



**COCKTAIL RECEPTION**

Four Hour Top Shelf Open Bar  
Includes  
Premium Liquor Brands  
Domestic and Imported Beers  
Red and White Wine  
Soda, Juices, Mineral Waters  
Non-Alcoholic Egg Nog

**Station Hors d' Oeuvres for One Hour**

Domestic and International Cheese Board  
Vegetable Crudités with Zesty Dipping Sauces  
Assorted Sushi Rolls

**One-Hour**

**Passed Hors d' Oeuvres**

Shrimp Cocktail with Spicy Cocktail Sauce  
Wasabi and Herb Crusted Lamb Chops  
Peking Duck Spring Rolls with Hoisin Sauce  
Tomato-Basil and Goat Cheese Bruschetta  
Mini Maryland Crab Cakes with Chipotle Rémoûlade  
Salmon Pinwheels with Salmon Caviar  
Petite Beef Wellingtons (Beef in Puff Pastry)

\$185.00 Bartender Fee / \$185.00 Coat Check Per son  
Subject to 8.875% Sales Tax and 22% Service Charge

**DINNER BUFFET**

Mixed Seasonal Green Salads  
Sliced Tomato (Seasonal), Fresh Basil and Mozzarella with  
Cracked Black Pepper-Balsamic Vinaigrette

**Main Dishes – Please select three**

Sliced Sirloin Teriyaki  
Grilled Skirt Steak with Balsamic Onion Relish  
Oven Baked Salmon Dijon Mustard Sauce  
Pan Roasted Sea Bass with Lemon-Caper Sauce  
Chicken with Wild and Exotic Mushroom Sauce  
Wild Rice Stuffed Chicken Breast Limoncello Sauce  
Bell Pepper Stuffed Ravioli with Seven Vegetable Broth and  
Gorgonzola Cheese

**Side Dishes - Please select two**

Aligote Potato Purée                      Potatoes Lyonnaise  
Haricot Vert and Baby Carrots                      Herb Roasted  
Potatoes  
Medley of Vegetable Julienne                      Sautéed Spinach  
Wild Rice Pilaf                      Ratatouille

**Desserts**

Christmas Cookies  
Miniature Tarts, Pastries & Brownies  
Sliced Seasonal Fruit Platter

**\$175.00++ per person**

Minimum 25 Guests

**Holiday Menu Available 11/1/09 – 1/31/10**



66 PARK AVENUE | NEW YORK | NY 10016

CATERING OFFICE: 212-885-7188  
E-MAIL: PHANPINYO@KITANO.COM