



583 PARK AVENUE

NEW YORK

**DAY-LONG MEETING MENU**

**CONTINENTAL BREAKFAST**

DANISHES, MUFFINS, AND BREAKFAST BREADS

Apple Compote Danish, Mascarpone and Ricotta Cheese Danish  
Caramelized Carrot and Zucchini Bread  
Blueberry, Lemon Poppy Seed, Banana Pecan Muffin  
Sour Cream Coffee Cake

TOAST, BAGELS, PETITE CROISSANTS, AND SCONES

Rye, Multigrain, Whole Wheat Toast  
Plain, Everything, Cinnamon Raisin Bagel  
Cranberry-Orange and Blueberry Scones

SEASONAL FRUIT SALAD WITH MINTED HONEY

BUTTER, JAMS, AND SPREADS

Strawberry, Apricot Jams, Orange Marmalade  
Whipped Butter, Plain and Herb Cream Cheese  
Devonshire Cream, Citrus Mascarpone

BEVERAGES

Orange Juice, Grapefruit Juice, Tomato Juice  
Cranberry Juice, Pineapple Juice,  
Sparkling and Flat Waters  
Soft Drinks

Freshly Brewed Coffee

Harney and Son's Teas, English Breakfast, Green Tea, Peppermint & Chamomile  
Served with Arrangement of Cream and Sweeteners

**MORNING BREAK**

ARRANGEMENT OF FRESH BREAKFAST PASTRIES

Danishes, Muffins, Bagels, Scones and Croissants  
Strawberry, Apricot, and Orange Marmalade  
Whipped Butter and Cream Cheese  
Selection of Fresh Seasonal Fruit

BEVERAGES

Orange Juice, Grapefruit Juice, Tomato Juice  
Cranberry Juice, Pineapple Juice,  
Sparkling and Flat Waters  
Soft Drinks

Freshly Brewed Coffee

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**LUNCHEON BUFFET**

SALADS

Toasted Quinoa Salad with Grilled Vegetables  
Citrus Vinaigrette

Penne Pasta Salad with Forest Mushrooms  
Poached Tomato, Carrot Confit, Parsley Emulsion

Vine Ripe Tomato Salad  
Buffalo Mozzarella, Fresh Basil and Extra Virgin Olive Oil  
(Seasonal availability June-Sept)

Haricot Vert Salad  
Apple Wood Smoked Bacon, Crispy Shallots with a Cumin Vinaigrette

Yukon Gold Potato Salad  
Hard-Boiled Egg and Fresh Scallions

Chicken Caesar Salad  
Grilled Breast of Chicken, Crisp Romaine and Grated Parmesan Cheese  
(White Anchovies Upon Request)

Organic Field Green Salad  
Crispy Salsify, Green Apple Vinaigrette

Boston Lettuce Salad with Olive Oil Poached Tuna  
Kalamata Olives, Tear Drop Tomatoes, Red Wine Emulsion

Tri Color Baby Potato Salad  
Crisp Leeks, Truffle Aioli

MEATS

Pomegranate Glazed Brisket of Beef  
Herb Crusted NY Strip Steak  
Roasted Colorado Lamb  
(\$10.00 supplement per guest)  
Maple and Bacon Braised Short ribs of Beef

POULTRY

Country Fried Chicken with Cayenne Spiked Honey  
Herb Roasted Breast of Chicken with Charred Tomato Relish  
Grilled Breast of Chicken with Citrus Salsa  
Pan Seared Breast of Chicken with Jus Natural  
Sautéed Breast of Chicken with Capers and Parsley Sauce

FISH

Pan Seared Atlantic Salmon with Grilled Pepper Relish  
Grilled Pacific Halibut with Pineapple and Cilantro Remoulade  
Crispy Wild Striped Bass with Mushroom and Parsley Sauce

PASTA

Orecchiette Pasta with Baby Squash and Herbs, Spicy Italian Sausage, Olive Oil and Garlic  
Penne with Oven Roasted Tomatoes, Capers and Fresh Basil  
Spinach and Cheese Ravioli with Fresh Tomato and Basil Sauce  
Grated Parmesan Cheese and Chopped Italian Parsley



