



### 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

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

### Two-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)  
Prosciutto Wrapped Papaya with Black Olive

**\$125.00++ PER PERSON**

Minimum 25 Guests  
\$185.00 Bartender Fee / \$185.00 Coat Check Person  
Subject to 8.875% Sales Tax and 22% Service Charge

### ADDITIONAL ITEMS

#### Carving Station

Wasabi Herb Crusted Roasted Beef Sirloin  
with Dijon Mustard, Horseradish Sauce...  
\$ 28.00 pp\*

Cassis Glazed Turkey Breast with Rosemary Jus,  
Herb Chestnut Stuffing and Cranberry Sauce ...  
\$ 25.00 pp\*

Salmon Wellington with Spinach-Mushroom Duxelle  
in Puff with Saffron Fennel Sauce Pastry ...  
\$ 28.00 pp\*

Pork Loin with Wild Mushroom Duxelle  
in Puff Pastry with Green Pepper Corn Sauce ...  
\$ 25.00 pp\*

Rosemary Crusted Baked Leg of Lamb  
with Burgundy Sauce ...  
\$ 30.00 pp\*

Herbed Roasted Rack of Lamb  
Carved to order ...  
\$ 35.00 pp\*

Minimum 25 Guests

\$185.00 Chef's Fee

Subject to 8.375% Sales Tax and 22% Service Charge



66 PARK AVENUE | NEW YORK | NY 10016

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

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