



Corporate Meeting Package

The Kitano New York
66 Park Avenue
New York, NY 10016

Catering Office:
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(Note: all prices are subject to change without notice)





Corporate Meeting Package

Breakfast:

The Kitano Continental

Freshly Squeezed Orange & Grapefruit Juices
An Assortment of Bakery Fresh Miniature Bagels, Muffins, Danish & Croissants
Served with Plain & Flavored Cream Cheese, Sweet Butter & Fruit Jams
Regular & Decaffeinated Coffee
Assorted Selection of Teas



The Power Start

Freshly Squeezed Orange & Grapefruit Juices
An Assortment of Whole Grain Bread & Rolls,
Carrot Raisin & Oatmeal Bran Muffins
Plain & Flavored Cream Cheese,
Sweet Butter & Fruit Preserves
Fresh Seasonal Fruit Salad & Berries
Assorted Plain, Fruit & Non-Fat Yogurt
Crunchy Granola served with Low-Fat & Skim Milk
Regular & Decaffeinated Coffee, Fine Teas

The New Yorker

Freshly Squeezed Orange & Grapefruit Juices
An Assortment of Bakery Fresh Bagels, Muffins, Danish & Croissants
Served with Plain & Flavored Cream Cheese, Sweet Butter & Fruit Jams
Smoked Salmon served with Capers and Sliced Onions
Regular & Decaffeinated Coffee, Fine Teas

The Full American

Freshly Squeezed Orange & Grapefruit Juices
An Assortment of Bakery Fresh Miniature Bagels,
Muffins, Danish, Croissant & Brioche
Served with Plain & Flavored Cream Cheese, Sweet Butter & Fruit Jams
Scrambled Eggs with Chives, Hickory Smoked Bacon, Sausages and Roasted Potatoes
Buttermilk Pancakes with Fresh Strawberry Sauce and Warm Vermont Maple Syrup
Smoked Atlantic Salmon with Capers, Sliced Onions and Dill Mustard Sauce
Fresh Seasonal Fruit Salad & Berries
Assorted Plain, Fruit & Non-Fat Yogurt
Assorted Crunchy Granola served with Low-Fat & Skim Milk
Regular & Decaffeinated Coffee, Fine Teas
Assorted Sodas & Mineral Waters

Subject to 8.375% Sales Taxes and 22% Service Charge





Corporate Meeting Package

Morning & Afternoon Coffee Breaks

Coffee Break

Regular & Decaffeinated Coffee & Fine Teas

Wet your Whistle

Regular & Decaffeinated Coffee & Fine Teas
Assorted Sodas & Mineral Waters

Summer Break

Sliced Ice Cold Water Melon Display
Freshly Brewed Iced Coffee and Tea,
Assorted Sodas & Mineral Waters

Coffee Break with a Bite

An Assortment of Bakery Fresh Mini Muffins and Danishes
Regular & Decaffeinated Coffee & Fine Teas
Assorted Sodas & Mineral Waters

Snack Time

Bowl of Popcorn, Chips, Pretzels, Peanuts and Tortillas with Dip
Regular & Decaffeinated Coffee, Fine Teas,
Assorted Sodas & Mineral Waters

Sweet Tooth

Chef's Selection of Home Baked Cookies
Regular & Decaffeinated Coffee, Fine Teas
Assorted Sodas & Mineral Waters

Power Break

Fresh Squeezed Orange & Grapefruit Juice
Fresh Seasonal Fruit Basket, Selection of Yogurts
Regular & Decaffeinated Coffee, Fine Teas
Assorted Sodas & Mineral Waters

French Break

Assorted Petit Fours
Regular & Decaffeinated Coffee, Fine Teas,
Assorted Sodas & Mineral Waters

Coffee Cake & Cream

Delicious Coffee Cakes with Freshly Whipped Cream and Fresh Berries
Regular & Decaffeinated Coffee
Assorted Sodas & Mineral Waters

All Day Beverage Service

Unlimited Regular & Decaffeinated Coffee, Fine Teas, Assorted Sodas & Mineral Waters

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Corporate Meeting Package

LUNCH

Design your own Sandwich

Appetizer – Please Select Two

Chef's Soup Selection

Caesar Salad with Croutons

Avocado Grapefruit Salad with Melon, Iceberg Lettuce, Asparagus, Raspberry Walnut Vinaigrette

