



583 PARK AVENUE

NEW YORK

WEDDING MENU

IN BRIDAL SUITE UPON BRIDE'S ARRIVAL

Chicken Salad, Egg Salad, Ham & Cheese, Smoked Salmon, Cucumber and Watercress
On White, Rye, Whole Wheat, and Black Breads; Fresh Seasonal Fresh Fruit, American Artisanal Cheeses
Crispy Parmesan Bread and English Crackers, A Selection of Petits Fours
Freshly Brewed Coffee, Harney and Son's Teas: English Breakfast & Chamomile

PASSED 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 STATIONS

*Please Note Some Stations Incur Additional Charges

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 with 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

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

MAINS

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



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ITALIAN STATION

(Please Select Three Pastas)

Ricotta Totellini with Parmesan Alfredo, Sweet Peas, Crispy Pancetta
Cavatelli with Beef & Veal Ragu, 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

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

CARVING STATION

All stations come with 583 Park Avenue's signature soft-baked Parker House Rolls with Maldon Sea Salt

SALADS

(Please Select 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

MAINS

(Please Select 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)

VEGETABLES

(Please Select Two)

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

STARCHES

(Please Select 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

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
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

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

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



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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

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

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
Displayed in a Custom Ice Sculpture \$500.00
*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



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DINNER MENU

Homemade Soft Dinner Roll and
Assorted Breads from Eli's offered from Large Bread Bowl on Wooden Paddle
Assortment of Grissinis Pre-Set at Each Table
Large Challah for Motze; Served to each table
Whipped Butter with Maldon Sea Salt and Fresh Chervil

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
(\$5.00 Supplement per Guest)

U 10's Classic Jumbo Shrimp Cocktail with Horseradish Cocktail Sauce
(\$10.00 Supplement per Guest)

Beef Carpaccio with Arugula and Parmesan Cheese
(\$10.00 Supplement per Guest)

Chilled Maine Lobster Salad, Grapefruit and Haricot Vert, Citrus Emulsion
(\$15.00 Supplement per Guest)

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
(\$5.00 Supplement per guest)



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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 Silent Alternative for Approximately 15% of Total Guest Count
\$5.00 Supplement to Be Charged on Total Guest Count
*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
Wafer Cookie and Whipped Cream

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

Please Be Advised:

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

Wedding Cake

Arranged by Client; We recommend Sylvia Weinstock 212-925-6698

Or

Custom-Designed Cakes, Tailored to the Specifications of the Client by Our Pastry Department
Additional Charge Per Guest



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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)

Dinner Wines:

To be served with the first course (Select One):
Douglass Hill Winery, Chardonnay (Napa, California)
Alverdi, Pinot Grigio (Veneto, Italy)
Carta Vieja, Sauvignon Blanc (Central Valley, Chile)
To be served with the main course (Select One):
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, Sodas, Red Bull, Mineral & Flat Water

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