



583 PARK AVENUE  
NEW YORK

NON-PROFIT DINNER MENU

DINNER MENU

Homemade Soft Dinner Roll  
Whipped Butter with Maldon Sea Salt and Fresh Chervil  
And  
Assortment of Grissinis Pre-Set at Each Table

APPETIZERS

COLD

Napoleon of Grilled Vegetables  
Spinach Cous Cous, Artichoke Hearts, Roasted Tomato, Crisp Parsnip

Salad of Tuscan Kale and Brussels Sprouts  
Toasted Walnut, Lemon and Maple Vinaigrette

583 Park Avenue Chopped Salad with Balsamic Emulsion  
Grilled Vegetable Quinoa, Boston Lettuce, Grape Tomato, Spiced Almond

Romaine Lettuce in Brioche Crouton  
Whole-Grain Mustard and Maple Vinaigrette

Roasted Candy Stripe Beets with Arugula and Orange  
Green Apple Emulsion, Aged Goat's Cheese, Micro Arugula

Mustard Roasted Carrot with Red Quinoa  
Coriander and Turmeric Emulsion, Crisp Parsnip

Hand-Sliced Smoked Salmon with Black Bread, Chive Crème Fraiche, Onion Confit, Crisp Caper

U 10's Classic Jumbo Shrimp Cocktail with Horseradish Cocktail Sauce

Beef Carpaccio with Arugula and Parmesan Cheese

Chilled Maine Lobster Salad, Grapefruit and Haricot Vert, Citrus Emulsion

HOT

Spinach and Cheese Ravioli  
Fresh Tomato, Grated Parmesan

Spicy Veal Meat Ball over Mascarpone Polenta with Parmesan Tuile

Mushroom Ravioli with Pomodoro Sauce  
Grated Pecorino Romano

Pan Seared Diver Scallop  
Celeriac Puree, Tomato Confit, Citrus Nage

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ENTREES

French Breast of Chicken "Coq au-Vin"  
Whipped Potato, Glazed Cipollini Onion, Baby Carrots

Pan Seared French Breast of Chicken  
Brussels Sprouts and Bacon Hash, Meyer Lemon Butter Sauce

Chicken Kiev with a Citrus Beurre Blanc  
Roasted Brussels Sprouts and Sautéed Baby Carrots

Pan Seared Red Snapper  
Seasonal Vegetable Quinoa, Baby Spinach, Sherry Gastrique

Roasted Salmon  
Sweet Potato and Turnip Hash, Onion Confit, Capers and Parsley Gremolata

Pan Seared Atlantic Halibut  
Whipped Potato, Wilted Water Spinach, Charred Tomato Coulis

Pan Seared Striped Bass  
Horseradish Whipped Potato, Baby Carrots, Herb Coulis

Pan Seared Branzino  
Olive Cous Cous, Vegetable Caponata, Lemon-Infused Spanish Olive Oil

Sliced Tenderloin of Beef  
Haricot Vert, Thyme Roasted Fingerling Potato, Red Wine Sauce  
Or  
Pureed Yukon Gold Potato, Sautéed Spinach, Sauce Perigourdine

Grilled NY Strip Steak  
Herb Roasted Wedge Potato, Wilted Spinach

Grilled Lamb Chops with Mint Jelly  
Flageolet Beans, and Wild Rice Croquette

VEGETARIAN/VEGAN SILENT ALTERNATIVE INCLUDED:

Crispy Arancini with Seasonal Vegetables and Crispy Angel Hair Potatoes  
\*Silent Alternative for Approximately 15% of Total Guest Count

ADDITIONAL SILENT FISH ALTERNATIVE:

Roasted Salmon  
Sweet Potato and Turnip Hash, Onion Confit, Capers and Parsley Gremolata

\*Additional Charge Will Apply to Substitute

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DESSERTS

Strawberry Shortcake Napoleon  
Raspberry Coulis, Seasonal Berries

Molten Chocolate Cake  
Vanilla Ice Cream or Chantilly Cream and Seasonal Berries

Flourless Chocolate Cake  
Hazelnut Ice Cream or Chantilly Cream

Caribbean Spiced Rum Baba Cake  
Fresh Whipped Cream

Sour Cream Coffee Cake  
Fresh Seasonal Fruit and Cinnamon Whipped Cream

Dark Chocolate Mousse  
Wafer Cookie and Whipped Cream

Seasonal Sorbet with Fresh Berries

Vanilla Ice Cream Profiteroles  
Dark Chocolate Sauce

Classic Crème Brulee  
Seasonal Berries and Whipped Cream

Chocolate Pot De Crème  
Fresh Berries, Wafer Cookie

Tricolor Mousse

Vanilla Cake with Meringue Brulee

Seasonal Fruit Tart

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

583 Park Avenue Macaroons and Chocolate Crispy Bites

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Please Be Advised:

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

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