

COLD BUFFET LUNCH

NEW YORKER DELI BUFFET

- SLICED CORNED BEEF, ROAST BEEF AND HONEY ROASTED BREAST OF TURKEY
- SLICED SWISS, CHEDDAR CHEESE & PROVOLONE
- ASSORTMENT OF SLICED RYE, WHITE AND WHEAT BREAD
- PLATTER OF SLICED TOMATOES, ONIONS, PICKLES AND OLIVES
- CONDIMENTS TO INCLUDE MAYONNAISE, MUSTARD & KETCHUP
- NEW YORK STYLE COLESLAW
- YUKON GOLD POTATO SALAD, HARD-COOKED EGGS, GREEN ONIONS AND DIJON MAYONNAISE
- FIELD GREEN SALAD, WHITE BALSAMIC VINAIGRETTE
- SLICED SEASONAL FRUIT & MARKET BERRIES
- ASSORTED HOUSE MADE MINI PASTRIES
- FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, SELECTION OF TEAS

MADISON DELI BUFFET

- IMPORTED FRENCH HAM, HONEY ROASTED TURKEY & ROASTED BEEF
- SELECTION OF IMPORTED & DOMESTIC CHEESE
- ASSORTMENTS OF SLICED WHITE, WHEAT & MINI ROLLS
- CONDIMENTS TO INCLUDE MAYONNAISE, MUSTARD & KETCHUP
- PLATTER OF SLICED TOMATOES, ONIONS, PICKLES & OLIVES
- MAINE LOBSTER SALAD WITH CITRUS & DILL
- LOCAL FARMED ROASTED VEGETABLES WITH BALSAMIC VINAIGRETTE
- ORGANIC MIXED GREENS, GOAT CHEESE, SPICED NUTS
- SLICED SEASONAL FRUIT & MARKET BERRIES
- ASSORTED HOUSE MADE MINI PASTRIES
- FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, SELECTION OF TEAS

WORKING LUNCH BUFFET

SELECTION OF SANDWICHES TO INCLUDE:

- ROAST BEEF WITH CHEDDAR CHEESE & HORSERADISH
- SALMON RILLETTE WITH RADISH SPROUTS & HEIRLOOM TOMATOES
- FRENCH HAM & BRIE ON A BAGUETTE WITH DIJON MUSTARD
- GRILLED VEGETABLE, GOAT CHEESE AND PESTO ON FOCACCIA
- TURKEY CLUB
- MAINE LOBSTER SALAD WITH CITRUS & DILL
- PENNE PASTA SALAD RADICCHIO, TAGGIASCA OLIVES, RICOTTA SALATA, TEARDROP TOMATOES, LEMON-BASIL
- YUKON GOLD POTATO SALAD, HARD-COOKED EGGS, GREEN ONIONS AND DIJON MAYONNAISE
- MIXED GREEN SALAD, SERVED WITH WHITE BALSAMIC VINAIGRETTE
- SLICED SEASONAL FRUIT & MARKET BERRIES
- ASSORTED HOUSE MADE COOKIES, MACAROONS AND FRUIT TARTS
- FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, SELECTION OF TEAS

SPA LUNCH

CREATE YOUR OWN SALAD:

- BOWLS OF MESCLUN, BABY SPINACH AND ROMAINE
- ACCOMPANIMENTS TO INCLUDE:
TEARDROP TOMATOES, SLICED CUCUMBERS, SHAVED RED ONION
SHREDDED CARROTS, MANDARIN ORANGE SLICES, CASHEW NUTS, SUNDRIED CRANBERRIES,
GARBANZO BEANS,
FETA CHEESE, HERB CROUTONS, SLICED HARD BOILED EGGS
- SELECTION OF DRESSINGS:
CAESAR, BUTTERMILK, WHITE BALSAMIC VINAIGRETTE & SHERRY VINAIGRETTE
- PROTEINS TO INCLUDE:
CORIANDER SEARED AHI TUNA
PESTO MARINATED SHRIMP
HERB GRILLED CHICKEN BREAST
COLD POACHED SALMON

DESSERTS:

