

STRAND EVENT MENU

the
STRAND
HOTEL NYC

STRAND EVENT MENU GUIDE

MENUS

The Strand Hotel welcomes discussing alternative menus in order to provide you with a personalized event. Lunch and dinner entrees include the Chef's selection of seasonal vegetables, bread, butter and coffee & tea service.

PRICING

Menus are subject to 18% service charge and appropriate 8.875% New York sales tax on all food, and 8.875% New York liquor tax on alcoholic beverages charges. Prices are current and subject to change. Pricing is based on 25 guests minimum. A \$200 fee will apply for parties below 25 guests.

FOOD AND BEVERAGE

The Strand Hotel does not permit any food or beverage to be brought into the hotel, with the exception of kosher events. Hosted bars require one bartender per 75 guests. Bartender fee is \$200 per bartender for every 4 hours.

AUDIO-VISUAL

Your event manager in conjunction with our in-house audio visual department will coordinate audio visual equipment required for your conference.

GUEST ATTENDANCE

Guaranteed guest attendance is required five (5) business days prior to your event. Final attendance can not be lower, but can be increased. If a guarantee is not received within the above time frame, you will be charged for the most recent estimated attendance or actual attendance, whichever is greater. The Strand Hotel will be prepared to serve no more than 5% over the guaranteed attendance.

COAT CHECK AND VALET PARKING

A coat check attendant may be arranged.

Valet parking is available at \$40 per car for a 24 hour period (\$10 surcharge for SUV). This fee can be individually paid by your guests or applied to your master account as host paid.

DECORATORS, MUSICIANS AND PHOTOGRAPHERS

Your catering consultant can provide suggestions and recommendations.

BREAKFAST BUFFETS

CONTINENTAL BREAKFAST \$30.00

Assortment of Breakfast Pastries, Croissants, Muffins &
New York Style Bagels
Marmalade, Jams, Sweet Butter & Cream Cheese
Fresh Orange, Grapefruit and Cranberry Juices
Freshly Brewed Fonte Regular and Decaffeinated Coffee
Assortment of Tea

DELUXE EUROPEAN CONTINENTAL \$38.00

Assortment of Breakfast Pastries, Croissants, Muffins and
New York Style Bagels
Marmalade, Jams, Sweet Butter & Cream Cheese
Brioche Mini Assorted Sandwiches
Assorted Chartcuterie Platter (assorted sliced meats)
Display of Assorted Cheeses
Seasonal Sliced and Whole Fruits
Hard Boiled Eggs
Yogurt Bar with House Granola & Berries
Selection of cold cereals
Fresh Orange, Grapefruit and Cranberry Juices
Freshly Brewed Fonte Regular and Decaffeinated Coffee
Assortment of Tea

AMERICAN BREAKFAST \$48.00

French Toast & Buttermilk Pancakes
Farm Fresh Scrambled Eggs
Crispy Home Fried Potatoes
Bacon and Country Breakfast Sausage
Seasonal Fruit Displays
An Assortment of Breakfast Pastries; Freshly Baked Muffins
NY Style Bagels, Croissants and Danishes
Marmalade, Jams, Sweet Butter & Cream Cheeses
Freshly Squeezed Orange, Grapefruit and Cranberry Juices
Freshly Brewed Fonte Regular and Decaffeinated Coffee
Assortment of Tea

Breakfast Stations are available and priced accordingly.

BREAKS & REFRESHERS

A.M. / P.M. SERVICE

Fresh Brewed Fonte Regular & Decaffeinated Coffee
with Assorted Tea Station *\$11.00/\$20.00 all day*

Assorted Sodas and Bottled Water *\$11.00 /\$20.00 all day*

Fresh Brewed Fonte Regular & Decaffeinated
Coffee with Assorted Herbal Teas, Sodas
and Bottled Water *\$20.00/\$30.00 all day*

BREAK ENHANCEMENTS

Sweet Tray with Gourmet Cookies, Brownies and Biscotti *\$12.00*

Assorted Health Bars *\$10.00*

Fresh Yogurt Parfait with Hudson Valley Honey
& Organic Granola *\$14.00*

Selection of Seasonal Fruit *\$18.00*

*All prices are per person and are subject to 18% service charge and 8.875% sales tax.
Minimum of 25 guests required – Add \$200 for groups below 25 guests*

