

THE  
TIMES SQUARE  
EDITION®

# DINNER BUFFET

ALL DINNERS ARE PRICED BASED UPON A PERIOD OF TWO (2) HOURS. ADDITIONAL HOURS WILL BE CHARGED ACCORDINGLY.

## CHELSEA MARKET DINNER

### CRUDITÉ & DIPS

Deviled Eggs, Habanero Aioli, Pickled Mustard Seeds,  
Crispy Potatoes

Fresh Mozzarella, *seasonal accoutrement*

Carrots, Belgium Feta, Spiced Agrodulce

### SALADS | SELECT TWO:

Tie Dye Salad, Boston Lettuce with Roasted Beets, Shallots,  
Pistachios, Blackberry Vinaigrette

Greek Salad, Heirloom Tomatoes,  
Red Wine Vinaigrette, Feta

Empire Caesar, Castelfranco, Baby Romaine, Anchovy

Little Gems, Nuts + Seeds, Yogurt Caesar

### PROTEINS | SELECT TWO:

Spiced Lamb Chops

Braised Short Ribs

Steamed Bass

Miso Honey Chicken

### ACCOMPANIMENTS | SELECT TWO:

Broccoli Cacio e Pepe, Rigatoni, Dried Tomato, Pecorino

Harissa Spiced Rice Pilaf, Dried Apricots, Toasted Almonds

Braised Kale, Cippolini Onions, Calabrian Chili

Creamed Super Green Spinach, Miso, Toasted Hazelnuts

Pommes Purée

Steamed Broccoli

### DESSERTS | SELECT TWO:

Cheesecake

Seasonal Fruit Tart

Chocolate Mousse

Trifle

Assorted Sodas, Still and Sparkling Water

La Colombe Coffee & In Pursuit of Tea Selection

# PLATED DINNER

ALL DINNERS ARE PRICED BASED UPON A PERIOD OF TWO (2) HOURS. ADDITIONAL HOURS WILL BE CHARGED ACCORDINGLY.

## LONGACRE SQUARE DINNER

### APPETIZER | SELECT ONE:

Tie Dye Salad, Boston Lettuce with Roasted Beets, Shallots, Pistachios, Blackberry Vinaigrette  
Empire Caesar, Castelfranco, Baby Romaine, Anchovy  
Tuna Crudo, Pickled Kohlrabi, Salsa Verde, Fresno Chiles  
Wagyu Beef Tartare, Smoked Crème Fraîche, Crispy Potatoes  
Organic Polenta, Bluefoot Mushrooms, Parmesan Crisp

### ENTRÉE | SELECT ONE:

Half Bell & Evans Chicken, Broccoli Rabe, Sunchoke Panzanella  
Branzino, Shaved Fennel, Soft Herb Vinaigrette  
Center Cut Salmon, Uni Hollandaise, Salsify  
Colorado Lamb Loin, Swiss Chard, Spiced Jus  
Broiled Petite Filet Mignon, Bone Marrow Butter, Cipollini Onion, Miso Spinach, Hazelnuts

### DESSERT | SELECT ONE:

Seasonal Upside-Down Cake with Sorbet  
Chocolate Layer Cake with Vanilla Ice Cream  
Cheesecake  
Blueberry Galette with Flor De Latte

Assorted Sodas, Still and Sparkling Water  
La Colombe Coffee & In Pursuit of Tea Selection

# PLATED DINNER

ALL DINNERS ARE PRICED BASED UPON A PERIOD OF TWO (2) HOURS. ADDITIONAL HOURS WILL BE CHARGED ACCORDINGLY.

