

ARTHOUSE HOTEL

NEW YORK CITY

Riverside Caterers

Private Event Catering Menu

Inspired cuisine for your special event. Kosher options available.



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-crusting 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, 15

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



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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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