



The Muse Hotel

# Catering Menu

"I bring a true New York flare to NIOS cuisine while balancing accessibility and innovation."

– Chef Jarett Brodie

*the*  
**Muse**  
*new york*  
A KIMPTON® HOTEL

## The Muse Hotel

130 West 46<sup>th</sup> street

212-485-2400

212-485-2789

[www.themusehotel.com](http://www.themusehotel.com)

**The Muse Hotel**

# **Breakfast**

## ☐ CONTINENTAL BREAKFAST

- Assorted Fresh Seasonal Sliced Fruit
- Croissants, Muffins, Danishes
- Bagel with Low Fat Cream Cheese
- Butter and Fruit Preserves
- Fresh Squeezed Orange, and Grapefruit Coffee and Tea
- Served with whole, Skim & Soy Milk, Cream

\$43.00 Per Person

## ☐ CONTINENTAL BREAKFAST PLUS

- Assorted Fresh Fruit
- Individual Low Fat Yogurts
- Cold Cereal Selection & Granola
- Seasonal Berries
- Bagels with Low Fat Cream Cheese
- Assorted Danish, Muffins, & Croissants
- Butter & Fruit Preserves
- Fresh Squeezed Orange, Grapefruit, coffee and Tea
- Served with whole, Skim & Soy Milk, Cream

\$49.00 Per Person

## ☐ HEALTHY BREAKFAST

- Assorted Fresh Seasonal Sliced Fruit
- Assorted Individual Greek Yogurts
- Assorted Dry Breakfast Cereals and Granola Served with Whole, Low-Fat, Skim and Soy Milks
- Bran Muffins
- Egg White Scrambled with Spinach, Cherry Tomatoes, Wild Mushrooms
- Buckwheat Pancakes-soy butter, agave syrup, berries
- Choice of Meat: Turkey Bacon or Turkey Sausage
- Fresh Squeezed Orange, Grapefruit and Apple Juices

\$69 Per Person

## ☐ FULL AMERICAN

- Assorted Fresh Seasonal Sliced Fruit
- Individual Low Fat Yogurts
- Cold Cereal Selection & Granola
- Bagels with Low Fat Cream Cheese
- Assorted Danish, Muffins, & Croissants
- Butter and Fruit Preserves
- Buttermilk Pancakes with cinnamon butter & warm Vermont maple syrup
- Herb Scrambled Eggs
- Choice of Meat: Apple Wood Smoked bacon or Cured Ham or Country Style Sausage Links
- Home Fries Potatoes
- Fresh Squeezed Orange, Grapefruit Juice, Coffee and Tea

\$59 Per Person

All food and beverage charges shall be subject to applicable taxes at the current rate of 8.875%, an administrative fee of 3% and gratuity at 20%, which shall be automatically added. Please note that the administrative fee does not represent a tip or gratuity for wait staff employees, bartenders, or other service employees and that all or some portion of the administrative fee and gratuities may be taxable under applicable law.

Minimum of 10 guests is required for all meals. Buffets are based on a maximum of 2 hours. Please advise catering of any food allergies prior to event.

## PLATED BREAKFAST

### *Choice of Two*

- **Sliced Fresh Fruit**
- **Low Fat Vanilla Yogurt & Strawberry Parfait with Crunchy Granola**
- **Steel Cut Irish Oatmeal**  
with brown sugar & cinnamon
- **Smoked Norwegian Salmon**  
with dill cream cheese
- **Cold Cereal Selection with Whole or Skim Milk**

### *Choice of Two*

- **2 Eggs Scrambled**  
with fresh herbs, apple wood smoked bacon or country link sausage. Rosemary home fries
- **Egg White Scrambled**  
wild mushroom, spinach, tomato, farro hash
- **Poached Eggs Benedict**  
english muffins, canadian bacon, hollandaise
- **Buttermilk Pancakes**  
with vermont maple syrup
- **Whole Wheat Pancakes**  
agave nectar, berries
- **French Toast with cinnamon butter**
- warm vermont maple syrup

### *ON THE TABLE:*

- **Assorted Danish, Muffins & Croissants**
- **Butter & Fruit Preserves**
- **Fresh Orange Juice**
- **Fresh Brewed Coffee, Mighty Leaf Organic tea, whole milk, Skim & Soy Milk, Cream**

