



# MENU

MANDARIN ORIENTAL  
NEW YORK WEDDING MENU PACKAGE

# DINNER 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.

A gourmet three course meal will be designed including appetizer, choice of two entrées, dessert, wine service with dinner and a champagne toast. The following is a guideline to display what is included.

## ONE HOUR RECEPTION WITH PREMIUM BRAND OPEN BAR

### Premium Bar

Ketel One Vodka, Ketel One Citron, Grey Goose Vodka, Tito's Vodka  
Ford's Gin, Bombay Sapphire  
Johnny Walker Black, Macallan 12yr Single Malt Scotch  
Maker's Mark Bourbon Whiskey, Jack Daniels Whisky, Basil Hayden 8yr  
Bacardi Rum, Zaya Gran Reserva 12yr Rum  
Patrón Silver Tequila, Patron 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, Etude, "Lyric", Santa Barbara county, California

### Red Wine

(please select one)

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 Pickle 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** • Celery • Walnuts • Raisin • Tartlet **V**
- Lemongrass Prawn** • Pomelo • Thai Basil Seeds • Mint • Peanuts **GF**
- Blackened Prawns** • Grilled Pineapple Relish • Macadamia Nuts • Tortilla Chip
- Curried Hummus** • Greek Feta • Lavash Chip **VEG**
- Foie Gras Mousse** • Dried Fig • Apricot Jam • Brioche Toast
- Smoked Salmon** • Dill Yogurt • Cucumber Boxes • Caviar **GF**
- Porcini Mushroom Flan** • Truffle Dashi • Wild Mushroom **VEG**
- Maine Lobster Roll** • Gochujang Aioli • Kimchi
- Gravlax Salmon** • Smoked Salmon Roe • Lemon Crème Fraiche • Blini
- Green Herb Hamachi Tartar** • 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 Fraiche • Potato Cake
- Tandoori Spiced Chicken** • Cucumber Raita • Naan Crisp
- Chickpea & Potato Masala** • Tamarind Chutney • Puri **VEG**
- Scallop Ceviche** • Cucumber Cup • Wasabi Bloody Mary • Yuzu • Shiso

GF • Gluten Free  
VEG • Vegetarian  
V • Vegan

## RECEPTION SPECIALTIES

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### 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 Fraiche • 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

GF • Gluten Free  
VEG • Vegetarian  
V • Vegan

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

### **CHARCUTERIE DISPLAY**

Foie Gras Truffle Mousse • Venison Terrine with Apricots & Hazelnuts • Country Pâté  
Finocchiona • Serrano Ham • Bresaola • Smoked Duck Breast  
Duck Rillettes with Goat Cheese & Pistachio  
Assorted Mustards • Assorted Pickle • Chutneys • Olives • Breads

**GF • Gluten Free**  
**VEG • Vegetarian**  
**V • Vegan**

**FALL & WINTER 2019 – 2020**

## SPECIALTY STATIONS

*Some stations require a Chef attendant*

### 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*

**GF** • Gluten Free  
**VEG** • Vegetarian  
**V** • Vegan

FALL & WINTER 2019 – 2020



# SPECIALTY STATIONS



*Some stations require a Chef attendant*

## 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 Invololini • 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**

**GF • Gluten Free**  
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FALL & WINTER 2019 – 2020

## SPECIALTY STATIONS

*Some stations require a Chef attendant*



### 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**

### IBERICO STATION

Jamon Iberico  
Solomillo Iberico  
Chorizo Iberico  
Assorted Mustards • Marinated Manchego • Quince Jam • Manzanilla Olives  
Assorted Breads  
*Chef Attendant Required*

**GF • Gluten Free**  
**VEG • Vegetarian**  
**V • Vegan**

FALL & WINTER 2019 – 2020



# CARVING STATIONS

*Some stations require a Chef attendant*

## LEG OF LAMB

Roasted Garlic Bread Crumb Crusted Lamb Leg  
Dijon Mustard and Herbs • Yogurt and Coriander • Malbec Blueberry Sauce  
Rosemary Confit Baby Potatoes **GF**  
*Chef Attendant Required*

