

# Wyndham Garden 36<sup>th</sup> Street Banquet and Catering Reception Menus 2009

Minimum \$27 Per Person  
Based on One Hour Reception  
See Your Event Coordinator for Pricing over One Hour

## **\$6.00 Per Item Per Person Cold**

Heirloom Tomato and Fresh Basil Bruschetta on Garlic Crostini  
Line Caught Ahi Tuna Tartare with Daikon Radish Sprouts and  
Orange Sesame Dressing  
Chicken Breast Au Poivre with Gorgonzola  
Peppered Brie and Asparagus Cristini  
BBQ Beef, Plum Compote and Crème Fraiche on Cornbread  
Asparagus Tips with Smoked Salmon and Bonito Flakes  
Smoked Chicken Salad, Dried Cranberry in Puff Pastry Cup

## **\$6.50 Per Item Per Person Hot**

Farm Raised Paprika Shrimp Skewers with Cucumber/ Wasabi  
Dipping Sauce  
Citrus Infused Maryland Crabcakes with Roasted Red Pepper Aioli  
Dipping Sauce  
Tandoori Chicken Skewers with Cilantro Yogurt Sauce  
Crispy Vegetable Spring Rolls with Sweet Chili Sauce  
Filo Pouch with Spinach, Feta and Sundried Tomato  
Mini Chicken Quesadillas  
Italian Sausage Turnover in Puff Pastry  
Diver Scallops Wrapped in Apple Smoked Bacon

**Prices are Subject to a 21% Service Charge, 8.25% Sales Tax  
Valid through December 2009**

## **Culinary Stations**

*Our uniformed attendants prepare menu items, which are designed to complement your theme and décor*

*The following are descriptions of the most popular stations.*

*Events in excess of two hours may be subjected to additional charges*

### **Prime Carvery**

#### **Selection of the following items**

Herb Crusted NY Strip	\$15 per person
Pepper Crusted Tenderloin	\$17 per person
Herb Crusted Lamb	\$21 per person

Above Items Served with Rolls  
And Appropriate Condiments

### **Italian Pastabilities**

**\$7 per person**

**Pasta is made to order with a variety of toppings and sauces  
Select two from the following:**

**Penne with Farm Raised Salmon, Vodka and Fresh Tomato  
Cream Sauce**

**Bowtie Pasta with Smoked Free Range Chicken, Grilled  
Vegetables and Basil Pesto**

**Tricolor Tortellini with Wild Mushrooms, Roasted Garlic and  
Truffle Cream**

**Fuseli with Oven Roasted Tomatoes, Asparagus and Fresh  
Mozzarella Cheese**

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## **Reception Menu Display-Action Stations**

<b>Seasonal Fruit and Berries</b>	<b>\$6 per person</b>
<b>Elaborate Cheese Presentation</b> (European and American Cheese Board with Crusty Breads)	<b>\$9 per person</b>
<b>Shrimp Cocktail</b> (Champagne Poached Black Tiger Shrimp, Cocktail and Remoulade Sauce)	<b>\$14 per person</b>
<b>Smoked Salmon Presentation</b> (Cold Smoked Ducktrap Salmon with Capers, Eggs, Red Onions and Toasties)	<b>\$8 per person</b>
<b>Traditional Vegetable Crudities</b> Assortment of Raw Organic Vegetables with Ranch Dressing	<b>\$3 per person</b>

## **Miscellaneous Pastries and Snacks**

Assorted French Breakfast Pastries	\$3 per person
Assorted Muffins with Butter and Jam	\$3 per person
Assorted Baked Cookies	\$3 per person
Brownies with Walnuts	\$3 per person
Blondie with Hazelnuts	\$3 per person
Chocolate Dipped Strawberries	\$7 per person
Pretzels	\$3 per person
Mixed Nuts	\$4 per person
Assorted Miniature Desserts	\$6 per person

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## Miscellaneous A la Carte Beverage Items

Housemade Lemonade	\$3 per person
Tropical Fruit Punch	\$3 per person
Bottled Water	\$3 per person
Can Sodas	\$2 per person
Starbucks Organic Coffee	\$3 per person
Decaffeinated Coffee, Selected Tazo Teas	
Home Brewed Iced Tea	\$2 per person

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