



# Event and Catering Menus







# The Art of Catering

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



Artist: Bil Donovan

## *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 Catering or 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 with arranging floral, specialty linens, entertainment and any decor you require.

## SPECIAL OCCASION CAKES

Should you decide to bring in your own special occasion or wedding cake, a cake cutting fee may apply.

## 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 Catering or 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 Catering or Event Manager can assist with getting additional labor quotes as needed.

## 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.

## PARKING

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

## SHIPPING PACKAGES

To assure efficient handling and storage of your very important event materials, we suggest that you notify your Catering or 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

|

COFFEE BREAKS

|

LUNCH

|

RECEPTION

|

DINNER

# Continental Breakfast

## Fresh Start Continental Breakfast

Chilled Carafes of Freshly Squeezed Orange and Grapefruit Juice

Freshly Brewed Regular and Decaffeinated Corperaco Coffee with Selection of Tealeaves Teas

Sliced and Whole Seasonal Fruits and Berries

85.00 per person

Freshly Baked Croissants, Muffins and Danish Pastries

Assorted New York Hand Rolled Mini Bagels Plain, Whole Wheat, Everything, Cinnamon Raisin Plain and Chive Philadelphia Cream Cheese, Fruit Preserves, Vermont Butter

Greek Yogurt Parfait House Made Brittle Granola, Clover Honey and Fresh Assorted Berries

Selection of Dry Cereals served with Low Fat, Non-Fat, Almond and Soy Milk

## Astor Continental Breakfast

Chilled Carafes of Freshly Squeezed Orange and Grapefruit Juice

Freshly Brewed Regular and Decaffeinated Corperaco Coffee with Selection of Tealeaves Teas

Sliced and Whole Seasonal Fruits and Berries

90.00 per person

Freshly Baked Croissants, Muffins and Danish Pastries

Assorted New York Hand Rolled Mini Bagels Plain, Whole Wheat, Everything, Cinnamon Raisin Plain and Chive Cream Cheese, Organic Fruit Preserves, Vermont Butter

Greek Yogurt Parfait House Made Brittle Granola, Clover Honey and Fresh Assorted Berries

Selection of Dry Cereals served with Low Fat, Non-Fat, Almond and Soy Milk

## Health and Wellness Continental Breakfast

Chilled Carafes of Freshly Squeezed Orange and Grapefruit Juice

Freshly Brewed Regular and Decaffeinated Corperaco Coffee with Selection of Tealeaves Teas

Sliced and Whole Seasonal Fruits and Berries

90.00 per person

Naked Juices and Smoothies

Freshly Baked Whole Wheat Croissants, Low-Fat Bran Muffins, Banana Bread

Assorted New York Hand Rolled Mini Bagels Whole Wheat Everything, Multi-Grain, Pumpernickel, Oat Bran Low-Fat and Vegetable Philadelphia Cream Cheese, Organic Fruit Preserves, Sugar Free Apple Butter

Greek Yogurt Parfait House Made Brittle Granola, Clover Honey and Fresh Assorted Berries





## Continental Breakfast Enhancements

Individual Assorted  
Low Fat Yogurts  
*6.00 per person*

Greek Yogurt Parfait  
House Made Brittle Granola,  
Clover Honey and Fresh  
Assorted Berries  
*6.00 per person*

The Famous Bircher Muesli  
Granny Smith Apples,  
Fresh Berry Coulis  
*8.00 per person*

Naked Juices and Smoothies  
*9.00 per person*

Charcuterie Display  
with Full Garniture  
Assorted Pickles,  
Pommery and Savora Mustard,  
Country Bread  
*10.00 per person*

NY Smoked Salmon Display  
Hudson Valley Cured Salmon  
and Pastrami, Bourbon Pepper  
Salmon, Vodka Herb Salmon,  
Classic Smoked Salmon with  
Full Garniture  
Capers, Onion, Parsley,  
Lemon Sachet  
*15.00 per person*





# Breakfast Buffet

## St. Regis Buffet

Chilled Carafes of Freshly Squeezed Orange and Grapefruit Juice

Sliced Seasonal Fruits and Berries

Freshly Baked Croissants, Muffins and Danish Pastries

Assorted New York Hand Rolled Mini Bagels  
*Plain, Whole Wheat, Everything, Cinnamon Raisin Plain and Chive Cream Cheese, Organic Fruit Preserves, Vermont Butter*

Greek Yogurt Parfait  
*House Made Brittle Granola, Clover Honey and Fresh Assorted Berries*

Kreider Farms Scrambled Eggs

### *Buffet to include*

Double Smoked Bacon and Link Sausage

Tri Colored Baby Potatoes with Scallions

Freshly Brewed Regular and Decaffeinated Corperaco Coffee with Selection of Tealeaves Teas

*95.00 per person*

## Health and Wellness Buffet

Chilled Carafes of Freshly Squeezed Orange and Grapefruit Juice

Sliced and Whole Seasonal Fruits and Berries

Naked Juices and Smoothies

Freshly Baked Whole Wheat Croissants, Bran Muffins, Organic Banana Bread

Assorted New York Hand Rolled Mini Bagels  
*Whole Wheat, Whole Wheat Everything, Multi-Grain, Multi-Grain Sesame, Pumpernickel, Oat Bran Low-Fat and Vegetable Cream Cheese, Organic Fruit Preserves, Sugar Free Apple Butter*

Greek Yogurt Parfait  
*House Made Brittle Granola, Clover Honey and Fresh Assorted Berries*

Blueberry and Flax Seed Buttermilk Pancakes  
*Pure Vermont Maple Syrup*

Krieder Farms Organic Scrambled Egg Whites  
*Baby Heirloom Spinach and Sundried Tomatoes*

### *Buffet to include*

Applewood Smoked Turkey Bacon and Chicken Apple Sausage

Tri Colored Baby Potatoes with Scallions

Freshly Brewed Regular and Decaffeinated Corperaco Coffee with Selection of Tealeaves Teas

*100.00 per person*



## King Cole Buffet

Chilled Carafes of Freshly  
Squeezed Orange and  
Grapefruit Juice

Naked Juices and Smoothies

King Cole Virgin Red  
Snapper Shooters

Sliced Seasonal Fruits  
and Berries

Freshly Baked Croissants,  
Muffins, and Danish Pastries

Assorted New York  
Hand Rolled Mini Bagels  
*Plain, Whole Wheat, Everything,*  
*Cinnamon Raisin*  
*Plain and Chive Cream Cheese,*  
*Organic Fruit Preserves,*  
*Vermont Butter*

