



# *Private Dining Menu*

**Please inform In-Room Dining of any allergies.  
Consuming raw or undercooked meats, poultry, seafood, or eggs  
may increase your risk of foodborne illness.**

# *Private Dining*

## Breakfast Buffet

All served with freshly brewed La Colombe coffee and assorted Kusmi teas.

Maximum 2 hours of service.

## PLAZA CONTINENTAL 78 PER GUEST

### Selection of Freshly Baked Pastries

croissant, pain au chocolat, seasonal danish,  
seasonal scones & seasonal muffin

### Seasonal Sliced Fruit

## NEW YORKER 90 PER GUEST

### Assorted Mini Bagels with Smoked Salmon

### Individual Granola Parfait

honey yogurt, seasonal berries

### Seasonal Sliced Fruit

## PLAZA AMERICAN 112 PER GUEST

### Scrambled Eggs

### Breakfast Potatoes

*choice of 2:* Bacon, Ham, Chicken Apple Sausage, Keswick Pork Sausage

### Selection of Freshly Baked Pastries

croissant, pain au chocolat, seasonal danish,  
seasonal scones & seasonal muffin

### Individual Granola Parfait

honey yogurt, seasonal berries

### Seasonal Sliced Fruit

# *Private Dining*

## Breaks

All served with freshly brewed La Colombe coffee and assorted Kusmi teas.

### MEDITERRANEAN 52 PER PERSON

Hummus, Baba Ganoush, Labne, Za'atar Pita Bread  
Medjool Dates, Dried Fruit, Marcona Almonds & Assorted Olives  
Fresh Crudité with Roasted Pepper & Spicy Feta Dip

### LITTLE ITALY 65 PER PERSON

New York State Farmland Charcuterie & Cheese with  
Sliced Baguette & Grissini  
Seasonal Antipasti Platter

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## Sweets

### SWEET SURRENDER 52 PER PERSON

Assorted Plaza M&M's  
Flavored Jelly Beans  
Candy Gummy Bears  
Assorted Gumballs

### CHOCOLATE DELIGHT 68 PER PERSON

Assorted Chocolate Taffy  
Chocolate Candy Bar  
Chocolate Almond Bark

*choice of:* Hot Chocolate or Chocolate Milk

# *Private Dining*

## Lunch Buffet

All served with freshly brewed La Colombe coffee and assorted Kusmi teas.

