MANDARIN ORIENTAL
NEW YORK

WEDDING PACKAGE

Thank you for considering Mandarin Oriental, New York for your upcoming Wedding. Our expert colleagues will work with you to design a menu customized to your event. The following is a guideline to display what is included.

ONE HOUR RECEPTION WITH PREMIUM BRAND OPEN BAR

Gourmet Hors D'oeuvres passed butler style
(Please select Eight)

Exquisitely Displayed Food Stations
(Please select Two)

Sparkling Wine
Adriano Adami, Prosecco, Brut, "Garbèl," Colbertaldo, Italy NV
Bouvet, Brut, "Signature," Saumur, France NV

White Wine (please select one)
Sauvignon Blanc, New Harbor, Marlborough, New Zealand
Chardonnay, Josh Cellars, North Coast, California

Red Wine (please select one)
Pinot Noir, The Seeker, Vin de Pays Vignobles de France
Malbec, "Esencia," San Telmo, Mendoza, Argentina
Cabernet Sauvignon, Chalone Vineyard, Monterey County, California

Premium Bar
Ketel One Vodka, Grey Goose Vodka, Absolut Citron Vodka
Bombay Gin, Bluecoat Gin
Johnny Walker Black, Macallan, 12yr Single Malt Scotch
Jack Daniel's Tennessee Whiskey, Maker's Bourbon Whickey
10 Cane Rum, Myers Dark Rum
Patron Silver Tequila, Milagro Anejo Tequila
Heineken, Amstel Light, Brooklyn Lager

THREE COURSE DINNER

A gourmet three course meal will be designed including appetizer, soup or salad, choice of two entrées, dessert, wine service with dinner and a champagne toast. The Wedding Cake is to be provided by the host.
Please note that all food and beverage pricing is subject to a taxable 24% Service Charge and an 8.875% New York Sales Tax.

