

ARTHOUSE HOTEL

NEW YORK CITY

*Riverside Caterers*

## Private Event Catering Menu

*Inspired cuisine for your special event. Kosher options available.*

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*Pricing per person unless otherwise noted. Minimum 25 guests. Pricing excludes 8.875% tax and 20% service charge.*

# Cocktail Reception Packages

*Select one cocktail party package tier with your choice of hors d'oeuvres.*

**SILVER, 50** Select 5 / **GOLD, 60** Select 7 / **PLATINUM, 70** Select 10

## HOT

Petite chicken lollipop with honey and Dijon mustard sauce  
Kobe beef slider with caramelized red onion, Gruyère cheese, bacon fondue  
Classic clams casino, garlic butter, bacon bouchées à la reine  
Petite pizza with roasted cherry tomato, goat cheese, chorizo  
Petite quiche Lorraine  
Vegetable pot stickers  
Shrimp pot stickers  
Mini bacon and cheese French potato skins  
Franks en croûte | pigs in a blanket  
Mexican chipotle crispy organic chicken wings  
Maryland crab cake lollipop

## COLD

Slowly cooked tiger shrimp with lime and caviar on toast  
Assorted sushi with basil dip  
Grilled organic vegetable skewers  
Petite lobster roll Française  
Eggplant hummus à la Provençal  
Classic hummus with black olive tapenade  
Shrimp ceviche  
Japanese-style mini yellowtail tuna tartare with fresh ginger and avocado  
Smoked salmon, caviar, toasted brioche dentelle  
Herb-crusted Vermont goat cheese, piquillo pepper coulis  
Poached gulf shrimp, chipotle aioli, petite crudité

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# Dinner Buffet Packages

*Choose from selections below for displayed self-service coursed meals.*

## **CLASSIC DINNER, 41**

Warm bread rolls and butter  
Waldorf salad *classic pink lady apple and red flame grape with diced grilled chicken*  
Grilled chicken with marsala sauce  
Grilled salmon with lemon and sun-dried tomato  
Truffle wild rice with asparagus and shiitake mushrooms  
Seasonal vegetable medley  
Creamy cheesecake with graham cracker pie crust

## **ARTHOUSE DINNER, 46**

Warm bread rolls and butter  
Signature salad *organic mixed greens, Vermont goat cheese, chives, toasted pistachio, roasted tomato*  
Chicken piccata with capers and white wine lemon sauce  
Prime sirloin with demi-glace  
Sautéed garlic potatoes with mushrooms and bacon and onion confit  
Steamed fresh green beans  
Rich red velvet cake

## **CENTRAL PARK DINNER, 51**

Warm bread rolls and butter  
Endive salad *walnut, cherry tomato, bleu cheese crumbles*  
Roasted pork loin with plum sauce  
Roasted Peking duck with orange sauce  
Jasmine rice pilaf  
Grilled zucchini, asparagus, smoked eggplant  
Seasonal fruit tart

## **UPPER WEST SIDE DINNER, 56**

Warm bread rolls and butter  
Arugula salad *artichokes, pecorino, sun-dried tomato, fig dressing*  
Stewed coq au vin  
Slow cooked lamb shoulder with rosemary sauce  
Pasta primavera  
Roasted broccoli with sesame and garlic chips  
Assorted gourmet petits fours

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# Displayed Appetizers

*Choose from selections below for displayed self-service hors d'oeuvres.*

## **ARTISANAL CHEESE PLATTER FOR 10 GUESTS, 115**

Aged goat cheese, Netherlands  
Aged Gruyère  
Cow brie, Normandy  
Aged Gouda, Netherlands  
Fresh seedless grapes, olives, walnuts, dried fruits, flatbread crackers, fresh baguette

## **SPREADS, 10**

Classic hummus  
Guacamole  
Baba ganoush eggplant olive tapenade  
Eggplant caviar  
Baked herbed pita chips

## **CHARCUTERIE, 15**

Sweet and hot Soppressata  
Mortadella  
Prosciutto di Parma  
Saucisson  
French Ham  
Baguette and butter, French cornichon pickles, French Dijon mustard

## **SUSHI PLATTER – 100 MIXED PIECES, 225**

Salmon and avocado roll  
California roll  
Spicy shrimp tempura roll  
Tuna roll



## Pasta Action Station

*Chef prepared à la minute*

### **MADE-TO-ORDER, 30**

Choice of pasta: penne, linguini, spaghetti

Choice of sauce: creamy alfredo, Bolognese, pesto

Toppings: diced grilled chicken, bacon, wild roasted mushrooms, sautéed spinach, ham, Italian sausage

## Breakfast Display

*Self-service meal*

### **EUROPEAN CONTINENTAL, 30**

Assorted freshly baked muffins, bagels, croissants

Granola, yogurt, berries, fresh fruit salad

Butter, cream cheese, fruit preserves

Smoked salmon

Imported meat cold cuts

Orange juice, coffee, decaf, hot teas

## Lunch Display

*Self-service meal*

### **EXECUTIVE LUNCHEON PLATTER, 36**

Garden salad

Fresh fruit salad with seasonal berries

Homemade potato chips and flavored popcorn

Assorted hummus

Crudité platter

Cookie and brownie tray

Bottled water

Assorted sandwiches:

Mexican avocado, grilled chicken, black bean purée, chipotle mayo

Smoked turkey breast, Gruyère cheese, lettuce, tomato, cranberry mayo

Roast beef, heirloom tomato, caramelized red onion, Swiss cheese, horseradish mayo

Hummus, tomato, grilled vegetables, basil wrap

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