



BRYANT PARK grill

corporate event menus

Our event experts will work with you to design the menu for your event. We offer a range of customizable menus to match your needs:

- ***Cocktail reception with butler passed hors d'oeuvres***
- ***Seated three course dinner with pre-selected appetizer, guest's choice of entrée, dessert, wine service with dinner, coffee & tea service***
- ***Stations***
- ***Buffet***
- ***Holiday stations & buffet***
- ***Signature cocktails & zero-proof drinks***

Diverse dietary needs can be accommodated.



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BRYANT PARK grill

cocktail reception



cold hors d'oeuvres

select three

from the sea

fresh tuna tartare gf
with wasabi aioli & tobiko

sashimi tuna taco gf

spicy tuna sushi gf
with toasted sesame seeds

seared yellow fin tuna crostini
with black olive tapenade

cocktail shrimp gf
with horseradish sauce

scallop & shrimp ceviche gf
on cucumber rounds

petite new england lobster roll

lobster medallion
avocado & micro herbs on toasted brioche

from the land

deviled eggs gf
with bacon crumble

mini chicken waldorf salad gf
served on an endive petal

prosciutto & fresh melon gf
topped with mascarpone cheese

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

plant-based

stacked caprice salad gf, v

watermelon & feta skewers gf, v, s

taro chips with avocado salad vg
smoked blistered tomatoes

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

vegetarian sushi vg, gf
fresh ginger & wasabi soy

cold sesame noodle vg
with peanut sauce in tiny container & chopsticks

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

yellow & red gazpacho shooters gf, vg, s

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

We strive to use locally sourced products and sustainably caught seafood whenever possible.

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BRYANT PARK GRILL | 212 206 8815



BRYANT PARK grill

cocktail reception



hot hors d'oeuvres

select three

from the sea

ginger shrimp & sticky rice spoon

louisiana crab cake
with creole remoulade

pee wee potatoes *gf*
caviar & sour cream

potato latkes (select one)
served 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 purple coleslaw

chicken satay *gf*
with thai peanut dipping sauce

chicken quesadilla
chipotle bbq sauce & dollop of guacamole

kosher pig in a blanket
with pommery mustard

memphis pulled pork bbq
with coleslaw on a brioche bun

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

short rib & mashed potato martini *gf*

asian marinated beef satay *gf*
soy-ginger scallion sauce

grilled lollipop lamb chops with minted curry yogurt
(additional)

plant-based

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

roasted vegetable & goat cheese cup *v*

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

spanakopita *v*
with spinach & feta

arborio rice & mozzarella fritters *v*

mac & cheese bites *v*

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

stuffed mushroom *vg*
with caponata vegetables

mini falafel *vg*
with dollop of tahini

mini quinoa & black bean veggie burger *v*
with fontina & pesto aioli

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BRYANT PARK grill catering



appetizers

select one

plant based options

hearts of palm, avocado and mango salad **gf, vg**

baby greens. chopped garden vegetables. passionfruit vinaigrette

black mission fig salad **s, v**

composed green salad, shaved parmesan, aged goat cheese toast, port wine nectar, shallot vinaigrette

three leaves salad **gf, v**

baby kale, lollo rosso, blistered grapes, roasted pecans, shaved parmesan cheese, dijon dressing

classic caesar salad

romaine lettuce, tomatoes, anchovy dressing, grated parmesan cheese

asian pear & baby kale salad **gf, v**

sliced pears, celeriac, haricot vert, spiced walnuts, great hill blue cheese, dijon vinaigrette

burrata mozzarella & heirloom tomatoes **gf, v**

petite mixed herbs, basil leaves, drizzle of tuscan olive oil

organic baby kale salad **gf, v**

fresh & dried figs, roasted pecans, shaved parmesan cheese, flax seeds, dijon dressing

creamy english pea **or** barolo wine risotto **gf, v**

king oyster mushrooms. heirloom tomatoes, spinach, shaved parmesan

from the sea

maine lobster salad **gf (additional)**

fresh corn, baby spinach, roasted tomato, sweet basil pesto

jumbo low country crab cake **(additional)**

frisée greens, honey mustard sauce

seared day boat scallops **gf (additional)**

asparagus & bell pepper salad, watercress butter sauce

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BRYANT PARK grill catering



main courses

select two (silent vegetarian option also available)

from the sea

grilled soy honey glazed atlantic salmon gf

stir fried broccoli, snow peas & carrots, roasted potatoes, soy ginger butter sauce

grilled atlantic salmon gf

whipped russet potatoes, haricot vert, baby carrots, barolo beurre blanc

pan roasted mediterranean branzino gf

creamy polenta, caponata vegetables, watercress beurre blanc

organic miso crusted wild norwegian cod

sesame rice, grilled scallions, julienne of vegetables

pan roasted mediterranean sea bass gf

spinach, creamy white corn polenta flavored with mascarpone, provençal sauce

from the land

roasted lemon chicken gf

citrus marinated grilled chicken breast, garlic whipped potatoes, asparagus spears, grilled lemon & caper sauce

stuffed chicken with mushroom duxelles gf

roasted small potatoes, baby market vegetables, cabernet sauce

slow braised beef short rib

whipped russet potatoes, roasted cipollini onions, baby carrots, sauteed spinach, short rib jus

grilled angus filet mignon gf

roasted fingerling potatoes, sauteed spinach, baby carrots, wild mushrooms, au jus, truffle essence

lemon zest & herb marinated australian rack of lamb (additional)

