Event and Catering Menus
Placing a dedicated focus on its global catering offerings, St. Regis Hotels and Resorts has elevated the private event experience, taking culinary excellence to new heights with The Art of Catering. Custom created by a team of leading St. Regis culinarians from around the globe, The Art of Catering brings refined dining with an artisanal approach to gatherings both large and small.

With the debut of the Astor Menu, traditional catering has evolved to a fine-dining experience, as guests work with the chef to create an entirely personalized menu without restriction. Launching globally at the end of this year, The Art of Catering and Astor Menu are distinctly St. Regis, exemplifying food artistry at its finest for a memorable culinary experience beyond expectation.
St. Regis Rituals

The Bloody Mary

In 1934, Fernand Petiot, the bartender at The St. Regis New York’s King Cole Bar, perfected the recipe for a vodka-and-tomato juice cocktail he dubbed the Bloody Mary. Deemed too racy a name for the hotel’s clientele, it was rechristened the Red Snapper. While the latter moniker may not have stood the test of time, Fernand’s spicy concoction certainly has. Today, the Bloody Mary remains the signature cocktail of the St. Regis brand, with each hotel crafting its own interpretation of the libation. We invite you to sample from our collection of Bloody Mary cocktails whenever you stay with us, or enjoy this privilege at home with the recipes you’ll find below. Cheers!

Midnight Suppers

Caroline Astor, mother of the St. Regis founder and doyenne of Gilded Age high society, entertained in a style that was unprecedented both in its opulence and its exclusivity. Her celebrated galas were often followed by intimate midnight supper experiences, which only a select few were invited to attend. These more relaxed affairs, distinguished by the finest wine and cuisine, were coveted after-parties where guests could unwind from the formality of the preceding event. Traditionally commencing at midnight, they now conclude at this hour.

Sabering

The art of sabrage has an illustrious history that stretches back more than 200 years. The practice is most commonly associated with Napoleon Bonaparte, who famously opened champagne with his saber, savoring it in victory and defeat. Now carried out flawlessly at many St. Regis hotels and resorts around the world, the evening ritual continues in lieu of the more traditional uncorking.
The St. Regis New York

The St. Regis New York, originally founded by John Jacob Astor over a century ago, is a Forbes Five-Star and AAA Five-Diamond hotel located in the heart of midtown Manhattan. The beaux-arts building remains a beacon of turn-of-the-century elegance, featuring dramatic chandeliers and original crown moldings throughout the beautifully appointed public spaces, guestrooms and suites. At the forefront of design, the hotel features bespoke designer suites imagined in partnership with luxury brands: Dior, Tiffany & Co. and Bentley Motors.

Guests of the iconic hotel are invited to enjoy in the epicurean delights of Astor Court and the infamous King Cole Bar, where they are able to escape the hustle and bustle of New York City by indulging in the ritual of Afternoon Tea or sipping on a Red Snapper cocktail, the original Bloody Mary invented at the hotel in 1934. Ideally situated in the heart of Midtown, the hotel is revered as one of the most glamorous and sought-after venues, serving as the backdrop for the city’s most important corporate events, weddings and celebrations. Truly a home away from home.

The St. Regis New York prides itself on uncompromising service and sets the standard for innovation and experiential travel. Guests of the hotel benefit from exclusive access to its Bentley courtesy car, a collection of digital books featuring titles from the hotel’s Astor Library, a front-row seat to the finest jazz performances the city has to offer and 24-hour hallmark St. Regis Butler Service, an uncompromising level of bespoke and anticipatory service.
General Catering Information

MENUS
Though we have extensive menu options, the Chef welcomes the opportunity to customize any menu or prepare items to your personal taste or dietary restriction.

SEATING
We are happy to customize your event set up based on your event needs. Diagrams for various set up styles can be provided by your Event Manager upon request.

LINEN
The St. Regis New York offers lilac floor-length linens with white overlays as a standard.

DÉCOR
Our Catering staff can assist you in your planning with floral, specialty linens, entertainment and decor needs.

SPECIAL OCCASION CAKES
Our Pastry Chef will be happy to design and prepare a special occasion cake. Should you prefer to bring in your own special occasion or wedding cake, we would be happy to cut it at no additional fee.

AUDIO-VISUAL AND LIGHTING
The St. Regis New York has an exclusive on-site audio-visual company, PSAV. We offer state of the art equipment available on a rental basis as well as a business center with private work stations. Your Event Manager can assist with connecting you to one of our audio-visual specialists as needed.

LABOR CHARGE
The hotel will add a $300.00 labor charge per bartender, station chef or carver. Additional servers may be ordered for an event at an additional charge. Your Event Manager can assist with getting additional labor quotes as needed.

PARKING
The hotel offers reduced pricing on valet parking and also can recommend several self-park garages in close proximity.

PAYMENT AND GUARANTEED ATTENDANCE
Guaranteed attendance must be provided to the Catering department no later than 3 business days prior to your event. A non-refundable deposit is required to confirm any event space. The estimated final balance will be due prior to the event, unless other billing arrangements have been outlined in the contract.

