

## COCKTAIL RECEPTION

cold hors d'oeuvres

(select four)

### plant-based

**stacked caprice salad** gf, v

**watermelon & feta skewers** gf, v

**taro chips with avocado salad** smoked blistered tomatoes vg

**beet root & black bean hummus duo** served on a cracker gf, vg

**vegetarian sushi** with fresh ginger & wasabi soy v

**cold sesame noodle** with peanut sauce, served in tiny container with chopsticks vg

**tomato, garlic & basil bruschetta** crushed vine-ripe tomatoes vg

**yellow & red gazpacho shooters** gf, vg, s

### from the sea

**fresh tuna tartare** with wasabi aioli & tobiko gf

**sashimi tuna taco** gf

**spicy tuna sushi** with toasted sesame seeds gf

**seared yellowfin tuna crostini** with black olive tapenade

**cocktail shrimp** with horseradish sauce gf

**scallop & shrimp ceviche** on a cucumber round gf

**petite new england lobster roll** (additional)

**lobster medallion** avocado & micro herbs on toasted brioche (additional)

### from the land

**deviled eggs** with bacon crumble gf

**mini chicken waldorf salad** served on a red & white endive petal gf

**prosciutto & fresh melon** topped with mascarpone cheese spoon gf

**mini steak frites** peppered filet mignon & chipotle aioli served on a potato chip

gf = gluten free | v = vegetarian | vg = vegan | s = seasonal

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BRYANT PARK GRILL | 212 206 8815



## COCKTAIL RECEPTION

### hot hors d'oeuvres

(select four)

#### plant-based

**butternut squash soup shot** with fried sage leaf **gf, v, s**

**roasted vegetable & goat cheese cup** **v**

**mini fig & fontina grilled cheese** with asian pear **v, s**

**spanakopita** with spinach & feta **v**

**arborio rice & mozzarella fritters** **v**

**mac & cheese bites** **v**

**portobello & zucchini frites** served with romesco & pesto sauce **v**

**stuffed mushroom** with caponata vegetables **gf, vg**

**mini falafel** with dollop of tahini **vg**

#### from the sea

**pee wee potatoes** with caviar & sour cream **gf**

**ginger shrimp & sticky rice spoon**

**louisiana crab cake** with creole sauce

**potato latkes** (select one)

with **american sturgeon caviar** & sour cream

or with **smoked salmon** & scallion cream sauce

#### from the land

**popcorn sesame chicken** with hot & sour sauce

**mini chicken & waffle** homemade coleslaw

**chicken satay** thai peanut dipping sauce **gf**

**chicken quesadilla** chipotle bbq sauce with guacamole

**kosher pig in a blanket** with pommery mustard

**memphis pulled pork bbq** on a brioche bun

**short rib & mashed potato martini**

**mini angus burger melt** with onions, lettuce, micro greens & cornichon on a petite brioche

**asian marinated beef satay** **gf**

**grilled lollipop lamb chops** with minted curry yogurt (additional)

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## COCKTAIL RECEPTION

### antipasto station

**charcuterie platter** prosciutto di parma, sweet copa, imported salami, olives cornichons & olive oil crostini

**assorted artisanal cheeses** served with tomato marmalade, spiced nuts, dried organic fruit & fine crackers **v**

**selection of grilled vegetables** asparagus spears, fire roasted peppers, artichokes, squash, eggplant & grilled endive **gf, vg**

**arugula, fennel, & orange salad** pine nuts & fresh oregano **gf, vg**

**individual crudités** served in glasses with herb dressing **gf, vg**

**bowls of savory olives** picholine & alfonso **gf, vg**

**olive bread, focaccia & grissini display** parsley & lemon

**marinated bocconcini** tomatoes and basil **gf, v**

**baby spinach & artichoke dip** **gf, v**

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DINNER  
appetizers  
(select one)

plant-based

**hearts of palm, avocado & mango salad** baby greens, chopped garden vegetables, passion fruit vinaigrette **gf, vg**

**black mission fig salad** composed green salad, aged goat cheese toast, port wine nectar, shallot vinaigrette **v, s**

**country salad** sliced pears, haricot vert, spiced walnuts, maytag blue cheese, dijon vinaigrette **gf, v**

**burrata mozzarella & heirloom tomatoes** petite mixed herbs, basil leaves, drizzle of tuscan olive oil **gf, v**

**caesar salad** shaved parmesan cheese **v**

**bryant park mixed tender greens salad** balsamic vinaigrette **gf, v**

**three leaves** baby kale, arugula, lollo rosso, blistered grapes, roasted pecans, shaved parmesan cheese, dijon dressing **gf, v**

