

GUASTAVINO'S

COCKTAIL RECEPTION

HOT CANAPES

(Please Select Four to be Passed Butler-Style)

All-Beef Frankfurter in a Blanket with Spiced Brown Mustard
Miniature Applewood Smoked BLT
Jumbo Lump Maryland Crab Cake with Old Bay Remoulade
Mac and Cheese Medallion with Roasted Pepper Relish
New York Pastrami on Rye with Spicy Brown Mustard
Parmesan and Gruyere Cheese Gougère
Mole Braised Chicken Empanada with Tomatillo Relish
Miniature Grit Cake with Cajun Shrimp
Buffalo Chicken Spring Roll with Blue Cheese Dip
Crisp Artichoke and Spinach Croquet with Grated Parmesan Cheese
BBQ Korean Short Rib Taco with Pickled Cucumber
Potato and Peas Samosa with Tamarind Sauce
Bacon Wrapped Scallops with Soy Chili Glaze
Miniature Grilled Cheese with Caramelized Onions, Apple and Brie
Chicken Taquitos with Pico de Gallo
Crisp Potato Pancake with Cranberry and Apple Compote
Chicken Sate with Red Curry Coconut Sauce

COLD CANAPES

(Please Select Four to be Passed Butler-Style)

Fresh Guacamole on Homemade Crispy Tortilla Shell
Heirloom Tomato and Mozzarella Kabob with Basil Pesto
Filet of Beef with Horseradish Crème Fraiche
Roasted Candy Stripe Beet Lollipop with Goat Cheese, Pecan and Citrus Relish
Juniper Berry and Vodka Cured Gravlox on Pretzel Toast with Dill Cream
Asparagus Tartlet with Sliced Truffle
Foie Gras Mousse with Port Wine Gelee on Crostini Brioche
Vietnamese Tuna Roll with Pickled Daikon and Sweet Chili Sauce
Stuffed Baby Potato with Truffle Crème Fraiche and Caviar
Seasonal Mushroom Crostini with Shaved Manchego
Grilled Scallops on Crisp Quinoa with Mango Relish
Tuna Tartar on Wonton Crisp with Toasted Sesame
Five Spice Seared Tuna on Rice Cake with Wasabi and Pickled Ginger

GUASTAVINO'S

SMALL PLATES

(Please Select Three to be Passed Butler Style)

Three Cheese Macaroni and Cheese in Bacon Cup with Herb Toasted Panko Crumb

Eggplant Involtine with Spiced Pomodoro

Orange and Hoisin Glazed Duck Breast in Steamed Rice Bun with Pickled Cucumber, Carrots and Radishes

Duo of Tacos in Soft Flour Tortilla

(Please Select Two)

Braised Short Rib of Beef with Pickled Mustard Seeds and Cotija Cheese

Roasted Breast of Chicken with Tomatillo Relish, Lemon Crema

Pulled Pork with Salsa De Arbol, Picked Cilantro and Toasted Pumpkin Seeds

Classic Chicken Pot Pie with Sweet Peas and Carrots

Forest Mushroom Pizzette with Mascarpone Cream Sauce and Shaved Pecorino Romana

Sautéed Gulf Shrimp over Creamy White Corn Grits with Charred Tomato Salpicon

Trio of Grilled Cheeses

Apple and Brie with Caramelized Onion

Duck Confit with Smoked Provolone and Fig Marmalade

Applewood Bacon and Aged Cheddar with Tomato Jam

Country Fried Chicken with Buttermilk Waffle and Cayenne Spiked Maple Syrup

Pomegranate and Mustard Glazed Brisket of Beef with Jalapeno and Cheddar Cornbread

Duo of Beef Slider Sampler on Toasted Parker House Roll

Bacon Marmalade with Cheddar Cheese

Stilton Cheese with Caramelized Onion

GUASTAVINO'S

BUFFET STATIONS

(Please Select Four)

