



583 PARK AVENUE

NEW YORK

GALA RECEPTION MENU

Hors D'Oeuvres

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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BUFFET OPTIONS

Additional Charges will apply based on how many stations are selected and what the specific stations are.

HOT

AMERICAN COMFORT STATION

Slow Cooked Brisket of Beef with Smoked Chipotle and Molasses Glaze
Cajun Fried Chicken with Lime and Cayenne Spiked Honey Drizzle
BBQ Pulled Pork
Creamy Potato Salad with Crisp Shallots
Three-Cheese Mac & Cheese
White Corn and Cheddar Hush Puppies with Spiced Honey
Pickles & Coleslaw

PAN ASIAN STATION

Assorted Dim Sum in Bamboo Steamer; Chicken, Vegetable & Shrimp
Crispy Vegetable Pot Stickers
Steamed Pork Buns with Scallions and Hoisin Sauce
Thai Beef Satay; Coconut and Lemongrass Sauce
Sweet and Sour Chicken; Vegetable Stir Fry
Rice Noodle Salad with Peppers and Snow Peas served in Chinese Take Out Boxes
Sweet Chili, Sriracha Aioli, Lemon Ginger Soy, Kaffir Lime Sauces

Optional Addition

Hoisin Glazed Duck wrapped in Scallion Pancake
Carrots, Cucumbers, Picked Cilantro, Lemon and Ginger Aioli
*Additional Charges Will Apply

MEXICAN FUSION STATION

Tacos

Korean BBQ Short Rib
Pulled Chicken Tinga with Pico De Gallo
Steamed Flour Tortillas

Sides

Jicama and Tri-Colored Pepper Salad; Honey Cumin Emulsion
Chinese Five Spiced Plantain Chips with Sriracha Avocado Puree
Cracked Bulgur Wheat Salad with Cilantro and Lime Vinaigrette
Guacamole Fresh Made to Order

Sauces & Condiments

Roasted Tomatillo Relish, Fresh Pico De Gallo, Salsa De Arbol
Lime Wedge, Shaved Radishes



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MIDDLE EASTERN STATION

Salads

Tabbouleh Salad

Tomato and Cucumber Salad with Pickled Onions; Mint Emulsion
Toasted Quinoa with Grilled Vegetables; Cured Lemon Vinaigrette
Harissa Spiced Five Blend Olives

Traditional Middle Eastern Dips

Chick Pea Hummus

White Bean Hummus with Salt Cured Lemon Juice
Roasted Eggplant Babaganoush
Fava Bean Puree with Red Onion and Chopped Tomato
Smoked Paprika Tahini with Extra Virgin Olive Oil and Mint

Served with:

Toasted Pita Crisp, Lebanese Flat Bread, Sesame and Sea Salt Lavash, Parmesan Lavash

Main

Herb Falafel, Yogurt Mint Sauce with Pita Bread
Grilled Lamb and Vegetable Kebab, Cucumber and Yogurt Sauce
Saffron Stewed Chicken with Cured Lemon and Olives, Traditional Cous Cous

SLIDER STATION

Grass Fed Beef Slider & Maple Glazed Turkey Slider, Cooked to Order
Smoked Provolone, Aged Cheddar, Havarti Dill Cheese
Smoked Sweet Onion Ketchup, Half-Sour Pickle, Spiced Tomato Chutney, Chipotle Aioli
Shredded Lettuce, Heirloom Tomato, Vidalia Onions
Rosemary and Parmesan Shoe String Fries in Paper Cones
Organic Spiced Buttermilk Onion Rings in Paper Boats

ITALIAN STATION

(Please Select Three Pastas)

Ricotta Totellini with Parmesan Alfredo, Sweet Peas, Crispy Pancetta
Cavatelli with Beef & Veal Ragù, Shaved Pecorino Romano, Fresh Basil
Three-Cheese Ravioli with Smoked Tomato Sauce, Grilled Oyster Mushrooms, Grana Padana Cheese
Penne with Caramelized Butternut Squash, Roasted Cherry Tomatoes, Chopped Parsley
Orecchiette with Sun-Dried Tomato Sauce, Capers, Lemon Sauce
Rigatoni with Sweet Italian Sausage, Caramelized Fennel, Herbs and Cured Olives
Farfalle with Grilled Chicken, Broccoli Rabe, Walnut Sauce

Classic Caesar Salad with Housemade Dressing, Focaccia Crouton
Radicchio and Endive Salad with White Balsamic Vinaigrette
Homemade Assorted Soft-Baked Bread Sticks



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CARVING STATION

All stations come with 583 Park Ave Signature Soft Baked Parker House Rolls with Maldon Sea Salt

Salads

(Choice of One)

Arugula and Frisee Salad with Raspberry Emulsion and Crisp Salsify
Organic Field Green Salad with Cranberry and Red Wine Vinaigrette
Baby Spinach with Trevisano, Crumbled Goat Cheese, and Aged Balsamic Vinaigrette
Crisp Romaine Lettuce with Caper and Parmesan Dressing, Herb Roasted Focaccia Crouton

