



MANDARIN ORIENTAL NEW YORK RECEPTION PACKAGE

RECEPTION PACKAGE



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

RECEPTION WITH FULL 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

Pinot Grigio, Di Lenardo, Friuli-Venezia Giulia, Italy
Sauvignon Blanc, Mud House, Marlborough, New Zealand
Chardonnay, Etude, "Lyric", Santa Barbara County, California

Red Wine

Pinot Noir, Hanging Vine, St. Helena, California
Sangiovese, Farnetella, Chianti, Tuscany, Italy
Cabernet Sauvignon, Susana Balbo, Mendoza, Argentina

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

RECEPTION SPECIALTIES



CHILLED SELECTIONS

Shichimi Seared Strip Steak • Potato Cake • Japanese Pickled Aioli

Prime Beef Tartar • Caper Remoulade • Crostini • Truffles

Sesame Seared Tuna Lettuce Roll • Carrots • Wasabi Aioli

Bayley Hazen Blue • Dried Fruit • Almond Brittle • Brioche **VEG** • **GF**

Waldorf Salad • Celery • Walnuts • Raisin • Tartlet **VEG**

Lemongrass Prawn • Pomelo • Thai Basil Seeds • Mint • Peanuts **GF**

Curried Hummus • Greek Feta • Lavash Chip **VEG**

Blackened Prawns • Grilled Pineapple Relish • Macadamia Nuts • Tortilla Chip

Smoked Salmon • Dill Yogurt • Cucumber Boxes • Caviar **GF**

Maine Lobster Roll • Gochujang Aioli • Kimchi

Gravlax Salmon • Smoked Salmon Roe • Lemon Crème Fraîche • Blini

Hamachi Tartar with Herbs Medley • Radish • Cucumber • Tortilla Chip

Goat Cheese Mousse • Fig Jam • Smoked Almond • Olive Rosemary Tart **VEG**

Ahi Tuna Poke • Chipotle Lime Tobiko • Avocado Mousse • Plantain Chip

Caviar • Chive Crème Fraîche • Potato Cake

Tandoori Spiced Chicken • Cucumber Raita • Naan Crisp

Scallop Ceviche • Cucumber Cup • Wasabi Bloody Mary • Yuzu • Shiso

GF • Gluten Free
VEG • Vegetarian
V • Vegan

FALL & WINTER 2019 – 2020

RECEPTION SPECIALTIES



HOT SELECTIONS

Beef Empanada • Roasted Tomato Salsa

Beef Shumai • Micro Cilantro • Soy Vinaigrette

Mini Grilled Three Cheese Sandwich • Apricot Jam • Baby Arugula **VEG**

Tempura Bay Scallop • Brioche • Avocado

Cauliflower and Truffle Velouté • 12 Grain Crisp **VEG**

Baby Lamb Chop • Raita • Micro Mint **GF**

Mini Shrimp Taco • Chipotle • Pickled Radish

Petite Wagyu Beef Burgers • Tomato Marmalade • Caramelized Onion • Brioche

Beef or Vegetable Spring Roll • Tonkatsu Dipping Sauce

Traditional Franks in a Blanket • Mini Franks • Spicy Brown Mustard

Edamame Pot Sticker • Chili Soy Sauce **VEG**

Mini Chicken Quesadilla • Lime Crème Fraîche • Cilantro

Chicken and Plantain Skewer • Poblano Pepper • Avocado **GF**

Beef Wellington • Port Wine Glaze

Crispy Polenta • Braised Short Rib • Carrot Chips **GF**

Artichoke and Spinach Tart • Phyllo • Pecorino Pepto Cheese **VEG**

White Truffle Potato Croquette • Sunchoke Purée **VEG**

Mini Baked Andouille • Apple Compote

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FALL & WINTER 2019 – 2020



SPECIALTY STATIONS

Some stations require a Chef 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