**\$56 Per Person**

## COMPLIMENT YOUR BREAKFAST

- **Catskill Mountain Smoked Salmon**  
Sliced tomato, red onion & capers  
**\$16 Per Person**
- **Poached Eggs Benedict**  
english muffin, Canadian bacon,  
hollandaise sauce  
**\$12 Per Person**
- **Herb Scrambled Eggs**  
**\$8 Per Person**
- **Egg White Wraps**  
baby spinach, cherry tomato  
**\$12 Per Person**
- **Ham & Cheese Croissants**  
**\$11 Per Person**
- **Breakfast Meats:**  
apple wood smoked bacon, turkey bacon,  
country style sausage links, cured ham or  
chicken apple sausage  
**\$7 Per Person**
- **Hot Steel Cut Irish Oatmeal**  
with brown sugar and raisins  
**\$6 Per Person**
- **Faro Hash**  
apples, honey, golden raisins  
**\$8 Per Person**
- **Buttermilk Pancakes**  
cinnamon butter and warm vermont  
maple syrup  
**\$9 Per Person**
- **Whole Wheat Pancakes**  
agave nectar & berries  
**\$10 Per Person**
- **Build Your Own Parfait Bar**  
**\$9 Per Person**
- **Greek Yogurt**  
**\$9 Per Person**
- **Fruit Smoothie**  
(chef choice of two)  
**\$10 Per Person**
- **Fresh Fruit Kabobs**  
with honey yogurt sauce  
**\$12 Per Person**
- **Croissants, Danish, Muffins, or English Muffins**  
**\$39 Dozen**
- **Bagel s**  
with low fat cream cheese  
**\$42 Dozen**
- **Sliced Fresh Fruits**  
**\$7 Per Person**
- **Cottage Cheese**  
**\$5 Per Person**
- **Omelet Station**  
(chef fee required \$200)  
**\$16 Per Person**

All food and beverage charges shall be subject to applicable taxes at the current rate of 8.875%, an administrative fee of 3% and gratuity at 20%, which shall be automatically added. Please note that the administrative fee does not represent a tip or gratuity for wait staff employees, bartenders, or other service employees and that all or some portion of the administrative fee and gratuities may be taxable under applicable law.

Minimum of 10 guests is required for all meals. Buffets are based on a maximum of 2 hours. Please advise catering of any food allergies prior to event.

# The Muse Hotel

# Breaks

## Smoothie Station

Select any 3 of the following:

**JUMP START**-blueberries, bananas, greek yogurt and flaxseed

**OM SWEET OM**- green tea, mango, and papaya

**READY,SET, GLOW**- almond milk, acai berries, flaxseed

**HUG YOURSELF**- peanut butter, banana, and dark chocolate

**FOOD FOR THOUGHT**- strawberries, apples, oranges, and wheatgrass

\$12 Per Person

## Add Some Crunch....Build Your Own Trail Mix

Chef's selection of nuts, dried fruits and berries

\$10 Per Person

## Wake Me Up!

Whole Fruit

Assorted Kind and Kashi Bars

Individual Low Fat Yogurts

Granola

Roasted Marcona Almonds

Raaw Brand Pure Vegetable & Fruit Juice or Coconut Water

Freshly Brewed Coffee

Mighty Leaf Organic Tea

Whole, Skim & Soy Milk

\$30 Per Person

## Shake Me UP!

Selection of your Favorite Candies(M&M's, Twix, Kit Kat, Snickers, etc)

Mini Cupcakes

Assorted Potato Chips

Sweet & Salty Popcorn

Pitcher of Iced Tea

Freshly Brewed Coffee

Mighty Leaf Organic Tea

Whole, Skim & Soy Milk

\$30 Per Person

## Pick Me UP

Assorted Freshly Baked Cookies

Chocolate Covered Espresso Beans

Homemade Chocolate Brownies

Pitcher of Iced Teas and Lemonade

Freshly Brewed Coffee

Mighty Leaf Organic Tea

Whole, Skim & Soy Milk

\$30 Per Person

## Power Me Up

Crudités Platter

Red Pepper Aioli, Ranch Dressing

Assorted Kind Bars & Kashi Bars

Fruit Salad

Coconut Water

Pitcher of Iced Tea and Lemonade

Freshly Brewed Coffee

Mighty Leaf Organic Tea

Whole, Skim & Soy Milk

\$36 Per Person

All food and beverage charges shall be subject to applicable taxes at the current rate of 8.875%, an administrative fee of 3% and gratuity at 20%, which shall be automatically added. Please note that the administrative fee does not represent a tip or gratuity for wait staff employees, bartenders, or other service employees and that all or some portion of the administrative fee and gratuities may be taxable under applicable law.

Minimum of 10 guests is required for all meals. Buffets are based on a maximum of 2 hours. Please advise catering of any food allergies prior to event.

## REFRESHERS

### Tea and Coffee Station

Whole, Skim, & Soy milk, Cream

2-hour \$21 per person

8-hour \$28 per person

### Chilled Beverages

2-hour \$17 per person

8-hour \$34 per person

- Freshly Brewed Iced Tea or Lemonade  
\$25 Per Pitcher
- Assorted Soft Drinks  
\$6 Per Soda
- Bottled Still Water  
\$6 Per Bottle
- Bottled Sparkling Water  
\$6 Per Bottle
- Coconut Water  
\$9 Per Person

## ENHANCEMENTS

PRICED INDIVIDUALLY PER PERSON

ASSORTED FRESHLY BAKED COOKIES	\$6
HOMEMADE BROWNIES	\$6
MINI MUFFINS	\$7
ASSORTED POTATO CHIPS	\$6
CHOCOLATE ESPRESSO BEANS	\$6
CASHEWS	\$6
MARCONA ALMONDS	\$9
SLICED FRESH FRUIT	\$7
CANDY BARS	\$7
ASSORTED GRANOLA BARS	\$9
STILL OR SPARKLING WATER	\$6
ASSORTED BOTTLED SOFT DRINKS	\$6

All food and beverage charges shall be subject to applicable taxes at the current rate of 8.875%, an administrative fee of 3% and gratuity at 20%, which shall be automatically added. Please note that the administrative fee does not represent a tip or gratuity for wait staff employees, bartenders, or other service employees and that all or some portion of the administrative fee and gratuities may be taxable under applicable law.

