



MENUS

MANDARIN ORIENTAL
NEW YORK RECEPTION PACKAGE

RECEPTION 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.

RECEPTION WITH PREMIUM BRAND OPEN BAR

Premium Bar

Ketel One Vodka, Grey Goose Vodka, Tito's Vodka, Absolut Citron Vodka
Bulldog Gin, Bombay Sapphire
Johnny Walker Black, Macallan 12yr Single Malt Scotch
Breuckelen Distilling 77 Wheat, Jack Daniels, Maker's Mark Bourbon Whiskey
Bacardi Rum, Bacardi Light Rum, Zaya Gran Reserva 12yr Rum
Patrón Silver Tequila, Milagro Añejo Tequila
Heineken, Amstel Light, Brooklyn Lager

Celebratory Toast

(please select one)

Bocelli, Prosecco, "Extra Dry," Italy NV
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

A SELECTION OF BUTLER PASSED HORS D'OEUVRES
&
EXQUISITELY DISPLAYED FOOD STATIONS

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 • Pumpernickel 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

SPECIALTY STATIONS

Some Stations require a Chef Attendant at \$300.00, per Attendant



ARTISAN DOMESTIC AND IMPORTED CHEESE STATION

Chef's Selection of Imported and Local Artisan Cheeses
Assorted Chutneys & Stone Fruit Marmalades
Grapes • Dried Fruits & Nuts • Seasonal Whole Fruits
Poppy Seed Breadsticks • Sliced Baguettes • Water Crackers

PASTA STATION

Choice of three of the following

Spaghetti • Rigatoni • Orecchiette • Cavatelli • Penne • Fettuccine
Wild Mushroom Ravioli • Four Cheese Ravioli • Ricotta Spinach Tortellini

Choice of three of the following

Bolognese • Alfredo • Marinara • Roasted Garlic Forest Mushroom Stew
Carbonara • Italian Sausage & Clam in White Wine Sauce
Puttanesca • Black Truffle Sauce • Osso Buco & Cipollini Onion Ragout
Fresh Plum Tomato with Basil Pesto • Sun-Dried Tomato Pesto Sauce
Chef's Assortment of Rustic Italian Breads

ANTIPASTO STATION

Grilled Artichokes • Arugula • Shaved Pecorino • Lemon • Olive Oil
Fresh Buffalo Mozzarella Cheese • Vine Ripe Tomatoes • Basil
Roasted Baby Vegetables • Caramelized Onions • Aged Balsamic
Sweet Soppressata • Prosciutto • Serrano Ham • Capicola
Tuscan Olives • Grilled Peppers with Marinated White Beans
Aged Reggiano with Basil • Olive Oil
Roasted Tomatoes • Anchovies
Assorted Baguettes • Ciabatta • Herb Focaccia

CHARCUTERIE DISPLAY

Foie Gras Truffle Mousse • Vegetable Terrine • Peppercorn Mousse • Country Pâté
Wild Boar Saucisson • Serrano Ham • Bresaola
Duck Rilette • Goat Cheese • Pistachio
Assorted Mustards • Cornichons • Chutneys • Breads

SPECIALTY STATIONS

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MEZZE STATION

Fattoush Salad • Romaine • Cucumbers • Parsley • Lemon
Fava Bean & Chick Pea Salad • Tomatoes • Roasted Garlic
Lemon Hummus • Grilled Eggplant Baba Ghanoush
Smoked Almonds • Fresh Organic Dates • Kalamata Olives
Pita & Lavash Chips • Za'atar Flat Breads
Falafel • Tabouleh
Chicken Kebab • Garlic Yogurt Sauce
Moroccan Spiced Lamb Chop • Mint Pesto

