



# MENU

MANDARIN ORIENTAL

NEW YORK CORPORATE THREE COURSE DINNER

## 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 event.

A gourmet three course meal will be designed including appetizer, entrée, dessert, and wine service with dinner. The following is a guideline to display what is included.

### ONE HOUR RECEPTION WITH PREMIUM BRAND OPEN BAR

#### Full Open Bar

Ketel One Vodka, Ketel One Citron, Tito's Vodka  
Ford's Gin, Bombay Sapphire  
Johnny Walker Black, Jack Daniels Whisky  
Maker's Mark Bourbon  
Bacardi Rum, Zaya Gran Reserva 12yr Rum  
Milagro Silver Tequila, Milagro Añejo Tequila  
Heineken Light, Blue Point Toasted Lager, Brooklyn Lager

#### Sparkling Wine

François Montand, Blanc de Blancs, Brut, France, NV

#### White Wine

(please select one)

Pinot Grigio, Di Lenardo, Friuli-Venezia Giulia, Italy  
Sauvignon Blanc, Mud House, Marlborough, New Zealand  
Chardonnay, Hess, Monterey County, California

#### Red Wine

(please select one)

Pinot Noir, Hanging Vine, St. Helena, California  
Elvio Tinterro, Rosso, Piedmont, NV, Italy  
Cabernet Sauvignon, Souverain, North Coast, California

### A SELECTION OF SIX BUTLER PASSED HORS D'OEUVRES & THREE COURSE DINNER

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A gourmet three course meal will be designed including a first course comprising of an appetizer, entrée, dessert, and wine service with dinner

