

THE KITANO NEW YORK

-- THE ORIGINAL TAR BEACH --

Grilled over charcoal and oak wood

Certified Black Angus Beef Burgers with Assorted Cheeses and Traditional Accoutrements

Charcoal Grilled Turkey Burgers

Charcoal Grilled Hot Dogs
& Assorted Gourmet Chicken Sausages

Roasted Sweet Corn on The Cob with Variety of Herbed Butters

Potato Salad & Cole Slaw

Summer Melon & Fresh Berries with Mint-chamomile Syrup

Assorted Beers on Ice

Pitchers of Red and White Sangria or Red & White Wines

Assorted Soft Drinks

Pitchers of Passion Fruit Iced Tea

\$75.00++ per person / \$185.00 Chef's Fee
25 people minimum



The Kitano New York
66 Park Avenue, New York, NY 10016
212.885.7188 or phanpinyo@kitano.com



THE KITANO NEW YORK

-- THE MANHATTAN CLAM BAKE --

Charcoal Grilled Fresh Little Neck Clams and Blue Point Oysters with Mignonette and Hot Sauce on the side and Lemon Wedges

Charcoal Grilled Andouille Sausages,
Chorizo & Hot Dogs

Roasted Sweet Corn on The Cob with Variety of Herbed Butters

Salad of Iceberg Lettuce, Roasted Tomatoes,
Bacon and Blue Cheese Dressing

Potato Salad & Cole Slow

Summer Melon & Fresh Berries with Mint-chamomile Syrup

Assorted Beers on Ice

Pitchers of Red and White Sangria or Red & White Wines

Assorted Soft Drinks

Pitchers of Iced Green Tea with Tropical Fruit Infusion

\$100.00++ per person / \$185.00 Chef's Fee
25 people minimum



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THE KITANO NEW YORK

-- CHURRASCO --

Grilled over charcoal and oak wood

Skirt Steak, Pork Tenderloin, Chicken Legs and Thighs,
Shrimp on Sugar Cane Skewers

Served with traditional Brazilian condiment sauces

Three Herb Chimichurri, Molho à campanha, Black Bean Salad

Salad of Tomatoes & Hearts of Palm

Salad of Iceberg lettuce, Roasted Tomatoes,
Bacon and Blue Cheese Dressing

Orzo Salad with Summer Vegetables

Summer Melon and Berries with Mint-chamomile syrup

Red & White Wines, Assorted Beers on Ice,
Pitchers of Caipirinha

Assorted Soft Drinks

Pitchers of Pink Grapefruit Lemonade with Ginger

\$100.00++ per person / \$185.00 Chef's Fee
25 people minimum



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THE KITANO NEW YORK

-- THE HITCHING POST --

Grilled over charcoal and oak wood

Beef Tri Tip, Baby Back Ribs, Spatch Coked Baby Chicken,
Swordfish Brochettes

Served with a variety of Japanese condiment sauces
Japanese Genghis Khan Sauce, Japanese Pot Herb Sauce,
Japanese Sesame Ponzu Sauce, Japanese Green Sauce

Grilled Sweet Potatoes

Tomato Tartare with Fresh Basil, Black Olives & Fresh Mozzarella

Salad of 20 Summer Herbs and Lettuces – Red Wine Vinaigrette

Summer Melon and Berries with Mint-chamomile syrup

Red & White Wines

Assorted Beers on Ice

Assorted Soft Drinks

Pitchers of Arnold Palmer

\$125.00++ per person / \$185.00 Chef's Fee
25 people minimum



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