



CPS
EVENTS
AT THE PLAZA
MENU

2023

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ABOUT US

An incredible event starts with an incredible team – one with vision, experience and passion. It is the mission of CPS Events at the Plaza to deliver a new standard in catering and service that pays proper homage to the world-famous property while honoring a commitment to sustainability.

Plaza menus have elevated impeccable culinary skill and thoughtful sourcing of the freshest ingredients possible. CPS Events is the banquet division of the Plaza Hotel, delivering outstanding one of a kind events in the iconic Grand Ballroom, Terrace Room and meeting spaces of the landmark

Plaza Hotel on Fifth Avenue. CPS Events is a joint venture between Great Performances, New York's most prestigious event and catering company, and Delaware North Companies, one of the world's leading hospitality and foodservice providers. The two renovated and reopened the landmark Grand Ballroom in 2008, committing to operations for 25 years.

SS23 • APPETIZERS

LOCAL FARM BABY KALE – VG, GF

Blackberries, Red Quinoa, Shaved Fennel, Banyuls
Vinaigrette

FAVA BEAN RISOTTO “MILANESE” – GF

Pecorino Romano, Spanish Saffron, Blistered
Tomatoes

FRISÉE SALAD – V, GF

California Strawberries, Feta Cheese, Castelfranco
Radicchio, Vincotto Drizzle

GRILLED ZUCCHINI – V, GF

Buckwheat Tabbouleh, Labneh, Young Mint, Cherry-
Balsamic

BURATTA FROM PUGLIA – V

Sweet Tomato Confit, Chicories, Pesto Genovese, Black
Olive Taralli

SALT ROASTED BEETS – V, GF

humbelina Carrots, Rhubarb Marmalade, Whipped Ricotta,
Field Greens

THE WEDGE – V

Baby Iceberg Lettuce, Roasted Cherry Tomatoes, Treasure
Cave Blue Cheese, Whole Grain Croutons, Buttermilk
Dressing

HOUSE MADE FRESH PEA RAVIOLI – V

Tomato Sauce, Mint, Pecorino Romano, Pea Greens



LOCAL FARM BABY
KALE – VG, GF

*Blackberries, Red Quinoa, Shaved Fennel, Banyuls
Vinaigrette*



FAVA BEAN RISOTTO
“MILANESE” – GF

Pecorino Romano, Spanish Saffron, Blistered Tomatoes



GRILLED ZUCCHINI-V,
GF

*Buckwheat Tabbouleh, Labneh, Young Mint,
Cherry-Balsamic*



THE WEDGE – V

*Baby Iceberg Lettuce, Roasted Cherry
Tomatoes, Treasure Cave Blue Cheese, Whole
Grain Croutons, Buttermilk Dressing*



BURATTA FROM PUGLIA – V

*Sweet Tomato Confit, Chicories,
Pesto Genovese, Black Olive Taralli*



SALT ROASTED BEETS – V, GF

*humbelina Carrots, Rhubarb Marmalade, Whipped
Ricotta, Field Greens*



HOUSE MADE FRESH PEA
RAVIOLI – V

Tomato Sauce, Mint, Pecorino Romano, Pea Greens

SS23 • DINNER

BEEF

BRAISED SHORT RIBS – GF
Creamy Grits, Crispy Potato Salad

GRILLED FILET MIGNON

Artichoke and Spring Pea Risotto, Upland-Cress,
Saba – GF

-OR-

Crispy Panisse Tart, Baby Spinach, Piquillo Pepper
Marmalade, Vincotto – GF

-OR-

Potato Gratin, Young Asparagus, Red Onion Rings,
Black Garlic Balsamic

LAMB

BRAISED AUSTRALIAN LAMB SHANK – GF
*Great Northern White Bean Puree, Eggplant
Agrodolce, Mustard Cress*

POULTRY

FREE RANGE CHICKEN

*Fregola Sarda, Olives, Golden Raisins, Aged
Balsamic Vinegar*
-OR-

*Rosemary Roasted Potatoes, Broccoli Rabe,
Preserved Lemon – GF*



BRAISED SHORT RIBS –
GF

Creamy Grits, Crispy Potato Salad



GRILLED FILET MIGNO – GF

Artichoke and Spring Pea Risotto, Upland-Cress, Saba



GRILLED FILET MIGNON-GF

Potato Gratin, Young Asparagus, Red Onion Rings,
Black Garlic Balsamic

(PHOTOS
SOON
TO
COME)



