

Millennium Broadway Hotel New York

RECEPTION MENU

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

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

We Suggest a Butler Passed Selection of (4) Hot Hors d'Oeuvres and (4) Cold Hors d'Oeuvres.

Hot Hors d'oeuvres

Apple Smoked Bacon Wrapped Scallops
Chorizo and Pimento in Pastry
Five Spiced Seared Tuna with Sweet and Sour Salad
Grilled Eggplant and Ricotta Roulades
Mini Beef Wellingtons
Pan Seared Vegetable Dumplings
Petite Ruben Sandwiches
Sesame Chicken Brochettes
Smoked Chicken and Jack Cheese Quesadillas
Vegetable Samosa With Mint Yogurt Sauce
Filet Mignon on Polenta Croustade
Thai Beef Satay with Peanut Dipping Sauce
Latin Seared Prawns with Lime Cream
Lobster Thermidor
Kaitafi and Prosciutto Wrapped Shrimp
Risotto Croquettes

Cold Hors d'oeuvres

Potato Demi Tasse with Caviar and Crème Fraiche
Prosciutto and Melon Brochette
Seared Diver Scallops with Almond Salad
Smoked Duck and Mango Canapé
Smoked Salmon Mousse Barquettes
Onion and Goat Cheese Tartlets
Potato Demi Tasse with Smithfield Ham Salad
Smoked Salmon Roulades w. Horseradish & Chive
Smoked Turkey and Cranberry Canapé
Tomato and Feta Toast
Warm Tomato and Mozzarella Crostini
Lump Crab and Roasted Pepper Profiterole
Peking Duck Cucumber Cups
Asian Tuna Tartar on Crisp Wontons
Foie Gras and Truffle Éclairs
Beef and Horseradish Rolls on Rye Crisp
Curried Chicken in Cucumber Cups
Duck Confit and Camembert Canapé
Tomato and Tapenade Crostini

For One-Half Hour

per person \$28.00

For One Hour

per person \$32.00

For One and a Half Hours

per person \$42.00

For Two Hours

per person \$50.00

*****If Non-Butler Passed Hors d'oeuvres are Requested, Stations of Chafing Dishes Can Be Provided at an Additional Charge of \$12.00 Per Person**

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RECEPTION MENU CONTINUED

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May We Recommend the Following Choices in Addition to Your Hors D'oeuvre Selection.

The following prices are based on a (1) Hour Reception.

Additional hours charged at 50% of first hour price

Carving Stations

Please select 1 item

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Requires a Chef in Uniform at \$200.00 Fee

per person \$28.00
minimum 25 people

Roasted Vermont Turkey with a Bourbon and Sage Scented Gravy

Corned Beef with a Mustard Cream Sauce

Top Sirloin of Beef Served with au Jus and Horseradish Cream

Fresh Ham with an Orange Brown Sugar Glaze

House Made Gravlox Served with Traditional Accompaniments

Herb Crusted Leg of Lamb with a Mint Jus

Smoked Scottish Salmon with dill caper cream

Seared Loin of Tuna with Wakami salad

International Cheese Display

Belle Paese, Gouda, New York Cheddar, Gruyere, English Stilton, Brie and Chevre served with Seasonal Fruit Garnish, Sliced Baguette and Assorted Water Crackers

per person \$26.00
minimum 25 people

Seasonal Fresh Vegetable Crudité Display

Seasonal Vegetables with Assorted Dipping Sauces

Select Two (2): Russian Dressing, Yogurt Dill Sauce, Spinach Dip or Garlic and Fine Herb Dip

per person \$22.00

Fancy Finger Triangle Sandwich Display

Turkey, Ham, Cheese, Egg Salad, Cucumber and Smoked Salmon with Watercress

per person \$18.00

Pasta Display - Select Three (3)

Tri-Color Tortellini with Alfredo Sauce and Parmesan Cheese

Orecchiette with Fennel Sausage, Broccoli Rabe and Olive Oil

Lobster Ravioli with Light Cream Sauce

Penne a la Vodka with Sundried Tomatoes

Fettuccini with Forrest Mushroom Cream Sauce

Fusilli Pasta Primavera with Pesto

Rigatoni with Organic Tomatoes and Fresh Basil

per person \$15.00

Made to Order Pasta Station

Requires a Chef in Uniform at \$200.00 Fee

Choice of Three (3) Pastas: Orecchiette, Penne, Fusilli, Farfalle, Radiatore or Tri-Color Pasta

