



CONTINENTAL BREAKFAST

NATURALLY HEALTHY

Valencia Orange, Pink Grapefruit, Carrot, Apple, Vegetable Juice
Chilled Fruit Soy Milk Smoothies (two kinds)
Seasonal Fruits and Berries, Individual Low Fat and Fruit Yogurts
Grapefruit Segments, Dried Apricots
Home Made Granola
Whole Wheat Muffins and Healthy Breakfast Breads
Low Fat Greek Yogurt Parfait, Berries
2%, Skim Milk and Soy Milk
Freshly Brewed Illy Coffee, Decaffeinated Coffee, Selection of Herbal and Fruit Teas

\$65.00 per person

THE ORIENTAL

Valencia Orange, Pink Grapefruit, Carrot, Apple, Vegetable Juice
Sliced Seasonal Fruits and Berries
Rice Porridge, Ginger-Soy Poached Chicken
Crisp Noodles, Spring Onions, Baby Bok Choy
Boiled Eggs, Soy Sauce, Ginger

Dim Sum in Traditional Steamed Baskets

(Please select three of the following)

Steamed Pork Bun
Vegetable, Prawn, Pork, Turkey or Beef Dumplings
Stir Fry
Vegetable Lo Mein

Soy Sauce and Sambal Chili Sauce
Freshly Brewed Illy Coffee, Decaffeinated Coffee and Jasmine Tea

\$68.00 per person



CONTINENTAL BREAKFAST

NEW YORKER

Valencia Orange, Pink Grapefruit, Carrot, Apple, Vegetable Juice
Seasonal Fruits and Berries, Individual Low Fat and Fruit Yogurts
Caramel Cinnamon Rolls
Selection of Morning Pastries, Fruit Preserves, Butter
Selection of New York Bagels, Cream Cheese, Low Fat Cream Cheese, Fruit Preserves
Freshly Brewed Illy Coffee, Decaffeinated Coffee, Hot Chocolate, Tealeaves Tea Selection

\$65.00 per person

(Add Catskill Farms Smoked Salmon, Red Onion, Sliced Tomato and Capers for an additional charge of \$18.00 per person)

JAPANESE BREAKFAST

Valencia Orange, Pink Grapefruit, Carrot, Apple Juice
Sliced Seasonal Melon and Berries
Seared Salmon, Dashi Poached Egg, Steamed Rice, Nori
Miso Soup with Tofu and Wakame
Oshinko Japanese Pickled Vegetables
Japanese Green Tea

\$68.00 per person



BREAKFAST BUFFET

COLUMBUS CIRCLE

Valencia Orange, Pink Grapefruit, Carrot, Apple, Vegetable Juice
Seasonal Sliced Fruit and Mixed Berries
Individual Yogurt, Low Fat or Fruit Yogurts
Farm Fresh Scrambled Eggs
Hash Brown Potatoes
Apple Wood Smoked Bacon and Country Link Sausage
Selection of Morning Pastries Served with Fruit Preserves and Butter
Freshly Brewed Illy Coffee, Decaffeinated Coffee, Hot Chocolate, Tealeaves Tea Selection

\$75.00 per person

MANHATTAN

Valencia Orange, Pink Grapefruit, Carrot, Apple, Vegetable Juice
Seasonal Whole and Sliced Fruits
Assorted Fresh Berries
Individual Yogurts, Low Fat and Fruit Yogurts
Selection of Morning Pastries, Fruit Preserves, Butter
Caramel Cinnamon Rolls
Selection of New York Bagels Served with Cream Cheese and Low Fat Cream Cheese
Farm Fresh Scrambled Eggs
Classic Eggs Benedict, Canadian Bacon, Hollandaise Sauce
Oven Roasted Breakfast Potatoes
Brioche French Toast Served with Roasted Fruit Compote, Vanilla Cream and Maple Syrup
Apple Wood Smoked Bacon and Country Link Sausage
Freshly Brewed Illy Coffee, Decaffeinated Coffee, Hot Chocolate, Tealeaves Tea Selection

