



MENUS

MANDARIN ORIENTAL
NEW YORK RECEPTION & DINNER

RECEPTION & DINNER PACKAGE



Thank you for considering Mandarin Oriental, New York for your upcoming event. Our expert colleagues will work with you to design a menu customized to your needs.

The following is a guideline to display what is included.

ONE HOUR RECEPTION WITH PREMIUM BRAND OPEN BAR

Premium Bar

Ketel One Vodka, Tito's Vodka, Absolut Citron Vodka
Bulldog Gin
Johnnie Walker Black Scotch
Breukelen Distilling 77 Wheat Whiskey
Bacardi Rum, Bacardi Light Rum, Zaya Gran Reserva 12yr Rum
Milagro Silver Tequila, Milagro Anejo Tequila
François Montand, Blanc de Blancs, Brut, France, NV

White Wine

(please select one)

Pinot Grigio, Di Lenardo, Friuli-Venezia Giulia, Italy
Sauvignon Blanc, Waipara Hill, Marlborough, New Zealand
Chardonnay, Buehler Vineyards, Russian River Valley, California

Red Wine

(please select one)

Pinot Noir, Le Charmel, Vin de Pays d'Oc, France
Malbec, Bodini, Mendoza, Argentina
Cabernet Sauvignon, Souverain, North Coast, California

THREE COURSE DINNER

A gourmet three course meal will be designed including soup or salad, entrée, dessert and wine service with dinner

RECEPTION SPECIALTIES



CHILLED SELECTIONS

Kobe Beef Tartar • Savory Cone • Truffle Aioli

Vietnamese Chicken Lettuce Roll • Carrots • Mint • Cilantro

Mozzarella Sphere • Heirloom Cherry Tomato • Basil Pesto • Pine Nuts

Lentil Salad • Hummus • Flat Bread

Foie Gras • Apricot Jam • Pumpnickel Crumbs

Smoked Salmon • Cucumber Box • Lemon Crème Fraiche • Osetra Caviar

Spring Pea Lollipop • Prosciutto • Fried Shallots

Watermelon Boxes • Feta • Thai Basil

Maine Lobster Salad • Spicy Aioli • Micro Celery • Brioche Roll

Seared Scallops • Shiitake Tapenade • Micro Basil

Hamachi Tiradito • Leche de Tigre • Jalapeno • Cilantro

Kale Juice • Apple • Lemon-Ginger Foam

Vietnamese Summer Roll • Jumbo Lump Crab • Rice Noodles • Cucumber

Curry Chicken Salad • Pickled Grapes • Toasted Brioche

Salmon Tartar • Lemon • Capers • Chives • Rice Cracker

Goat Cheese Panna Cotta • Mission Fig • Pecan • Honeycomb

Tuna Poke • Seaweed Cone • Tobiko

Mini Crab Salad • Avocado Aioli • Micro Cilantro • Plantain Chip

American Caviar • Crème Fraiche • Chive • Peanut Potato

Tuna "Two Ways" • Seared Tuna Medallion • Spicy Tuna • Wasabi Rice Cracker

RECEPTION SPECIALTIES



HOT SELECTIONS

Chicken Empanada • Roasted Tomatoes Salsa

Salted Cod Croquette • Remoulade

Seared Scallop • Quinoa • Tomato Meyer Lemon Sauce

Mushrooms • Roasted Tomatoes • Vermont Cheddar • Tart

Quiche • Asparagus • Fontina

Artichoke Stuffed Boursin • Basil Tomato Sauce

Petite Wagyu Beef Burgers • Onion Marmalade • Lettuce • Tomatoes • Brioche Bun

Mini Beef Wellington • Truffle Sauce

Mini Short Rib Taco • Tomatillo • Pickle Onion

Vegetable Dumpling • Black Vinegar • Soy

Beef Steak • Maytag Blue • Crispy Shallot • Port Jus

Chicken • Mango • Orange Glaze

Korean Beef Spring Roll • Sriracha Plum Sauce

Chicken Pot Sticker • Soy • Chile Oil • Micro Cilantro

Mini Grilled Sandwiches • Prosciutto • Fig Jam • Provolone • Baby Arugula

Cuban Style Franks in Blanket • Mini Franks • Swiss Cheese • Ham • Dill Pickle • Spicy Brown Mustard

Baby Lamb Chop • Pesto

Chicken Meatball Yakitori • Teriyaki Glaze • Sesame

Malaysian Shrimp Roll • Lime Tamarind Dipping Sauce

Vegetable Pot Sticker • Chili Soy Sauce

Mac' & Cheese Bites • Artisanal Cheese

FIRST COURSE



SOUP

Chilled Melon Soup • Melon Salad • Prosciutto Crisp

Tomato Gazpacho • Quinoa • Crumbled Feta • Micro Basil

Cauliflower • Farro • Rosemary Oil

Green Lentil • Vegetable • Prune and Apricot compote

Sunchoke • Smoked Sturgeon • Sorrel Cream

Spicy Saffron Coconut • Shrimp Dumpling • Watercress • Cilantro

SALAD

Friséé

Poached Pears • Heirloom Tomatoes • Warm Goat Cheese • Toasted Almond • Citrus Emulsion

