

PARK AVENUE TAVERN

NEW YORK CITY

THE SEAGRAM

(RECEPTION, 4 passed 1.5 hours passed, 2 hours of premium open bar)

THE CHRYSLER

(RECEPTION, 6 passed, 1.5 hours passed, 3 hours of premium open bar)

THE VANDERBILT

*(RECEPTION, 6 passed, 3 hours of premium open bar)
BUFFET ADDED IN.*

RECEPTION PLATTERS

not replenishable

VEGETABLE CRUDITÉ

seasonal selection of fresh vegetables served with house ranch

GRILLED VEGETABLE PLATTER

seasonal grilled vegetables, fresh herb balsamic vinaigrette

OLIVE PLATTER

selection of house marinated olives in citrus and thyme

MEDITERRANEAN ANTIPASTI PLATTER

*marinated olives, artichokes, and fresh mozzarella,
roasted peppers, cured meats, assorted cheese*

TRIO OF DIPS

*artichoke tapenade with rosemary pita chips
sundried tomato and feta with crostini
caramelized onion dip with kettle chips*

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PASSED HORS D'OEUVRES

VEGETARIAN

- VEGETABLE SPRING ROLLS** *chili sauce*
FRIED GREEN TOMATO *pimento cheese tomato relish*
MUSHROOM FARRO RISOTTO *truffle oil, parm*
TOMATO, BASIL & MOZZARELLA SKEWERS
sweet grape tomatoes, basil puree, fresh mozzarella, balsamic reduction
MINI CHEDDAR PANINI *granny smith apples, balsamic caramelized onion jam*
BRIE CHEESE WITH FIG JAM *rosemary dust, crostini*
PORTABELLA SLIDERS *herbed goat cheese, basil puree*

MEAT & POULTRY

- MINI SOUP AND GRILLED CHEESE SANDWICH**
cheddar, tomato-bacon bisque, Balsamic caramelized onion jam
CHICKEN EMPANADAS *spicy lime aioli*
TANDOORI CHICKEN SKEWERS *lime cilantro crema*
MEATBALL SLIDERS *house meatballs, parm cheese, basil mayo*
CHEESEBURGER SLIDERS *american cheese, dill pickle, signature sauce*
PULLED CHICKEN SLIDERS *bbq, red onions, mustard*
PORK BELLY SLIDERS *caraway aioli, crispy lettuce, and tomato*
LAMB MERGUEZ MEATBALLS *harissa aioli, scallions*
SOY GLAZED PORK *pickled slaw, endive*
PASTRAMI REUBEN BITES *marble rye toast*
STEAK SKEWERS *chimichurri, demi-glace*
STEAK AU POIVRE CROSTINI *rare peppercorn filet, cognac sauce*

SEAFOOD

- TUNA TARTARE** *avocado, kaffir aioli, ponzu, cucumber*
CARAMELIZED SHRIMP SKEWERS *kaffir sweet chili*
SALMON CEVICHE SPOON *sweet potato, cilantro*
MINI CRAB CAKES *red pepper conserve*
MAINE LOBSTER SPOON *preserved lemon*
MINI COD POTATO CAKE *old bay aioli*
SEASAME SEARED TUNA *wasabi mayo, crispy wonton*
SMOKED SALMON *pumpernickel crisp, dill crème fraîche, caviar*
CITRUS SCALLOP CRUDO SPOON *avocado salsa*

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ADD-ONS

each platter serves 10-12 people

GUACAMOLE & SALSA PLATTER

house- made guacamole & salsa, served with tortilla chips

MINI BRIOCHE SANDWICH PLATTER

*trio of sandwiches on mini brioche includes:
pastrami with pickles and whole grain mustard,
smoked turkey, maple mustard, dried fruit compote, gruyère
fresh mozzarella with roasted peppers and basil*

FLATBREAD PIZZAS TOWER

margarita and pepperoni

SPINACH AND ARTICHOKE DIP

parm and jack cheese, pita chips