

Millennium Broadway Hotel New York

PLATED DINNER MENU

Minimum 50 people; \$300 surcharge if less than 50.

All Prices subject to 8.375% New York Sales Tax and 21% Service Charge

Three Course Plated Dinner Includes Salad, Single Entrée or Combination Entrée and Dessert with Non-Alcoholic Beverages. Appetizers are at an Additional Charge.

Appetizers

Cold

Grilled Asparagus and Roasted Portobello Mushrooms Drizzled with Balsamic Vinaigrette	\$15.00
Grilled Vegetable Napoleon with Goat Cheese and Arugula Pesto	\$17.00
Sautéed Shrimp with Mango Papaya Salsa and Lime Chili Coulis	\$20.00
Beef Carpaccio with Truffle Oil and Shaved Parmesan Cheese	\$22.00
Seared Sesame Crusted Tuna with Baby Pea Shoots in a Light Miso Vinaigrette	\$25.00
Lobster Medallions with Avocado, Tomato and Micro Greens Served with Basil Oil	\$29.00

Hot

Baked Butternut Squash and Apple Soup	\$12.00
Plum Tomato and Basil Bisque	\$12.00
Wild Mushroom Fricassee in a Puff Pastry Shell	\$16.00
Risotto: Choice of Saffron Seafood, Wild Mushroom or Butternut Squash	\$18.00
Pappardelle Pasta with Chanterelle Mushrooms in a Cream Sauce	\$20.00
Crab Cake with Thai Chili Mayonnaise and Cucumber Salad	\$26.00
Lobster Ravioli in a Creamy Saffron Sauce	\$28.00
Sautéed Sea Scallops on a bed of Baby Bok Choy with Red Wine Ginger Sauce	\$28.00

Salads- Please select one.

Bibb and Red Oak Salad with Dijon Vinaigrette
Traditional Caesar Salad with Shaved Parmesan and Garlic Croutons
Baby Organic Lettuces with Goat Cheese and Toasted Garlic Baguette
Radicchio, Endive and Watercress Salad with Blue Cheese and Walnuts Tossed in Sherry Vinaigrette
Baby Spinach and Button Mushrooms served with Warm Pancetta Vinaigrette
Tomato and Fresh Mozzarella Salad with Basil Oil and Balsamic Vinaigrette

Entrées

Rock Cornish Hen with Balsamic Demi Glace Stuffed with Wild Rice, Caramelized Onions and Crimini Mushrooms	\$64.00
Pecan Crusted Breast of Chicken with Coconut Ginger Sauce with Basmati Rice and Sugar Snap Peas	\$68.00
Sautéed Breast of Chicken with Wild Mushroom Sauce with Whipped Sweet Potatoes and Wilted Spinach	\$68.00
Half-Amish Chicken with Thyme Infused Jus with Garlic Mashed Potatoes and Vegetables Jardinière	\$74.00
Peppercorn Crusted Filet Mignon with Sauce Au Poivre with Horseradish Whipped Potatoes and Roasted Root Vegetables	\$80.00
Herb Crusted Rack of Lamb with Rosemary Jus with Fingerling Potatoes, Asparagus and Carrots	\$82.00
Grilled Veal Chop with Morel and Porcini Mushroom Sauce with Herbed Polenta and Broccoli Rabe	\$80.00
Dry Aged Black Angus New York Strip Steak with Frizzled Onions and Truffled Whipped Potatoes	\$87.00
Sliced Filet of Beef with Cabernet Sauce with Roasted Red Bliss Potatoes and Baby Vegetables	\$77.00

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PLATED DINNER MENU CONTINUED

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Entrées Continued.

Truffle Crusted Roasted Atlantic Cod on Braised Leeks with Herb Risotto	\$79.00
Grilled Fresh Atlantic Salmon with a Lime Butter Sauce with Chive Couscous and Sautéed Green Market String Beans	\$74.00
Pan Seared Sea Bass with light Coconut Sauce with Passion Fruit Basmati Rice and Asian Vegetables	\$82.00
Pan Seared Red Snapper with Sun Dried Tomato Vinaigrette with Basil Mashed Potatoes and Swiss Chard	\$76.00
Catch of the Day- Let our Chef prepare your choice of Fresh Fish any style	Market Price
Chef's Choice Vegetarian Dish	

Combination Entrees

Pancetta Wrapped Monkfish and Grilled Filet Mignon with Truffle Sauce with Roasted Rosemary Potatoes and Haricots Vert	\$92.00
Boneless Breast of Chicken and Grilled Marinated Jumbo Shrimp with Champagne Sauce with Shiitake Mushroom Risotto and Asparagus Tips	\$92.00
Roasted Chicken Breast and Grilled Salmon with Lemon Thyme Sauce with Cous Cous and Glazed Baby Carrots	\$87.00
Chipolte Barbecued Flank Steak with Ancho Chili-Dusted Diver Scallops with Roasted Sweet Corn Cakes and Baby Vegetables	\$90.00
Grilled Petite Filet Mignon and Steamed Lobster Tail with Drawn Butter with Yukon Gold Potatoes and Baby Patty Pan Squash	Market Price

Dessert- Please select one.

All desserts will be served with Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Tea.

New York Style Cheese Cake with Fresh Strawberries
Chocolate Hazelnut Mousse
Trio of White, Dark and Milk Chocolate Mousse
Jack Daniel's Pecan Pie
Apple Legere with Vanilla Ice Cream
Passion Fruit Raspberry Tart
Fresh Fruit Tart with Pastry Cream
Caramelized Pear Cake
Fresh Berries with Sabayon and Shaved Chocolate
Tiramisu
Key Lime Pie

(Customized menus or special dietary requirements can be arranged with our Executive Chef.)