SHIPPING PACKAGES
To assure efficient handling and storage of your very important event materials, we suggest that you notify your Event Manager in advance should you have plans to ship packages to the hotel. Please indicate the method and quantity. Since storage space is limited, it is advised to have your packages shipped as close to the date of your event as possible. All shipments will be subject to handling fees.
Breakfast
Breakfast Buffets

Continental
- Freshly Squeezed Orange, Grapefruit & Cranberry Juices
- Sliced Fruits & Assorted Berries
- Breakfast Pastries & Croissants with Assorted Jams & Butter
- Variety of Cereals & Oatmeal
- Freshly Brewed Regular & Decaffeinated Coffee
- Selection of Fine Teas
- Still & Sparkling Water

85.00 per person

New Yorker
- Freshly Squeezed Orange, Grapefruit & Cranberry Juices
- Sliced Smoked Salmon, Traditional Condiments, Plain & Flavored Cream Cheese
- Selection of Ess-a-Bagels, Sliced Breakfast Breads, Pastries & Croissants with Assorted Jams & Butter
- Sliced Fruits & Assorted Berries
- Freshly Brewed Regular & Decaffeinated Coffee
- Selection of Fine Teas
- Still & Sparkling Water

95.00 per person

Power Breakfast
- Freshly Squeezed Orange, Grapefruit & Cranberry Juices
- Sliced Fruits & Assorted Berries
- Individual Berry Parfaits
- French Style Yogurts
- Chia Seed Pudding with Coconut
- Avocado Toast, Sliced Turkey & Tomato
- Freshly Brewed Regular & Decaffeinated Coffee
- Selection of Fine Teas
- Still & Sparkling Water

95.00 per person
St. Regis Breakfast

Freshly Squeezed Orange, Grapefruit & Cranberry Juices

Sliced Fruits & Assorted Berries

Breakfast Pastries & Assorted Croissants with Sweet Butter & Fruit Preserves

Selection of Ess-a-Bagels with Assorted Cream Cheeses & Almond Butter

Individual Dry Cereals & Homemade Granola Served with Whole, 2% & Skim Milk

French Style Yogurts

Scrambled Eggs with Tomatoes & Chives

Applewood Smoked Bacon & Country Chicken Sausage

Sautéed Breakfast Potatoes

Freshly Brewed Regular & Decaffeinated Coffee

Selection of Fine Teas

Still & Sparkling Water

105.00 per person
### Breakfast Enhancements

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Steel Cut Oatmeal</td>
<td>10.00</td>
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<tr>
<td>Maple Sugar &amp; Raisins</td>
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<tr>
<td>Breakfast Brulée</td>
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<tr>
<td>Oatmeal, Yogurt, Mixed Berries &amp; Caramelized Sugar</td>
<td>12.00</td>
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<tr>
<td>Cereal Bar</td>
<td></td>
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<tr>
<td>Selection of Dry &amp; Hot Cereals</td>
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<tr>
<td>Sliced Bananas, Berries, Brown Sugar, Chia Seeds, Shaved Coconut, Chocolate Chips, Raisins, Almonds, Baked Apple Jam</td>
<td>15.00</td>
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<tr>
<td>Cheese Blintzes with Caramelized Almonds &amp; Strawberries</td>
<td>12.00</td>
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<tr>
<td>Pancakes</td>
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<tr>
<td>Choice of One</td>
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<tr>
<td>Buttermilk</td>
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<tr>
<td>Chocolate Chip</td>
<td></td>
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<tr>
<td>Banana Walnut</td>
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<tr>
<td>Blueberry Flax Seed</td>
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<tr>
<td>12.00 per person</td>
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<tr>
<td>Bread Pudding</td>
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<tr>
<td>Made with Brioche</td>
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<tr>
<td>French Toast</td>
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<tr>
<td>Served with Caramelized Strawberry &amp; Shaved Almonds</td>
<td>12.00</td>
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<tr>
<td>12.00 per person</td>
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<tr>
<td>Assorted Mini Frittatas</td>
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<tr>
<td>Bacon &amp; Gruyere Cheese</td>
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<tr>
<td>Local Vegetable</td>
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<tr>
<td>Smoked Salmon &amp; Goat Cheese</td>
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<tr>
<td>15.00 per person</td>
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<tr>
<td>Breakfast Sandwiches &amp; Wraps</td>
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<tr>
<td>Choice of Two</td>
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<tr>
<td>Egg, Ham &amp; Swiss Cheese on Croissant</td>
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<tr>
<td>Egg, Pepper &amp; Onion Wrap</td>
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<tr>
<td>Steak, Egg &amp; Cheddar Wrap</td>
<td></td>
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<tr>
<td>Egg, Canadian Bacon &amp; Cheese on English Muffin</td>
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<tr>
<td>Egg, Avocado, Chorizo &amp; Jack Cheese on Brioche Bun</td>
<td></td>
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<tr>
<td>Grilled Cheese</td>
<td>18.00</td>
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<td>18.00 per person</td>
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<tr>
<td>Egg Scramble</td>
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<td>Choice of One</td>
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<tr>
<td>Spinach, Sundried Tomato, Goat Cheese</td>
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<tr>
<td>Ham, Tomato &amp; Swiss Bacon, Avocado &amp; Caramelized Onion</td>
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<tr>
<td>Smoked Salmon, Asparagus &amp; Truffle</td>
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<tr>
<td>Grilled Chicken, Roasted Pepper, Mozzarella &amp; Pesto</td>
<td>18.00</td>
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<td>18.00 per person</td>
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<tr>
<td>Classic Benedict</td>
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<tr>
<td>Canadian Bacon, Toasted English Muffin, Classic Hollandaise</td>
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<tr>
<td>20.00 per person</td>
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<tr>
<td>Lobster Benedict</td>
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<tr>
<td>Poached Egg, Spinach, Toasted English Muffin, Lobster Hollandaise</td>
<td>30.00</td>
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<tr>
<td>15.00 per person</td>
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<tr>
<td>Assorted Smoked &amp; Flavored Salmon</td>
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<tr>
<td>Smoked Salmon, Pastrami Salmon, White Fish Salad, Sliced Tomatoes, Onions, Cucumbers, Capers Assorted Flavors of Cream Cheese</td>
<td>20.00</td>
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<tr>
<td>18.00 per person</td>
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<tr>
<td>Bacon &amp; Tomato Grilled Cheese</td>
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<tr>
<td>18.00 per person</td>
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<tr>
<td>Local Artisan Cheeses &amp; Charcuterie</td>
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<tr>
<td>Toasted Breads, Jams, Nuts &amp; Fruit</td>
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<tr>
<td>15.00 per person</td>
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<tr>
<td>Breakfast Biscuits &amp; Gravy Station</td>
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<tr>
<td>Buttermilk Biscuits, Lobster</td>
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<tr>
<td>Tarragon Stew, Sausage</td>
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<tr>
<td>Gravy &amp; Creamed Chopped Beef</td>
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<td>20.00 per person</td>
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Breakfast Chef Stations

**Omelet Station***
Selection of Egg or Egg Whites
Ham, Bacon, Smoked Salmon, Asparagus, Spinach, Bell Peppers, Mushrooms, Onions, Tomatoes, Goat Cheese, Swiss Cheese, Aged Cheddar

*Station requires a chef at a charge of $300 per chef.

