

PENDRY

MANHATTAN WEST

EVENT MENUS

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*Kindly note a minimum of 10 guests applies to all Food & Beverage arrangements.*

A romantic dinner table setting featuring two hands clinking champagne flutes filled with bubbly. In the background, there is a large bouquet of white roses and greenery, a lit candle in a glass holder, and a white plate with silverware. The scene is dimly lit, creating a warm and intimate atmosphere.

## EVENT MENUS

# Breakfast Buffets

Up to 90 minutes of service

## CONTINENTAL BREAKFAST

Seasonal Sliced Fruits & Berries GF

Selection of Freshly-Baked Breakfast Pastries & Muffins served with Cultured Butter and Fruit Preserves

Greek Yogurt Parfait Organic Housemade Granola and Mixed Berries GF VG

\$55

## HEALTHY BREAKFAST

Seasonal Sliced Fruits & Berries GF

Greek Yogurt Parfait Organic Housemade Granola and Mixed Berries GF VG

Overnight Oats with Dates & Honey

Egg White Frittata GF

Seasonal Selection of Muffins VG

Whole Grain Toast Served with Cultured Butter and Fruit Preserves

Sliced Tomato & Avocado

\$70

## PENDRY BREAKFAST

Seasonal Sliced Fruits & Berries GF

Greek Yogurt Parfait Organic Housemade Granola and Mixed Berries GF VG

Selection of Freshly-Baked Breakfast Pastries & Muffins served with Cultured Butter and Fruit Preserves

Scrambled Eggs Aged Cheddar GF VG

Nueske's Bacon GF

Pork Sausage GF

Buttermilk Pancakes with Warm Maple Syrup

Brooklyn Bagels, Lox & Spreads

Crispy Roasted Yukon Gold Potatoes GF

\$85

## PREMIUM ENHANCEMENTS

Cinnamon Babka French Toast

Add \$15 per person

Belgian Waffles with Whipped Cream & Berries

Add \$15 per person

Caviar & Blinis

Add \$25 per person

Chef-Attended Omelet Station

Add \$25 per person plus \$200 attendant fee

# Lunch

Up to 90 minutes of service

**Buffet:** Pre-select 2 appetizers, 2 entrées, 2 sides, 1 dessert\* \$95 per person

**Family Style:** Pre-select 2 appetizers, 2 entrées, 2 sides, 1 dessert \$105 per person

**Plated:** Choice of 1 appetizer, 2 entrées, 1 dessert \$115 per person

*Additional \$25 per guest per additional choice*

## STARTERS

Seasonal Soup GF

Little Gem Salad Shaved Seasonal Vegetables & Lemon Vinaigrette VEGAN GF

Caesar Salad Toasted Sesame Crumbs, Shaved Parmesan

Mission Figs Salad Goat Cheese, Smoked Almonds, Pickled Sweet Onions VG

Local Burrata & Heirloom Tomato Arugula, Cucumber, Basil, Balsamic VG GF

### Premium Enhancements

Chilled Shrimp Cocktail Passion Fruit Hot Sauce, Saffron Aioli GF add \$12 per person

Hamachi Crudo Hamachi, Ginger Blossom, Coriander, Sesame GF add \$6 per person

## MAINS

Blackened Scottish Salmon Mango & Cucumber Relish GF

Grilled Branzino Salsa Verde, Escarole GF

Crystal Valley Half Chicken Red Onion, Green Buttermilk GF

Grilled Filet Mignon Creamed Spinach, Wild Mushroom Strudel

Parmesan-Crusted Cauliflower Garlic Yogurt, Oven-Dried Tomatoes VG

Fresh Orecchiette Lamb Sausage, Caramelized Fennel

### Premium Enhancements

New York Strip Steak Au Poivre Wild Mushrooms & Black Truffle Jus GF add \$18 per person

Cold Water Lobster French Fries, Sauce Choron GF add \$25 per person

## SIDES

Whipped Yukon Gold Potatoes GF

Lemon Thyme French Fries

Roasted Brussels Sprouts GF, VEGAN

Buttered Haricots Verts Toasted Almonds GF

## DESSERTS *\*Buffets accompanied by trio of mini desserts*

Bittersweet Chocolate Pot de Crème Chantilly Cream, Chocolate Pearls

Sticky Toffee Pudding Bourbon Caramel, Maple Walnuts, Malted Ice Cream

Frozen Yogurt Lemon Granite, Greek Olive Oil GF VG

Assorted House-Baked Cookies

Seasonal Market Fruits & Berries GF

# Sandwich Boards & Market Salads

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Up to 90 minutes of service

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**The Westside Lunch:** Choose 2 Sandwich Boards and 2 Salads (Includes Root Vegetable Chips, Housemade Pickles and Fresh Baked Cookies)

