



Catering Menus 2009

130 West 46th Street, New York, NY 10019

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www.themusehotel.com



Hors D'Oeuvres

COLD

COUNTRY PORK TERRINE
HORSERADISH CREAM

SEARED FETA
PHYLLO CUPS, OLIVE TAPENADE

SHRIMP & CALAMARI SALAD
ROASTED TOMATO VINAIGRETTE

CHICKEN SALAD
APPLES, BLUE CORN CUPS

VIETNAMESE SPRING ROLLS
GINGER SOY DIPPING SAUCE

CREPES FILLED WITH
SMOKED SALMON MOUSSE

ASPARAGUS
WRAPPED IN PROSCIUTTO

3 Hot & 3 Cold

1- Hour

\$42 pp

4 Hot & 4 Cold

\$47pp

5 Hot & 5 Cold

\$51pp

Each Additional Hour

\$15 pp

\$17 pp

\$19 pp

HOT

CREAMY CHEESE SOUFFLÉ

BABY LAMB CHOPS
MINT CHUTNEY (2.00) extra

COD CAKES
GREEN PAPAYA MINT SAUCE

SPICY CRAB ROLL
TOASTED COCONUT, LYCHEE SAUCE

SESAME SKEWERED CHICKEN
PEANUT SOY SAUCE

HOT DOGS EN CROUTE
HONEY MUSTARD SAUCE

TEMPURA OF VEGETABLES
SAFFRON AIOLI

POTATO PANCAKES
CRÈME FRAICHE, SMOKED SALMON

PLACED STATIONS

JUMBO SPEARS OF ASPARAGUS \$15 pp
Confetti tomatoes, saffron aioli, green goddess

SELECTION OF ARTISANAL CHEESES \$25 pp
red globe grapes, candied walnuts, pizza bianco
carta di musica

MEDITERRANEAN TABLE \$25 pp
spicy tunisian olives, hummus, cucumber mint sauce

All Food and Beverage subject to 18% gratuity, 2% taxable administrative fee and 8.875% sales tax.



Open Bar

PREMIER OPEN BAR

KETEL ONE VODKA, BOMBAY SAPPHIRE GIN, CHIVAS REGAL SCOTCH, SEAGRAM'S CROWN ROYAL WHISKEY, JACK DANIEL'S BOURBON MOUNT GAY RUM, HOUSE RED, WHITE AND SPARKLING WINE, IMPORTED AND DOMESTIC BEER, SELECTION OF MIXERS AND FRUIT JUICES

1 Hour - \$32 pp

Each Additional Hour - \$17 pp

STANDARD OPEN BAR

FINLANDIA VODKA, BOMBAY DRY GIN, GRANT'S OR DEWER'S SCOTCH, SEAGRAM'S VO WHISKEY, JIM BEAM BOURBON, BACARDI RUM, HOUSE RED, WHITE AND SPARKLING WINE, IMPORTED AND DOMESTIC BEER, SELECTION OF MIXERS AND FRUIT JUICES

1 Hour - \$27 pp

Each Additional Hour - \$14 pp

BEER, WINE AND SODA BAR

IMPORTED AND DOMESTIC BEER, HOUSE RED, WHITE & SPARKLING WINE, SELECTION OF SODAS, STILL AND SPARKLING WATER

1 Hour - \$25 pp

Each Additional Hour - \$12pp

- ◆ Selection of Beverage Brands Subject to Availability
- ◆ "Shots" are not allowed

Bar Attendant Required, (Minimum 1 per 50 guests) \$200 per Attendant

Plated Dinner



PLATED DINNER

to add a 2nd option to each course, additional \$15.00 per person
will be added to the higher priced main course

STARTERS

CHEF'S SELECTION OF SEASONAL SOUP

ORGANIC GREEN SALAD
CONFIT TOMATOES, LEMON GARLIC VINAIGRETTE

UPLAND CRESS SALAD
GREEN & WHITE ASPARAGUS

SHRIMP & CALAMARI SALAD
ROASTED TOMATO VINAIGRETTE

COUNTRY PORK TERRINE
HORSERADISH CREAM, PAN DE MIE

TOMATOES ON THE VINE
BUFFALO MOZZARELLA

MAIN COURSES

SAFFRON MARINATED BREAST OF CHICKEN \$84 pp
ISRAELI COUSCOUS, ZUCCHINI

BUTTER POACHED SHRIMP \$84 pp
CREAMY GRITS, BOUILLABAISSSE SAUCE

GRILLED ARCTIC CHAR \$89 pp
WHITE ASPARAGUS, YUZU SHALLOT VINAIGRETTE

SEARED COD \$89 pp
FAVA BEANS, CORN, PEAS, YELLOW WAX BEANS

GRILLED FLAT IRON STEAK \$95 pp
TWICE BAKED POTATO WITH EVERYTHING

HERB CRUSTED NEW ZEALAND LAMB CHOPS \$95 pp
BABY CARROTS, PEAR ONIONS, BABY TURNIPS

DESSERTS

CHOCOLATE PEANUT BUTTER CREPES

APPLE CRISP
MASCARPONE MERINGUE

CARROT CAKE CHEESECAKE
GINGER CARROT SAUCE

STRAWBERRY SHORTCAKE
VANILLA WHIPPED CREAM, STRAWBERRY GELEE

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BREAD ROLLS & HERB BUTTER
FRESH BREWED REGULAR & DECAF COFFEE
MIGHTY LEAF ORGANIC TEA
WHOLE, SKIM & SOY MILK, CREAM

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Dinner Buffet



DINNER BUFFET

\$89 pp

CHOICE OF TWO ITEMS PER COURSE

STARTERS

SHRIMP & CALAMARI SALAD
ROASTED TOMATO VINAIGRETTE

ORGANIC GREENS
CONFIT OF TOMATOES, LEMON GARLIC VINAIGRETTE

UPLAND CRESS SALAD
GREEN & WHITE ASPARAGUS

COUNTRY PORK TERRINE
HORSERADISH CREAM, PAN DE MIE

BUFFALO MOZZARELLA
TOMATOES ON THE VINE

MAIN COURSES

SEARED FLAT IRON STEAK
TWICE BAKED POTATOES WITH EVERYTHING

GRILLED ARCTIC CHAR
WHITE ASPARAGUS, YUZU SHALLOT SAUCE

SAFFRON MARINATED FRENCH CUT CHICKEN BREAST
ISRAELI COUSCOUS, ZUCCHINI

SLOW COOKED POT ROAST
CREAMED CORN, CRISPY PLANTAINS

HOMEMADE FETTUCINE
SWEET 100s TOMATOES, HONEY SWEET ONIONS

SIDES

PARMESAN POTATO PUREE

HARICOT VERT, PEARL ONIONS

ASPARAGUS MIMOSA

SAUTÉED WILD MUSHROOMS

DESSERTS

CARROT CAKE CHEESECAKE
GINGER CARROT SAUCE

CHOCOLATE EXPLOSION

ROSE PETAL PANNA COTTA

APPLE CRISP
MASCARPONE MERINGUES

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BREAD ROLLS & HERB BUTTER
FRESH BREWED REGULAR & DECAF COFFEE
MIGHTY LEAF ORGANIC TEA
WHOLE, SKIM & SOY MILK, CREAM

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