Main

(Choice of One)

Herb Crusted Tenderloin of Beef with Port Wine Sauce
Maple and Bacon Braised Short Rib of Beef
Pomegranate Glazed Free Range Turkey with Cranberry and Orange Compote
Agave and Mustard Roasted Loin of Pork with Tarragon Cream Sauce
Black Pepper Crusted Angus Strip Loin of Beef with Horseradish Cream Fraiche and Au Jus
Roasted Colorado Rack of Lamb with Mint and Olive Tapenade (\$15.00 per Guest Supplement)

Vegetable

(Choice of Two)

Ricotta Creamed Spinach
Honey and Chili Drizzled Glazed Baby Carrots
Sautéed Haricot Vert with Toasted Almonds
Balsamic Roasted Brussels Sprouts with Spiced Walnut
Aged Sherry and Brown Sugar Glazed Sweet Potato with Bacon Bits (can be without bacon)
Sautéed Squash with Parsley Gremolata

Starch

(Choice of Two)

Parmesan and Rosemary Crusted French Fries
Buttermilk Whipped Potatoes
Jalapeno and Aged Cheddar Corn Bread
Herb Polenta with Parmesan Cheese
Roasted Tri-color Potatoes with Rosemary and Truffles
Toasted Bulgur Wheat with Grilled Vegetables
Potato Gratin with Pecorino Romano Crust



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COLD

TUSCAN TABLE

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

FRUIT, CHEESE, AND CRUDITE STATION

Fresh Seasonal Fruits and Champagne Grapes
American Artisanal Cheeses
Assorted Dried Fruits and Candied Pecans
Fig Jam and 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

SEAFOOD STATION

Seaweed Salad
Red Snapper Ceviche with Crisp Tortilla, Sweet Pepper, Lime Emulsion
Diver Scallop Tartar, Shiso Leaf, Pickled Ginger, Yuzu Vinaigrette
Bloody Mary Shooter with Jumbo Lump Crab and Celery
Black Pepper Crusted Ahi Tuna with Coriander Aioli
Juniper Berry Cured Gravlax with Dill Crème Fraiche
*Additional Charges will Apply

Optional Addition

Smoked Scottish Salmon
Carved to Order
Black Bread Tartines, Capers, Red Onions, Crème Fraiche, with Lemon Halves in Gauze
Served with Toasted Black Bread, Bagel Chips, Lemon and Lime Wedges
*Additional Charges Will Apply



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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

*Additional Charges Will Apply

OCEAN BAR

Littleneck Clams and Malpeque, Olympia, and Baby Oysters on the Half Shell
Stone Crab Claws

Jumbo Maine Lobsters

U-10 Jumbo Shrimp Gulf

Cocktail Sauce, Brandy Ginger and Mignonette Sauce

Crown Lemons, Fresh Grated Horseradish, and Oysterettes

Served from an Ice Sculpture \$500.00

*Additional Charges Will Apply

TARTAR AND CEVICHE STATION

Ahi Tuna with Mango and Avocado

Scottish Organic Salmon with Red Onion and Dill

Pacific Halibut with Citrus, Lime Juice and Jalapeno

Shrimp with Coconut Red Curry and Ginger

Scallop with Pineapple, Macadamia Nuts and Mint

*Additional Charges will Apply

SHRIMP STATION

Jumbo Cocktail Shrimp

Chilled Citrus Grilled Shrimp

Shrimp Salad on Pumpernickel Toast with Cured Lemon

Horseradish Cocktail Sauce, Lemon Wedges

*Additional Charges will Apply

ASSORTMENT OF AMERICAN CAVIAR

Yukon Blinis and Toasted Brioche Points

Chives, Fresh Grated Egg Yolk and Whites,

Crème Fraiche, Fresh Cracked Black Pepper, Capers and Crown Lemons

Caviar Charged as Consumed by the Pound at Current Market Price

*Additional Charges will Apply

Displayed in a Custom Ice Sculpture \$500.00



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DESSERT BUFFET

All dessert buffets have a Fruit Platter with Whipped Cream
*denotes a nut item

Tiramisu
Blackout Chocolate Cake
Pecan Bar*
Red Velvet Cupcake
Apple Tart
Fresh Fruit Tart
NY Style Cheesecake
Marble Cheesecake
Turtle Cheesecake*
Nutella Crunch Bar*
Assorted Cookie Platter*
Mini S'more's Bites
Cream Puff
Fudge Brownies
Rice Krispy Truffles
White and Dark Chocolate Dipped Strawberries
Carrot Cake
Lemon Cake
Caribbean Spiced Rum Baba Cake
583 Park Avenue Macaroons

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 are subject to additional charges.



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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 Auvigue, 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.