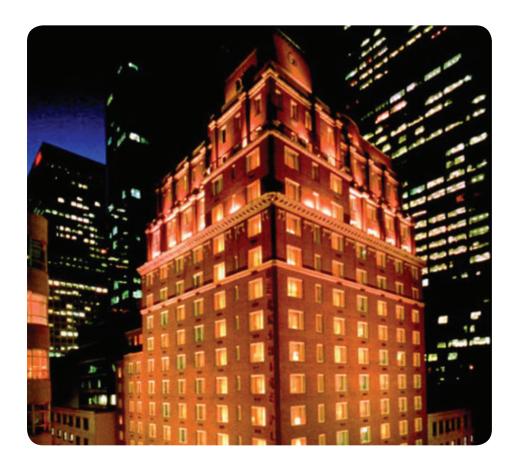


Omni & Hotels & Resorts

berkshire place | new york

banquet & event menus



The newly-renovated Omni Berkshire Place embodies modern elegance and sophistication in Midtown Manhattan's most sought-after location. Located on Madison Avenue just steps from 5th Avenue shopping, museums and Broadway, this is the perfect destination for the leisure traveler, while our services and amenities appeal to those looking for a world-class business hotel in New York.





OMNI HOTELS & RESORTS berkshire place | new york

21 East 52nd Street at Madison Avenue New York, New York 10022 Phone: (212) 753-5800 omnihotels.com

Oreakfast

Breakfast

The OBP Continental \$59 per person

Fresh Orange & Cranberry Juices

Fresh Housemade Granola with Greek Yogurt

Display of Sliced Seasonal Fresh Fruit

Assortment of Muffins, Breakfast Pastries

Assorted Breakfast Cereals

Freshly Brewed Medium Blend Shade Grown Regular

& Decaffeinated Coffee

Variety of Tea Forte Teas

Half & Half, Whole Milk & Fat Free milk





Breakfast

Healthy Kick \$69 per person (low-fat, low-cholesterol)

Fresh Orange Juice, Cranberry Juice

Low Fat Bran Muffins

Butter & Fruit Preserves

Seasonal Fruit & Berries

Choose One

Housemade Granola, Honey and Yogurt

Parfaits Chilled Strawberry Banana Smoothies

Choose One

Tomato, Spinach & Egg Beater Scramble

Egg White Frittata, Asparagus, Caramelized

Onion

Hot Oatmeal, Brown Sugar & Dried Fruit

Chicken & Apple Sausage

Freshly Brewed Medium Blend Shade Grown

Regular & Decaffeinated Coffee

Variety of Tea Forte Teas

Whole, 2% & Fat Free milk

Sunrise Buff et \$69 per person

Fresh Orange Juice, Cranberry Juice,

Assorted Sliced Breakfast Breads, Freshly Baked

Bagels with Variety of Regular & Light Cream Cheese

Fresh Sliced Seasonal Fruit & Berries

Fluffy Scrambled Eggs

Crisp Bacon & Country Sausage

Roasted Breakfast Potatoes

Freshly Brewed Medium Blend Shade Grown Regular &

Decaffeinated Coffee

Variety of Tea Forte Teas

Half & Half, Whole Milk & Fat Free milk





Oreakfast

Breakfast Enhancements

Option of Buffet or Manned Station with uniformed chef (uniformed chef of \$100 per 50 people)

Omelet Station prepared to order \$23

(20 person minimum, chef fee required)

Choice of Ingredients to Include: please choose 5

Onions, Mushrooms, Bell Peppers, Asparagus Tomatoes, Spinach, Pepper Jack, Cheddar Cheese, Diced Ham, Turkey Sausage & Bacon

Choice of Fresh Eggs or Eggbeaters, Egg Whites

Trio of Smoked Salmon \$21

Pastrami Salmon, Vodka Citrus Cured and Traditional Served with Capers, Tomatoes, Red Onions & Boiled Eggs

Waffle station \$14

(20 person minimum)

Belgian Waffles Fresh Fruit Compote, Whipped Cream, Sweet Butter, Maple Syrup Homemade Smoothies \$7 Fresh Strawberry, Banana, Wild berry &

Peach Smoothies

Buttermilk Pancakes \$12

Whipped Cream, Maple Syrup, Toasted

Pecans, Blueberries & Bananas

Rolled Granola Dipped Brioche French Toast \$12 Citrus Curd Sauce

Breakfast Sandwiches \$15

Egg, Cheese and a Choice of Bacon or

Sausage (Station Only)