Minimum of 10 guests is required for all meals. Buffets are based on a maximum of 2 hours. Please advise catering of any food allergies prior to event.

# The Muse Hotel

# Lunch



## PICNIC LUNCH BUFFET

### Starters (choose two)

- **Organic Green Salad-** confit of tomatoes, cucumber, lemon garlic vinaigrette
- **Chef's Selection of Seasonal Soup**
- **Arugula Salad Green-** cherry tomatoes, cucumber, shaved parmesan, balsamic vinaigrette dressing
- **Romaine Salad –** crispy romaine lettuce, pine nuts, parmesan cheese fresh lemon dressing
- **Farro Salad –** diced apple, cherry tomato, tofu, fresh basil, fig balsamic
- **Caesar Salad –** baby romaine, creamy garlic dressing, croutons

### Sandwiches (choose four)

- **Ham Sandwich-** smoked provolone, honey mustard, brioche roll, lettuce tomato
- **Tomato & Mozzarella Sandwich-** basil, rosemary focaccia
- **Smoked Turkey Sandwich-** bib lettuce, swiss cheese, cranberry mayonnaise, turkey bacon, 7-grain roll
- **Grilled chicken Sandwich-**lettuce, tomato, pesto mayonnaise, sesame bun
- **Grilled Tuna Sandwich-** watercress, sliced apple, basil tofu "aioli" olive loaf
- **Hummus Sandwich-** piquillio pepper, cucumber arugula, grilled naan

### Dessert (choose one)

- **Assorted Freshly Baked Cookies**
- **Chocolate Brownies**
- **Fruit Salad**
- **Vanilla Cheesecake**
- **Chocolate Mousse**
- **Mini Artisanal Desserts**
- **Apple Tart Tartin**

### Includes:

- Plain or Terra Chips
- Fresh Brewed Regular and Decaf Coffee  
Mighty Leaf Organic Tea  
Whole, skim & Soy Milk, Cream

**\$74 Per Person**

## "Wrap it up" BUFFET

### Starters (choose two)

- **Organic Green Salad-** confit of tomatoes, cucumber, lemon garlic vinaigrette
- **Chef's Selection of Seasonal Soup**
- **Arugula Salad -** cherry tomatoes, cucumber, shaved parmesan, balsamic vinaigrette dressing
- **Romaine Salad –** crispy romaine lettuce, pine nuts, grated parmesan cheese fresh lemon dressing
- **Farro Salad –** diced apple, cherry tomato, tofu, fresh basil, fig balsamic
- **Caesar Salad –** baby romaine, creamy garlic dressing, croutons

### Sandwiches (choose four)

- **Roast Beef Wrap-** smoked provolone, roasted pepper, mustard aioli
- **Seasonal Grilled Vegetables Wrap-** portobello mushroom, tofu, basil pesto
- **Smoked Turkey Wrap-** bib lettuce, swiss cheese, cranberry mayonnaise, turkey bacon,
- **Grilled chicken Wrap-** lettuce, tomato, pesto mayonnaise
- **Caesar Wrap-**grilled chicken, romain lettuce, parmesan, croutons, caesar dressing. Substitute chicken for steak \$2 additional
- **Tuna Salad Wrap-wild** albacore, bib lettuce, swiss, tomato, avocado, lemon, basil aioli

### Dessert (choose one)

- **Assorted Freshly Baked Cookies**
- **Chocolate Brownies**
- **Fruit Salad**
- **Vanilla Cheesecake**
- **Chocolate Mousse**
- **Mini Artisanal Desserts**
- **Apple Tart Tartin**

### Includes:

- Plain or Terra Chips
- Fresh Brewed Regular and Decaf Coffee  
Mighty Leaf Organic Tea  
Whole, skim & Soy Milk, Cream

**\$76 Per Person**

All food and beverage charges shall be subject to applicable taxes at the current rate of 8.875%, an administrative fee of 3% and gratuity at 20%, which shall be automatically added. Please note that the administrative fee does not represent a tip or gratuity for wait staff employees, bartenders, or other service employees and that all or some portion of the administrative fee and gratuities may be taxable under applicable law.

Minimum of 10 guests is required for all meals. Buffets are based on a maximum of 2 hours. Please advise catering of any food allergies prior to event.

## LUNCH On the Go

*Starters (choose one)*

- **Organic Green Salad**- *confit of tomatoes, cucumber, lemon garlic vinaigrette*
- **Arugula Salad Green**- *cherry tomatoes, cucumber, shaved parmesan, balsamic vinaigrette dressing*
- **Romaine Salad** – *crispy romaine lettuce, pine nuts, parmesan cheese fresh lemon dressing*

*Sandwiches (choice of two)*

- **Ham Sandwich**- *smoked provolone, honey mustard, brioche roll, lettuce tomato*
- **Tomato & Mozzarella Sandwich**- *basil, rosemary focaccia*
- **Smoked Turkey Sandwich**- *bib lettuce, swiss cheese, cranberry mayonnaise, turkey bacon, 7-grain roll*
- **Grilled Chicken Sandwich** *lettuce, tomato, pesto mayonnaise, sesame bun*

*Includes:*

- Whole Fruit
- Bottled soft drink or water

**\$64 Per Person**

*\*To go boxes provided upon request*

All food and beverage charges shall be subject to applicable taxes at the current rate of 8.875%, an administrative fee of 3% and gratuity at 20%, which shall be automatically added. Please note that the administrative fee does not represent a tip or gratuity for wait staff employees, bartenders, or other service employees and that all or some portion of the administrative fee and gratuities may be taxable under applicable law.

