

REFRESHMENT BREAKS

bqt@princetonclub.com • 212-596-1210 • Fall/Winter 2019-2020

REFRESHMENT BREAKS

Coffee, Decaffeinated Coffee, Tea Selection

\$7.50 per person

Assorted Soft Drinks, Sparkling & Vitamin Waters

Bottled Iced Teas & Starbucks Coffee Drinks

\$6 – \$7 each - Charged as Consumed

We love NYC water – you will too!

To help the environment, we do not sell bottled mineral waters in our banquet areas.

YOGURT LOAVES & PARFAITS

Chocolate, Marble, Lemon & Carrot Loaves

Greek Yogurts, Crunchy Granola

& Fresh Berry Parfaits

Coffee, Decaffeinated Coffee, Tea Selection

\$16 per person

SOMETHING SWEET

Cheesecake Drops, Macarons,

Miniature Black & White Cookies,

Tea Cookies, Baby Cupcakes

Coffee, Decaffeinated Coffee, Tea Selection

\$24 per person

GET UP AND STRETCH!

Fresh Vegetable Crudite & Ranch Dip Shots,

Hummus & Whole Wheat Pretzels, Kind Bars,

Individual Bagged Trail Mix, Whole Fruits,

Naked Juices and Smoothies

Coffee, Decaffeinated Coffee, Tea Selection

\$20 per person

COFFEE HOUSE

An Assortment of Coffee Cakes,

Mini Muffins, Scones, Biscotti & Brownies

Coffee, Decaffeinated Coffee, Tea Selection

\$19 per person

COOKIES & FRUIT

Freshly Baked Chocolate Chip, Oatmeal

& Peanut Butter Cookies*

Whole Fresh Fruit: Apples, Bananas & Grapes

Coffee, Decaffeinated Coffee, Tea Selection

\$16 per person

*Gluten Free Cookies Available

DONUT SHOPPE

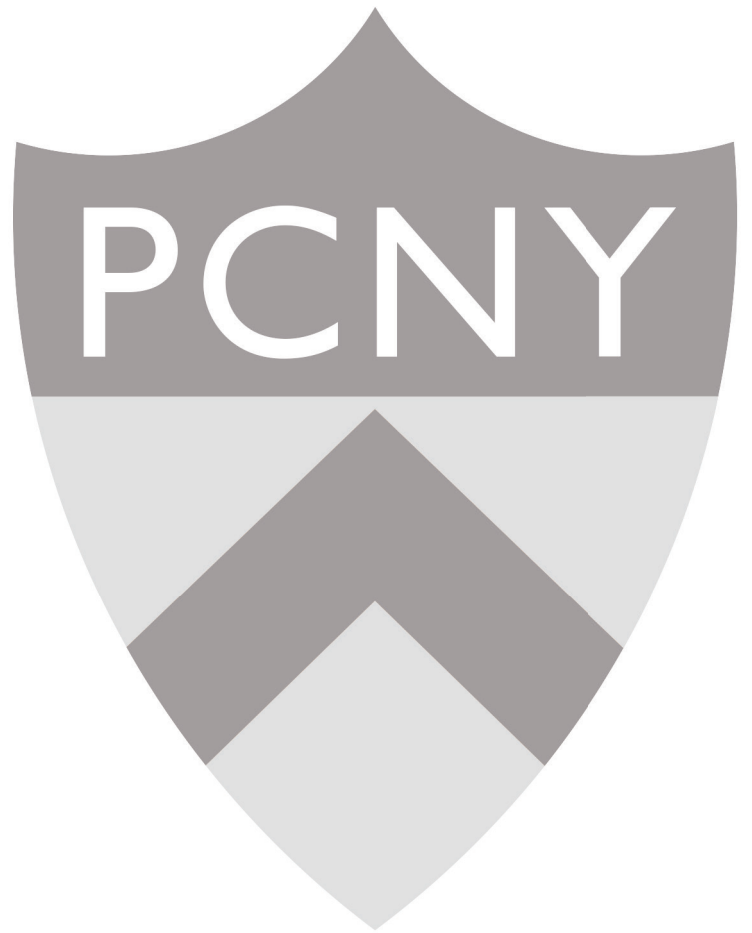
Mini Jelly, Nutella, Glazed, Boston Cream,

Chocolate & Vanilla Frosted

Coffee, Decaffeinated Coffee, Tea Selection

\$19 per person





BREAKFAST

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BREAKFAST

THE PRINCETON

(Served Buffet or Sit-Down)

Orange, Grapefruit & Cranberry Juice
Assorted Breakfast Pastries to include:
Danish Pastry, Flaky Croissants, Assorted Fruit Muffins & Bagels,
Fruit Preserves, Sweet Butter, Flavored Cream Cheeses
Display of Sliced Fresh Fruit & Seasonal Berries
Coffee, Decaffeinated Coffee, Tea Selection

\$37 per person

THE OLD NASSAU

(Served Buffet or Sit-Down)

Orange, Grapefruit & Cranberry Juice
Scrambled Eggs with Fresh Herbs;
Crispy Bacon & Country Sausage;
Crispy Breakfast Potatoes O'Brien
Display of Sliced Fresh Fruit & Seasonal Berries
Danish Pastry, Flaky Croissants, Assorted Fruit Muffins & Bagels
Fruit Preserves, Sweet Butter, Flavored Cream Cheeses
Coffee, Decaffeinated Coffee, Tea Selection

\$45 per person

THE HEALTHY ALTERNATIVE

(Served Buffet)

Orange, Grapefruit, & Cranberry Juice
Assorted Low-Fat & Greek Yogurts,
Crunchy Granola & Almond-Raisin Muesli
Fresh Mixed Berries, Sliced Yogurt Loaves,
Hot Oatmeal with Toppings of Strawberries,
Raisins & Walnuts; Shelled Hard Boiled Eggs
Low-Fat and Fat-Free Milk
Coffee, Decaffeinated Coffee, Tea Selection

\$40 per person

ADDITIONAL ITEMS TO ENHANCE YOUR BREAKFAST MENU

Smoked Norwegian Salmon Platter,
Sliced Tomatoes, Red Onions & Capers
\$12.00 per person

Cinnamon Challah French Toast with
Warm Vermont Maple Syrup
\$6.50 per person

Assorted Cold Cereals with Large Bowl
of Seasonal Berries or Bananas
\$9.50 per person

Hard Boiled Eggs in the Shell
\$3.50 per person

*Belgian Waffles with Fresh Berries,
Warm Vermont Maple Syrup
\$7.50 per person

*Omelets Made-to-Order to include:
Ham & Gruyere, Spanish, Western,
Mushroom, Smoked Salmon
\$10.00 per person

Hot Oatmeal with Toppings of
Strawberries, Raisins & Walnuts
\$6.50 per person

* Uniformed Chef Fee: \$125





LUNCH BUFFETS

New York Deli Buffet
Gourmet Sandwich Buffet
The Tiger Stripe Buffet

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PRINCETON CLUB *New York*

LUNCH BUFFETS: NEW YORK DELI BUFFET

(REQUIRES A MINIMUM OF 20 GUESTS)