- CHEF'S SELECTION OF ASSORTED MINI PASTRIES

COLD BUFFET LUNCH

PLAZA ATHÉNÉE BUFFET

ASSORTED SANDWICHES - PLEASE SELECT TWO

- PROSCIUTTO DI PARMA AND BRIE LE CHÂTELAIN WITH FIG JAM ON FRENCH BAGUETTE
- ROASTED BEEF WITH CHEDDAR, HORSERADISH MAYO ON COUNTRY BREAD
- GRILLED CHICKEN CLUB WITH SMOKED BACON, AVOCADO, CILANTRO-LIME MAYONNAISE ON GRILLED SOURDOUGH
- HOUSE-SMOKED SALMON, DILL CREAM CHEESE, CUCUMBER ON PUMPERNICKEL
- EGG SALAD WITH ORGANIC GREENS ON FRESH-BAKED WHITE
- FRESH MOZZARELLA, TOMATO CONFIT, ARUGULA, BASIL VINAIGRETTE ON CIABATTA

ASSORTED WRAPS - PLEASE SELECT TWO

- GRILLED CHICKEN CAESAR
- HONEY ROASTED TURKEY, MESCLUN, VINE-RIPENED TOMATO, DIJON MAYONNAISE
- GRILLED VEGETABLES WITH BALSAMIC VINEGAR, ROASTED PEPPERS AND GOAT CHEESE
- IMPORTED FRENCH HAM AND BRIE WITH DIJON MUSTARD
- SHRIMP SALAD WITH GINGER, LIME, AND CILANTRO

SALADS - PLEASE SELECT TWO

- MAINE LOBSTER SALAD WITH CITRUS & DILL
- ORGANIC CHICKEN SALAD WITH APPLES, RED GRAPES & DILL
- ORGANIC MIXED GREENS, GOAT CHEESE AND SPICED NUTS
WHITE BALSAMIC VINAIGRETTE
- TRADITIONAL CAESAR WITH BRIOCHE CROUTONS AND PARMESAN REGGIANO
- YUKON GOLD POTATO SALAD, HARD-COOKED EGGS, GREEN ONIONS AND DIJON MAYONNAISE
- PENNE PASTA SALAD, ARUGULA, BLACK OLIVES, PECORINO, BASIL VINAIGRETTE
- HORIATIKI SALAD
- SLICED SEASONAL FRUIT TRAY & MARKET BERRIES
- ASSORTED HOUSE MADE PASTRIES, CAKES AND COOKIES
- FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, SELECTION OF TEAS
(MINIMUM 15 PEOPLE REQUIRED)

ADDITIONAL BEVERAGES

- BOTTLES OF ASSORTED SODAS AND WATER

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ALL PRICES ARE SUBJECT TO 8.875% SALES TAX AND 23% SERVICE CHARGE.

Plaza Athénée

N E W Y O R K

HOT BUFFET LUNCH

INCLUDES FRESH BAKED BREADS & BUTTER

SALADS - PLEASE SELECT TWO

- **ORGANIC BABY GREENS**
SHAVED FENNEL, TEARDROP TOMATOES, SHERRY VINAIGRETTE
- **FRESH MOZZARELLA AND BEEFSTEAK TOMATOES**
BASIL AND FIG BALSAMIC REDUCTION
- **CLASSIC CAESAR SALAD**
CHOPPED ROMAINE HEARTS, HERB CROUTONS, GRANA PADANO
- **ROASTED ASPARAGUS SALAD**
YELLOW PEPPERS, ALMONDS, PARMESAN CHEESE
- **PLAZA ATHENEE CHOPPED SALAD**
ROMAINE LETTUCE, RED ONION, CUCUMBER, PEPPERS, TOMATOES
HARDBOILED EGG & WHITE BALSAMIC VINAIGRETTE
- **MARINATED CUCUMBER, TOMATO, RED ONION SALAD**
CRUMBLLED FETA CHEESE AND RED WINE VINAIGRETTE
- **PENNE PASTA SALAD**
RADICCHIO, TAGGIASCA OLIVES, RICOTTA SALATA, TEARDROP TOMATOES, LEMON-BASIL
- **FARFALLA PASTA SALAD**
ROASTED VEGETABLES AND PESTO DRESSING
- **ROASTED CORN AND BLACK BEAN SALAD**
CILANTRO-LIME VINAIGRETTE