## TOP OF TIMES SQUARE DINNER

### APPETIZER | SELECT ONE:

Tie Dye Salad, Boston Lettuce with Roasted Beets, Shallots, Pistachios, Blackberry Vinaigrette

Bass Ceviche, Miso-Lime Vinaigrette, Puffed Quinoa

Tuna Crudo, Pickled Kohlrabi, Salsa Verde, Fresno Chiles

Wagyu Beef Tartare, Smoked Sour Cream, Potato Crispies

French Onion Galette, Seared Foie Gras

### ENTRÉE | SELECT TWO:

King Crab Tagliatelle, Cherry Pepper, White Wine, Butter, Herb Breadcrumbs

Crescent LI Duck Breast, Confit Leg, Husk Cherries

Colorado Lamb Chop, Harissa Spiced Lamb Belly Pilaf

Braised Short Rib, Caper Gremolata, Potato Purée

Broiled Petite Filet Mignon, Bone Marrow Butter, Cipollini Onion, Miso Spinach, Hazelnuts

Snake River Farms Prime Rib, Smoked Au Jus, Horseradish Potatoes

### DESSERT | SELECT ONE:

Pot de Crème (Chocolate)

Yuzu Meringue

Sticky Toffee Pudding

Assorted Sodas, Still and Sparkling Water

La Colombe Coffee & In Pursuit of Tea Selection

# FAMILY STYLE DINNER

ALL DINNERS ARE PRICED BASED UPON A PERIOD OF TWO (2) HOURS. ADDITIONAL HOURS WILL BE CHARGED ACCORDINGLY.

ALL MENU ITEMS ARE MEANT TO BE SHARED BY THE TABLE.

## 20 TIMES SQUARE

### ON ARRIVAL

Deep Dish Focaccia, Smoked Mozzarella & Spiced Tomatoes

Mushroom Carpaccio, Fennel Barigoule, Baby Arugula

Tie Dye Salad, Roasted Beets, Coach Farm's Goat Cheese, Blackberry Vinaigrette

Tuna Crudo, Pickled Kohlrabi, Salsa Verde, Fresno Chillies

### MAIN COURSE

Carrot Bolognese, Whole Wheat Lumache, Braised Mushrooms & Walnuts

Brook Trout, Caper-Herb Vinaigrette, Wild Arugula

Marinated Skirt Steak, Shiso Chimichurri

### SIDES

Broccoli Rabe

Miso Spinach

Asparagus

### DESSERTS

Sticky Toffee Pudding

Milk Chocolate Almond Torte

# FAMILY STYLE DINNER

ALL DINNERS ARE PRICED BASED UPON A PERIOD OF TWO (2) HOURS. ADDITIONAL HOURS WILL BE CHARGED ACCORDINGLY.

ALL MENU ITEMS ARE MEANT TO BE SHARED BY THE TABLE.

## BROADWAY JUNCTION

### ON ARRIVAL

Deep Dish Focaccia, Smoked Mozzarella & Spiced Tomatoes

Mushroom Carpaccio, Fennel Barigoule, Baby Arugula

Tie Dye Salad, Roasted Beets, Coach Farm's Goat Cheese, Pistachio, Blackberry Vinaigrette

Empire Caesar, Castelfranco, Baby Romaine, Anchovy

Wagyu Beef Tartare, Smoked Sour Cream, Potato Crispies

### MAIN COURSE

Broccoli Cacio e Pepe, Rigatoni, Dried Tomato, Pecorino

Half Bell & Evans Chicken, Broccoli Rabe, Sunchoke Panzanella

Marinated Skirt Steak, Shiso Chimichurri

### SIDES

Broccoli Rabe

Miso Spinach

Asparagus

### DESSERTS

Sticky Toffee Pudding

Milk Chocolate Almond Torte

# FAMILY STYLE DINNER

ALL DINNERS ARE PRICED BASED UPON A PERIOD OF TWO (2) HOURS. ADDITIONAL HOURS WILL BE CHARGED ACCORDINGLY.

ALL MENU ITEMS ARE MEANT TO BE SHARED BY THE TABLE.