## RECEPTION SPECIALTIES

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### CHILLED SELECTIONS

**Strip Steak** • Potato Cake • Truffle Tabasco Aioli

**Bufala Mozzarella Mousse** • Marinated Peppers • Pinenut Pesto • Basil Cone

**Edamame Hummus** • Fruikake • Sesame Rice Cracker

**Thai Vegetable Summer Roll** • Mint • Thai Basil • Chili Peanut Sauce

**Pastrami Cured Salmon** • Crisp Potato • Chive Crème Fraiche • Smoked Salmon Roe

**Spring Peas Soup** • Spiced Yogurt • Crispy Shallots

**Brie Fermier Tartelette** • Candied Pecan • Apricot Jam

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

**Scallop Ceviche** • Cucumber cup • Citrus • Pomegranate

**Smoked Salmon Rillettes** • Salmon Roe • Chive Cream • Blini

**Spicy Tuna Poke** • Seaweed Salad • Tobiko • Prawn Cracker

**Prosciutto and Parmesan Bruschetta** • Roasted Tomato Tapenade • Crostini

**Thai Green Curry Chicken Salad** • Micro Cilantro • Black Sesame Cone

**Sheep's Milk Ricotta** • Smoked Almonds • Apricot Compote • Crostini

**Furikake Seared Tuna** • Wonton Crisp • Wasabi Peas • Ginger-Soy Aioli

**Hamachi Tostada** • Avocado • Mango Cilantro • Tortilla Chip

## RECEPTION SPECIALTIES

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### HOT SELECTIONS

**Beef Empanada** • Roasted Tomatoes Salsa

**Ratatouille** • Phyllo • Thyme • Pecorino Cheese

**Maryland Mini Crab Cake** • Remoulade

**Popcorn Shrimp** • Chipotle Aioli

**Mushroom Volute** • Brioche Crouton

**White Truffle Potato Croquette**

**Shrimp Siu Mai** • Soy Vinaigrette • Micro Cilantro

**Petite Wagyu Beef Burgers** • Tomato Marmalade • Caramelized Onions • Brioche Bun

**Mini Short Rib Taco** • Tomatillo • Pickle Onion

**Mini Baked Andouille** • Apple Compote

**Chicken Dim Sum** • Soy • Chile Oil

**Mini Grilled Sandwiches** • Prosciutto • Quince Jams • Provolone • Baby Arugula

**Franks in Blanket** • Mini Franks • Spicy Brown Mustard

**Baby Lamb Chop** • Salsa Verde

**Beef or Vegetable Spring Roll** • Tonkatsu Dipping Sauce

**Edamame Pot Sticker** • Chili Soy Sauce

# FIRST COURSE

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## CHILLED SELECTIONS



### **Togarashi Seared Tuna**

Mango • Pickled Cucumber & Daikon • Trout Roe • Nori Rice Cracker • Soy Emulsion

### **Prime Beef Tartar**

Crostini • Radish • Capers • Shallots • Whole Grain Mustard Vinaigrette

### **Carpaccio of Herb Crusted Seared Lamb**

Croutons • Arugula Pesto • Pickled Pearl Onions • Caesar dressing

### **Jumbo Crab Salad**

Cucumber • Yuzu Jelly • Avocado Mousse • Lotus Root Chips

### **Foie Gras Torchon**

Apple Raisin Jam • Almond • Persimmon • Brioche

### **Chilled Maine Lobster**

Beet Carpaccio • Cara Cara Oranges • Mizuna • Fennel • Citrus Miso Dressing

### **Caprese**

Micro Cress • Heirloom Tomatoes • Garlic Crisp • Basil Pesto • Aged Balsamic

## WARM SELECTIONS

### **Butter Poached Lobster**

Tagliatelle Pasta • Pecorino Crostini • Pink Pepper

### **Grilled Jumbo Asparagus**

Poached Organic Egg • Celeriac truffle • Red Watercress • Gouda Crisp

### **Seared Scallops**

Black sesame and pink lentil puree-rice black sesame cracker-lemon oil

### **Crab Cake**

Spicy Corn Puree • Mustard Greens • Focaccia Crisp • Pepper Aioli

### **Braised Pork Belly**

Grilled Japanese Eggplant • Carrot Puree • Baby Bok Choy • Mango Chutney

### **Roasted Peking Duck Breast**

Pickled Radishes • Five Spiced Pears • Quince Vinaigrette • Sesame Rice Cracker

### **Goat Cheese Ravioli**

Heirloom Tomato Confit • Snow Peas • Tarragon Cream

## FIRST COURSE

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### SOUP

**Chilled Potato Leek** • Chive • Applewood Smoked Bacon

**Heirloom Tomato Gazpacho** • Crispy Chick peas • Spiced yogurt • Micro Cilantro

**Cauliflower** • Farro • Rosemary Oil

**Green Lentil** • Vegetable • Prune and Apricot compote

**Sunchoke** • Smoked Sturgeon • Sorrel Cream

**Spicy Saffron Coconut** • Shrimp Dumpling • Watercress • Cilantro

### SALAD

#### **Dried Pears & Baby Oak**

Endive • Frisée • Point Reyes Blue Cheese • Verjus Vinaigrette

#### **Kale & Baby Caesar Salad**

Shaved Parmesan • Herb Crouton • Roasted Garlic Caesar Dressing

#### **Caprese Salad**

Heirloom Tomatoes • Buffalo Mozzarella • Basil Pesto • Aged Balsamic

#### **Baby Beets**

Caramelized Figs • Murrays Cheese's "Project X" • Candied Walnuts • Tangerine Pressed Olive Oil

#### **Warm Goat Cheese**

Honey Roasted Apples • Heirloom Tomatoes • Frisée • Chili Almonds • Cider Vinaigrette

#### **Italian Escarole**

Roasted Corn • Sunchoke • Heirloom Tomatoes • Caciocavallo • Citrus Emulsion

#### **Red Quinoa**

Dried Cherries • Poached Pear • Spinach • Toasted pistachio • Raspberry Vinaigrette

#### **Roasted Asparagus**

Wild Arugula • Serrano Jamon • Feta • Olives • Whole Grain Mustard Dressing

#### **Caramelized Peaches**

Baby Arugula • Farro • Pickled Red Onion • Bleu Cheese • Maple Cider Emulsion

## ENTRÉE

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### **Grilled Chicken Breast**

Leek Puree • Roasted Beets • Artichoke Hearts • Thyme Reduction

### **Roasted Chicken Breast**

Corn Puree • Roasted Parsnips & Turnips • French Beans • Chicken Jus

### **Pan Seared Mahi-Mahi**

Cauliflower puree • Escabeche Vegetables • Herb Beurre Blanc

### **Red Quinoa Crusted Atlantic Salmon**

Asparagus Puree • Roasted Purple Potatoes • Heirloom Baby Carrots • Basil Beurre Blanc

### **Seared Bronzini**

Carrot Puree • Melange of Green Vegetables • Raspberry Sauce

### **Braised Short Rib**

Yukon Gold Potato Puree • Roasted Baby Vegetables

### **Grilled Skirt Steak**

Grilled Baby Vegetables • Eggplant Puree • Baby Mustard Greens • Salsa Verde

### **Grilled Beef Tenderloin**

Baby Carrot • Asparagus • Gratin Potato • Thyme Jus

### **Seared Beef Tenderloin**

Roasted Cauliflower Puree • Grilled Asparagus • Courgettes • Patty Pans • Red Wine and Cherry Sauce

