

GUASTAVINO'S

CONTINENTAL BREAKFAST BUFFET

DANISH, SWEETS, ROLLS, and MUFFINS

Cheese, Cinnamon Raisin, Honey Pecan, Apple, Raspberry and Cherry Danish
Cranberry Orange and Blueberry Scones
Sour Cream Coffee Cake
Honey Raisin Bran, Blueberry, Banana Nut, Apple Cinnamon, Lemon Poppy and
Chocolate Chip Muffins

BREADS, BAGELS, and CROISSANTS

Pumpnickel, Rye and Brioche Toast
Miniature Plain, Salt, Cinnamon Raisin, Poppy Seed and Everything Bagels
Butter, Almond and Chocolate Croissants

FRUITS and SPREADS

Assortment of Fresh Seasonal Fruit
Strawberry, Huckleberry and Orange Marmalade
Whipped Butter and Cream Cheese

Beverages

Orange Juice, Grapefruit Juice, Tomato Juice
Cranberry Juice, Pineapple Juice,
Sparkling and Flat Waters
Soft Drinks

Freshly Brewed Coffee

Harney and Son's Imported Fine Teas: English Breakfast, Earl Grey, Chamomile, Ceylon Decaf, Hot Cinnamon, Jasmine Pearl
Served with Arrangement of Cream and Sugar

MORNING BREAK

Arrangement of Fresh Breakfast Pastries

Danish, Muffins, Bagels, Scones and Croissants
Strawberry, Huckleberry and Orange Marmalade
Whipped Butter and Cream Cheese
Selection of Fresh Seasonal Fruit
Crunchy Granola with Yogurt and Fresh Berries

Beverages

Orange Juice, Grapefruit Juice, Tomato Juice
Cranberry Juice, Pineapple Juice,
Sparkling and Flat Waters
Soft Drinks

Freshly Brewed Coffee

Harney and Son's Imported Fine Teas: English Breakfast, Earl Grey, Chamomile, Ceylon Decaf, Hot Cinnamon, Jasmine Pearl
Served with Arrangement of Cream and Sugar

GUASTAVINO'S

LUNCHEON BUFFET

Salads

(Please Select Two)

Organic Field Green Salad
Cave Aged Goat Cheese, Crispy Parsnip, Raspberry Emulsion

Salad of Grilled Eggplant and Marinated Artichoke
Crisp Garbanzo Bean, Cured Lemon Emulsion

Boston Bibb with House Cured Gravlox
Sour Cream and Chive Vinaigrette

Smoked Chicken Caesar Salad with Shaved Grana Padano Cheese
Caper Vinaigrette, Five Spice Brioche Crouton

Toasted Quinoa Salad with Grilled Vegetables
Herb Emulsion

Cracked Bulgur Wheat Salad with Charred Tomato and Roasted Corn

Grilled Potato Salad with Citrus Poached Shrimp
Tarragon and Champagne vinaigrette

Heirloom Tomato Salad with Marinated Buffalo Mozzarella
Basil Pesto

Entrées

(Choice of Three)

Country Fried Boneless Breast of Chicken with Spiced Honey
Pan Seared Breast of Chicken with Porcini Mushroom Sauce
Grilled Chicken Paillard with Charred Red Pepper Aioli
Herb Grilled NY Strip Steak with Red Wine Sauce
Truffle Meat loaf with Pomegranate Glaze
Honey and Chipotle Glazed Loin of Pork with Mustard Cream Sauce
Hoisin and Soy Glazed Braised Short Rib of Beef
Seared Petite Tenderloin of Beef with Au Poivre Sauce
Pan Seared Atlantic Halibut with Grilled Pineapple Remoulade
Grilled Salmon with Caper and Tarragon Sauce
Oven Roasted Stripe Bass with Tomato, Lemon and Olive
Three Cheese Ravioli with Sausage and Broccoli Rabe
Roasted Vegetable Lasagna with Ricotta Cheese
Mushroom Ravioli with Spiced Pomodoro

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Sides

(Please Select Three)