**Waffle Station***
Buttermilk Waffles
Whipped Cream,
Dark Chocolate Sauce,
Bacon Bourbon Butter
Cinnamon Poached Apples,
Strawberry Compote,
Mascarpone & Fig Spread

18.00 per person

**Juice Bar***
Kale, Carrot, Orange, Beet,
Ginger, Celery, Lemon, Apple,
Broccoli, Spinach, Cucumber

12.00 per person

12.00 per person
Plated Breakfast  $100.00 per person

**APPETIZERS**

*Choice of One*

- Mixed Berry Parfait
- Seasonal Fruit Plate
- Chia Seed & Quinoa Pudding, Coconut Milk & Berries

**ENTRÉES**

*Choice of One*

- Two Poached Eggs, Artisanal Bread, Prosciutto, Asparagus, Mornay Sauce, Breakfast Potatoes
- Ham & Cheese Omelet, Breakfast Potatoes, Baby Green Salad
- Avocado Toast, Smoked Salmon, Poached Egg, Mixed Green Salad, Truffle Vinaigrette
- Shallot, Mushroom & Swiss Cheese Quiche, Field Mixed Greens, Lemon Dressing
- Crab Cake Benedict, Dill Hollandaise
- Classic Benedict, Canadian Bacon, Classic Hollandaise
- Grilled NY Strip Steak & Eggs, Breakfast Potatoes, House Made Steak Sauce
- Croquet, Grilled Ham & Cheese, Mornay Sauce, Two Sunny Side Eggs

**ON THE TABLE**

Your choice of Freshly Squeezed Orange, Grapefruit or Cranberry Juice
- Breakfast Pastries & Assorted Breads
- Coffee & Tea Service
Coffee Breaks
**Coffee Breaks**

**BEVERAGE BREAK**
- Freshly Brewed Regular & Decaffeinated Coffee
- Selection of Fine Teas
- Still & Sparkling Water

47.00 per person

**COFFEE LOVERS**
- Coffee Cake
- Coffee Smoothies
- Coffee Gelee & Vanilla
- Sweet Cream

**BIG APPLE BREAK**
- Avocado Toast, Smoked Salmon, Pickled Onions
- Mini Egg Tarts
- Diced Fruits
- Juice Shooters
- Green Goodness, Strawberry Banana, Vanilla Chai
- Granola Fruit Parfaits
- Freshly Brewed Regular & Decaffeinated Coffee
- Selection of Fine Teas
- Still & Sparkling Water

70.00 per person

**A NEW YORK MINUTE**
- Assorted Doughnuts
- Greek Toast
- Avocado, Olives, Roasted Tomatoes, Cucumber, Feta Cheese, Dill & Sumac Dressing
- Individual Assorted Crudites & Hummus
- Freshly Brewed Regular & Decaffeinated Coffee
- Selection of Fine Teas
- Still & Sparkling Water

70.00 per person

**STREET FARE**
- Copper Pot Candied Peanuts
- Assorted Flavored New York Pretzels
- Mini Hotdogs
- Red Onions & Deli Mustard
- Black & White Cookies
- Freshly Brewed Regular & Decaffeinated Coffee
- Selection of Fine Teas
- Still & Sparkling Water

65.00 per person

**HEALTH NUT**
- Cacao & Goji Berry Squares
- Raw Nut & Cranberry Mix
- Organic Peanut Butter & Banana Sandwich
- Flax Seed
- Almond Butter & Apple Sandwich
- Honey
- Whole & Caged Fruits
- Freshly Brewed Regular & Decaffeinated Coffee
- Selection of Fine Teas
- Still & Sparkling Water

65.00 per person
Coffee Breaks Continued

CANDY FACTORY
Build-Your-Own Trail Mix
Granola, Shaved Coconut, Cashews, Pistachios, Shaved Almonds, Sunflower Seeds, Flax Seeds, Dried Cranberries, Dates, Raisins, Goji Berries, Mini Chocolate Chips, Candied Ginger

Freshly Brewed Regular & Decaffeinated Coffee
Selection of Fine Teas
Still & Sparkling Water

In the Jar
M&Ms, Peanut M&Ms, Jolly Ranchers, Jelly Beans, Peanut Butter Cups, Assorted Candy Sticks, Caramel Squares

70.00 per person

A LA CARTE
To be ordered in addition to any break

Assorted Soft Drinks 9.25 each
Assorted Energy Drinks 9.25 each
Assorted Smoothies 9.25 each
Assorted Flavored Iced Teas 9.25 each
Strawberry-Basil or Cucumber-Mint Water 12.00 per person
Lunch
# Boxed Lunch $125.00 per person