The Famous Bircher Muesli  
*Granny Smith Apples,*  
*Fresh Berry Coulis*

Classic Eggs Benedict  
*Truffle Hollandaise*

*Buffet to include*  
Double Smoked Bacon  
and Link Sausage

Tri Colored Baby Potatoes  
with Scallions

Freshly Brewed Regular and  
Decaffeinated Corperaco Coffee  
with Selection of Tealeaves Teas

*100.00 per person*





# Buffet Breakfast Enhancements

## EGGS

Farmer's Market Quiche  
*Select one*  
Heirloom Spinach and Wild Forest Mushroom  
*or*  
Tender Asparagus, Goat Cheese  
*or*  
Kessler Farm Ham and Sharp Cheddar Cheese  
*8.00 per person*

Baked Frittatas  
*Select one*  
Wild Forest Mushrooms, Melted Leeks, Gruyere Cheese and Chives  
*or*  
Seasonal Vegetables, Goat Cheese and Fine Herb  
*or*  
Kreider Farms Organic Egg Whites, Smoked Turkey Bacon, Spinach and Tofu  
*15.00 per person*

Omelet Station  
*Chef required*  
Organic Eggs and Egg Whites  
Goat, Swiss and Cheddar Cheese, Holland Peppers, Sautéed Onions, Wild Mushrooms, Asparagus, Smoked Ham, Double Smoked Bacon and Smoked Salmon  
*15.00 per person*

Eggs Benedict  
*Chef required*

Traditional  
Poached Organic Eggs, Canadian Bacon, Hollandaise Sauce  
*15.00 per person*

The Californian  
Poached Organic Eggs, Crushed Avocado, Smoked Salmon, Pink Peppercorn Hollandaise  
*20.00 per person*

The New Yorker  
Poached Organic Eggs, Pastrami, Sauerkraut, 1000 Island Dressing and Mustard Hollandaise  
*20.00 per person*

Old Chesapeake Bay  
Poached Organic Eggs, Maryland Crab Cakes, Sauce Choron  
*20.00 per person*

Steakhouse  
Poached Organic Eggs, Beef Tenderloin, Potato Pancake, Truffle Hollandaise  
*20.00 per person*

## SANDWICHES

Bacon, Egg and Cheese Sandwich  
Organic Scrambled Eggs, Double Smoked Bacon, Cheddar Cheese, Mini Croissant  
*15.00 per person*

Sausage, Egg and Cheese Sandwich  
Organic Scrambled Eggs, Sausage, Cheddar Cheese, English Muffin  
*15.00 per person*

Manhattan Sandwich  
Organic Scrambled Eggs, Smoked Salmon, Mini Everything Bagel  
*15.00 per person*

Spa Sandwich  
Organic Scrambled Egg Whites, Baby Spinach, Oven Dried Tomatoes, Multi Grain Toast  
*15.00 per person*

## WRAPS

Florentine Wrap  
Organic Scrambled Egg Whites, Turkey, Spinach, Tomato,  
Whole Wheat Wrap  
*15.00 per person*

Philly Steak Egg Wrap  
Organic Scrambled Eggs, Sliced Rib Eye, Sharp Cheddar, Peppers, Onions, Tomato Flour Tortilla  
*15.00 per person*

BURRITOS

Breakfast Burrito  
Organic Scrambled Eggs, Chorizo, Monterey Jack Cheese, Potatoes, Avocado, Roasted Tomato Salsa, Flour Tortilla  
*15.00 per person*



## Buffet Breakfast Enhancements Continued

### SWEET AND SAVORY

Warm Pull-Apart  
Cinnamon Rolls  
Vanilla Glaze  
*8.00 per person*

McCann's Irish Oatmeal  
Natural Brown Sugar,  
Raisins  
*8.00 per person*

Buttermilk Pancakes  
*Chef required,*  
Pure Vermont Maple Syrup  
Choice of: Chocolate Chip  
or Lemon Ricotta  
*10.00 per person*

Cinnamon Brioche  
French Toast  
Warm Berry Compote,  
Pure Vermont Maple Syrup  
*10.00 per person*

Malted Belgian Waffle  
*Chef required*  
Fresh Berries,  
Pure Vermont Maple Syrup  
*10.00 per person*

French Crepes  
*Select one*  
Nutella and Sliced Bananas  
with Crème Chantilly  
*or*  
Creamy Mascarpone Cheese  
and Mixed Berries with  
Red Fruit Coulis  
*10.00 per person*

Selection of Flatbreads  
Eggplant Caviar,  
Goat Cheese and Arugula  
House Smoked Salmon,  
Whipped Cream Cheese  
and Chives  
Caramelized Onion,  
Fromage Blanc, Double  
Smoked Bacon  
*15.00 per person*





# Served Breakfast 95.00 per person

## FRUIT

Glass of Fresh Squeezed  
Orange Juice

*Please select one*  
Individual Plate of Fresh Sliced  
Seasonal Fruits and Berries

Fresh Strawberries  
with Crème Fraîche

Greek Yogurt Parfait  
*House Made Brittle Granola,*  
*Clover Honey and Fresh*  
*Assorted Berries*

## ENTRÉES

*Select one*  
Scrambled Eggs with  
Fines Herbs  
*Pommes O'Brien,*  
*Crisp Bacon Strips*

Traditional Eggs Benedict  
*Pommes O'Brien, Asparagus,*  
*Micro Greens*

Omelette filled with choice of:  
*Ham, Bacon, or Smoked Salmon,*  
*Fines Herbs, Gruyère Cheese*  
*Sautéed Mushroom, Onions,*  
*Red and Green Bell Peppers*  
*Cottage Fried Potatoes*  
*Chicken Apple Sausage*  
*Maximum of 50 Guests*

Poached Egg, Toasted  
Artisanal Bread,  
*Buttered Asparagus, Sliced*  
*Prosciutto and Truffled*  
*Mornay Sauce*

Buttermilk Pancakes  
with Blueberries  
*Country Sausage*

Brioche French Toast  
*Pure Vermont Maple Syrup,*  
*Crisp Bacon Strips,*  
*Grilled Tomato*

## ON EVERY TABLE

Basket of Croissants,  
Brioche, Assorted Muffins,  
Danish Pastries

Assorted Bagels  
*Cream Cheese, Butter,*  
*Jams and Preserves*

Freshly Brewed Coffee,  
Assorted Teas and  
Decaffeinated Coffee



# Coffee Breaks

BREAKFAST

|

COFFEE BREAKS

|

LUNCH

|

RECEPTION

|

DINNER





# Break Suggestions

## COFFEE SERVICE

Freshly Brewed Coffee,  
Tea and Decaffeinated  
Coffee, Bottled St. Regis  
Flat and Sparkling Water

