



RECEPTION AND DINNER PACKAGE

Thank you for considering Mandarin Oriental, New York for your event. Our expert colleagues will work with you to design a menu customized to your event. The following is a guideline to display what is included.

ONE HOUR RECEPTION WITH PREMIUM BRAND OPEN BAR

Gourmet Hors D'oeuvres passed butler style

(Please select Six)

Sparkling Wine

Marquise de Perle Brut "Blanc de Blancs", Alsace, France

White Wine (please select one)

Sauvignon Blanc, "Grand Selection," Casa Lapostolle, Rapel Valley, Chile
Chardonnay, Rodney Strong, Sonoma County, California

Red Wine (please select one)

Pinot Noir, The Seeker, Vin de Pays Vignobles de France
Malbec, "Esencia," San Telmo, Mendoza, Argentina
Cabernet Sauvignon, Chalone Vineyard, Monterey County, California

Premium Bar

Ketel One Vodka, Grey Goose Vodka, Absolut Citron Vodka
Bombay Sapphire Gin
Crown Royal Canadian Blended Whisky
Macallan 12 Yr Single Malt Scotch, Dewars Scotch, Johnny Walker Black Scotch
Jack Daniel's Bourbon
Bacardi Light Rum, Myers Dark Rum
Don Julio Anejo Tequila
Heineken, Amstel Light

THREE COURSE DINNER

A gourmet three course meal will be designed including appetizer, soup or salad, entrée presentation and dessert served with select red and white wines.



RECEPTION SPECIALTIES

CHILLED SELECTIONS

- Chilled Watermelon Soup**, Aged Balsamic
- Chilled Avocado Soup**, Cucumber, Chili Oil
- Roasted Garlic Hummus**, Naan Bread
- Cherry Tomato Bruschetta**, Pecorino, Garlic Focaccia
- Sheep's Milk Ricotta**, Caramelized Peach Jam, Hazelnuts, Grilled Crostini
- Fingerling Potato**, Baba Ganoush, Sumac
- Bay Scallop Ceviche**, Pickled Shitake, Yuzu, Soy, Ginger
- Smoked Salmon**, Japanese Cucumber, Citrus Crème, Osetra Caviar
- Salmon Tartar**, Lemon, Capers, Chives, Rice Cracker
- Ahi Tuna Tostada**, Avocado, Chipotle Aioli
- Spicy Tuna Roll**, Daikon, Seaweed, Wasabi Aioli
- Yellow Tomato Gazpacho**, Crab, Pickled Onion, Celery
- Blue Crab**, Green Papaya, Spicy Peanut Dip
- Lobster Summer Roll**, Celery, Scallions, Old Bay Mayo, Rice Paper
- Thai Shrimp Cocktail**, Coconut-Curry, Thai Basil
- Jumbo Shrimp**, Sweet Chili – Horseradish, Micro Cilantro
- Smoked Trout**, Caper Aioli, Marble Rye Crouton
- Grilled Octopus**, Lemon, Garlic, Peppers, Fried Capers
- Chicken Salad**, Grapes, Smoked Almonds, Onion Ficelle
- Chicken Caesar Salad Spring Roll**, Red Romaine, Parmesan Croutons
- Foie Gras**, Sweet Plum Compote, Brioche
- Duck Confit**, Goat Cheese, Pepper Jam, Celery Root
- Beef Carpaccio**, Arugula Pesto, Truffle, Parmesan Crouton