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RECEPTION SPECIALTIES

CHILLED SELECTIONS

Chilled English Pea Soup, Ricotta Foam, Pancetta Chips

White Asparagus Soup, Truffle, Hearts of Palm

Heirloom Tomato Bruschetta, Goat Cheese, Olives, Basil

Thai Basil Hummus, Naan Bread, Grilled Eggplant, Za,atar

Watermelon Boxes, Pickled Red Onion, Feta, Thai Basil

Sheep's Milk Ricotta, Toasted Pine Nut, Grilled Peach Compote, Crostini

Green Tomato Gazpacho, Japanese Cucumber, Yuzu, Micro Celery

Crispy Fingerling Potato, Caramelized Onion Crème, Osetra Caviar

Baby Heirloom Tomato "BLT", Buratta, Arugula Pesto, Bacon, Focaccia

Lemongrass Poached Bay Scallop, Pickled Shiitake, Ponzu, Soy, Ginger

Smoked Salmon, Cucumber Boxes, Lemon Crème, Osetra Caviar

Chilled Miso Salmon, Wakame Seaweed Salad, Edamame Puree

Ahi Tuna Poke, Avocado Creme, Toasted Macadamia Nuts, Tiny Chives

Hamachi Sashimi Spoon, Ponzu Glaze , Sesame-Wasabi Tempura

Chilled Maine Lobster, Mango and Green Papaya Ribbons, Coconut

Mini Crab Salad, Frisée, Tiny Tomatoes, Old Bay Mayo, Toasted Brioche

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

Lemon Poached Jumbo Shrimp, Sweet Chili – Horseradish, Micro Cilantro

Chilled Thai Shrimp, Grapefruit, Chinese Long Beans, Sweet Chili Relish

Grilled Octopus, Fresh Pressed Lemon, Garlic Aioli, Fried Capers

Lobster Ceviche, Pickled Enoki Mushroom, Lime Salt, Nori

Chicken Salad, Grapes, Smoked Almonds, Sesame Ficelle

Chicken Caesar Spring Roll, Baby Red Romaine, Parmesan Croutons

Foie Gras Mousse, Red Onion- Rhubarb Jam, Brioche, Toasted Pistachio

Kobe Beef Carpaccio, Arugula Pesto, Parmesan Crouton, Truffle

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RECEPTION SPECIALTIES

HOT SELECTIONS

Warm Roasted Tomato Tart, Buffalo Mozzarella, Balsamic Reduction

Sweet Corn Soup, Pumpernickel Crouton, Chive Oil

Crispy Gougère Cheese Puff, Black Truffle Cream

Vegetable Spring Roll, Plum-Ginger Sauce

Mushroom Chopstick, Caramelized Onion Dip

Tarte Flambé, Prosciutto, Spinach, Onion, Goat Cheese

Rock Shrimp Risotto Ball, Smoked Tomato Sauce

Grilled Shrimp Skewer, Scallion-Ginger

Beef Satay, Lemongrass, Ginger Dipping Sauce

Pork Tonkatsu, Shaved Cabbage, Lemon

Grilled Korean Hangar Steak, French Bread, Spicy Relish

Hot Pastrami, Pickles, Mustard, Pretzel Bread

Sesame Chicken Bites, Sweet and Sour

Creamy Tomato Soup, Mini Grilled Cheese

Cod Tempura, Caper-Lemon Aioli

Salt Cod Croquette, Roasted Garlic, Espelette

Chimichurri Grilled Baby Lamb Chops

Hunan Chicken Mini Roll, Sweet Chili Glaze

Peking Duck Spring Roll, Scallion- Ginger Relish

Duck Confit Flatbread, Hoisin, Scallions

Grilled Scallop Yakitori, Japanese Eggplant, Teriyaki Glaze

Sticky Rice Balls, Shiitakes, Chinese Sausage, Kimchee Ketchup

Mini Reuben, Corned Beef, Pickled Cabbage

Grilled Moroccan Lamb, Yogurt-Mint Sauce, Crostini

Crispy Mac-N-Cheese Nuggets

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SPECIALTY STATIONS

(Some Stations require a Chef Attendant at $200.00, per Attendant)

ARTISAN DOMESTIC AND IMPORTED CHEESE STATION

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

VEGETABLE GARDEN PATCH

Display of Seasonal Fresh and Grilled Vegetables
Olive Oil Hummus, Caramelized Onion Dip, Creamy Feta Cheese Dip
Assortment of Specialty Bread Crisps and Artisan Breads

CRISPS AND BREADS STATION

Stone Ground Corn Chips, Root Vegetable Chips, Potato Chips
Picholine Olive Tapenade, Roasted Tomato Tapenade
Toasted Pine Nut Hummus, Roasted Garlic-Lemon Hummus
Cucumber Tzatziki, Greek Yogurt
Pita Chips, Za'atar Flat Breads, Focaccia and Baguettes

PASTA STATION

(Choice of three of the following)
Spaghetti, Rigatoni, Orecchiette, Cavatelli, Penne, Fettuccine
Wild Mushroom Ravioli, Goat Cheese Ravioli, Ricotta Spinach Tortellini

(Choice of three of the following)
Bolognese, Alfredo, Marinara, Roasted Garlic Forest Mushroom Stew,
Carbonara, Italian Sausage and Clam in White Wine Sauce
Puttanesca, Black Truffle Sauce, Osso Buco and 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 and 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

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SPECIALTY STATIONS

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CHARCUTERIE DISPLAY

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

MEZZE STATION

Lentil and Bulghur Wheat Salad, Crispy Shallots
Fattoush Salad, Romaine, Cucumbers, Parsley, Lemon
Fava Bean and Chick Pea Salad, Tomatoes, Roasted Garlic
Lemon Hummus, Grilled Eggplant Baba Ghanoush
Smoked Almonds, Fresh Organic Dates, Kalamata Olives
Pita and Lavash Chips, Za'atar Flat Breads
Ful, Kibbeh, Falafel
Braised Lamb Shank, Couscous Tagine

CURRY STATION

Grilled Naan Bread, Pappadam, Paratha
Chick Pea Fries, Vegetable Samosa
Lamb Kofta Curry
King Prawn Curry
Cauliflower and Potato Curry
Accompanied by House Made Chutneys:
Green Tomato, Mango, Pineapple, Apple