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STARCH

Herb Roasted Potatoes  
Red Bliss Potatoes  
Basmati Rice Pilaf with Golden Raisins  
Toasted Cous Cous with Caramelized Butternut Squash  
Puree of Yukon Gold Potatoes

VEGETABLES

Sautéed Broccoli Rabe with Chilies  
Wilted Spinach  
Creamed Spinach with Ricotta  
Creamed Corn with Truffle  
Roasted Broccoli Florets  
Sautéed Haricots Verts  
Grilled Asparagus  
Glazed Baby Carrots  
Eggplant Ratatouille  
Balsamic Roasted Baby Brussel Sprouts  
Herb Roasted Cauliflower

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DESSERT BUFFET

Includes Seasonal Fresh Fruit with Whipped Cream  
Petite Red Velvet Cupcakes with Cream Cheese Frosting  
Miniature Assorted Cookies  
Chocolate Chip, Pistachio, Russian, Cranberry Coconut  
Double Fudge Brownies  
Pecan Butterscotch Blondies with White Chocolate Drizzle  
Old Fashioned Carrot Cake  
Miniature Rice Krispy Truffles with Milk Chocolate  
Nutella Banana Shots  
Double Chocolate Crunch Shot

BEVERAGES

Orange Juice, Grapefruit Juice, Tomato Juice  
Cranberry Juice, Pineapple Juice, Iced Tea  
Sparkling and Flat Waters  
Soft Drinks

Freshly Brewed Coffee  
Harney and Son's Teas, English Breakfast, Green Tea, Peppermint & Chamomile  
Served with Arrangement of Cream and Sweeteners

Please Be Advised:

Any substitutions to specific dishes or silent alternatives are subject to additional charges.



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**OPTIONAL STATIONS**

(Additional Charges Based on Specific Selections)

FRUIT, CHEESE & CRUDITE STATION

Fresh Seasonal Fruits and Champagne Grapes  
American Artisanal Cheeses  
Mezzo Secco, Oregon Blue, Buche Noir, Gran Canaria, Marissa, Triple Cream Cheddar  
Assorted Dried Fruits and Candied Pecans  
Fig Jam, Quince Paste  
Whole Baby Carrots, Red and Yellow Peppers  
Red and Yellow Teardrop Tomatoes, Red Onions, Mushrooms  
Sugar Snap Peas, Baby Squash and Zucchini, Celery and Cucumbers  
Hearts of Fennel, Radishes, Cauliflower and Broccoli  
Buttermilk Ranch Dip  
Creamed Spinach in Pumpernickel Bread  
Served with Artisanal Breads and English Crackers

SMOKED SCOTTISH SALMON

Carved to Order  
Black Bread Tartines, Capers, Red Onions, Crème Fraiche, with Lemon Halves in Gauze  
Carver

SHRIMP STATION

Jumbo Cocktail Shrimp  
Chilled Citrus Grilled Shrimp  
Shrimp Salad on Pumpernickel Toast with Cured Lemon  
Horseradish Cocktail Sauce, Lemon Wedges

SUSHI BY NIPPON

Complete with Nippon Chefs  
Nigiri Sushi including Tuna, Yellow Tail, Smoked Salmon,  
Eel, Shrimp, Fluke and Spanish Mackerel  
Roll Sushi including Tuna Rolls, California Rolls, Spicy Tuna,  
Salmon Avocado, Eel and Cucumber, Vegetable Rolls

TUSCAN TABLE

Selection of Cold Cuts; Prosciutto, Sweet Capicola, Hot Italian Dried Sausage, Genoa Salame  
Assortment of Italian Cheeses, Parmesan, Grana Padano, Pecorino Sardo  
Crostinis; Grilled Shrimp on White Bean, Oven Roasted Tomato, Fig and Ricotta  
Stuffed Pequillo Pepper with Ricotta Cheese and Aged Balsamic Drizzle  
Buffalo Mozzarella and Tomato Caprese with Basil Oil  
Marinated Chick Pea Salad with Mint Emulsion  
Balsamic Roasted Mushrooms  
Fennel and Kale Salad with Lemon Vinaigrette  
Five Blend Olive with Grilled Lemon  
Grilled Eggplant Caponata  
Marinated Artichoke Hearts  
Radicchio and Endive Salad  
Chopped Romaine Salad  
Fennel and Raisin Ciabatta, Herb and Parmesan Soft Baked Bread sticks, Crisp Grissinis