PASTA - PLEASE SELECT ONE

- **GARGANELLI PASTA WITH GARLIC SHRIMP**
ROASTED TOMATOES, WHITE WINE & PARSLEY
- **PENNE PASTA A LA VODKA**
PROSCIUTTO & ENGLISH PEAS
- **ORECCHIETTE PASTA WITH BROCCOLI**
SUN-DRIED TOMATO, TAGGIASCA OLIVES & TOASTED PINE NUTS
- **SPINACH & RICOTTA TORTELLINI**
EGGPLANT, TOMATOES & BASIL

HOT BUFFET LUNCH

ENTRÉE - PLEASE SELECT TWO

- **GRILLED SLICED SIRLOIN OF BEEF**
SALSA VERDE
- **ORGANIC BREAST OF CHICKEN**
WHITE WINE & CHIVE PAN SAUCE
- **ORGANIC BREAST OF CHICKEN 'GRAND MERE'**
SMOKED BACON, FINGERLING POTATOES, CRIMINI MUSHROOMS & PEARL ONIONS
- **SAUTÉED STRIPED BASS**
SAFFRON FENNEL BROTH
- **STEAMED EAST COAST HALIBUT**
SAUCE VIERGE
- **ROASTED SCOTTISH SALMON**
SESAME GINGER PONZU
- **ROASTED PORK LOIN**
CHIMICHURRI SAUCE

SIDES - PLEASE SELECT TWO

- **WHIPPED POTATOES & ROASTED SHALLOTS**
- **BROCCOLINI SAUTEED WITH GARLIC & OREGANO**
- **BASMATI RICE PILAF**
- **HERB ROASTED FINGERLING POTATOES**
- **HARICOT VERT ALMONDINE**

DESSERT

- **SELECTION OF MINIATURE TARTS AND PASTRIES**
- **SLICED FRESH FRUIT & MARKET BERRIES**

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, SELECTION OF TEAS

ADDITIONAL BEVERAGES

- BOTTLES OF ASSORTED SODAS AND WATER
- ALL BEVERAGES WILL BE CHARGED ON CONSUMPTION

ALL PRICES ARE SUBJECT TO 8.875% SALES TAX AND 23% SERVICE CHARGE.

DINNER

PLAZA ATHENEE DINNER PACKAGE

APPETIZER - PLEASE SELECT ONE

- **ORGANIC BABY LETTUCE**
MARINATED BABY BEETS, MAYTAG BLUE CHEESE, ROASTED WALNUTS
WHITE BALSAMIC VINAIGRETTE
- **TRADITIONAL CAESAR SALAD**
PARMEGIANNO REGGIANO CHEESE AND HERB CROUTONS
- **ROASTED FIGS & BURRATA CHEESE**
PROSCIUTTO DI PARMA, YELLOW BEETS, PINE NUTS, VINCOTTO
- **CURRY CRAB SALAD**
CRAB STUFFED PEQUILLO PEPPER, PEA LEAVES, MANDARINE ORANGE EMULSION
- **SPICY TUNA TARTARE**
DAIKON, ORGANIC CARROTS, BABY CORIANDER, SESAME GINGER VINAIGRETTE
- **JUMBO SHRIMP COCKTAIL**
HORSERADISH COCKTAIL REMOULADE
- **BUTTERNUT SQUASH SOUP**
CINNAMON FLAN
- **SWEET CORN SOUP**
DESROULAUX SHRIMP AND GREEN ONION
- **SEARED DIVER SCALLOPS**
CAULIFLOWER MOUSSELINE, CRISPY PANCETTA, PORT BUTTER SAUCE
- **JUMBO LUMP CRAB CAKE**
LIME-CILANTRO AIOLI, ENDIVE & RADISH SLAW
- **BUTTERNUT SQUASH RAVIOLI**
LIGHT SAGE SAUCE
- **POTATO GNOCCHI**
RED WINE BRAISED SHORT RIB & KALE
- **CRISP PORK BELLY**
HOT PEPPER AND MUSTARD SEED RELISH, 'LIME AND CORIANDER GREMOLATA'