Themed Breaks

Good intentions (low-fat) \$36 per person

Market Fresh Crudités with Buttermilk Jalapeno

Ranch

Strawberry & Pineapple Skewers Dips: Honey, Lime, Mint Yogurt

Assorted Power Bars

Naked Brand 100% Natural Smoothies

Freshly Brewed Medium Blend Shade Grown

Regular & Decaffeinated Coffee

Variety of Tea Forte Teas

Half & Half, Whole Milk & Fat Free milk



Warm Soft Pretzels Served with Yellow & Spicy Brown Mustard

Mini Pastry Wrapped Hot Dogs

Dry Roasted Peanuts, Popcorn & Cracker Jacks

Freshly Brewed Medium Blend Shade Grown Regular & Decaffeinated Coffee

Variety of Tea Forte Teas

Half & Half, Whole Milk & Fat Free milk

Chips & Dips \$36 per person

Choose 3

Housemade Potato Chips with Caramelized Onion Dips

Tortilla Chips, Guacamole & Fresh Salsa

"Truffled" Kale Chips with Pecorino

Taro, Beet, & Plantain Chips with Jalapeno Honey Mustard

Pita Chips with Roast Red Pepper Hummus

Mini Bagel Chips, Smoked Salmon Cream Cheese Dip

Asian Snack Mix with Mixed Nuts and Wasabi Peas

Freshly Brewed Medium Blend Shade Grown

Regular & Decaffeinated Coffee

Variety of Tea Forte Teas

Half & Half, Whole Milk & Fat Free milk





Oreaks

Themed Breaks

Sweet & Salty \$39 per person

Choose Two "Sweet":

Assorted Cookies (Chocolate Chip/White

Chocolate/M&M's)

Mini Frosted Cupcakes

Chocoate & Vanilla Biscotti

Chocolate Dipped Strawberries

Choose Two "Salty"

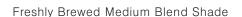
Dark Chocolate Salted Almonds

Chocolate Trail Mix

Chocolate Dipped Waffle Chips

Chocolate Dipped Pretzel Rods

Caramel-Coated "Sea Salted" Popcorn



Grown Regular & Decaffeinated Coffee

Variety of Tea Forte Teas

Half & Half, Whole Milk & Fat Free milk

High tea \$35 per person

English Tea Sandwiches to include:

Choose Three

Egg Salad on Pumpernickel, Smoked Salmon on Rye Cucumber on White Bread Black Forest Ham, Fontina, 7 Grain

Seasonal Sliced Fruit

Fruit Scones with Devonshire Cream English

Tea Cookies and Shortbread Cookies

Freshly Brewed Medium Blend Regular & Decaffeinated Coffee

Variety of Tea Forte Teas

Half & Half, Whole Milk & Fat Free milk

Later that day \$29 per person

Freshly Baked Assorted Cookies, Brownies,

Blondies & Fruit Bars

Freshly Brewed Medium Blend shade Grown Regular & Decaffeinated Coffee

Variety of Tea Forte Teas

Half & Half, Whole Milk & Fat Free milk





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Break Enhancements A la Carte

Chocolate Covered Stemmed Strawberries \$8 per person

Lettuce Cups of Seasonal Baby Vegetable

Chocolate and Vanilla Biscotti's \$6 per person

Soft NY Style Pretzel Rods with Ballpark Mustard \$6 per person

Seasonal Fruit Skewers \$9 per person

Sliced Fruit \$13 per person

Bites \$8 per person

Homemade Cookies/Brownies \$7 per person

Candy Bars \$5 per person

"New York "Bagels \$7 per person

Pineapple Danish & Chocolate Chip Muffins \$5 per person

Greek Yogurt \$6 per person (Plain, Honey, Strawberry)

"Homemade " Nutty Trail Mix \$7 per person

Cape Cod Potato Chips, Snyder Pretzels, Smart Food White Cheddar Popcorn \$5 per person

Granola Bars \$5 per person

Power Bar Harvest Whole Grain Bar \$8 per person

Häagen-Dazs and Ben & Jerry's Ice Cream Bars \$8 per person

Whole Fruit \$5 per person

Starbucks Frappuccino \$9 per person

Energy Drinks (Monster) \$8 per person

Coffee Station \$18 per person

All Day Coffee Break \$42 per person (Max 8 Hours, Refreshed Every 2 Hours)