*\$75 per person (Premium Enhancements supplements will be averaged into price per person)*

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**The Eastside Lunch:** Choose 3 Sandwich Boards and 3 Salads (Includes Root Vegetable Chips, Housemade Pickles and Fresh Baked Cookies)

*\$95 per person (Premium Enhancements supplements will be averaged into price per person)*

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## SANDWICH BOARDS

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**The NoMad** Ham & Gruyere on a Pretzel Roll, Pommery Mayonnaise, Pickles

**The Upper West Side** Smoked Turkey & Avocado Club on Seeded Wheat, Crispy Nueske's Bacon, Beefsteak Tomatoes, Herb Aioli

**The TriBeCa** Fromage D'Affinois on Baguette with Fig Jam, Honeycrisp, Arugula, & Aged Balsamic [VG](#)

**The Lower East Side** Corned Beef on Rye, Dill Pickle Slaw, Russian Dressing

**The Chelsea** Balsamic-Marinated Mushrooms & Goat Cheese on Focaccia, Roasted Peppers, Sprouts [VG](#)

**The Upper East Side** Smoked Salmon on Pumpernickel, Scallion-Caper Cream Cheese, Cucumbers

### Premium Enhancements

**The Montauk** Chilled Cold Water Lobster on Toasted Brioche Roll, Avocado, Butter Lettuce, Saffron Aioli *add \$12 per person*

*Please inform Sales Manager of any guest allergies at least 48 hours in advance of your event.*

## MARKET SALADS

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**Little Gem Salad Shaved** Seasonal Vegetables & Lemon Vinaigrette [VG](#) [GF](#)

**Caesar Salad** Sesame Breadcrumbs, Oven-Dried Tomatoes, Shaved Parmesan

**Roasted Beet Salad** Herbed Bulgur, Candied Pecans, Lemon Yogurt [VG](#)

**Heirloom Tomato & Burrata Panzanella** Sourdough Croutons, Cucumber, Basil, Balsamic [VG](#)

**Cavatappi Pasta** Basil Pesto, Roasted Tomatoes, Whipped Ricotta [VG](#)

### Premium Enhancements

**Grilled Chicken Breast** [GF](#) *add \$8 per person*

**Chilled Shrimp** [GF](#) *add \$10 per person*

**Sliced Filet Mignon** [GF](#) *add \$12 per person*

# Meeting & Break Boards

Up to 90 minutes of service

## THE HEALTHY BREAK

### Housemade Spreads & Breads

- Whipped Ricotta with Saffron Apricots GF
- Chickpea Hummus with Black Garlic Oil GF
- Ember Roasted Eggplant with Sweet Roasted Peppers GF
- Avocado & Pistachio Dip with Fresh Herbs GF

### Root Vegetable Chips GF

### Vegetable Crudites GF

### Sliced Seasonal Fruits GF

\$45

## THE SNACK BREAK

### Assorted Dried Fruits GF

### Assorted Whole Fruits GF

### Roasted Mixed Nuts

### Heathy Granola Bars

### Chef's Selection of House-Baked Cookies VG

### Artisanal Popcorn

\$35

## THE SWEET BREAK

### Chocolate and Cinnamon Babka

### Black & White Cookies

### Rugelach

### Mini Cheesecake

\$30

## BEVERAGE STATION

Full Day Meeting (Up to 8 hours): \$60 per person

Half Day Meeting (Up to 4 hours): \$30 per person

Freshly Brewed Coffee & Cold Brew

Assorted Teas

Still & Sparkling Water

Assorted Sodas - Coca-Cola, Diet Coke, Sprite

### Premium Enhancements

Cold Brew *add \$7 per person*

## BARISTA STATION

*\$25 per person and \$200 Barista Fee applies for every 2 hours*

Espresso

Latte

Cappucino

# Receptions – Hors d’oeuvres

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Choice of 3 Hors d’oeuvres for up to 1 hour *\$35 per person, \$18 per additional hour*

Choice of 5 Hors d’oeuvres for up to 1 hour *\$55 per person, \$28 per additional hour*

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## TRAY PASSED HORS D’OEUVRES

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**Spicy Deviled Eggs** with Peppadews & Frizzled Shallots [GF](#)  
[VG](#)