*45.00 per person*

A la Carte Beverages  
*(to be ordered in addition  
to Coffee Service)*

Assorted Soft Drinks  
*9.00 per item*

Strawberry-Basil or  
Cucumber-Mint Water  
*10.00 per person*

## MORNING REFRESHMENTS

Greek Yogurt Parfait  
House Made Brittle Granola,  
Clover Honey and Fresh  
Assorted Berries

Sliced Seasonal Fruits  
and Berries

Apricot and  
Chocolate Rugelach

Freshly Brewed Coffee,  
Tea and Decaffeinated  
Coffee, Bottled St. Regis  
Flat and Sparkling Water

*65.00 per person*

## ICE CREAM PARLOR

Assorted Wrapped  
Ice Cream Bars

Individual Vanilla  
Ice Cream

Root Beer Float Station

Freshly Brewed Coffee,  
Tea and Decaffeinated  
Coffee, Bottled St. Regis  
Flat and Sparkling Water

*60.00 per person*

## POWER BREAK

Push Button Nespresso,  
Fresh OJ

Cacao and Goji Berry Bars

Raw Assorted Nuts

Organic Peanut Butter

Banana and Flax Seed  
Sandwich, Almond Butter,  
Apple and Honey Sandwich

Whole and Cubed Fruits

*70.00 per person*

## HEALTH CONSCIOUS

Build-Your-Own Trail Mix

Whole and Sliced Seasonal  
Fruits and Berries

Assorted KIND Bars

Naked Juices and Smoothies

Fresh Ginger Tea

Strawberry-Basil or  
Cucumber-Mint Water

Freshly Brewed Coffee,  
Tea and Decaffeinated  
Coffee, Bottled St. Regis  
Flat and Sparkling Water

*75.00 per person*

## LADY ASTOR'S AFTERNOON TEA

Assortment of Tea  
Sandwiches

Miniature Scones  
and Biscotti

Lemon Tarts and  
Linzer Squares

Organic Green Tea and  
Jasmine Pearl Tea

Freshly Brewed Coffee,  
Tea and Decaffeinated  
Coffee, Bottled St. Regis  
Flat and Sparkling Water

*75.00 per person*



## Break Suggestions Continued

### CANDY FACTORY

Assorted Miniature  
Candy Bars

Twizzlers and M&Ms

Freshly Baked  
Miniature Pastries

Freshly Brewed Coffee,  
Tea and Decaffeinated  
Coffee, Bottled St. Regis  
Flat and Sparkling Water

*60.00 per person*

### SAVORY THEN SWEET

Selection of Hard Cheeses  
*Served with Dried Fruits  
and Nuts*

Hummus and Olive Spread  
*Served with Assorted  
Breadsticks and Flatbreads*

Lemon Tarts and  
Linzer Tortes

St. Regis Housemade  
Chocolate Chip Cookies

Freshly Brewed Coffee,  
Tea and Decaffeinated  
Coffee, Bottled St. Regis  
Flat and Sparkling Water

*75.00 per person*

### BUILD YOUR OWN BREAK

Freshly Brewed Coffee,  
Tea and Decaffeinated  
Coffee, Bottled St. Regis  
Flat and Sparkling Water

*Please select three*

Individual Natural, Greek,  
Fruit and Organic Yogurts

Greek Yogurt Parfait  
*House Made Brittle Granola,  
Clover Honey and Fresh  
Assorted Berries*

Naked Juices and Smoothies

Whole or Sliced Seasonal  
Fresh Fruit and Berries

Melon, Pineapple and  
Strawberry Fruit Salad

St. Regis Freshly Baked  
Cookies  
*Jumbo Chocolate Chip,  
Oatmeal Raisin, White  
Chocolate Macadamia Nut*

Brownies and Blondies or  
Lemon Bars and Linzer  
Squares

St. Regis Trail Mix  
*Whole Raw Almonds,  
Walnuts, Dried Cranberries,  
Dark Chocolate Cocoa*

Hummus and Olive Spread  
*Served with Assorted  
Breadsticks and Flatbreads*

Flavored Pretzel Nuggets

Assorted KIND Bars

Individual Bags of Popcorn,  
Pretzels and Potato Chips

Twizzlers and M&Ms

Assorted Miniature  
Candy Bars

*65.00 per person  
Each selection will be  
an additional  
6.00 per person*





# *Lunch*

BREAKFAST

|

COFFEE BREAKS

|

LUNCH

|

RECEPTION

|

DINNER

# Box Lunch

## Box Lunch

115.00 per person

### SALADS

Select one

Mediterranean Farro Salad  
Haricots Verts, Black Olives,  
Piquillo Peppers  
Crumbled Feta,  
Sherry Vinaigrette

Garganelli Pasta Salad  
Seasonal Grilled Vegetables,  
Wild Pine Nut Gremolata

Royal Gold and Red  
Quinoa Tabbouleh  
English Cucumbers, Grape  
Tomatoes, Fresh Parsley  
Preserved Lemon Dressing

### WRAPS AND SANDWICHES

Select up to three

St Regis Chicken Cobb  
Salad Wrap  
Grilled Chicken Breast,  
Sweet Gem Lettuce,  
Sundried Tomato,  
Red Onion, Organic Egg,  
Haas Avocado, Applewood  
Bacon, Spinach,  
Flour Wrap

Southwestern Wrap  
Spice Rubbed Beef,  
Heart of Romaine Lettuce,  
Black Beans, Corn, Lime  
Vinaigrette, Tomato,  
Flour Wrap

Char Grilled  
Chicken Sandwich  
Arugula, Sundried San  
Marzano, Fresh Mozzarella,  
Pesto Aioli, Ciabatta Roll

Italian Sandwich  
Black Forest Ham,  
Genoa Salami, Capicola,  
Provolone, Pepperoncini,  
Shredded Lettuce,  
Lucky Tomatoes,  
Double Fiscelle

Honey Glazed Turkey  
“BLT” Sandwich  
Peppered Bacon,  
Bibb Lettuce, Lucky  
Tomatoes, Garlic  
Mayonnaise, Focaccia Roll

Slow Roasted Angus  
Sirloin Sandwich  
Baby Spinach, Clothbound  
Cheddar, Horseradish  
Mustard Aioli,  
Brioche Seeded Roll

Artisan Pesto  
Parmesan Ham Sandwich  
Vine Tomato, Asiago,  
Arugula, French Baguette

### VEGETARIAN

Seasonal Harvest Wrap  
Assorted Grilled Vegetables,  
Basil Pesto,  
Fresh Mozzarella,  
Tomato, Flour Lavash