CURRY STATION

Grilled Naan Bread • Pappadam • Paratha
Vegetable Samosa • Raita
Chick Pea Salad
Tandoori Lamb Chops • Marinated Cherry Tomatoes • Arugula
Chicken Curry • Mango Chutney
Prawns in Coconut Masala • Eggplant • Onion & Tomato Curry
Basmati Rice Pulao
Cauliflower & Potato Curry
Accompanied by House Made Chutneys: Green Tomato • Mango • Pineapple • Apple

TACO STATION

Choice of Three of the Following

Carmitas • Slow Roasted Pork Shoulder • Pickled Red Onion • Tomatillo Sauce
Pollo • Roasted Organic Chicken • Chipotle Chilies • Avocado
Chorizo • Spiced Mexican Sausage • Queso Cotija • Grilled Onion
Pescado • Crispy Cod • Lime Crème • Spicy Aioli
Camaron • Fried Rock Shrimp • Cilantro • Black Beans • Roasted Garlic
Vegetal • Roasted Mushrooms • Fresh Oregano
Accompanied by Marinated Radish • Pickled Jalapeno • Assorted Salsas • Limes

PAELLA STATION

A Medley Of: Seafood • Chicken • Chorizo • Sausage • Vegetables

SPECIALTY STATIONS

Some Stations require a Chef Attendant at \$300.00, per Attendant



SUMMER HARVEST VEGETABLE STATION

Watermelon Salad • Mizuna • Feta Cheese • Basil Dressing
Crudité • Fried Onion Dip • Spinach Dip • Buttermilk Ranch
Zucchini Blossoms • Stuffed Ricotta • Oregano
Vegetable Terrine
Tomatoes • Bocconcini • Basil • Balsamic
Grilled Vegetables • Arugula Salad
Chickpeas Fritters • Romesco
Flat Bread Pizza • Caramelized Onion • Cauliflower • Peas • Goat Cheese
Assorted Quiche • Leek • Asparagus • Artichoke
Spinach Tortellini • Ricotta • Tomatoes • Basil

INDONESIAN STATION

Sate Ayam • Chicken Satay • Spicy Peanut Sauce
Selada Bihun • Glass Noodle Salad • Baby Prawns
Gado-gado • Steamed Vegetables Salad • Peanut Dressing
Acar • Indonesian Pickled Vegetables
Krupuk • Crispy Prawn Crackers
Nasi Goreng • Indonesian Fried Rice
Indonesian Beef Rendang • Beef Stew • Coconut Milk
Sambal Goreng Udang • Shallot Fried Prawns • Chili Sauce
Kacang Panjang • Sautéed Green Beans

SPANISH TAPAS STATION

Gambas a la Plancha • Garlic Herbs and Lemon
Serrano Ham • Melon
Salpicon de Mariscos
Gazpacho Shooters • Potato Tortilla's
Marinated White Bouquerones
Olive Oil Poached Tuna Rilette
Marinated Olive • Cheese • Almonds
Meatballs • Spicy Tomato Sauce
Chicken Croquettes • Garlic Aioli
Baked Mussels • Spinach & Cheese Empanadas
Fried Calamari • Roasted Red Pepper Rouille

SPECIALTY STATIONS

Some Stations require a Chef Attendant at \$300.00, per Attendant



SPORTS BAR STATION

Spicy Chicken Wings • Buttermilk Ranch Dip
Pigs in a Blanket • Assorted Mustards
Mini Beef Sliders • Caramelized Onions • American Cheese • House Special Sauce
Crispy Onion Rings
Fried Mozzarella Sticks • Marinara
Spiced Waffle Fries
Tortilla Chips • Pico de Gallo • Guacamole
Assorted Miniature Pizza's

ULTIMATE TRUFFLE STATION

Truffle Mac' & Cheese Ball
Truffle Salad • Cannellini Beans • Spring Peas • Confit Cherry Tomato • Micro Arugula
Truffle Asparagus Velouté • Parmesan Grissini
Truffle Flat Bread • Pancetta • Ricotta • Caramelized Onion • Frisée • Truffle Vinaigrette
Truffle Risotto • Wild Mushrooms • Chives
Truffle Grilled Sandwiches • Fromage Blanc • Leek • Sun Choke
Truffle Herb French Fries