Minimum of 10 guests is required for all meals. Buffets are based on a maximum of 2 hours. Please advise catering of any food allergies prior to event.

## PLATED LUNCH

Bread Rolls & Butter  
Fresh Brewed Regular and Decaf Coffee  
Mighty Leaf Organic Tea  
Whole, Skim & Soy Milk, Cream

## STARTER

(choice of two)

- **Seasonal soup**  
*Chef's daily selection*
- **Organic Greens Salad**  
*baby beets, sliced apples, smoked goat cheese, mustard lavender vinaigrette*
- **Farro Salad**  
*diced apple, cherry tomato, tofu, fresh basil, fig balsamic*
- **Arugula Salad**  
*cherry tomatoes, cucumbers, shaved parmesan, balsamic vinaigrette dressing*
- **Shrimp & Calamari Salad**  
*roasted tomato & Lobster coulis*
- **Buffalo Mozzarella**  
*tomatoes on the vine, micro basil, fig balsamic*
- **Romaine Salad**  
*crispy romaine lettuce, pine nuts, parmesan cheese, fresh lemon dressing*
- **Caesar Salad**  
*baby romaine , creamy garlic dressing, croutons*

**\$76 Per Person**

All food and beverage charges shall be subject to applicable taxes at the current rate of 8.875%, an administrative fee of 3% and gratuity at 20%, which shall be automatically added. Please note that the administrative fee does not represent a tip or gratuity for wait staff employees, bartenders, or other service employees and that all or some portion of the administrative fee and gratuities may be taxable under applicable law.

Minimum of 10 guests is required for all meals. Buffets are based on a maximum of 2 hours. Please advise catering of any food allergies prior to event.

## ENTRÉE

(choice of two)

- **Roasted Organic Breast of Chicken**  
*saffron couscous, broccolini, wild mushroom jus*
- **Grilled Flat Iron Steak**  
*roasted pee wee potatoes, sautéed spinach, tomatoes, truffle demi glace*
- **Seared Striped Bass**  
*snap peas, bok choy, corn, fried tofu, light curry sauce*
- **Grilled Arctic Char**  
*asparagus, herb roasted potatoes, roasted tomatoes, apple. Orange carrot dijon emulsion*
- **Homemade Pasta: Fettuccine or Garganelli**  
*marinara or pesto, cherry tomatoes, basil, parmesan*
- **Risotto**  
*wild mushroom, roasted tomato, smoked mozzarella, parmesan, basil coulis*

\*Additional entree is \$10 per person . Exact counts for each entrée must be provided no later than 3 business days prior to event start date

## DESSERT

(choice of two)

- **Chocolate Mousse cake**  
*chocolate sauce, peanut butter glaze, whipped cream, berries*
- **Vanilla Cheesecake**  
*berries salad, raspberry coulis*
- **Berry Tart**  
*yogurt sorbet*
- **Bread Pudding**  
*white chocolate, caramel, bourbon sauce*

## TIME SQUARE LUNCH BUFFET

### Starter

(choice of two)

- **Organic Green Salad**- *confit of tomatoes, cucumber, lemon garlic vinaigrette*
- **Chef's Selection of Seasonal Soup**
- **Arugula Salad Green**- *cherry tomatoes, cucumber, shaved parmesan, balsamic vinaigrette dressing*
- **Romaine Salad** – *crispy romaine lettuce, pine nuts, parmesan cheese fresh lemon dressing*
- **Farro Salad** – *diced apple, cherry tomato, tofu, fresh basil, fig balsamic*
- **Caesar Salad** – *baby romaine, creamy garlic dressing, croutons*

### Main Course

(choice of two)

- **Grilled Arctic Char**- *caper buerre blanc or orange carrot dijon emulsion*
- **Roasted Herbed Chicken Breast**- *choice of sauce: puttanesca sauce or wild mushroom jus*
- **Grilled Flat Iron Steak**- *truffle demi glaze*
- **Roasted Pork Loin**- *apple barbeque sauce*
- **Homemade Pasta**- *Fettuccine or Garganelli- Marinara or Pesto, cherry tomatoes, basil, parmesan*
- **Risotto**- *wild mushrooms, mascarpone, parmesan*
- **Roasted Cod**- *thyme, white wine, almonds*

*Includes:*

Freshly Brewed Regular and Decaf Coffee  
Mighty Leaf Organic Tea  
Whole, skim & Soy Milk, Cream

**\$82 Per Person**

## SIDES

(choice of two)

