



MENUS

MANDARIN ORIENTAL
NEW YORK BREAKFAST PACKAGE

CONTINENTAL BREAKFAST



NATURALLY HEALTHY

Fresh Orange, Grapefruit, Carrot, Apple, Vegetable Juice
Chilled Fruit Soy Milk Smoothies (two kinds)
Seasonal Fruits and Berries, Individual Low Fat and Fruit Yogurts
Grapefruit Segments, Dried Apricots
Home Made Granola
Bircher Muesli, Apple, Skim Milk, Raw Oats, Almonds, Sunflower Seeds
Whole Wheat Muffins and Healthy Breakfast Breads
2%, Skim Milk and Soy Milk

Freshly Brewed La Colombe Coffee, Decaffeinated Coffee, Selection of Herbal and Fruit Teas

\$72.00 PER PERSON

THE NEW YORKER

Fresh Orange, Grapefruit, Carrot, Apple, Vegetable Juice
Seasonal Fruits and Berries, Individual Low Fat and Fruit Yogurts
Caramel Cinnamon Rolls
Selection of Morning Pastries, Fruit Preserves, Butter
Selection of New York Bagels, Cream Cheese, Low Fat Cream Cheese, Fruit Preserves

Freshly Brewed La Colombe Coffee, Decaffeinated Coffee, Hot Chocolate, Tealeaves Tea Selection

\$70.00 PER PERSON

(Add Catskill Farms Smoked Salmon, Red Onion, Sliced Tomato and Capers
for an additional charge of \$20.00 per person)

INTERNATIONAL BREAKFAST

THE ORIENTAL

Fresh Orange, Grapefruit, Carrot, Apple, Vegetable Juice
Sliced Seasonal Fruits and Berries
Rice Porridge, Ginger-Soy Poached Chicken
Crisp Noodles, Spring Onions, Baby Bok Choy
Boiled Eggs, Soy Sauce, Ginger

Dim Sum in Traditional Steamed Baskets
Please select three of the following:

Steamed Pork Bun
Vegetable, Prawn, Pork, Turkey or Beef Dumplings
Stir Fried Vegetable Lo Mein

Soy Sauce and Sambal Chili Sauce

Freshly Brewed La Colombe Coffee, Decaffeinated Coffee and Jasmine Tea

\$78.00 PER PERSON

JAPANESE BREAKFAST

Fresh Orange, Grapefruit, Carrot, Apple Juice
Sliced Seasonal Melon and Berries
Seared Salmon, Dashi Poached Egg, Steamed Rice, Nori
Miso Soup with Tofu and Wakame
Oshinko Japanese Pickled Vegetables
Japanese Green Tea

\$78.00 PER PERSON

BREAKFAST BUFFET

COLUMBUS CIRCLE

Fresh Orange, Grapefruit, Carrot, Apple, Vegetable Juice
Seasonal Sliced Fruit and Mixed Berries
Individual Yogurt, Low Fat or Fruit Yogurts
Farm Fresh Scrambled Eggs
Hash Brown Potatoes
Apple Wood Smoked Bacon and Country Link Sausage
Selection of Morning Pastries Served with Fruit Preserves and Butter
Freshly Brewed La Colombe Coffee, Decaffeinated Coffee, Hot Chocolate, Tealeaves Tea Selection

\$75.00 PER PERSON

MANHATTAN

Fresh Orange, Grapefruit, Carrot, Apple, Vegetable Juice
Seasonal Whole and Sliced Fruits
Assorted Fresh Berries
Individual Yogurts, Low Fat and Fruit Yogurts
Selection of Morning Pastries, Fruit Preserves, Butter
Caramel Cinnamon Rolls
Selection of New York Bagels Served with Cream Cheese and Low Fat Cream Cheese
Farm Fresh Scrambled Eggs
Classic Eggs Benedict, Canadian Bacon, Hollandaise Sauce
Oven Roasted Breakfast Potatoes,
Brioche French Toast Served with Roasted Fruit Compote, Vanilla Cream and Maple Syrup
Apple Wood Smoked Bacon and Country Link Sausage
Freshly Brewed La Colombe Coffee, Decaffeinated Coffee, Hot Chocolate, Tealeaves Tea Selection