## 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*

**GF • Gluten Free**  
**VEG • Vegetarian**  
**V • Vegan**

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## SIGNATURE STATIONS

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*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**

Assorted Nigiri Sushi to include:

Hamachi • Salmon • Yellow Fin Tuna • Shrimp • Eel

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*

GF • Gluten Free  
VEG • Vegetarian  
V • Vegan

FALL & WINTER 2019 – 2020

## SIGNATURE STATIONS



*Some stations require a Chef attendant*

### 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

### TRADITIONAL DIM SUM

*Choice of four of the following*

**Pot Stickers:** Chicken • Pork • Vegetable

**Steamed Dumplings:** Shrimp Har Gow • Vegetables Dumplings • Scallops • Beef

**Sui Mei:** Chicken • Pork • Shrimp

**Steamed Buns:** Chicken • BBQ Pork

Appropriate Condiments and Sauces

*Chef Attendant Required*

GF • Gluten Free  
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## SEAFOOD STATIONS

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*Some stations require a Chef attendant*

### SEAFOOD BAR

Selection of Two Freshly Shucked Seasonal Coastal Oysters **GF**  
Steam Mussels • White Wine • Fennel • Saffron **GF**  
Crispy Fritto Misto • Calamari • Lemon  
Chilled Poached Shrimp **GF**  
Snow Crab Claw **GF**  
Scallop Ceviche • Wasabi Bloody Mary • Yuzu • Shiso  
Cocktail Sauce • Caper Remoulade • Ponzu Aioli • Mignonette • Lemons  
*Chef Attendant Required*

### CAVIAR AND VODKA STATION

*Please select from the following*

Golden Osetra • Classic Osetra • Classic Sevruga • Pacific 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)*

## THREE COURSE DINNER

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

**GF • Gluten Free**  
**VEG • Vegetarian**  
**V • Vegan**

FALL & WINTER 2019 – 2020



# FIRST COURSE

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## CHILLED SELECTIONS

### **Nori Seared Tuna**

Sweet Onion Relish • Marinated Cucumber • Wasabi Aioli • Soy Glaze • Crispy Wonton

### **Wagyu Beef Tartar**

Crispy Potato • Radish • Quail Eggs • Truffle Soy Vinaigrette

### **Lemongrass Poached Shrimp**

Green Papaya Slaw • Sweet Chili Vinaigrette • Toasted Cashews • Sesame Rice Cracker

### **Foie Gras Torchon**

Apple Gelée • Maitake Mushroom • Bourbon Maple Syrup • Spiced Brioche

### **Chilled Maine Lobster**

Watercress • Roasted Sunchokes • Pickled Mustard Seeds • Watercress Sesame Purée

GF

### **Truffle Burrata**

Japanese Plum Balsamic • Heirloom Tomatoes • Shiso • Sweet Onion Vinaigrette • Sesame Crisp

VEG

## WARM SELECTIONS

### **Grilled Jumbo Asparagus**

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

VEG

### **Seared Scallops**

Green Pea Purée • Shaved Cauliflower • Snow Peas • Lemon Beurre Blanc

GF

### **Crab Cake**

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

### **Braised Pork Belly**

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

GF

### **Roasted Peking Duck Breast**

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

GF

### **Goat Cheese Ravioli**

Heirloom Tomato Confit • Snow Peas • Tarragon Cream

VEG

GF • Gluten Free

VEG • Vegetarian

V • Vegan

## FIRST COURSE, CONTINUED



### SOUP

**Cauliflower Velouté** • Truffle Dusting **VEG**

**Roasted Kabocha Squash** • Gouda Crisp **VEG**

**Sunchoke** • Field Mushroom • Chive Oil **VEG**

**Carrot and Coconut** • Shrimp Dumpling • Watercress • Cilantro

### SALAD

#### **Baby Iceberg**

Winter Radish • Pancetta • Cherry Tomato • Red Onion • Smoked Chili Ranch

**GF**

#### **Asian Mixed Greens**

Avocado • Cucumber • Shaved Celery • Tomato • Daikon Sprouts • Soy Dressing

**V**

#### **Baby Beets**

Crispy Quinoa • Endive • Candied Pecans • Smoked Goat Cheese • Lemon White Balsamic Vinaigrette