TACO STATION

(Choice of Three of the Following)
Carnitas, Slow Roasted Pork Shoulder, Pickled Red Onion, Tomatillo
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, Summer Squash, Oregano
Accompanied by Marinated Radish, Pickled Jalapeno, Assorted Salsas, Limes

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SPECIALTY STATIONS

(Some Stations require a Chef Attendant at $200.00, per Attendant)

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
Sweet Corn Risotto, Cipollini Onions
Saffron Risotto, Bay Scallops, Chives

SPANISH TAPAS STATION

Ensalada de Hinojo y Gambas (Citrus Marinated Shrimp, Shaved Fennel, Citrus, Avocado, Pine nuts)
Butifarra amb Mongetes (Baby White Beans, Chorizo, Salsa Verde, Red Onion, Cilantro)
Jamon Serrano, Assorted Breads
Patatas Bravas, Pan Con Tomate, Fried Whitebait,
Croquetas de Bacalao

SPORTS BAR STATION

Spicy Chicken Wings, Blue Cheese Dip
Mini Hot Dogs, Assorted Mustards
Tortilla Chips, Pico de Gallo, Guacamole
Kobe Beef Sliders, Caramelized Onions, Vermont Cheddar, Garlic Aioli
Crispy Onion Rings
Fried Mozzarella Sticks
Meatball Parmesan Subs

ARTISINAL FLATBREAD STATION

(Choice of Three of the Following)
Fresh Basil, Plum Tomatoes, Burrata Cheese
Prosciutto, Caramelized Onions, Goat Cheese
Fire Roasted Peppers, Kalamata Olives, Grilled Artichokes, Feta
Meatballs, Wild Arugula, Ricotta Salata, Tomato Sauce
Applewood Smoked Bacon, Romaine Lettuce, Heirloom Tomato, Basil Aioli
Peking Duck, Cucumbers, Spring Onion, Hoisin

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CARVING STATIONS

(Some Stations require a Chef Attendant at $200.00, per Attendant)

ROASTED ORGANIC TURKEY BREAST

Cranberry Chutney, Country Biscuits, Mini Brioche Rolls, Pan Gravy
Choice of Maple Mashed Sweet Potatoes, Sour Dough Bread Stuffing

Chef Attendant Required

CLASSIC DELI CARVING STATION

Choice of Hot Corned Beef or Pastrami, Cole Slaw and Sauerkraut, Kosher & Half Sour Pickles
German Potato Salad, Assorted Mustards, Pretzel Rolls, Pumpernickel and Rye Breads

Chef Attendant Required

RACK OF LAMB

Choice of Dijon Mustard and Herbs, Yogurt and Coriander, or Roasted Garlic Bread Crumb
Crusted Frenched Rack of Colorado Lamb
Rosemary Fingerling Potatoes, Syrah Lamb Jus

Chef Attendant Required

NEW YORK STEAK HOUSE STATION

Choice of NY Striploin, Hangar Steak, Ribeye, Tenderloin or Flank Steak
Accompanied by House Made Steak Sauce, Horseradish Cream and Béarnaise Sauce
Parmesan Popovers, Mini Brioche Rolls
Choice of Creamed Spinach, Wild Mushroom and Cipollini Onion, Glazed Carrots, Mashed Potatoes, Shoestring French Fries, Potato Gratin, Hash Brown Potatoes
(Please select two side dishes)

Chef Attendant Required

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SIGNATURE STATIONS

(Some Stations require a Chef Attendant at $200.00, per Attendant)

SUSHI PRESENTATION

(Five pieces per person)

Selection of Sushi Rolls to include:
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

Chef Attendant Required

RAMEN NOODLE STATION

Fresh Ramen Noodles, Selection of Savory Broths
Accompanied by Traditional Garnish of Shiitake Mushrooms, Green Onions, Boiled Egg
Pickled Mustard Greens, Bean Sprouts, Roasted Pork Belly, Shredded Chicken, Bok Choy
Chili Sauce, Soy Sauce, Sesame Oil