DELI SALADS

Local Baby Greens, Heirloom Cherry Tomatoes, Shredded Carrots, Radish, Balsamic Dijon Vinaigrette* (GF,Vegan)
Red Skinned Potato Salad, Hard Cooked Egg, Sweet Pickle Relish* (GF)
Classic Deli Cole Slaw* (GF, Vegan)

BUILD YOUR OWN SANDWICHES

Sliced Roast Beef, Turkey Breast, Black Forest Ham & Genoa Salami
Sliced Cheddar, Muenster, Swiss & Provolone Cheeses

Country Sourdough, Multi Grain, & Marble Rye

Condiment Platter of Sliced Tomatoes, Pickle Spears, Red Onions, & Butter Lettuce
Grain Mustard, Horseradish Mayo, & Dijonnaise

Individually Bagged Kettle Chips
Sliced Seasonal Fruits & Berries
Black & White Cookies, Brownies

\$50 per person

*Vegetarian Option



LUNCH BUFFETS: THE GOURMET SANDWICH BUFFET

(REQUIRES A MINIMUM OF 20 GUESTS)

SELECT 2 SALADS

- Honey Mustard Fingerling Potato Salad, Arugula, Peas & Pancetta, Hard Cooked Eggs, Dill & Chive Dressing (GF)
 - Italian Chopped Salad, Romaine, Grape Tomatoes, Red Onions, Pepperoncini, Salami, Artichoke Hearts, Mozzarella & Croutons
 - Green Bean Orzo Salad, Green & Yellow Wax Beans, Tomatoes, Feta & Mint, Red Wine Vinaigrette*
 - Autumn Harvest Salad, Fall Greens, Roasted Pears, Butternut Squash, Cranberries, Crumbled Blue Cheese, Candied Pecans, Apple Cider-Honey Vinaigrette* (GF)
 - Autumn Greens, Julienne Rainbow Root Vegetables, Carrot Ginger Dressing* (GF, Vegan)
-

ASSORTED PRE-MADE GOURMET SANDWICHES & WRAPS

- Virginia Ham, Gruyere, Frisee & Fig Dijonnaise on a Pretzel Bun
 - Chicken Caesar "Club", Grilled Chicken, Roasted Tomatoes, Arugula, Crispy Pancetta, Artichoke Pesto on Ciabatta
 - Brooklyn Special, Genoa Salami, Mortadella & Provolone, Arugula, Marinated Peppers on Focaccia
 - Turkey, Farmhouse Cheddar, Local Mesclun, Cranberry Mayonnaise on Multi Grain Roll
 - Grilled Zucchini, Roasted Red Pepper & Portobello Spinach Wrap with Roasted Garlic Hummus, Sun Dried Tomato Pesto*
-

Peanut Butter & Jelly Brownies, Double Chocolate Brownies, Salted Caramel & Pretzel Brownies

Fresh Sliced Fruits and Seasonal Berries

Coffee, Decaffeinated Coffee, Tea Selection

\$54 per person

*Vegetarian Option

LUNCH BUFFETS: THE TIGER STRIPE BUFFET

(REQUIRES A MINIMUM OF 20 GUESTS)

SELECT TWO SALADS

- Local Spring Greens, Heirloom Cherry Tomatoes, Shredded Carrots, Radish, Balsamic Dijon Vinaigrette* (GF, Vegan)
- Southwest Caesar Salad, Romaine Lettuce, Charred Corn, Black Beans, Roasted Peppers, Cotija Cheese, Crispy Tortilla, Avocado Cilantro Dressing*
- Fall Israeli Couscous Salad, Semolina Couscous, Spinach, Kale, Fennel, Carrots, Squash & Chick Peas, Charred Lemon Vinaigrette (Vegan)
- Honey Mustard Fingerling Potato Salad, Arugula, Peas & Pancetta, Hard Cooked Eggs, Dill & Chive Dressing (GF)
- Italian Chopped Salad, Romaine, Grape Tomatoes, Red Onions, Pepperoncini, Salami, Artichoke Hearts, Mozzarella & Croutons
- Autumn Harvest Salad, Fall Greens, Roasted Pears, Butternut Squash, Cranberries, Crumbled Blue Cheese, Candied Pecans, Apple Cider-Honey Vinaigrette* (GF)
- Mediterranean Salad, Romaine Lettuce, Heirloom Tomatoes, Cucumbers, Red Onions, Feta Crumbles, Olives, Pita Croutons, Tzatziki Dressing*

SELECT TWO ENTREES

- Pan Seared French Breast, Bacon Glazed Brussels Sprouts, Roasted Sweet Potato Fingerlings, Herbed Chicken Jus (GF)
- Apple Cider Brined Chicken Breast, Butternut Squash Purée, Cranberry Braised Swiss Chard, Mustard Maple Glaze (GF)
- Pan Seared Wild Salmon, Carnival Cauliflower, Peruvian Potato Confit, Blood Orange Reduction (GF)
- Pan Seared Gulf Coast Grouper, Stir Fried Baby Bok Choy & Pea Shoots, Wasabi Whipped Potatoes, Lemon Ginger Beurre Blanc (GF)
- Sliced "Barrel-Cut" NY Steak, Jumbo Asparagus, Roasted Shallot Jam, Herbed Duchess Potato, Red Wine Demi (GF)
- Shawarma Spice Rubbed Tri-Tip of Beef, Garlic & Rosemary Potatoes, Roasted Mushrooms, Tomatoes & Zucchini, Charred Lemon Chicken Jus (GF)
- Tomato, Spinach & Cheese Tart, Sautéed Baby Spinach & Oven Roasted Tomatoes, Olives, Crumbled Feta, Flaky Crust*
- Local Vegetable Fricassee, Roasted Brussels Sprouts, Cauliflower, Red Pearl Onions, Beets & Lentils, Horseradish Gremolata*