- **Parmesan Potato Puree**
- **Saffron Couscous**
- **Haricot Vert, Pearl Onions**
- **Fingerling Potatoes, Rosemary, Garlic**
- **Sautéed Wild Mushrooms**
- **Jumbo Asparagus**
- **Wild Rice Pilaf**

## DESSERT

(Choice of Two)

- **Chocolate Mousse cake**  
*chocolate sauce, peanut butter glaze, whipped cream, berries*
- **Vanilla Cheesecake**  
*berries salad, raspberry coulis*
- **Carrot Pineapple Cake**  
*rum sauce*
- **Maple Bread Pudding**  
*bourbon glaze*
- **Apple Tart Tatin**  
*caramel glaze*
- **Pecan Tart**
- **Sliced Fresh Fruit & Berries platter**

All food and beverage charges shall be subject to applicable taxes at the current rate of 8.875%, an administrative fee of 3% and gratuity at 20%, which shall be automatically added. Please note that the administrative fee does not represent a tip or gratuity for wait staff employees, bartenders, or other service employees and that all or some portion of the administrative fee and gratuities may be taxable under applicable law.

Minimum of 10 guests is required for all meals. Buffets are based on a maximum of 2 hours. Please advise catering of any food allergies prior to event.

# The Muse Hotel

# Dinner

## PLATED DINNER

- **Bread Rolls & Herb Butter**
- **Fresh Brewed Regular & Decaf Coffee**
- **Mighty Leaf Organic Tea**

*2 choices from each category*

*Price is based on the higher priced main course*

## STARTER

- **Seasonal soup**  
*Chef's daily selection*
- **Organic Green Salad**  
*smoked goat cheese, beets, apple, lemon lavender vinaigrette*
- **Arugula Panzanella**  
*cherry tomatoes, cucumbers, shaved parmesan, fresh mozzarella, balsamic vinaigrette, miro basil*
- **Tuna Tataki**  
*enoki mushroom, radish, ginger soy dressing, scallion*
- **Baby Romaine Salad**  
*crispy romaine lettuce, pine nuts, parmesan cheese, fresh lemon dressing*
- **Caprese Salad**  
*buffalo mozzarella, tomatoes, basil, saba*
- **Caesar Salad**  
*baby romaine, creamy garlic dressing, croutons*

## ENTRÉE

- **Roasted Organic Breast of Chicken**  
*saffron couscous, broccolini, wild mushrooms jus*  
**\$75 Per Person**
- **Garganelli Pasta**  
*broccoli rabe, toasted garlic, olive oil, shaved parmesan*  
**\$75 Per Person**

- **Grilled Arctic Char**  
*asparagus, roasted fingerling potatoes, yuzu ,beurre blanc*  
**\$82 Per Person**
- **Seared Black Bass**  
*bok choy, snap peas, corn, fried tofu, light curry sauce*  
**\$82 Per Person**
- **Shrimp Scampi & Lobster Rissoto**  
*smoked mozzarella, mascarpone, tomato lobster coulis, micro basil*  
**\$89 Per Person**
- **Grilled Flat Iron Steak**  
*truffle potato, garlic spinach, trumpets, demi glace*  
**\$89 Per Person**
- **Herb New Zealand lamb Chops**  
*langras fondue, sweet potato gnocci, brussel sprouts, tomato, arugula*  
**\$89 Per Person**

*\*Add a third entrée at \$10 Per Person*

## DESSERT

- **Bread Pudding**  
*white chocolate caramel bourbon sauce*
- **Chocolate Mousse Cake**  
*whipped cream, peanut butter*
- **Vanilla Cheesecake**  
*berries salad, raspberry mint coulis*
- **Apple Tarte Tatin**  
*caramel sauce*
- **Berry Tart**  
*greek yogurt gelato, fig balsamic*
- **Assorted Mini Artisanal Desserts**

All food and beverage charges shall be subject to applicable taxes at the current rate of 8.875%, an administrative fee of 3% and gratuity at 20%, which shall be automatically added. Please note that the administrative fee does not represent a tip or gratuity for wait staff employees, bartenders, or other service employees and that all or some portion of the administrative fee and gratuities may be taxable under applicable law.

Minimum of 10 guests is required for all meals. Buffets are based on a maximum of 2 hours. Please advise catering of any food allergies prior to event.

## DINNER BUFFET

- **Bread Rolls & Herb Butter**
- **Fresh Brewed Regular and Decaf Coffee**  
**Mighty Leaf Organic Tea**  
**Whole, skim & Soy Milk, Cream**

Choice of two starters

- **Shrimp & Calamari Salad**  
*roasted tomato vinaigrette*
- **Organic Greens Salad**  
*confit of tomatoes, aged cheddar, lemon garlic vinaigrette*
- **Arugula Salad**  
*cherry tomatoes, cucumbers, shaved parmesan, balsamic vinaigrette*
- **Tabouleh Salad**  
*tomatoes, cucumbers, mint, pepper, olive oil, lemon juice.*
- **Buffalo Mozzarella**  
*tomato on the vine*
- **Baby Romain**  
*pine nuts, lemon vinaigrette, parmesan*

Choice of two sides

- **Parmesan Potato Puree**
- **Brioche Stuffing**
- **Farro Hash**
- **Saffron Couscous**
- **Haricot Vert, Pearl Onions**
- **Sauteed Greens, Spinach Kale, Toasted Garlic**
- **Jumbo Asparagus**
- **Wild Rice Pilaf**

