



Served Dinner Menu

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



The Kitano New York

SERVED DINNER

Three - Course Dinner

Four - Course Dinner

Five - Course Dinner

To Upgrade Your Dinner Function Please Choose From The Following Options

One Hour Full Premium Open Bar

Every Additional Hour of Full Premium Open Bar

One Hour Wine and Beer Bar including Soft Drinks

Every Additional Hour of Wine and Beer Bar

Or

Drinks Charged on Consumption with minimum of \$800.00++

Plus Room Fee of \$500.00/Hour (or Portion of an Hour)+

One Hour Hors D' Oeuvres (Choice of 6 Pieces)

Additional Hour of Hors D' Oeuvres

Additional Choice of Entrée or Appetizer

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

For Groups less than 25 Guests, there is a Service Charge of \$150.00

For Choice of Two or More Entrée's We Will Serve Same Side Dishes

Bartender Fee \$ 185.00

Coat Check Attendants \$ 185.00

Please add 8.375% NYS Sales Taxes and 22% Service Charge



The Kitano New York

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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Plated Dinner Menu

Freshly Baked Dinner Rolls with Sweet Butter

-Cold Appetizer-

Seasonal Garden Greens with Grape Tomatoes, Cucumber, Carrots, Raspberry Walnut Vinaigrette

Tossed Salad with Gorgonzola Cheese, Sun-Dried Tomatoes, Pine Nuts and Honey Balsamic Vinaigrette

Caesar's Salad with Herb Garlic Flavored Croutons, Parmesan and Caesar's Dressing

Bouquet of Lollo Rosso & Frissee Lettuce with Sautéed Wild Mushrooms and Fig-Sherry Vinaigrette

Grilled Portobello Mushroom, Buffalo Mozzarella, Vine Ripe Tomatoes and Balsamic Vinaigrette

Red Snapper and Shrimp Ceviche with Orange- Key Lime Vinaigrette

Maine Lobster Tail with Soy Lemon Aioli and a Bouquet of Seasonal Lettuce

Crabmeat Salad with Lemon Chipotle Dressing, Green Asparagus and Pineapple

Ahi Tuna Carpaccio with Seasonal Greens, Balsamic Vinegar and Wasabi Oil

Seafood Salad with Boston Lettuce & Sweet Chili Lemon Vinaigrette

Marinated Mushroom salad with Herb Sherry Vinaigrette

-Hot Appetizer-

Jumbo Maryland Crab Cake with Tomato Chipotle Sauce

Sautéed Marinated Wild Mushrooms with Asparagus, Aged Balsamic and Truffle Oil

Seared Diver Sea Scallops with Heirloom Tomatoes and Turmeric Cauliflower Supreme

Seared Foie Gras on Toasted Brioche, Caramelized Mango, Celery Juice and Fig Vinaigrette

Maine Lobster Ravioli with Blanched Cucumber, Tobiko Caviar, Saffron Caper Beurre Blanc

Teriyaki Glazed Salmon with Shiitake Mushrooms & Bouquet of Seasonal Lettuce

Wild Mushroom Ravioli Served with Mushrooms & Soy-Balsamic Glace



The Kitano New York
-Soups-

Please ask our Sales Representative for seasonal soups

Main Course

*Add \$ 4.00 for each additional choice of Entrée

Poultry

Broiled Sun Dried Cherry & Pecan-Crusted Chicken Breast, Marsala Sauce

Grilled Chicken Breast with Wild Mushrooms Sauce

Veal

Sautéed Veal Scaloppini with Apple Calvados Sauce

Grilled Veal Chop with Thyme Madeira Sauce

Beef

Bacon Wrapped Grilled Angus Filet Mignon with Green Peppercorn Sauce

Grilled Peppered Filet Mignon with Burgundy Jus, Caramelized Pearl Onions

Beef Filet and Grilled Atlantic Shrimp with Onion Garlic Ragout, Pepper Cognac Sauce

Seafood

Champagne Braised Truffled King Salmon with Chablis Tarragon Sauce

Baked Chilean Sea Bass with Chervil Infused Lobster Cognac Sauce

Seared Red Snapper with Caviar Infused Citrus Beurre Blanc

Broiled Lobster Tail with Herb Garlic Butter *

Wasabi Herb Crusted Grilled Swordfish

Lamb

Wasabi Herb Crusted Grilled Lamb Loin with Pinot Noir Jus

Vegetarian

Lemon Pepper Fettuccine with Spinach, Roasted Garlic and Sun Dried Tomato Sauce

Asian Vegetable filled Ravioli with Sautéed Seasonal Greens and Soy-Mirin Balsamic Glace

Wild Mushroom Ravioli with Tomato Lemon Grass Sauce and Baby Vegetable

Vegetable strudel, Topped with Melted Mozzarella Cheese & Tomato Basil Sauce

Side Dishes

Please Select Two

Vegetable: Caramelized Carrots, Grilled Asparagus, Sautéed Baby Spinach,
Vegetable Julienne, Haricot Verts (Green Beans)



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Starches: Steamed Rice, Red Organic Wild Rice, Herb Risotto, Truffled Mashed Potatoes, Gratin Potatoes, Williams Potatoes, Potato Noodles

For More Choices of Side Dishes, Please Speak with our Sales Representative

Dessert

Please Select One

Assorted Petit Fours

New York Cheese Cake

Chocolate Cake with Molten Chocolate Center and Passion Fruit Sauce

Dark Chocolate Tulip Filled with Coffee Chocolate Mousse Served over Amaretto Sauce

Chocolate Pyramid filled with Vanilla Crème Brulee & Passion Fruit Sauce

Apple Strudel with Bourbon Vanilla Sauce

Key Lime Tartlet with Raspberries

Variety of International Cheese

Children's Menu

All children of the age of 12 and under have the following choices:

- Hamburger with French fries and small salad
- Chicken nuggets with French fries and small salad
- Spaghetti with tomato sauce
- French toast with maple syrup
- Vanilla pancakes with maple syrup
- Bagel Bites
- Hot Dogs with French Fries

Dessert

- Ice cream with chocolate sauce
- Mini cakes
- Fruit salad
- Cookies & brownies

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