



# Cocktail Reception & Buffet Menu

The Kitano New York  
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(Note: all prices are subject to change without notice)



The Kitano New York

**Cocktail Reception and/or Buffet Dinner**

Dear Guest

You will have the opportunity to create your own menu.  
On your request we will also assemble a menu of your choice.  
If you have any questions please do not hesitate to speak to our knowledgeable sales representative.

One Hour Full Premium Open Bar  
Every Additional Hour of Full Premium Open Bar  
Or  
Drinks Charged on Consumption ++  
Plus Room Fee of \$500.00/Hour (or Portion of an Hr.)+  
One Hour Wine and Beer Bar Including Soft Drinks  
Every Additional Hour of Wine and Beer Bar  
  
One Hour Hors d'oeuvres (Choice of 6 Pieces)  
Additional Hour of Hors d'oeuvres

**A minimum of 25 guests at \$ 100.00 per person is required for any function in our 18<sup>th</sup> floor Banquet Penthouse,**

For groups less than 25 guests, there is a labor fee of \$ 150.00  
Bartender Fee \$185.00 & Coat Check attendants\$185.00

**Our elegant reception package includes an unlimited premium open bar and your choice of hors-d'oeuvres**

- 1 - Hour Reception with Six Hors d' Oeuvres**  
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- 2 - Two Hour Reception with Six Hors d' Oeuvres**  
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- 3 -Three Hour Reception with Eight Hors d' Oeuvres**



For Top Shelf Open Bar Please Add \$ 11.00 per Person/ per Hour  
Open Bar May be Extended for \$ 11.00 per Person/per Hour++  
Or  
Drinks Charged upon Consumption with minimum of \$1,200.00++  
Plus Room Rental Fee may apply

(8.375% taxes and 22% service charge, 5% City Tax on Room Rental Fee or 1% City Tax on Food and Beverage and \$2.00 Occupancy Tax will be added., Price is subject to change).



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**BUTLERED HORS D' OEUVRES**

**Cold**

**Seafood**

Buffet Presentation of Assorted Japanese Sushi Rolls  
Lobster Mousse with Tobiko Caviar on Fresh Endive Leaves  
Smoked Salmon and Dill Cream Cheese Pinwheels with Caviar  
Smoked Salmon Tartar & Salmon Caviar on Dill Sour Cream Cracker  
Seared Rare Tuna Canapé with Soy Wasabi Mayonnaise  
Avocado Crabmeat Salad Cup with Mango Chipotle sauce  
Sour Cream and Sevruga Caviar Filled Red Bliss Potatoes

**Meat & Poultry**

Prosciutto Wrapped Papaya with Black Olive  
Rare Roasted Angus Beef Wrapped Cornishon Pickles  
Cognac Flavored Foie Gras Mousse Canapé with Mango Chili Relish

**Vegetables**

Cherry Tomatoes Stuffed with Chive Cream Cheese  
Tomato and Basil Bruschetta with Goat Cheese  
Balsamic flavored grilled vegetable kabobs with mozzarella cheese

**Hot**

**Seafood**

Lime Chili Marinated Salmon Satays  
Coconut Shrimp with Sweet Thai Chili Sauce  
Miniature King Crab Cakes with Fiery Chipotle Remoulade  
Maryland Crab Meat and Asparagus Risotto Cakes

**Meat & Poultry**

Wasabi Herb Crusted Baby Lamb Chops  
Mini Beef Skewers with Sweet Vidalia Onion with BBQ Sauce  
Duckling Spring Rolls with Hoisin Sauce  
Spicy Santa Fe Chicken Pastry Purses  
Jalapeno Cheese Flavored Chicken kabob  
Petite Beef Wellingtons (Beef in Puff Pastry)

**Vegetables**

Mushroom Truffle Risotto in Phyllo  
Vietnamese Spring Rolls with Soy Sesame Sauce  
Roasted Vegetable Tartlets with Monterey Jack cheese\*\*  
Parmesan Artichoke Hearts filled with Goat cheese  
Wild Mushroom and Phyllo Pastry Triangles



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**Hot Buffet Entrées**

(Minimum of Three)

Atlantic Salmon with Saffron Fennel Sauce  
Lime Pepper Marinated Grilled Mahi Mahi  
Mild Wasabi Herb Crusted Sea Bass  
Beef Stew in Burgundy Wine Sauce  
Herb Crusted Beef Tenderloin with Cognac Sauce  
Turmeric-Coconut Crusted Chicken Breast with Sweet Thai-Chile-Ratatouille Tomato Sauce  
Sautéed Chicken Breast with Green Peppercorn Sauce  
Sautéed Veal Strips with Chablis Mushroom Sauce  
Veal Cutlets with Apple Calvados Sauce  
Bell Pepper Stuffed Ravioli with Seven Vegetable Broth and Gorgonzola Cheese  
Grilled Balsamic Marinated Portobello Mushrooms and Mozzarella Cheese

**Accompaniments**

(Minimum of Two)