Chef Attendant Required

ASIAN CREPE STATION

(Choice of two of the following)
Traditional Peking Duck, Braised Short Rib or Honey-Soy Roasted Chicken
Served with Cucumber, Scallion, Hoisin Sauce

Chef Attendant Required

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SIGNATURE STATIONS

(Some Stations require a Chef Attendant at $200.00, Per Attendant)

DIM SUM STATION

(Choice of five of the following)
Presented in traditional steamer basket
Crisp Spring Rolls: Vegetable, Shrimp or Lobster
Pot Stickers: Turkey, Pork, Vegetable
Steamed Dumplings: Shrimp Har Gow, Soy Bean Dumplings
Sui Mei: Chicken, Pork and Shrimp, or Beef
Steamed Buns: Chicken or BBQ Pork
Chinese Specialties: Crisp Chicken Lollipops, Scallion Pancake, Wonton Chips
Appropriate Condiments and Sauces

LO MEIN STATION

(Choice of two of the following)
Vegetable Lo Mein Noodles, Plum Sauce
Beef Lo Mein Noodles, Toasted Peanuts
Chicken Lo Mein Noodles, Chili-Black Bean Sauce
Shrimp Lo Mein, Crisp Asian Vegetables, Mushroom- Oyster Sauce
Peking Duck Lo Mein Noodles, Ginger, Flowering Chives
Chilled Rice Noodle Salad, Crisp Wontons

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SEAFOOD STATIONS

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 and 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 Fried Calamari, Jalapeno Aioli, Tomato Sauce
Chilled Poached Shrimp
Chilled Crab Claws
Miso Chilled Salmon, Sweet Chili Sauce
Cocktail Sauce, Herb Mustard Sauce, Mignonette, Lemons

Chef Attendant Required

CHILLED SEAFOOD DISPLAY

(Please select from the following)

Chilled Maine Lobster Tails	Market Price
Jumbo Stone Crab Claws (available late October to early May)	Market Price
Alaskan King Crab	Market Price

Cocktail Sauce, Miso-Mustard Sauce, Mignonette, Lemons

CAVIAR AND VODKA STATION

(Please select from the following)
Osetra, Sevruga or California Farm Estate Sturgeon
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)

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FIRST COURSE

CHILLED SELECTIONS

Wild Mushroom Terrine, Pickled Beets, Goat Cheese Purée, Grilled Artisan Crostini

Asparagus Trio, Chilled White Asparagus Soup, Grilled Asparagus Salad, White Aspargus and Truffle Custard

Seared Thai Beef Carpaccio, Flowering Vegetables, Watercress Pesto, Cracked Pepper-Yuzu

Chilled Foie Gras, Sauterne Gelée, Spiced Stone Fruit Compote, Sea Salt, Brioche Box

Maryland Blue Crab "BLT", Green Tomato Jam, Frisee, Smoked Bacon Aioli, Brioche Cracker

Seared Ahi Tuna, Chinese Long Beans, Japanese Potato, Olive Vinaigrette

Chilled Maine Lobster, English Pea Purée, Shaved Fennel, Grilled Asparagus, Baby Mache

Miso Glazed Shrimp, Green Papaya-Daikon Ramen, Coconut-Curry, Lotus Root Chip

WARM SELECTIONS

Grilled Prawns, Sweet Corn Purée, Fennel, Citrus-Olive Tapenade

Seared Diver Scallops, Cauliflower, Peas, Herb Butter

Crab Cake, Mustard Greens, Togarashi, Spicy Aioli

Pulled Pork Bun, Lotus Bun, Charred Scallion, Sesame

Grilled Squid, Wilted Spinach, Roasted Peppers, Lemon-Caper Vinaigrette

Roasted Duck Breast, Pea Shoots, Daikon, Grilled Pluots

Chickpea Cake, Summer Squash Stew, Coriander, Yogurt Raita

Warm Mushroom Tart, Farmer's Cheese, Grilled Spring Onions, Micro Salad

Sweet Corn Risotto, Bacon Lardons, Cipollini Onions
(for a maximum of 175 guests)

Goat Cheese Agnolotti, Smoked Tomato Sauce, Shaved Ricotta Salata
(for a maximum of 175 guests)