whipped russet potatoes, organic farro & lentil ragout

silent vegetarian option

select one

vegan organic quinoa gf, vg

roasted summer vegetables & eggplant

wild mushroom ravioli v

grilled artichoke, blistered cherry tomatoes, spinach, edamame, basil, parmesan broth, truffle essence

grilled cauliflower steak v

israeli couscous with harissa, golden raisins, feta & almonds, patty pan squash

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BRYANT PARK grill catering



desserts

plated desserts (select one)

hudson valley apple pie v

vanilla ice cream & cinnamon streusel

lemon chess pie v

cream cheese ice cream, blackberry merlot sauce, sable crumbles

new york cheesecake v

amarena cherries, white chocolate, golden graham ice cream, graham cracker crumbles

sticky toffee cake v

coconut sorbet, coconut almond tuile

chocolate tart v

vanilla chocolate crunch ice cream, cocoa nib brittle

or

petite dessert platter per table (select five)

lemon meringue tartlets v

chocolate fudgey cake truffles v

carrot cake truffles v

red velvet cupcakes v

with traditional cream cheese frosting

banana cupcakes v

with cream cheese icing (optional pecan praline crunch topping)

chocolate raspberry truffle tarts v*

mini olive oil bundt cake v

granny smith & jack daniels apple pie v

blueberry burst crumble pie v*

fresh berry tarts v

with vanilla cream in a french sucrée tart

german chocolate cake pops v

dipped in caramelized white chocolate & rolled in coconut

tiramisu

chocolate glazed french vanilla cream puffs v

popcorn praline chocolate bon bons v

valrhona chocolate budino gf, vg

chocolate dipped almond coconut cookie

trio of house made sorbets gf

triple berry vg, tropical vg & lemon yogurt v

trio of house made ice creams v, gf

valrhona chocolate, peanut, & dulce de leche

fresh seasonal fruit plate gf, v

greek yogurt & honey

cookie basket v

caramel panna cotta gf

with popcorn whipped cream & chocolate cigarette

crème fraîche panna cotta gf

with passion fruit gelée

vegan chocolate budino gf, vg

valrhona blackout chocolate mousse cake v

chocolate dipped cheesecake lollipops gf, v

dark chocolate-dipped brownie pops v

with white chocolate sprinkles

chef's selection of homemade cookies v*

french macarons gf

lemon lime, hazelnut cherry chocolate chip, triple berry

chocolate dipped strawberries gf, v*

fresh fruit verrine gf*

with raspberry gelée & whipped cream

chocolate nut & dried fruit bark gf, vg

sweet 'n salty trio v*

caramel popcorn gf, chocolate dipped pretzels, peanut brittle gf (caramel corn & peanut brittle may be made vegan)

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BRYANT PARK grill stations



antipasto

charcuterie platter

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

assorted artisanal cheeses v

served with tomato marmalade, spiced nuts, dried organic fruit & fine crackers

individual crudités gf, v

served in glasses with herb dressing

selection of grilled vegetables gf, vg

asparagus spears, fire roasted peppers, artichokes, squash, eggplant & grilled endive

marinated bocconcini gf, v

tomatoes and basil

arugula, fennel, & orange salad gf, vg

pine nuts & fresh oregano

baby spinach & artichoke dip gf, v

bowls of savory olives gf, vg

picholine & alfonso

olive bread, focaccia & grissini display v

plant-based

select four

lentil falafels v

with tahini

israeli tabbouleh salad vg

with avocado & tahini

wheat berry salad vg

mixed grains, dried fruit & nuts

shitake mushroom satay vg, gf

stir-fry vegetable & tofu vg

curry chickpea, spinach & potato vg

trio of breads vg

with chopped eggplant caviar, black bean hummus & baba ghanoush

accompaniments

bowls of mixed olives vg, gf

picholine & alfonso

steamed rice vg

grilled platters of pita vg

sour mango chutney vg, gf

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BRYANT PARK grill stations



interactive pasta station

chef fee required

design your own penne

assorted toppings to include:

artichokes
mushrooms
spinach
onions
garlic
prosciutto
broccoli

choice of sauce:

pomodoro sauce
pesto sauce
light cheese sauce

accompaniments

select one:

caesar

or **mixed green salad** gf, vg

artisanal bread & assorted grissini v

imported parmesan reggiano v

nantucket picnic

mini shrimp & crab rolls

lemon aioli, red tobiko, scallion
on a mini torpedo brioche

fried calamari

with lemon & pesto aioli

clambake

 gf

clams, mussels, small potatoes
served with corn, chorizo,
old bay, & white wine

accompaniments:

tricolor potato salad v

cheddar dill biscuits v

red coleslaw v, gf

pasta station

select two

gluten free pasta available

rigatoni

 v

handmade mozzarella, fresh ricotta,
parmigiano cheese

grilled shrimp orecchiette

creamy vine ripened tomato sauce

campanelli

 v

with mushroom cream sauce

strozzapreti carbonara

crisps of prosciutto, english peas,
garlic virgin olive oil

farfalle

grilled chicken breast, fresh peas, spinach,
sundried tomatoes, fresh herbs & pesto

penne alla vodka

with pancetta

five cheese ravioli

 v

with asparagus & cherry tomatoes in a
creamy pesto sauce

wild mushroom ravioli

 v*

grilled artichoke, cherry tomatoes, spinach,
edamame, truffle oil, parmesan broth v

accompaniments

select one:

caesar

or **mixed green salad** gf, vg

artisanal bread & assorted grissini v

imported parmesan reggiano v

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BRYANT PARK grill stations



carving

select two

salmon en croûte

mushroom duxelles & dill butter sauce

marinated skirt steak *gf*

smoky pepper sauce

charcoal grilled new york strip steak *gf*

green peppercorn sauce

smoked filet of beef *gf*

wild mushroom demi glaze & freshly grated horseradish cream

seared bbq filet mignon *gf*

grilled pineapple & corn relish, chipotle aioli

sides

select two:

grilled portobello mushrooms & asparagus *gf, vg*

bpg chopped steakhouse salad *gf*

platters of asian style green beans *v*

truffle parmesan fries *v*

roasted potatoes *gf, v*

assorted roll & bread display included

bpg wings

select two

classic fried buffalo chicken wings

with celery, carrots & blue cheese dip

teriyaki chicken wings

with daikon & carrot slaw

korean chicken wings

with kimchi

accompaniments:

deviled eggs with shaved parmesan *v, gf*

classic tricolor potato salad *v*

from the sea

additional charges apply

jumbo shrimp *gf*

little neck clams on the half shell *gf*

seasonal oysters on the half shell *gf*

prince edward island mussels *gf*

condiments:

freshly grated horseradish cocktail sauce

champagne mignonette

lemon wedges

green & red tabasco sauces

bbq

select two:

hand carved dry rubbed bbq brisket *gf*

or bbq baby back ribs *gf*

spicy jamaican jerk bbq chicken skewers *gf*

or memphis pulled pork sliders

accompaniments:

fresh corn & black bean salad *gf, vg*

in mini mason jar

red & white cole slaw *gf, v*

mac & cheese *v*

cheddar biscuits *v*

jalapeño corn bread *v*

bite-sized watermelon wedges *gf, vg, s*

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BRYANT PARK grill stations



asian station

bowls of steamed & salted edamame *gf, vg*

vegetable spring rolls *v*
with duck sauce

trio of steamed dumplings
beef, shrimp & vegetable *v*
displayed in bamboo steamer baskets

served with two sauces:
hot & sour
sweet soy & ginger sauce

bao bun

select one:
roast pork
with hoisin, scallion, & cucumber

or **braised short rib**
with caramelized onion & sweet potato

wok dish served with thai long grain rice

select one:
jumbo shrimp & broccoli stir fry *gf*
or **pineapple kung pao chicken**

fortune cookies *v*

sushi & sashimi station

additional charges + \$500 sushi chefs' fee

nigiri selections

select five:

hamachi *gf*

local fluke

yellowfin tuna *gf*

lobster tail

king salmon *gf*

spanish mackerel *gf*

bbq eel

fresh florida sun farm shrimp *gf*
with pickled daikon radish, avocado, & wasabi cream

accompaniments:

wasabi, soy sauce, pickled ginger

maki sushi rolls station

additional charges apply

salmon & cucumber *gf*

spicy tuna

california

yellowtail & scallion *gf*

avocado cucumber *vg, gf*

maine lobster *or* **snow crab & tobiko**

accompaniments

bowls of edamame *vg, gf*

wasabi, soy sauce, pickled ginger

maki rolls

salmon & cucumber *gf*

spicy tuna

california

yellowtail & scallion *gf*

avocado cucumber *vg, gf*

maine lobster *or* **snow crab & tobiko**

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BRYANT PARK grill stations



taste of spain

gambas al ajillo gf

sautéed shrimp with garlic, herbs & lemon

serrano ham with melon gf

salpicon de mariscos gf

seafood salad

manchego & tomato marmalade bites gf, v

patatas bravas v

garlic aioli

spanish torta gf

traditional spanish omelet
with tuna & olive oil emulsion

accompaniments:

marinated olives vg, gf

marcona almonds vg, gf

grilled french baguette v

party in the park

fried chicken

on the bone

kosher hotdogs

on potato rolls

baked mac & cheese v

soft pretzels v

served with mustard & beer cheese dip

french fries v

grilled corn & black bean salad gf, vg

bite-sized watermelon wedges gf, vg, s

jugs of sweet tea

mexican fiesta

crispy tacos

hard shell corn tortillas

select two:

carnitas gf

adobo chicken gf

grilled vegetables v, gf

fried shrimp

quesadillas

select one:

crab cake quesadilla

mango & chipotle bbq sauce

or **spinach & goat cheese quesadilla** v

black beans and rice vg, gf

shredded garden salad v, gf

grilled mexican street corn v, gf

half-cob servings with cotija cheese,
cilantro & lime

accompaniments:

guacamole vg

pico de gallo vg

homemade salsa vg

lime crème fraîche

assorted hot sauces

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BRYANT PARK grill stations



sliders

select two types of sliders

angus beef

sauces: pesto aioli, chipotle aioli & house made smoked ketchup

portobello **v**

sauces: pesto aioli, olive aioli, chipotle aioli & house made smoked ketchup

turkey

sauces: pesto aioli, chipotle aioli & house made smoked ketchup

chicken

sauces: pesto aioli, chipotle aioli & house made smoked ketchup

pulled pork

sauces: chipotle aioli & bbq

salmon

sauces: tartar sauce, olive aioli, chipotle aioli, & pesto aioli

crab cake (additional)

sauces: tartar sauce, pesto aioli, & chipotle aioli

braised short rib (additional)

sauces: chipotle aioli & house made smoked ketchup

select one:

marinated bocconcini, tomato & basil **v, gf**
or bpg steakhouse wedge salad **gf**

accompaniments:

homemade coleslaw **v, gf**
french fries & sweet potato fries **v**
hudson valley cheddar **v**
dill & sweet pickles **v**
grilled onions **v**
apple smoked bacon crisps

southern station

select three:

fried chicken & waffles

hot sauce, bourbon maple syrup & chili

macaroni & cheese

select one

four cheese **v**

crunchy parmesan crust

or wild mushroom **v**

or lobster (additional)

with brown butter breadcrumbs

shrimp po-boy roll

horseradish tartar sauce & tangy coleslaw

smoked chicken & sausage jambalaya **gf**

shrimp & grits **gf**

accompaniments

black bean & corn succotash **gf, v**

hushpuppies with creole sauce **v**

coleslaw **v, gf**

bite-sized watermelon wedges **gf, vg, s**



BRYANT PARK grill stations



petite desserts display

select five

lemon meringue tarts v

chocolate fudge cake truffles v

carrot cake truffles v

red velvet cupcakes v

with traditional cream cheese frosting

banana cupcakes v

with cream cheese icing

(optional pecan praline crunch topping)

chocolate raspberry truffle tarts v*

mini olive oil bundt cake v

granny smith & jack daniels apple pie v

blueberry burst crumble pie v *

fresh berry tarts v

with vanilla cream in a french sucree tart

german chocolate cake pops v

dipped in caramelized white chocolate & rolled in coconut

tiramisu v

coffee & tea

crème fraîche panna cotta gf

with passion fruit gelée

popcorn praline chocolate bon bons v

chocolate glazed french vanilla cream puffs v

vegan chocolate budino vg, gf

valrhona blackout chocolate mousse cake v

chocolate dipped cheesecake lollipops v, gf

dark chocolate-dipped brownie pops v

with white chocolate sprinkles

chef's selection of homemade cookies v*

french macarons v, gf

lemon lime, hazelnut cherry chocolate chip, triple berry

chocolate dipped strawberries v*, gf

fresh fruit verrine gf

with raspberry gelée & whipped cream

chocolate nut & dried fruit bark v*, gf

sweet 'n salty trio v

caramel popcorn gf*, chocolate dipped pretzels, peanut brittle gf*

BRYANT PARK grill

BUFFET

salads

(select two)

asian pear baby kale, arugula, lollo rosso, asian pear, imported gorgonzola, apple cider reduction v

market tender greens organic carrots, dijon balsamic vinaigrette vg, gf

classic caesar salad croutons, shaved parmesan & white anchovies

caprice homemade mozzarella, vine-ripened tomato, sweet basil & olive oil v, gf

organic baby kale blistered grapes, roasted pecans, shaved parmesan cheese, dijon mustard v, gf

mediterranean salad marinated orzo, tomato, cucumber, feta cheese, olives, romaine lettuce, lemon & olive oil v

asian avocado & shitake mushroom mesclun greens, scallion ginger & soy vinaigrette vg, gf

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

vegan organic quinoa tabbouleh arugula leaves, chickpeas & avocado vg, gf

wheatberry salad mixed grains, dried fruit & nuts v

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

pasta

(select one)

gluten free pasta available

wild mushroom ravioli grilled artichokes, cherry tomatoes, spinach, edamame, truffle oil, parmesan broth v

five cheese ravioli with asparagus & cherry tomatoes, creamy pesto sauce v

grilled shrimp orecchiette creamy vine ripened tomato sauce

penne a la vodka with pancetta

rigatoni fresh ricotta, handmade mozzarella & parmigiano cheese v

campanelli with mushroom cream sauce v

baked macaroni & cheese v

strozzapreti carbonara crisps of prosciutto, english peas, garlic olive oil

farfalle with chicken, peas, spinach, sun dried tomatoes, fresh herbs & pesto

vegan butternut squash ravioli roasted carrots, english peas, spinach, vegan white wine butter sauce vg

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BUFFET con't
entrées

from the sea
(select one)

pan roasted striped bass tomato, herb & caper sauce **gf**

grilled salmon filet lemon beurre blanc **gf**

mediterranean sea bass barolo butter sauce **gf**

grilled mahi mahi filet citrus emulsion **gf**

provençal branzino white wine & fresh herbs, tomato & lemon sauce **gf**

organic miso crusted cod lemongrass & ginger sauce

salmon en croûte mushroom duxelles & dill butter sauce

carving options
(select one)

charcoal grilled new york steak beef au jus & green peppercorn sauce, horseradish **gf**

slow roasted prime rib freshly grated horseradish cream **gf**

smoked filet of beef wild mushroom demi glaze & horseradish **gf**

marinated skirt steak smoky pepper sauce & horseradish **gf**

grilled filet mignon cognac demi glaze & horseradish **gf**

charcoal grilled pork tenderloin calvados apple sauce **gf**

from the land
(select one)

hand carved maple bourbon glazed turkey breast orange cranberry relish & spiced creole mustard **gf**

stuffed chicken medallion bacon lardons, swiss chard, pine nuts, pinot noir sauce **gf**

mushroom & herb stuffed chicken truffle shallot cream **gf**

chicken marsala

grilled citrus marinated chicken pineapple corn relish **gf**

grilled lemon chicken lemon, capers, blistered cherry tomatoes & rosemary **gf**

sides
(select one)

roasted new potatoes with rosemary & parsley **gf, v**

garlic mashed potatoes **gf, v**

mashed sweet potatoes **gf, v**

buffets served with chef's selection of seasonal vegetables & bread baskets

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BUFFET BRUNCH con't

petite desserts

(select five)