Lavash • Breadsticks • Sliced Baguettes • Water Crackers

PASTA STATION

Choice of three of the following

Spaghetti • Rigatoni • Orecchiette • Cavatelli • Penne • Fettuccine **VEG**

Wild Mushroom Ravioli • Four Cheese Ravioli • Ricotta Spinach Tortellini **VEG**

Choice of three of the following

Alfredo • Marinara • Roasted Garlic Forest Mushroom Stew **VEG**

Black Truffle Sauce • Fresh Plum Tomato with Basil Pesto • Sun-Dried Tomato Pesto Sauce **VEG**

Bolognese • Carbonara • Italian Sausage and Clam in White Wine Sauce

Puttanesca • Osso Bucco and Cipollini Onion Ragout

Chef's Assortment of Rustic Italian Breads

ANTIPASTO STATION

Grilled Artichokes • Arugula • Shaved Pecorino • Lemon • Olive Oil **GF • VEG**

Fresh Buffalo Mozzarella Cheese • Vine Ripe Tomatoes • Basil **GF • VEG**

Assorted Grilled Vegetables • Olive Oil • Aged Balsamic **GF • VEG**

Sweet Soppressata • Finocchiona • Serrano Ham • Mortadella • Bresaola

Tuscan Olives • Grilled Peppers with Marinated White Beans

Aged Reggiano with Basil • Olive Oil

Anchovies • Assorted Mustards

Assorted Baguettes • Ciabatta • Onion Focaccia

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FALL & WINTER 2019 – 2020



SPECIALTY STATIONS

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MEZZE STATION

Fattoush Salad • Romaine, Cucumbers • Parsley • Lemon **GF • VEG**
Batata Salata • Mint • Chives • Roasted Garlic Lemon Dressing **GF • VEG**
Lemon Hummus • Grilled Eggplant Baba Ghanoush **GF • VEG**
Smoked Almonds • Fresh Organic Dates • Kalamata Olives
Pita and Lavash Chips • Zaatar Flat Breads
Falafel
Tabbouleh **VEG**
Chicken Kebab • Garlic Yogurt Sauce
Moroccan Spiced Lamb Chop • Mint Pesto

TACO STATION

Choice of Three of the Following

Carnitas • Slow Roasted Pork Shoulder • Pickled Red Onion • Tomatillo Sauce **GF**
Pollo • Roasted Organic Chicken • Chipotle Chilies • Avocado **GF**
Chorizo • Spiced Mexican Sausage • Queso Cotija • Grilled Onion **GF**
Pescado • Crispy Cod • Lime Crème • Spicy Aioli **GF**
Camaron • Fried Rock Shrimp • Cilantro • Black Beans • Roasted Garlic **GF**
Vegetal • Roasted Mushrooms • Fresh Oregano **GF • VEG**
Flauta • Deep Fried Chicken Taco • Queso Fresco • Lettuce
Chicken or Beef Quesadilla • Oaxaca Cheese • Fresh Oregano
Accompanied by Marinated Radish • Pickled Jalapeno • Assorted Salsas • Limes **GF • VEG**

POKE STATION

Protein • Bigeye Tuna • King Salmon • Poached Baby Shrimp **GF**
Base • White Rice • Brown Rice • Spring Mix • Zucchini Noodles **GF**
Sauce • Sesame Ginger Dressing • Teriyaki Sauce • Spicy Mayo • Wasabi Soy • Sweet Chili
Mix-in • Scallion • Jalapeno • Seaweed Salad • Cucumber **GF**
Mix-in • Sweet Onion • Edamame • Avocado • Furikake **GF**
Topping • Tobiko • Pickle Ginger • Crisp Onions • Rice Cracker

Chef Attendant Required

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FALL & WINTER 2019 – 2020



SPECIALTY STATIONS

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WINTER HARVEST VEGETABLE STATION