Pesto Pasta and Grilled Vegetable Salad  
Caesar Salad with Herbed Croutons and Parmesan  
Mesclun Greens with Grape Tomatoes, Cucumbers, Carrots, Raspberry Walnut Vinaigrette  
Greek Style Salad with Calamata Olives, Feta Cheese, Herb Vinaigrette  
Balsamic Marinated Seasonable Vegetable Salad with Sundries Tomatoes  
Sliced Tomato (Seasonal), Fresh Basil and Mozzarella with Cracked Black Pepper-Balsamic Vinaigrette  
Mediterranean Tabouleh Salad with Tomatoes and Parsley

\* \* \* \* \*

Sautéed Mixed Vegetable Julienne  
Haricot Verte, Green Bean Bundles  
Garlic Sautéed Spinach with Roasted Red Bell Peppers  
Asian Vegetable Medley with Ginger Sauce  
Sautéed Wild Mushrooms with Rosemary Garlic Butter  
Braised Red Cabbage or Sweet Plantains (Bananas)  
Grilled Tomatoes Topped with Basil, Garlic and Parmesan

\* \* \* \* \*

Wild Rice Pilaf  
Vegetable Risotto  
Spanish Saffron Rice  
Red Bliss Roasted Herbed Potatoes  
Herbed Mashed Potatoes  
Layered Potatoes Au Gratin



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To upgrade your reception you may add as many of our elegant stations as you wish

\*Chef Attended Stations require a Labor Fee of \$185.00

**Carving Station:**

Wasabi Herb Crusted Roasted Beef Sirloin with Dijon Mustard, Horseradish Sauce  
Cassis Glazed Turkey Breast with Rosemary Jus, Herb Chestnut Stuffing and Cranberry Sauce  
Salmon Wellington with Spinach-Mushroom Duxelle in Puff with Saffron Fennel Sauce Pastry  
Smoked Pork Loin with Wild Mushroom Duxelle in Puff Pastry with Green Pepper Corn Sauce  
Rosemary Crusted Baked Leg of Lamb with Burgundy Sauce  
Herbed Roasted Rack of Lamb Carved to order

**Chef Attended Pasta Station**

Our trained Pasta Chef will prepare your dishes to your specification.  
Chef attended stations require a labor fee of \$185.00

**Please Select Two Pastas...**

Penne Pasta  
Farfalle Pasta  
Spinach Filled Tortellini  
Four Cheeses Filled Ravioli  
Wild Mushroom Filled Ravioli  
Lobster Filled Ravioli

**Please Select Two Sauces...**

Herb Crème Sauce  
Tomato Basil Sauce  
Herb Garlic Butter Sauce  
Red Bell Pepper Crème Sauce  
Romano-Parmesan Alfredo Sauce

Sun Dried Tomato-Basil Sauce with Anchovies & Black Olives

Sautéed Smoked Salmon with Herb Chablis Sauce

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Grated Parmesan Cheese and Crushed Red Pepper Flakes



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**Specialty Platters**

Elegant "Gulf Stream Shrimp" Cocktail Display with Condiments

Selected International Cheeses with Cascades of Grapes, Dried Fruits, Nuts and Crackers

Crisp Vegetable Crudités with Specialty Dip

**Seafood Station**

Smoked Salmon, Smoked White Fish, Smoked Trout with Capers and Horseradish sauce

Cooked Shrimp with Cocktail sauce

Shucked Oysters and Clams, Green New Zealand Mussels Mignonette and Lemon Wedges

**Caviar Station**

Sevruga, Osetra, Salmon and Tobico Caviar with Traditional Condiments

Red Bliss Potatoes, Sour Cream Filled Profiteroles, Toast and Blinis



**Traditional Japanese Delicacies**

Assorted Japanese Sushi Rolls

Assorted Japanese Sushi

Grilled Salmon with Teriyaki Sauce Served with Steamed Rice

Chicken Yakisoba, Pan-fried Japanese Soba Noodles with

Chicken and Vegetables

Rice Balls with Assorted Fillings

Japanese Seasonal Hors D'oeuvres

Beef or Tuna Tataki

Assorted Sushi Standard Selection 5 pieces per person

Assorted Sushi Premium Selection 5 pieces per person

\*Sushi Chef Attended Stations require a Labor Fee of \$750.00 (Minimum of 35 Guests)

**Dessert**

All Desserts Include Freshly Brewed Regular and Decaffeinated Coffee and Fine Teas

**Dessert Stations**

Assorted Miniature French Pastries and Fruit Tarts with Fresh Berries & Fine Chocolate Truffles

Fifth Avenue Style "Celebration Sheet Cake" Custom Made Cake to Your Specifications

Variety of International and Domestic Cheese with Grapes, Berries, Crackers & Olives

**Individual Desserts (Please select one)**

Assorted Miniature French Pastries

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Dark Chocolate Tulip Filled with Coffee Mousse Served with Amaretto Sauce

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Chocolate Pyramid Filled with Vanilla Crème Brûlée & Passion Fruit Sauce

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Crème Brûlée, NY Cheese Cake, Tiramisu, Strawberry Shortcake, Key Lime

Tartlet

