



WEDDING MENUS 2011

ST REGIS

NEW YORK

**TWO EAST 55TH STREET AT FIFTH AVENUE, NEW YORK, NEW YORK 10022
TEL 212 753 4500 FAX 212 750 9658**

THE RECEPTION

RECEPTION HORS D'OEUVRES

A selection of Hot Hors d'Oeuvres and Cold Canapés to be passed Butler style

HOT HORS D'OEUVRES

Tempura Shrimp, Ponzu Sauce
Shrimp Scampi, Cold Pressed Olive Oil, Preserved Lemon
Lump Crabcakes, Preserved Lemon, Remoulade
Lobster Spring Roll, Sweet Chillies Sauce
Seared Sea Scallops Rumaki Style, Smoked Bacon
Rustic Pizzetta, Pepperoncini, Black Calabrese Olives
Kobe Sliders, Vermont Cheddar, House Made Pickles
Steamed Dim Sum Basket, Vegetarian, Shrimp & Chicken, Sweet & Sour Sauce
Chicken Sate, Spicy Thai Peanut Sauce
Fresh Goat Cheese Beignets, Smokey Guava Jelly
Franks en Croute, Hand Rolled, Deli Mustard
Grilled Sirloin Steak, Charred Scallions, 25 Year Old Balsamic Vinegar
New Zealand Lamb Chop, Lamb Jus
Seared Foie Gras, Celery Root & Black Truffle
Potato Mousseline, White Truffle Oil
Braised Short Ribs, Red Wine Sauce
Vegetable & Shrimp Spring Rolls
Barquette of Wild Mushrooms
Spanakopita

COLD CANAPES

Mini Smoked Salmon Cone, Cream Cheese "Remoulade"
San Daniele Prosciutto, Toasted Crostini, Arugula, Shaved Parmigiano
American Sturgeon Caviar, Blini, Crème Fraîche, Chives
American Sturgeon Caviar, Creamer Potatoes, Crème Fraîche, Chives
Foie Gras Canapé, Black Truffle
Tuna Tartar, Yuzu & Chives
Smoked Salmon Rosette, Toasted Brioche
Lobster Medallion, Black Olive Bread, Dill
Lobster Salad on Crisp Potato
Two Minute Scallop Ceviche
Fresh Vietnamese Spring Rolls, Shrimp, Rice Noodles, Mint
Robiola Bosina Cheese, Organic Honeycomb
Tomato Bruschetta
Curried Chicken Salad, Walnut Raisin Bread
Herbed Goat Cheese, Crispy Cornette

ON THE BAR

Fresh Vegetable Crudité
Deluxe Nut Mix

THE RECEPTION

BUFFET ITEMS

Carving Stations

Smoked Salmon
Display of Garniture & Black Bread

Sesame Crusted Seared Tuna
Wasabi Aioli & Shrimp Crackers

Rack of Lamb
Rosemary Jus

Roasted Organic Turkey
Cranberry Relish, Natural Jus, Silver Dollar Rolls

Tenderloin of Beef
Perigourdine, Béarnaise or Horseradish Sauce
Garlic Toast

Seafood Table

Iced Jumbo Shrimp & Atlantic Crab Claws, Cocktail Sauce

Seasonal Oysters & Clams
Mignonette & Cocktail Sauce, Lemon Halves in Cheesecloth

Peking Duck Station

Peking Duck, Skin & Meat wrapped in Pancake
Scallions & Hoisin Sauce

Artisan Cheese Table

International and Domestic Cheeses
American and European Farmstead Cheeses
Served with Fresh and Dried Fruits, Sliced Baquette, Walnut Raisin Bread,
Carr's Water Biscuits

BUFFET ITEMS (CONTINUED)

Mediterranean Mezze

Dried Fruits & Assorted Nuts
Hummus, Babaganoush and Tzatziki, with Pita, Flat Breads & Bread Sticks
Tabouleh
Dolmades
Greek Meatballs {Keftedes}
Arugula Salad with Oven Dried Tomatoes and Feta Cheese
House Spiced Olives and Whole Almonds
Roasted Whole Fish Filet

Pasta Station

{Select Two}

Cavatappi, Parmigiano Reggiano, White Truffle Butter, Fresh Parsley
Mezze Rigatoni Bolognese, Traditional Meat Ragu
Lumache, Rapini Pesto, Toasted Pine Nuts
Potato Gnocchi, Milled Tomato & Buffalo Mozzarella
Artisan Gemelli Macaroni Bolognese, Braised Meat Ragu, Parmigiano Reggiano
Risotto: Wild Mushroom, English Pea or Saffron

