



We'll Plan,  
You Party

PICK FROM 3 HOLIDAY PACKAGES >



### **HOLIDAY MIXER \$85 pp**

#### **Deluxe Open Bar – Two Hours**

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

#### **Passed Hors D' Oeuvres**

(Choice Of Six: Three Hot & Three Cold )

#### **Artisanal Cheese Display**

(Fresh Fruits, Assorted Jams & Chutneys, Crostini)

#### **Cold Passed**

**Beef Tartare** - Olive Toast, Horseradish Cream

**Pâté (Chefs Choice)** - Brioche, Red Onion Jam

**Tuna Tartare** - Blini Tempura, Soy Glaze

**Grilled Fig Crostini** - Prosciutto, Cipolini Onion, Smoked Goat Cheese

**Smoked Duck** - Braised Fig, Tuffle, Balsamic Glaze

**Smoked Salmon** - Potato Blini, Crème Fraîche

**Shrimp Skewers** - Sir Kensington's Cocktail Sauce

**Hamachi Tacos** - Miso-Tofu Aioli, Crispy Wonton, Micro Chives, Ginger Wasabi Dressing

#### **Hot Passed**

**Nios Smoked Wings** - Honey, Jerk, Lime Glaze

**Thai Shrimp Tempura** - Peanut Chilli Sauce

**Nueske Bacon Wrapped Dates** - Saba Glaze

**Lump Crab Cake** - Roasted Garlic Aioli, Apple Salsa

**Vegetable Spring Roll** - Chili Lime Sauce

**Lamb Skewers** - Basil-Mint Pesto, Greek Yogurt Sauce

**Mini Grilled Cheese** - Brioche, Aged Cheddar, Brie, Tomato Jam

**Short Rib Melt** - Robiola, Crispy Shallots, Demi Glace

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## SEASONAL SELECTS (buffet) \$139 pp

### Deluxe Open Bar – Four Hours

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

### ½ Hour Passed (3 hot & 3 cold)

#### Soup or Salad (choice of two)

**Organic Greens** - Roasted Beets, Radish, Aged Cheddar,

Balsamic Butternut Squash & Apple Bisque

**Parsnip Bisque** - Carmelized Cauliflower

**Romaine Hearts** - Brioche Crouton, Parmesan,

Garlic Caesar Dressing

**Arugula Panzanella** - Roasted Root Vegetable, Candied Pecans,

Shaved Parmesan, Roasted Apple Vinaigrette

**Mediterranean Salad** - Marinated Artichokes, Peppers,

Kalamata Olive, Feta Cheese, Arugula

**Kale Salad** - Sliced Pear, Farro Grain, Creamy Lemon Dressing

#### Entrée (choice of two)

**Oven Roasted Turkey Breast** - House Cranberry Sauce, Gravy

Glazed Ham - Bourbon, Pineapple, Clove

**Leg Of Lamb** - Mint Jus, Rosemary

**Braised Beef Short Rib** - Sweet Potato Purée, Demi Glace

**Roasted Cod** - Thyme, Almonds, White Wine Butter Sauce

**Organic Salmon** - Orange, Carrot, Dijon Glaze

**Roasted Strip Loin** - Herbs, Garlic, Red Wine Demi Glace

**Seafood Risotto** - Lobster, Shrimp, Mascarpone, Parmesan, Herbs

**Butternut Squash Ravioli** - Squash Dice, Truffled Parmesan Fondue

### Sides

**Roasted Root Vegetables** - Baby Carrots, Parsnip,

Brussels Sprouts, Celery Root, Thyme Honey

**Potato Purée** - Parmesan, Chive, Truffle Oil

**Roasted Fingerling Potatoes** - Rosemary, Garlic Confit

Broccolini - Pearl Onion Confit

**Grilled Asparagus** - Lemon Zest, EVOO, Cracked Pepper

**Fried Brussels Sprouts** - Smoked Bacon, Crispy Shallots, Apple Vinaigrette

**Sautéed Wild Mushroom** - Shallots, Herbs

**Brioche Stuffing** - Fennel, Apple, Golden Raisins

### Desserts

**New York Cheesecake** - Brandied Cherry Compote

**Chocolate Mousse Cake** - Chocolate Sauce, Berry Salad, Cocoa Nibs

**Apple Tart Tartin** - Caramel Sauce

**Pecan Tart** - Cinnamon Whipped Cream

**House Bread Pudding** - Bourbon Caramel Glaze

**Sticky Toffee Pudding** - Orange-Date Compote

**Assorted Holiday Cookies & Chocolate Brownies**

Mini Artisanal Desserts

# We'll Plan, You Party

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



## ROAST & TOAST (plated dinner) \$159 pp

### Deluxe Open Bar – Four Hours

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

### ½ Hour Passed (3 hot & 3 cold)

#### Starters

- Arugula Panzanella - Roasted Root Vegetable, House Corn Bread, Shaved Parmesan, Candied Pecan
- Butternut Squash Bisque - Squash Dice, Grilled Ciabatta, Jamón
- Organic Greens - Beets, Sliced Apple, Smoked Goat Cheese, Mustard Lavender Vinaigrette
- Smoked Duck - Frisee, Wild Mushroom, Cherry Compote, Truffle Vinaigrette, Manchego
- Crispy Pork Belly/Scallop - Apple Rosemary Puree, Mâche, Crispy Garlic