lemon meringue tartlets v

chocolate fudgey cake truffles v

carrot cake truffles v

red velvet cupcakes with traditional cream cheese frosting v

banana cupcakes with cream cheese icing (optional pecan praline crunch topping) v

chocolate raspberry truffle tarts v*

mini olive oil bundt cake v

granny smith & jack daniels apple pie v

blueberry burst crumble pie v*

fresh berry tarts with vanilla cream in a french sucree tart

german chocolate cake pops dipped in caramelized white chocolate & rolled in coconut v

tiramisu

chocolate glazed french vanilla cream puffs v

caramel panna cotta with popcorn whipped cream & chocolate cigarette gf

crème fraîche panna cotta with passion fruit gelée gf

popcorn praline chocolate bon bons v

chocolate glazed french vanilla cream puffs v

vegan chocolate budino vg

valrhona blackout chocolate mousse cake v

chocolate dipped cheesecake lollipops gf, v

dark chocolate-dipped brownie pops with white chocolate sprinkles v

chef's selection of homemade cookies v*

french macarons lemon lime, hazelnut cherry chocolate chip, triple berry

chocolate dipped strawberries gf, v*

fresh fruit verrine with raspberry gelée & whipped cream gf

chocolate nut & dried fruit bark gf, v*

sweet 'n salty trio caramel popcorn gf, chocolate dipped pretzels, peanut brittle gf
(caramel corn & peanut brittle may be made vegan)

coffee & tea service

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BRYANT PARK grill

HOLIDAY ~ STATIONS

antipasto

charcuterie platter

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

assorted artisanal cheeses v

served with tomato marmalade, spiced nuts, dried organic fruit & fine crackers

individual crudités gf, v

served in glasses with herb dressing

selection of grilled vegetables gf, vg

asparagus spears, fire roasted peppers, artichokes, squash, eggplant & grilled endive

marinated bocconcini gf, v

tomatoes and basil

arugula, fennel, & orange salad gf, vg

pine nuts & fresh oregano

baby spinach & artichoke dip gf, v

bowls of savory olives gf, vg

picholine & alfonso

olive bread, focaccia & grissini display v

plant-based

select four

lentil falafels v

with tahini

israeli tabbouleh salad vg

with avocado & tahini

wheat berry salad vg

mixed grains, dried fruit & nuts

shitake mushroom satay vg, gf

stir-fry vegetable & tofu vg

curry chickpea, spinach & potato vg

trio of breads vg

with chopped eggplant caviar, black bean hummus & baba ghanoush

accompaniments:

bowls of mixed olives vg, gf

picholine & alfonso

steamed rice vg

grilled platters of pita vg

sour mango chutney vg, gf

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BRYANT PARK grill

HOLIDAY ~ STATIONS

interactive pasta station

chef fee required

design your own penne

assorted toppings to include:

artichokes
mushrooms
spinach
onions
garlic
prosciutto
broccoli

choice of sauce:

pomodoro sauce
pesto sauce
light cheese sauce

accompaniments:

select one:

caesar

or **mixed green salad** gf, vg

artisanal bread & assorted grissini v

imported parmesan reggiano v

nantucket picnic

mini shrimp & crab rolls

lemon aioli, red tobiko, scallion
on a mini torpedo brioche

fried calamari

with lemon & pesto aioli

clambake

 gf

clams, mussels, small potatoes
served with corn, chorizo,
old bay, & white wine

accompaniments:

classic tricolor potato salad v

cheddar dill biscuits v

red coleslaw v, gf

pasta station

select two

gluten free pasta available

rigatoni

 v

handmade mozzarella, fresh ricotta,
parmigiano cheese

grilled shrimp orecchiette

creamy vine ripened tomato sauce

campanelli

 v

with mushroom cream sauce

strozzapreti carbonara

crisps of prosciutto, english peas,
garlic virgin olive oil

farfalle

grilled chicken breast, fresh peas, spinach,
sundried tomatoes, fresh herbs & pesto

penne alla vodka

with pancetta

five cheese ravioli

 v

with asparagus & cherry tomatoes in a
creamy pesto sauce

wild mushroom ravioli

 v*

grilled artichoke, cherry tomatoes, spinach,
edamame, truffle oil, parmesan broth v

accompaniments:

select one:

caesar

or **mixed green salad** gf, vg

artisanal bread & assorted grissini v

imported parmesan reggiano v

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BRYANT PARK grill

HOLIDAY ~ STATIONS

carving

select two:

salmon en croûte

mushroom duxelles & dill butter sauce

marinated skirt steak gf

smoky pepper sauce

charcoal grilled new york strip steak gf

green peppercorn sauce

smoked filet of beef gf

wild mushroom demi glaze & freshly grated horseradish cream

seared bbq filet mignon gf

grilled pineapple & corn relish, chipotle aioli

maple bourbon glazed turkey gf

orange cranberry relish, creole mustard

sides

select two:

grilled portobello mushrooms & asparagus gf, vg

bpg chopped steak house salad gf

platters of asian style green beans v

truffle parmesan fries v

roasted potatoes gf, v

assorted roll & bread display included

from the sea

additional charges apply

jumbo shrimp gf

little neck clams on the half shell gf

seasonal oysters on the half shell gf

prince edward island mussels gf

condiments:

freshly grated horseradish cocktail sauce

champagne mignonette

remoulade sauce

saffron sauce

lemon garlic sauce

green & red tabasco sauces

lemon wedges

bbq

select two:

hand carved dry rubbed bbq brisket gf

or bbq baby back ribs gf

spicy jamaican jerk bbq chicken skewers gf

or memphis pulled pork sliders

accompaniments:

fresh corn & black bean salad gf, vg

in mini mason jar

red & white cole slaw gf, v

mac & cheese v

cheddar biscuits v

jalapeño corn bread v

bite-sized watermelon wedges gf, vg, s

beverage dispenser of mint lemonade

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BRYANT PARK grill

HOLIDAY ~ STATIONS

asian station

bowls of steamed & salted edamame gf, vg

vegetable spring rolls v
with duck sauce

trio of steamed dumplings
beef, shrimp & vegetable v
displayed in bamboo steamer baskets
served with two sauces:
hot & sour
sweet soy & ginger sauce

bao bun

select one:

roast pork
with hoisin, scallion, & cucumber

or braised short rib
with caramelized onion & sweet potato

wok dish served with thai long grain rice

select one:

jumbo shrimp & broccoli stir fry gf

or pineapple kung pao chicken

fortune cookies

sushi & sashimi station

additional charges + \$500 sushi chefs' fee

nigiri selections

select five:

hamachi gf

local fluke

yellowfin tuna gf

lobster tail

king salmon gf

spanish mackerel gf

bbq eel

fresh florida sun farm shrimp gf
with pickled daikon radish, avocado, & wasabi cream

accompaniments:

wasabi, soy sauce, pickled ginger

maki sushi rolls station

additional charges apply

salmon & cucumber gf

spicy tuna

california

yellowtail & scallion gf

avocado cucumber vg, gf

maine lobster or **snow crab & tobiko**

accompaniments:

bowls of edamame vg, gf

wasabi, soy sauce, pickled ginger

maki rolls

salmon & cucumber gf

spicy tuna

california

yellowtail & scallion gf

avocado cucumber vg, gf

maine lobster or **snow crab & tobiko**

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BRYANT PARK GRILL | 212 206 8815

BRYANT PARK grill

HOLIDAY ~ STATIONS

taste of spain

gambas al ajillo gf

sautéed shrimp with garlic, herbs & lemon

serrano ham with melon gf

salpicon de mariscos gf

seafood salad

manchego & tomato marmalade bites gf, v

patatas bravas v

garlic aioli

spanish torta gf

traditional spanish omelet
with tuna & olive oil emulsion

accompaniments:

marinated olives vg, gf

marcona almonds vg, gf

grilled french baguette v

party in the park

boneless fried chicken

kosher hotdogs

on potato rolls

baked mac & cheese v

soft pretzels v

served with mustard & beer cheese dip

french fries v

grilled corn & black bean salad gf, vg

bite-sized watermelon wedges gf, vg, s

jugs of sweet tea

mexican fiesta

crispy tacos

hard shell corn tortillas

select two:

carnitas gf

adobo chicken gf

grilled vegetables v, gf

fried shrimp

quesadillas

select one:

crab cake quesadilla

mango & chipotle bbq sauce

or **spinach & goat cheese quesadilla** v

black beans and rice vg, gf

shredded garden salad v, gf

grilled mexican street corn v, gf

half-cob servings with cotija cheese,
cilantro & lime

accompaniments:

guacamole vg

pico de gallo vg

homemade salsa vg

lime crème fraîche

assorted hot sauces

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BRYANT PARK GRILL | 212 206 8815

BRYANT PARK grill

HOLIDAY ~ STATIONS

bpg wings

select two

classic fried buffalo chicken wings
on the bone, served with celery, carrots & blue cheese dip

teriyaki chicken wings
with daikon & carrot slaw

korean chicken wings
with kimchi

accompaniments:

deviled eggs with shaved parmesan v, gf
classic tricolor potato salad v

southern station

select three:

boneless fried chicken & waffles
hot sauce, bourbon maple syrup & chili

macaroni & cheese

select one

four cheese v

crunchy parmesan crust

or **wild mushroom** v

or **lobster** (additional)

with brown butter breadcrumbs

shrimp po-boy roll
horseradish tartar sauce & tangy coleslaw

smoked chicken & sausage jambalaya gf

shrimp & grits gf

accompaniments:

black bean & corn succotash gf, v

hushpuppies with creole sauce v

coleslaw v, gf

bite-sized watermelon wedges gf, vg, s

sliders

select two types of sliders

angus beef
sauces: pesto aioli, chipotle aioli & house made smoked ketchup

portobello v
sauces: pesto aioli, olive aioli, chipotle aioli & house made smoked ketchup

turkey
sauces: pesto aioli, chipotle aioli & house made smoked ketchup

chicken
sauces: pesto aioli, chipotle aioli & house made smoked ketchup

pulled pork
sauces: chipotle aioli & bbq

salmon
sauces: tartar sauce, olive aioli, chipotle aioli & pesto aioli

crab cake (additional)
sauces: tartar sauce, pesto aioli, & chipotle aioli

braised short rib (additional)
sauces: chipotle aioli & house made smoked ketchup

select one:

marinated bocconcini, tomato & basil v, gf
or **bpg steakhouse wedge salad** gf

accompaniments:

homemade coleslaw v, gf

french fries & sweet potato fries v

hudson valley cheddar v

dill & sweet pickles v

grilled onions v

apple smoked bacon crisps

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BRYANT PARK GRILL | 212 206 8815