SELECT ONE DESSERT STATION

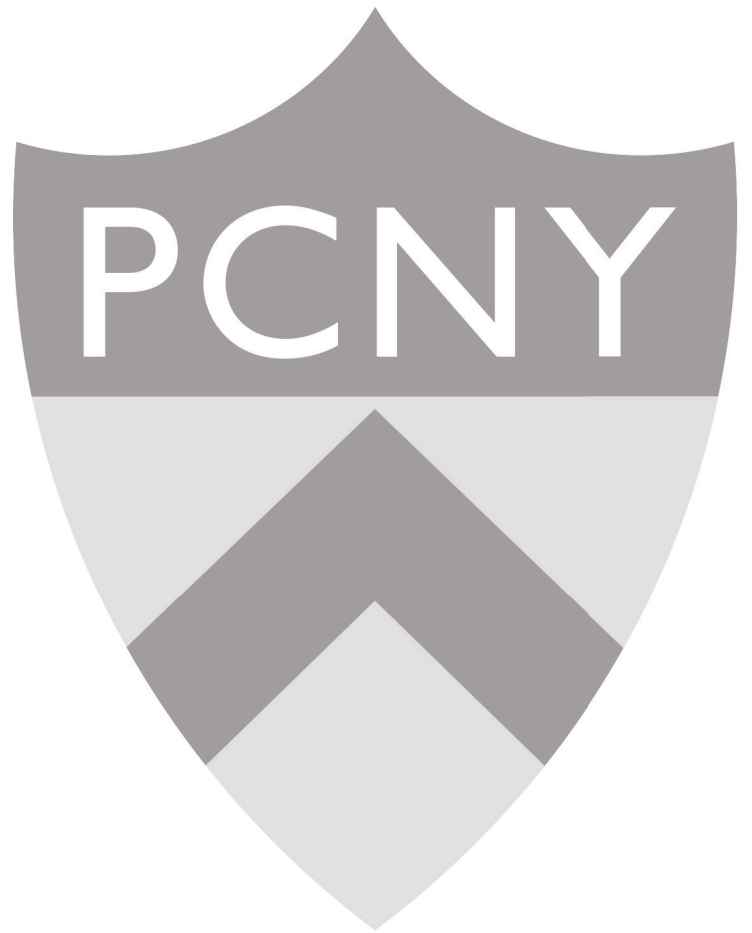
- Cookie Bar Including Chocolate Chip, Peanut Butter, Oatmeal Raisin, Assorted Rugelach & Biscotti with Ice-Cold Milk & Chocolate Milk
- Just a Bite Station with French Macaroons, Miniature Cheesecakes, Cupcakes & Tarts
- Fruit Bar Including Assorted Miniature Fruit Tarts, Fruit Kabobs with Honey Lime Yogurt, Mango Panna Cotta, Chocolate Dipped Strawberries
- Donut Shoppe with Mini Jelly, Boston Cream, Glazed, Chocolate & Vanilla Frosted

Includes: Coffee, Decaffeinated Coffee, Tea Selection

Lunch: \$60 per person

Additional Entrée or Gourmet Sandwiches: \$8.50 per person

*Vegetarian Option



PLATED LUNCH

Please select 1 Appetizer, 1 Entree, and 1 Dessert from the following pages

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PRINCETON CLUB *New York*

PLATED LUNCH - APPETIZERS

PLEASE SELECT 1 APPETIZER

Salad of Baby Mesclun (GF)

Orange Sections, Goat Cheese Crumbles,
Candied Spiced Pecans, Cranberry Vinaigrette

California Farm Greens (GF)

Shaved Fennel, Blistered Grapes, Toasted Almonds,
Sherry Vinaigrette

Romaine & Castelfranco Radicchio

Kalamata Olives, Shaved Parmesan, Herbed Croutons
& Crispy Pancetta, Red Wine Vinaigrette

Arugula & Radicchio Salad

Shaved Cauliflower, Chick Peas, Falafel "Crouton",
Tahini Dressing

Baby Gem, Watercress & Frisée* (GF, Vegan)

Radish, Pine Nuts, Beet Purée, Poppy Seed Dressing

Local Mesclun Greens* (GF, Vegan)

Heirloom Cherry Tomatoes, Shredded Carrots,
Radish, Balsamic Dijon Vinaigrette

Arugula Spinach Salad (GF)

Pickled Cranberries, Toasted Pumpkins Seeds,
Sharp White Cheddar Cheese, Maple-Cider Vinaigrette

Southwest Caesar Salad (GF)

Romaine Lettuce, Charred Corn, Black Beans,
Roasted Peppers, Cotija Cheese, Crispy Tortilla,
Avocado Cilantro Dressing

PREMIUM APPETIZERS AVAILABLE SURCHARGE OF \$5 PER PERSON

Creamy Burrata (GF)

Japanese Pumpkin, Shaved Figs,
Toasted Hazelnuts & Micro Cress,
Fig Balsamic Vinaigrette

Smoked Duck Breast (GF)

Vanilla & Rosemary Parsnip Puree,
Butternut Squash, Pomegranates, Red Leaf Sorrel



PLATED LUNCH - ENTREES

PLEASE SELECT 1 ENTREE

IF YOU WISH TO OFFER A CHOICE OF TWO ENTRÉES, PLEASE ADD \$5 PER PERSON TO THE LUNCH PRICE.

FROM THE RANGE

Mediterranean Pan Roasted Chicken Breast • \$49 per person

Vegetable & Currant Couscous, Roasted Delicata Squash, Olive Tapenade Chicken Jus

Herbed Chicken Breast • \$49 per person

Roasted Heirloom Carrots with Rosemary Gremolata, Cauliflower Gratin, Thyme Scented Chicken Demi

Pan Seared French Breast (GF) • \$52 per person

Bacon Glazed Brussels Sprouts, Roasted Sweet Potato Fingerlings, Herbed Chicken Jus

Apple Cider Brined Chicken Breast (GF) • \$51 per person

Butternut Squash Purée, Cranberry Braised Swiss Chard, Mustard Maple Glaze

Seared Chicken Breast (GF) • \$54 per person

Parsnip Potato Purée, Harvest Succotash of Autumn Squash, Corn & Beets, Rosemary Chicken Jus

FROM THE SEA

Pan Seared Wild Salmon (GF) • \$54 per person

Citrus Braised Endive, Peruvian Potato Confit, Blood Orange Reduction

Pan Roasted Ocean Striped Bass (GF) • \$56 per person

Carrot Ginger Purée, Julienne Rainbow Root Vegetables, Kale Chimichurri

Pan Seared Black Sea Bass (GF) • \$58 per person

Butternut Squash & Cashew Curry, Basmati Rice, Scallion Coulis

Pan Seared Gulf Coast Grouper (GF) • \$58 per person

Stir Fried Baby Bok Choy & Pea Shoots, Wasabi Whipped Potatoes, Lemon Ginger Beurre Blanc

FROM THE LAND

Sliced “Barrel-Cut” NY Strip Steak (GF) • \$61 per person

Jumbo Asparagus, Roasted Shallot Garlic Jam, Herbed Duchess Potato, Red Wine Demi

Grilled 8oz. Center Cut Filet Mignon (GF) • \$68 per person

Charred Leek, Wild Mushrooms, Polenta Cake, Wilted Spinach, Port Wine Demi

Grilled Steakhouse Filet Mignon (GF) • \$66 per person

Jumbo Asparagus, Dauphinoise Potato, Caramelized Cipollini Onion, Sauce Au Poivre

Roasted Colorado Lamb (GF) • \$72 per person

Celeriac Puree, Mustard Glazed Brussels Sprouts, Fig & Grape Agrodolce



PLATED LUNCH - DESSERTS

PLEASE SELECT 1 DESSERT

Caramelo Cake (GF)

Milk Chocolate & Caramel Mousse, Chocolate
Dacquoise, Caramel Drizzle

Strawberry Strip

Layers of Strawberry & Pistachio Mousse Between
Layers of Vanilla Sponge, Berry Coulis

Pecan Tart

Caramel & Pecan Filling, Orange Scented
Whipped Cream, Chocolate Sauce

Pumpkin Swirl Cheesecake

Speculoos Cookie Crumble, Vanilla Anglaise

Classic Carrot Cake (GF)