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**AFTERNOON BREAK**

Dainty Tea Sandwiches

Chicken Salad, Egg Salad, Ham & Cheese  
Smoked Salmon, Cucumber and Watercress  
On White, Rye, Whole Wheat, and Black Breads  
Homemade Potato Chips and Herb Crème Fraiche  
Selection of Fresh Seasonal Fruit  
Freshly Baked Cookies and Brownies  
Scones with Jam and Whipped Cream  
Custard Tarts and Vanilla Cake

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BEVERAGES

Orange Juice, Grapefruit Juice, Tomato Juice  
Cranberry Juice, Pineapple Juice, Iced Tea,  
Sparkling and Flat Waters  
Soft Drinks

Freshly Brewed Coffee

Harney and Son's Teas, English Breakfast, Green Tea, Peppermint & Chamomile  
Served with Arrangement of Cream and Sweeteners

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COCKTAIL RECEPTION

(Please Select 5 Hot and 5 Cold to be Passed Butler-Style for 1-Hour)

HOT CANAPES

The Palm Beach Puff  
Thin-Crust Pizzette with Basil Pesto  
Parmesan Gougere  
Three-Cheese Mac and Cheese Medallion with Pepper Relish  
Miniature Grilled Cheese with Caramelized Onion, Apple, and Brie  
Grilled Vegetable Kabob with Teriyaki Glaze  
Crisp Potato Latke with Sour Cream  
Jumbo Lump Maryland Crab Cake with Old Bay Remoulade  
Papaya King All-Beef Frankfurter in a Blanket  
Napa Cabbage and Bacon Torta with Lemon Crème Fraiche  
Baby Lamb Chops with Rosemary Au Jus  
Prosciutto and Sage Palmier  
Miniature Applewood Smoked BLT  
New York Pastrami on Rye with Spicy Brown Mustard  
Miniature Prime Beef Sliders on Toasted Bun  
BBQ Brisket on Pretzel Bun with Cabbage Slaw  
Short Rib Taco with Cotija Cheese and Avocado Crema  
Peking Duck Pot Sticker with Sweet Chili Dipping Sauce  
Buffalo Chicken Empanadas with Blue Cheese Dip  
Bacon Wrapped Scallops with Soy Chili Glaze  
Petite Veal Parmesan on Miniature Brioche  
Chicken Taquitos with Pico de Gallo  
Country Fried Chicken on a Buttermilk Biscuit  
Miniature Grilled Cheese Sandwich with Tomato Soup

COLD CANAPES

Candy Cane Beet Lollipop with Apple Confit, Spiced Pecan, Goat Cheese Cream  
Fresh Guacamole on Homemade Crispy Tortilla Shell  
Stuffed Cucumber with Spicy Hummus, Black Pepper Crisp  
American Caviar on Potato Blini with Crème Fraiche and Dill  
U 10's Classic Shrimp Cocktail with Horseradish Cocktail Sauce  
Irish Smoked Salmon on Pretzel Toast, Citrus Cream, Pickled Onion and Crisp Caper  
Vietnamese Tuna Roll with Lemon Cream and Crisp Potato  
Filet of Beef with Horseradish Crème Fraiche  
Millionaire's Bacon with Chilies and Smoked Sea Salt  
Salmon Tartar in Sesame Cone with Tobiko Caviar  
Five Spice Seared Tuna on Rice Cake with Wasabi and Pickled Ginger  
Stuffed Marble Potato with Truffle Crème Fraiche and Chives  
Tuna Tartar on Wonton Crisp with Toasted Sesame

Fresh Roasted Almonds at the Bars  
And  
Passed Small Plates of Chef's Choice of Seasonal Risotto

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**BEVERAGES:** During your event we will have bars set up for the service of the following:

**Champagne: (Select Two)**

Moët & Chandon Champagne NV Imperial  
Louis Perdrier Brut Rose  
Domaine Chandon Brut Rose  
Mumm Napa Brut Champagne  
Bellavista Franciacorta Cuvee Brut  
Pol Roger Brut NV Champagne  
Phillippe Prie Traditional Brut NV  
Veuve Clicquot Brut Champagne

**Beer:**

Birra Moretti, Sierra Nevada Pale Ale, Grolsch Hefeweizen, Stella Artois, Bud Light, Budweiser, Amstel Light, Samuel Adams Boston Lager, Kronenbourg 1664, Heineken, Bass Ale, Guinness Stout, Corona, Corona Light, Red Stripe, Rolling Rock, Strongbow Gold Apple Cider, Crispin Original Hard Apple Cider

**White Wine (Select Five to Be Available at the Bars):**

Astrolable, Sauvignon Blanc (Marlborough, New Zealand)  
Pascal Jolivet, Sauvignon Blanc Montagu (Loire Valley, France)  
Brotherhood Winery, Riesling (Washingtonville, New York)  
Chateau St. Michelle Reisling (Columbia Valley, Washington)  
BEX, Riesling (Mosel, Germany)  
Clos du Val, Chardonnay (Carneros, California)  
Vins Auvigues, Saint-Véran Cuvée Classique (Burgundy, France)  
Raeburn, Chardonnay (Russian River Valley, California)  
J.J. Vincent et Fils, Bourgogne Blanc (Burgundy, France)  
La Scolca, Gavi dei Gavi White Label (Piemonte, Italy)  
Santi, Pinot Grigio delle Venezie (Veneto, Italy)  
Conti Formentini, Pinot Grigio (Collio, Italy)  
Maison Nicolas, Vouvray (Loire Valley, France)  
Domaine René Carroi, Sancerre Les Royeux (Loire Valley, France)

**Red Wine (Select Five to Be Available at the Bars):**

Woodwork, Pinot Noir (Central Coast, California)  
Sileni Estates, Pinot Noir (Hawke's Bay, New Zealand)  
Domaine Faiveley, Bourgogne Rouge Pinot Noir (Burgundy, France)  
Primarius, Pinot Noir (Cascade, Oregon)  
Cannonball, Merlot (Sonoma County, California)  
Maison Nicolas, Cabernet Sauvignon (Languedoc-Roussillon, France)  
Smith & Hook, Cabernet Sauvignon (Central Coast, California)  
Ca'Bianca, Barbera d'Asti Ante (Piemonte, Italy)  
Clos De L'Oratoire Château-du-Pape Rouge (Rhône, France)  
Podere Ruggeri Corsini, Barbera d'Alba (Piedmont, Italy)  
Tiamo, Chianti (Tuscany, Italy)  
El Coto, Rioja Crianza (Rioja, Spain)  
Bodega Ruca Malen, Malbec (Mendoza, Argentina)  
Robert Oatley Wild Oats, Shiraz (South Australia, Australia)

**To Be Served in Addition:**

Douglass Hill Winery, Chardonnay (Napa, California)  
Alverdi, Pinot Grigio (Veneto, Italy)  
Carta Vieja, Sauvignon Blanc (Central Valley, Chile)  
Douglass Hill Winery, Cabernet Sauvignon (Napa, California)  
Coastal Vines, Pinot Noir (Sonoma, California)  
Carta Vieja, Carmenere (Central Valley, Chile)

**Premium Liquor Substitutes:**

Klir Red (Vodka Substitute), Petrov Reserve (Vodka Substitute),  
Rhumbero Spice (Rum Substitute), Ron Copa Rica (Rum Substitute),  
King George (Gin Substitute), Tequesta (Tequila Substitute), La  
Quiere De Oro (Tequila Substitute), RJ Boone (Whiskey Substitute)

**Sake:**

Hinomaru Manabito Ginjo, Dewatsuru Kimoto Junmai, Minato 'Harbor'  
Tsuchizaki Yamahai Futsu Shu

**Soft Drinks:**

Freshly Squeezed Fruit Juices, Coke, Diet Coke, Ginger Ale, Sprite,  
Red Bull, Mineral Water and Flat Water

\*Please be advised that 583 Park Avenue does not serve any alcoholic beverages that exceed 40 Proof.