CENTRAL PARK LIGHT 90 PER PERSON

### SALAD

*choice of:*

#### Farro Salad

arugula, candied pecan, honeycrisp apples, balsamic dressing

#### Baby Gem

gem lettuce, capers, parmesan, white anchovies,  
croutons, caesar dressing

### SANDWICH & WRAP

*choice of 2:*

#### Classic Club Sandwich

turkey breast, Muenster cheese, lettuce, beefsteak tomato

#### Smoked Salmon Gravlax

citrus & chives crème fraîche, shallot, trout caviar

#### The Plaza Lobster Roll

Maine lobster, scallion, citrus kewpie mayo, celery

#### Grilled Vegetable & Halloumi

eggplant, red pepper, spinach, focaccia

### DESSERTS

*choice of 2:*

#### Seasonal Lady M Crêpe Cake

seasonal berries, micro mint

#### Chef's Selection

Assorted Petit Fours

# *Private Dining*

Family Style

125 PER PERSON

## APPETIZERS

*choice of 2:*

### Baby Gem Salad

gem lettuce, capers, parmesan, white anchovies,  
croutons, caesar dressing

### Seasonal Farm Lettuces

mesculin, seasonal vegetables, red wine vinaigrette

### Selection of New York Artisan Cheeses

sourdough toast, crackers, seasonal jam, fig cakes

### Cambridge House Balmoral Smoked Salmon

horseradish crème fraîche, caperberry, lemon, shallot, crisp sourdough

## NEW YORK FEATURES

*platters are served à la minute at room temperature*

*choice of 2:*

### Seared Salmon Platter

jumbo asparagus, caramelized onions, lemon pepper sauce

### Sliced Beef Strip Loin

sautéed mushrooms, caramelized onions

### Grilled Chicken Breast

creamy mashed potato, steam broccolini, mushroom sauce

### Cheese Tortellini

pesto sauce

## DESSERTS

Chef's Selection of Assorted Petit Fours

# *Private Dining*

Plated Dinner

140 PER PERSON

## APPETIZER

*choice of:*

**Shrimp Cocktail**

cocktail sauce

**East Coast Oyster**

champagne mignonette, fresh lemon, tabasco

**Farro Salad**

arugula, candied pecan, honeycrisp apples, balsamic dressing

**Baby Gem**

gem lettuce, capers, parmesan, white anchovies,  
croutons, caesar dressing

## ENTRÉE

*choice of:*

**8oz Filet Mignon**

creamy mashed potato, grilled asparagus, pepper sauce

**Roasted Half Chicken Breast**

roasted peewee potatoes, sautéed mushroom, chimichurri sauce

**Crispy Skin Strip Bass**

steamed broccolini, caramelized onions, lemon butter sauce

**Impossible Burger**

maple smoked cheddar, brioche bun, New York state pickles

## DESSERT

*choice of:*

**Seasonal Lady M Crêpe Cake**

seasonal berries, micro mint

**New York Cheese Cake**

wild blueberry compôte, graham cracker

# *Private Dining*

Passed Hors D'oeuvres

## EVENING COCKTAIL HOUR

*must book at least 3 days prior to event.*

54 PER PERSON

### SET ONE

Spanakopita

Seared Tuna & Pineapple Chutney

Herb Honey Glazed Chicken Skewer

Quiche, Asparagus, Gruyère

Mini Bagel Crisp, Smoked Salmon, Crème Fraîche, Caviar

64 PER PERSON

### SET TWO

Mushroom Truffle Arancini

Citrus Marinade Shrimp Skewer with Wasabi Aioli

Mini Lobster Roll with Citrus Kewpie Mayo

Mini Wagyu Sliders with Traditional Accompaniments

Mini Pigs in a Blanket

74 PER PERSON

### SET THREE

Togarashi Crusted Wagyu Skewer

Foie Gras Macaroons, Caviar

Crab Spring Rolls, Old Bay Aioli

Lamb Kabab with Chimichurri Sauce

Miso Salmon Skewer, Toasted Sesame Seeds

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## Beverage

### BY THE BOTTLE

#### ROSÉ WINE

Sainte Marie VieVité, Côtes de Provence, France 76

#### WHITE WINE

Tolloy Pinot Grigio, Alto Adige, Italy 76

Jermann Pinot Grigio, Venezia, Italy 120

Pascal Jolivet Sancerre, Loire Valley, France 95

Cakebread Sauvignon Blanc, Napa Valley, California 120

Allan Scott Sauvignon Blanc, Marlborough, New Zealand 80

Au Bon Climat Chardonnay, Santa Barbara, California 85

Cakebread Chardonnay, Napa Valley, California 145

#### RED WINE

Au Bon Climat Pinot Noir, Santa Barbara, California 86

Flowers Pinot Noir, Sonoma Coast, California 195

Domaine Pierre Gelin, Gevrey-Chambertin, France 280

Frog's Leap Cabernet Sauvignon, Rutherford, California 190

Château Ducru-Beaucaillou, Bordeaux, France 700



# *Private Dining*

## Beverage

### BY THE BOTTLE

#### CHAMPAGNE

Nicolas Feuillatte Brut, Chouilly, France 125

Laurent-Perrier Brut, Tours sur Marne, France 160

Taittinger 'La Francaise', Reims, France 180

Veuve Clicquot, Reims, France 160

#### ROSÉ CHAMPAGNE

Laurent-Perrier Brut, Tours sur Marne, France 250

Moët & Chandon Impérial, Épernay, France 220

Perrier-Jouët 'Blason' Épernay, France 250

Taittinger Prestige, Reims, France 250

Veuve Clicquot, Reims, France 195

#### PRESTIGE CHAMPAGNE

Moët & Chandon 'Dom Pérignon', Épernay, France 600

Moët & Chandon 'Dom Pérignon' Rosé, Épernay, France 880

Louis Roederer 'Cristal', Reims, France 700

Louis Roederer 'Cristal' Rosé, Reims, France 1400

Veuve Clicquot Ponsardin "La Grande Dame" Brut, Reims 600

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## Beverage

### DOMESTIC BEER

Brooklyn Brewery, East IPA, New York 12

Samuel Adams, Lager, Boston, Massachusetts 10

### IMPORTED BEER

Amstel Light, Light Lager, Netherlands 10

Corona, Pale Lager, Mexico 10

Heineken, Pale Lager, Netherlands 10

Stella Artois, Belgian Pilsner, Belgium 12

Hitachino, Belgian White Ale, Japan 19

St. Pauli Girl, Non-Alcoholic Beer, Germany 10

### BOTTLED WATER

Small 9 / Large 14

*choice of:* Evian, Fiji and Pellegrino

### SOFT DRINKS 9

Coke, Diet Coke, Coke Zero

Sprite, Tonic, Club Soda, Ginger Ale

# *Private Dining*

## Beverage

### BOTTLE SERVICE

#### VODKA

- Tito's 275
- Grey Goose 350
- Ketel One 350
- Belvedere 300

#### GIN

- Tanqueray 250
- Bombay Original Dry 250
- Hendrick's 300

#### TEQUILLA

- Patron Silver 300
- Don Julio Reposado 350
- Corzo Añejo 375
- Don Julio 1942 800

#### RUM

- Bacardi 250
- 10 Cane 275
- Myers's Dark 12 year 300

#### COGNAC

- Rémy Martin V.S.O.P. 400
- Courvoisier XO 700
- Hennessy XO 800
- Louis XIII 6000

#### WHISKEY

- Jack Daniel's 300
- Crown Royal 300
- Bushmills 16 375

#### BOURBON

- Maker's Mark 300
- Knob Creek 300 Woodford Reserve 350

#### SCOTCH

- Chivas Regal 12 year 300
- Johnnie Walker Black 300
- Johnnie Walker Blue 900

#### SINGLE MALT SCOTCH

- Glenlivet 12 year 400
- Glenfiddich 12 year 400
- Macallan 18 year 950