RECEPTION SPECIALTIES

HOT SELECTIONS

Warm Roasted Tomato Tart, Fresh Mozzarella, Basil Pesto

Double Baked Gougère Cheese Puff, French Onion Mousse

Yukon Gold Potato Cake, Crème Fraiche, American Caviar

Sweet Corn and Shrimp Fritter, Lemongrass, Palm Sugar and Vinegar Dipping Sauce

Crisp Vegetable Spring Roll, Spicy Plum Sauce

Heirloom Tomato Soup, Onion Puff Pastry

Tarte Flambée, Prosciutto, Spinach, Onion, Aged Gruyere

Shrimp Tempura, Yuzu Ponzu

Crisp Shrimp Croquette, Short Grain Rice, Saffron

Shrimp and Almond Ball, Sansho Pepper Aioli

Salt Cod Potato Croquette, Roasted Garlic, Smoked Paprika Aioli

Crab and Pork Juicy Dumplings, Scallion and Ginger, Soy

Home Style Meat Balls, Melted Cheese, Tomato Gravy

Beef Satay, Lemongrass, Ginger, Soy Dipping Sauce

Pork Tonkatsu, Shaved Cabbage, Lemon

Chicken Meatball Yakitori, Teriyaki Glaze, Sesame

"Pigs in a Blanket", Grilled Lamb Merguez, Roasted Peppers, Feta Cheese

Mushroom Wonton, Ginger Plum Sauce

Chicken Tikka Masala, Cucumber Raita

Spanish Chorizo, White Cornmeal Arepas, Queso Blanco, Avocado, Cilantro

Grilled Korean Hangar Steak, French Bread, Spicy Relish

Grilled Baby Lamb Chops, Garlic, Rosemary

Baked Butterball Potato, Sour Cream, Chives and Crisp Apple Smoked Bacon

Hunan Chicken Mini Roll, Scallion- Ginger Relish



FIRST COURSE

CHILLED SELECTIONS

Foie Gras Terrine, Rhubarb and Green Strawberry Gelée, Sea Salt, Brioche
Beef Carpaccio, Aged Parmesan, Wild Arugula, Cracked Pepper-Lemon Dressing
Olive Oil Poached Yellow Fin Tuna, Fingerling Potatoes, Wax Beans, Crisp Shallots, Anchovy
Vietnamese Style Crab Salad, Green Papaya, Long Beans, Cilantro, Roasted Peanuts
Poached Shrimp, Hearts of Palm, Celery Salad, Chili-Horseradish Sauce
Coriander Cured Salmon, Grapefruit, Cucumber Noodles, Pickled Radish
Maine Lobster, Fennel Puree, Grilled Asparagus, Sweet Peas, Lemon Dressing
Tofu, Shaved Baby Carrots, Cauliflower, Snow Peas, Coconut - Curry Sauce
Heirloom Tomatoes, Burrata Cheese, Basil, Rosemary Focaccia
Cured Meats & Artisanal Cheeses, Olives, Cornichons, Grain Mustard, Baguette

WARM SELECTIONS

Grilled Hawaiian Blue Prawns, Saffron, Shellfish Reduction, Fennel, Garlic
Potato Croquette, Chorizo, Roasted Bell Pepper Romesco Sauce
Chinese Spare Rib, Pickled Chinese Vegetable, Spicy Mustard Sauce
Braised Short Ribs, Scallion Pancake, House Cured Kimchi Vegetables
Miso Glazed Eggplant, Japanese Sweet Potato Tempura, Daikon, Basil Seed Ponzu Sauce
Seared Diver Scallops, Cauliflower Puree, Serrano Ham, Clam Broth
Crispy Chicken "Nuggets", Tamarind BBQ sauce, Vinegar Slaw
Blue Crab Cake, Upland Cress, Spicy Sriracha Aioli
Roasted Long Island Duck, Thai Red Chili, Lotus Bun, Ginger-Scallion
Chickpea Cake, Spring Vegetable Stew, Yogurt Raita
Wild Arugula and Asiago Ravioli, Charred Tomato Sauce, Ricotta Salata
(for a maximum of 175 guests)



FIRST COURSE

SOUP

Wonton Soup, Baby Bok Choy, King Oyster Mushrooms, Scallions

Heirloom Tomato Soup, Parmesan Croutons, Basil Pesto

Asparagus Soup, Wild Mushroom, Chive Crème

Sweet Corn Soup, Cotija Cheese, Lime, Cilantro, Tortilla Crisp

Chilled Pea Soup, Mint, Garbanzos, Spicy Yogurt

Miso Soup, Wakame, Scallions, Tofu

Thai Chicken Soup, Ginger, Cilantro, Coconut Milk

SALAD

Baby Romaine, Shaved Parmesan, Roasted Garlic Croutons, Creamy Black Pepper Dressing