Falafel Wrap  
Shredded Lettuce, Lucky  
Tomatoes, Red Onions,  
Zaatar Labne Dressing,  
Spinach, Flour Wrap

King Cole Bar  
Chopped Salad Wrap  
Hearts of Romaine,  
Roasted Peppers, Grapes,  
Feta Cheese, Chickpeas,  
Avocado, Whole Wheat  
Flour Wrap

### ACCOMPANIMENTS

California Roll  
  
Whole Fruit  
Apple, Banana,  
Grape Clusters

Chocolate Chip or  
Oatmeal Raisin Cookie

## Bento Box

125.00 per person

Miso Glazed Wild Salmon  
Matcha Tea Soba Noodle  
Salad, Sesame Soy  
Vinaigrette  
California Roll  
Exotic Fruit Salad

Organic Breast of Citrus  
Chicken  
Fusilli Pasta, Grilled  
Vegetables, Buttermilk  
Ranch Dressing  
Giovane Caprese Salad,  
Tomato, Mozzarella, Basil,  
Aged Balsamic  
Fresh Italian Pastries

Spiced Rubbed Filet of Beef  
Jersey Fingerling Potato  
Salad, Red Onion, Dijonaise  
Grilled Seasonal Vegetables  
Palmiers

Truffled Wild Mushroom  
Quiche  
Farro Grain Salad,  
Poached Pears, Arugula,  
Cranberries, Feta Cheese  
Red and Green Cabbage  
Slaw, Sherry Mustard  
Vinaigrette  
Grape Clusters





*Deli Buffet Lunch* 120.00 per person

SOUP DU JOUR

Select one

- Truffled Cauliflower Velouté  
Brioche Croutons,  
Truffle Oil
- Tomato-Quinoa Soup  
Garlic Croutons,  
Extra Virgin Olive Oil
- Tuscan White Bean Soup  
Tomato Dusted Croutons,  
Basil Oil
- Roasted Parsnip Soup  
Toasted Walnut Pesto
- Carrot-Coconut Bisque  
Ginger Essence,  
Fresh Cilantro

SALADS

Select two

- St. Regis Caesar Salad  
Sundried Tomatoes,  
Garlic Croutons,  
Creamy Anchovy Dressing
- Southwest Salad  
Black Beans, Roasted Corn,  
Chopped Avocado, Pico  
de Gallo, Chipotle Ranch,  
Crispy Tortilla
- Harvest Greens Salad  
Anjou Pears, Crumbled Goat  
Cheese, Candied Pecans,  
Honey Dijon Vinaigrette

- Sourdough  
Panzanella Salad  
Country Bread,  
Vine Ripened Tomatoes,  
Cucumbers, Mozzarella,  
Champagne Vinaigrette
- Arugula and  
Curly Endive Salad  
Black Berries, Spiced Pecans,  
Shaved Manchego,  
Frizzled Sweet Potato,  
Organic Wildflower  
Honey Vinaigrette
- Baby Gem Salad  
Cherry Tomato, Pickled  
Onion, Smoked Bacon,  
Crumbled Blue Cheese,  
Balsamic Reduction

WRAPS AND SANDWICHES

Select three

- St Regis Chicken  
Cobb Salad Wrap  
Grilled Chicken Breast,  
Sweet Gem Lettuce,  
Sundried Tomato, Red  
Onion, Organic Egg,  
Avocado, Applewood Bacon,  
Spinach, Flour Wrap
- French Ham and  
Brie Sandwich  
Dijon Aioli, Pretzel Roll
- Char Grilled  
Chicken Sandwich  
Arugula, Sundried San  
Marzano, Fresh Mozzarella,  
Pesto Aioli, Ciabatta Roll
- Italian Sandwich  
Prosciutto, Genoa Salami,  
Capicola, Provolone,  
Pepperoncini, Shredded  
Lettuce, Lucky Tomatoes,  
Double Fiscelle
- Roasted Turkey  
"BALT" Sandwich  
Peppered Bacon,  
Avocado, Bibb Lettuce,  
Lucky Tomatoes, Garlic  
Mayonnaise, Focaccia Roll

- Slow Roasted Angus  
Sirloin Sandwich  
Baby Spinach,  
Clothbound Cheddar,  
Horseradish Mustard Aioli,  
Brioche Seeded Roll
- Bold Salsalito Turkey  
Breast Sandwich  
Pepper Jack Cheese,  
Crisp Lettuce, Chipotle Aioli,  
Whole Wheat Roll
- Teriyaki Salmon  
Wasabi Aioli, Pickled  
Cucumber, Mizuna Greens,  
Flour Wrap
- Vadouvan Spiced  
Chicken Salad Sandwich  
Dried Figs, Toasted Walnuts,  
Yogurt Dressing, House  
Baked Croissant



Deli Buffet Lunch Continued

VEGETARIAN	ACCOMPANIMENTS	ENHANCEMENTS	
Seasonal Harvest Wrap Assorted Grilled Vegetables, Basil Pesto, Fresh Mozzarella, Tomato Flour Wrap	Assorted Miniature Pastries  Freshly Brewed Coffee, Tea and Decaffeinated Coffee	Basket of Kettle Natural Potato Chips, Assorted Dips <i>8.00 per person</i>  Seasonal Sliced Fruit and Berries Display <i>10.00 per person</i>  Buffalo Chicken Sliders Smoked Blue Cheese, Micro Celery <i>12.00 per person</i>  St Regis Sliders Aged Cheddar Cheese, Lettuce, Tomato, Sauteed Onions <i>12.00 per person</i>	NY Reuben Corned Beef, Sauerkraut, 1000 Island Dressing, Swiss Cheese <i>12.00 per person</i>  Maine Lobster Roll Toasted Brioche Roll <i>14.00 per person</i>  Assorted Sushi and Sashimi Platter <i>20.00 per person</i>





