
STANDING BUFFETS

Minimum number of participants: 20 | All-you-can drink beverage packages available

Prices displayed are for Members and non-Members and include consumption tax.
Room, seating, beverage, basic audio-visual and service charges apply.

BREAKFAST

AMERICAN MORNING

4,500 | 5,400

Brioche French Toast with Sweet Mascarpone
Soft Scrambled Eggs
Local Greek Yogurt and Pomegranate Molasses Parfait
Pork and Marjoram Sausages
Crispy Bacon
Herb-Roasted Mushrooms
Lemon- and Herb-Roasted Potatoes
Fresh-Cut Fruit Salad
Fresh-Baked Mini Croissants
Chocolate Danishes
Bagels with Lox and a Schmear
Toasted English Muffins with Selection of Jams
Cinnamon and Dried Apple Granola with Soy or Regular Milk
Juices (Apple, Orange, Grapefruit)
Coffee & Organic Tea

CONTINENTAL TABLE

3,300 | 4,000

Platter of Cold Cuts and Cheese
Mixed Green Salad with Lemon- Xérès Honey Vinaigrette
Local Greek Yogurt and Pomegranate Molasses Parfait
Fresh-Cut Fruit Salad
Fresh-Baked Mini Croissants
Chocolate Danishes
Baked Eggs en Cocotte, Gruyère, Sourdough Toast, Chives
Juices (Apple, Orange, Grapefruit)
Coffee & Organic Tea



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LUNCH

MANHATTAN

7,700 | 9,300

Jamón Serrano and Chèvre Crostinis with Piquillo Peppers
Niigata Jidori Chicken and Pork Terrine
Smoked Salmon with Lemon and Capers
Green Garbanzo and Feta Salad with Mint
Crispy Winter Lettuce Salad with Lemon-Xérès Honey Vinaigrette
Lemon- and Italian Herb-Roasted Potatoes
Pan-Roasted Hokkaido Scallops with Celery Root Purée, Rocket
and Smoked Bacon and Chili Pangrattato
Niigata Yuki Hikari Pork Loin with Mustard Seed Jus
Red Wine-Braised Wagyu with Creamy Potato Purée
Tomato Confit Quiche
Chili- and Pomegranate-Glazed Chicken with Braised Endive and Smoked Bacon
Winter Pumpkin Tarts
Winter Red Berry Almond Cake
Dark Chocolate Brownies
Coffee & Organic Tea

BROOKLYN

6,600 | 8,000

Niigata Jidori Chicken and Pork Terrine
Fresh Italian Buffalo Mozzarella
Green Garbanzo and Feta Salad with Mint
Creamy Coleslaw with Poppy Seeds
Farro Salad with Meredith Dairy Goat Cheese, Toasted Pecans, Sun-Dried
Tomatoes and Lemon
Roast Winter Spanish Mackerel with Beetroot Couscous
and Dill Horseradish Yogurt
Lemon- and Italian Herb-Roasted Potatoes
Niigata Wagyu and Pork Hamburger Steak with Roasted Pepper
and Eggplant Salsa
Chai Spice-Crusted Chicken Satay with Mango Chutney
Bacon and Broccoli Rabe Rigatoni with Basque Chili and Garlic
Winter Pumpkin Tarts
Dark Chocolate Brownies
Coffee & Organic Tea



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DINNER

EXECUTIVE LOBSTER BUFFET

12,500 | 15,000

Niigata Jidori Chicken and Pork Terrine
Fresh Italian Buffalo Mozzarella
Red Snapper Carpaccio with Grapefruit Cream, Frisée and Brioche Croutons
Jamón Serrano and Chèvre Crostinis and Piquillo Peppers
Farro Salad with Meredith Dairy Goat Cheese, Toasted Pecans, Sun-Dried Tomatoes and Lemon
Lobster and Chive Cream Vol-au-Vents
Lemon- and Italian Herb-Roasted Potatoes
Red Wine-Braised Wagyu with Creamy Potato Purée
Chili- and Pomegranate-Glazed Chicken with Braised Endive and Smoked Bacon
Bacon and Broccoli Rabe Rigatoni with Basque Chili and Garlic
Roast Half Irish Blue Lobster with Roasted Garlic-Herb Butter
Winter Pumpkin Tarts
Dark Chocolate Brownies
Seasonal Fruit Panna Cotta
Coffee & Organic Tea

EAST COAST

9,900 | 11,900

Fresh Italian Buffalo Mozzarella
Smoked Salmon with Lemon and Capers
Spanish Ham and Chorizo with Olives
Spicy Eggplant Caviar with Lime and Pita Croutons
Red Snapper Carpaccio with Grapefruit Cream, Frisée and Brioche Croutons
Crispy Winter Lettuce Salad with Lemon-Xérès Honey Vinaigrette
Red Wine-Braised Wagyu with Creamy Potato Purée
Bacon and Broccoli Rabe Rigatoni with Basque Chili and Garlic
Provence-Spiced Lamb Chops with Olive Tapenade
Pan-Roasted Hokkaido Scallops with Celery Root Purée, Rocket and Smoked Bacon and Chili Pangrattato
Crispy Hiroshima Oysters with Chipotle Rémoulade
Lemon- and Italian-Herb Roasted Potatoes
Winter Red Berry Almond Cake
Cream Caramel
Sticky Butter Tarts
Coffee & Organic Tea



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DINNER

WEST COAST

8,500 | 10,200

Niigata Jidori Chicken and Pork Terrine
Fresh Italian Buffalo Mozzarella
Crispy Winter Lettuce Salad with Lemon-Xérès Honey Vinaigrette
Jamón Serrano and Chèvre Crostinis and Piquillo Peppers
Farro Salad with Meredith Dairy Goat Cheese, Toasted Pecans, Sun-Dried Tomatoes and Lemon
Roast Winter Spanish Mackerel with Beetroot Couscous and Dill Horseradish Yogurt
Lemon- and Italian Herb-Roasted Potatoes
Red Wine-Braised Wagyu with Creamy Potato Purée
Chili- and Pomegranate-Glazed Chicken with Braised Endive and Smoked Bacon
Bacon and Broccoli Rabe Rigatoni with Basque Chili and Garlic
Winter Pumpkin Tarts
Dark Chocolate Brownies
Seasonal Fruit Panna Cotta
Coffee & Organic Tea

COAST & COUNTRY

5,500 | 6,600

Crispy Hiroshima Oysters with Chipotle Rémoulade
Spicy Eggplant Caviar with Lime and Pita Croutons
Saffron Risotto Croquettes with Red Pepper Coulis
Lobster and Chive Cream Vol-au-Vents
Maple-Smoked Bacon and Chorizo Skewers with Dried Figs
Niigata Yuki Hikari Pork Terrine with Kagura Nanban Pepper
Jamón Serrano and Chèvre Crostinis with Piquillo Peppers
Buffalo Mozzarella Caprese