New York Deli Lunch \$86 per person Manhattan Clam Chowder Radiatore, Roast Eggplant & Parmesan Pesto Salad Gluten Free Pasta Salad

Choose 1
Egg Salad, Tuna Salad & Chicken Salad

Sliced Boar's Head Meats: Turkey, Salami, Black Forest Ham, Roast Beef (Fat Free Available) Sliced Cheddar, Swiss, Provolone Lettuce, Sliced Tomatoes & Shaved Red Onions, Kosher Dills Mayonnaise, Horseradish Cream, Dijon Mustard Brioche Rolls, Kaiser & Seven Grain

Cape Cod Chips
Miniature Assorted Petit Fours
Freshly Brewed Medium Blend Shade Grown Regular
& Decaffeinated Coffee and Tea Forte Teas
Half & Half, Whole Milk & Fat Free milk

Build Your Own Hot Pastrami Sandwich add \$14 Sauerkraut, Sautéed Onions, Swiss Cheese & Russian Dressing, Grey Poupon, Yellow Mustard Soup, Salad & Sandwich Buffet \$89 per person Choice of Soup (Choose one)

Tomato & Basil Soup Manhattan Clam Chowder

Berkshire Tossed Salad Station:

Field Greens, Romaine & Spinach Chilled Sliced Strip Steak Brick Pressed Chicken Platter

Brick Pressed Chicken Platter

Add Poached Salmon (\$10 extra)

Add Furikake Tuna (\$15 extra)

Cucumbers & Carrots
Heirloom Tomatoes

Crispy Onions

Candied Walnuts
Foccacia Croutons

Ranch, Basil Balsamic, & Caesar Dressing

Choose Two Sandwiches:

Boars Head Turkey Provolone Sandwiches Grilled Veggie Whole Wheat Wrap with Red Pepper Hummus Turkey Avocado Club on Whole Whear Kaiser Roast Beef, Arugula, Tomato & Swiss on Croissant Turkey Reuben Panini, Served on Hot Griddle

Assorted Berry Granola Parfaits & Chocolate Trail Mix Freshly Brewed Medium Blend Shade Grown Regular & Decaffeinated Coffee and Tea Forte Teas Half & Half, Whole Milk & Fat Free milk





Executive Sandwich Board \$86 per person

Includes (1) Leafy Salad, (1) Market Vegetable Salad (4) Sandwich/Wrap Choices Sliced Fruit, Dessert, Starbucks coffee, Tazo Teas

Leafy Salad Choices

(Please Pick One)

Garden Tossed Salad with your Choice of Iceberg, Romaine or Mesclun

Sweet Gem Caesar Salad

Chopped Salad

Tri-Color Salad - Endive, Arugula, Radicchio, Balsamic Vinaigrette

Market Vegetable Salads

(Please Pick One)

Marinated Cherry Tomatoes, Bucatini Mozzarella

Yukon Gold Potato Salad with Tuna and Vegetables

Mediterranean Couscous

Gluten Free Tuscan Pasta Salad

Orechiette, Broccoli Rabe, Garlic, Olive Oil Salad

Sandwich and Wrap Choices

(Please Pick Four)

Chicken Salad, Apple, Walnuts, Herb Mayonnaise

Traditional Ventresca Tuna Salad

Beefsteak Tomato, Arugula, Fresh Mozzarella

Roast Beef, Horseradish Crème Fraiche, Caramelized

Onions

Pesto Grilled Chicken, Arugula, Mozzarella

Sliced Turkey, Swiss Cheese, Tomato, Herb

Mayonnaise Salami, Provolone, Mustard

Ham and Emmental

Grilled Chicken Caesar Wrap

Turkey Club Wrap with Tomato, Lettuce, Avocado and

Bacon

Portobello Mushroom, Roasted Red Peppers, Arugula,

Goat Cheese, Balsamic Wrap

Southwest Chicken Club Wrap with Jack Cheese, Black

Beans, Avocado, Corn

Greek Salad Wrap

Dessert

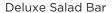
Assorted Cookies & Brownies





Fireside Spa Cuisine \$94 per person (Low-fat, low-cholesterol, carb-conscious) (25 person minimum)

Carrot & Ginger Soup Individual Vegetable Crudité Pepper Cups, Lite Ranch



Spinach, Field Greens & Arugula Tomato, Carrots, Cucumbers, Onions, Peppers, Sprouts Raspberry Vinaigrette, Basil Balsamic Vinaigrette, Lemon Poppy Vinaigrette