Choice of two entrees

- **Grilled Flat Iron Steak**  
*truffle steak sauce*
- **Braised Beef Short Rib**  
*demi glace*
- **Grilled Arctic Char**  
*orange carrot & dijon sauce or lemon caper burre blanc*
- **Roasted or Steamed Bass**  
*lobster tomato coulis*
- **Herb Roasted Chicken Breast**  
*puttanesca sauce or wild mushroom jus*
- **Roasted Pork Loin**  
*apple barbeque sauce*
- **Fettuccini or Garganelli (regular or whole wheat)**  
*marinara or pesto, cherry tomatoes, basil, parmesan*
- **Risotto**  
*wild mushrooms, mascarpone, parmesan*

**\$99 Per Person**

## DESSERT

Choice of two desserts

- **Vanilla Cheesecake**
- **Berry Tart**
- **Chocolate Mousse Cake**
- **Apple Tarte Tatin**
- **Bread Pudding**
- **Mini Assorted Artisanal dessert**

All food and beverage charges shall be subject to applicable taxes at the current rate of 8.875%, an administrative fee of 3% and gratuity at 20%, which shall be automatically added. Please note that the administrative fee does not represent a tip or gratuity for wait staff employees, bartenders, or other service employees and that all or some portion of the administrative fee and gratuities may be taxable under applicable law.

Minimum of 10 guests is required for all meals. Buffets are based on a maximum of 2 hours. Please advise catering of any food allergies prior to event.

**The Muse Hotel**

# Reception



## COLD HORS D'OEUVRES

- **Smoked Chicken**  
mini toast, red onion jam
- **Dates**  
goat cheese, saba prosciutto
- **Smoked Duck**  
figs, balsamic reduction
- **Mini Caprese Skewers**
- **Lump Crab Salad**  
avocado mousse, parsnip chip
- **Seared Tuna Skewers**  
ginger soy glaze
- **Smoked Salmon**  
potato blinis, crème fraiche
- **Shrimp Skewers**  
sir Kensington's cocktail sauce
- **Scallop Ceviche**  
lime, pickled melon, sweet potato
- **Tuna Tartar**  
plantain chip, scallion, soy glaze
- **“RAW” Vegetable Spring Rolls**  
tofu, yuzu wasabi dressing

	1- Hour	Each Additional Hour
3 Hot & 3 Cold	\$46pp	\$17pp
4 Hot & 4 Cold	\$54pp	\$19pp
5 Hot & 5 Cold	\$62pp	\$23pp

## HOT HORS D'OEUVRES

- **NIOS Lollipop Wings**  
honey, jerk, lime
- **Thai Shrimp Tempura**  
peanut chili sauce
- **Baby Lamb Chops**  
mint chutney (\$2.00 extra)
- **Crab Cakes**  
apple relish, garlic aioli
- **Lobster Tartlets**
- **Sesame Skewered chicken**  
peanut soy sauce
- **Hot Dogs en Croute**  
honey mustard sauce
- **Mini Beef Empanadas**  
tomato salsa
- **Vietnamese Spring Rolls**  
chile lime sauce
- **Grilled Sirloin Skewers**  
chimicurie sauce
- **Wild Mushroom Tart**  
parmesan, mascarpone
- **Goat Cheese & Olive Tart**
- **Fig & Brie Puffs**  
saba glaze

All food and beverage charges shall be subject to applicable taxes at the current rate of 8.875%, an administrative fee of 3% and gratuity at 20%, which shall be automatically added. Please note that the administrative fee does not represent a tip or gratuity for wait staff employees, bartenders, or other service employees and that all or some portion of the administrative fee and gratuities may be taxable under applicable law.

Minimum of 10 guests is required for all meals. Buffets are based on a maximum of 2 hours. Please advise catering of any food allergies prior to event.

## STATIONED APPETIZERS

- **Assortment of Crudités**  
*saffron aioli, green goddess*  
**\$16 Per Person**
- **Selection of Artisanal Cheeses**  
*red grapes, assorted jams, crackers, sliced baguette*  
**\$25 Per Person**
- **Charcuterie Table**  
*prosciutto, country pork terrine, sopressata, mortadella, chorizo, gherkins, mustard.*  
**\$29 Per Person**
- **Cheese & Charcuterie Displays**  
**\$39 Per Person**
- **Hummus Display**  
*plain and roasted garlic hummus, pita points*  
**\$16 Per Person**
- **Sliders**  
*kobe beef, red pepper ketchup, tomato, gherkin*  
**\$25 Per Person**
- **Lobster Slider**  
*yuzu aioli, bib lettuce, avocado*  
**\$30 Per Person**
- **Fruit Display**  
*assortment of seasonal sliced fruit & berries*  
**\$22 Per Person**

## STATIONED APPETIZERS

### MEDITERRANEAN \$24 per person\*

- **Spicy Tunisian olives**
- **Tarmosalata**
- **Hummus**
- **Tzatziki**
- **Sliced Mozzarella**
- **Grilled Artichoke**
- **Eggplant**
- **Zucchini**
- **White & whole wheat toasted pita**

### PASTA \$30 per person

(Choice of two)

- **Garganelli**
- **Fetucinni**
- **Gnocchi**
- **Whole Wheat Penne**
- *House marinara or herb pesto, parmesan*

### PEKING DUCK TABLE \$30 per person\*

- **Sliced boneless Peking Duck**
- **Ginger-Hoisin Sause**
- **Griddled Scallion Pancake**
- **Sriracha**

All food and beverage charges shall be subject to applicable taxes at the current rate of 8.875%, an administrative fee of 3% and gratuity at 20%, which shall be automatically added. Please note that the administrative fee does not represent a tip or gratuity for wait staff employees, bartenders, or other service employees and that all or some portion of the administrative fee and gratuities may be taxable under applicable law.