**GF • VEG**

#### **Frisée**

Bayley Hazen Blue • Port Wine Poached Pears • Radicchio • Candied Walnuts • Maple Vinaigrette

**VEG**

#### **Spinach**

Chili Roasted Baby Carrots • Cilantro • Radish • Pine Nuts • Cumin-Lime Dressing

**GF • V**

#### **Mesclun Greens & Baby Kale**

Grilled Artichoke • Roasted Red Pepper • Feta • Olives • Pine Nuts • Red Sherry Vinaigrette

**GF • VEG**

#### **Baby Wild Arugula**

Murrays Cheese “Project X” • Raisins • Roasted Sunchokes • Smoked Almonds • Cabernet Vinaigrette

**GF • VEG**

#### **Butter Lettuce**

Endive • Fine Herbs • Toasted Hazel Nuts • Murrays Cheese “Butterhall” Cheddar Dressing

**GF • VEG**

**GF • Gluten Free**

**VEG • Vegetarian**

**V • Vegan**





## ENTRÉE

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### **Seared Beef Tenderloin**

Pearl Onions • Wild Mushroom and Artichoke Ragout • Celeriac and Truffle Purée •  
Port Wine Reduction

GF

### **Strip Sirloin Steak**

Boursin Spinach Purée • Brown Butter Cippolini Onions • Confit Fingerling Potatoes • Bearnaise

GF

### **Braised Short Rib**

Spinach and Potato Purée • Asparagus • Baby Heirloom Carrots • Crispy Onions

### **Garlic Crusted Lamb Loin**

Cauliflower Purée • Herb Israeli Couscous • Roasted Turnips • Escabeche Baby Carrots •  
Malbec and Blueberry Reduction

### **Seared Duck Breast**

Sweet Potato Purée • Braised Red Cabbage • Romanesco • Pomegranate Reduction

GF

### **Roasted Chicken Breast**

Parsnips Apple Purée • Roasted Carrot • Purple Potatoes • Pan Jus

GF

### **Pistachio Crusted Chilean Sea Bass**

Grilled Baby Fennel • Braised Endives • Asparagus Purée • Lemon Oregano Vinaigrette

GF

### **Branzino**

Spicy Corn Purée • Farro Ratatouille • Wild Arugula Salad • Basil Cream

### **Sesame Salmon**

Soba Noodles • Carrots • Ho Shimeji Mushrooms • Kombu Broth • Scallion Oil

### **Seared Strip Bass**

Fennel Orzo Casserole • Grilled Asparagus • Fennel Salad • Blood Orange Emulsion

### **Red Beet Risotto**

Goat Cheese • Walnuts • Basil

GF • VEG

### **Cauliflower Steak**

Roasted Cauliflower Purée • Escabeche Vegetables • Raisin and Capers Sauce

GF • V

GF • Gluten Free

VEG • Vegetarian

V • Vegan

## DESSERT

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### **Neapolitan Mousse Cake**

Dark Chocolate Mousse • White Chocolate Mousse • Strawberry Mousse • Flourless Cake •  
Strawberry Compote