Red Bean & Rice Salad with Cilantro Chipotle Vinaigrette Quinoa, Wheat Berry & Brown Rice Pilaf

Poached Salmon, Fume Blanc Saffron Broth, Shiitake Mushrooms & Asparagus Hash Grilled Chicken with Roasted Corn & Poblano Salsa

Poached Fruit and Berry Shooters with Granola Crumble

Freshly Brewed Medium Blend Shade Grown Regular & Decaffeinated Coffee and Tea Forte Teas
Half & Half, Whole Milk & Fat Free milk







Southern Fare \$88 per person

Chipotle Chicken Chili
Cole Slaw - Red & Green Cabbages in a Sweet
Creamy Red Vinegar Dressing
Red Bliss Potato Salad with "Bacon & Scallions"

Chefs Trilogy Meatloaf (a blend of beef, veal and pork), Homemade Gravy, Country Fried Chicken

Fireside Mac & Cheese, Sautéed Green Beans

Corn Bread and Buttermilk Biscuits

Apple Turnovers, Raspberry Fruit Squares

Freshly Brewed Medium Blend Shade Grown Regular & Decaffeinated Coffee and Tea Forte Teas
Half & Half, Whole Milk & Fat Free milk

Taste of Tuscany \$89 per person Vegetable, Oregano & Cannellini Bean Soup Garlic Cheese Bread

Choose two salads
Vine-Ripened Tomatoes & Buffalo Mozzarella,
Basil Olive Oil, Cracked Pepper
Balsamic Modena Drizzle

Panzanella Salad - Toasted Focaccia, Spinach, Charred Peppers & Grilled Onions Lemon Oregano Vinaigrette

Sautéed Broccolini with Parmesan, Roasted Peppers & Olives

Entrées

Chicken Piccata Gnocchi Bolognaise - Meatballs, Pancetta, Vegetable, Oregano & Cannellini Bean Soup, Robust Tomato Ragu

Miniature Cannoli, Tiramisu
Freshly Brewed Medium Blend Shade Grown
Regular & Decaffeinated Coffee
Variety of Tea Forte Teas
Half & Half, Whole Milk & Fat Free milk





Eastern Breeze \$94 per person

Crab Baked Scallops Shrimp and Heirloom Tomato Bruschetta

Tri-Color Farm Fresh Salad: Arugula, Endive, Radicchio with Papaya Seed Vinaigrette and Yukon Chips

Choose two

Pulled Pork Cubano Bites Spiced Roast Chicken with Tomatillo Pico de Gallo Red Snapper with a Lemon Panko Crust and Asparagus

Plantain & Taro Chips Black Beans Rice





Coconut Panna Cotta with Sliced Pineapple
Freshly Brewed Medium Blend Shade Grown Regular &
Decaffeinated Coffee
Variety of Tea Forte Teas
Half & Half, Whole Milk & Fat Free milk

Plated Lunch

Please choose one salad, one entrée and one dessert Lunch includes Iced Tea & Coffee Service

Salads

Fireside Middle Eastern Chopped Salad

Heirloom Jersey Tomatoes, Buffalo Mozzarella, Basil Olive Oil & Cracked Pepper, Balsamico Modena Drizzle

Field Greens, Goat Cheese, Cashews & Poached D'Anjou Pears. Champagne Vinaigrette

Arugula, Taleggio Cheese, Pignoli Nuts & Roasted Yellow Peppers, Balsamic Vinaigrette

Hearts of Romaine Lettuce, Parmigiano-Reggiano & Focaccia Croutons, Caesar Dressing



Entrees

All entrees include chef's selection of starch & seasonal vegetables

Choice of two entrees \$16 additional

Chicken a la Brick, Chef's Selection of Fresh Seasonal Vegetables \$92

Entrees

Oven Roasted Half Chicken with Roasted Garlic Pan-Gravy \$90

Grilled Free Range Chicken Breast, Charred Pepper & Goat Cheese Puree \$90

Seared Salmon with Lemongrass Vinaigrette \$94 (low-fat, low-cholesterol) (Seasonal Fish Available)

Roasted Red Snapper \$95

Grilled Teres Major Steak with Sautéed Vidalia Onions & Shiitake Mushrooms \$96

Arugula, Heirloom Tomato, Broccolini & Porcini Mushroom Ragu \$87 (vegetarian)