Hot Buffet Lunch 140.00 per person

SOUPS		SALADS		PASTA AND GRAINS		HOT ENTRÉES	
Select one		Select one		Select one		Select two	
Potato and Leek Soup	Shoestring Frites, Herb Oil	St. Regis Caesar Salad	Mixed Baby Field Greens	Mezzo Rigatoni Bolognese	Sardinian Fregola	Char Grilled Breast	Miso Glazed Wild Salmon
		Hearts of Romaine,	Fiji and Granny Smith	Shaved Parmesan Reggiano,	Hudson Valley Apples,	of Chicken	Soy Ginger Buerre Blanc
		Sundried Tomatoes,	Apples, Dried Cranberries,	Traditional Meat Ragu	Butternut Squash, Dried	Apple Cider Dijon Sauce	
Vadouvan		Parmesan Croutons,	Woodlands Maple		Cranberries		Roasted Local Bass
Cauliflower Velouté		Garlic Anchovy Dressing	Vinaigrette	Artisanal White		Oven Roasted	Calamansi Saffron Emulsion
Crisp Chickpeas,				Truffle Ravioli	Mushroom Risotto	Frenched Chicken	
Espelette Oil				Baby Spinach,	Forest Mushrooms,	Truffled Cream Sauce	
				Toasted Walnut Mornay	Mascarpone Cheese		
Tomato and		Greek Salad	Heirloom Spinach Salad			Spice Rubbed	
Cannellini Bean Soup		Vine Tomatoes, Cucumbers,	Curly Endive, Orange			Tenderloin of Beef	
Braised Swiss Chard, Fennel		Red Onions, Feta,	Segments, Pomegranate,	Sautéed Sweet	Orecchiette Pasta	Cabernet Jus	
		Black Olives, Crisp Pita,	Citrus Mustard Dressing	Potato Gnocchi	Carbonara		
		Red Wine Vinaigrette		Jumbo Lump Crab	Smoky Bacon, Parmesan		
Carrot—Coconut Bisque			Royal White and	Butter Sauce, Fine Herbs,	Cream Sauce, English Peas	Marinated Hanger Steak	
Ginger Essence, Fresh		Roasted Beets and	Red Quinoa Salad	Caramelized Leeks		Balsamic Red Wine	
Cilantro		Squash Salad	Young Kale, Red and			Reduction	
		Blend of Field Greens,	Yellow Holland Peppers,				
		Toasted Walnuts,	Chick Peas, Sherry				
Roasted Parsnip Soup		Wildflower Honey	Shallot Vinaigrette				
Toasted Walnut Pesto		Vinaigrette					



Hot Buffet Lunch Continued

ACCOMPANIMENTS

Select two

Butter Whipped Potato  
Mousseline

Herb Roasted Jersey  
Fingerling Potatoes

Organic Wild Rice,  
Chick Peas, Butternut  
Squash, Pomegranate

Locally Harvested  
Garden Vegetables

Char Grilled  
Tender Asparagus

Broccoli Rabe, Garlic,  
Chili Flakes,  
Pecorino Romano

Sautéed Shiitake and  
Baby Bok Choy

Brown Butter Cauliflower  
with Chives

DESSERT AND COFFEE

Sliced Seasonal Fruit  
and Berries

Assorted Miniature Pastries

Freshly Brewed Coffee,  
Tea and Decaffeinated  
Coffee

ENHANCEMENTS

Farmer's Market  
Raw Vegetable Display  
Baby Carrots,  
Hot House Cucumbers,  
Grape Tomatoes,  
Broccoli and Cauliflower  
Florets, Shaved Fennel,  
French Radishes,  
Holland Peppers  
10.00 per person

Truffle Mac-n-Cheese  
Gruyere Mornay Sauce  
10.00 per person

Maine Lobster Caesar Salad  
Romaine Lettuce, Sundried  
Tomatoes, Parmigiano-  
Reggiano, Garlic Crouton,  
Creamy Anchovy Dressing  
14.00 per person

Assorted Sushi and  
Sashimi Platters  
18.00 per person





# Luncheon

THREE COURSE MENU 135.00 per person | First Course, Entrée and Dessert

FIRST COURSE

SALADS

Select One

Boston Bibb Lettuce Salad  
Port Poached Pears, Goat  
Cheese, Candied Pecans,  
White Balsamic Vinaigrette

St. Regis Caesar Salad  
Hearts of Romaine,  
Parmesan Croutons,  
Sundried Tomatoes  
Garlic Anchovy Dressing

Heirloom Spinach Salad  
Curly Endive, Orange  
Segments, Pomegranate,  
Citrus Mustard Dressing

Greek Salad  
Vine Tomatoes, Cucumbers,  
Red Onions, Feta,  
Black Olives, Crisp Pita  
Red Wine Vinaigrette

Tomato Burrata Salad  
Sea Salt, Basil, Toasted  
Bread, Olive Oil, Balsamic  
Reduction, Baby Arugula,  
Oven Dried Tomatoes

Arugula and  
Curly Endive Salad  
Blackberries, Spiced Pecans,  
Shaved Manchego,  
Frizzled Sweet Potato,  
Sherry Shallot Dressing

ENTRÉE | Select One

POULTRY AND BEEF

Seared Rosemary  
Chicken Breast

Pan Roasted  
Tenderloin of Beef

Herb Marinated  
Hanger Steak

With Choice of  
Accompaniments:  
Garlic Cheddar Potato  
Mousseline, Broccoli Rabe,  
Red Wine Jus

Rosemary Fingerling  
Potatoes, Haricot Verts,  
Whole Grain Mustard Sauce

Parmesan Polenta,  
Local Garden Vegetables,  
Mushroom Velouté

Sweet Potato Puree,  
Wilted Swiss Chard,  
Garlic Thyme Jus

Moroccan Couscous, Dried  
Fruit, Heirloom Spinach,  
Preserved Lemon Jus

Spring Pea Risotto,  
Broccolini, Roasted  
Garlic Jus

FISH

Char Grilled Salmon

Olive Oil Baked  
Chilean Sea Bass

Grilled Swordfish

With Choice of  
Accompaniments:  
Green Asparagus and Wild  
Mushroom Fricassee,  
Grape Tomatoes

Vegetable Studded Beluga  
Lentils, Wilted Spinach,  
Beurre Rouge

Orzo Pasta, Black  
Olives, Tomato, Kale,  
Beurre Meuniere

Champagne Risotto,  
Truffles, Mascarpone,  
Aged Parmesan, Asparagus

Aromatic Coconut Wild  
Rice, Roasted Cauliflower,  
Vadouvan Lime Emulsion

Green Tea Soba Noodles,  
Asian Slaw, Sesame Soy  
Vinaigrette



Luncheon Continued

TWO COURSE MENU | Main Course and Dessert

ENTRÉE SALADS

Char Grilled  
Chicken Caesar  
Hearts of Romaine,  
Parmesan Croutons,  
Sundried Tomatoes,  
Garlic Anchovy Dressing

Pan Roasted Maple Chicken  
Curley Endive, Market  
Greens, Pomegranate,  
Sherry Vinaigrette

Chicken Milanese  
Petite Mesclune, Cherry  
Tomatoes, Red Onions,  
Citrus Vinaigrette

Herb Marinated  
Hanger Steak  
Delicate Blend of Petite  
Lettuces, Chickpeas,  
Grapes, Red Onion,  
Crumbled Goat Cheese,  
Cabernet Vinaigrette