<table>
<thead>
<tr>
<th>STARTER</th>
<th>SANDWICH</th>
<th>DESSERT</th>
<th>BEVERAGES</th>
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<tbody>
<tr>
<td>Choice of One</td>
<td>Choice of One</td>
<td>Choice of One</td>
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<tr>
<td><strong>Tomato Mozzarella Salad</strong>&lt;br&gt; Sliced Sweet Onions, Toasted Baguette, Basil Pesto</td>
<td><strong>Roasted Turkey</strong>&lt;br&gt; Cole Slaw, Imported Swiss Cheese, Thousand Island Dressing, New York Seeded Rye Bread</td>
<td><strong>Chilled Crab Cake</strong>&lt;br&gt; Sandwich</td>
<td><strong>Fresh Sliced Fruits &amp; Assorted Berries</strong>&lt;br&gt; <strong>Prosciutto, Salami, Soppressata, Roasted Peppers, Lettuce, Tomato, Marinated Onions, Olive Oil &amp; Vinegar</strong></td>
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<tr>
<td><strong>Seasonal Shaved Raw Vegetable Salad</strong>&lt;br&gt; <strong>Lemon Vinaigrette</strong></td>
<td><strong>Sliced Roast Beef</strong>&lt;br&gt; Golden Beet &amp; Horseradish Slaw, Gem Lettuce, Sliced Tomatoes, French Bread</td>
<td><strong>Falafel Pita</strong>&lt;br&gt; Cucumber Yogurt, Tahini Sauce, Pickled Radish &amp; Parsley Salad</td>
<td><strong>Freshly Brewed Regular &amp; Decaffeinated Coffee</strong>&lt;br&gt; <strong>PB&amp;J Cream Puffs</strong>&lt;br&gt; <strong>Selection of Fine Teas</strong>&lt;br&gt; <strong>Still &amp; Sparkling Water</strong></td>
</tr>
<tr>
<td><strong>Blanched Broccoli Salad</strong>&lt;br&gt; <strong>Toasted Almonds, Golden Raisins, Buttermilk Herb Dressing</strong></td>
<td><strong>Southwest Chicken Wrap</strong>&lt;br&gt; Roasted Corn, Diced Tomatoes, Shredded Romaine, Cubed Avocado, Chipotle Mayonnaise</td>
<td><strong>New York Pastrami</strong>&lt;br&gt; Deli Mustard, New York Rye</td>
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<tr>
<td><strong>Quinoa &amp; Citrus Salad</strong>&lt;br&gt; Zucchini, Squash, Tomatoes, Pineapple</td>
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*All individual boxes come with Artisanal Potato Chips in a Picnic Box.*
Bento Box Lunch $130.00 per person

TOKYO BOX
Mixed Green Salad
Ginger Miso Vinaigrette
California Roll
Wasabi & Soy
Teriyaki Salmon
Green Tea Noodles,
Citrus Dressing
Assorted Mochi

MANHATTAN BOX
Tomato Mozzarella &
Sweet Onion Salad
Fresh Basil, Balsamic Glaze
Pretzel Bites
Dijon Mustard
Marinated Chicken Skewers
Cucumber Yogurt Sauce,
Yellow Rice
New York Cheesecake

SOUTHERN BOX
Guacamole &
Corn Tortilla Chips
Cucumber Chopped Salad
Blackened Charred Shrimp
White Bean Salad
Vanilla Bean Flan

BEVERAGES
Freshly Brewed Regular &
Decaffeinated Coffee
Selection of Fine Teas
Still & Sparkling Water
Lunch Buffets

Farmer’s Tasting

**FARMER’S MARKET GREENS**
- Spinach, Romaine, Field Mixed Baby Greens, Baby Arugula
- Assorted Toppings
  - Grilled Asparagus, Herb Roasted Corn, Coriander Roasted Baby Carrots, Apple Vinegar
  - Marinated Beets, Roasted Cauliflower, Roasted Cipollini Onions, Oven Dried Tomatoes, Sliced Cucumbers, Roasted Butternut Squash, Candied Walnuts, Toasted Pine Nuts, Dried Cranberries, Raisins
- Feta, Parmesan, Goat Cheese
- Balsamic Vinaigrette, Chipotle Ranch, Blue Cheese Dressing, Caesar Dressing, Extra Virgin Olive Oil with Red Wine Vinegar

**SALAD ACCOMPANIMENTS**
- Grilled Shrimp
  - Lime, Coriander & Sea Salt
- Thin Sliced Roasted Beef
  - Parsley Chimichurri
- Grilled Chicken Breast
  - Lemon Thyme Vinaigrette
- Assorted Artisanal Bread & Rolls

**DESSERTS**
- Assorted Fresh Sliced Fruit
- Homemade Cookies
- Seasonal Fruit Tarts
- Cheesecake with Mixed Berry Compote & Whipped Cream
- Freshly Brewed Regular & Decaffeinated Coffee
- Selection of Fine Teas
- Still & Sparkling Water

145.00 per person

Madison Avenue

**CURRY CREAMED CAULIFLOWER SOUP**
- Chickpea Salad, Cucumbers, Bell Peppers, Sweet Onions, Parsley & Sumac Vinaigrette
- Crispy Pita Salad, Yogurt Dressing
- Assorted Samosa & Coriander Chutney
- Tandoori Chicken
  - Sautéed Onions, Lemon & Coriander
- Shrimp Vindaloo
  - Spiced Tomato & Yogurt Sauce
- Lamb Rogan Josh
  - Aromatic Slow Cooked Stew
- Vegetable Biryani
  - Mixed Vegetables & Basmati Rice
- Steamed Jasmine Rice
- Garlic Naan & Papad
- Cucumber Raita
  - Mint & Yogurt
- Mango Cheesecake
- Honey Yogurt
- Pistachio Custard
- Freshly Brewed Regular & Decaffeinated Coffee
- Selection of Fine Teas
- Still & Sparkling Water

145.00 per person
**Midtown East**

- Won Ton Noodle Soup
- Asian Shrimp & Shredded Cabbage Salad
- Crispy Noodles, Nam Pla Dressing
- Seasonal Vegetable & Glass Noodle Salad
- Sesame Soy Vinaigrette
- Kale & Edamame Salad
- Purple Cabbage & Spinach Miso Vinaigrette
- Sweet & Spicy Chicken Bell Peppers, Pineapple & Steamed Broccoli
- Wok Fried Beef Black Pepper, Bell Peppers & Onions
- Steamed Striped Bass Garlic Plum Sauce & Shredded Vegetables
- Chinese Eggplant & Tofu, Oyster Sauce