Stuffed Quinoa Pepper on Arugula, Heirloom Tomato, Broccolini and Porcini Mushroom Ragu \$87 (vegetarian)

Desserts

Chocolate Mousse Cake Trio
Fireside Crème Brulee
Creamy New York Cheesecake, choice of topping
Fresh Fruit Tart, Crème Anglaise
Apple Tarte Tatin, Cinnamon Ice Cream
Fresh Berries in Chocolate Tulip, Homemade Whipped
Cream (Gluten Free)



eception

Passed Hors D'Oeuvres

One Hour

3 Hot and 3 Cold hors D'oeuvres \$52 per person \$20 per person each additional Hour

One Hour

4 Hot and 4 Cold hors D'oeuvres \$62 per person \$20 per person each additional Hour

Fireside Cocktail Cuisine

Substitute any 4 Fireside Shareables for an

additional \$12 per person

Philly Cheesesteak Dumplings

Sliders

Miniature Lobster Rolls

Boneless Chicken Wings

Drunken Duck Quesadilla

Surf Tacos

Mini Jalapeno Crab Cakes

Truffle Pecorino Tater Tots







eception

Passed Hors D'oeuvres

One Hour

3 Hot and 3 Cold Hors D' oeuvres \$52 per person \$20 per person each additional Hour

One Hour

4 Hot and 4 Cold Hors D' oeuvres \$62 per person \$20 per person each additional Hour

Hot

Firecracker Bay Scallops

Maryland Crabcakes Aioli

Chorizo Sausage en Croute

Buffalo Turkey or Chicken Meatball (select one)

with Bleu Cheese Dip

Mushroom Vol au Vent

Turkey Panini Bites

Parmesan Artichoke Bites

Shrimp Tempura

Mini Sliders

Philly Cheese Steak Dumplings

Mini Tacos (Vegetarian, Fish, Chicken or Beef)

Cold

Cherry Tomato Lobster Salad

Mini Lobster Rolls

Ham and Gruyere Pretzel Bites

Smoked Salmon with Asparagus

Duck Liver Mousse Brioche Blini

with Sour Cream and Tobiko Fig

Prosciutto Mango Jam

Mediterranean Vegetable Bites

Filet Mignon, Horseradish Cream

Sesame Tuna Tataki Spoons





CCCDTION

Reception Enhancements

The below stations may be added to your hors d'oeuvres selections to enhance your reception.

Stand alone stations are available, Pricing will vary dependant upon final menu.

All Stations below are manned by a uniformed Chef

Carved Roast Tenderloin of Beef \$26 per person \$100 chef fee

Served with Béarnaise Sauce

Creamed Horseradish Rolls

Carved Cedar Plank Salmon \$25 per person \$100 chef fee

Caramelized Shallot, Asparagus &

Shiitake (low-fat, Carb-Conscious)

Carved Herb Crusted Whole Turkey \$24 per person \$100 chef fee

Homemade Giblet Gravy

Served with Cranberry Mayonnaise Rolls

Carved Local Jersey Tomato Tasting \$18 per person

\$100 chef fee

Carved Heirloom Tomatoes

Fresh Buffalo Mozzarella Basil Olive Oil & 12 year old Balsamico Modena

Fondue station \$29 per person

\$100 chef fee

Cheddar, Bacon & Scallion Fondue, Skewered Fingerling Potatoes

Crabmeat & Old Bay Fondue with Toasted Focaccia Bread

Gorgonzola Fondue with Crisp Apples & Raisin Walnut Bread

Spinach & Artichoke Fondue with Toasted Pita Chips

Pasta \$26 per person

\$100 chef fee

(please select two)

Cavatappi Sautéed with Italian Sausage, Prosciutto,

Arugula & Garlic

Fire Roasted Tomato Basil Ragu, Rigatoni

Garganelli in a Lobster Armagnac Sauce

Tortellini with Broccolini & Portobello Mushroom Penne

Parmigiano Reggiano & Artichoke Lemon Pesto





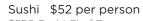
CCCOTION

Reception Enhancements

The below stations may be added to your hors d'oeuvres selections to enhance your reception.

Stand alone stations are available, Pricing will vary dependant upon final menu.