Choice of Three (3) Sauces: Pesto, Vodka, Pomodoro, Shiitake Mushroom Cream or Primavera

Your selection will be served with Shaved Parmesan Cheese and Garlic Baguettes

per person \$20.00

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Carving Stations

Please select 1 Item

Requires a Chef in Uniform at a \$200.00 Fee

Roasted Vermont Turkey with a Bourbon and Sage Scented Gravy **per person \$28.00**

Corned Beef with a Mustard Cream Sauce **minimum 25 people**

Top Sirloin of Beef Served with au Jus and Horseradish Cream

Fresh Ham with an Orange Brown Sugar Glaze

House Made Gravlox Served with Traditional Accompaniments

Herb Crusted Leg of Lamb with a Mint Jus

Smoked Scottish Salmon with dill caper cream

Seared Loin of Tuna with Wakami salad

Asian Stir Fry Display

per person \$20.00

Chicken Stir Fry and Beef Stir Fry served with Chinese Vegetables and White or Brown Steamed Rice

Chef Prepared Asian Station

per person \$28.00

Requires a Chef in Uniform at a \$200.00 Fee

Chicken, Beef, Shrimp or Vegetable Stir Fry Made to Order served with Chinese Vegetables and White or Brown Steamed Rice

Bamboo Steamer Baskets of Assorted Dumplings

Pork Pot Stickers, Vegetable Spring Rolls and Fortune Cookies

Italian "Tuscan" Table Display

per person \$28.00

Thinly Sliced Proscitto di Parma, Mortadella, Bresaola and Genoa Salami

Fresh Mozzarella and Tomatoes and Basil Leaves with Extra Virgin Olive Oil

Grilled Asparagus, Red and Yellow Peppers, Zucchini and Yellow Squash

Assorted Italian Cheese and Mixed Olives

Cannellini Bean Salad

All Served with Foccacia, Breadsticks and Parmesan Toast

Iced Raw Bar Display

per person \$33.00

Oysters on the Half Shell, Littleneck Clams and Jumbo Gulf Shrimp

minimum 25 people

Served with Lemon Wedges, Spicy Cocktail Sauce and Crackers

Japanese Sushi Station or Display

per person \$33.00

**If Chef Manned Station is requested, a \$275.00 Chef Fee Applies, per 75 guests*

minimum 25 people

Over 75 People Requires Two Chefs in Uniform at \$400.00 Fee

An Assortment of Sushi, Sashimi and Rolls with Wasabi,

Pickled Ginger and Soy Sauce

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The following prices are based on a (1) Hour Reception.

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Peking Duck Station

per person \$35.00

Under 75 People Requires One Chef in Uniform at \$275.00 Fee

Over 75 People Requires Two Chefs in Uniform at \$400.00 Fee

Peking Style Lacquered Duck

Served with Lotus Buns, Hoisin Sauce and Scallion Brushes

Original Tins of Caviar Station

per person Market Price

Your Choice of Caviar – Osetra or Sevruga Served in Original Tins with Crème Fraîche, Toast Points, Minced Red Onion and Hard-Cooked Egg Whites and Yolks

International Coffee & Cordial Station

per person \$25.00

(Attended by a service personnel)

Freshly Brewed Regular and Decaffeinated Coffee

Served in Sugar-Rimmed Glasses with Choice of Cordial

Topped with Whipped Cream, Cinnamon and Shaved Chocolate

Assorted Flavored Teas

Dessert Display

per person \$25.00

Fresh Baked Assortment of Cakes, Pies, Cookies, Tarts and Petit Fours

Fresh Brewed Coffee, Decaffeinated Coffee and Assorted Flavored Tea

Assorted Soft Drinks and Bottled Water

Snacks and Chips

Blue and Yellow Corn Chips with Guacamole Salsa and Spicy Cheese Dip

per person \$7.00

Cajun & Dry Snack Mix

per person \$5.00

Popcorn, Potato Chips and Pretzels

per person \$5.00