Layers of Carrot, Cinnamon, Walnut & Pineapple
Cake with Cream Cheese Frosting

Pastry Centerpiece

A Colorful Display of Miniature Pastries,
Macarons, Tarts, Cupcakes & Petit Fours
Garnished with Fresh Grapes & Berries

Milk Chocolate Crunch Bar

Silky Milk Chocolate Mousse, Praline Crunch,
Chantilly Cream, Raspberry Coulis

Trio of Sorbets in Martini Glass (GF)

Raspberry, Lemon, & Mango Sorbets
with Fresh Berry Garnish

Apple Crisp Cheesecake

Creamy New York Style Cheesecake with
Cinnamon Apple Swirl, Whipped Cream &
Caramel Sauce

Duo of Ice Creams in

Dark Chocolate Dipped Waffle Cup

Chocolate, Vanilla, Strawberry, Salted Caramel,
Rum Raisin Ice Creams
(Please choose two)

Coffee, Decaffeinated Coffee, Tea Selection Included



SUBSTITUTIONS

VEGETARIAN & KOSHER OPTIONS

VEGETABLE SUBSTITUTES

Zucchini Noodle* (GF, Vegan) • \$47

With Artichokes, Olives, Lemon Olive Oil, Chili Flakes & Campari Tomato

Leek & Gruyere Quiche • \$50

With Blistered Heirloom Tomatoes and Crispy Leeks

Roasted Cauliflower “Steak”* (GF, Vegan) • \$48

Cauliflower Steak, King Oyster Mushrooms, Blistered Tomatoes and Crispy Leeks

Quinoa & Apple Stuffed Acorn Squash (GF, Vegan) • \$47

Lentils, Apples, Kale, Sage & Cinnamon-Maple Scented Walnuts

Seared Tofu & Kimchee Rice Bowl* (GF, Vegan) • \$47

Julienne Carrots, Edamame, Cucumbers, Enoki Mushrooms

Cauliflower & Vegetable “Parmesan” • \$47

Grilled Zucchini, Yellow Squash, Spinach, Fresh Mozzarella, in a Cauliflower Crust, Smoked Tomato Coulis

KOSHER MEALS

The delivery charge for orders is \$65.

Breakfast \$50 per person

Lunch \$65 per person

Dinner \$85 per person

Hors d'oeuvres \$45 per dozen (Minimum of 5 dozen)





DINNER BUFFET

The Tiger Stripe Buffet

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PRINCETON CLUB *New York*

DINNER BUFFET: THE TIGER STRIPE BUFFET

(REQUIRES A MINIMUM OF 20 GUESTS)

SELECT THREE SALADS

- Local Spring Greens, Heirloom Cherry Tomatoes, Shredded Carrots, Radish, Balsamic Dijon Vinaigrette (GF, Vegan)
 - Southwest Caesar Salad, Romaine Lettuce, Charred Corn, Black Beans, Roasted Peppers, Cotija Cheese, Crispy Tortilla, Avocado Cilantro Dressing*
 - Fall Israeli Couscous Salad, Semolina Couscous, Spinach, Kale, Fennel, Carrots, Squash & Chick Peas, Charred Lemon Vinaigrette (Vegan)
 - Honey Mustard Fingerling Potato Salad, Arugula, Peas & Pancetta, Hard Cooked Eggs, Dill & Chive Dressing (GF)
 - Italian Chopped Salad, Romaine, Grape Tomatoes, Red Onions, Pepperoncini, Salami, Artichoke Hearts, Mozzarella & Croutons
 - Autumn Harvest Salad, Fall Greens, Roasted Pears, Butternut Squash, Cranberries, Crumbled Blue Cheese, Candied Pecans, Apple Cider-Honey Vinaigrette* (GF)
 - Mediterranean Salad, Romaine Lettuce, Heirloom Tomatoes, Cucumbers, Red Onions, Feta Crumbles, Olives, Pita Croutons, Tzatziki
-

SELECT THREE ENTREES

- Pan Seared French Breast, Bacon Glazed Brussels Sprouts, Roasted Sweet Potato Fingerlings, Herbed Chicken Jus (GF)
 - Apple Cider Brined Chicken Breast, Butternut Squash Purée, Cranberry Braised Swiss Chard, Mustard Maple Glaze (GF)
 - Pan Seared Wild Salmon, Carnival Cauliflower, Peruvian Potato Confit, Blood Orange Reduction (GF)
 - Pan Seared Gulf Coast Grouper, Stir Fried Baby Bok Choy & Pea Shoots, Wasabi Whipped Potatoes, Lemon Ginger Beurre Blanc (GF)
 - Sliced "Barrel-Cut" NY Steak, Jumbo Asparagus, Roasted Shallot Jam, Herbed Duchess Potato, Red Wine Demi (GF)
 - Shawarma Spice Rubbed Tri-Tip of Beef, Garlic & Rosemary Potatoes, Roasted Mushrooms, Tomatoes & Zucchini, Charred Lemon Chicken Jus (GF)
 - Tomato, Spinach & Cheese Tart, Sautéed Baby Spinach & Oven Roasted Tomatoes, Olives, Crumbled Feta, Flaky Crust*
 - Local Vegetable Fricassee, Roasted Brussels Sprouts, Cauliflower, Red Pearl Onions, Beets & Lentils, Horseradish Gremolata*
-

SELECT ONE DESSERT STATION

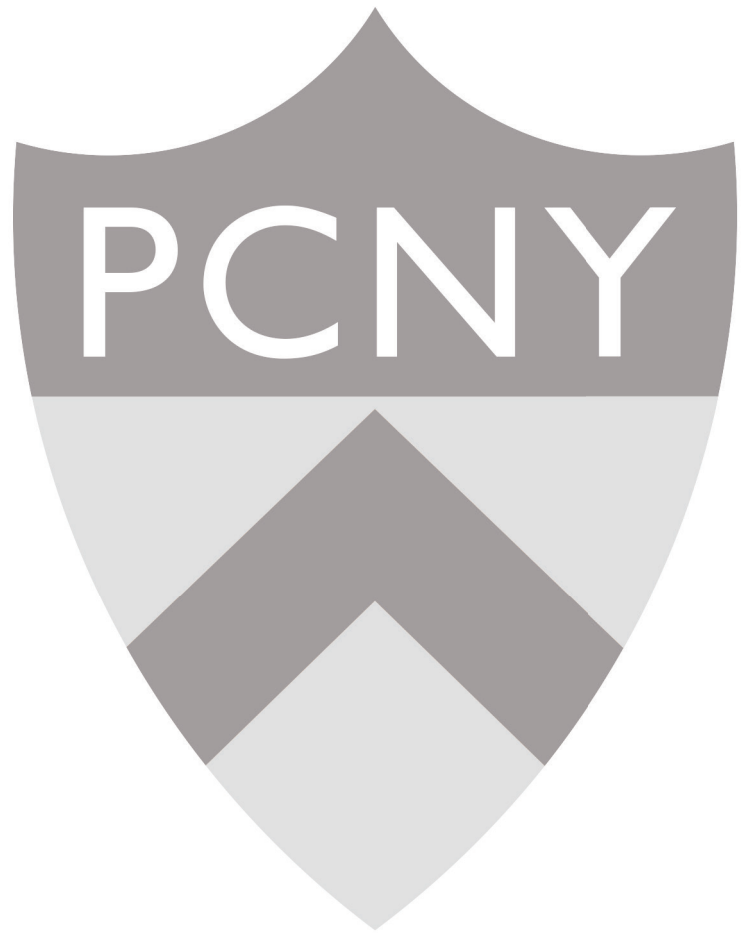
- Cookie Bar Including Chocolate Chip, Peanut Butter, Oatmeal Raisin, Assorted Rugelach & Biscotti with Ice-Cold Milk & Chocolate Milk
- Just a Bite Station with French Macaroons, Miniature Cheesecakes, Cupcakes & Tarts
- Fruit Bar Including Assorted Miniature Fruit Tarts, Fruit Kabobs with Honey Lime Yogurt, Mango Panna Cotta, Chocolate Dipped Strawberries
- Donut Shoppe with Mini Jelly, Boston Cream, Glazed, Chocolate & Vanilla Frosted