Asian Caesar, Wonton Crisps, Sesame Chips, Cashews, Soy-Garlic Emulsion

Baby Arugula, Heirloom Tomatoes, Buffalo Mozzarella, Aged Balsamic, Basil Oil

Frisée, Crisp Goat Cheese, Smoked Bacon, Tomatoes, Roasted Shallot Vinaigrette

Mache, Seasonal Pluots, Prosciutto, Ricotta Salata, Honey- White Balsamic Drizzle

Baby Spinach, Serrano Ham, Manchego, Fennel, Marcona Almonds, Broken Olive Dressing

Watercress, Endive, Radicchio, Gorgonzola, Hazelnuts, Sherry Vinaigrette

Iceberg, Tomatoes, Roquefort, Applewood Smoked Bacon, Red Onions, Buttermilk

Bibb, Avocado, Radish, Grapefruit, Toasted Pine Nuts, Sesame Dressing

Organic Field Mix, Watermelon, Feta, Mint, Pickled Red Onions, Aged Balsamic Reduction

Red Leaf Lettuce, White Anchovies, Haricot Vert, Eggs, Olives, Red Wine Vinaigrette



ENTREE

Roasted Chilean Sea Bass, Melted Onion Puree, Spring Pea Shoots, Plum- Sake Reduction

Sautéed Snapper, Crushed Plantains, Roasted Tomato-Onion Sofrito

Steamed Black Bass, Black Forbidden Rice, Kaffir - Lime Coconut Broth

Honey Miso Cod: Maitake Mushrooms, Somen Noodles, Hon Dashi

Seared Salmon Filet, Mustard Seed, Soft Herbs, Toy-Box Tomato Gazpacho

Pan Seared Scallops, Fennel, Sweet Corn, Grapefruit Reduction

Roasted Pork Loin Chop, German Potato Salad, Lardon, Sauerkraut Vinaigrette

Pan Seared Filet of Beef, Potato Leek Hash, Grilled Artichokes, Tomato Confit

Herb Beef Tenderloin, Olive Oil Potato Puree, Asparagus, Wild Mushroom, Pinot Reduction

Braised Beef Short Rib, Garlic Fried Rice, Chinese Broccoli, Hoisin Sauce, Pickled Radish

Grilled Hanger Steak, Fingerling Potato Confit, Chorizo, Fennel, Pommery Mustard Sauce

Roasted Lamb Rack, Goat Cheese Potato Gratin, Picholine Olive sauce

Herb Crusted Chicken, Chickpea Ragout, Harissa, Mint-Greek Yogurt

Roasted Free-Range Chicken, Anson Mill White Corn Grits, Spring Onion, Truffle Jus

Eggplant Cutlet, Panko Bread Crumbs, Melted Buffalo Mozzarella, Basil, Tomato Gravy

Green Pea Risotto, Black Trumpet Mushrooms, Shaved Vella Jack Cheese, Herb Salad

Organic Market Vegetables, Cardamom Infused Basmati Rice, Red Curry, Almond Milk



DESSERT

New York Style Cheese Cake, Stone Fruit Compote

Almond Cherry Clafoutis, Pistachio Cream

Devil's Food Cake, Chocolate Mousse, Dulce de Leche Center

Pineapple Terrine, **Toasted Coconut**, Raspberry Yuzu Sauce

Double Raspberry Chocolate Tart, Passion Fruit Sauce

Black & White Chocolate Torte, Apricot Coulis

The Mandarin Duo, Mango, Strawberry Parfait, Roasted Coconut Chocolate Tart

Chocolate Duo, Chocolate Malt Panna Cotta, Chantilly Cream, Chocolate Raspberry Marquise, Flourless Chocolate Cake

Milk Chocolate Torte, Passion Cream, Cassis Coulis

Strawberry Panna Cotta, Elderflower, Rhubarb Compote

Blueberry Tart, Corn Frangipane, Citrus Blueberry Sauce

Freshly Brewed Illy Coffee, **Decaffeinated Coffee**, **Tealeaves Tea Selection**