Butternut Squash Salad • Dried Cranberries • Mizuna • Spiced Walnuts • Goat Cheese **GF • VEG**
Crudit  • Caramelized Onion Dip • Red Pepper Hummus • Cilantro Ranch **VEG**
Wild Arugula • Grilled Artichokes and Peppers • Farro • Pinenuts • Shaved Parmesan • Meyer Lemon **VEG**
Kale Salad • Red Quinoa • Roasted Beets • Dried Cherry Dressing **V**
Vegetarian Meat Balls • Harissa • Chive Yogurt
Baked Eggplant Involtini • Tomato Sauce • Mozzarella **GF • VEG**
Assorted Quiche • Leek • Asparagus • Artichoke **GF • VEG**
Spinach Tortellini • Ricotta • Tomatoes • Basil **VEG**

SPANISH TAPAS STATION

Gambas A La Plancha • Garlic Herbs and Lemon **GF**
Serrano Ham • Melon
Salpic n De Mariscos
Gazpacho Shooters **VEG**
Spinach Tortilla **GF • VEG**
Marinated White Bouquerones
Marinated Olive • Cheese • Almonds
Meatballs • Spicy Tomato Sauce **GF**
Patatas Bravas **GF • VEG**
Chorizo Empanadas
Fried Calamari • Roasted Red Pepper Rouille

SPORTS BAR STATION

Spicy Chicken Wings • Buttermilk Ranch Dip
Crudit  • Assorted Sauces **GF • VEG**
Mini Beef Sliders • Caramelized Onions • American Cheese • House Special Sauce
Crispy Onion Rings **VEG**
Fried Mozzarella Sticks • Marinara **VEG**
Spiced Waffle Fries **VEG**
Tortilla Chips • Pico de Gallo • Guacamole **GF • VEG**
Assorted Miniature Pizza's **VEG**

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FALL & WINTER 2019 – 2020



SPECIALTY STATIONS

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ULTIMATE TRUFFLE STATION

Crispy Truffle Polenta **GF • VEG**
Truffle Burrata • Heirloom Tomato • Pickled Strawberry **VEG**
Truffle Flat Bread • Ricotta • Wild Mushrooms • Spinach **VEG**
Truffle Mac and Cheese • Orecchiette • Wild Mushrooms • Chives **VEG**
Truffle Grilled Sandwiches **VEG**
Truffle Herb French Fries **GF • VEG**

SLIDER STATION

Crispy Sweet Potato Fries **GF • VEG**
Pulled Pork • Creamy Slaw • Pickles
Crispy Chicken • Lettuce • Tomatoes • Ranch Dressing
Portobello Mushroom • Caramelized Onions • Wild Arugula Pesto **V**

CARVING STATIONS

Some stations require a Chef attendant

NEW YORK STEAK HOUSE STATION

Choice of One

NY Striploin • Ribeye • Tenderloin • Skirt Steak **GF**
Accompanied by Chimichurri • Horseradish Cream • Béarnaise Sauce **GF**
Parmesan Popovers • Mini Brioche Rolls

Choice of Two

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

Chef Attendant Required

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SIGNATURE STATIONS

Some stations require a Chef attendant

SUSHI PRESENTATION

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

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Assorted Nigiri Sushi to include:

Hamachi • Salmon • Yellow Fin Tuna • Shrimp • Eel

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All Sushi Served with Wasabi, Pickled Ginger, Soy Sauce

Chef Attendant Required

ASIAN CREPE STATION

Choice of two of the following

Traditional Peking Duck • Braised Short Rib • Chicken

Served with Cucumber • Scallion • Hoisin Sauce

Chef Attendant Required

ASIAN STATION

Choice of two of the following:

Soba Noodles • Shiitake • Vegetables • Toasted Sesame • Ginger Soy **VEG**

Lo Mein Noodles • Shrimp • Scallops • Calamari • Baby Bok Choy • XO Sauce

Shanghai Noodle • Pork • Bean Sprouts • Scallion • Sweet Dark Soy

Choice of three of the following:

Presented in traditional steamer basket

Crisp Spring Rolls: Vegetable • Shrimp

Pot Stickers: Chicken • Pork • Vegetable

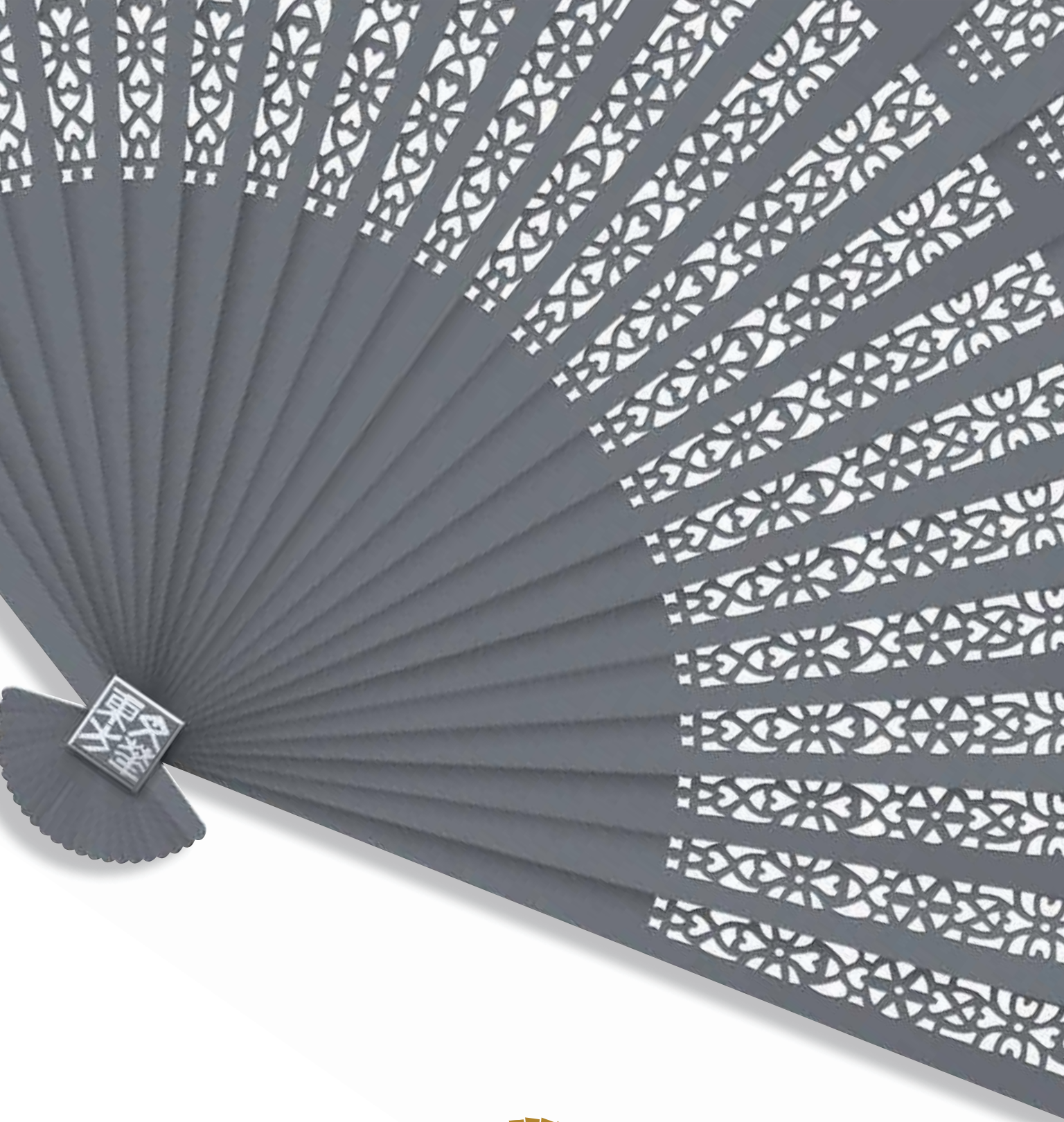
Steamed Dumplings: Shrimp Har Gow • Vegetables Dumplings

Sui Mei: Chicken • Pork • Shrimp

Steamed Buns: Chicken • BBQ Pork

Chinese Specialties: Crisp Chicken Lollipops • Scallion Pancake • Wonton Chips

Appropriate Condiments and Sauces



mandarinoriental.com/newyork/

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