**Charred Eggplant** on Pita Crisps with Honeyed Peppers [VG](#)

**Persian Cucumber** with Sheep’s Feta & Pine Nut Agrodolce  
[GF](#) [VG](#)

**Prosciutto & Melon** with White Balsamic [GF](#) [VG](#)

**Watermelon Cubes** with Labneh & Harissa (seasonal) [GF](#)

**Crispy Latkes** with Sour Cream & Chives [GF](#) [VG](#)

**Falafel-Fried Cauliflower** with Spicy Ranch [VG](#)

**Crispy Chicken Bites** with Honey Dijonnaise [GF](#)

**Spiced Meatballs** with Harissa Honey

### Premium Enhancements

**Smoked Salmon Blinis** with Tarragon & Cured Lemon Cream  
*add \$3 per person*

**Yellowfin Tuna Tartare Cones** with Avocado & Coriander *add \$3 per person*

**Cold Water Lobster Rolls** with Toasted Brioche *add \$6 per person*

**Crispy Spring Roll** with Black Truffle Creme, Wild Mushrooms,  
Fresh Herbs *add \$3 per person* [VG](#)

**Filet Mignon Skewers** with Rosemary Salt *add \$3 per person*

## PASSED LARGE BITES

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*Add \$15 per person, per item*

**Cheeseburger Sliders** with Special Sauce

**Fried Chicken Sandwich** with Bread & Butter Slaw

**Coconut Shrimp** with Sweet Sriracha

**Wagyu Pretzel Dogs** with Jalapeno Relish

**Vegetable Spring Rolls** with Chili Sauce & Peanuts [VEGAN](#)

**Seared Tuna on Crispy Wonton** with Wasabi & Pickled Daikon

### Premium Enhancements

**Kaluga Caviar Slider** with Avocado Crème Fraiche *add \$20 per person*

**Australian Lamb Lollipops** with Smoked Cherry BBQ *add \$18 per person* [GF](#)



# Receptions – Cocktail Stations

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All stations are served for up to 1 hour. All stations must be ordered at least 72 hours in advance.

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## SALUMERIA BIELLESE CURED MEATS

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Cured meat selection from one of NYC's oldest charcuterie shops. Since 1925!

**Served with:**

- Olive Oil Crostini
- Freshly Baked Rolls
- Housemade Pickles GF
- Assorted Mostardas GF

*\$55 per person*

## SAXELBY CHEESEMONGERS ARTISANAL CHEESE

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A selection of seasonal cheeses from NYC's pre-eminent cheesemonger.

**Served with:**

- Seeded Crackers
- Toasted Country Bread
- Roasted Nuts & Dried Fruits GF
- Local Honeys

*\$45 per person*

## BREADS, SPREADS & CRUDITES

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A selection of freshly baked housemade breads and a vibrant assortment of vegetables from the Union Square Greenmarket.

**Served with:**

- Chickpea Hummus with Black Garlic Oil GF
- Ember Roasted Eggplant with Spiced Peppers GF
- Whipped Ricotta with Saffron Apricots GF
- Smoked Carrot with Pomegranate and Hazelnut GF, VE
- Avocado & Pistachio Dip with Fresh Herbs GF

*Gluten Free Bread available on request in advance.*

*\$40 per person*

## MARKET TABLE

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An assortment of 2 cured meats, 2 artisanal cheeses, seeded crackers, freshly baked housemade breads and a vibrant assortment of vegetables from the Union Square Greenmarket.

**Served with:**

- Chickpea Hummus with Black Garlic Oil GF
- Ember Roasted Eggplant with Spiced Peppers GF
- Whipped Ricotta with Saffron Apricots GF
- Smoked Carrot with Pomegranate and Hazelnut GF, VE
- Avocado & Pistachio Dip with Fresh Herbs GF

*\$65 per person*

# Receptions – Cocktail Stations

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All stations are served for up to 1 hour. All stations must be ordered at least 72 hours in advance.

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## RAW BAR

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West Coast Oysters, Jumbo Shrimp Cocktail, Crab Claws and Seafood Ceviche GF

Cocktail Sauce, Old Bay Aioli, Mignonette, Passion Fruit Hot Sauce, Lemon Filets GF

*\$80 per person*

### Premium Enhancements

Cold Water Lobster GF MP

Black Diamond Caviar GF add \$75 per person

# Receptions – Stations

All stations are served for a 2-hour period. All stations must be ordered at least 72 hours in advance.