Spice Crusted  
Tenderloin of Beef  
Tuscan Kale and Frisée,  
Sweet Peppers, Avocado,  
Espelette Croutons,  
Roasted Shallot Dressing

Char Grilled Sword Fish  
Boston Bibb Lettuce,  
Hearts of Palm, Radish,  
Crisp Lotus Root,  
Pineapple-Mango Relish,  
Cilantro Lime Vinaigrette

Lemon Miso  
Glazed Salmon  
Green Tea Soba Noodles,  
Carrots, Savoy Cabbage,  
Edamame, Soy Ginger  
Vinaigrette

Pepper Laced Prawns  
Royal White and Red  
Quinoa, Mixed Autumn  
Greens, Toasted Pine Nuts,  
Grape Tomatoes, Organic  
Honey-Dijon Mustard  
Dressing

PASTA ENTRÉES

Sautéed Sweet  
Potato Gnocchi  
Wilted Baby Spinach,  
Crumbled Goat Cheese,  
Sage Brown Butter

Beef Short Rib Tortellacci  
Asparagus, Forest  
Mushroom Velouté

Artisanal White  
Truffle Ravioli  
Young Arugula,  
Shaved Parmesan,  
Toasted Walnut Mornay

Capellini Provencal  
Heirloom Tomatoes,  
Capers, Olives, Persillade,  
Parmesan Tuile

VEGETARIAN ENTRÉES

Monthly Chef's Choice  
Gluten-free Entrées  
available upon guest  
request

Shrimp Scampi  
(Supplemental Charge)  
Squid Ink Pasta, Blistered  
Tomatoes, Petite Herbs,  
Citrus Oil





## *Luncheon Continued*

TWO OR THREE COURSE MENU

DESSERT

*Select One*

Individually Pre-Set  
Desserts:

Key Lime Pie  
Chantilly Cream,  
Graham Cracker Shell

Classic Cheesecake  
Variety of Fresh Berries  
and Coulis

Seasonal Fruit Tart  
Crème Patisserie,  
Fresh Local Market Fruit

Salted Caramel  
Chocolate Tart  
70% Valrhona Chocolate,  
Maldon Sea Salt,  
Light Whipped Cream

Mixed Berry Medley  
Crème Chantilly

Seasonal Fruit Salad

St. Regis  
Homemade Cookies  
Chocolate Chip

Double Fudge Brownie  
St. Regis Signature,  
Valrhona Cocoa

Served with Coffee and Tea





# *Reception*

BREAKFAST

|

COFFEE BREAKS

|

LUNCH

|

RECEPTION

|

DINNER





# Reception

*An Excellent Selection of Hot Hors D ‘Oeuvres and Cold Canapés To Be Passed Butler Style*  
*Select Eight*

HOT HORS D’OEUVRES

- Spanakopita, Spinach and Feta Phyllo Triangle

Three Cheese Gougères, Gruyere, Swiss, Parmesan

Thin Crust Wild Mushroom Pizzetta, Gruyere, Truffle Mornay, Arugula

Crispy Buffalo Mozzarella, Basil Pesto

Potato and Chickpea Samosa, Tamarind Sauce

Mini Fish Taco, Avocado Mousse, Pico de Gallo

Mini Maryland Crab Cake, Preserved Lemon Aioli
- Pan Seared Bay Scallop, Saffron Risotto, Tomato Marmalade

Wild Caught Shrimp Wonton, Ginger, Coriander

Crispy Coconut Shrimp, Kaffir Lime, Citrus Curry Aioli

Crisp Cod Brandade, Piquillo Pepper Aioli

Thai Chicken Satay, Peanut Butter Sauce

Savory Tart Catalan, Jamón Serrano, Romesco Sauce
- Kosher Franks en Croute, NY Deli Mustard

Lamb Kofta Lollipop, Mint Chutney

Petite Reuben, Corned Beef Brisket, Sauerkraut, Swiss Cheese, Russian Dressing on Rye

Beef Slider, Cheddar Cheese, Sir Kensington Ketchup, Brioche

New Zealand Lamb Chop, Chimichurri

NY Steak on Brioche, Mango Salsa, Chives

COLD CANAPES

- Watermelon, Feta Cheese, Balsamic Cream

Edamame Hummus, Furikake Pita Crisp

Caprese Salad, Fresh Mozzarella, Cherry Tomato, Pesto on Focaccia Chip

Golden Beet, Herbed Goat Cheese, Candied Walnut on Spoon

Caviar Crepes, Creme Fraiche

Tuna Tartar Coronet, Shiro Dashi, Yuzu, Wasabi Cream, Sesame Oil
- Salmon Tartar, Citrus Dressing, Avocado Mousse, Shoyu Cone

Sesame Seed Crusted Ahi Tuna, Sweet Soy Emulsion, Shrimp Chip on Spoon

Gravlax Salmon Canapé, Pumpernickel, Caviar, Chive

Day Boat Scallop Ceviche, Jalapeño, Blue Corn Tortilla, Served on a Spoon

Petite Maine Lobster Roll, Herb Aioli, Scallion, Brioche

ON THE BAR

- Fresh Vegetable Crudité

Deluxe Nut Mix
- Shrimp Cocktail, “Red Snapper” Sauce

Astoria Chicken Salad Tart, Gala Apple, Celery, Golden Raisin, Walnut

Duck Rillette Finger Sandwich

Manchego Satay, Marcona Almond, Quince Jam

Steak Tartar Sable, Dehydrated Capers Aioli

Beef Tenderloin Crostini, Horseradish Cream, Onion Ficelle, Micro Arugula



# Reception Buffet

CARVING STATIONS  
*Select two*

- Hot Smoked Salmon  
*Display of Garniture and Black Bread*
- Black Pepper Prime Rib  
*Natural Jus*
- Rack of Lamb  
*Rosemary Jus*
- Roasted Organic Turkey  
*Cranberry Relish, Natural Jus*
- Tenderloin of Beef  
*Perigourdine, Béarnaise or Horseradish Sauce*

*All Carving Stations  
Served with Rolls  
25.00 per person*

BAO STATION  
*Select one*

- Peking Duck,  
Skin and Meat
- Suckling Pig Roast
- Asian BBQ Pork Belly
- All Bao Stations Served with  
Chili Sauce, Shaved Carrot,  
Green Onion, Cucumber  
and Hoisin Sauce  
25.00 per person*

SEAFOOD TABLE

- Iced Jumbo Shrimp and  
Atlantic Crab Claws  
*Cocktail Sauce*
- Seasonal Oysters and Clams  
*Mignonette and Cocktail  
Sauce, Lemon Halves in  
Cheesecloth*  
*25.00 per person*