LUNCH MENUS

EXECUTIVE DELI LUNCH

\$55.00

SALADS (choice of two)

Classic House Salad

Mesclun Lettuce, Cherry Tomatoes, Toasted Walnuts, Roquefort Cheese
Dressed with a Creamy Balsamic Herb Dressing

Country Salad

Frisee, Radicchio, Smoked Bacon, Spiced Walnuts, Poached Pear
Caramelized Pear Vinaigrette

Strand Chicken Salad

Poached Chicken with Toasted Almonds, Smoked Bacon, Avocado
Whole Grain Mustard Dressing

Classic Caesar Salad

Basket of Toasted Focaccia

Chopped Salad

Iceberg, Hearts of Palm, Roasted Cipollini Onions, Cherry Tomatoes
Parmesan Dressing

Autumn Panzanella Salad

Roasted Seasonal Squashes Tossed with Toasted Focaccia and Fresh Mozzarella

Thai Beef Salad

Tossed with Arugula and a Spicy Honey Soy Dressing

SANDWICHES & WRAPS (choice of four)

Turkey Panini Club

Brioche Pressed with Oven Roasted Turkey, Lettuce, Bacon, Tomato and Avocado

Cheesesteak

Grilled & Sliced Sirloin with Caramelized Onions and Aged Gouda

Shrimp Wrap

Poached Shrimp with Lettuce, Tomato, Bacon and Jarlsburg Cheese

Salmon Panini

Shredded Carrot and Cucumber with Sriracha Remoulade

Italian Roll

Prosciutto, Roasted Tomato, Fresh Mozzarella, Basil and Tomato Pesto

Crispy Ranch Wrap

Crispy Chicken, Lettuce Tomato, Avocado and Bacon in a Herb Ranch Dressing

DESSERTS

A Chef's Selections of Assorted of Pastries and Petit Fours

Freshly Brewed Fonte Regular and Decaffeinated Coffee
and Assorted Teas

LUNCH MENUS

HOT LUNCH BUFFET

\$63.00

SALADS (choice of two)

Classic Caesar Salad
Toasted Foccacia

Country Salad
Frisee, Radicchio, Smoked Bacon, Spiced Walnuts, Poached Pear
Caramelized Pear Vinaigrette

Moroccan Cous Cous Salad
Feta Cheese, Black Olive, Mint and Cilantro Dressing

Local Farmhouse
Greens, Cherry Tomatoes, Toasted Walnuts, Roquefort Cheese

Shredded Local Beet Salad
Champagne Herb Vinaigrette and Crumbled Goat Cheese

Toasted Orzo Salad
Grilled Seasonal Vegetables, Charred Tomatoes

ENTREES (choice of two)

Penne with Wild Mushroom
White Truffle Essence and Parmesan Cheese

Fussili with Basil, Mascarpone and Tomato

Gemelli Primavera
Seasonal Vegetables with Toasted Pine Nuts, Olive Oil and Roasted Garlic

Tuscan Chicken Breast with Roasted Artichokes
New Potatoes, Rosemary and Olive Oil

Romano Chicken Breast with Roasted Tomatoes
Basil and Three Cheeses

Autumn Chicken with Butternut Squash
Haricot Vert and Fresh Herbs

Hawaiian Pork
Adobe over Brown Sticky Rice

Tenderloin Tips with Wild Mushrooms
Grilled Asparagus

Carving or Additional Stations can be added for an additional charge.

LUNCH MENUS

(hot lunch buffet cont.)