## CROSSROADS OF THE WORLD

### ON ARRIVAL

Deep Dish Focaccia, Smoked Mozzarella & Spiced Tomatoes

Mushroom Carpaccio, Fennel Barigoule, Baby Arugula

Tie Dye Salad, Roasted Beets, Coach Farm's Goat Cheese, Blackberry Vinaigrette

Empire Caesar, Castelfranco, Baby Romaine, Anchovy

Wagyu Beef Tartare, Smoked Sour Cream, Potato Crispies

### MAIN COURSE

Steamed Alaskan King Crab, Tagliatelle, Cherry Pepper, White Wine, Butter, Herb Breadcrumbs

Crescent LI Duck Breast, Confit Leg, Husk Cherries

Broiled Petite Filet Mignon, Bone Marrow Butter, Cipollini Onion, Miso Spinach, Hazelnuts

### SIDES

Broccoli Rabe

Miso Spinach

Asparagus

### DESSERTS

Sticky Toffee Pudding

Milk Chocolate Almond Torte

# EDITION CELEBRATION CAKE OPTIONS

ALL ORDERS MUST BE SUBMITTED AT LEAST 48 HOURS IN ADVANCE (72 HOURS IS REQUIRED FOR CUSTOM ORDERS\*)

## THE CHOCOLATE EDITION

Rich, moist flourless chocolate cake filled with dark chocolate mousse, topped with a decadent dark chocolate mirror glaze  
[Gluten Free, Nut Free]

**Small (6" x 1 3/4") | serves 4-6 people**

**Large (8" x 1 3/4") | serves 6-8 people**

## THE FUNFETTI EDITION

Whimsical layers of funfetti cake with zesty lemon curd and airy buttercream, finished with confetti sprinkles and gold leaf  
[Nut Free]

**Small (6" x 4") | serves 4-6 people**

**Large (8" x 4") | serves 6-8 people**

## THE CARROT CAKE EDITION

Delicate layers of warm spiced carrot cake, filled with tangy cream cheese frosting  
[Contains Nuts]

**Small (6" x 4") | serves 4-6 people**

**Large (8" x 4") | serves 6-8 people**

All cakes contain egg, dairy & gluten, with the exception of The Chocolate EDITION, which is a flourless chocolate cake and is gluten-free.

\*CUSTOM CAKES ARE AVAILABLE UPON REQUEST  
ALL CAKES CAN BE MADE LARGER IN SIZE UPON REQUEST  
PRICING WILL BE ADJUSTED ACCORDINGLY



# BAR PACKAGE

ALL BAR PACKAGES ARE PRICED BASED UPON A PERIOD OF TWO (2) HOURS. ADDITIONAL HOURS WILL BE CHARGED ACCORDINGLY.

## BEER AND WINE

BEER | Avery Brewing Co, El Gose

WINE | (1) Sparkling, (1) White Wine, (1) Red Wine

Assorted Juices, Sodas, Sparkling & Still Mineral Waters

## PREMIUM

VODKA | Grey Goose, Tito's

GIN | Bombay Dry, Hendrick's

TEQUILA & MEZCAL | Casamigos Blanco, Casamigos Reposado, Casamigos Anejo, Montelobos, Volcan

WHISKEY | Maker's Mark, Bulleit, Rittenhouse Rye, Monkey Shoulder

COGNAC | Hennessy

RUM | Flor de Cana, Sailor Jerry

BEER | Avery Brewing Co, El Gose

WINE | (1) Sparkling, (1) White Wine, (1) Red Wine

Assorted Juices, Sodas, Sparkling & Still Mineral Waters

## LUXURY

VODKA | Grey Goose, Tito's, Absolut Elyx, Belvedere

GIN | Bombay Dry, Bombay Sapphire, Hendrick's, Tanqueray, Monkey 47

TEQUILA & MEZCAL | Casamigos Blanco, Casamigos Reposado, Casamigos Anejo, Don Julio Blanco, Don Julio Reposado, Don Julio Anejo, Montelobos, Volcan

WHISKEY | Maker's Mark, Woodford Reserve, Bulleit, Rittenhouse Rye, Monkey Shoulder, Johnny Walker Black, Glenlivet 12yr, Macallan 12yr

RUM | Flor de Cana 4yr, Zacapa 23yr, Sailor Jerry, Bacardi 8

COGNAC | Hennessy VS

BEER | Avery Brewing Co, El Gose

WINE | (1) Champagne, (2) White Wines, (2) Red Wines

Assorted Juices, Sodas, Sparkling & Still Mineral Waters