



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

(Please Select 6 Hot and 6 Cold; To Be Served Butler-Style for 1-Hour)

HOT CANAPES

The Palm Beach Puff
Papaya King All-Beef Frankfurter in a Blanket
Napa Cabbage and Bacon Torta with Lemon Crème Fraiche
Thin-Crust Pizzette with Basil Pesto
Parmesan Gougere
Baby Lamb Chops with Rosemary Au Jus
Jumbo Lump Maryland Crab Cake with Old Bay Remoulade
Three-Cheese Mac and Cheese Medallion with Pepper Relish
Prosciutto and Sage Palmier
Miniature Applewood Smoked BLT
New York Pastrami on Rye with Spicy Brown Mustard
Miniature Grilled Pimento Cheese Sandwich with Bacon Jam
Miniature Prime Beef Sliders on Toasted Bun
Grilled Vegetable Kabob with Teriyaki Glaze
Short Rib Taco with Cotija Cheese and Avocado Crema
Miniature Grit Cake with Cajun Shrimp
Peaking Duck Pot Sticker with Sweet Chili Dipping Sauce
Roasted Turkey Medallion on Sweet Potato Crostini, Cranberry Chutney
Albonigas Meat Ball with pine Nuts Braised in Tomato Sauce
Buffalo Chicken Meat Ball with Blue Cheese Dip
Curried Chicken and Peas Samosa with Raita Sauce
Crisp Potato Latke with Sour Cream
Smoked Butternut Squash Arancini with Parmesan Sauce

COLD CANAPES

Filet of Beef with Horseradish Crème Fraiche
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
American Caviar on Potato Blini with Crème Fraiche and Dill
Fresh Guacamole on Homemade Crispy Tortilla Shell
Stuffed Cucumber with Spicy Hummus, Black Pepper Crisp
Chilled Lobster Salad Sandwich with Celery Salad
Foie Gras Torchon on Brioche with Port Wine Gelee
Stuffed Peqillo Peppers with Roasted Acorn Squash and Maple Powder
Candy Cane Beet Lolipop with Apple Confit, spiced pecan, goat cheese cream
Millionaire's Bacon with Chilies and Smoked Sea Salt
Basket of Crisp San Daniele Prosciutto

Fresh Roasted Almonds at the Bars

And

Passed Small Plates of Chef's Choice of Seasonal Risotto



583 PARK AVENUE

NEW YORK

BUFFET STATIONS

Four Stations are included

*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



583 PARK AVENUE
NEW YORK

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

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 *Additional charges will apply



583 PARK AVENUE

NEW YORK

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

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



583 PARK AVENUE

NEW YORK

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

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
*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
*Additional charges will apply



583 PARK AVENUE
NEW YORK

DINNER MENU

Homemade Soft Dinner Roll and
Assorted Breads from Eli's offered from Large Bread Bowl on Wooden Paddle
Large Challah for Motze; Served to each table
Whipped Butter with Maldon Sea Salt and Fresh Chervil

APPETIZERS
(Please Select One)

COLD

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

Citrus Poached Jumbo Shrimp
Fava Bean and Corn Succotash, Micro Cilantro
*Additional charges will apply

Hand-Sliced Smoked Salmon with Black Bread
Chive Crème Fraiche, Onion Confit, Crisp Caper
*Additional charges will apply

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

Chilled Maine Lobster Salad
Grapefruit and Haricot Vert, Citrus Emulsion
*Additional charges will apply

Baby Iceberg Lettuce with Glazed Pear
Fig and Balsamic Emulsion

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

Five Spice Roasted Acorn Squash with LolLa Rosa
Pecorino, Tart Cherries, Sherry Vinaigrette

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

HOT

Sweet Potato Gnudi
Creamy San Marzano Sauce, Crispy Pancetta

Pan Seared Diver Scallop
Celeriac Puree, Tomato Confit, Citrus Nage
*Additional charges will apply

Spinach and Cheese Ravioli
Fresh Tomato, Grated Parmesan

Spicy Veal Meat Ball
Mascarpone Polenta, San Daniele Prosciutto

Kabocha Squash and Ricotta Ravioli
Porcini Mushroom Sauce



583 PARK AVENUE

NEW YORK

ENTREES

(Please Select One)

Grilled NY Strip Steak
Herb Roasted Wedge Potato, Wilted Spinach

Sliced Tenderloin of Beef
Sautéed Brussels Sprout, Chestnut Puree, Red Wine Sauce

Hungarian Beef Goulash
Sour Cream, Herb Spatzel

Pan Seared Breast of Chicken
Apple Braised Red Cabbage, Potato Rösti

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

Wild Atlantic Halibut
Fingerling Potato, Sautéed Chard, Sauce Beurre Rouge

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

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

Herb Crusted Rack of Lamb
Fava Bean Succotash, Sautéed Spinach, Lamb Jus
*Additional charges will apply

VEGETARIAN/VEGAN SILENT ALTERNATIVE INCLUDED:

Acorn Squash Arancini
Smoked Cauliflower Puree, Spiced Potato Crisp, Tomato Coulis

ADDITIONAL SILENT FISH ALTERNATIVE:

Roasted Salmon
Sweet Potato and Turnip Hash, Onion Confit, Capers and Parsley Gremolata
*Additional charges will apply



583 PARK AVENUE

NEW YORK

DESSERTS

(Please Select One)

Warm Bourbon Bread Pudding
Candied Orange, Crème Anglaise

Vanilla Ice Cream Profiteroles
Dark Chocolate Sauce

Molten Cake
Vanilla Ice Cream, Seasonal Berries

Milk Chocolate Mousse
Wafer Cookie, Whipped Cream

Caramelized Pear Tart
Almond Ice Cream

Spiced Rum Cake
Soft Whipped Cream, Jamaican Rum Sauce

Cranberry and Apple Crisp
Vanilla Ice Cream

Pumpkin Pie Crème Brulee
Cinnamon Cream, Shaved White Chocolate

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

583 Park Avenue Macaroons and Chocolate Crispy Bites

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 charges will apply