Steamed Stick Rice
Fortune Cookies
Mango & Coconut Rice Pudding
Strawberry & Cream Mousse Cups
Freshly Brewed Regular & Decaffeinated Coffee
Selection of Fine Teas
Still & Sparkling Water

**145.00 per person**

**Little Italy**

- Chicken Escarole Soup
- Mini Pasta
- Classic Caesar Salad
- Chopped Romaine, Garlic Croutons, Shaved Parmesan, Anchovies, Caesar Dressing
- Pasta Caprese Salad
- Germinelli Pasta, Cherry Tomatoes, Ovoline Mozzarella, Roasted Pepper, Basil Pesto, Toasted Pine Nuts
- Antipasti
- Marinated Artichokes, Semi Dried Tomatoes, Olives, Pepperoncini, Marinated Mushroom, Anchovies, Cured Meats, Imported & Domestic Cheeses
- Chicken Saltimbocca
- Prosciutto, Fresh Mozzarella, Sage Butter Sauce
- Roasted Sea Bass Scampi
- Lemon, Garlic & Parsley
- Assorted Pizzas
- Traditional, Pepperoni, Ricotta & Broccoli
- Baked Mezze Rigatoni
- Bolognaise
- Sweet Italian Sausage, Ricotta & Mozzarella
- Assorted Bread & Rolls
- Cannoli
- Tiramisu
- Assorted Biscotti
- Freshly Brewed Regular & Decaffeinated Coffee
- Selection of Fine Teas
- Still & Sparkling Water

**150.00 per person**

**King Cole 55**

- Broccoli Cheddar Soup
- Classic Wedge Salad
- Iceberg Lettuce, Chopped Bacon, Marinated Onions, Tomatoes, Blue Cheese Dressing
- Tomato Mozzarella Salad
- Fresh Basil, Roasted Shallot Dressing
- Kale BLT Salad
- Chopped Bacon, Sliced Eggs, Sweet Onions, Heirloom Tomatoes, Buttermilk Dressing
- Grilled Chicken Slider
- Roasted Red Peppers, Goat Cheese
- Beef Sliders
- Caramelized Onions, Bacon Aioli
- Seared Crab Cake Slider
- Lobster & Tarragon Cream

Steak Fries
Seasonal Vegetable & Mushroom Risotto
Assorted Cookies
Brownies & Blondies
Cheesecake
Freshly Brewed Regular & Decaffeinated Coffee
Selection of Fine Teas
Still & Sparkling Water

**145.00 per person**
Plated Lunch 140.00 per person

**APPETIZERS**
Choice of One
- French Onion Soup
- En Croute
- Wild Mushroom Bisque
- Goat Cheese Crouton
- Tomato Soup
- Petite Cheese Sandwich
- Baby Greens & Cucumber Roll
- Crumbled Feta Cheese, Bell Peppers, Olive Vinaigrette
- Classic Chopped Caesar Salad
- Toasted Parmesan Croutons, Caesar Dressing
- Spinach & Goat Cheese Salad
- Dried Cherries, Toasted Almonds, Balsamic Dressing

**ENTRÉES**
Choice of One
- Roasted Beet & Mizuna Salad
- Diced Apples, Toasted Pumpkin Seeds, Pomegranate Vinaigrette
- Chopped Salad
- Cucumber, Tomato, Peppers, Alfalfa Sprouts, Broccoli, Egg, Mushroom, Sunflower Seed, Avocado Ranch Dressing
- Burrata Salad
- Artisanal Bread, Fresh Basil, Toasted Pine Nuts, Fig Mostarda, Balsamic Reduction
- Skuna Bay Salmon
- Roasted Butternut Squash, Quinoa, Garlic Charred Cauliflower, Citrus Vinaigrette
- Grilled Petite Filet of Beef
- Olive Oil & Black Pepper Mashed Potatoes, Green Beans, Natural Jus
- Braised Short Rib
- Seasonal Vegetables, Parsnip Puree, Wild Mushroom & Baby Onion Ragout
- Balsamic Glazed Flank Steak
- Pomme Frites, Sauteed Spinach

**DESSERTS**
Choice of One
- On the Table
  - Cookies, Brownies & Blondies
  - Classic Cheesecake, Chocolate Ganache Cake, Seasonal Fruit Tart, or Crème Brûlée
- Individually Plated
  - Freshly Brewed Regular & Decaffeinated Coffee

**BEVERAGES**
- Selection of Fine Teas
- Still & Sparkling Water
Reception
Reception

An Excellent Selection of Hot Hors D'OEUVRES and Cold Canapés To Be Passed Butler Style.
Select Eight

HOT HORS D’OEUVRES

Three Cheese Gougères
Chicken Fried Lobster, Buffalo Dipping Sauce

Tomato Soup Shooters & Grilled Cheese
Kosher Franks en Croute, NY Deli Mustard

Asiago & Potato Tots, Fine Herb Cream
Thai Chicken Satay

Truffle Tarte Flambée
Pulled Pork Taco, Crushed Avocado, Mexican Crema

Truffle Mac & Cheese
Beef Sliders, Bacon Aioli

Baked Ricotta Toast, Basil Pesto, Pine Nuts
Cheese Steak Eggroll, Sriracha Aioli

Blackened Tuna Taco, Avocado Purée, Salsa
Short Rib & Horseradish Mashed Potato

Lobster Risotto, Gold Leaf
Lamb Loin, Pannise, Cucumber Lebna

COLD CANAPES

Bruschetta Tart, Buffalo Mozzarella, Fresh Basil

Hummus & Curry Cone, Feta Cheese

Dates & Cheese, Spiced Honey & Almonds

Blue Cheese Profiteroles, Hazelnut, Chocolate

Watermelon Feta Satay

Salmon Tartare, Citrus Dressing, Avocado Mousse, Shoyu Cone

Duck Rillette, Rosemary Aioli, Black Bread

Beef Tartare, Quail Egg

Cold Water Oysters, Ginger & Soy Pearls

Caviar & Smoked Salmon Crepes

Mini Asian Lobster Roll

Crab & Apple Salad, Phyllo Cup

“Red Snapper” Shrimp Cocktail Shooter

Medallions of Lobster

An Excellent Selection of Hot Hors D’OEUVRES and Cold Canapés To Be Passed Butler Style.
Select Eight
Reception Enhancements

