



Catering Menus 2009

130 West 46th Street, New York, NY 10019

T: 212-485-2739

F: 212-485-2788

www.themusehotel.com



1-Hour Refresher Courses

WAKE ME UP!

\$26 pp

WHOLE FRUIT
LUNA BARS, ODWALLA BARS
INDIVIDUAL LOW FAT YOGURTS
GRANOLA
COLOSSAL CASHEWS
PITCHERS OF ICED TEA & LEMONADE
FRESH BREWED COFFEE
MIGHTY LEAF ORGANIC TEA
WHOLE, SKIM & SOY MILK

PICK ME UP!

\$28 pp

FOUR PEA WASABI
ASSORTED MACAROONS
YOGURT PEANUTS
YOGURT RAISINS
PITCHERS OF ICED TEA & LEMONADE
FRESH BREWED COFFEE
MIGHTY LEAF ORGANIC TEA
WHOLE, SKIM & SOY MILK

SHAKE ME UP!

\$26 pp

ZICO NATURAL COCONUT WATER
SMOKED ALMONDS
HOMEMADE POTATO CHIPS
CHEESE STRAWS
PITCHERS OF FLAVORED ICED TEAS
FRESH BREWED COFFEE
MIGHTY LEAF ORGANIC TEA
WHOLE, SKIM & SOY MILK

POWER ME UP!

\$32 pp

JUMBO SPEARS OF ASPARAGUS
CUCUMBER SCALLION SAUCE
BROWN RICE CRACKERS
SMOOTHIE BAR
ROASTED MARCONA ALMONDS
FRESH BREWED COFFEE
MIGHTY LEAF ORGANIC TEA
WHOLE, SKIM & SOY MILK



Refreshers – cont.

TEA & COFFEE STATION

2-HOUR BREAK	\$19 pp
8-HOUR BREAK	\$25 pp

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

CHILLED BEVERAGES

2-HOUR BREAK	\$15 pp
8-HOUR BREAK	\$29 pp

ASSORTED BOTTLED SOFT DRINKS
BOTTLED STILL & SPARKLING WATER

ENHANCEMENTS

PRICED INDIVIDUALLY PER PERSON

COOKIES <u>OR</u> BROWNIES	\$4
HOMEMADE POTATO CHIPS	\$6
BROWN RICE CRACKERS	\$7
FOUR PEA WASABI	\$7
SMOKED ALMONDS	\$7
DARK CHOCOLATE CRANBERRIES	\$4
INDIVIDUAL LOW FAT YOGURTS	\$5
ODWALLA JUICES	\$6
STILL <u>OR</u> SPARKLING WATER	\$5
ASSORTED BOTTLED SOFT DRINKS	\$5
ZICO COCONUT WATER	\$6
PITCHER OF ICED TEA	\$20/pitcher
PITCHERS OF LEMONADE	\$20/pitcher

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



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

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

	1- Hour	Each Additional Hour
3 Hot & 3 Cold	\$42 pp	\$15 pp
4 Hot & 4 Cold	\$47pp	\$17 pp
5 Hot & 5 Cold	\$51pp	\$19 pp

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.