All Stations below are manned by a uniformed Chef



\$250 Sushi Chef Fee

Artistic Display of Sushi, Hand Rolls & Sashimi Made to Order

Wasabi & Pickled Ginger





Maryland Crab Cakes \$29 per person

Jumbo Lump Silver Dollar Crab Cakes Made to Order

Grain Mustard Aioli

(Based on 2 Per Person)

Shrimp Scampi \$27 per person

Jumbo Shrimp Sautéed, Roasted Garlic, Sauvignon Blanc

FreshTomato Concasse

Fresh Chopped Parsley & Basil

(Based on 3 Per Person)

(Carb-conscious)





reception

Reception Display Stations

Based on 2 hours

Optional attendant, 20 Person minimum

From the Ocean \$56 per person

Alaskan king crab

Jumbo Iced Shrimp

Snow Crab Claws

Bloody Mary Crab Shooters

Oysters & Clams Presented on Ice

Cocktail Sauce, Horseradish & Lemon

Wedges (7 Pieces Per Person)





Yukon Mashed & Sweet Potato Bar \$29 per person

Warm Creamer Potatoes and Smashed Sweet Potatoes

Caviar, Bacon, Sour Cream, Cheddar, Roasted

Peppers, Chopped Herbs

Caramelized Onions, Scallions

Goat Cheese, Bleu Cheese

Roasted Garlic & Shallots

Chipotle Butter, Brown Sugar & Maple Syrup

Marshmallows





eception

Reception Display Stations

Based on 2 hours

Optional attendant



Mini Burgers

Portobello Burgers

Seared Ahi Sandwich

House-made Srirachi Ketchup

Lemon Mint Vinaigrette

Red Pepper Pesto



Artisanal Cheese Display \$20 per person

English Farmhouse Cheddar, Spanish

Valdeon Blue, Grilled Brillat Savarin

Basil Marinated Bocconcini

Herb Crusted Chevre

Grilled Baguettes & Lavosh

Gourmet Crackers



Bruschetta Station \$16 person

Toasted Baguette Croutons brushed with Garlic Olive

Oil & served with the Following:

Prosciutto, Charred Pepper & Goat Cheese

Walnut, Gorgonzola & Caramelized Onion

Vine-Ripened Tomato, Basil, Onion & Roast Garlic

Garden Vegetable Display \$15 per person

Baby Carrots, Celery, Peppers,

Asparagus & Broccolini

House-Made Ranch Dressing



Plated Dinner

Dinners Include Selection of Appetizer, Entrée,

Iced Tea and Coffee

Choice of Two Entrees Add \$20 per person

Appetizers

Boston Lettuce, Maple Bacon, Teardrop Tomatoes, Red Onions with Creamy Gorgonzola

Fireside Red Romaine Caesar Salad, Parmesan Croutons

Wild Mushroom, Spinach & Goat Cheese Tort, Charred Pepper Puree

Prosciutto Di Parma & Sweet Melon, Balsamic Modena Drizzle

Arugula, Taleggio Cheese, Pignoli Nuts & Roasted Yellow Peppers, Balsamic Vinaigrette

Roasted Eggplant & Spinach in Lemon Basil Vinaigrette

Grilled Vegetables & Burrata Cheese, Lemon, Olive Oil, Garlic & Oregano Dressing

Citrus Shrimp with Micro Greens, Grilled Lemon & Horseradish Cocktail (add \$6)

Jumbo Lump Crab Cake over Quinoa & Grilled Corn Succotash, Champagne Chive Sauce (add \$8)

Crab, Lobster & Avocado Salad Served in a Martini Glass (add \$8)

Mongolian Barbecued Glazed Shrimp Over Green Papaya Slaw (add \$6)

Pan Seared Diver Scallops, Parmesan Risotto with Jerez Drizzle (add \$9)



Plated Dinner

Dinners Include Selection of Appetizer,

Entrée, Dessert

Iced Tea and Coffee

Choice of Two Entrees Add \$20 per person

Grilled King Salmon with Pinot Grigio Fennel Sauce (low-fat) \$117

Pan-Seared Red Snapper with Ginger Kaffir Lime Broth (low-cholesterol) \$120

Whole 1½ lb. Maine Lobster in Drawn Butter \$128

Plated Dinner Entrees

Chef's choice of seasonal vegetables & starch

New York Strip Steak with Sautéed Wild Mushrooms & Caramelized Onions \$128

Fireside Chicken a la Brick, Chefs 'Selection of

Broccoli Rabe, Roasted Eggplant and Portobello Mushroom Rolled in Smoked Tomato and Grilled Scallion Purée \$114