SLIDER STATION

Pulled Pork • Creamy Slaw • Pickles
Crispy Chicken • Lettuce • Tomatoes • Ranch Dressing
Portobello Mushroom • Caramelized Onions • Wild Arugula Pesto
Crispy Sweet Potato Fries • Parmesan Truffle Fries • Mac & Cheese Crisps

RISOTTO STATION

Choice of Two of the Following
Roasted Beet Risotto • Duck Confit • Chives
Wild Mushroom Risotto • Black Truffles • Truffle Oil
Rock Shrimp Risotto • Lemon • Black Pepper • Pancetta
Green Peas Risotto • Cipollini Onions
Saffron Risotto • Bay Scallops • Chives

CARVING STATIONS

Some Stations require a Chef Attendant at \$300.00, per Attendant

ROASTED ORGANIC TURKEY BREAST

Cranberry Chutney • Country Biscuits • Mini Brioche Rolls • Pan Gravy
Choice of: Maple Mashed Sweet Potatoes • Corn Bread Stuffing

Chef Attendant Required

CLASSIC DELI CARVING STATION

Choice of

Hot Corned Beef or Pastrami

Accompanied by: Cole Slaw & Sauerkraut • Kosher & Half Sour Pickles
German Potato Salad • Assorted Mustards • Pretzel Rolls • Pumpernickel and Rye Breads

Chef Attendant Required

FRENCHED RACK OF COLORADO LAMB

Choice of

Dijon Mustard & Herbs • Yogurt & Coriander • Roasted Garlic Bread Crumb Crusted • Syrah Lamb Jus
Accompanied by Rosemary Fingerling Potatoes & Garlic Roasted Green Beans

Chef Attendant Required

NEW YORK STEAK HOUSE STATION

Choice of

NY Striploin • Hangar Steak • Ribeye • Tenderloin • Flank Steak
Accompanied by House Made Steak Sauce • Horseradish Cream • Béarnaise Sauce
Parmesan Popovers • Mini Brioche Rolls

Choice of Two of the Following:

Creamed Spinach • Wild Mushroom and Cipollini Onion • Glazed Carrots • Whipped Potato Puree
Parmesan-Herb French Fries • Potato Gratin • Hash Brown Potatoes
Wilted Spinach & Garlic • Steamed Asparagus

Chef Attendant Required

SIGNATURE STATIONS

Some Stations require a Chef Attendant at \$300.00, per Attendant

SUSHI PRESENTATION

Selection of Assorted Sushi Rolls not limited to, but including:

Sambal Roll • Fresh Water Eel, Avocado, Crabmeat
California Style Roll • Blue Crab, Avocado, Cucumber
Tekka Roll • Ahi Tuna
Spicy Tuna • Tuna, Cucumber, Toasted Sesame Seeds
Vegetable Roll

Assorted Nigiri Sushi to include:

Hamachi • Salmon • Yellow Fin Tuna • Shrimp • Eel
All Sushi Served with Wasabi, Pickled Ginger, Soy Sauce
1 Chef Attendant Required Per Every 100 Guests

ASIAN CREPE STATION

Choice of two of the following

Traditional Peking Duck • Braised Short Rib • Honey-Soy Roasted Chicken
Served with Cucumber • Scallion • Hoisin Sauce
Chef Attendant Required

DIM SUM STATION

Choice of five of the following

Presented in traditional steamer basket

Crisp Spring Rolls (please select): Vegetable • Shrimp • Lobster
Pot Stickers (please select): Turkey • Pork • Vegetable
Steamed Dumplings (please select): Shrimp Har Gow • Soy Bean Dumplings
Sui Mei (please select): Chicken • Pork • Shrimp • Beef
Steamed Buns (please select): Chicken • BBQ Pork
Chinese Specialties (please select): Crisp Chicken Lollipops • Scallion Pancake • Wonton Chips
Appropriate Condiments and Sauces

