

# Reception Dinner Menu

## 5 hour dinner package

### BUTLER PASSED HORS D'OEUVRES (SELECT 6)

- **Cold Canapés**
  - Roasted Tomato Parmesan bruschetta
  - Asparagus Wrapped in Spec
  - Dilled Crab, Crunch Cucumber
  - Ahi Poke, Spicy Aioli
  - Mozzarella Tomato Pesto
  - Chorizo secco, Polenta Crème
  - Smoked Salmon, Crème Fraiche, Caviar
- **Hot Hors D'oeuvres**
  - Classic Mini Crab Cake, Roasted Pepper Aioli
  - Coney Island Frank in a Blanket, Ball Park Mustard
  - Butternut Squash Panzerotti Passion Fruit Jelly
  - Beef Tenderloin Wellington, Wasabi Aioli
  - Mini Cheeseburger slider
  - Wonton Wrapped 7 spiced shrimp, Mango Chili Yuzu

### COLD STATIONS PRESENTATIONS

- **Antipasto Display**
  - San Danielle prosciutto, sweet coppa and dried capicola
  - Mozzarella, oven roasted tomatoes and garden fresh basil
  - Grilled garden fresh vegetables with marinated artichokes, fire roasted red peppers, eggplant and seasonal vegetables, focaccia, rustic ciabatta rolls, bread sticks parmesan crisps
  - Bowls of lemon fennel marinated mixed olives
- **Sheraton Crudité**
  - Colorful Carrots, peppers, asparagus, Squash, Broccoli and Cucumber
  - Lemon Hummus, Roasted Eggplant Feta, Green Goddess
- **Artisanal Cheese**
  - Bloomy, semi soft, washed, firm and blue cheese are selected from the world's finest cheese makers. Membrillo, preserves, organic honey, gourmet toasts, flat breads and crusty baguette.

### SPECIALTY STATIONS (SELECT 2)

- **Pasta Station**
  - Truffle Four Cheese Ravioli, light mushroom cream
  - Mezza Rigatoni Bolognese
- **Carving Station\***
  - Whole Roasted Beef Tenderloin or Sage Roasted Turkey Breast, served with accompaniments
- **Sheraton Times Square Sushi Display\***
  - Rolled Vegetable and Fish Sushi, pickled ginger, Wasabi and soy sauce

### APPETIZER

- Sweet Potato, Fennel Pollen, Toasted almonds, lemon zest, Virgin olive oil and crispy focaccia
- Roasted pear, walnut, arugula, shaved parmesan cheese, black pepper bacon, lemon olive oil vinaigrette
- Spinach, toasted almond, orange pickled fennel, pomegranates, goat cheese bruschetta medjool date dressing
- Smoked trout, red cabbage slaw- house made pickles, maple grain mustard aioli petite radish greens

### ENTRÉE

- **Herb Roasted Beef Tenderloin**, Parsnip puree, haricot vert sweet and sour shallot pecan gremolata
- **Rosemary Roast Lamb Loin**, Garlicky potato puree, asparagus, pickled beets
- **Butter Basted Local Cod**, Creamed leeks, roasted lemon, smoked gouda polenta
- **Lemon Thyme Roasted Organic Chicken**, fricassee of local mushrooms- spinach, parmesan bread pudding
- **Barolo Braised Beef Short Rib**, White Bean Cassoulet, roasted carrots
- Filet of Tenderloin and Colossal Shrimp, Basil white polenta, asparagus, roasted pepper Beurre Blanc

### DESSERT

- **Classic Tiramisu**, Creamy Mascarpone, coffee soaked lady fingers
- **Pistachio & Basil**, Pistachio basil mouse, raspberry gelee
- **Lemon Fromage Blanc**, Strawberry coulis, dark chocolate curls
- **Tropical Passionfruit Coconut mousse**, toasted coconut curls, raspberry yuzu gelee
- **Hazelnut Chocolate Tower**, Hazelnut chocolate mousse, dark chocolate glaze, vanilla cake, salted caramel sauce
- **Lemon Raspberry Tart**, Raspberry glaze, mint crème

### BEVERAGES

- **Liquor:** Jack Daniels Whiskey, John Walker Black, Tito's Vodka, Bombay Sapphire Gin, Bacardi Superior, Crown Royal, Patron Silver, Remy Martin VSOP, Mt. Gay Eclipse, Knob Creek
- **Wine:** Sheraton Select Red, White and Sparkling Wines
- **Beer:** Budweiser, Bud Light, Heineken, Amstel Light, Brooklyn IPA, St. Pauli Girl Non-alcoholic Beer
- **Assorted Soft Drinks**

\* Requires chef attendant, additional fee for this item.