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FIRST COURSE CONTINUED

SOUP

Wonton, Baby Bok Choy, King Oyster Mushrooms, Scallions

Creamy Tomato, Parmesan Croutons, Basil Pesto

Sweet Corn Soup, Pumpernickel, Chive Oil

Asparagus Soup, Truffle, Crème Fraiche

Miso Soup, Wakame, Scallions, Tofu

Thai Chicken Soup, Ginger, Cilantro, Coconut Milk

SALAD

Baby Romaine, Shaved Parmesan, Roasted Garlic Croutons, Creamy Black Pepper Dressing

Asian Caesar, Wonton Crisps, Sesame Chips, Cashews, Soy-Garlic Dressing

Organic Mizuna, Shaved Fennel, Grapefruit, Feta Cheese, Baby Tomatoes, Lemon Emulsion

Iceberg, Tomatoes, Roquefort, Applewood Smoked Bacon, Red Onions, Creamy Buttermilk

Red Leaf Lettuce, Torn Country Bread, French Beans, Manchego Cheese, Olive Vinaigrette

Heirloom Tomatoes, Buffalo Mozzarella, Arugula, Aged Balsamic, Basil Oil

Baby Spinach, Crisp Goat Cheese, Stone Fruits, Toasted Almonds, Poppy Seed Vinaigrette

Watercress, Watermelon, Feta Cheese, Pickled Red Onions, Pine Nuts, Basil Vinaigrette

Organic Bibb, Roasted Corn, Baby Heirloom Tomatoes, Radish, Champagne Vinaigrette

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ENTREE

Roasted Halibut, Charred Sweet Corn, Garlic Chives, Haricot Vert, Heirloom Tomatoes

Red Snapper, Gazpacho, Cucumbers Noodles, Avocado Relish

Pan Seared Branzino, Creamy White Grits, Swiss Chard, Meyer Lemon- Olive Relish

Herb Beef Grilled Tenderloin, Vidallia Onion Puree, Potato Confit, Red Wine Sauce

Grilled Lamb Rack, Cracked Wheat, Summer Squash, Mint, Rosemary Jus

Seared Chicken Breast, Heirloom Beans, Tuscan Kale, Tomato Vinaigrette

Miso Baked Cod, Vegetable Fried Rice, Edamame, Japanese Eggplant

Pan Seared Salmon, English Pea Puree, Wild Mushrooms, Sesame- Fennel Slaw

Pan Seared Filet of Beef, Potato Gratin, Spiced Carrot Puree, Thyme Jus

Braised Beef Short Rib, Yukon Potato Puree, Wild Mushrooms, Burgundy Jus

Pastrami Spiced Pork Chop, German Potato Salad, Pommery Mustard Sauce

Ginger Glazed Chicken, Coconut Rice, Garlic Braised Mustard Greens

Onion Risotto, Chives, Cipollini's, Crispy Shallots

Crisp Tofu, Basmati Rice, Organic Vegetables, Red-Curry Sauce

Baked Ricotta Gnocchi, Wilted Spinach, Heirloom Tomato Salad
(for a maximum of 150 guests)

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DESSERT

New York Style Cheese Cake, Seasonal Fruit, Pineapple Sauce

Devil's Food Cake, Chocolate Mousse, Dulce de leche Center

Coconut Cake, Key Lime Cream

Chocolate-Peanut Torte, Salted Caramel

White Chocolate-Strawberry Pistachio Torte, Elderflower-Apricot Compote

Honey-Yogurt Panna Cotta, Strawberry Compote, Lemon Cream

Chocolate Banana Cream Pie, Caramel Sauce

Black Cherry Clafoutis, Mountain Berry Cream

Passion Curd, Raspberry Meringue Tart, Blueberry Sauce

The Mandarin Duo, Apricot-Green Tea Torte & Toasted Coconut Pie, Mango Cream

Chocolate Duo, Semi-Sweet Chocolate Pudding, Butterscotch Sauce & Black & White Chocolate Torte, Flourless Chocolate Cake

Freshly Brewed Illy Coffee, Decaffeinated Coffee, Tealeaves Tea Selection