GRILLED FILET MIGNON- GF

Crispy Panisse Tart, Baby Spinach, Piquillo Pepper
Marmalade, Vincotto



BRAISED
AUSTRALIAN LAMB
SHANK – GF

Great Northern White Bean Puree, Eggplant
Agrodolce, Mustard Cress

(PHOTOS
SOON
TO
COME)



FREE RANGE CHICKEN

Fregola Sarda, Olives, Golden Raisins, Aged Balsamic
Vinegar



FREE RANGE CHICKEN

Rosemary Roasted Potatoes, Broccoli Rabe, Preserved

Lemon – GF

SS23 • DINNER

SEAFOOD

STRIPED BASS FILET – GE

Olive Oil Crushed Potatoes, Grilled
Asparagus, Ruby Red Grapefruit-Fennel
Emulsion

GRILLED BRANZINO – GE

Moroccan Braised Chickpeas, Rainbow
Swiss Chard, Medjool Dates

CANADIAN FARMED SALMON – GE

Sprouted Millet Pancake, Young Bok Choy,
Coconut, Blood Orange

Vegetarian

EGGPLANT MEATBALLS- V

Crispy Polenta Cake, Roasted Cremini
Mushrooms, Sylvetta Arugula, San
Marzano Tomatoes

CHICKPEA ROTI – V, GE

Roasted Tomatoes, Asparagus, Roasted
Radishes, Fava Beans, Radicchio Salad,
Vadouvan Curry-Labneh



STRIPED BASS FILET –
GF

Olive Oil Crushed Potatoes, Grilled Asparagus,
Ruby Red Grapefruit-Fennel Emulsion



GRILLED BRANZINO – GF

Moroccan Braised Chickpeas, Rainbow Swiss Chard,
Medjool Dates



CANADIAN FARMED
SALMON – GF

Sprouted Millet Pancake, Young Bok Choy,
Coconut, Blood Orange

SS23 • VEGETARIAN

EGGPLANT MEATBALLS- V

Crispy Polenta Cake, Roasted Cremini
Mushrooms, Sylvetta Arugula, San
Marzano Tomatoes



CHICKPEA ROTI – V, GF

Roasted Tomatoes, Asparagus,
Roasted Radishes, Fava Beans,
Radicchio Salad, Vadouvan Curry-
Labneh

(PHOTOS
SOON
TO
COME)

SS23 • DESSERT

BANANA CHOCOLATE SEA SALT TART

Chocolate Mousseline & Croustillant

BLACKOUT CAKE REDUX- V

Chocolate Crèmeux, Malted Milk Chocolate
Custard, Devil's Food Cake, Blackout
Chocolate Glaze, Chocolate Pretzel Crunch &
Sugar Beet Gel

YUZU WHITE CHOCOLATE CHEESECAKE

Graham Crust, Toasted Meringue, Blueberry
Compote

LEMON VIOLET SEMIFREDDO- GE, NF

Blueberry Compote, Violet Foam, Raspberry
Sauce, Crunchy Floral Meringue

S'MORES

Toasted Italian Meringue, Dark Chocolate Gelato
& Graham Crumble

BLACKBERRY LEMON PAVLOVA- GE, NF

Lemon Meringue Shards, Blackberry Semifreddo,
Kumquat Compote

LEMON ICE BOX CAKE

Blueberry Compote & Crushed Meringue

MIXED BERRY TIRAMISU

Red Fruit Juice-Soaked Lady Finger, Mascarpone
Cream



BANANA CHOCOLATE
SEA SALT TART

Chocolate Mousseline & Croustillant



BLACKOUT CAKE

REDUX- V

Chocolate Crémeux, Malted Milk Chocolate Custard,
Devil's Food Cake, Blackout Chocolate Glaze,
Chocolate Pretzel Crunch & Sugar Beet Gel



YUZU WHITE CHOCOLATE CHEESECAKE

Graham Crust, Toasted Meringue, Blueberry
Compote



LEMON VIOLET

SEMIFREDDO– GF, NF

blueberry Compote, Violet Foam, Raspberry Sauce,
Crunchy Floral Meringue



S'MORES

Toasted Italian Meringue, Dark Chocolate Gelato
&
Graham Crumble



BLACKBERRY LEMON
PAVLOVA- GF, NF

Toasted Italian Meringue, Dark Chocolate Gelato
&
Graham Crumble



Toasted Italian Meringue, Dark Chocolate Gelato
&
Graham Crumble



MIXED BERRY TIRAMISU

Red Fruit Juice-Soaked Lady Finger, Mascarpone
Cream