EARMED GREENS
Spinach, Romaine, Mixed Greens, Radicchio, Baby Arugula, Chicory, Iceberg, Watercress

Toppings
Grilled Asparagus, Herb Roasted Baby Carrots, Grilled Corn, Apple Vinegar Marinated Beets, Roasted Cipollini Onions, Oven Dried Tomatoes, Roasted Seasonal Mushrooms, Sunflower Seeds, Dried Cranberries, Candied Walnuts, Diced Apples

Dressings
Balsamic Vinaigrette, Chipotle Ranch, Blue Cheese Dressing, Caesar Dressing, Extra Virgin Olive Oil, Red Wine Vinegar

20.00 per person

NEW YORK STATE CHEESE & CHARCUTERIE
Ewe’s Blue, Hazelnut Chocolate, 5 Spoke Creamery Tumbleweed, Apple Bacon Compote, Coach Farm Goat Cheese, Truffle Honey, Beecher’s Reserve, Red Pepper Pesto, Selection of Salami, Prosciutto & Terrine Assortment of Breads

20.00 per person

SEAFOOD ON ICE
Shrimp Cocktail, Oysters & Clams on the Half Shell
Tuna & Avocado Tartare, Seafood Ceviche
Classic Cocktail Sauce, Mignonette, Lemons

40.00 per person

COLD TAPAS
Hummus, Sweet Potato, Babaganoush, Mumahara
Seafood Salad, Marinated Vegetables
Roasted Peppers, White Anchovies
Grilled Bread & Pita Chips

30.00 per person

HOT TAPAS
Roasted Eggplant, Goat Cheese
Grilled Artichokes, Roasted Garlic Aioli
Braised Short Ribs, Syrah Jus
Crispy Calamari, Chipotle Cream

30.00 per person

SLIDER STATION
Choice of Two
Cheese Burger, Caramelized Onion, Bacon Aioli
Grilled Chicken, Buffalo Sauce, Blue Cheese
Mini Lamb Burger, Cucumber Feta Yogurt
Turkey Burger, Cranberry Sauce, Mizuna
Falafel, Pickled Onions, Tzatziki

25.00 per person

All reception pricing is based on 1 hour of service. Please add $15 per person per station per additional hour.
Reception Enhancements Continued

**MAC & CHEESE**
Artisanal Cheddar Pasta
With Your Choice of Two:
- Buffalo Chicken, Blue Cheese
- Truffle, Leek
- Chorizo, Peppers
- Lobster, Peas, Tarragon
- Seasonal Vegetables

30.00 per person

**SUSHI STATION**
Minimum of 50 guests
Can be done as a live station requiring 2 attendants at $300 each
- Assortment of Sushi & Sashimi
- Wasabi, Ginger & Soy Sauce

55.00 per person

**LATE NIGHT SNACKS**
“Smashed” Burger
Aged Cheddar Cheese, Pickles, NYC Ketchup, Classic American Roll

Mini Pretzel Bites
Assorted Mustards & Dips

French Toast Fingers
NY Maple Syrup

Trio of Fries
Sea Salt, Sweet Potato, Tater Tots

Buffalo Chicken Finger Slider Smoked Blue Cheese

75.00 per person

All reception pricing is based on 1 hour of service. Please add $15 per person per station per additional hour.
## Chef Stations

<table>
<thead>
<tr>
<th>CARVINGS*</th>
<th>BAO STATION*</th>
<th>RISOTTO STATION*</th>
<th>TARTARE TO ORDER*</th>
</tr>
</thead>
<tbody>
<tr>
<td>All Carvings Accompanied with Assorted Dinner Rolls</td>
<td>Choice of Peking Duck or Sweet Soy Roasted Pork</td>
<td>Choice of Two</td>
<td>Tuna, Scallop &amp; Caviar</td>
</tr>
<tr>
<td>Slow Roasted Steamship of Pork Cuba Libre, Salsa Verde, Roasted Jalapeno, Sour Cream, Pico de Galo, Warm Corn Tortillas</td>
<td>Bao Buns, Shredded Carrots, Pickled Cucumbers, Pulled Coriander</td>
<td>Southern Crawfish, Creole Butter</td>
<td>Beef &amp; Truffle</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Scallions, Hoisin &amp; Chili Sauces</td>
<td>Salmon &amp; Beet Puree</td>
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<td></td>
<td>Whole Beef Tenderloin Roasted with Thyme &amp; Sea Salt, Red Wine Jus, Béarnaise</td>
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<td>Herb Roasted Lamb Racks Orange Mint Marmalade</td>
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<td></td>
<td>Sage Roasted Whole Turkey Cranberry Ginger Sauce, Herb Aioli, Turkey Gravy</td>
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</tbody>
</table>

*Station requires a chef at a charge of $300 per chef.