**caprice salad** handmade mozzarella, tomato medley, balsamic nectar and sweet basil **gf, v**

**creamy barolo wine risotto** roasted squash, peas, king oyster mushrooms, shaved parmesan **gf, v**

from the sea

**maine lobster** fresh corn, baby spinach, roasted tomato, sweet basil pesto **gf, v (additional)**

**jumbo low country crab cakes** frisée greens, honey dijon vinaigrette

**seared day boat scallops** asparagus & bell pepper salad, watercress butter sauce **gf**

**seared sushi grade tuna** **gf**  
(select one)

**petite greens & avocado** with lemon zest caviar dressing

**or green papaya, celeriac & mango salad** with two dressings: passion fruit dressing & tomato-serrano chili vinaigrette

from the land

**prosciutto di parma** **gf**  
(select one)

**melon & figs** imported mascarpone, balsamic nectar

**or baked local apple & grilled asparagus** shaved imported parmigiano reggiano

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DINNER  
main course  
(select two)

from the sea

**grilled salmon** whipped russet potatoes, haricot vert, baby carrots, barolo beurre blanc **gf**

**mediterranean branzino** creamy polenta, caponata vegetables, watercress beurre blanc **gf**

**miso crusted cod** sesame rice, grilled scallions, julienne of vegetables

**pan roasted chilean sea bass** spinach, creamy white corn polenta flavored with mascarpone, provençal sauce **gf**

**grilled mahi mahi** spinach, small potatoes, caper lemon sauce **gf**

from the land

**roast lemon chicken breast** garlic whipped potatoes, asparagus spears, grilled lemon & caper sauce **gf**

**stuffed chicken with mushroom duxelles** roasted small potatoes, baby market vegetables, cabernet sauce **gf**

**grilled angus filet mignon** roasted fingerling potatoes, sautéed spinach, wild mushrooms, au jus, truffle essence **gf**

**slow braised beef short rib** whipped russet potatoes, roasted cipollini onions, baby carrots, cabernet short rib jus **gf**

silent vegetarian option  
(select one)

the following options may also be available as an appetizer

**mushroom ravioli fagioli** grilled artichoke, english peas, edamame, spinach, parmesan broth, truffle essence **v**

**english pea risotto** wild mushrooms, heirloom tomatoes **gf, v**

**grilled cauliflower steak** israeli couscous with harissa, golden raisins, feta & almonds, patty pan squash **v**

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## DINNER

### sweet endings

#### sample plated desserts

(select one)

**chocolate truffle tart** caramel corn, vanilla ice cream, whipped cream

**granny smith & jack daniels apple pie** vanilla ice cream, calvados cider caramel sauce

**creamy vanilla new york cheesecake** oatmeal pecan crumble, amarena cherries, crème fraîche sorbet

**trio of homemade sorbet** gf, v or **ice cream** gf

**fresh seasonal fruit** gf, v

#### or petite dessert buffet

(select six)

**lemon meringue tarts**

**chocolate fudge cake truffles**

**carrot cake truffles**

**red velvet cupcakes**

with traditional cream cheese frosting

**banana cupcakes**

with cream cheese icing

(optional pecan praline crunch topping)

**chocolate raspberry truffle tarts**

(may be made vegan)

**mini olive oil bundt cake**

**granny smith & jack daniels apple pie**

**blueberry burst crumble pie**

(may be made vegan)

**fresh berry tarts**

with vanilla cream in a french sucree tart

**german chocolate cake pops**

dipped in caramelized white chocolate & rolled in coconut

**tiramisu**

**chocolate glazed french vanilla cream puffs**

**caramel panna cotta** gf

with popcorn whipped cream & chocolate cigarette

**crème fraîche panna cotta** gf

with passion fruit gelée

**popcorn praline chocolate bon bons**

**chocolate glazed french vanilla cream puffs**

**vegan chocolate budino** vg

**valrhona blackout chocolate mousse cake**

**chocolate dipped cheesecake lollipops** gf

**dark chocolate-dipped brownie pops**

with white chocolate sprinkles

**chef's selection of homemade cookies**

**french macarons** gf

lemon lime, hazelnut cherry chocolate chip, triple berry

**chocolate dipped strawberries**

(may be made vegan)

**fresh fruit verrine** gf

with raspberry gelée & whipped cream

**chocolate nut & dried fruit bark** gf

(may be made vegan)

**sweet 'n salty trio**

caramel popcorn gf, chocolate dipped pretzels, peanut brittle gf

(caramel corn & peanut brittle may be made vegan)

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## BAR PACKAGE

### deluxe open bar

includes two signature cocktails

#### liquor

grey goose vodka  
ketel one vodka  
tito's vodka  
crop meyer lemon organic vodka  
bombay sapphire gin  
hendrick's gin  
bacardi silver rum  
casamigos blanco tequila  
casamigos reposado tequila  
maker's mark bourbon  
woodford reserve bourbon  
widow jane bourbon  
michter's rye  
aperol  
jack daniels whiskey  
suntory japanese whiskey toki  
jameson irish whiskey  
dewar's scotch  
speyburn single malt scotch

#### wine

(selection of one white wine & one red wine, with rosé and prosecco included)

#### white

(select one)

franciscan chardonnay, california  
prophecy pinot grigio, italy  
matua sauvignon blanc, new zealand

#### red

(select one)

j pinot noir, california  
bonterra organic, cabernet sauvignon, california

#### rosé

notorious pink, france

#### sparkling

la marca prosecco, italy

#### beer

##### bottled beer

abita light  
corona  
lagunitas ipa  
heineken  
everyday ark ale

##### draft

six point crisp pilsner  
blue moon white ale  
sierra nevada hazy ipa

##### hard seltzer

high noon hard seltzer

##### soft drinks

sparkling mineral water  
sodas