ACCOMPANIMENTS (choice of two)

Seasonal Vegetables

New Potato Mash

Cauliflower Au Gratin

Roasted Red Bliss Potatoes with Roasted Garlic and Rosemary

Creamy Polenta with Mascarpone & Roasted Tomatoes

DESSERTS

Gourmet Cookies and Brownies Garnished with
Chocolate Covered Strawberries

Assortment of Seasonal Cakes & Pies

Freshly Brewed Fonte Regular and Decaffeinated Coffee and Assorted Tea

LUNCH MENUS

SEATED LUNCH (sample menu)

\$72.00

APPETIZER (choice of one)

Classic Caesar Salad
Roasted Garlic Crostini, Parmesan Cheese

Jumbo Lump Crab Cake
Jicama Slaw and Sriracha Sauce

Soup of the Day

ENTREES (choice of one)

Tuna Nicoise
Peanut Potatoes, Haricot Vert, Black Olive, Egg & Belgium Endive

Grilled Salmon
Braised Red Cabbage, Apple Chutney

Chicken Cobb
Grilled Focaccia, Romaine, Avocado, Egg, Roquefort & Mesclun

Grilled Petite Filet
Truffle with Potatoes, Grilled Asparagus and Red Wine Sauce

DESSERTS (choice of one)

Seasonal berries with Chantilly Cream

Classic Cheesecake with Huckleberry Sauce

Seven Layer Chocolate Cake with Crème Anglaise

Freshly Brewed Fonte Regular and Decaffeinated Coffee and Assorted Tea

DINNER MENUS

DINNER BUFFET

\$78.00

SALADS (choice of two)

Baby Spinach Salad
Gorgonzola, Red Onion and Tomatoes

White Bean Salad
Roasted Red Peppers & Balsam White Bean Salad

Classic Caesar Salad
Toasted Focaccia

Shaved Fennel Salad
Champagne Grapes, Parsley, Verjus Vinaigrette

Toasted Israeli Cous Cous
Capers, Black Olives, Roasted Tomatoes, Red Wine Dressing

Mesclun Salad
Poached Pears, Walnuts & Blue Cheese

Classic Italian Caponata
Eggplant, Tomato, Squash & Tomato

French Lentil Salad
Haricot Vert, Roasted Peppers & Champagne Vinaigrette

ENTREES (choice of three)

Herb Plank Salmon
Served with Mustard Sauce

Spicy Thai Beef
Served with Soba Noodles

Linguini with Clams, Mussels, Shrimp
Served in a Lobster Cream Sauce

Roasted Pork Loin
Roasted Granny Smith Apples

Black Pepper Chicken with Lemon Confit
Rice Pilaf with Butter and Herbs

Stuffed Chicken
Bourbon Ham, Aged Gruyere & Spinach

BBQ Braised Lamb
Creamy Polenta

Braised Beef Short Ribs
Wild Mushrooms & Fried Onions

(dinner buffet cont.)

DINNER MENUS

(dinner buffet cont.)

ACCOMPANIMENTS (choice of two)

Creamed Corn with Smoked Bacon

Roast Garlic Smashed Potatoes

Baked Root Vegetable Gratin

Sweet Mashed Potatoes

DESSERTS

An Assortment of French Pastries and Petit Fours

Cheesecake with Berry Compote

Pecan Pie with Caramel Sauce

Freshly Brewed Fonte Regular, Decaffeinated Coffee and Assorted Tea

DINNER MENUS

SEATED DINNER (sample menu)

\$95.00

DISPLAYED ON THE TABLE

Mini Crabcakes

Crisp Calamari

APPETIZER (choice of one)

Chopped Salad

Hearts of Palm, Marinated Artichokes, Chippolini Onions, Asparagus
and Black Pepper Parmesan Dressing

Provençal Pastry Tart

Zucchini, Yellow Squash, Caramelized Onions, Fresh Herbs and
Aged Goat Cheese

SOUP OF THE DAY

ENTRÉE (choice of one)

Pan Roast Free Range Chicken

Creamy Polenta with Roasted Tomatoes, Haricot Vert, Roast Garlic Jus

Grilled North Atlantic Salmon

Braised Red Cabbage, Roasted New Potatoes, Mustard Buerre Blanc

Sliced Entrecote of Beef

Sour Cream Whipped Potatoes, Seasonal Vegetables, Syrah Sauce

DESSERT (choice of one)