ARTISAN CHEESE  
TABLE

- International and Domestic  
Artisanal Cheeses  
Served with Fresh and  
Dried Fruits
- Sliced Baguette,  
Walnut Raisin Bread,  
Carr's Water Biscuits  
*15.00 per person*

MEDITERRANEAN  
MEZZE

- Hummus, Babaganoush  
and Labne with Dill
- Pita, Flat Breads  
and Bread Sticks
- Tabouleh
- Dolmades
- Greek Lamb Loin  
with Tzatziki
- Persian Cucumber and  
Heirloom Tomato Salad
- Shawarma
- Dried Fruit and  
Assorted Nuts
- House Spiced Olives and  
Whole Almonds  
*25.00 per person*

PASTA STATION  
*Select two*

- Cavatappi  
*Parmigiano Reggiano,  
White Truffle Mornay,  
Fresh Parsley*
- Mezze Rigatoni Bolognese  
*Traditional Meat Ragu*
- Lumache  
*Rapini Sweet Sausage,  
Garlic, Aglio e Olio*
- Potato Gnocchi  
*Milled Tomato and  
Buffala Mozzarella*

- Artisan Gemelli  
Lobster Bolognese  
*Parmigiano Reggiano*
- Risotto  
*Wild Mushroom or  
English Pea and Saffron*  
*25.00 per person*





## Reception Buffet Continued

### TUSCAN TABLE

Whole Parmigiano  
Reggiano Wedge

Cured Italian Meats  
*Prosciutto, Mortadella,  
Sopresata, Genoa Salami*

Grilled Marinated  
Portobello Mushrooms,  
Artichokes, Eggplant,  
Yellow Squash, Zucchini,  
Asparagus and  
Assorted Olives  
Roasted Italian Peppers

Mediterranean Calamari  
Salad

Bread Display  
*Focaccia and Crusty Breads,  
Rosemary Oil*  
*25.00 per person*

### SUSHI STATION

*(Minimum of 75 guests)*

Japanese Chef to prepare  
Sushi and Sashimi to order

Seaweed Salad

*50.00 per person*





*Dinner*

BREAKFAST

|

COFFEE BREAKS

|

LUNCH

|

RECEPTION

|

DINNER





# Dinner Buffet

SALADS

Select two

Local Greens  
Sherry Shallot Vinaigrette

Asparagus Salad  
Jumbo Asparagus, Fava Beans, Onions and Lemon Thyme

Gemelli  
Eggplant Caponatina, Local Zucchini

Orrechiette  
Fava Beans, English Peas, House Dried Tomatoes and Baby Leeks

Cracked Grain Salad  
Wheat Berries, Bulghar Wheat, Fregola Bitter Orange, Coriander and Cold Pressed Olive Oil

Buffala Mozzarella and Heirloom Tomato Salad

PASTAS

Select one

Spinach Lasagna  
Meat Ragout, Ricotta Cheese

Lamb Shank Raviolis  
Tomato Confit, Pignoli Nuts, Rosemary Oil

Sheepsmilk Ricotta  
Gnocchis  
Milled Tomato, Buffalo Mozzarella

Butternut Squash Raviolinis  
Brown Butter, Sage, Gorgonzola

Spaghetti “Bottarga”

FISH

Select one

Sides of Smoked Salmon and Seared Tuna  
Display of Garniture and Black Bread

Whole Roasted Salmon  
Lemon, Rosemary, Garlic

Whole Branzino  
Sicilian Olives, Caperberries

Poached Halibut  
Sea Salt, Virgin Olive Oil, Seaweed Brine

Crispy Cod Cheeks  
Tapenade Aioli

Pan Roasted Prawns  
Langoustines, Prawn Emulsion

Iced Bowls of Jumbo Shrimp  
Cocktail Sauce

ENTRÉES WITH ACCOMPANIMENTS

Select one

Char Grilled Amish Chicken  
Marsala Braised Leg Ragù, Pearl Onions, Porcini, Pappardelle Pasta

Loin of Veal  
Parsnip Purée, Mushrooms, Natural Jus, Roasted Sweet Onions, Onion Jus

Filet of Beef  
Poached in Olive Oil and Roasted Fingerling Potatoes, Cippolini Onions, Mustard Greens

Skirt Steak  
Corona Beans, Arugula, Peppercorn Demi

Colorado Rack of Lamb  
Herb Mostarda Crusted, Parsnip and Potato Mousseline, Garlic-Thyme Reduction



## *Dinner Buffet Continued*

### MINIATURE DESSERTS

*Select two*

Caramel Dark  
Chocolate Dome with  
Crèmeux Vanilla

Assorted Parfaits

Crème Brûlée

Fresh Fruit Tarts

Apple Tart

### ACCOMPANIMENTS

International Cheese  
Display or Domestic and  
Imported Cheeses  
*Fresh Fruits and  
Water Biscuits*

Silver Bowls of Assorted  
Berries, Crème Chantilly

Petit Fours  
Coffee Service





# Dinner

## HOT APPETIZERS

Celery Root and  
Asian Pear Soup  
Gorgonzola Croquette,  
Woodlands Maple Bacon

Truffled Lobster  
Bisque en Croute  
Forest Mushrooms,  
Tarragon Cream

Jumbo Prawns a la Plancha  
Timbale of Fennel Soubise,  
Crustacean Bisque

Diver Scallops\*\*  
Silken Sweet Potato, Bruleed  
Brussel Sprouts, Citrus  
Caviar, Vanilla Buerre Blanc

Butter Poached Maine  
Lobster Crepe\*\*  
King Trumpet Mushrooms,  
Autumn Greens,  
Caramelized Apples,  
Crustacean Sauce

Crispy Duck Confit,  
Squash Puree  
Braised Chard Greens,  
Pomegranate Jus

Champagne Risotto  
Forest Wild Mushrooms,  
Aged Parmesan and  
Mascarpone, Porcini Dust

White Truffle Ravioli  
Mezza Arugula,  
Toasted Walnut Mornay

## SALAD AND COLD APPETIZERS

Boston Bibb Lettuce Salad  
Feta Cheese, Seedless  
Cucumber, Grape Tomatoes,  
Pickled Red Onions, Wild  
Flower Honey Vinaigrette

Roasted Beets and  
Orange Salad  
Curly Endive, Young Kale,  
Wheat Berry, Candied  
Walnuts, Goat Cheese Snow,  
Citrus Vinaigrette

Delicate Blend of  
Baby Lettuces  
Poached Pears, Crumbled  
Blue Cheese, Shaved Radish,  
Sherry Shallot Vinaigrette