FRUIT, CHEESE AND CRUDITE STATION

Fresh Seasonal Fruits and Champagne Grapes
American Artisanal Cheeses
Assorted Dried Fruits and Candied Pecans
Gewürztraminer and Merlot Jellies
Whole Baby Carrots, Red and Yellow Peppers
Red and Yellow Teardrop Tomatoes, Red Onions, Mushrooms
Sugar Snap Peas, Baby Squash and Zucchini, Celery and Cucumbers
Hearts of Fennel, Radishes, Cauliflower and Broccoli
Creamed Spinach in Pumpernickel Bread
Served with Artisanal Breads and English Crackers

ITALIAN STATION

Ricotta Tortellini; Parmesan Alfredo, Sweet Peas, Crispy Pancetta
Cavatelli; Beef & Veal Ragu, Shaved Pecorino Romano, Fresh Basil
Orecchiette with Sun Dried Tomatoes, Capers, Lemon Sauce
Classic Caesar Salad with House made Dressing, Focaccia Crouton
Radicchio and Endive Salad with White Balsamic Vinaigrette
Guastavino's Signature Assorted Soft Baked Bread Sticks

AMERICAN COMFORT STATION

Cajun Fried Chicken; Lime and Cayenne Spiked Honey Drizzle
Molasses Glazed Pork Loin with Mustard Sauce
Creamy Potato Salad with Crisp Shallots
3 Cheese Mac & Cheese
Pickles & Coleslaw

DIM SUM STATION

Pan Fried Pork and Chive Dumplings and Dipping Sauce
Shrimp Shumai
Steamed Vegetable Dumplings
Vegetable Spring Rolls
Steamed Pork buns
Hoisin Sauces and Pickled Vegetables
Vegetable Lo Mein
Crispy Beef Skewers

BEEF CARVING STATION

Béarnaise and Red Wine Sauce
Buttermilk Whipped Potatoes
Ricotta Creamed Spinach
Soft Dinner Rolls
Carver

GUASTAVINO'S

POMEGRANATE GLAZED BREAST OF TURKEY CARVING STATION

Green Apple and Stilton Brioche Stuffing
Orange Cranberry Compote and Pan Gravy
Soft Miniature Biscuits
Carver

MEDITERRANEAN STATION

Grilled Chicken and Lamb Souvlaki
House Made Falafel
Grilled Vegetable Platter
White Bean and Chickpea Hummus
Tzatziki Cucumber Salad,
Tabbouleh with Couscous, Lemon, and Herbs,
Fresh Pita Bread, Pickles, Taziki Sauce,
Tamarind, Roasted Red Peppers, Herb Coulis

TUSCAN TABLE

Selection of Charcuterie Board; Prosciutto, Sweet Capicola, Hot Italian Dried Sausage, Genoa Salame
Assortment of Italian Cheeses; Parmesan, Grana Padano,
Pecorino Sardo
Crostini; Grilled Shrimp on White Bean, Oven Roasted Tomato, Fig and Ricotta
Buffalo Mozzarella and Tomato Caprese with Basil Oil
Grilled Eggplant Caponata
Marinated Chick Pea Salad with Mint Emulsion
Balsamic Roasted Mushrooms
Stuffed Piquillo Pepper with Ricotta Cheese and Aged Balsamic Drizzle
Marinated Artichoke Hearts
Fennel and Kale Salad with Lemon Vinaigrette
Radicchio and Endive Salad
Chopped Romaine Salad
Five Blend Olive with Grilled Lemon
Fennel and Raisin Ciabatta, Herb and Parmesan Soft Baked Bread Sticks, Crisp Grissini's

SUSHI BY NIPPON

Complete with Nippon Chefs
Nigiri Sushi: including Tuna, Yellow Tail, Smoked Salmon,
Eel, Shrimp, Fluke and Spanish Mackerel
Roll Sushi: including Tuna Rolls, California Rolls, Spicy Tuna,
Salmon Avocado, Eel and Cucumber, Vegetable Rolls
\$35.00 Supplement per Guest

OCEAN BAR

Littleneck Clams and Malpeque, Olympia, and Baby Oysters on the Half Shell
Stone Crab Legs
Jumbo Maine Lobsters
U-10 Jumbo Shrimp Gulf
Cocktail Sauce, Brandy Ginger and Mignonette Sauce
Crown Lemons, Fresh Grated Horseradish, and Oysterettes
Served from an Ice Sculpture \$500.00
\$50.00 Supplement per Guest