Baby Romaine

Mandarin Orange • Cashews • Sugar Peas • Shimeji Mushroom • Wonton Chips • Ginger-Soy Dressing

Spinach

Candied Pecan • Strawberry • Red Onion • Crisp Bacon • Banyuls Vinaigrette

Beet Salad

Baby Cress • Orange • Grape Fruits • Pistachio • Prosecco Vinaigrette

Chicory Salad

Caramelized Apple • Cherry Tomatoes • Crumble Blue Cheese • Mustard Dressing

Curly Endive

Cara Cara Orange • Date • Feta • Walnuts • Honey-Yogurt Blend

Iceberg Wedge

Pancetta Crisp • Maytag Blue • Red Onion • Radishes • Garlic Crouton • Ranch Dressing

Red Quinoa

Fuji Apple • Cranberries • Toasted Almond • Kale • Manchego • Roasted Shallot Dressing

Farro

Romanesco • Radishes • Ricotta Salata • Raisin • Arugula • Caper Dressing

ENTRÉE



Grilled Breast of Chicken
Rosemary New Potato • Grilled Summer Vegetables • Pan Jus

Herb Marinated Chicken Breast
White Bean Puree • Summer Baby Squash • Haricot Vert • Pan Jus

Roasted Chicken Breast
Oyster Mushroom • Asparagus • Truffle Fingerling Potatoes

Seared Duck Breast
Sweet Potato • Heirloom Beets • Green Beans • Pan Jus

Pan Seared Branzini
Fennel Puree • Niçoise Olive • Saffron-Orange Emulsion

Pan Seared Atlantic Salmon
Purple Potatoes • Asparagus • Vine Ripe Tomatoes • Basil Sauce Verge

Pan Seared Atlantic Cod
Baby Heirloom Carrot • Romanesco • Fingerling Potatoes • Citrus Butter

Braised Short Rib
Mascarpone Mash • Baby Vegetables

Grilled Beef Tenderloin
Baby Carrot • Broccolini • Gratin Potato • Thyme Jus

Seared Beef Tenderloin
Roasted New Potatoes • Asparagus • Baby Zucchini • Port Wine Reduction

Kale and Mozzarella Ravioli
Roasted Tomato Sauce • Basil Pesto

Miso Glazed Tofu
Bean Sprout • Shimeji Mushroom • Baby Bok Choy

Spinach Gnocchi
Parmesan Cream • Toasted Walnut

Fennel Risotto
Mushroom Trumpet • Asparagus • Pecorino

DESSERT



Japanese Cheese Cake
Seasonal Berries • Yuzu Curd

Opera Torte
Almond Dacquoise • Chocolate Cremeux • Coffee Cream

Tropical Dome
Toasted Coconut • Mango Mousse • Passion Sauce

Key Lime Pie
Graham Cracker Cake • Coconut Cream • Raspberry

Le Cube
Dark Chocolate Mousse • Chocolate Cake • Apricot Gelée

Pistachio Shortcake
Vanilla Custard • Pistachio Cake • Strawberry

Chocolate Tart
Milk Chocolate Cream • 72% Chocolate Ganache • Cacao Nibs

Matcha Pudding
Ginger • Vanilla Sable • Citrus

Freshly Brewed La Colombe Coffee • Decaffeinated Coffee • Tealeaves Tea Selection



MENU TASTINGS

Complimentary Menu Tastings for up to 6 guests are provided for Plated Dinner Events which have been contracted within a certain food and beverage revenue minimum.

Buffet Dinner Tasting selections are at the discretion of the Executive Chef.

PREFERRED RATE GUEST ROOMS

A preferred room rate for overnight guests can be contracted with the Hotel Sales Department.

Rates will vary according to date.

COAT CHECK & LOUNGE ATTENDANTS

Coat Check Attendants and Lounge Attendants can be arranged at an additional rate

VALET PARKING

Valet Parking is available for your guests at a rate of \$65 per car

EQUIPMENT

Mandarin Oriental, New York is pleased to provide the following in-house equipment complimentary:

Selection of Table Linens for Dinner & Cocktails

White Cotton Napkins

Round tables for Dinner that can seat 8 – 12 people

High and Low Cocktail Tables

Tables & Linen for Bars & Buffets

Chiavari Chairs for Ceremony, Cocktails and Dinner

White Votive Candles

Dancefloor (size based on final guest count)

Stage for Ceremony and Band

Essex Baby Grand Piano (\$200 tuning fee)