Tuscan Table

Whole Parmigiano Reggiano Wedge
Cured Italian Meats, Prosciutto, Mortadella, Sopresata, Genoa Salami
Grilled Marinated Portobello Mushrooms, Artichokes, Eggplant, Yellow Squash,
Zucchini and Asparagus
Roasted Italian Peppers
Assorted Olives
Grilled Calamari, Lemon Vinaigrette
Bread Display, Focaccia & Crusty Breads, Rosemary Oil

Sushi Station

Japanese Chef to prepare Sushi & Sashimi to order
Served by Waitress in Traditional Costume
{Minimum 75 Guests}

Marinated Baby Tako
Seaweed Salad

Appetizer

St. Regis Lobster Bisque

Potato and Leek Velouté with Truffle Custard

Asparagus Soup with Asparagus Tips
Asparagus Custard

Porcini Cappuccino
With Wild Mushrooms

Pumpkin Soup
Pumpkin Seeds and Cinnamon

Butternut Squash Soup
Parmesan and Croutons

Duck Confit Croustillant
Crouton and Mushroom, Chestnut and Parsnip Mousseline
Port Wine Sauce

Braised Seafood Puff Pastry
Calamari, Scallops and Rock Shrimp
Beurre Blanc

Risottos

Green and White Asparagus
Parmesan and Ricotta

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Wild Mushroom
Dry-Aged Parmesan, White Truffle Essence

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Lobster "Sardinia Style"
Hint of Saffron, Peas and Chives

Appetizer (continued)

Salads & Cold Appetizers

Warm Lobster Salad

Baby Organic Greens, Fresh Basil, Beurre Blanc
Raspberry Vinaigrette

Chilled Maine Lobster Salad

Pickled Mango, Avocado, Julienne of Apple and Fennel
Yuzu Dressing

Foie Gras Terrine

Green Asparagus, Organic Salad
Hazelnut Truffle Vinaigrette, Mini Brioche

Slow-Poached Pear and Goat Cheese Terrine

Delicate Blend of Petite Lettuces and Micro Herbs
Aged Balsamic Vinaigrette

Roasted Red Beet Salad and Tomato Tartar

Bagel Chips and Mixed Lettuces
Shallot Vinaigrette

Martinis

Tartar of Marinated Salmon

American Caviar, Herb Salad, Capers
Citrus Dressing

Tuna Tartar

Lemon Lime, Extra Virgin Olive Oil, Potato Gaufrette
Micro Herb Salad

Crab Salad

Lemon Dressing, Avocado and Golden Pea Shoots

Main Course

Organic Chicken Breast

Choice of Accompaniments:

Mashed Potatoes, Cipollini Onions, Asparagus
Madeira Sauce

or

Citrus and Corn Risotto, Roasted Tomato Coulis

Roasted Filet Mignon

Choice of Accompaniments:

Mashed Potatoes, Roasted Tomato, Asparagus
Micro Herbs and Madeira Sauce

or

Dauphinoise Potato, Mushroom Flan
Truffle Sauce

or

Butternut Squash Polenta, Haricot Vert
Red Candied Sauce

Roasted Lamb Loin

Topped with Mushrooms, Celeriac and Potatoes Mouseline
Caramelized Apple and Apple Cider Sauce

Mint Glazed Rack of Lamb

Croustillant of Mushroom, Scallion Mashed Potatoes
Roasted Tomato, Red Wine Sauce

Veal Chop

Risotto Milanese, Green Asparagus
Marsala Sauce, Gremolata

Salmon Primavera Style

Roasted Red Peppers, Eggplant, Onion and Zucchini
With Basil and Olives, Red Pepper Jus

Halibut Filet

Lemon Risotto and Tomato, Tarragon
Green Olive Oil and Lobster Sauce

Roasted Sea Bass

Fricassée of Asparagus, Morels, Green Beans and Shallots
White Truffle Asparagus Sauce, Micro Greens

THE DINNER

Dessert

Crisp Apple Tart

Vanilla Ice cream, Calvados Caramel Syrup

Tahitian Vanilla Bean Crème Brûlée

Fresh Fruit Compote

Chocolate Caramel Composition

Cacao Nibs, Chocolate Ice Cream

Moelleux au Chocolat

Coconut Sorbet, Pineapple Chutney

Classic Cheesecake

Seasonal Fruit, Crème Chantilly

Spicy-Orange & Coconut Financier

Gingerbread Ice Cream

Chocolate Coffee Cup

Gianduja Mousse, Mascarpone Sorbet

Grapefruit Panna Cotta

Almond Speculos, Candied Chestnut

In a Martini Glass

Dark Chocolate Leaf

Praline Crust, Orange-Ginger Granité

Petit Fours

Freshly Brewed Coffee and Tea

All terms and conditions are subject to change. All food and beverage is subject to 23.5% taxable service charge and 8.875% sales tax.