DINNER

ENTREE - PLEASE SELECT TWO

- **PAN SEARED SCOTTISH SALMON**
QUINOA PROVENÇAL, SAUCE VIERGE
- **SEARED BRANZINI**
CAULIFLOWER 'GRENOBLOISE', ALMONDS, CAPERS AND PRESERVED LEMON
- **ROASTED STRIPED BASS**
CELERY ROOT MOUSSELINE, CURRANTS, PIGNOLI NUTS, PANCETTA AND CAPERS
- **SAUTÉED HALIBUT FILET**
COCKLES, YOUNG VEGETABLES, CHAMPAGNE BOUILLON
- **ORGANIC BREAST OF CHICKEN 'GRAND MERE'**
SMOKED BACON, FINGERLING POTATOES, CRIMINI MUSHROOMS & PEARL ONIONS
- **ORGANIC BREAST OF CHICKEN**
FREGULA SARDA, CHARRED ONION, ASPARAGUS & HEIRLOOM CHERRY TOMATOES
- **DRY AGE SIRLOIN OF BEEF**
JUMBO ASPARAGUS, CARAMELIZED SHALLOT WHIPPED POTATOES
BOURBON AU POIVRE
- **FILET MIGNON**
KING TRUMPET MUSHROOM, ASPARAGUS & SWEET FINGERLING POTATOES
BORDELAISE SAUCE
- **AUSTRALIAN RACK OF LAMB**
ARTICHOKE, TOMATO CONFIT & HERB GNOCCHI
- **RED WINE BRAISED SHORT RIB OF BEEF**
PARSNIP PUREE, BROCCOLINI, HEIRLOOM CARROTS
- **ROASTED FRENCH CUT VEAL CHOP**
FRICASSEE OF CHESTNUT, BUTTERNUT SQUASH AND WILD MUSHROOM
SHALLOT -THYME JUS
- **FILET MIGNON ROSSINI**
ROASTED FILET MIGNON WITH SEARED FOIE GRAS, HERB POTATO PUREE
SAUTÉED YOUNG ZUCCHINI, PERIGUEUX SAUCE

DINNER

DESSERT - PLEASE SELECT ONE

- **SEASONAL FRUIT TART**
RASPBERRY COULIS, VANILLA CRÈME ANGLAISE
- **APPLE TARTE TATIN**
TAHITIAN VANILLA ICE CREAM, CARAMEL SAUCE
- **CRÈME BRULEE**
ORANGE AND VANILLA INFUSED, SUGAR COOKIE
- **VANILLA PANNA COTTA**
FRESH STRAWBERRIES AND SWEET BALSAMIC REDUCTION
- **NY STYLE CHEESE CAKE**
MACERATED STRAWBERRIES, CREME CHANTILLY
- **WARM CHOCOLATE CAKE**
CHOCOLATE SAUCE, FRESH BERRIES, TAHITIAN VANILLA ICE CREAM
- **CHOCOLATE GANACHE TART**
RASPBERRIES, CRÈME CHANTILLY
- **CRÈME CARAMEL**
ORANGE AND MINT, VANILLA CREAM
- **PINEAPPLE UPSIDE DOWN CAKE**
COCONUT SORBET

H Ô T E L

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, SELECTION OF TEAS

Plaza Athénée

N E W Y O R K

PLAZA-ATHENEE WEDDINGS

WEDDING PACKAGE TO INCLUDE:

- *FIVE HOUR EVENT AND OPEN BAR
- *COCKTAIL RECEPTION WITH OPEN BAR PASSED CANAPES
- *SPECIALTY WEDDING CAKE BY RON-BEN ISRAEL
- *FOUR COURSE DINNER
- *VENUE FEES INCLUDED
- *PREFERRED ROOM RATES FOR FRIENDS AND FAMILY
- *CHAMPAGNE TOAST
- *TABLES FOR THE WEDDING CAKE, GIFTS AND GUESTBOOK