Includes: Coffee, Decaffeinated Coffee, Tea Selection

Dinner: \$72 per person

Additional Entrée or Gourmet Sandwiches: \$8.50 per person

*Vegetarian Option



PLATED DINNER

Please select | Appetizer, | Entree and | Dessert from the following pages

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PRINCETON CLUB *New York*

PLATED DINNER - APPETIZERS

PLEASE SELECT 1 APPETIZER

Salad of Baby Mesclun (GF)

Orange Sections, Goat Cheese Crumbles,
Candied Spiced Pecans, Cranberry Vinaigrette

California Farm Greens (GF)

Shaved Fennel, Blistered Grapes, Toasted Almonds,
Sherry Vinaigrette

Romaine & Castelfranco Radicchio

Kalamata Olives, Shaved Parmesan, Herbed Croutons
& Crispy Pancetta, Red Wine Vinaigrette

Arugula & Radicchio Salad

Shaved Cauliflower, Chick Peas, Falafel "Crouton",
Tahini Dressing

Baby Gem, Watercress & Frisée* (GF, Vegan)

Radish, Pine Nuts, Beet Purée, Poppy Seed Dressing

Local Mesclun Greens* (GF, Vegan)

Heirloom Cherry Tomatoes, Shredded Carrots,
Radish, Balsamic Dijon Vinaigrette

Arugula Spinach Salad (GF)

Pickled Cranberries, Toasted Pumpkins Seeds,
Sharp White Cheddar Cheese, Maple-Cider Vinaigrette

Southwest Caesar Salad (GF)

Romaine Lettuce, Charred Corn, Black Beans,
Roasted Peppers, Cotija Cheese, Crispy Tortilla,
Avocado Cilantro Dressing

PREMIUM APPETIZERS AVAILABLE SURCHARGE OF \$5 PER PERSON

Creamy Burrata (GF)

Japanese Pumpkin, Shaved Figs,
Toasted Hazelnuts & Micro Cress,
Fig Balsamic Vinaigrette

Smoked Duck Breast (GF)

Vanilla & Rosemary Parsnip Puree,
Butternut Squash, Pomegranates, Red Leaf Sorrel



PLATED DINNER - ENTREES

PLEASE SELECT 1 ENTREE

IF YOU WISH TO OFFER A CHOICE OF TWO ENTRÉES, PLEASE ADD \$5 PER PERSON TO THE DINNER PRICE.

FROM THE RANGE

Mediterranean Pan Roasted Chicken Breast • \$59 per person

Vegetable & Currant Couscous, Roasted Delicata Squash, Olive Tapenade Chicken Jus

Herbed Chicken Breast • \$60 per person

Roasted Heirloom Carrots with Rosemary Gremolata, Cauliflower Gratin, Thyme Scented Chicken Demi

Pan Seared French Breast (GF) • \$62 per person

Bacon Glazed Brussels Sprouts, Roasted Sweet Potato Fingerlings, Herbed Chicken Jus

Apple Cider Brined Chicken Breast (GF) • \$59 per person

Butternut Squash Purée, Cranberry Braised Swiss Chard, Mustard Maple Glaze

Seared Chicken Breast (GF) • \$64 per person

Parsnip Potato Purée, Harvest Succotash of Autumn Squash, Corn & Beets, Rosemary Chicken Jus

FROM THE SEA

Pan Seared Wild Salmon (GF) • \$64 per person

Citrus Braised Endive, Peruvian Potato Confit, Blood Orange Reduction

Pan Roasted Ocean Striped Bass (GF) • \$65 per person

Carrot Ginger Purée, Julienne Rainbow Root Vegetables, Kale Chimichurri

Pan Seared Black Sea Bass (GF) • \$67 per person

Butternut Squash & Cashew Curry, Basmati Rice, Scallion Coulis

Pan Seared Gulf Coast Grouper (GF) • \$72 per person

Stir Fried Baby Bok Choy & Pea Shoots, Wasabi Whipped Potatoes, Lemon Ginger Beurre Blanc

FROM THE LAND

Sliced “Barrel-Cut” NY Strip Steak (GF) • \$70 per person

Jumbo Asparagus, Roasted Shallot Garlic Jam, Herbed Duchess Potato, Red Wine Demi

Grilled 8oz. Center Cut Filet Mignon (GF) • \$75 per person

Charred Leek, Wild Mushrooms, Polenta Cake, Wilted Spinach, Port Wine Demi

Grilled Steakhouse Filet Mignon (GF) • \$76 per person

Jumbo Asparagus, Dauphinoise Potato, Caramelized Cipollini Onion, Sauce Au Poivre

Roasted Colorado Lamb (GF) • \$79 per person

Celeriac Puree, Mustard Glazed Brussels Sprouts, Fig & Grape Agrodolce



PLATED DINNER - DESSERTS

PLEASE SELECT 1 DESSERT

Caramelo Cake (GF)

Milk Chocolate & Caramel Mousse, Chocolate
Dacquoise, Caramel Drizzle

Strawberry Strip

Layers of Strawberry & Pistachio Mousse Between
Layers of Vanilla Sponge, Berry Coulis

Pecan Tart

Caramel & Pecan Filling, Orange Scented
Whipped Cream, Chocolate Sauce

Pumpkin Swirl Cheesecake

Speculoos Cookie Crumble, Vanilla Anglaise

Classic Carrot Cake (GF)

Layers of Carrot, Cinnamon, Walnut & Pineapple
Cake with Cream Cheese Frosting

Pastry Centerpiece

A Colorful Display of Miniature Pastries,
Macarons, Tarts, Cupcakes & Petit Fours
Garnished with Fresh Grapes & Berries

Milk Chocolate Crunch Bar

Silky Milk Chocolate Mousse, Praline Crunch,
Chantilly Cream, Raspberry Coulis

Trio of Sorbets in Martini Glass (GF)