Buttermilk Whipped Potato
Herb Roasted Fingerling Potato
Mascarpone Polenta
Creamed Corn with Truffle
Sautéed Haricot Vert with Spiced Almond
Agave and Cumin Glazed Carrots
Balsamic Roasted Brussels Sprouts
Roasted Squash with Toasted Panko
Wild Rice Pilaf with Tart Cranberries
Toasted Barley with Confit Carrots

Dessert

Nutella Crunch Bar
Chocolate Dipped Strawberries
Seasonal Fruit Tarts
Double Fudge Brownie

BEVERAGES

Orange Juice, Grapefruit Juice, Tomato Juice
Cranberry Juice, Pineapple Juice, Iced Tea
Sparkling and Flat Waters
Soft Drinks

Freshly Brewed Coffee
Harney and Son's Teas, English Breakfast & Chamomile
Served with Arrangement of Cream and Sweeteners

GUASTAVINO'S

AFTERNOON BREAK

Dainty Tea Sandwiches

Chicken Salad
Egg Salad
Salami and Roasted Red Pepper
Smoked Salmon and Boursin Cheese
Cucumber and Watercress

Homemade Potato Chips and Herb Crème Fraiche

Selection of Fresh Seasonal Fruit

Freshly Baked Cookies and Brownies
Scones with Jam and Whipped Cream
Custard Tarts and Vanilla Cake

Beverages

Orange Juice, Grapefruit Juice, Tomato Juice
Cranberry Juice, Pineapple Juice,
Sparkling and Flat Waters
Soft Drinks

Freshly Brewed Coffee
Harney and Son's Imported Fine Teas
Served with Arrangement of Cream and Sugars

GUASTAVINO'S

KOSHER MEALS:	Additional \$75.00 per person (provided by a Kosher Caterer)
VENDOR MEALS:	\$50.00 per person (do not apply to minimum guarantee)
OPTIONAL ORGANIC MENU:	PLEASE BE ADVISED: If you would like to upgrade your menu to include ONLY organic ingredients there is an additional charge of \$30.00 per guest. We will require 3 weeks' notice prior to the event day.
SET UP:	By diagram PLEASE BE ADVISED: Additional charges may be incurred for the moving of or the removal of any furniture throughout the venue. This includes but is not limited to Ballroom Chairs, Lounge Furniture, Arcade Piano, and Bridal Suite/Green Room Furnishings.
SERVICE:	1 Waiter for every 10 guests 1 Bartender for every 50 guests 1 Captain for every 100 guests 2 Lounge Attendants 1 Maître D'hôtel Coat Check
TASTING:	Not Included
LINEN:	White Tablecloths and Napkins Included
HOTELS:	We suggest The New York Palace Contact Meghan Frost mfrost@lottenypalace.com
NEARBY GARAGE:	Imperial Parking (across street at 420 East 59 th Street) Contact Michael Bincovich or John Heras at (855) 472-7569
SOUND/STAGE & LIGHTING:	<i>Exclusive vendor:</i> Gala Productions Contact Kamryn Knield at 212-888-8833, knield@gala-productions.com
SECURITY:	<i>Exclusive vendor:</i> Silverseal Contact Edward Engel at 212-732-1897 or eengel@silverseal.com <ul style="list-style-type: none">▪ <i>Two</i> guards required for duration of each <i>setup</i> day including one-half hour prior to and after scheduled setup times.▪ <i>Three</i> guards required for duration of each <i>event</i> day including one-half hour prior to and after scheduled event times.▪ <i>One</i> additional guard required for each 100 guests over 299 in attendance▪ Guards billed at \$60.00 per guard per hour with five-hour minimum

GUASTAVINO'S

FINAL GUARANTEE:

Patron agrees to specific in writing to establishment at least 48 business hours prior to the date of the event, the exact number of guests to be in attendance. This number shall constitute a final guarantee so long as that number exceeds the contractual guarantee written on the face of the contract and patron will be charged accordingly. Should a greater number than the final guarantee attend, the charge will be based on the actual number of guests attending the event. Patron will be required to provide a guaranteed form of payment for any additional guests attending. Patron will be charged for all individuals attending the event including, but not limited to, any staff, volunteers or vendors who attend the actual event. If Patron does not specify the number of guests within the time frame indicated in this section, establishment shall determine the final guarantee at its discretion.

DEPOSIT:

50% of total contracted price is required.