
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

5,000 | 6,000

Brioche French Toast, Cranberry Cream Cheese and Maple Syrup
Soft Scrambled Eggs
Smoked Salmon with Lemon and Capers
Local Greek Yogurt Parfait, Lemon-Honey Compote
Smoked American Pork Sausage
Thick-Cut Snow-Aged Bacon
Smoked Brisket and Egg Muffin Melt, Cheddar, Spicy Barbecue Sauce
Lemon- and Herb-Roasted Potatoes
Fresh-Cut Fruit Salad
Assorted Gluten-Free Vegan Muffins
Cinnamon and Dried Apple Granola with Soy or Regular Milk
Juices (Apple, Orange, Grapefruit)
Streamer Coffee and Organic Tea

AZABU MORNING

4,500 | 5,400

Seasonal Leaf Salad, Yuzu-Oil Dressing
Fresh-Cut Fruit Salad
Local Greek Yogurt Parfait with Japanese Plum Confit
Blended Miso Soup, Silken Tofu
Koji-Marinated Salmon, Goji Berries
Steamed Koshihikari Rice
Chef's Selection of Special Japanese Pickles
Baked Eggs en Cocotte, Chives and Koji-Soy Sauce
Juices (Apple, Orange, Grapefruit)
Streamer Coffee and Organic Tea

PETIT FRENCH BREAKFAST

3,800 | 4,600

Smoked Salmon with Lemon and Capers
Bocconcini Mozzarella, Strawberry-Poppy Seed Dressing, Micro Herbs
Local Greek Yogurt Parfait, Lemon-Honey Compote
Fresh-Cut Fruit Salad
Ham & Swiss Cheese Croissant Sandwich
Chocolate Danishes
Baked Eggs en Cocotte, Gruyère, Sourdough Toast, Chives
Juices (Apple, Orange, Grapefruit)
Streamer Coffee and Organic Tea



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LUNCH

UPSTATE

10,500 | 12,600

Shrimp and Scallop Tartare, Dill, Crunchy Soy Croutons, Mango Sauce
Spiced Baba Ghanoush, Jamón Serrano and Manchego Tarts
Octopus Ceviche, Romesco, Dill
Astoria Orzo Greek Salad, Meredith Dairy Goat Cheese, Kalamata Olives and Mint
Pork and Koshinotori Terrine
Niigata F1 Wagyu Roast Beef, Hakkaisan Soy Sauce, Wasabi
Potato Gratin Dauphinois, Creole Lobster Cream Sauce
Spicy Penne alla Vodka, Parmesan Cream
Pulled Pork Macaroni and Cheese, Smoked Chipotle, Chives
Crispy Hiroshima Oysters with Chipotle Rémoulade
Saffron Risotto Croquettes with Roasted Pine Nuts and Tomatoes
Strawberry and Rhubarb Crumble Cake
Classic Lime Tart
Assorted Parisian Macarons
Streamer Coffee and Organic Tea

MANHATTAN

9,000 | 10,800

Spiced Baba Ghanoush, Jamón Serrano and Manchego Tarts
Niigata Jidori Chicken and Pork Terrine
Smoked Salmon with Lemon and Capers
Tuscan Bread Salad, Assorted Tomatoes, Red Wine Dressing
Bocconcini Mozzarella, Strawberry-Poppy Seed Dressing, Micro Herbs
Cucumber-Apple Gazpacho, Green Tomatoes, Avocado
Niigata F1 Wagyu Roast Beef, Hakkaisan Soy Sauce, Wasabi
Hokkaido Potato and Chive Cream
Jerk Spice-Roasted Chicken, California Prune and Herb Couscous
Salmon Fricassée, Smoked Bacon, Thyme
Mini NYC Reubens on Rye
Classic Lime Tart
Strawberry and Rhubarb Crumble Cake
Banana Bread and Chocolate Brownies
Streamer Coffee and Organic Tea



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LUNCH

BROOKLYN

6,800 | 8,200

Niigata Jidori Chicken and Pork Terrine
Bocconcini Mozzarella, Strawberry-Poppy Seed Dressing, Micro Herbs
Tuscan Bread Salad, Assorted Tomatoes, Red Wine Dressing
Cucumber-Apple Gazpacho, Green Tomatoes, Avocado
Astoria Orzo Greek Salad, Meredith Dairy Goat Cheese, Kalamata Olives and Mint
Wagyu and Pork Rissoles, French Mustard and Herb-Cream Sauce
Lemon- and Italian Herb-Roasted Potatoes
Jerk Spice-Roasted Chicken, California Prune and Herb Couscous
Salmon Fricassée, Smoked Bacon, Thyme
Smoked Brisket Fried Rice, Crispy Shallots, Chives
Classic Lime Tart
Banana Bread and Chocolate Brownies
Streamer Coffee and Organic Tea