All reception pricing is based on 1 hour of service. Please add $15 per person per station per additional hour.
Dinner Buffets

**Supper Club**

Manhattan Clam Chowder

Arugula Salad
*Dried Cranberries, Toasted Pecan, Blue Cheese, Balsamic Vinaigrette*

Roasted Beet & Apple Salad
*Mizuna, Pomegranate Dressing*

Quinoa Salad
*Roasted Vegetables, Lemon Vinaigrette*

Chicken & Orecchiette Carbonara

Roasted Chicken Breast, Pancetta, Green Peas, Parmesan Cream Sauce

Pan Seared Salmon
*Sautéed Spinach, Tomato Caper Compote*

Grilled New York Strip
*Caramelized Onion & Peppers, Natural Jus*

Herb Roasted New Potatoes

Buttered Green Beans

Assorted Bread & Rolls

Chef’s Selection of Petite Desserts & Fruit Tarts

Cookies & Brownies

Freshly Brewed Regular & Decaffeinated Coffee

Selection of Fine Teas

Still & Sparkling Water

$175.00 per person

**The Astor Buffet**

A Tasting of Regional Sourced Products

Some items may vary based on seasonality

New York State Cheese & Charcuterie
*Ewe's Blue, Hazelnut Chocolate, 5 Spoke Creamery Tumbleweed, Apple Bacon Compote, Coach Farm Goat Cheese, Truffle Honey, Beecher’s Reserve, Red Pepper Pesto, Selection of Sliced Breads*

Prosciutto, Spiced Soppresata, Artisanal Dried Sausage, Mustards, Gherkins, Marinated Olives

Mixed Greens
*Seasonal Farmers Vegetables, Champagne Vinaigrette*

Roasted Sea Bass
*Tomato Fennel Broth*

Hudson Valley Chicken
*Sautéed Spinach, Lemon Rosemary Jus*

Grilled NY Strip Steak
*Garlic Roasted Mushrooms, Natural Jus*

Seasonal Vegetables, Sourced Locally

Black Pepper Potato Purée

Assorted Cheesecakes

Mini Apple Tarts

Black & White Cookies

Freshly Brewed Regular & Decaffeinated Coffee

Selection of Fine Teas

Still & Sparkling Water

$225.00 per person
# Plated Dinner

## APPETIZERS

- Lobster Bisque En Croute
- Roasted Butternut Squash Bisque
- Coriander Cream Mushroom Bisque
- Goat Cheese Crouton
- Classic Tossed Caesar Salad
- White Anchovies, Garlic Croutons, Caesar Dressing
- Burrata Salad
- Grilled Bread, Fig Mostarda, Baby Arugula, Balsamic Vinaigrette
- Baby Greens & Haricots Vert Salad
- Shaved Pecorino, Lemon Truffle Vinaigrette

## ENTREES

- Baby Leaf Spinach & Apple Citrus Salad
- Roasted Breast of Chicken with Lemon Rosemary
- Olive Oil Black Pepper Mashed Potatoes, Baby Zucchini, Grainy Mustard Sauce
- Horseradish Crusted Salmon
- Bacon & Herb Roasted Baby Potatoes, Roasted Spaghetti Squash, Sweet Wine Butter Sauce
- Tea Steamed Striped Bass
- Broth
- Miso Glazed Sea Bass
- Shanghai Shoots, Sesame Spiced Sticky Rice, Daikon Soy Vinaigrette

## VEGETARIAN

- Tofu Chili
- Chili Spiced Tomato, Crisp Tofu, Sweet Potato Noodles
- Portobello Bolognese
- Penne Pasta
- Sautéed Seitan
- Salad
- “Chicken” Française
- Crisp Capers, Tomato, Herbs, Roasted Potatoes, Lemon Butter Sauce

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- Penne Pasta
- Sautéed Seitan
- Salad
- “Chicken” Française
- Crisp Capers, Tomato, Herbs, Roasted Potatoes, Lemon Butter Sauce

**Supplemental charges to apply.**

All seated dinners include Petit Fours & Coffee Service with dessert.
## DESSERTS

- **Gateau St Honoré**
  - Vanilla Crème Patisserie, Filled Pate Choux, Salted Caramel, Crème Chantilly
- **Dark Chocolate Mousse Cake**
  - Flourless Sponge Cake, 64% Valrhona Chocolate, Mint Chip Gelato
- **Pumpkin Maple Cheesecake**
  - Candied Pecans, Gingersnap Crumble, Maple Caramel Sauce
- **Cranberry Orange Tart**
  - Frangipane, Fresh Marmalade, Roasted Marcona Almond Gelato
- **Milk Chocolate Pyramid**
  - 40% Valrhona Milk, Chocolate Caramel Mousse, Dulce de Leche Gelato, Crunchy Rice Krispies

## BEVERAGES

- **Passion Fruit Chocolate Dome**
  - Bitter Dark Chocolate, Passionfruit Cream, Devil's Food Cake
- **Lemon Lime Meringue Tart**
  - Fresh Citron Crème, Sicilian Pistachio Gelato
- **St Regis Apple Tart**
  - Classic Preparation, Calvados Caramel Sauce, Tahitian Vanilla Bean Ice Cream

- **Freshly Brewed Regular & Decaffeinated Coffee**
- **Selection of Fine Teas**
- **Still & Sparkling Water**
Drinks
## Bar Options

**Open Bar** 55.00 per person for the 1st hour | 25.00 per additional hour

<table>
<thead>
<tr>
<th>Scotch</th>
<th>Vodka</th>
<th>Wine</th>
<th>Whiskey</th>
<th>Gin</th>
<th>Tequila</th>
<th>Aperitif</th>
<th>Standard Beer</th>
<th>Bar Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dewars, JW Black</td>
<td>Absolut, Fris, Stolichnaya</td>
<td>Sterling Vintner’s Collection Chardonnay</td>
<td>JW Black, Glenlivet 12 yr, Macallan 12 yr</td>
<td>Beefeater, Tanqueray</td>
<td>Jose Cuervo Silver</td>
<td>Campari, Sweet Vermouth, Dry Vermouth</td>
<td>Amstel Light, Becks, Budweiser</td>
<td>30</td>
</tr>
<tr>
<td>Whiskey</td>
<td></td>
<td>Sterling Vintner’s Collection Cabernet</td>
<td>Chivas, Seagrams VO, Canadian Club, Jack Daniel’s</td>
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<tr>
<td>Bacardi, Mount Gay, Cruzan Light</td>
<td></td>
<td>Sauvignon</td>
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<tr>
<td>Tequila</td>
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<td>Sparkling Wine</td>
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<tr>
<td>Jose Cuervo Silver</td>
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<td>Aperitif</td>
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<tr>
<td>Campari, Sweet Vermouth, Dry Vermouth</td>
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</tbody>
</table>