Entree

Sliced Roast Beef, Turkey and Black Forest Ham, Smoked Salmon

Grilled Chicken Breast, Crispy Bacon

Mozzarella Cheese, Cheddar and Brie

Sliced Tomatoes, Cucumbers and Onions, Hearts of Romaine Lettuce,

Calamata Olives, Cornichons, Pepperoncini, Mayonnaise & Mustard

Assorted Breads and Rolls

Dessert

Miniature Tarts & Pastries

Regular & Decaffeinated Coffee, Fine Teas, Sodas & Mineral Waters

Sandwich Bar

Appetizer – Please Select Three

Chef's Soup Selection

Red Bliss Potato Salad with Pickles and Chives

Chilled Pasta Salad with Grilled Marinated Vegetables & Sundried Tomatoes

Garden Greens with Two Assorted Dressings

Please Choose Three Sandwiches:

Roast Beef Baguette with Lettuce, Tomatoes, Remoulade and Pickles

Smoked Salmon on Seven Grain Bread with Dill Mustard Mayonnaise

Sweet Pepper Tortilla with Grilled Cajun Marinated Chicken Breast, Tomatoes, Avocados, Lettuce and Cheddar cheese

Tortilla with Stir Fried Beef, Mushrooms, Onions, American Cheese, Tomatoes and Lettuce

Vegetable Brioche Sandwich with Oven Roasted Peppers, Avocados, Tomatoes and Chipotle Mayonnaise

Tomato and Mozzarella Sandwich Baguette with Basil Oil

Grilled Mahi Mahi with Avocado, Cured Loin bacon, Seared Plantain

Grilled Chicken Breast Quesadilla, Cheddar and American Cheeses, Avocado Salsa Chipotle Aioli

Dessert

Miniature Tarts, Pastries & Brownies

Regular & Decaffeinated Coffee, Fine Teas, Sodas & Mineral Waters

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Corporate Meeting Package

Hot Luncheon 1

Appetizer – Please Select Three

Chef's Soup Selection
Tossed Salad with Calamata Olives, Feta Cheese, Pepperoncini
Sweet Pepper and Croutons, Herb Lemon Vinaigrette
Caesar Salad with Grilled Shrimp or Chicken
Mediterranean Seafood, Yellow beans, herb lemon virgin olive oil vinaigrette

Entree

Herb Crusted Chicken Breast with Green Peppercorn Sauce
Ricotta Stuffed Ravioli with Tomato Basil Sauce and Sautéed Mushrooms
Chef's Choice of Side Dishes

Assorted Bread and Freshly Baked Rolls, Butter

Dessert

House Baked Cheese Cake & Chocolate Layer Cake
Regular & Decaffeinated Coffee, Fine Teas, Sodas & Mineral Waters

Hot Luncheon 2

Appetizer – Please Select Three

Chef's Soup Selection
Mesclun Greens with Tomatoes, Cucumber, Carrots and Chef's Selection of Two Dressings (V)
Tossed Salad with Blue Cheese, Tomatoes, Walnuts, Sun dried Tomatoes (V)
Chef's Selection of Two Dressings
Avocado Grapefruit Salad with Melon, Iceberg Lettuce, Asparagus, Raspberry Walnut Vinaigrette (V)
Spicy Chicken Vegetable Salad with Sweet Peppers, Celery, Cucumber, Sprouts, Roasted Tomato Basil Sauce

Entrée

Sautéed Beef with Wild Mushroom Sauce
Truffled Salmon with Herb Chablis Sauce
Asian Vegetable Ravioli with Soy Basil Butter Sauce

Chef's Choice of Side Dishes (2)
Assorted Bread and Freshly Baked Rolls, Butter

Dessert

Fresh Sliced Seasonal Fruit
Apple Strudel with Vanilla Sauce
Regular & Decaffeinated Coffee, Fine Teas, Sodas & Mineral Waters

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Corporate Meeting Package

MEETING PACKAGE # 1

The Power Start

Freshly Squeezed Orange & Grapefruit Juices, Carrot Juice
An Assortment of Whole Grain, 6 Grain and Sourdough Bread & Rolls,
Pumpnickel, Carrot, Banana Nut and Bran Muffins
Served with Plain & Flavored Cream Cheese, Sweet Butter & Fruit Preserves
Fresh Sliced Seasonal Fruit & Berries
Assorted Plain, Fruit & Non-Fat Yogurt
Assorted Crunchy Granola served with Low-Fat & Skim Milk
Regular & Decaffeinated Coffee, Fine Teas, Assorted Sodas & Mineral Waters

Morning & Afternoon Breaks

Wet your Whistle:

Regular & Decaffeinated Coffee & Fine Teas, Assorted Sodas & Mineral Waters

Sweet Tooth Break:

Chef's Selection of Home Baked Cookies
Regular & Decaffeinated Coffee, Fine Teas, Assorted Sodas & Mineral Waters