Apple Tart with Kahula Rum Caramel Sauce

Chocolate Gateau with Crème Anglaise

Banana Crepes with Bittersweet Chocolate Sauce

Freshly Brewed Fonte Regular and Decaffeinated Coffee and Assorted Teas

COCKTAIL MENUS

BEVERAGE SERVICE

LIMITED OPEN BAR

House Red and White Wine
Sparkling Wine
Heineken and Amstel Light
Fruit Juices, Soft Drinks and Mineral Waters

\$19.00 per guest for the first hour

\$11.00 per guest for each additional hour

\$200.00 per bartender

(1) Bartender required for every 75 guests

Corkage Fee: \$30.00 per bottle

STANDARD OPEN BAR

Absolut and Stolli Vodka
Plymouth Gin, Bacardi Rum Dewars Scotch and Seagram 7 Whiskey
House Red and White Wine
Sparkling Wine
Heineken and Amstel Light
Fruit Juices, Soft Drinks and Mineral Waters

\$27.00 per guest for the first hour

\$19.00 per guest for each additional hour

\$200.00 per bartender

(1) Bartender required for every 75 guests

Corkage Fee: \$30.00 per bottle

CONSUMPTION BAR

Available for Parties of 25 guests or less

Priced Per Beverage

Premium Liquor \$15 / Cocktail or Mixed Drink \$15 / Wine \$10 / Beer \$8

Soft Drinks/Juices/Mineral Waters \$5

PREMIUM OPEN BAR

Absolut, Stolli and Ketel One Vodka
Plymouth and Beefeater Gin, Bacardi and Captain Morgan Rum,
Dewars and Johnny Walker Black Scotch
Seagram 7 and Jack Daniels Whiskey
Sauza Tequila and Courvoisier Cognac
House Red and White Wine
Sparkling Wine
Heineken and Amstel Light
Fruit Juices, Soft Drinks and Mineral Waters

\$33.00 per guest for the first hour

\$25.00 per guest for each additional hour

\$200.00 per bartender

(1) Bartender required for every 75 guests

Corkage Fee: \$30.00 per bottle

COCKTAIL MENUS

PASSED HORS D'OEUVRES

COLD

Tomato & Goat Cheese Tarts
Shrimp & Mango Salad on Wonton Chips
Thai Beef Salad on Taro Chips
Smoked Trout with Brioche
Truffled Chicken Salad Crostini
Tuna Tartare
Beet & Goat Cheese Tartlet
Smoked Salmon with Bagel Chips
Chilled Lobster Crostini's

HOT

Spinach & Gouda Quesadilla
Cajun Chicken Satay with Gorgonzola Dip
Shrimp Chimichanga
Beef & Scallion Satay
Smoked Salmon Quiche
Wild Mushroom Flan Tartlets
Baked Brie & Apples in Puff Pastry
Duck Pizzas
Spanakopita
Vegetable Spring Rolls
Hoisen Glazed Shrimp Skewers
Scallops & Bacon Skewers
Vanilla Sweet Potato Fritters
Mini Crabcakes
BBQ Pulled Pork Quesadillas

\$40.00 per person first hour choice of eight

\$25.00 per person each additional hour

\$32.00 per person first hour choice of six

\$20.00 per person each hour additional hour

COCKTAIL MENUS

DISPLAYS (per person)

Selection of Domestic & International Cheeses Presented with Grapes, Water Crackers and French Baguettes	\$15.00
Antipasti Sliced Prosciutto, Genoa Salami, Roasted Peppers, Parmesan Chards, Olives, Oven Dried Tomatoes, Garlic Crostini	\$18.00
Crudit� Seasonal Vegetables Served with Gorgonzola Dips, Roasted Garlic Dip	\$12.00
Tomato & Fresh Mozzarella Dressed with Balsamic Vinaigrette	\$12.00
Marinated Portobello & Asparagus Dressed with Herb Vinaigrette	\$12.00
Salmon Gravlox Served with Traditional Garnishes	\$19.00
Grilled Seasonal Vegetables Zucchini, Squash Asparagus, Roasted Red Peppers & Japanese Eggplant	\$14.00
Mediterranean Hummus Baba Ganoush, Roasted Peppers, Black Olives Charred Tandoori Naan Bread	\$14.00
Seasonal Fruit Display	\$13.00

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