## THE STEAKHOUSE STATION

NY Strip Loin GF

Classic Creamed Spinach VG

Lemon Thyme French Fries GF

Tomato & Onion Salad with Blue Cheese Dressing GF VG

Our Signature Steak Sauce GF

*\$75 per person*

## THE NEAR EAST STATION

Herbed Chicken, Harissa BBQ Prawns, Spice-Crusted Filet Mignon Skewers GF

Warm Flatbread

Bibb Lettuce Wraps GF

Spicy Chermoulah GF

Garlic Toum GF

Cucumber Labneh GF

Red Sauce GF

Fresh Picked Herbs GF

Housemade Pickles GF

*\$55 per person*

## THE PASTA STATION *Served with warm focaccia*

**Pasta** *Select 2*

Fresh Orecchiette Hot Italian & Broccoli Rabe Pesto

Pasta Alla Norma Penne, Eggplant, Tomato & Ricotta Salata VEG

Potato Gnocchi Sweet Corn, Parmesan & Black Truffle VG

Spaghetti & Meatballs Little Italy Style

Fettuccini Alfredo Gulf Shrimp & Sweet Peas

**Salads** *Select 1*

Little Gem Caesar GF

Arugula, Tomato, Shaved Parmesan GF VG

*\$65 per person*

# Receptions – Dessert Stations

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All stations are served for up to 1 hour. All stations must be ordered at least 72 hours in advance.

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## BOOZY ICE CREAM SUNDAE BAR

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Aubi & Ramsa's Alcohol-Infused Ice Creams & Sorbets

Choice of 3 Flavors:

Strawberries Rosé Sorbet made with Veuve Clicquot  
Rosé & St. Germain

Passion Fruit Margarita Sorbet made with Casamigos

Piña Colada made with Diplomático Reserva Exclusiva

Espresso Martini made with Tanqueray No. 10

Chocolate & Amaretto made with Amaretto Disaronno

Lucky Brownie made with Carolans Irish Cream

Miso Butterscotch GF

Ancho Hot Fudge Sauce GF

Malted Whipped Cream GF

*\$50 per person*

*Please note this must be ordered at least one week in advance.*

## THE BAKERY CASE

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A seasonal assortment of tarts and pies, crafted by our  
pâtissier

Lemon Meringue Brûlée

Coconut Key Lime

Maple Bourbon Pecan

Banana Cream

Chocolate Espresso Ganache

*\$30 per person (Chef's choice of 4)*

## NEW YORK'S FINEST

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An assortment of the Big Apple's most classic desserts

Chocolate and Cinnamon Babka

Black & White Cookies

Rugelach

Mini Cheesecake

*\$35 per person*

# Dinner

**Family Style:** Pre-select 2 appetizers, 2 entrées, 2 sides, and 2 desserts \$120 per person

**Buffet:** Pre-select 2 appetizers, 3 entrées, 2 sides, and 2 desserts\* \$140 per person

**Plated:** Choice of 2 appetizers, 2 entrées, 1 dessert \$175 per person

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## STARTERS

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Seasonal Soup (Plated Only) GF

Little Gem Salad Shaved Seasonal Vegetables, Lemon Vinaigrette VEGAN GF

Caesar Salad Toasted Sesame Breadcrumbs, Shaved Parmesan

Mission Figs Salad Goat Cheese, Smoked Almonds, Pickled Sweet Onions VG

Local Burrata & Heirloom Tomato Arugula, Cucumber, Basil, Balsamic VG GF

Casella's Heritage Prosciutto Fresh Figs, White Balsamic, Piment d'Espelette GF

### Premium Enhancements

Chilled Shrimp Cocktail Passion Fruit Hot Sauce, Saffron Aioli GF *add \$12 per person*

Hamachi Crudo Hamachi, Ginger Blossom, Coriander, Sesame GF *add \$6 per person*

Yellowfin Tuna Tartare Lemon Olive Oil, Pickled Chilies, Crispy Shallots GF *add \$10 per person*

Peekytoe Crab Cake Shiso Remoulade, Apple-Celery Root Salad *add \$10 per person*

Hand Cut Steak Tartare Filet Mignon, Dijon Caper Dressing GF *add \$10 per person*

## MAINS

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Blackened Scottish Salmon Mango & Cucumber Relish GF

Grilled Branzino Salsa Verde, Escarole GF

Crystal Valley Half Chicken Red Onion, Green Buttermilk GF

Grilled Filet Mignon Creamed Spinach, Wild Mushroom Strudel GF

Parmesan-Crusted Cauliflower Garlic Yogurt, Oven-Roasted Tomatoes VG

Crispy Polenta Cake Spring Mushroom Ragout, Fresno Chilies VG, GF

Fresh Orecchiette Lamb Sausage, Caramelized Fennel

### Premium Enhancements

New York Strip Steak Au Poivre Wild Mushrooms & Black Truffle Jus GF *add \$18 per person*