STIR FRIED NOODLE STATION

Choice of two of the following

Soba Noodles • Shiitake • Vegetables • Toasted Sesame • Ginger Soy
Chow Fun • Stir Fried Beef • Onion • Bell Peppers • Chili-Black Bean Sauce
Ramen Noodles • Chicken • Mushrooms • Crisp Vegetables • Oyster Sauce
Lo Mein Noodles • Shrimp • Scallops • Calamari • Baby Bok Choy • XO Sauce
Shanghai Noodle • Pork • Bean Sprouts • Scallion • Sweet Dark Soy

SEAFOOD STATIONS

Some Stations require a Chef Attendant at \$300.00, per Attendant

UP STATE SMOKED SEAFOOD STATION

Catskill Farms Smoked Salmon • Sake Cured Salmon
Pastrami Salmon • Smoked Trout
Classic Garnishes
Smoked Salmon Reuben • Pickled Fennel • Gruyere
Baked Crab & Spinach Dip • Rye Croutons
Roasted Salmon Filet • Miso Maple Glaze
Chef Attendant Required

SEAFOOD BAR

Selection of Two Freshly Shucked Seasonal Coastal Oysters
Baked Clams • Leeks • Bacon • Parsley
Crispy Fritto Misto • Calamari • Lemon
Chilled Poached Shrimp
Chilled Crab Claws
Cocktail Sauce • Herb Mustard Sauce • Mignonette • Lemons
Chef Attendant Required

CHILLED SEAFOOD DISPLAY

Please select from the following • Market Price
Chilled Maine Lobster Tail
Jumbo Stone Crab Claws (available late October to early May)
Alaskan King Crab
Cocktail Sauce • Miso-Mustard Sauce • Mignonette • Lemons

CAVIAR AND VODKA STATION

Please select from the following
Osetra • Sevruga • California Farm Estate Sturgeon
Accompanied by: Blinis • Black Bread • Toasted Brioche
Crème Fraîche • Onions • Chopped Egg White and Yolks • Parsley
Petit Potatoes • Chive Crème Fraîche
Selection of Premium Vodkas
Market Price Per Person
(Ice carving available at an additional charge)

PASSED OR DISPLAYED MINIATURE SWEETS



Assorted Sorbet Cones - Raspberry, Mango, Lemon
(additional flavors available upon request)

Chocolate Covered Cheesecake Lollipops

Mini Ice Cream Sandwiches with Colored Sprinkles, or Chocolate Chips

Mallomars & Deconstructed S'mores

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

Mini Warm Chocolate Chip Cookies with Milk Shots

Chocolate Covered Strawberries

Mini Blondie & Brownie Squares, Powdered Sugar

Meringue Kisses with Sprinkles & Glitter

Mini Assorted Cupcakes with Toppings

Assorted Macarons

Tropical Dome • Toasted Coconut • Mango Mousse • Passion Sauce

Seasonal Fruit Skewers

Mini Donut Holes – Glazed, Powdered, or Maple Bacon
(additional flavors available upon request)

Black & White New York Cookies

Assorted Berry Fruit Tarts

Le Cube • Dark Chocolate Mousse • Chocolate Cake • Apricot Gelée

Rice Krispie Treats, Half Dipped in Chocolate with Assorted Toppings

Chocolate Pudding Shots with Caramel Sauce & Chocolate Straws

Miniature Japanese Cheese Cake • Seasonal Berries • Yuzu Curd

Matcha Pudding • Ginger • Vanilla Sable • Citrus



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.

COMPLIMENTARY SUITE

A complimentary suite for one night is provided for the Bride and Groom for Weddings which have been contracted with a minimum of \$40,000 in food and beverage.

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 (\$250 tuning fee)