BRYANT PARK grill
HOLIDAY ~ STATIONS

petite desserts display
select five

Blackout Chocolate Mousse Cake v

Red Velvet Cupcakes v
with Traditional Cream Cheese Icing

Chocolate Dipped Cheesecake Lollipops gf, v

White Chocolate Peppermint Bark gf, v

Pumpkin Pie Bites v
with Whipped Cream

Granny Smith & Jack Daniels Apple Pie v

Triple Berry French Macarons gf, v

Lemon Meringue Tartlets v

Brown Butter & Sea Salt Rice Krispie Treat Pops v

Gingerbread Bundt Cakes v
with Cream Cheese Icing

Raspberry Chambord & Vanilla Panna Cotta gf

Sticky Toffee v
with Coconut Whipped Cream

Chocolate Glazed French Vanilla Cream Puffs v

Petite Ricotta Cannoli v

Selection of Homemade Holiday Cookies & Confections v*

Sweet and Salty Trio v
Chocolate Dipped Pretzels, Caramel Corn gf
& Peanut Brittle gf

coffee & tea

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BRYANT PARK GRILL | 212 206 8815

BRYANT PARK grill

HOLIDAY

BUFFET

salads

(select two)

asian pear baby kale, arugula, lollo rosso, asian pear, imported gorgonzola, apple cider reduction v, gf

market tender greens organic carrots, dijon balsamic vinaigrette v, gf

classic caesar parmigiano reggiano croutons v

caprice ciliegine, vine ripened tomato, sweet basil & olive oil v, gf

organic baby kale blistered grapes, roasted pecans, shaved parmesan cheese, dijon mustard v

mediterranean marinated orzo, tomato, cucumber, feta cheese, olives, romaine lettuce, lemon & olive oil v

grilled romaine, artichokes & endive spicy caesar dressing, pecorino shavings, cracked black pepper & lemon zest oil v

asian avocado & shiitake mushroom mesclun greens, scallion ginger & soy vinaigrette vg, gf

country salad mixed greens, sliced pears, spiced walnuts, haricot vert, maytag blue cheese, dijon vinaigrette v

vegan organic quinoa arugula leaves, chickpeas, avocado, scallion & parsley dressing vg, gf

wheatberry salad mixed grains, dried fruit & nuts v

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

pasta

(select one)

gluten free pasta available

baked macaroni & cheese v

rigatoni fresh ricotta, hand made mozzarella, parmigiano cheese v

baked penne blistered cherry tomatoes, asparagus, coach farm goat cheese cream sauce v

cavatelli pomodoro grilled portobello mushrooms, pecorino romano cheese v

shiitake mushroom ravioli pomodoro sauce, shaved pecorino cheese v

goat cheese ravioli grilled artichoke, english peas, spinach, parmesan broth v

orecchiette & shrimp light tomato dill cream sauce

hand rolled pasta with spicy shrimp bolognese & english peas

vegan butternut squash ravioli roasted carrots, english peas, spinach, vegan white wine butter sauce vg

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BRYANT PARK GRILL | 212 206 8815

BRYANT PARK grill

HOLIDAY

BUFFET con't main courses

from the sea (select one)

- pan roasted striped bass** tomato, herb, caper sauce **gf**
- grilled salmon filet** lemon beurre blanc **gf**
- salmon en croûte** mushrooms duxelles & dill butter sauce
- grilled mahi mahi fillet** lime & orange emulsion **gf**
- provençal branzino** white wine & fresh herbs, tomato & lemon sauce **gf**
- organic miso crusted day boat cod** lemongrass & ginger sauce

meat carving (select one)

- charcoal grilled new york steak** beef au jus & green peppercorn sauce, horseradish **gf**
- slow roasted prime rib** freshly grated horseradish cream **gf**
- smoked filet of beef** wild mushroom demi glaze & horseradish **gf**
- marinated skirt steak** smoky pepper sauce & horseradish **gf**
- grilled filet mignon** cognac demi glaze & horseradish **gf**
- charcoal grilled pork tenderloin** calvados apple sauce
- baked spiral cut ham** brown sugar & mustard glaze **gf**

poultry (select one)

- hand carved maple bourbon glazed turkey breast** orange cranberry relish & spiced creole mustard
- stuffed chicken medallion** bacon lardons, swiss chard, pine nuts, pinot noir sauce **gf**
- mushroom & herb stuffed chicken** truffle shallot cream **gf**
- chicken marsala**
- grilled citrus marinated chicken** pineapple, corn relish
- grilled lemon chicken** lemon, capers, blistered cherry tomatoes & rosemary **gf**

sides (select one)

- roasted new potatoes** with rosemary and parsley **v, gf**
- garlic mashed potatoes** **v, gf**
- mashed sweet potato** **v, gf**
- pumpkin risotto** with sage **v, gf**

buffet served with chef's selection of seasonal vegetables & basket of home made assorted bread & rolls

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BRYANT PARK grill

HOLIDAY

BUFFET con't sweet endings

petite desserts display (select five)

blackout chocolate mousse cake v

red velvet cupcakes with cream cheese icing **v**

chocolate dipped cheesecake lollipops v, gf

white chocolate peppermint bark v, gf

pumpkin pie bites with whipped cream **v**

granny smith & jack daniels apple pie v

triple berry french macarons v, gf

lemon meringue tartlets v

brown butter & sea salt rice krispie treat pops

gingerbread bundt cakes with cream cheese icing **v**

raspberry chambord & vanilla panna cotta gf

sticky toffee with coconut whipped cream **v**

chocolate glazed french vanilla cream puffs v

petite ricotta cannoli v

selection of homemade holiday cookies & confections v*

sweet 'n salty trio caramel popcorn **gf**, chocolate dipped pretzels, peanut brittle **gf**
(caramel corn & peanut brittle may be made vegan)

coffee & tea service

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BRYANT PARK grill

BAR PACKAGE

deluxe open bar

liquor

grey goose vodka
ketel one vodka
tito's vodka
grey goose le citron vodka
bombay sapphire gin
hendrick's gin
casamigos blanco tequila
casamigos reposado tequila
bacardi silver rum
maker's mark bourbon
widow jane bourbon
great jones bourbon
sagamore rye
aperol
jack daniels whiskey
suntory japanese whiskey toki
jameson irish whiskey
dewar's 12yr scotch
aberfeldy 12yr single malt scotch

beer

bottled beer
abita light
corona
lagunitas ipa
heineken
everyday ark ale

draft

(only available for grill dining room parties)