GF • NF • VEG

### **Pick Me Up**

Mascarpone Mousse • Coffee Cremeux • Whopper Candy Cream

VEG

### **“The Mandarin”**

Orange Chiffon Cake • Mandarin Mousse • Rice Sesame Seed Crumble

VEG

### **Chocolate Dulcey Puff**

Dulcey Cream • Poached Pear

VEG

### **Pumpkin Roulade**

Cinnamon Chantilly Cream • Lingonberry • Toasted Pumpkin Seed

NF • VEG

### **Nutella Chocolate Tart**

Graham Tart Shell • Snack Mix • Hazelnut Powder • Toasted Honey Meringue

VEG

### **Apple Cider Cake**

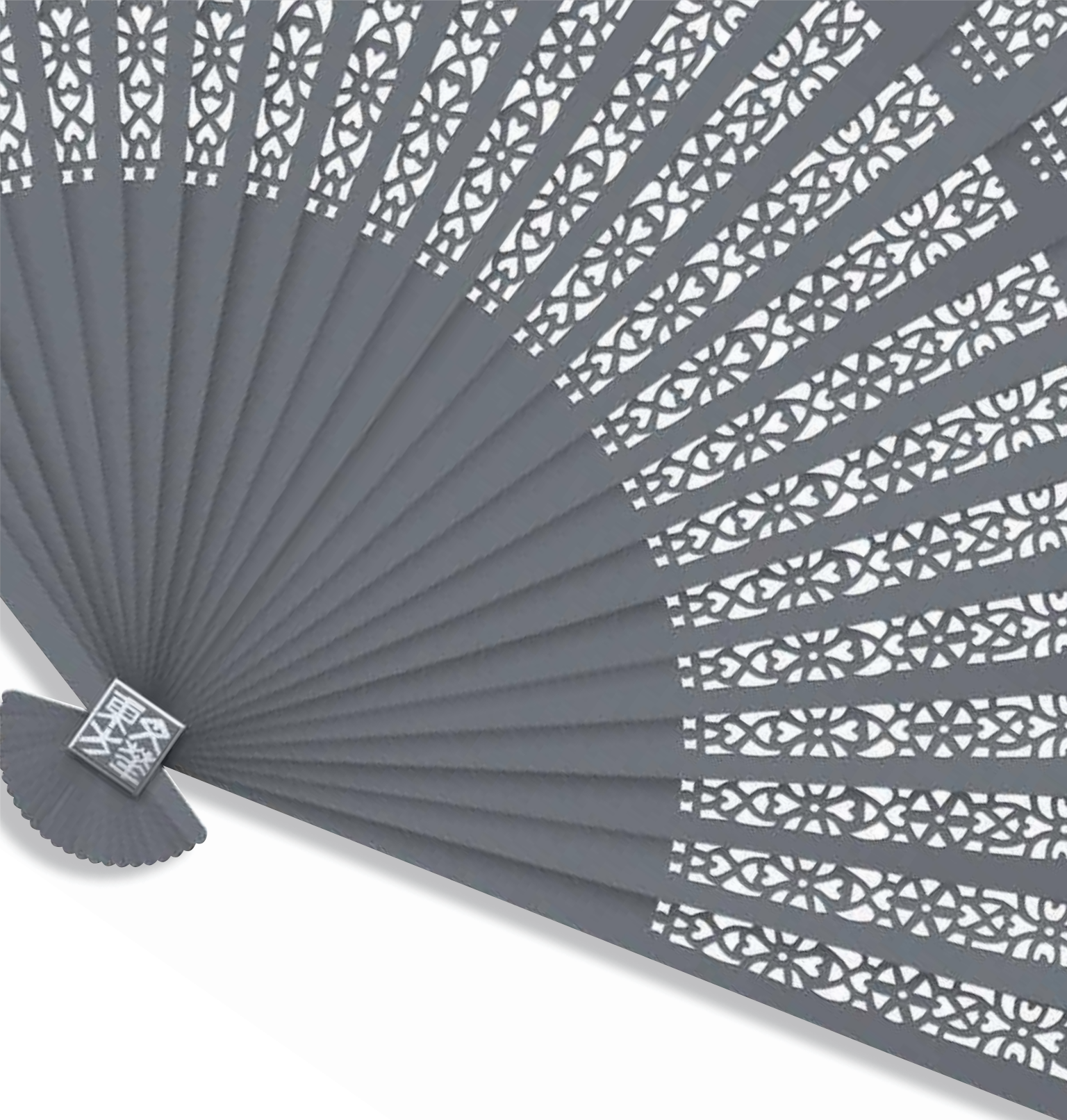
Calamansi Curd • Cream Chantilly • Caramelized Apple Compote

NF • VEG


### **New York Cheesecake**

Seasonal Berries • Gluten-Free Base

GF • NF • VEG



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