Hickory Smoked BBQ Glazed Chicken with

Sautéed Jersey Peach, Chipotle Ragout \$114

Fresh Seasonal Vegetables \$114

Filet Mignon with Vintage Port Demi-Glace \$128

Grilled Double Cut Veal Chop with Honey Crisp Apple Puree \$132

Bronzed French Breast of Chicken with Roasted Garlic Pan-Gravy \$114

Desserts

Fireside Crème Brulee

Chocolate Mousse Cake Trio

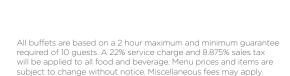
Creamy New York Cheesecake, choice of topping Fresh

Fruit Tart, Crème Anglaise

Apple Tarte Tatin, Cinnamon Ice Cream

Chocolate Tulip with Fresh Berries, Homemade Whipped

Cream (gluten free)



Dinner Buffets

20 Person minimum

Fireside Shareable Buffet \$145 per person

Fireside Miniature Lobster Rolls

Fireside Middle Eastern Individual Chopped Salad

Roasted Garlic Caesar, "Panini Croutons"

White Anchovies



Entrée Choices Please choose two

Wild King Salmon, Young Vegetables, Grilled Polenta, Corn Veloute

Chicken a la Brick, Arugula Salad, Lemon, Parmesan Shaving

Grilled New York Strip Steak, Morel Corn Ragout, Roasted Shallots

Fireside Penne, Portobello Mushroom, Baby Spinach, Truffles



Fire Fries , Mac & Cheese, Butternut Squash Risotto, Sautéed Broccolini Sautéed Spinach, Whipped Potato, Grilled Polenta

Chocolate Mousse Cake Trio, Crème Brulee, Creamy Cheesecake

Freshly Brewed Medium Blend shade Grown Regular & Decaffeinated Coffee

Variety of Tea Forte Teas

Half & Half, Whole Milk & Fat Free milk







Dinner Buffets

The Berkshire \$130 per person

(20 Person minimum)

Salads Please choose two

Heirloom Tomatoes, Buffalo Mozzarella & Basil Salad with Balsamic Drizzle

Traditional Caesar Salad, Creamy Parmesan Dressing

Field Greens, Teardrop Tomatoes, Cucumbers, Carrots & Shaved Onions, Lemon Basil Vinaigrette

Entrée Choices Please choose two

Sliced Tenderloin with Wild Mushroom Ragout
Pan-Seared Salmon with Mango Citrus

Reduction Grilled Chicken with Sage Pan-Gravy

Grilled Asparagus with Shaved Parmigiano-Reggiano Roasted Garlic & Potato Puree Poppy, Sourdough & Multigrain Rolls with Butter

Lemon Meringue Pie, Strawberry Shortcake, Freshly Brewed Medium Blend Shade Grown Regular & Decaffeinated Coffee Variety of Tea Forte Teas

Half & Half, Whole Milk & Fat Free milk

Madison & 52nd Street Buff et \$125 per person

(20 Person minimum)

Corn & Crab Chowder, Fresh CornBread Poppy, Sourdough & Mulitgrain Rolls, Butter

Salads Please choose two

Seasonal Greens with Fresh Strawberries,

Toasted Almonds & Mandarin Oranges, Lemon-Ginger Vinaigrette

Iceberg Wedge with Blue Cheese, Bacon & Teardrop Tomatoes

Entrée Choices Please choose two

Grilled Chicken with Roasted Onion, sweet pepper,

Chipotle Barbecue Glaze

Seared Grouper with Lemongrass Beurre Blanc

Grilled Flat Iron Steaks, Au Poivre

Roasted Yukon Creamer potatoes Seasonal Sautéed Vegetables

Apple Cobbler with Crème Anglaise

Fresh Fruit Tartlets

Freshly Brewed Medium Blend Shade Grown

Regular & Decaffeinated Coffee

Variety of Tea Forte Teas

Half & Half, Whole Milk & Fat Free milk





Bar Packages

5th Avenue Open Bar (Standard Bar)

1st Hour \$33 Per Person
Each Additional Hour \$21 Per Person

Svedka (Vodka), Tanqueray (Gin),
Bacardi Silver (Rum), Sauza Blanca (Tequila),
J&B (Scotch), Jack Daniels (Whiskey),
Jim Beam (Bourbon), Hennessy VS (Cognac),
Triple Sec (Standard)
House Selected Red & White Wines