\$90.00 PER PERSON

CENTRAL PARK

Fresh Orange, Grapefruit, Carrot, Apple, Vegetable Juice
Seasonal Sliced Fruit and Mixed Berries, Seasonal Fruit Soy Smoothies
Mango and Papaya with Lime
House Made Granola Parfait Served with Low Fat Yogurt and Mixed Berries
Assorted European-Style Breakfast Meats and Farmstead Cheeses
Miniature Rolls, Baguettes and Morning Pastries
Chef's Choice of Breakfast Frittata
Catskill Farms Smoked Salmon, Red Onion, Sliced Tomato, Cream Cheese and Capers
Freshly Brewed La Colombe Coffee, Decaffeinated Coffee, Hot Chocolate, Tealeaves Tea Selection

\$86.00 PER PERSON

SPRING & SUMMER 2017

ENHANCEMENTS TO CONTINENTAL BREAKFAST

Not available for other breakfast menus – priced per person

Steel Cut Irish Oatmeal • Golden Raisins, Brown Sugar, Cinnamon	\$ 12.00
Bircher Muesli • Apple, Skim Milk, Raw Oats, Almonds, Sunflower Seeds	\$ 10.00
Assorted Breakfast Cereals and Granola • Whole, 2% and Skim Milk	\$ 9.00
Roasted Tomato Frittata • Green Asparagus, Goat Cheese	\$14.00
Assortment of Donuts	\$ 9.00
Buttermilk Biscuit with Egg Smoked Ham or Country Maple Sausage, Vermont Cheddar Cheese	\$15.00
Egg, Potato, Cheese and Chorizo Breakfast Burritos Fresh Tomato and Avocado Salsa	\$15.00
Catskill Farms Smoked Salmon Cream Cheese, Red Onions, Tomatoes, Capers and New York Bagels	\$22.00
New York Lox Cream Cheese, Red Onions, Tomato, Capers and New York Bagels	\$22.00
Chilled Fruit Soy Milk Smoothie • (Two Flavors)	\$12.00

BREAKFAST STATIONS



FARM FRESH EGG AND OMELET STATION

Chef's Fee \$250.00

Omelet made to order with Farm Fresh Eggs to include choice of
Black Forest Ham, Smoked Salmon, Country Style Sausage
Apple Wood Smoked Bacon, Spicy Chorizo
Aged Vermont Cheddar, Swiss, Goat, Feta Cheese
Roasted Bell Peppers, Teardrop Tomatoes, Sautéed Mushrooms, Scallions
Baby Spinach, Asparagus

\$30.00 PER PERSON

PANCAKE, FRENCH TOAST OR WAFFLE STATION

Chef's Fee \$250.00

Brioche French Toast, Belgian Waffle or Buttermilk Pancake
Served with fresh berries, Fruit Coulis , Crème Fraîche
Whipped Cream, Caramel Pecan Sauce, and Maple Syrup

\$25.00 PER PERSON

PLATED BREAKFAST



JUICE

Please select two of the following:

Fresh Orange • Grapefruit • Carrot • Apple • Vegetable Juice

FRUIT

Please select one of the following:

Fruit Martini Cocktail

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Seasonal Fruit Salad with Mixed Berries

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Baked Apple Raisin Cobbler

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Warm Stone Fruit Compote with Strauss Clabbered Cottage Cheese

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Individual Low Fat Yogurt with Berries and Granola

•

Natural Low Fat Cottage Cheese with Berries and Bananas

•

Grapefruit Segments, Dried Apricots

•

Fresh Fruit Compote

•

Bircher Muesli with Raisins, Apple and Fresh Berries

•

Fresh Papaya and Melon with Lime

MAIN ENTRÉE

Please select one of the following:

Farm Fresh Scrambled Eggs
(Egg Beaters or Egg Whites - Available Upon Request)

Classic Eggs Benedict
Country Style Muffins • Canadian Bacon • Lemon Hollandaise Sauce • Truffle Pesto

Turkey Hash
Smoked Turkey Breast • Baby Red Bliss Potatoes • Roasted Bell Peppers
Poached Eggs • Cilantro Lime Hollandaise

Grilled Filet Steak
(supp. \$10)
Oven Roasted Tomatoes • Hash Brown Potato Sautéed Wild Mushrooms • Scrambled Eggs

Egg Omelet
Choice of the following:
Hobb's Cured Ham • Apple Wood Smoked Bacon • Smoked Salmon • Sausage
Aged Vermont Cheddar • Swiss • Goat • Feta Cheese
Roasted Sweet Bell Peppers • Baby Spinach • Tomatoes • Bacon • Seasonal Mushrooms
Scallions • Asparagus

Ranch Style Scrambled Eggs
Spicy Chorizo • Black Beans • Aged Pepper Jack Cheese • Flour Tortilla •
Served with Breakfast Potatoes • Green Chili Sauce • Tomato • Avocado Salsa