Raspberry, Lemon, & Mango Sorbets
with Fresh Berry Garnish

Apple Crisp Cheesecake

Creamy New York Style Cheesecake with
Cinnamon Apple Swirl, Whipped Cream &
Caramel Sauce

Duo of Ice Creams in

Dark Chocolate Dipped Waffle Cup

Chocolate, Vanilla, Strawberry, Salted Caramel,
Rum Raisin Ice Creams
(Please choose two)

Coffee, Decaffeinated Coffee, Tea Selection Included



SUBSTITUTIONS

VEGETARIAN & KOSHER OPTIONS

VEGETABLE SUBSTITUTES

Zucchini Noodle (GF, Vegan) • \$54

With Artichokes, Olives, Lemon Olive Oil, Chili Flakes & Campari Tomato

Leek & Gruyere Quiche • \$57

with Blistered Heirloom Tomatoes and Crispy Leeks

Roasted Cauliflower “Steak” (GF, Vegan) • \$53

Cauliflower Steak, King Oyster Mushrooms, Blistered Tomatoes, Cauliflower Puree, Chimichurri (GF, Vegan)

Quinoa & Apple Stuffed Acorn Squash (GF, Vegan) • \$54

Lentils, Apples, Kale, Sage & Cinnamon-Maple Scented Walnuts

Seared Tofu & Kimchee Rice Bowl (GF, Vegan) • \$57

Julienne Carrots, Edamame, Cucumbers, Enoki Mushrooms

Cauliflower & Vegetable “Parmesan” • \$55

Grilled Zucchini, Yellow Squash, Spinach, Fresh Mozzarella, in a Cauliflower Crust, Smoked Tomato Coulis

KOSHER MEALS

The delivery charge for orders is \$65.

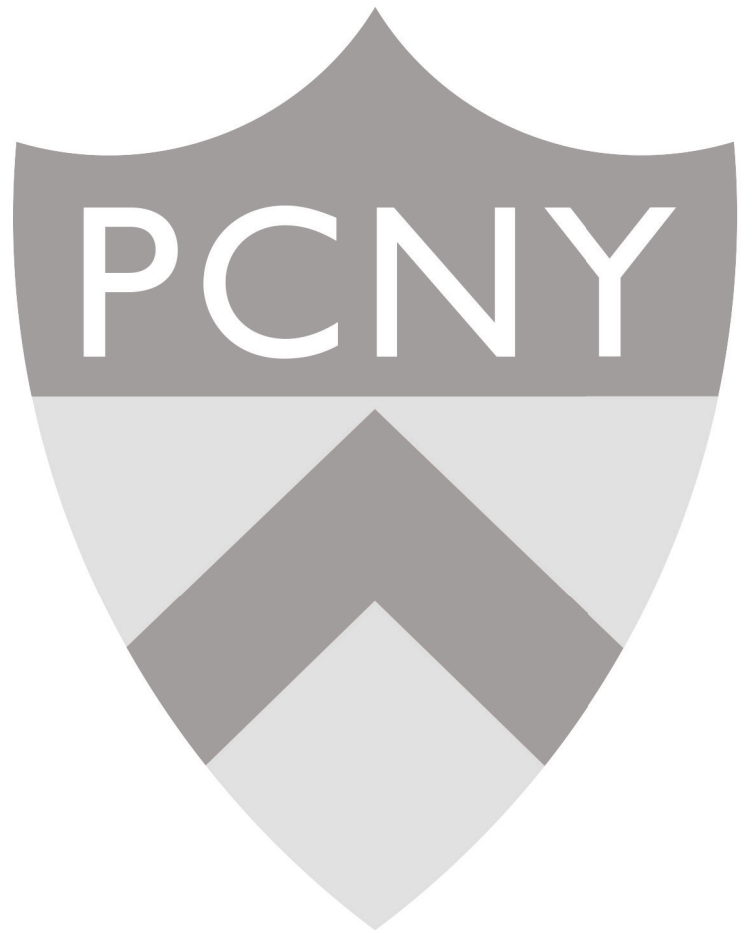
Breakfast \$50 per person

Lunch \$65 per person

Dinner \$85 per person

Hors d'oeuvres \$45 per dozen (Minimum of 5 dozen)





RECEPTION FOOD

Butler Passed Hors D'Oeuvres & Sweets
Buffet Style Hors D'Oeuvres

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PRINCETON CLUB *New York*

RECEPTION - BUTLER PASSED HORS D'OEUVRES

WE SUGGEST A BUTLERED PASSED SELECTION OF THREE HOT AND THREE COLD HORS D'OEUVRES

COLD

Smoked Salmon Mousse, Herb Crème Fraiche & Micro Cress Blini

Seared, Peppered NY Strip with Maytag Blue, Fig Jam, Sourdough Crostini

Pimento Cheese & Bacon Onion Marmalade in a Blue Corn Tartlet

Eggplant Caponata, Fresh Mozzarella, Balsamic Pearls in a Tomato Basil Tartlet*

Seared Sesame Crusted Ahi Tuna Skewer with Wasabi Aioli (GF)

Chilled Jumbo Shrimp with House-Made Cocktail Sauce (GF)

California Sushi rolls with Wasabi Soy Sauce & Pickled Ginger (GF)

Butternut Squash, Ricotta, Preserved Lemon & Toasted Pine Nut Crostini*

Smoked Chicken, Sage Mayo & Cranberry Profiterol

Herbed Goat Cheese Mousse, Marinated Beet & Chives, Savory Spinach Cornet

HOT

Char-Grilled, Basil, Soy & Honey Marinated New Zealand Lamb Chops (GF)- Addt. \$1 pp

Miniature Coney Island Franks en Croute with Mustard & Sauerkraut

Miniature Maryland Crab Cakes with Old Bay Tartar Sauce

Miniature Meatball Parmesan Hoagie

Ginger & Lemongrass Chicken Meatball Skewers, Thai Chili Sauce (GF)

Corned Beef Rubeen Spring Roll with 1000 Island Dipping Sauce

Serrano Ham & Manchego Cheese Croquette with Smoked Pimenton Aioli (GF)

Creamy Spinach & Gruyere Cheese Profiterole*

Mediterranean Herbed Chick Pea Falafel with Garlic Tahini Sauce* (GF, Vegan)

Raspberry, Toasted Almond & Brie Puff Pastry*

Crispy Quinoa & Zucchini Fritters with Spicy Tomato Coulis* (GF)

For One Hour • \$35 per person
For One and a Half Hours • \$40 per person
For Two Hours • \$50 per person
For Three Hours • \$60 per person

*Vegetarian Options
GF – Gluten Free Options



RECEPTION - BUTLER PASSED SWEETS

FINISH YOUR EVENING WITH SOMETHING SWEET. PLEASE SELECT THREE.