Roasted Lamb Chops Creamy Farro, Smoked Cherries *add \$18 per person*

Cold Water Lobster French Fries, Sauce Choron GF MP

## SIDES

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Whipped Yukon Gold Potatoes GF

Lemon Thyme Fries VEGAN

Brussels Sprouts GF VEGAN

Buttered Haricots Verts Toasted Almonds GF

## DESSERT

---

*\*Buffets accompanied by trio of mini desserts*

Bittersweet Chocolate Pot de Crème Chantilly Cream, Chocolate Pearls VG

Sticky Toffee Pudding Bourbon Caramel, Maple Walnuts, Malted Ice Cream VG

Frozen Yogurt Lemon Granite, Greek Olive Oil GF VG

Cheesecake Cannoli Mascarpone, Candied Orange VG

Harry's Hot Fudge Sundae Vanilla Bean Ice Cream, Toasted Almonds, Whipped Cream VG

# Bar Packages

\$200 Bartender fee apply to all bar packages. 1 bartender per 75 guests.

## PREMIUM FULL BAR

\$90 for 2 hours; \$35 each additional hour

Includes Champagne, 2 wine selections from the Premium list, house wines, 1 domestic beer, 1 imported beer, still & sparkling, soft beverages

Belvedere | Vodka  
Grey Goose | Vodka  
Hendrick's | Gin  
Captain Morgan | Spiced Rum  
Bacardi Reserve 8 year | Rum  
Casamigos Blanco | Tequila  
Casamigos | Reposado Tequila  
Johnny Walker Black | Scotch  
Macallan 12 year | Scotch  
Woodford Reserve | Bourbon  
Basil Haydens | Rye  
Includes all standard spirits

## STANDARD FULL BAR

\$65 for 2 hours; \$25 each additional hour

Includes selection of house wine, 1 domestic beer, 1 imported beer, still & sparkling, soft beverages

Titos | Vodka  
Bombay | Gin  
Bacardi | White Rum  
Goslings | Dark Rum  
Luna Azul Blanco | Tequila  
Luna Azul Reposado | Tequila  
Cutty Sark | Scotch  
Maker's Mark | Bourbon  
Old Overholt | Rye  
Jack Daniel's | Tennessee Whiskey  
Hennessy VS | Cognac  
Jameson | Irish Whiskey

## WINE & BEER BAR

\$55 for 2 hours; \$20 each additional hour

Includes selection of house wine, 1 domestic beer, 1 imported beer, still & sparkling, soft beverages

## ADDITIONAL OPTIONS

Specialty Cocktail *add \$15 per person*

Selection of Veuve Clicquot or Moet Imperial Champagne *add \$30 per person*

## BLOODY MARY & MIMOSA BAR

Bloody Mary & Bloody Maria

Toppings to include: Maple Sugar Bacon, Celery Sticks, Cucumber, Olives, Lemon Skewers, Pickled Okra, Cherry Tomato Skewers, Hot Sauce, Worcestershire Sauce

Mimosa Sparkling Wine and Assorted Fresh Juices

*\$40 for 1 hour — \$18 per additional hour*

## BEVERAGE STATION

Full Day Meeting: \$60 per person *up to 8 hours*

Half Day Meeting: \$30 per person *up to 4 hours*

Freshly Brewed Coffee & Cold Brew

Assorted Teas

Still & Sparkling Water

Assorted Sodas - Coca-Cola, Diet Coke, Sprite, Juices

### Premium Enhancements

Cold Brew *add \$7 per person*

## BARISTA STATION

*\$25 per person and \$200 Barista Fee applies for every 2 hours*

Espresso  
Latte  
Cappuccino

### Premium Enhancements

Spiked Coffee *\$45 per person \$200 Barista Fee for every 2 hours*

Irish Coffee  
Espresso Martini  
White Russian

## MOCKTAIL BAR

Selection of mocktails

*\$45 for 2 hours — \$10 per additional hour*

# Beverages

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## BEERS

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Assorted Local, Domestic, and Imported Beer

## HOUSE WINES

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Riando Prosecco | Italy

Les Vignobles Gueissard Rose | France

FlatTop Hills Chardonnay | California

Brancott Estate Sauvignon Blanc | New Zealand

Gravelly Pinot Noir | California

Chasing Lions Cabernet | California

## PREMIUM WINES

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Roederer Estate Brut | California

Whispering Angel | France

Chalk Hill Chardonnay | California

Mason Sauvignon Blanc | California

Montinore Estate Pinot Noir | New York

Daou Cabernet Sauvignon | California

*Reserve Wine List available on request*