SUMMER ADD-ONS

(minimum 20 pax)

Texan Smoked Brisket Carving (<i>approx. 2kg</i>) Summer Slaw, Cornbread Muffins	25,000 30,000
Niigata F1 Wagyu Roast Beef Carving (<i>approx. 2kg</i>) Hakkaisan Soy Sauce, Wasabi	38,000 45,600



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DINNER

EXECUTIVE SNOW-AGED WAGYU BUFFET

13,000 | 15,600

Pork and Koshinotori Terrine
Bocconcini Mozzarella, Strawberry-Poppy Seed Dressing, Micro Herbs
Shrimp and Scallop Tartare, Dill, Crunchy Soy Croutons, Mango Sauce
Astoria Orzo Greek Salad, Meredith Dairy Goat Cheese, Kalamata Olives and Mint
Chilled Ham, Parsley, Mustard Aioli
Chef Carved Snow-Aged Niigata Wagyu Beef, Hakkaisan Soy Sauce, Wasabi
Potato Gratin Dauphinois, Creole Lobster Cream Sauce
Jerk Spice-Roasted Chicken, California Prune and Herb Couscous
Pan-Roasted Hokkaido Scallops, Brown Butter Carrot Purée, Fennel Pollen
Spicy Penne alla Vodka, Parmesan Cream
Assorted Parisian Macarons
Banana Bread and Chocolate Brownies
Southern Yellow Peach Crisp
Streamer Coffee and Organic Tea

EAST COAST

11,000 | 13,200

Spiced Baba Ghanoush, Jamón Serrano and Manchego Tarts
Octopus Ceviche, Romesco, Dill
Cucumber-Apple Gazpacho, Green Tomatoes, Avocado
Tuscan Bread Salad, Assorted Tomatoes, Red Wine Dressing
Pork and Koshinotori Terrine
Niigata F1 Wagyu Roast Beef, Hakkaisan Soy Sauce, Wasabi
Hokkaido Potato and Chive Cream
Spicy Penne alla Vodka, Parmesan Cream
Salmon Fricassée, Smoked Bacon, Thyme
Jerk Spice-Roasted Chicken, California Prune and Herb Couscous
Smoked Brisket Fried Rice, Crispy Shallots, Chives
Luscious Lemon Square Cake
Banana Bread and Chocolate Brownies
Southern Yellow Peach Crisp
Streamer Coffee and Organic Tea



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DINNER

WEST COAST

9,000 | 10,800

Niigata Jidori Chicken and Pork Terrine
Bocconcini Mozzarella, Strawberry-Poppy Seed Dressing, Micro Herbs
Spiced Baba Ghanoush, Jamón Serrano and Manchego Tarts
Astoria Orzo Greek Salad, Meredith Dairy Goat Cheese, Kalamata Olives and Mint
Red Quinoa Salad, Roasted Vegetables, Coriander and Dates
Salmon Fricassée, Smoked Bacon, Thyme
Mini Brioche Smash Burger, Bacon and Pineapple Marmalade, Cheddar
Wagyu and Pork Risssoles, French Mustard and Herb-Cream Sauce
Lemon- and Italian Herb-Roasted Potatoes
Jerk Spice-Roasted Chicken, California Prune and Herb Couscous
Smoked Brisket Fried Rice, Crispy Shallots, Chives
Classic Lime Tart
Strawberry and Rhubarb Crumble Cake
Buttermilk Panna Cotta, Honey-Lemon Gelée
Streamer Coffee and Organic Tea

SUMMER ADD-ONS

(minimum 20 pax)

Texan Smoked Brisket Carving (approx. 2kg) Summer Slaw, Cornbread Muffins	25,000 30,000
Niigata F1 Wagyu Roast Beef Carving (approx. 2kg) Hakkaisan Soy Sauce, Wasabi	38,000 45,600

COAST & COUNTRY

6,500 | 7,800

Pork and Koshinotori Terrine
Basil and Jamón Serrano Madeleine, Citrus Aioli, Guindilla Spanish Pepper
Cucumber-Apple Gazpacho, Green Tomatoes, Avocado
Bocconcini Mozzarella, Strawberry-Poppy Seed Dressing, Micro Herbs
Potato Gratin Dauphinois, Creole Lobster Cream Sauce
Jerk Spiced Chicken Skewers, Mango-Lime Chutney
Crispy Hiroshima Oysters with Chipotle Rémoulade
Mini Brioche Smash Burger, Bacon and Pineapple Marmalade, Cheddar