Sandwich Bar

Appetizer – Please Select Three

Chef's Soup Selection
Red Bliss Potato Salad with Pickles and Chives
Chilled Pasta Salad with Grilled Marinated Vegetables & Sundried Tomatoes
Garden Greens with Two Assorted Dressings

Please Select Three Sandwiches:

- * Roast Beef Baguette with Lettuce, Tomatoes, Remoulade and Pickles
- * Smoked Salmon on Seven Grain Bread with Dill Mustard Mayonnaise
- * Sweet Pepper Tortilla with Grilled Cajun Marinated Chicken Breast, Tomatoes, Avocados, Lettuce & Cheddar cheese
- * Tortilla with Stir Fried Beef, Mushrooms, Onions, American cheese, Tomatoes and Lettuce
- * Vegetable Brioche Sandwich with Oven Roasted Peppers, Avocados, Tomatoes and Chipotle mayonnaise
- * Tomato and Mozzarella Sandwich Baguette with Basil Oil
- * Grilled Mahi Mahi with Avocado, Cured Loin bacon, Seared plantain
- * Grilled Chicken Breast Quesadilla, Cheddar and American Cheeses, avocado salsa chipotle aioli

Dessert

Miniature Tarts, Pastries & Brownies
Regular & Decaffeinated Coffee, Fine Teas, Sodas & Mineral Waters

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Corporate Meeting Package

MEETING PACKAGE # 2

The New Yorker

Freshly Squeezed Orange & Grapefruit Juices
An Assortment of Bakery Fresh Bagels, Muffins, Danish & Croissants
Served with Plain & Flavored Cream Cheese, Sweet Butter & Fruit Jams
Smoked Salmon served with Capers and Sliced Onions
Regular & Decaffeinated Coffee, Fine Teas

Morning & Afternoon Breaks

Wet your Whistle:

Regular & Decaffeinated Coffee & Fine Teas, Assorted Sodas & Mineral Waters

Sweet Tooth:

Chef's Selection of Home Baked Cookies
Regular & Decaffeinated Coffee, Fine Teas, Assorted Sodas & Mineral Waters

Hot Luncheon

Appetizer – Please Select Three

Chef's Soup Selection
Mesclun Greens with Tomatoes, Cucumber, Carrots and Chef's Selection of Two Dressings (V)
Tossed Salad with Blue Cheese, Tomatoes, Walnuts, Sun dried Tomatoes (V)
Chef's Selection of Two Dressings
Avocado Grapefruit Salad with Melon, Iceberg Lettuce, Asparagus, Raspberry Walnut Vinaigrette (V)
Spicy Chicken Vegetable Salad with Sweet Peppers, Celery, Cucumber, Sprouts, Roasted Tomato Basil Sauce

Entrée

Sautéed Beef with Wild Mushroom Sauce
Truffled Salmon with Herb Chablis Sauce
Vegetable Lasagna
Chef's Choice of Side Dishes
Assorted Bread and Freshly Baked Rolls, Butter

Dessert

Assorted Petit Fours and Cookies
Regular & Decaffeinated Coffee, Fine Teas, Sodas & Mineral Waters

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Corporate Meeting Package

MEETING PACKAGE # 3 – FOR HALF DAY MEETING

The Kitano Continental

Freshly Squeezed Orange & Grapefruit Juices
An Assortment of Bakery Fresh Miniature Bagels, Muffins, Danish & Croissants
Served with Plain & Flavored Cream Cheese, Sweet Butter & Fruit Jams
Regular & Decaffeinated Coffee, A Selection of Fine Teas

Wet your Whistle:

Regular & Decaffeinated Coffee & Fine Teas, Assorted Sodas & Mineral Waters

Design your own Sandwich

Appetizer – Please Select Two

Chef's Soup Selection
Caesar Salad with Croutons
Avocado Grapefruit Salad with Melon, Iceberg Lettuce, Asparagus, Raspberry Walnut Vinaigrette

Entrée

Sliced Roast Beef, Turkey and Black Forest Ham, Smoked Salmon, Grilled Chicken Breast, Crispy Bacon
Mozzarella Cheese, Cheddar and Brie
Sliced Tomatoes, Cucumbers and Onions, Hearts of Romaine Lettuce,
Calamata Olives, Cornichons, Pepperoncini, Mayonnaise & Mustard
Assorted Breads and Rolls

Dessert

Miniature Tarts & Pastries
Regular & Decaffeinated Coffee, Fine Teas, Sodas & Mineral Waters

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The Minimum Number of People Required for Each Room:

Murray Hill or Park Avenue Room:	20
Penthouse Banquet Suite:	40
Boardroom #301:	10

- Please note that an additional room rental fee may apply depending on Food and Beverage selections.
- A minimum of 15 guests is required for all buffets.

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