Minimum of 10 guests is required for all meals. Buffets are based on a maximum of 2 hours. Please advise catering of any food allergies prior to event.

## STATIONED APPETIZERS

### TAPAS \$40 per person

- Seafood paella
- Chili rubbed beef kebab with cherry tomatoes
- Peppers and mushrooms
- Tostones with garlic lime sauce
- Ceviche Spoons

### DESSERT BAR \$45 per person

- Mini assorted Artisanal desserts
- Chocolate covered strawberries
- Mini gourmet cupcakes
- Chocolate spoons

### BEEF CARVING BOARD \$35 per person\*

- Sliced Roast Beef
- Horseradish Sauce
- Au Jus
- Rolls

### LAMB CARVING STATION \$34 per person\*

- Boneless herb marinated leg of lamb
- Red Wine and Rosemary Jus
- Rolls

### TURKEY CARVING STATION \$30 per person\*

- Butter basted turkey breast
- Home style gravy and cranberry aioli
- Rolls

\*Chef Fee of \$200 required

## STATIONED APPETIZERS

### DIM SUM \$38 per person

- Vegetable Stir Fry
- Chinese pork and vegetable dumpling
- Soy ginger dipping sauce
- Spring rolls
- Asian slaw
- Mini take out boxes and chop sticks

### GARDEN GREEN \$20 per person

- Caesar salad  
*parmesan, croutons*
- Organic greens  
*cherry tomatoes, sliced cucumber*
- Candied pecans, aged cheddar
- Cheese, balsamic vinaigrette, lemon vinaigrette
- Garden vegetable crudité
- Seasonal fresh vegetables
- Red pepper aioli ranch dip

### SOUP TABLE \$25 per person

- Lobster bisque, parmesan croutons
- Tomatoe bisque
- Minestrone
- Grilled cheese triangles
- Smoked mozzarella
- Fontina chipotle, ketchup

### ANITPASTO \$25 per person

- Prosciutto, country pork terrine,
- Sopressata, mortadella,
- Chorizo, Cornichons
- Roasted peppers,
- Dijon mustard, horseradish

All food and beverage charges shall be subject to applicable taxes at the current rate of 8.875%, an administrative fee of 3% and gratuity at 20%, which shall be automatically added. Please note that the administrative fee does not represent a tip or gratuity for wait staff employees, bartenders, or other service employees and that all or some portion of the administrative fee and gratuities may be taxable under applicable law.

Minimum of 10 guests is required for all meals. Buffets are based on a maximum of 2 hours. Please advise catering of any food allergies prior to event.

**The Muse Hotel**

# **Beverage**

## OPEN BAR PACKAGE

\* Requires bartender (*minimum of 1 per 50 guests*)  
**\$200 per Attendant**

### BEER, WINE & SODA

*assorted domestic and imported beers, house red , white & sparkling wine, selection of sodas*

**1-hour \$25 Per Person                      each additional hour- \$14 per person**

### STANDARD OPEN BAR

*Smirnoff vodka, Beefeater Gin, Wildhorse Scotch, Jim Beam Bourbon, Bacardi Rum, El Jimador Tequila, house red, house white, Prosecco, imported and domestic beer, selection of mixers and fruit juices.*

**1-hour \$27 Per Person                      each additional hour- \$16 per person**

### PREMIER OPEN BAR

*Ketel One Vodka, Bombay Sapphire Gin, Chivas Regal Scotch, Crown Royal Whiskey, 1800 Silver Tequila, Maker's Mark Bourbon, Bacardi Rum, house red, house white, Prosecco, imported and domestic beer, selection of mixers and fruit juices.*

**1-hour \$32 Per Person                      each additional hour- \$17 per person**

***Please inquire about our full wine list***

All food and beverage charges shall be subject to applicable taxes at the current rate of 8.875%, an administrative fee of 3% and gratuity at 20%, which shall be automatically added. Please note that the administrative fee does not represent a tip or gratuity for wait staff employees, bartenders, or other service employees and that all or some portion of the administrative fee and gratuities may be taxable under applicable law.

Minimum of 10 guests is required for all meals. Buffets are based on a maximum of 2 hours. Please advise catering of any food allergies prior to event.