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

hard seltzer

high noon hard seltzer

soft drinks

sparkling mineral

water

sodas

juices

wine

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

white

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

red

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

rosé

gérard bertrand côte des roses, france

sparkling

la marca prosecco, italy

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SAMPLE SIGNATURE COCKTAILS

Dirty Martini

Margarita

Classic or Spicy Jalapeño

Aperol Margarita

Summer in the Park

Tito's Vodka, Prosecco, Lemonade, Lime Juice, Raspberry Puree
Garnished with Fresh Raspberries

Classic Mojito

Red or White Sangria

Garden Paloma

Tequila, Grapefruit Juice, Pomegranate Syrup & Lime Juice

Moscow or Mezcal Mule

(rentals needed to serve in copper mugs)

Aperol Spritz

Aperol, Prosecco & Club Soda

Refresher

Vodka, St Germain & Sparkling Grapefruit

Ginger Snap

Bourbon, Ginger Liqueur & Lemon

Whiskey Lemonade

Irish Whiskey, Lemonade & Club Soda

Wild Hibiscus Flower

Sparkling Wine & Hibiscus Syrup

Tequila Old Fashioned

Tequila, Cherry, & Orange

Fig Martini

Vodka, Apple Cider, Fig Jam & Lemon

BRYANT PARK grill

Purple Cloud

Gin, St. Germain, Lime Juice & Soda Water

Ratterwick Punch

Gin, Aperol, Grapefruit Juice, Lemon Juice & Simple Syrup

Pomegranate Spritzer

Prosecco, Pomegranate Juice, Lime Juice, Rosemary Sprigs & Cranberry Garnish

Clover Club

Gin, Dry Vermouth, Lemon Juice, Raspberry Syrup & Raspberry Garnish

Paper Plane

Bourbon, Amaro, Aperol & Lemon Juice

BRYANT PARK grill
HOLIDAY COCKTAILS

SAMPLE SIGNATURE COCKTAILS

Dirty Martini

Margarita

Classic or Spicy Jalapeño

Aperol Margarita

Summer in the Park

Tito's Vodka, Prosecco, Lemonade, Lime Juice, Raspberry Puree
Garnished with Fresh Raspberries

Classic Mojito

Red or White Sangria

Holiday Mimosa

Vanilla Vodka, Sparkling Wine & Cranberry Juice

Garden Paloma

Tequila, Grapefruit Juice, Pomegranate Syrup & Lime Juice

Moscow or Mezcal Mule

(rentals needed to serve in copper mugs)

Aperol Spritz

Aperol, Prosecco & Club Soda

Refresher

Vodka, St Germain & Sparkling Grapefruit

Ginger Snap

Bourbon, Ginger Liqueur & Lemon

Whiskey Lemonade

Irish Whiskey, Lemonade & Club Soda

Wild Hibiscus Flower

Sparkling Wine & Hibiscus Syrup

BRYANT PARK grill
HOLIDAY COCKTAILS

Tequila Old Fashioned

Tequila, Cherry, & Orange

Winter Sangria Martini

Grey Goose L'Orange Vodka, St. Germain & Pomegranate Juice

Fig Martini

Vodka, Apple Cider, Fig Jam & Lemon

Purple Cloud

Gin, St. Germain, Lime Juice & Soda Water

Ratterwick Punch

Gin, Aperol, Grapefruit Juice, Lemon Juice & Simple Syrup

Autumn Aperol Spritz

Aperol, Prosecco, Spiced Apple Cider, Club Soda & Cinnamon Stick Garnish

Spiced Cranberry Paloma Cocktail

Tequila, Cranberry Juice, Grapefruit Juice, Lime Juice & Spiced Simple Syrup

Pomegranate Spritzer

Prosecco, Pomegranate Juice, Lime Juice, Rosemary Sprigs & Cranberry Garnish

Clover Club

Gin, Dry Vermouth, Lemon Juice, Raspberry Syrup & Raspberry Garnish

Paper Plane

Bourbon, Amaro, Aperol & Lemon Juice

ZERO PROOF

Blackberry Nojito

Muddled Blackberries, Seltzer, Mint & Lime

Kentucky Peach Mule

Ritual Zero Proof Whiskey, Peach Puree, Ginger Beer & Lime
(rentals required to serve in copper mugs)

Pomegranate Citrus Sangria

Pomegranate Juice, Orange Juice, Lemon Juice, Cayenne Pepper & Seltzer with
fresh berries and citrus

I'm Lit (Not)

Seedlip Spice, Jalapeño Syrup & Lime

Fever Tree

Pink Grapefruit

Strawberry Lemonade

Mint Lime Ricky

Mint, Lime & Club Soda

Ginger Beer

The Baylock

Grapefruit Juice, Lemon Juice, Honey Syrup, Seltzer & Star Anise Garnish