COCKTAIL RECEPTION (1 HOUR)

FULL PREMIUM OPEN BAR (5 HOURS)

- COCKTAILS, IMPORTED AND DOMESTIC BEERS, HOUSE WHITE WINE
HOUSE RED WINE, HOUSE CHAMPAGNE, ASSORTED SODAS, MINERAL WATER

HORS D'OEUVRES - TO BE PASSED BUTLER STYLE ON SILVER TRAYS

COLD HORS D'OEUVRES - PLEASE SELECT THREE

- CURRY CRAB SALAD WITH MINT AND CUCUMBER
- BUCKWHEAT BLINI WITH DOMESTIC CAVIAR AND CRÈME FRAICHE
- SALMON TARTAR WITH GINGER/LIME & WASABI TOBIKO ON A CROSTINI
- SCALLOP CEVICHE WITH PINK GRAPEFRUIT, CILANTRO AND LIME
- TUNA TARTAR WITH WITH SESAME & PONZU SAUCE
- CURRY CHICKEN SALAD WITH GRAPES, WALNUTS ON RED ENDIVE
- RED WINE POACHED FIGS STUFFED WITH BLUE CHEESE AND WALNUTS
- LOBSTER MEDALLION, MANGO & AVOCADO MOUSSE
- TRUFFLED STEAK TARTAR ON BRIOCHE
- BRUSCHETTA WITH WHITE BEAN & SUN-DRIED TOMATO
- PEPPERCORN CRUSTED BEEF TENDERLOIN
- ALMOND DUSTED GOAT CHEESE TRUFFLES
- SMOKED SALMON, PUMPERNICKEL BREAD, DILL CREAM
- CHILLED VICHYSOISE, BASIL OIL, POTATO CROUTONS
- TOMATO BASIL AND MOZZARELLA SKEWERS, BALSAMIC VINAIGRETTE
- BEET TARTARE, GOAT CHEESE
- GAZPACHO SHOOTERS
- SHRIMP COCKTAIL

HOT HORS D'OEUVRES – PLEASE SELECT THREE

- CHICKEN SATE WITH GINGER DIPPING SAUCE
- ARTICHOKE HEART AND BOURSIN BEIGNET
- MARYLAND CRAB CAKE WITH SPICY RÉMOULADE SAUCE
- FILET OF BEEF ON TOASTS WITH RED ONION MARMALADE AND HORSERADISH CREAM
- PEKING DUCK QUESADILLA
- BABY LAMB CHOPS WITH MINT PESTO
- TRUFFLE MAC & CHEESE
- BEEF SLIDER
- MINI BEEF WELLINGTON
- HAM AND GRILLED CHEESE BITES
- PETIT FRANKS IN A BLANKET
- VEGETARIAN SPRING ROLLS
- MEDJOL DATE, ASIAGO & ROSEMARY PUFFS
- QUICHE LORRAINE
- CHICKEN SATAY WITH SPICY PEANUT SAUCE

PLAZA-ATHENEE WEDDINGS

- PESTO GRILLED SHRIMP
- TEMPURA SHRIMP WITH CITRUS PONZU
- BACON WRAPPED SCALLOP
- WILD MUSHROOM ARANCINI WITH PARMESAN TOMATO SAUCE
- PORK AND SHRIMP DUMPLINGS, SOY JUS

STATIONS AND SPECIAL ITEMS AVAILABLE TO SUPPLEMENT YOUR HORS D'OEUVRES

SELECTION OF IMPORTED AND DOMESTIC CHEESES

(INCLUDED IN PACKAGE)

- SELECTION OF ARTESIAN CHEESE SERVED WITH ASSORTED CRACKERS AND BREADS
SEASONAL GRAPES AND DRIED FRUIT

SUSHI BAR

- FRESH SUSHI AND SASHIMI MADE TO ORDER
- SERVED WITH WASABI, SOY SAUCE AND PICKLED GINGER

SEAFOOD BAR

- AN ASSORTMENT OF MARKET AVAILABLE OYSTERS ON THE HALF SHELL
MAINE LOBSTER, LITTLE NECK CLAMS, JUMBO GULF SHRIMP, SNOW CRAB CLAWS
- SPICY COCKTAIL SAUCE, MUSTARD SAUCE, LEMON WEDGES

