



AT THE TIME NEW YORK HOTEL

Hors D' Oeuvres

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SELECTION OF 4 TOTAL

Cold Savory

- “Beet” tartare, pickled mustard seeds and chervil
- Crab salad with truffle vinaigrette
- Deviled eggs with old bay spice
- Foie gras mousse, cocoa nibs, brioche
- Tuna tartare, radish and cucumber cup
- Smoked salmon and cream cheese toasts
- Lobster salad, orange vinaigrette, baby fennel
- Quinoa salad, yogurt, lettuce cups
- Chilled oysters and mignonette
- Shrimp cocktail with horseradish cocktail sauce

Sweet Savory

Outsourced from Baked - Additional Per Person

- Assorted flavored marshmallow
- Assorted brownies
- Chocolate chunk Biscotti
- Assorted cupcake
- Assorted cookies

Hot Savory

- Tarte flambee flatbread
- Turkey and zucchini meatballs with cucumber yogurt
- Mini cocktail chorizo links
- Lamb chops a la Plancha with olive tapenade
- Fried arancini risotto balls with spicy tomato sauce
- Beef sliders with cheddar cheese
- Vegetarian portabello sliders
- Crispy salt and pepper chicken
- Speck ham wrapped dates with macarons almond
- Truffle grilled cheese
- Roasted steak with salsa verde

Reception Extras

Stations & Platters

Large Platters Priced for Approximately 10 People or More

- Cudités Platter: seasoned vegetables and dip
- Raw Bar: Oysters, ceviche, tartare, and shrimp cocktail
- Charcuterie Board: Sliced meats, pate, grilled bread, pickles and olives
- Cheese Platter: Artisanal cow, goat, sheep's milk cheeses with sliced bread
- Antipasto Platter: Olives, parmesan, roasted fennel, eggplant caponata, and roasted red pepper
- Mediterranean Board: Hummus, tzatziki, babaganoush olives, pita chips, and crudité
- Carving Station: Roast beef sirloin, bread rolls, pickles, horseradish cream, and mustard

Located at The Time New York Hotel 224 W 49th Street, 10019