Baby Gem Romaine Salad  
Roasted Butternut Squash,  
Sundried Cranberries,  
Late Harvest Apples  
White Balsamic Dressing

Chilled Maine Lobster\*\*  
Tomato and Jicama  
Carpaccio, Baby Greens,  
Avocado Aioli,  
Balsamic Caviar

Jumbo Lump Crab Pave\*\*  
Textures of Apple, Baby  
Lettuces, Trout Roe,  
Cider Vinaigrette

Grilled Vegetable Napoleon  
Frisee, Red and Yellow  
Endive, Arugula, Mozzarella  
Pearls, White Balsamic  
Dressing

Ahi Tuna Tataki  
Furikaki Crusted, Pickled  
Japanese Cucumber, Passion  
Fruit Gelee,  
Togarashi Emulsion

Traditional Norwegian  
Smoked Salmon  
Toast Points, Caviar,  
Capers

\*\*Supplemental charges  
to apply



## Dinner Continued

### ENTRÉES

Hudson Valley  
Chicken Breast  
With choice of  
accompaniments  
*Forest Wild Mushroom  
Risotto, Haricot Vert and  
Marquis Carrot Bundle,  
Balsamic-Shallot Reduction*  
or  
*Stuffed Breast Roulade  
Royal Red Quinoa,  
Piquillo Peppers, Gogi  
Berries, Rainbow Chard,  
Maple Glazed Carrots,  
Thyme Jus*

Char Grilled  
Amish Chicken  
*Marsala Braised Leg Ragu,  
Pearl Onions, Porcini,  
Pappardelle Pasta*

Pan Seared Filet Mignon  
With choice of  
accompaniments  
*Silken Porcini Mushrooms,  
Duchess Potatoes,  
Marquis Carrots,  
Telecherry Peppercorn Sauce*  
or  
*Red Onion Marmalade  
Crusted, Dauphinoise Potato  
Oven Roasted Tomato,  
Asparagus, Red Wine Jus*  
or  
*Persillade Crusted, Yukon  
Gold Truffled Potato  
Mousseline, Caramelized  
Brussels Sprouts,  
Salsify and Baby Carrots,  
Perigourdine Sauce*  
or

*Open Faced Wellington,  
Mushroom Duxelle, Young  
Vegetable Fondant,  
Béarnaise Sauce*

Duo of Beef\*\*  
*Port Wine Braised Short  
Ribs and Petite Filet  
Sardinian Fregola, Heirloom  
Spinach, Forest Mushrooms,  
Marquis Carrots, Natural Jus*

Colorado Rack of Lamb\*\*  
*Herb Mostarda Crusted,  
Parsnip and Potato  
Mousseline,  
Garlic-Thyme Reduction*

Char Grilled Veal Chop\*\*  
*Blue cheese and Rye,  
Roasted Tomato, Haricot  
Vert Bundle, Mushroom  
Cream Sauce*

Dover Sole a la Meunier\*\*  
*Pommes Parisienne,  
Heirloom Spinach,  
Marquis Carrots,  
Lemon Caper Emulsion*

Skuna Bay Salmon  
*Red Lentils, Sauteed Collard  
Greens, Coriander Citrus Jus*

Chilean Sea Bass  
*Miso Glazed, Shiitake  
Mushrooms, Baby Bok Choy  
Oriental Broth*

Line Caught Halibut\*\*  
*Herb Butter Crusted,  
Sweet Potato Gnocchi,  
Swiss Chard,  
Meyer Lemon Veloute*

Pan Roasted Black Bass  
*Leek Soubise,  
Potato "Mille Feuille",  
Baby Fennel Fondant,  
Calamansi Saffron Sauce*

### VEGETARIAN

Warm Red and Golden  
Toasted Quinoa Salad  
*Autumn Vegetables,  
Pistachio, Lemon,  
Grilled Pita*

Eggplant Caponata  
Stuffed Peppers  
*Toasted Orzo Pasta, Cherry  
Tomatoes, Fine Herbs*

Cauliflower Entrecote  
*Blood Orange Couscous,  
Roasted Baby Peppers  
Golden Raisin and  
Pine Nut Agrodolce*

Harvest Vegetable Tart  
*Grilled Market Vegetables,  
Arugula, Tomato Confit,  
Shaved Parmesan*

Green Tea Soba Noodles  
*Crisp Autumn Vegetables,  
Miso Marinated Tofu,  
Edamame, Sweet Soy  
Dressing*

*\*\*Supplemental charges  
to apply*





## *Dinner Continued*

### DESSERTS

Gateau St Honore  
Vanilla Crème Patisserie  
Filled Pate Choux, Salted  
Caramel, Crème Chantilly

Dark Chocolate  
Mousse Cake  
Flourless Sponge Cake,  
64% Valrhona Chocolate  
Mint Chip Gelato

Classic Cheesecake with a  
Variety of Fresh Berries  
and Coulis

St. Regis Creme Brulee  
Classic Preparation

Milk Chocolate Pyramid  
40% Valrhona Milk  
Chocolate Caramel Mousse,  
Dulce de Leche Gelato,  
Crunchy Rice Krispies

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

Petit Fours  
Coffee Service



# Wine List

CHAMPAGNE	WHITE		RED			
Domaine Chandon, Brut Classic N.V.	Pinot Grigio	Chardonnay	Pinot Noir	Cabernet Sauvignon and Bordeaux Blend		Malbec
Sparkling Wine	Trinity Oaks, California Caposaldo, Veneto, Italy	Sterling, Vintner's Collection, California	Robert Mondavi, Private Selection, California	Rosemount, Cabernet / Merlot Blend, Australia	Hess, Shirtail Creek Vineyard, Monterey Country, California	Tamari Reserva, Mendoza, Argentina
Louis Roederer, Brut Premier	Sauvignon Blanc	Christophe Cordier, Vire Clessé, Burgundy, France	Domaine Brunet, Limoux, South of France	Saint-Jacques de Siran, Grand Vin de Bordeaux	Cypress Vineyards, Central Coast, California	Sangiovese
Veuve Clicquot Ponsardin, Yellow Label, Cuvée Reserve	Brancott, Marlborough, New Zealand	Hess, Shirtail Creek Vineyard, Monterey Country, California	Bridlewood Estate, Central Coast, California	14 Hands, Washington State		Rocca delle Macie, Chianti Classico, Italy
Nicolas Feuillatte, Brut Rosé	Les Deux Tours, Languedoc-Roussillon, France	White Zinfandel	Merlot	Sterling, Vintner's Collection, California		
	Hess, Shirtail Creek Vineyard, Monterey Country, California	Sycamore Lane, Napa Valley, California	Canyon Road, California			
			Red Diamond Winery, Washington State			