\$85.00 per person

CENTRAL PARK

Valencia Orange, Pink Grapefruit, Carrot, Apple, Vegetable Juice
Seasonal Sliced Fruit and Mixed Berries
Mango and Papaya with Lime
House Made Granola Parfait Served with Low Fat Yogurt and Mixed Berries
Seasonal Fruit Soy Smoothies
Assorted European-Style Breakfast Meats and Farmstead Cheeses
Miniature Rolls, Baguettes and Morning Pastries
Chef's Choice of Breakfast Frittata
Catskill Farms Smoked Salmon, Red Onion, Sliced Tomato, Cream Cheese and Capers
Freshly Brewed Illy Coffee, Decaffeinated Coffee, Hot Chocolate, Tealeaves Tea Selection

\$85.00 per person



ENHANCEMENTS TO CONTINENTAL BREAKFAST

(Not available for other breakfast menus)

(Priced per person)

Steel Cut Irish Oatmeal , Golden Raisins, Brown Sugar, Cinnamon	\$ 9.00
Individual Yogurts , Plain, Low Fat, Fruit	\$ 9.00
Bircher Muesli , Apple, Skim Milk, Raw Oats, Almonds, Sunflower Seeds	\$ 9.00
Assorted Breakfast Cereals and Granola , Whole, 2% and Skim Milk	\$ 9.00
Roasted Tomato Frittata , Green Asparagus, Goat Cheese	\$12.00
Assortment of Donuts	\$ 6.00
Buttermilk Biscuit with Egg , Smoked Ham or Country Maple Sausage, Vermont Cheddar Cheese	\$12.00
Egg, Potato, Cheese and Chorizo Breakfast Burritos , Fresh Tomato and Avocado Salsa	\$12.00
Catskill Farms Smoked Salmon , Cream Cheese, Red Onions, Tomatoes, Capers and New York Bagels	\$18.00
Cured Gravlox , Cream Cheese, Red Onions, Tomato, Capers and New York Bagels	\$18.00
Chilled Fruit Soy Milk Smoothie (two kinds)	\$ 9.00



BREAKFAST STATION

FARM FRESH EGG AND OMELET STATION

Chef's Fee \$200.00

Omelet made to order with Farm Fresh Eggs to include choice of
Black Forest Ham, Smoked Salmon, Country Style Sausage
Apple Wood Smoked Bacon, Spicy Chorizo
Aged Vermont Cheddar, Swiss, Goat, Feta Cheese
Roasted Bell Peppers, Teardrop Tomatoes, Sautéed Mushrooms, Scallions
Baby Spinach, Asparagus

\$25.00 per person

PANCAKE, FRENCH TOAST OR WAFFLE STATION

Chef's Fee \$200.00

Brioche French Toast, Belgian Waffle or Buttermilk Pancake
Served with Stone Fruit Compote, Crème Fraîche
Whipped Cream, Caramel Pecan Sauce, Honey Comb and Maple Syrup

\$20.00 per person



PLATED BREAKFAST

JUICE

(Please select tow of the following)

Valencia Orange, Pink Grapefruit, Carrot, Apple, Vegetable Juice

FRUIT

(Please select one of the following)

Seasonal Fruit Soup with Star Anise

Fruit Martini Cocktail

Seasonal Fruits and Berries

Baked Apple Raisin Cobbler

Warm Stone Fruit Compote with Strauss Clabbered Cottage Cheese

Individual Low Fat Yogurt with Berries and Granola

Natural Low Fat Cottage Cheese with Berries and Bananas

Grapefruit Segments, Dried Apricots

Fresh Fruit Compote

Bircher Muesli with Banana, Apple and Fresh Berries

Fresh Papaya and Melon with Lime

MAIN ENTRÉE

(Please select one of the following)

Farm Fresh Scrambled Eggs

(Egg Beaters, Egg Whites Available Per Request)

Classic Eggs Benedict, Country Style Muffins, Canadian Bacon
Lemon Hollandaise Sauce and Truffle Pesto

Turkey Hash, Smoked Turkey Breast, Baby Red Bliss Potatoes, Roasted Bell Peppers
Poached Eggs and Cilantro Lime Hollandaise



MAIN ENTRÉE
(Continued)

Grilled Filet Steak, Oven Roasted Tomatoes, Hash Brown Potato Cake
Sautéed Wild Mushrooms and Scrambled Eggs

Egg Omelet

Choice of the following:

Hobb's Cured Ham, Apple Wood Smoked Bacon, Smoked Salmon, Sausage

Aged Vermont Cheddar, Swiss, Goat, Feta Cheese

Roasted Sweet Bell Peppers, Baby Spinach, Tomatoes, Bacon, Seasonal Mushrooms,
Scallions, Asparagus