### **Red Beet Risotto**

Crumble Goat Cheese • Micro Basil

### **Kale and Mushroom Vegan Ravioli**

Rustic Tomatoes Sauce • Arugula Pesto



# DESSERT

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## **Sacher Torte**

Chocolate Cremeux • Orange Marmalade • Chocolate Almond Biscuit

## **Pineapple Yuzu Sable**

Yuzu Curd • Buttery Breton • Coconut Cream

## **Red Berry Shortcake**

Pound Cake • Strawberry Chocolate Mousse • Red Berry Sauce

## **Key Lime Honey Meringue Tart**

Graham Sponge • Key lime Custard • Rum Lime Sauce

## **Triple Mousse Cake**

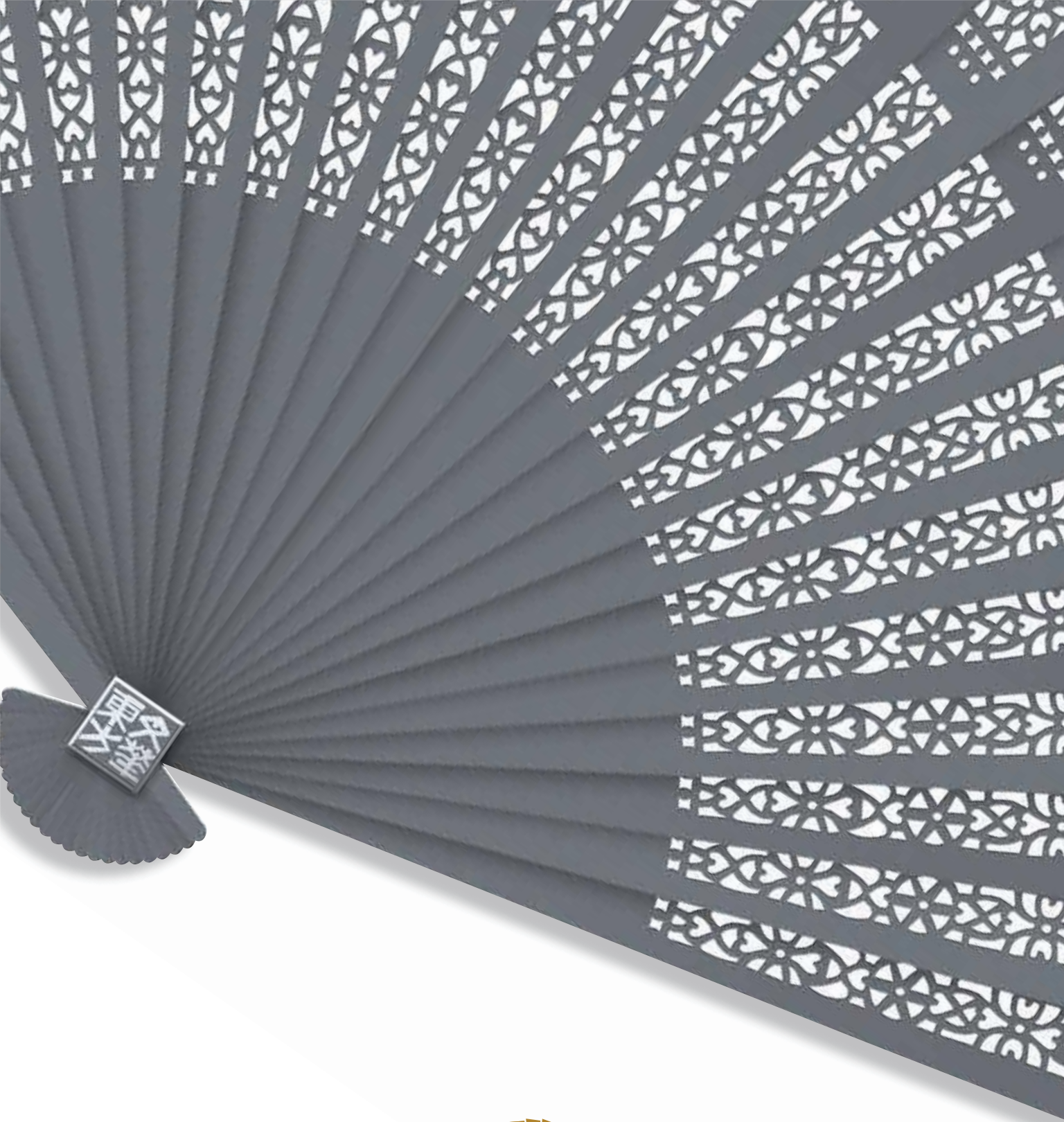
Trio Chocolate Mousse • Flourless Chocolate Cake • Caramelized Rice Crispy • Chocolate Sauce

## **MO Opera**

Pistachio Financier • Coffee Ganache

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





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