Assorted Miniature Cupcakes

Chocolate, Vanilla, Red & Blue Velvet Baby Cakes with an Array of Icings and Toppings

Miniature Cannoli

Classic Sweet Ricotta Filling with Semi-Sweet Chocolate Chips

Brownie Bites

Raspberry Cream Cheese, Blondie, Peanut Butter, Cheesecake Swirl

Key Lime Tartelettes

Key Lime Curd in Sugar Dough Tart

French Macarons

Classic Chocolate, Vanilla, Raspberry, Pistachio, Lemon & Coffee

Assorted Cheesecake Bites

New York, Chocolate, Mocha & Berry with Graham Cracker Crust

Cream Puffs

Light as Air Pate au Choux with Vanilla Pastry Cream Filling

Chocolate Dipped Strawberries

California Strawberries Dipped in Dark Chocolate

Assortment of Petit Fours

Almond Sponge with Raspberry Jam & Colored Fondant

Assorted Cake Pops

Chocolate, White Chocolate, Cheesecake Pops dipped in Chocolate and a Variety of Sprinkles and Toppings

Three Bites Per Person • \$18 per person

Six Bites Per Person • \$24 per person



RECEPTION - COLD BUFFET STYLE HORS D'OEUVRES

IF YOUR EVENT CONSISTS OF A COCKTAIL RECEPTION ONLY, THE CLUB REQUIRES A \$35 PER PERSON MINIMUM FOOD PURCHASE
(REQUIRES A MINIMUM OF 20 GUESTS)

VEGETABLE CRUDITÉS

A Colorful Selection of Fresh Garden Vegetables
Accompanied by Blue Cheese,
Hummus & Green Goddess Dressing

\$12 per person

INTERNATIONAL CHEESE, FRUIT & NUT DISPLAY

Port Salute, Manchego, Montrachet, Brie
Quince Paste, Walnuts, Almonds,
Dried Apricots, Dates, Cranberries
Small Crudite of Carrots, Celery, Cherry Tomatoes
with Hummus & Chipotle Dips
Flat Breads, Grissini & Water Crackers
Fresh Figs, Strawberries & Grapes

\$25 per person

MOZZARELLA BAR

Burrata, Buffalo Mozzarella, Smoked Mozzarella
Roasted Tomatoes, Marinated Peppers,
Grilled Artichokes, Cured Olives,
Prosciutto, Eggplant Caponata
Pesto, Balsamic Vinaigrette, Extra Virgin Olive Oil

\$27 per person (Uniformed Chef Fee: \$125)

TUSCAN STATION

Marinated Artichokes,
Mushrooms & Cipollini Onions,
Grilled, Marinated Eggplant, Squash & Peppers,
Sliced Genoa Salami, Sopressata,
Mortadella, Capicola & Pepperoni,
Aged Provolone & Grana Padano Cheese,
Marinated Olives, Pickled Vegetables,
Buffalo Mozzarella, Pesto & Tomatoes,
Assorted Crostini, Flat Breads & Focaccia Sticks

\$25 per person

MEDITERRANEAN MEZZE STATION

Assortment of Hummus, Tabbouleh & Babaganoush
Crispy Pita Chips, Bread Sticks & Flatbreads
Rosemary & Chili Scented Olives,
Marinated Artichoke Salad,
Cucumber Tomato Salad with Feta & Mint
Olive Tapenade

\$23 per person

SUSHI BAR

Prepared to order by two Sushi Chefs
with Traditional Accompaniments

\$30 per person



RECEPTION - HOT BUFFET STYLE HORS D'OEUVRES

IF YOUR EVENT CONSISTS OF A COCKTAIL RECEPTION ONLY, THE CLUB REQUIRES A \$35 PER PERSON MINIMUM FOOD PURCHASE
(REQUIRES A MINIMUM OF 20 GUESTS)

LE PASTE

Please choose two:

Farfalle Pasta, Portobello Mushrooms, Fire-Roasted Peppers, Roasted Garlic-Herb Broth

Tri-Color Tortellini, Yellow Squash, Shiitake Mushroom, Alfredo Sauce

Cavatelli, Baby Spinach, Artichokes, Chili Flakes, San Marzano Tomatoes

Fusilli Pasta, Sun Dried Tomatoes, Italian Sausage, Broccoli Rabe, Sliced Garlic & Extra Virgin Olive Oil

Cacio e Pepe – Gemelli Pasta Finished in a Hallowed out Pecorino Romano Wheel, Reggiano Cheese, Cracked Black Pepper

Homemade Garlic Bread, Shaved Parmesan Cheese,
Cracked Black Pepper and Crushed Red Pepper Flakes
\$25 per person (Uniformed Chef Fee: \$125)

BUTCHER BLOCK

Please choose two:

Fresh Whole Turkey Served with Giblet Gravy & Cranberry Sauce

Honey-Glazed Smithfield Ham, Dijon Mustard

Leg of Lamb, Rosemary Sauce & Mint Compote

Roast Tenderloin Beef, Roast-Shallot Sauce & Creamed Horseradish

Corned Beef Brisket, Pastrami & Deli Mustard

Offered with Assorted Bread Rolls
\$25 per person (Uniformed Carver Fee: \$125)

MAC 'N' CHEESE BAR

Personalize Your Own Creamy, Cheesy Mac 'n' Cheese with our Uniformed Chef!

Toppings: Crispy Bacon, Tomatoes, Scallions, Country Ham, Truffled Mushrooms, Lobster, BBQ Pulled Pork,
Blue Cheese Crumbles, Broccoli Florets, Peas, Toasted Bread Crumbs

\$23 per person (Uniformed Chef Fee: \$125)



RECEPTION - HOT BUFFET STYLE HORS D'OEUVRES

IF YOUR EVENT CONSISTS OF A COCKTAIL RECEPTION ONLY, THE CLUB REQUIRES A \$35 PER PERSON MINIMUM FOOD PURCHASE
(REQUIRES A MINIMUM OF 20 GUESTS)

THE MANDARIN

Pork Potstickers Presented in Bamboo Steamers with Assorted Dipping Sauces
Peking Duck Spring Rolls with Hoisin Sauce, Crispy Vegetable Dumplings with Soy Dipping Sauce
Stir Fried Shrimp & Vegetable Rice, Lo Mein Noodle Salad with Crunchy Vegetables & Peanut Sauce Presented in Take Out Containers with Chop Sticks and Fortune Cookies

\$24 per person

KOREA TOWN BBQ

Steam Buns with Pork Belly & Marinated Boneless Short Ribs, Crispy Korean Fried Chicken Wings with Spicy Korean BBQ Sauce, Kimchi Fried Rice, Assorted Pickled Vegetables, South Korean Japchae Noodle Salad
Shishito Pepper Tempura with Gochujang Chili Aioli

\$27 per person (Uniformed Chef Fee: \$125)

PRETZEL PALOOZA

Chef's Whimsical Presentation of Soft Pretzels, Bites & Twists with an array of Dips & Drizzles:
Pale Ale Cheese, Cheddar, Sriracha Cheese, Raspberry Honey Mustard, German Mustard, Nutella, Caramel

