



THE
NEW YORK PALACE

Holiday Menu 2013

Cocktail Hour

Passed Hot Hors d'Oeuvres

Miniature Salmon Burger with Lemon Aioli on Brioche Bun

Miniature Crab Cakes with Mustard Horseradish Aioli

Shrimp and Snow Pea Dumpling with Black Vinegar and Ginger

Lemongrass Chicken Dumpling with Kaffir Ginger Sauce

Buffalo Chicken Skewer with Creamy Blue Cheese Dressing

Stilton Crusted Beef Tenderloin with Maple Bacon Potato Salad

Baby Lamb Chops with Mint and Pine Nut Pesto

Chicken and Andouille Sausage Spring Roll with Spicy Mustard

Chorizo Empanada with Chipotle Crema Fresca

Vegetable Spring Roll with Pepper Jelly

Passed Chilled Hors d'Oeuvres

Tuna Tartare with Tobiko and Wasabi Aioli on Nori Spiced Tuille

Miniature Crab BLT with Red Pepper Aioli

Miniature New England Lobster Roll

Smoked Salmon with Apple-Dill Coulis on Pumpernickel Toast

Cajun Grilled Shrimp, Remoulade, Brioche

Classic Shrimp Cocktail

Peppercorn Crusted Beef Carpaccio with Gorgonzola on Herbed Polenta

Terrine of Foie Gras with Rhubarb Jam and Marcona Almonds on Toasted Brioche

Truffle Pecorino with Candied Chestnut, Balsamic Fig Reduction on Rosemary Crostini

Goat Cheese Skewer with Grilled Asparagus



Holiday Menu 2013

Buffet Stations

Pasta Station

A Selection of Three Pastas and Three Sauces Prepared Upon Request

Choice of Three Pastas:

Classic Italian Tortellini, Porcini Agnolotti, Strozzapreti, Farfalle and Rigatoni

Choice of Three Sauces

Pomodoro, Alfredo, Lobster Cognac, Porcini Cream and Pesto

Accompaniments

Italian Sausage, Broccoli Rabe, Shrimp, Sun-dried Tomato, Roasted Peppers, Smoked Chicken, Prosciutto Extra Virgin Olive Oil, Shaved Parmesan and Garlic

Assorted Artisanal Breads

Chef Attendant Required

Carving Station

New York Strip Sirloin of Beef with Port Wine Sauce and Soft Onion Rolls

Roasted Tenderloin of Beef with Truffle Sauce and Mini Brioche Rolls

Pomegranate Honey Glazed Ham with Cornbread and Honey Mustard Sauce

Roasted Breast of Turkey with Pan Gravy and Miniature Parker House Rolls

Whole Roasted Chicken with Chicken Jus and Miniature Pretzel Rolls

Chef Attendant Required



Holiday Menu 2013

Available Buffet Station Upgrades

Artisanal Cheeses

Imported and Domestic Cheese with California Grapes and Dried Fruit
Country Breads and Assorted Flatbreads

Seafood Table

Display of Seafood to Include

Jumbo Shrimp, Snow Crab Claws, Assorted Oysters and Clams
Lemons, Mustard Horseradish, Cocktail and Mignonette Sauces

* Ice Carving Available at an Additional Charge*

Chef Attendant Required

Gourmet Sliders and Milkshakes

Prime Beef with Cheddar and Chipotle Ketchup

Salmon with Capers and Lemon Aioli

Turkey with Gruyère and Cranberry Chutney

Seasonal House made Fountain Milkshakes

Chef Attendant Required



Holiday Menu 2013

Buffet Accompaniments

Chilled Selections

Fresh Chopped Romaine Lettuce
Focaccia Croutons, Shaved Parmesan
Lemon Caesar Dressing

Wild Organic Greens
Dried Cranberries, Roasted Butternut Squash, Candied Pecans
Spiced Cider Vinaigrette

Hot Selections

Root Vegetable Gratin
Wild Rice with Pecans and Dried Apricots
Traditional Glazed Sweet Potatoes
Whipped Yukon Gold Potatoes
Macaroni and Cheese with White Cheddar and Truffles
Roasted Acorn and Butternut Squash
Wild Mushroom Risotto
Haricot Verts, Baby Carrots and Heirloom Beets
Local Apple and Chicken Sausage Cornbread Stuffing
Rosemary and Garlic Roasted Fingerling Potatoes

Available Accompaniment Upgrade

Chopped Salad
Grilled Chicken, Bosc Pear, Pomegranate, Marcona Almonds
Blue Cheese Dressing



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Dessert Buffet

Carrot and Pineapple Cake
Amaretto and Chocolate Mousse Torte
Chestnut Twenty Layer Cake
Tiramisu Mousse
Lemon Meringue Tart
Egg Nog Cheesecake
Buche De Noel Logs
Classic Pumpkin Pie
Maple Pecan Tart
Apple Spiced Bundt Cake
Raspberry Linzer Cake
Baked Apple and Nutmeg Tart
Cherry Chocolate Layer Torte
Cream Puffs and Éclairs
Lemon White Chocolate Mousse Cake



Holiday Menu 2013

Evening Bar Service

The Palace Full Bar

Full Premium Open Bar

Imported and Domestic Beers

The New York Palace Sommelier Selection of Red and White Wines

Sparkling Wines

Assorted Fruit Juices and Soft Drinks

Available Bar Service Upgrades

Cognac and Cordial Bar

An elegant conclusion to your evening featuring a selection of Cognac and Cordials served from the bar or offered tableside on a presentation cart