Oven Baked Breakfast Frittata
Roasted Tomatoes • Goat Cheese • Herbs • Served with Roasted Red Potatoes

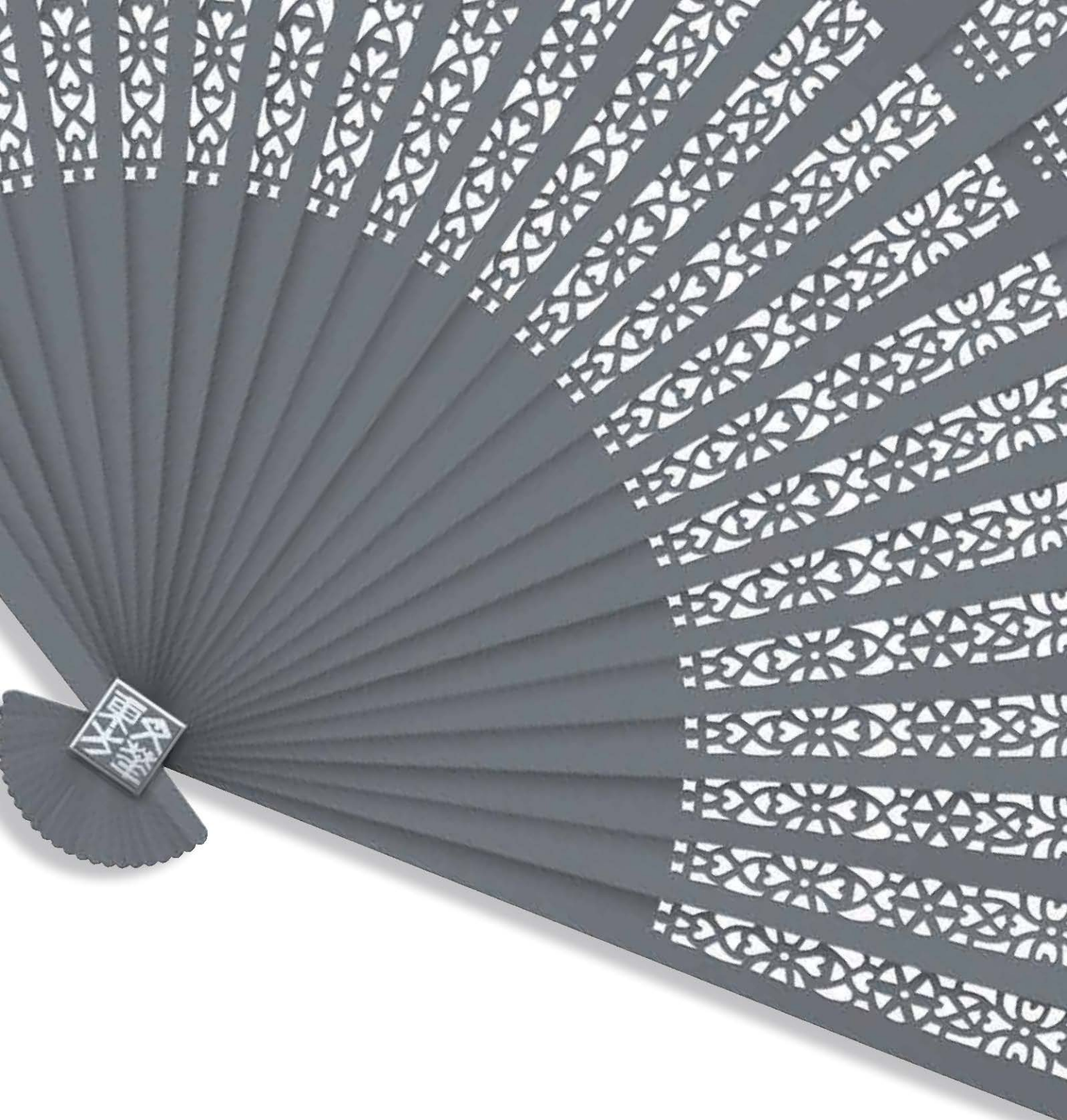
Brioche French Toast
Roasted Fruit Compote • Vanilla Cream • Maple Syrup

Buttermilk Pancakes
Pecan Butter • Fresh Berries • Maple Syrup

Includes the following:
Morning Pastries, Fruit Preserves, Butter
Freshly Brewed La Colombe Coffee, Decaffeinated Coffee, Hot Chocolate, Tealeaves Tea Selection

\$90.00 PER PERSON

SPRING & SUMMER 2017



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