\$19 per person

GREAT WALL OF DONUTS

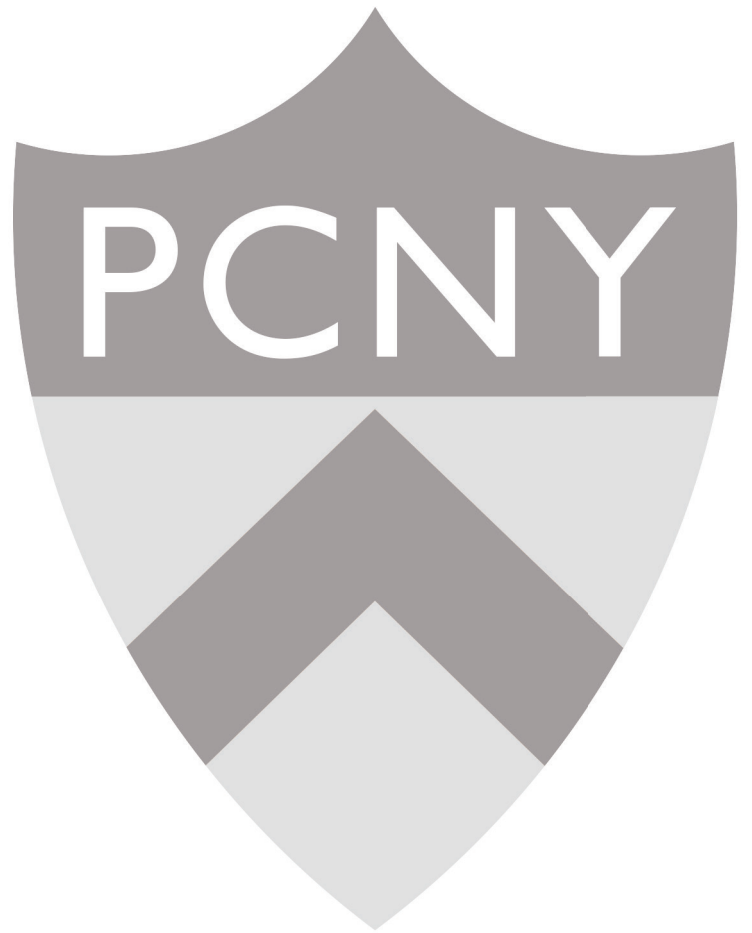
Make a Splash at the End of Your Event with a Grand Finale Like No Other!
Assorted Flavor Donut Wall, Miniature Donuts & Made to Order Funnel Cakes

\$20 per person (Uniformed Chef Fee: \$125)

GATEWAY TO MADRID

Authentic Spanish Paella (Saffron Rice, Mussels, Shrimp, Chicken, Chorizo), Goat Cheese Stuffed Dates Wrapped in Bacon
Green & White Asparagus with Piquillo Peppers with Aged Sherry Vinaigrette, Seasonal Melon with Shaved Serrano
Jamón, Brandade de Bacalao with Toasted Garlic Crostini, Spanish Cheeses: Cabrales, Idiazabal, Manchego
Marcona Almonds, Fig Jam & Marinated Olives

\$27 per person



BEVERAGES

bqt@princetonclub.com • 212-596-1210 • Fall/Winter 2019-2020



PRINCETON CLUB *New York*

BEVERAGES

FOR GROUPS OF 20 PEOPLE OR MORE:

A bar and bartender will be set up in the room. A \$125 bar setup charge will apply per every 75 guests

FIRST TIER OPEN BAR

Grey Goose Vodka, Bombay Sapphire Gin, Mount Gay Rum, Johnnie Walker Black Scotch, Bulleit Bourbon, Jack Daniel's Whiskey, Patron Silver Tequila, Select Pinot Grigio, Chardonnay, Pinot Noir & Sparkling Wine, Imported & Domestic Beers, Assorted Soft Drinks, Juices, Mixers

First Hour \$30 per person

Each Hour thereafter \$15 per person

SECOND TIER OPEN BAR

Smirnoff Vodka, Beefeater Gin, El Dorado Spiced Rum, Dewar's White Scotch, Jim Beam Bourbon, Seagram's Whiskey, Jose Cuervo Tequila, House Red & White Wine, Imported & Domestic Beers, Assorted Soft Drinks, Juices, Mixers

First Hour \$25 per person

Each Hour thereafter \$10 per person

LIMITED BAR

Beverage menu is limited to Domestic Beer, House Wine & Soft Drinks

First Hour \$20 per person

Each Hour thereafter \$8 per person

FOR SMALL GROUPS OF 15 PEOPLE OR LESS:

Waiters will take drink orders before and during a lunch or dinner function. Each drink will be charged as consumed and added to the final bill.

WAITER SERVICE:

	Second Tier	First Tier
Cocktails	\$12 each	\$15 each
Imported & Domestic Beer	\$10 each	\$10 each
Select Wine	\$10 each	\$12 each
Assorted Soft Drinks & Mineral Waters	\$6 each	\$6 each
Select Red & White Wine by the bottle	\$39 each	\$43 each

BEVERAGES

SPARKLING WINES / CHAMPAGNES

- Brut Blanc de Blancs – Simonet, FR NV \$40
- Prosecco Brut “Jeio” – Desiderio Bisol, Veneto, Italy, NV \$40
- Brut Imperial – Moët & Chandon, Epernay, France NV \$145
- Grand Brut – Perrier & Jouët, FR NV \$135

WHITE WINES (LISTED IN STRENGTH ORDER)

- Pinot Grigio – Santa Alba 2016 \$40
- Chardonnay– Rex Hill Willamette Valley, OR 2014 \$42
- Chardonnay – Sonoma-Cutrer, Sonoma, CA 2016 \$48
- Sauvignon Blanc – Cakebread, Napa Valley, CA 2016 \$65
- Beaune Du Chateau Premier Cru – Bouchard, Cote d’Or, FR 2013 \$68
- Gewürztraminer – Zind Humbrecht ,Alsace, FR 2014 \$59

RED WINES (LISTED IN STRENGTH ORDER)

- Merlot – Leese Fitch, CA 2015 \$40
- Gamay Noir Cuvee Tradition – Château Julienas, FR 2015 \$42
- Beaune – Montée Rouge Pere & Fils, FR 2014 \$62
- Pinot Noir – MacMurray Ranch, Russian River, CA 2016 \$42
- Merlot – Sebastiani Sonoma, CA 2015 \$58
- Malbec – Ruca Malen, ARG 2017 \$46
- Rioja Reserva – Seniorio de Villaricca, Rioja, SP 2014 \$64
- Bordeaux – Les Hauts de Trintaudon, Haute Medoc FR 2014 \$40
- Bordeaux – Château Fombrauge St. Emillion, FR 2012 \$89
- Cabernet Sauvignon – Maestro Robert Mondavi Napa, CA 2014 \$95
- Cabernet Sauvignon – Firestone Santa Ynez Valley, CA 2014 \$42
- Cabernet Sauvignon – Aquinas North Coast, CA 2015 \$59
- Zinfandel – Tres Sabores Napa Valley, CA 2015 \$46

All bottles are 750ml and yield approximately five glasses. All prices are subject to tax and service charge.

Vintages subject to change, depending on availability

If you would like to supply your own wines, a corkage fee of \$25 will apply to every 750ml bottle of wine opened and consumed.