Madison Avenue Open Bar (Premium Bar)

1st Hour \$36 Per Person Each Additional Hour \$24 Per Person

Ketel One (Vodka), Bombay Sapphire (Gin), Patron Silver (Tequila), Johnnie Walker Black (Scotch), Crown Royal (Whiskey), Knob Creek (Bourbon), Triple Sec House Selected Red & White Wines

\$100 Bartender Fee (1 per 75 guests)

Park Ave Open Bar (Super Premium)

1st Hour \$38 Per Person
Each Additional Hour \$26 Per Person

Grey Goose (Vodka), Hendricks (Gin), 10 Cane (Rum), Herradura Reposado (Tequila), Chivas Regal (Scotch), Crown Royal (Whiskey), Woodford Reserve (Bourbon), Cointreau, House Selected Red & White Wines

Brooklyn Open Bar (Beer, Wine & Soda)

1st Hour \$28 Per Person
Each Additional Hour \$16 Per Person

House Selected Red & White Wines

Domestic & Imported Beer, Assorted Soft Drinks

All Open Bars Include: Heineken, Corona, Amstel Light, Bud Light, Budweiser Soda, Still & Sparkling Water

Enhance Bars With:
Signature Mini Cocktails, Champagne, House Cordials
& Brandies



bar services

Bar Packages

Bars on Consumption

5th Avenue Bar \$12 (per drink)

Madison Avenue Bar \$14 (per drink)

Park Avenue Bar \$16 (per drink)

Cordials \$15 (per drink)

Domestic Beer (Budweiser, Bud Light) \$7 (per bottle)

Imported Beer (Heineken, Corona, Amstel Light) \$8 (per bottle)

House Wine \$45 (per bottle)

Soft Drinks (Soda, Still & Sparkling Water) \$7.00 (per drink)

\$100 Bartender Fee (1 per 75 guests)







Specialty Bars

Mojito Bar

Bacardi Mojito

Light Rum, Fresh Lime, Mint Leaves, Splash of Sweetness & Soda

Pomegranate Mojito

Light Rum, Pomegranate Liquor, Fresh Lime, Mint Leaves, Splash of Sweetness & Soda

Coconut Mojito

Coconut Rum, Fresh Mint, Fresh Lime, Coconut Syrup, Splash of Soda

Vanilla Mojito

Vanilla Rum, Fresh Lime, Fresh Mint, Bitters, Splash of Sweetness & Soda

Caipiroshka

Svedka Vodka, Fresh Lime & Syrup de Gomme

\$38 per person for the 1st Hour \$22 per person each additional hour 30 person minimum for all Specialty Bars Specialty Bars Needs a Minimum of 5-Days Notice

\$100 Bartender Fee (1 per 75 guests)



Blended Bar

Frozen Mudslide

Svedka Vodka, Kahlua, Irish Cream, Vanilla Ice Cream

Frozen Pomegranate Margarita

Cuervo Especial Tequila, Fresh Lime Juice, Triple Sec, Sour Mix & Pomegranate Juice

Aqua Colado

Fresh Coconut Cream, Pineapple Juice, Blue Curacao

Berkshire Sweet Daiquiri

Bacardi Silver Rum, Triple Sec, Fresh Lime Juice, Simple Sugar, Sweet & Sour Mix

Jäger Vacation

Fresh Pineapple Juice, Jägermeister, Coconut Cream







bar services

Specialty Bars

Cosmo Bar

OBP Cosmopolitan

Hangar One Mandarin Blossom Vodka, Triple Sec, Fresh Cranberry & Lime Juices, Splash of OJ

Raspberry Cosmo

Svedka Raspberry Vodka, Chambord, Pineapple Juice, Fresh Lemon, Sugar Rimmed

Berkshire Lemonade

Svedka Citron Vodka, Blue Curacao, Fresh Squeezed Lemon, Lime Juice, Sugar Rimmed

Metropolitan

Absolut Berri Acai, Fresh Squeezed Lime Juice, Cranberry Juice

French Cosmopolitan

Svedka Citron, Grand Marnier, Cranberry & Lime Juices Grenadine, Sweet & Sour Mix

\$38 per person for the 1st Hour \$22 per person each additional hour 30 person minimum for all Specialty Bars Specialty Bars Needs a Minimum of 5-Days Notice \$100 Bartender Fee (1 per 75 guests)