GUASTAVINO'S

MINIATURE PASSED DESSERTS

(Please Select Six)

Fresh Homemade Cinnamon Doughnuts
Triple Chocolate Napoleon
Passion Fruit Mousse with White Chocolate
Dark Chocolate Covered Strawberries
Miniature Vanilla Cupcake with Coconut Cream
Miniature Chocolate Cupcake with Almond Cream
Seasonal Fruit Tartlet with Vanilla Cream
Miniature Apple Pie with Crumble Topping
Double Fudge Brownie with Pecans
Tart Cherry Chocolate Truffle
Kahlua and Milk Chocolate Truffle with Toasted Coconut
Chocolate Dipped Profiterole with Pastry Cream
Mini Marshmallow and Rice Crispy Square Covered in Milk Chocolate Ganache
Chocolate Dipped Strawberries
Magnolia's Banana Pudding
Red Velvet Cake Pops
Clouds of Cotton Candy
Miniature Ice Cream Cones
Churros with Caramel Dipping Sauce
Rice Crispy Truffles
Mini Smore's

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

PARTING GIFT

Bags of Freshly Roasted Chestnuts

GUASTAVINO'S

BEVERAGES: During your event we will have several complete bars set up for the service of the following:

Chivas Regal 12 Year Old Scotch, Dewar's White Label Scotch, Glenfiddich 12 Year Old Single Malt Scotch, Glenmorangie Single Malt Scotch, Glenlivet 12 Year Old Single Malt Scotch, J&B, Johnnie Walker Black, Johnnie Walker Red, Fireball Whiskey, McCallan's 12 Year, Beefeater, Bombay Sapphire, Tanqueray Gin, Hendrick's Gin, Bushmills Black, Canadian Club, Gentleman Jack, Jack Daniels, Jameson, Seagram's 7, Tito's Organic Vodka, Belvedere, Ketel One, Stolichnaya, Stolichnaya Citros, Grey Goose, Bacardi Rum, Meyers Rum, Captain Morgan's, Gosling's Dark, Mount Gay Rum, Casamigos Anejo, Casamigos Blanco, Casamigos Reposado, Herradura Silver Tequila, Patron Silver Tequila, Illegal Mezcal, Buffalo Trace, Knob Creek, Makers Mark, Woodford Reserve, Jim Beam, Courvoisier VSOP, Hennessy VS, Remy Martin VS, Delamain Pale Dry, Amaretto di Saronno, Bailey's Campari, Chambord, Chartreuse, Cointreau, Drambuie, Dry Sack, Fonseca Port, Frangelico, Grand Marnier, Kahlua, Romana Black, Sambuca Romana, Pimm's No. 1 Cup, Peach Schnapps, Sour Apple Pucker, Amstel Light, Heineken, Brooklyn Lager, Budweiser, Bud Light, Corona, Freshly Squeezed Fruit Juices, Coke, Diet Coke, Ginger Ale, Sprite and Mineral Water

White Wine: House Selection
Red Wine: House Selection

KOSHER MEALS: Additional \$75.00 per person (provided by a Kosher Caterer)

VENDOR MEALS: \$50.00 per person (do not apply to minimum guarantee)

SET UP: By diagram

TASTING: Not included

SERVICE: 1 Waiter for every 15 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 59th Street)
Contact Michael Bincovich or John Heras at (855) 472-7569

GUASTAVINO'S

SOUND/STAGE & LIGHTING:

Exclusive vendor: Gala Productions
Contact Kamryn Knield at 212-888-8833,
knield@gala-productions.com

SECURITY:

Exclusive vendor: Silverseal
Contact Edward Engel at 212-732-1897 or
eengel@silverseal.com

- *Two* guards required for duration of each *setup* day including one-half hour prior to and after scheduled setup times.
- *Three* guards required for duration of each *event* day including one-half hour prior to and after scheduled event times.
- *One* additional guard required for each 100 guests over 299 in attendance
- Guards billed at \$60.00 per guard per hour with five-hour minimum

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.