TUSCANY DISPLAY

- SELECTION OF SLICED PROCIUTTO DI PARMA, SAUCISSON, SALAMI AND SOPPRESSATA
- MARINATED ARTICHOKE WITH ROASTED PEPPERS
- PENCIL ASPARAGUS WITH ROASTED GARLIC CLOVES
- BALSAMIC MARINATED PORTOBELLO MUSHROOMS WITH ASIAGO CHEESE
- SELECTION OF CHARCUTERIE
- FRESH MOZZARELLA TOSSED WITH BASIL PESTO
- MARINATED TOMATO, GARLIC & BASIL WITH TOASTED CROSTINI
- ITALIAN EGGPLANT CAPONATA
- ROASTED GARLIC HUMMUS
- BOWLS OF MIXED OLIVES
- BREAD STICKS, GRILLED PITA BREAD AND FOCACCIA BREAD

PASTA STATION – PLEASE SELECT TWO

- **GARGANELLI PASTA WITH GARLIC SHRIMP**
ROASTED TOMATOES, WHITE WINE & PARSLEY
- **PENNE PASTA A LA VODKA**
PROSCIUTTO & ENGLISH PEAS
- **ORECCHIETTE PASTA WITH BROCCOLI**
SUN-DRIED TOMATO, TAGGIASCA OLIVES & TOASTED PINE NUTS
- **SPINACH & RICOTTA TORTELLINI**
EGGPLANT, TOMATOES & BASIL
- **WILD MUSHROOM RAVIOLI**
PESTO SAUCE

PLAZA-ATHENEE WEDDINGS

CARVING STATION

- **BLACK ANGUS TENDERLOIN OF BEEF**
HORSERADISH CREAM, BORDELAISE
- **PRIME RIB OF BEEF**
ONION MARMALADE, MUSTARD AND HORSERADISH CREAM
- **ORGANIC BREAST OF TURKEY**
GIBLET GRAVY & CRANBERRIES
- **AUSTRALIAN RACK OF LAMB**
MUSTARD HERB CRUST, ROSEMARY JUS
- **SESAME SEARED AHI TUNA LOIN**
GINGER PONZU, SOY SAUCE, SEAWEED SALAD

SMOKED SALMON DISPLAY

- MUSTARD DILL SAUCE, BLACK BREAD, ONIONS, CAPERS AND LEMON

SELECTION OF IMPORTED AND DOMESTIC CHEESES

- SELECTION OF ARTESIAN CHEESE SERVED WITH ASSORTED CRACKERS AND BREADS
FIG JAM, DRIED FRUIT & SPICED NUTS

H O T E L

Plaza Athénée

N E W Y O R K

PLAZA-ATHENEE WEDDINGS

DINNER (FOUR COURSES SERVED)

CHAMPAGNE TOAST

APPETIZER - PLEASE SELECT ONE

- **ROASTED FIGS & BURRATA CHEESE**
PROSCIUTTO DI PARMA, YELLOW BEETS, PINE NUTS, VINCOTTO
- **CURRY CRAB SALAD**
CRAB STUFFED PEQUILLO PEPPER, PEA LEAVES, MANDARINE ORANGE EMULSION
- **SPICY TUNA TARTARE**
DAIKON, ORGANIC CARROTS, BABY CORIANDER, SESAME GINGER VINAIGRETTE
- **JUMBO SHRIMP COCKTAIL**
HORSERADISH COCKTAIL REMOULADE
- **SEARED DIVER SCALLOPS**
CAULIFLOWER MOUSSELINE, CRISPY PANCETTA, PORT BUTTER SAUCE
- **JUMBO LUMP CRAB CAKE**
LIME-CILANTRO AIOLI, ENDIVE & RADISH SLAW
- **BUTTERNUT SQUASH RAVIOLI**
LIGHT SAGE SAUCE
- **POTATO GNOCCHI**
RED WINE BRAISED SHORT RIB & KALE
- **CRISP PORK BELLY**
HOT PEPPER AND MUSTARD SEED RELISH, 'LIME AND CORIANDER GREMOLATA'

