



Catering Menus 2009

130 West 46th Street, New York, NY 10019

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www.themusehotel.com



Lunch Buffets

PICNIC LUNCH BUFFET

\$67pp

STARTERS (CHOOSE TWO)

ORGANIC GREENS

CONFIT OF TOMATOES, LEMON GARLIC VINAIGRETTE

UPLAND CRESS SALAD

SHAVED ASPARAGUS, GREEN GODDESS DRESSING

COUNTRY PORK PATE

PAN DE MIE, CORNICHONS, HORSERADISH CREAM

CHEF'S SELECTION OF SEASONAL SOUP

SANDWICHES / PICNIC FAIR

JAMON SERRANO BAGUETTE

SAFFRON AIOLI

ROASTED TOMATO HERO

GOAT CHEESE, BRAISED LEEKS

MEATLOAF SANDWICH

HONEY MUSTARD, ROASTED PEPPERS

CRISPY PORK RIBS

GINGER SOY, SCALLIONS

DESSERT

HOMEMADE POTATO CHIPS

DOUBLE CHOCOLATE CHIP COOKIES

WHITE CHOCOLATE BROWNIES

ASSORTED MACAROONS

FRESH BREWED REGULAR & DECAF COFFEE

MIGHTY LEAF ORGANIC TEA

WHOLE, SKIM & SOY MILK, CREAM

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



Lunch Buffets – Cont.

TIMES SQUARE LUNCH BUFFET

CHOICE OF TWO ITEMS PER COURSE

\$74pp

STARTERS

FRESH BUFFALO MOZZARELLA
TOMATO CAPER VINAIGRETTE

ORGANIC GREENS
CONFIT OF TOMATOES, LEMON GARLIC VINAIGRETTE

UPLAND CRESS SALAD
SHAVED ASPARAGUS, GREEN GODDESS DRESSING

ENDIVE APPLE SALAD
FAVA BEANS, OIL CURED OLIVES

MAIN COURSES

GRILLED ARCTIC CHAR
WHITE ASPARAGUS, YUZU SHALLOT SAUCE

SAFFRON MARINATED FRENCH BREAST OF CHICKEN
ISRAELI COUSCOUS, ZUCCHINI

GRILLED FLAT IRON STEAK
PARMESAN MASHED POTATOES, RED WINE SAUCE

BUFFALO AND BACON MEATLOAF
HARICOT VERT, ROASTED SHIITAKE MUSHROOMS

HOMEMADE FETTUCINE
SWEET 100s TOMATO SAUCE, HONEY SWEET ONIONS

SIDES

PARMESAN POTATO PUREE

HARICOT VERT, PEARL ONIONS

BABY TURNIPS, ROASTED SHALLOTS

SAUTÉED WILD MUSHROOMS

DESSERTS

CHOCOLATE EXPLOSION

CARROT PINEAPPLE CAKE

CHEESECAKE

LEMON SHORTBREAD CAKE

VANILLA PEAR CARAMEL

SLICED FRESH FRUIT

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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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Lunch Buffets – Cont.

BROADWAY LUNCH BUFFET

\$79pp

STARTERS (choice of three)
CHEF'S SEASONAL SOUP SELECTION

ORGANIC GREENS
CONFIT OF TOMATOES, LEMON GARLIC VINAIGRETTE

SHRIMP AND CALAMARI SALAD
ROAST TOMATO VINAIGRETTE, BRAISED LEEKS

PAN ROASTED GREEN & WHITE ASPARAGUS
MIMOSA STYLE

FRESH BUFFALO MOZZARELLA
TOMATO CAPER VINAIGRETTE

MAIN COURSES (choice of two)
SLOW COOKED POT ROAST
CREAMED CORN, CRISPY PLANTAINS

SAFFRON MARINATED FRENCH BREAST OF CHICKEN
ISRAELI COUSCOUS, ZUCCHINI

OSSO BUCCO OF MONKFISH
PRESERVED LEMON, HARICOT VERT

GRILLED ARTIC CHAR
Whites Asparagus, Yuzu Shallot SAUCE

BREAST OF DUCK
STAR ANISE, CREAMY ORZO

SIDES (choice of two)
PARMESAN POTATO PUREE

HARICOT VERT, PEARL ONIONS

BABY TURNIPS, ROASTED SHALLOTS

SAUTEED WILD MUSHROOMS

DESSERTS (choice of three)
CHOCOLATE EXPLOSION

CARROT PINEAPPLE CAKE

CHEESECAKE

LEMON SHORTBREAD CAKE

VANILLA PEAR CARAMEL

SLICED FRESH FRUIT

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BREAD ROLLS & HERB BUTTER
FRESH BREWED REGULAR & DECAF COFFEE

MIGHTY LEAF ORGANIC TEA
WHOLE, SKIM & SOY MILK, CREAM

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



Plated Lunch

PLATED LUNCH

\$69 pp

CHOICE OF TWO ITEMS PER COURSE

STARTERS

CHEF'S SELECTION OF SEASONAL SOUP

ORGANIC GREENS

CONFIT OF TOMATOES, LEMON GARLIC VINAIGRETTE

UPLAND CRESS

GREEN & WHITE ASPARAGUS, GREEN GODDESS VINAIGRETTE

SHRIMP & CALAMARI SALAD

ROASTED TOMATO VINAIGRETTE

BUFFALO MOZZARELLA

TOMATOES ON THE VINE

MAIN COURSES

SAFFRON MARINATED FRENCH BREAST OF CHICKEN

ISRAELI COUSCOUS, ZUCCHINI

GRILLED FLAT IRON SKIRT STEAK

SYRAH RED WINE SAUCE

SEARED COD

YELLOW WAX BEANS, FAVA BEANS, CORN

GRILLED ARCTIC CHAR

WHITE ASPARAGUS, YUZU SHALLOT VINAIGRETTE

HOMEMADE FETTUCINE

SWEET 100s TOMATO SAUCE, HONEY SWEET ONIONS

DESSERTS

CHOCOLATE EXPLOSION

CARROT PINEAPPLE CAKE

CHEESECAKE

LEMON SHORTBREAD CAKE

VANILLA PEAR CARAMEL

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BREAD ROLLS & HERB BUTTER

FRESH BREWED REGULAR & DECAF COFFEE

MIGHTY LEAF ORGANIC TEA

WHOLE, SKIM & SOY MILK, CREAM

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



Lunch To Go

LUNCH BOX TO GO

\$55pp

STARTERS

(Choice of one)

ORGANIC GREENS

CONFIT OF TOMATOES, LEMON GARLIC VINAIGRETTE

UPLAND CRESS SALAD

SHAVED ASPARAGUS, GREEN GODDESS DRESSING

COUNTRY PORK PATE

PAN DE MIE, CORNICHONS, HORSERADISH CREAM

SANDWICHES

(Choice of two)

JAMON SERRANO, BAGUETTE

SAFFRON AIOLI

ROASTED TOMATO HERO

GOAT CHEESE, BRAISED LEEKS

MEATLOAF SANDWICH

HONEY MUSTARD, ROASTED PEPPERS

EXTRAS

CHOCOLATE CHIP COOKIE & BROWNIE

WHOLE FRUIT

BOTTLED SOFT DRINK OR WATER

CUTLERY & NAPKIN

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