5) people per room. The rate of \$720 per officer with an 8-hour minimum will be charged per floor.

STORAGE AND MATERIAL HANDLING

Sofitel New York is not responsible for storage or materials handling. Please ensure that prior arrangements for storage or materials handling have been made before any materials are shipped to the Hotel. Any packages delivered for meetings or events will be subject to the package handling and storage fees and will be applied to your master account. Please inquire with your coordinator for rates.

VALET PARKING

Valet parking is available, please inquire with your coordinator for the latest rates. This fee can be individually paid by your guests, or applied to your master account as host-paid. Parking fees may be subject to change.

VENDORS

Our Meeting and Events team can provide suggestions and recommendations for many vendors including Event Designers, Event Planners, Florists, Photographers, Linens and more.

Where meeting innova
dialogue synergy ideas
interaction networking
unity collaboration pro
exchange synergy plac
ideas decisions plannin
solution focus minds c
teamwork knowledge
relationships commun
connect dialogue exch
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S O F I T E L
NEW YORK



Where

stories

begin