SALAD - PLEASE SELECT ONE

- **ORGANIC BABY LETTUCE**
MARINATED BABY BEETS, MAYTAG BLUE CHEESE, ROASTED WALNUTS
WHITE BALSAMIC VINAIGRETTE
- **TRADITIONAL CAESAR SALAD**
PARMEGIANNO REGGIANO CHEESE AND HERB CROUTONS
- **BUTTER LETTUCE SALAD**
MAYTAG CHEESE, HAZELNUTS, SUN-DRIED CRANBERRIES AND PEAR VINAIGRETTE
- **AUGULA SALAD**
HEIRLOOM CHERRY TOMATO, GRANA PADANO, FRENCH RADISH AND XERES

PLAZA-ATHENEE WEDDINGS

ENTREE - PLEASE SELECT TWO

- **PAN SEARED SCOTTISH SALMON**
QUINOA PROVENCAL, SAUCE VIERGE
- **SEARED BRANZINI**
CAULIFLOWER 'GRENOBLOISE', ALMONDS, CAPERS AND PRESERVED LEMON
- **ROASTED STRIPED BASS**
CELERY ROOT MOUSSELINE, CURRANTS, PIGNOLI NUTS, PANCETTA AND CAPERS
- **SAUTÉED HALIBUT FILET**
COCKLES, YOUNG VEGETABLES, CHAMPAGNE BOUILLON
- **ORGANIC BREAST OF CHICKEN 'GRAND MERE'**
SMOKED BACON, FINGERLING POTATOES, CRIMINI MUSHROOMS & PEARL ONIONS
- **ORGANIC BREAST OF CHICKEN**
FREGULA SARDA, CHARRED ONION, ASPARAGUS & HEIRLOOM CHERRY TOMATOES
- **DRY AGE SIRLOIN OF BEEF**
JUMBO ASPARAGUS, CARAMELIZED SHALLOT WHIPPED POTATOES
BOURBON AU POIVRE
- **FILET MIGNON**
KING TRUMPET MUSHROOM, ASPARAGUS & SWEET FINGERLING POTATOES
BORDELAISE SAUCE
- **AUSTRALIAN RACK OF LAMB**
ARTICHOKE, TOMATO CONFIT & HERB GNOCCHI
- **RED WINE BRAISED SHORT RIB OF BEEF**
PARSNIP PUREE, BROCCOLINI, HEIRLOOM CARROTS
- **ROASTED FRENCH CUT VEAL CHOP**
FRICASSEE OF CHESTNUT, BUTTERNUT SQUASH AND WILD MUSHROOM
SHALLOT -THYME JUS
- **FILET MIGNON ROSSINI**
ROASTED FILET MIGNON WITH SEARED FOIE GRAS, HERB POTATO PUREE
SAUTEED YOUNG ZUCCHINI, PERIGUEUX SAUCE

PLAZA-ATHENEE WEDDINGS

DESSERT - PLEASE SELECT ONE

- **SEASONAL FRUIT TART**
RASPBERRY COULIS, VANILLA CRÈME ANGLAISE
- **APPLE TARTE TATIN**
TAHITIAN VANILLA ICE CREAM, CARAMEL SAUCE
- **CRÈME BRULEE**
ORANGE AND VANILLA INFUSED, SUGAR COOKIE
- **VANILLA PANNA COTTA**
FRESH STRAWBERRIES AND SWEET BALSAMIC REDUCTION
- **NY STYLE CHEESE CAKE**
MACERATED STRAWBERRIES, CREME CHANTILLY
- **WARM CHOCOLATE CAKE**
CHOCOLATE SAUCE, FRESH BERRIES, TAHITIAN VANILLA ICE CREAM
- **CHOCOLATE GANACHE TART**
RASPBERRIES, CRÈME CHANTILLY
- **CRÈME CARAMEL**
ORANGE AND MINT, CRÈME CHANTILLY
- **PINEAPPLE UPSIDE DOWN CAKE**
COCONUT SORBET

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, SELECTION OF TEAS

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