**Premium Open Bar** 65.00 per person for the 1st hour | 35.00 per additional hour

<table>
<thead>
<tr>
<th>Scotch</th>
<th>Vodka</th>
<th>Wine</th>
<th>Aperitif</th>
<th>Standard Beer</th>
<th>Bar Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>JW Black, Glenlivet 12 yr, Macallan 12 yr</td>
<td>Absolut, Stolichnaya, Grey Goose, Belvedere, Ketel One</td>
<td>JW Black, Glenlivet 12 yr, Macallan 12 yr</td>
<td>Campari, Sweet Vermouth, Dry Vermouth</td>
<td>Amstel Light, Becks, Budweiser</td>
<td>30</td>
</tr>
<tr>
<td>Whiskey</td>
<td></td>
<td>Sterling Vintner’s Collection Cabernet</td>
<td>Chivas, Seagrams VO, Canadian Club, Jack Daniel’s</td>
<td></td>
<td>30</td>
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<td>Bacardi, Mount Gay, Cruzan Light</td>
<td></td>
<td>Sauvignon</td>
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<tr>
<td>Tequila</td>
<td></td>
<td>Sparkling Wine</td>
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<td>30</td>
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<tr>
<td>Jose Cuervo Silver</td>
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<tr>
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<tr>
<td>Standard Beer</td>
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<tr>
<td>Beefeater, Tanqueray, Bombay Sapphire</td>
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<tr>
<td>Cognac</td>
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<tr>
<td>Courvoisier VSOP</td>
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</tbody>
</table>

**Wine**

- Sterling Vintner’s Collection Chardonnay
- Sterling Vintner’s Collection Cabernet Sauvignon
- Mumm Napa Brut Prestige, Sparkling Wine
- Veuve Clicquot, Yellow Label, Reserve Cuvée
- Standard Beer Amstel Light, Becks, Budweiser

**Bar Options**

- Open Bar 55.00 per person for the 1st hour | 25.00 per additional hour
- Premium Open Bar 65.00 per person for the 1st hour | 35.00 per additional hour
# Banquet Wine List

## CHAMPAGNES & SPARKLING

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price per item</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Mumm Napa Brut Prestige</strong></td>
<td>85.00</td>
</tr>
<tr>
<td><strong>Domaine Chandon, Brut Classic N.V.</strong></td>
<td>90.00</td>
</tr>
<tr>
<td><strong>Louis Roederer, Brut Premier</strong></td>
<td>120.00</td>
</tr>
<tr>
<td><strong>Veuve Clicquot Ponsardin, Yellow Label, Cuvée Reserve</strong></td>
<td>165.00</td>
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<tr>
<td><strong>Nicolas Feuillatte, Brut Rosé</strong></td>
<td>180.00</td>
</tr>
</tbody>
</table>

## WHITE

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price per item</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pinot Grigio</td>
<td><strong>Trinity Oaks, California</strong></td>
</tr>
<tr>
<td>Sauvignon Blanc</td>
<td><strong>Caposaldo, Veneto, Italy</strong></td>
</tr>
<tr>
<td><strong>Brancott, Marlborough, New Zealand</strong></td>
<td><strong>60.00</strong></td>
</tr>
<tr>
<td><strong>Les Deux Tours, Languedoc-Roussillon, France</strong></td>
<td><strong>55.00</strong></td>
</tr>
<tr>
<td><strong>Hess, Shirtail Creek Vineyard, Monterey Country, California</strong></td>
<td><strong>65.00</strong></td>
</tr>
</tbody>
</table>

## CHARDONNAY

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price per item</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Chardonnay</strong></td>
<td><strong>Sterling, Vintner’s Collection, Central Coast, California</strong></td>
</tr>
<tr>
<td><strong>Christophe Cordier, Vire Clessé, Burgundy, France</strong></td>
<td><strong>65.00</strong></td>
</tr>
<tr>
<td><strong>Hess, Shirtail Creek Vineyard, Monterey Country, California</strong></td>
<td><strong>65.00</strong></td>
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## RED

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price per item</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Pinot Noir</strong></td>
<td><strong>Robert Mondavi, Private Selection, California</strong></td>
</tr>
<tr>
<td><strong>Domaine Brunet, Limoux, South of France</strong></td>
<td><strong>60.00</strong></td>
</tr>
<tr>
<td><strong>Bridlewood Estate, Central Coast, California</strong></td>
<td><strong>65.00</strong></td>
</tr>
<tr>
<td><strong>Merlot</strong></td>
<td><strong>Canyon Road, California</strong></td>
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<tr>
<td><strong>Red Diamond Winery, Washington State</strong></td>
<td><strong>60.00</strong></td>
</tr>
</tbody>
</table>

## ROSÉ

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price per item</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>VieVité, Côtes de Provence</strong></td>
<td><strong>65.00</strong></td>
</tr>
<tr>
<td><strong>Cypress Vineyards, Central Coast, California</strong></td>
<td><strong>65.00</strong></td>
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<tr>
<td><strong>Sangiovese</strong></td>
<td><strong>60.00</strong></td>
</tr>
<tr>
<td><strong>Malbec</strong></td>
<td><strong>65.00</strong></td>
</tr>
</tbody>
</table>

Please note, all wines are subject to availability. Should you want to explore more options, ask your event manager for our extended wine list.