#### Entrée

- Sirloin Strip - Truffle Potato, Figs, Grilled Trumpets, Smoked Pearl Onion, Shaved Horseradish, Demi Glace
- Lamb Rack - Squash and Date Hash, Roasted Tomato, Batata Gnocchi, Parmesan
- Wild Salmon - Celery Root-Apple Purée, Grilled Bok-Choy, Snap Peas, Yuzu-Persimmon Vinaigrette
- Roasted Chicken - Chorizo, Fennel Gratin, Grilled Asparagus, Shiitakes, Mâche Apple Salad
- Butternut Squash Ravioli - Wild Mushroom, Fried Sage, Pumpkin Seeds, Fontina Fondue, Brown Butter

#### Desserts

- Chocolate Mousse Cake - Cherry Compote, Berry Salad, Whipped Cream, Chocolate Glaze
- Apple Tart Tartin - Vanilla Gelato, Caramel Glaze
- Sticky Toffee Pudding - Dates, Blood Orange Compote, Caramel Gelato
- Pecan Tart - Spiced Whipped Cream, Bourbon Sauce

#### Extra Trimmings

- Carving Stations (\$200 chef fee required)
- Herb Marinated Leg Of Lamb - Red Wine, Rosemary Demi Glace, Dinner Rolls \$36pp
- Roasted Striploin - Horseradish Cream, Demi Glace \$35pp
- Roasted Turkey Breast - House Cranberry Sauce, Gravy, Potato Rolls \$34pp
- Pork Shoulder - Barbeque Demi, Cornbread, Brioche Buns \$34pp

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## RECEPTION PACKAGES

### Option 1

Cheese, Charcuterie and Mediterranean display

1 ½ Hours Passed Appetizers – Choice of 4

#### Three Hour Hosted Bar

Beer, Wine & Soda - \$119 per person  
Standard Open Bar - \$139 per person  
Premium Open Bar - \$159 per person

### Option 2

Choice of 2 Stations or Displays

1 ½ Hours Passed Appetizers – Choice of 4

#### Three Hour Hosted Bar

Beer, Wine & Soda - \$129 per person  
Standard Open Bar - \$149 per person  
Premium Open Bar - \$169 per person

### Option 3

Cheese, Charcuterie and Mediterranean Display

Choice of 2 Stations or Displays

1 ½ Hours Passed Appetizers – Choice of 6

#### Three Hour Hosted Bar

Beer, Wine & Soda - \$139 per person  
Standard Open Bar - \$159 per person  
Premium Open Bar - \$179 per person

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**PARTIAL BUYOUT PRICING FOR TABLE 99, THE LOUNGE AND NIOS PRIVATE DINING ROOM**

**Option 1**

**Mediterranean Display**

**or**

**1 ½ Hours Passed Appetizers – Choice of 4**

**Two Hour Hosted Bar**

Beer, Wine & Soda - \$79 per person

Standard Open Bar - \$89 per person

Premium Open Bar - \$99 per person

**Option 2**

**Mediterranean Display and an Additional Station or Display**

**or**

**1 ½ Hours Passed Appetizers – Choice of 6**

**Three Hour Hosted Bar**

Beer, Wine & Soda - \$99 per person

Standard Open Bar - \$109 per person

Premium Open Bar - \$119 per person

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## **STATIONS, DISPLAYS AND PLATTERS**

### **Slider Station**

Kobe Beer Sliders, Lobster Sliders,  
Pulled Pork Sliders, Veggie Sliders

### **Flat Bread Station**

Buffalo Mozzarella, Mediterranean, Prosciutto Parmesan

### **Dim Sum**

Pork And Vegetable Dumplings, Spring Rolls,  
Egg Rolls, Sticky Buns

### **Dessert Station**

Mini Pastries, Mini Cupcakes, Holiday Cookies, Egg Nog

### **Cheese Station**

Artisanal Cheeses Served with Accoutrements

### **Charcuterie Table**

A Selection of Cured Meats Served with Accoutrements

### **Antipasto Table**

Marinated Artichokes, Peppers, Olives,  
Crostoni, Marinated Mozzarella

### **Hummus**

Plain and Roasted Garlic Hummus, Pita Points

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## SELECTION OF APPETIZERS

### Hot Selections

NIOS Smoked Wings  
Baby Lamb Chops +2 per person  
Thai Shrimp Tempura  
Bacon Wrapped Dates  
Vietnamese Spring Rolls  
Cozy Roll  
Crab Cakes  
Mini Beef Empanadas  
Lamb Kabob  
Hot Dogs en Croute  
Sesame Skewed Chicken  
Mini Grilled Cheese  
Goat Cheese & Olive Tart  
Fig & Brie Puff  
Wild Mushroom Tart

### Cold Selections

Beef Tartare  
Pâté Toast  
Tuna Tartare  
Scallop Ceviche  
Raw Vegetable Spring Roll  
Grilled Fig Crostini  
Smoked Duck  
Smoked Salmon  
Lump Crab  
Shrimp Skewers  
Hamachi Tacos

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