Ranch Style Scrambled Eggs, Spicy Chorizo, Black Beans, Aged Pepper Jack Cheese,
Flour Tortilla, served with Breakfast Potatoes, Green Chili Sauce, Tomato and Avocado Salsa

Oven Baked Breakfast Frittata, Roasted Tomatoes, Green Asparagus, Chives, Goat Cheese

Brioche French Toast, Roasted Fruit Compote, Vanilla Cream and Maple Syrup

Buttermilk Pancakes, Pecan Butter, Fresh Berries and Maple Syrup

Includes the following:

Morning Pastries, Fruit Preserves, Butter

Freshly Brewed Illy Coffee, Decaffeinated Coffee, Hot Chocolate, Tealeaves Tea Selection

\$80.00 per person



BRUNCH BUFFET

THE FARMHOUSE

Valencia Orange, Pink Grapefruit, Carrot, Apple, Vegetable Juice
Chilled Fruit Soy Milk Smoothies (two kinds)
Seasonal Fruits and Berries with Individual Low Fat and Fruit Yogurts
Assorted European Style Breakfast Meats and Farmstead Cheeses
Miniature Rolls, Baguettes and Morning Pastries
Chef's Selection of Vegetable Frittata
Seasonal Greens with Assorted Condiments and Dressings
2%, Skim Milk and Soy Milk
Freshly Brewed Illy Coffee, Decaffeinated Coffee, Selection of Herbal and Fruit Teas
\$75.00 per person

THE METROPOLITAN

Valencia Orange, Pink Grapefruit, Carrot, Apple, Vegetable Juice
Seasonal Sliced Fruit and Mixed Berries
Selection of New York Bagels served with Cream Cheese, Low Fat Cream Cheese, Fruit Preserves,
Catskill Farms Smoked Salmon, Red Onions, Sliced Tomato and Capers
Farm Fresh Scrambled Eggs
Oven Roasted Potatoes
Grilled Wild Salmon, Bulgar Wheat, Preserved Lemon, Zucchini, Mint
Paillard of Free Range Chicken, Baby Summer Squash, Herb Jus
2%, Skim Milk and Soy Milk
Freshly Brewed Illy Coffee, Decaffeinated Coffee, Selection of Herbal and Fruit Teas
\$95.00 per person

CHINATOWN DIM SUM

Valencia Orange, Pink Grapefruit, Carrot, Apple, Vegetable Juice
Chinese Sesame Noodle Salad, Vegetables
Asian Greens, Sprouts, Daikon, Snap Peas, Ginger Dressing
Crisp Vegetable Spring Rolls
Turkey Potstickers
Pork and Shrimp Shumai
Barbecued Pork Steamed Buns
Steamed Shrimp Har Gow
Stir Fry Soft Lo Mein Noodles with Vegetables
Steamed Black Bass, Sautéed Pea Shoots, Sweet Soy Sauce
Assorted Condiments and Sauces
Freshly Brewed Illy Coffee, Decaffeinated Coffee, Jasmine Tea
\$105.00 per person



BRUNCH BUFFET

THE MANDARIN

Valencia Orange, Pink Grapefruit, Carrot, Apple, Vegetable Juice
Selection of Morning Pastries with Fruit Preserves and Butter
2%, Skim Milk and Soy Milk
Sliced Fruit and Mixed Berries
Selection of New York Bagels, Cream Cheese, Low Fat Cream Cheese and
Fruit Preserves
Caramel Cinnamon Rolls

(Add Catskill Farms Smoked Salmon, Red Onions, Sliced Tomato and Capers
for an additional charge of \$18.00 per person)

(Choice of one of the following)

Asparagus, Seasoned Tomatoes & Buffalo Mozzarella, Balsamic Drizzle
Beet Salad, Shaved Fennel, Goat Cheese, Arugula
Asian Soba Noodle Salad with Crisp Vegetable, Ginger Sesame Dressing
Greek Salad, Lemon-Herb Vinaigrette
Caesar Salad, Parmesan Crostini
Seasonal Greens with Assorted Condiments and Dressings

(Choice of four of the following)