## COCKTAILS

\* Requires bartender

(minimum of 1 per 50 guests)

\$200 per Attendant

### “SPIKE IT” STATIONS

\$27 Per Person or

\$12 additional to bar package

#### Bloody Mary Bar

- vodka or gin along with all the fixings; tomato juice, clamato, hot sauces, horse radish, worcestershire, pepper, salt, all manner of pickled vegetables spices and veggies

#### Coffee Cart

- fresh brewed coffee and decaf coffee; house made syrups whipped cream, bailey's fringelike, kahlua, Irish coffee set up

#### Color my Bubbles

- sparkling wine, fresh juices and purees, fruit, flavored sugars, st. germain, chamboard, cassis

## COMPLIMENT YOUR BAR

### WELLNESS COCKTAILS

\$12 additional to your Standard or Premium bar package. Please choose 3 wellness cocktail to be featured with package.

- **Super Berry Fizz**  
1.5 oz gin, 7.5 oz lemon juice, .5oz Canton blueberries
- **Organic Agave Margarita**  
1.5 oz tequila, .75 agave syrup, 7.5 oz fresh lime juice
- **Cucumbersome**  
1.5 oz vodka, 75 oz agave syrup, .75 oz fresh lime juice
- **The Reviver**  
1.5 oz vodka, 1.5 oz chamomile tea, 1.5 oz apple juice, float of grapefruit juice

### CLASSICS and CRAFT COCKTAILS

\$12 additional to your Standard or Premium bar package.

\*\*Martini bar-additional gins and vodkas to your standard and premium open bar package. Multiple selections of vermouths and garnishes to enhance your martini experience \$10 per person  
Please choose 3 wellness cocktail to be featured with package.

- **Manhattan**  
2oz Bourbon or Rye, 1oz sweet vermouth,, Agnostura bitters

- **Chartreuse Swizzle**  
1.25 oz chartreuse, .5 oz falernum, 1oz pineapple juice, .75 oz lime
- **Negroni**  
1oz gin, 1oz campari, 1oz sweet vermouth
- **Cable Car**  
1.5 oz spiced rum, .75 oz cointreu, .75 oz fresh lemon, egg white
- **Daiquiri**  
2.5 oz rum, 2 bar spoons sugar, .5 oz lime juice
- **Gunslinger**  
1.5 oz pisco, .75oz fresh lemon, .75 oz agave syrup, sprig rosemary
- **Pisco Sour**  
2oz pisco, 1oz fresh lime, 1oz simple syrup, 1 egg white
- **On Taylor**  
1 oz gin, 1.5 oz sherry, .75 oz honey syrup

All food and beverage charges shall be subject to applicable taxes at the current rate of 8.875%, an administrative fee of 3% and gratuity at 20%, which shall be automatically added. Please note that the administrative fee does not represent a tip or gratuity for wait staff employees, bartenders, or other service employees and that all or some portion of the administrative fee and gratuities may be taxable under applicable law.

Minimum of 10 guests is required for all meals. Buffets are based on a maximum of 2 hours. Please advise catering of any food allergies prior to event.

# The Muse Hotel

# Brunch

## 2- Hour Brunch Menu \$60pp

- Assorted Fresh Seasonal Sliced Fruit
- Croissants, Muffins, Danishes
- Bagel with Low Fat Cream Cheese
- Butter and Fruit Preserves
- Fresh Squeezed Orange, and Grapefruit Coffee and Tea
- Served with whole, Skim & Soy Milk, Cream

### Salad (select Two)

- **Romaine Salad** – *crispy romaine lettuce, pine nuts, parmesan cheese fresh lemon dressing*
- **Farro Salad** – *diced apple, cherry tomato, tofu, fresh basil, fig balsamic*
- **Organic Greens Salad**  
*baby beets, sliced apples, smoked goat cheese, mustard lavender vinaigrette*
- **Fresh Mozzarella**  
*confetti tomatoes, basil, chive oil*
- **Arugula Salad Green-** *cherry tomatoes, cucumber, shaved parmesan, balsamic vinaigrette dressing*

### Breakfast Items (select Three)

- **Western Scrambled Eggs or Egg Whites–**  
*With home fried potatoes, fresh herbs*
- **Egg White Frittata–**  
*asparagus, wild mushrooms, roasted tomato, herbs*
- **Smoked Salmon**  
*with cream cheese, capers, red onions & tomatoes, assorted bagels*
- **Sweet Potato Gratin**  
*parmesan, gruyere, baby spinach*
- **Buttermilk Pancakes or Buckwheat pancakes**  
*fresh fruit compote, maple syrup*
- **Brioche French Toast**  
*whipped butter, powder sugar, cinnamon*
- **Omelet Station:**  
*onions, peppers, tomatoes, mushrooms, cheese, ham, turkey*  
**(\$200 Chef Fee required)**

### Meats (select Two)

- **Applewood Smoked Bacon**
- **Turkey Bacon**
- **Country Style Sausage link**
- **Chicken Apple Sausage**
- **Cured Ham**

All food and beverage charges shall be subject to applicable taxes at the current rate of 8.875%, an administrative fee of 3% and gratuity at 20%, which shall be automatically added. Please note that the administrative fee does not represent a tip or gratuity for wait staff employees, bartenders, or other service employees and that all or some portion of the administrative fee and gratuities may be taxable under applicable law.

Minimum of 10 guests is required for all meals. Buffets are based on a maximum of 2 hours. Please advise catering of any food allergies prior to event.