

The New York *Helmsley* Hotel

Wedding Reception and Dinner Menu

Cocktail Reception

Open premium bar to include
Premium brand liquors, red and white wine,
Imported and domestic beers
Sodas, juices, and mixers

Butlered Hors D'oeuvres (Select Eight)

Hot

Roasted Garlic, parmesan & fennel cheese straws
Chili tortilla trumpet
Four cheese roasted garlic puff
Parmesan artichoke heart fritter
Spanakopita
Tandoori chicken brochettes with minted yogurt sauce
Grilled shrimp marinated with lemon and coriander mini chicken coriander
Mini chicken cordon bleu
Mini crab cakes with a spicy mustard dip
Sesame chicken tenders with teriyaki sauce
Mini smokey swiss and bacon quiche
Coconut shrimp with orange ginger sauce
Mini beef Wellington
Shiitake mushroom spring rolls with housing sauce
Blackened sirloin tips with asian barbeque sauce
Assorted fried dim sum (pot stickers & won tons) with ginger-scallion
soy dipping sauce
Calamata olive & chevre quiche
Brie & dried fruit beggar's purse
Asian chicken and/or shrimp fritters with sesame garlic sauce

Cold Canapés

Maine lobster salad in a tartlet shell
Smoked salmon and chive roulade on black bread
Fresh mozzarella and sun-dried tomato on focaccia
Ratatouille barquette
Smoked turkey with cranberry butter
Pâté de foie gras on toast
Country pâté with sauce Cumberland
American caviar and sour cream tartlet
Bruschetta
Tuna tartare on a rice cracker
Rare roast beef with truffle oil and parmesan on a toast crisp
Smoked duck on a rye crisp with mandarin orange

Reception Station

Carving Stations

Whole roast steamship round of beef with horseradish cream and bordelaise
Roast tenderloin of beef with merlot shallot glace and foyot sauce
Roast whole sirloin of beef with béarnaise and mushroom-wine sauce
Boneless leg of lamb, with mint jelly and rosemary garlic jus
Whole roast turkey with giblet gravy and cranberry sauce
Maple sherry glazed Virginia ham
Hot pastrami or hot corned beef with party rye and assorted mustards

Sushi Station

Yellowtail, tuna, salmon and eel
California, spicy tuna, and cucumber rolls
Wasabi, pickled ginger, soy sauce and chopsticks

Raw Bar Items

Jumbo shrimp served over ice with lemons & cocktail sauce
Display of oysters and/or clams on the half-shell offered
with lemons, cocktail & mignonette sauces, shucked to order

Salmon Presentation

Whole sides of any of the following salmon types, either pre-sliced or sliced in room
Served with full garniture and pumpernickel party break:
Traditional Atlantic salmon or pastrami smoked salmon or classic marinated gravlax

Antipasto Display

Prosciutto, capicola, soppressata, genoa salami
Mozzarella, provolone and pecorino toscano
Roasted sweet bell peppers, grilled artichoke hearts, sun-dried tomatoes and olives
Grilled marinated vegetables
Foccacia, breadsticks, and semolina bread

Pasta Station (Select Two)

Mediterranean penne rigate with saracene olives and basil
Sun-dried and roma tomatoes in a roasted garlic, reggiano parmesan broth
Cheese tortellini with classic Bolognese
Or porcini scented vodka sauce
Tri-color farfalle primavera with an herbed vegetable broth
Or pesto parmesan cream
Miniature rigatoni marinara
Foccacia, breadsticks, and semolina bread

Mediterranean Station

Hummus, babaganoush, and tabouleh salad
Marinated grilled vegetables
Tomato, feta and parsley salad with lemon
Stuffed grape leaves and assorted olives
Toasted pita and whole grain toast points

Wok Station (Select Two)

General Tso's chicken with broccoli and carrots
Sweet and sour chicken or pork with peppers and pineapple
Stir-fry vegetable with garlic sesame sauce
Shrimp or vegetable lo mein
Steamed white rice and chopsticks

Dinner Menu Suggestions

First Courses (Select One)

Grilled marinated vegetable napoleon with roasted red pepper coulis
Smoked duck breast with mandarin orange and celery root
Prosciutto & fresh mozzarella with artichoke hearts, black olives & sun-dried tomatoes
Cold poached salmon with cucumber salad and sauce verte
Pastrami smoked salmon with Dijon crème fraîche and pumpernickel
Traditional shrimp cocktail
Lobster and crab raviolis in a pesto cream
Smoked fillet of trout with brioche toast and creamed horseradish
Maryland crab cake with spicy mustard sauce
Roasted corn chowder with pancetta
Hearty split pea soup with bacon
Tri-color lentil soup with wild boar sausage
Lobster bisque

Salads
(Select One)

Classic caesar salad with croutons
Mixed seasonal greens with cherry tomatoes and balsamic vinaigrette
Fresh spinach salad with mushroom, bacon and herbed vinaigrette
Tri-color salad of radicchio, endive and romaine with raspberry vinaigrette
Baby red oak, arugula, & frisée with toasted pecans, goat cheese and aged sherry vinegar

Entrees
(Select Two)

Roast french breast of chicken stuffed with forest mushroom, sherry demi-glace
Grilled rosemary chicken with shiitake mushrooms & asparagus
Crispy baked breast of chicken marinated with Wasabi & soy sauce
Boned Cornish hen stuffed with wild rice and mushrooms
Baked fillet of salmon with toasted sesame crust, ginger-soy glaze
Baked salmon fillet with six-onion confit
Roasted red snapper with braised fennel & leek
Grilled tuna steak with garlic balsamic reduction
Pan seared Chilean sea bass with black bean chipotle ragout
Roast loin of pork with sun-dried cherry and cranberry reduction
Pan seared filet mignon with béarnaise or perigourdine sauce
Grilled New York strip loin with port wine reduction

****Vegetarian and Kosher meals available upon request****

Accompaniments

(Select Two)

String beans almandine
Grilled yellow squash and zucchini
Baby carrots with dill
Medley of seasonal vegetables
Sautéed snow peas with sesame
Haricots verts
Sautéed asparagus
Roasted red bliss potatoes with rosemary
Lyonnais potatoes
Parslied new potatoes
Scalloped potatoes
Wild & long grain rice
Texmati rice with toasted almonds
Italian couscous with lemon and olive oil

Beverages During Dinner

Red and white wine served at the dining tables

Desserts
(Select One)

Chocolate mousse and Bavarian tart
Fresh mixed berry tartlet, berry coulis
Coupe of seasonal berries
New York cheesecake with berry coulis
Caramel custard, chantilly cream and raspberry garnish
Trio of sorbet, garnished with fresh berries
Chocolate hazelnut torte with crème anglaise
Individual banana cream tart
Coupe of white & milk chocolate mousse topped with chocolate shavings
Tarte tatin of apple with french vanilla ice cream
Chocolate mousse pyramid with ginger crème brûlée filling, caramel mango coulis
Mille crepe (either strawberry with strawberry sauce or rum with chocolate sauce)
Compotieres of petits fours and chocolate dipped fruits
Chocolate fondue station (stemmed strawberries, diced melon, and pineapple
brochettes with Malibu rum chocolate ganache)

Wedding Cake

Wedding cake of your choice
Served with fresh berries and raspberry coulis

Coffee, Tea, Decaffeinated Coffee