Farm Fresh Scrambled Eggs
Classic Eggs Benedict, Canadian Bacon with Hollandaise Sauce
Brioche French Toast served with Roasted Fruit Compote, Vanilla Cream and Maple Syrup
Apple Wood Smoked Bacon and Country Link Sausage
Hash Brown Potatoes
Chef's Selection of Vegetable Frittata
Grilled Wild Salmon, Bulgar Wheat, Preserved Lemon, Zucchini, Mint
Paillard of Free Range Chicken, Baby Summer Squash, Herb Jus
Seared Beef Tenderloin, Baby Carrots, Tarragon-Cornichon Sauce
Sun Dried Tomato Gnocchi, Grilled Artichokes, Black Olives, Fava Beans, Basil
Oven Roasted Red Bliss Potato, Rosemary and Olive Oil
Baked Macaroni Pasta with Three Cheeses
Freshly Brewed Illy Coffee, Decaffeinated Coffee, Selection of Herbal and Fruit Teas Seasonal

\$155.00 per person
(minimum 45 people)



BRUNCH STATIONS

FARM FRESH EGG AND OMELET STATION

Chef's Fee \$200.00

Omelet made to order With Farm Fresh Eggs to include choice of Hobb's Black Forest Ham, Smoked Salmon, Country Style Sausage Apple Wood Smoked Bacon, Spicy Chorizo Aged Vermont Cheddar, Swiss, Goat, Feta Cheese Roasted Bell Peppers, Teardrop Tomatoes, Shiitake Mushroom, Scallions Baby Spinach, Asparagus

\$25.00 per person

PANCAKE, FRENCH TOAST OR WAFFLE STATION

Chef's Fee \$200.00

Brioche French Toast, Belgian Waffle or Buttermilk Pancake Served with Stone Fruit Compote, Crème Fraîche Whipped Cream, Caramel Pecan Sauce, Honey Comb and Maple Syrup

\$20.00 per person

ARTISAN DOMESTIC AND IMPORTED CHEESE STATION

Chef's Selection of Imported and Domestic Cheeses from Murray's Assorted Chutneys and Stone Fruit Marmalade Sonoma Grapes, Dried Fruits and Nuts Cracked Pepper Bread Sticks, Lavash Poppy Seed Crackers Sliced Baguettes, Water Crackers

\$45.00 per person

PASTA STATION

(Choice of three of the following)

Fusilli, Rigatoni, Orecchiete, Farfalle, Cavatelli, Penne Wild Mushroom Ravioli, Four Cheese Ravioli, Ricotta Spinach Tortellini

(Choice of three of the following)

Bolognese, Alfredo, Marinara, Roasted Garlic Forest Mushroom Stew Carbonara, Italian Sausage and Clam in White Wine Sauce Puttanesca, Amatriciana Sauce, Summer Truffle Sauce, Black Olive Sauce Fresh Plum Tomato with Basil Pesto, Sun-Dried Tomato Pesto Sauce

\$50.00 per person



BRUNCH STATIONS

TENDERLOIN OF BEEF

Choose from Moroccan Spiced, Fresh Herb, or Grilled Beef Tenderloin
Choice of Cabernet Sauce, Black Truffle Sauce or Plum-Ginger Demi-Glace
Accompanied by Parmesan Popovers, Mini Brioche Rolls
Choice of Mashed Yukon Potato, Potato Gratin or Roasted Fingerling Potatoes

\$65.00 per person
(Chef Attendant Required)

BROWN SUGAR AND BOURBON GLAZED TURKEY BREAST OR COUNTRY HAM

Corn and Green Onion Relish, Country Biscuits, Mini Brioche Rolls
Maple Mashed Sweet Potatoes, Wild Rice or Sourdough Stuffing
Country Gravy

\$48.00 per person
(Chef Attendant Required)

UP STATE SMOKED SEAFOOD STATION

Catskill Farms Smoked Salmon, Sake Cured Salmon
Pastrami Salmon, Smoked Whitefish
Classic Garnishes
Smoked Salmon Reuben, Pickled Fennel, Gruyere
Baked Crab and Spinach Dip, Rye Croutons
Salmon Roast on Cedar Plank, Miso Maple Glaze

\$65.00 per person
(Chef Attendant Required)

SEAFOOD BAR

Selection of Two Seasonal Freshly Shucked Coastal Oysters
Oysters Rockefeller
Jumbo Snow Crab Claws
Lobster and Scallop Ceviche
Shrimp Cocktail
Crisp Fried Clams and Calamari
Traditional Condiments and Sauces

\$75.00 per person
(Chef Attendants Required)