

# Meetings & Events

View of the World  
Terrace Club

**Lina Geyfman**  
Meetings & Events Manager  
140 Washington Street  
New York, NY 10006  
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# Meetings 2012

A white coffee cup on a saucer next to a glass of water, with a blurred background of lights.

View of the World

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## **BREAKFAST & BRUNCH OPTIONS**

### **THE CONTINENTAL**

Orange, Grapefruit and Cranberry Juices  
Freshly Baked Danish, Croissants and Assorted Bagels  
Preserves, Cream Cheese and Butter  
Freshly Brewed Coffee and Assortment of Teas  
\$26

Seasonal Sliced Fresh Fruit - add \$6

∞

### **HEALTHY START**

Orange, Grapefruit and Cranberry Juices  
Organic Low Fat Yogurt and Honey  
Assorted Cereal and Granola  
Oatmeal  
Multigrain, Sourdough and Wheat Toast  
Preserves and Butter  
Seasonal Sliced Fresh Fruit  
Whole and Skim Milk  
Freshly Brewed Coffee and Assortment of Teas  
\$38

∞

### **BREAKFAST BUFFET**

Orange, Grapefruit and Cranberry Juices  
Freshly Baked Danish, Croissants and Assorted Bagels  
Scrambled Eggs and Home Fried Potatoes  
Roasted Sausages and Applewood Smoked Bacon  
Seasonal Sliced Fresh Fruit  
Preserves, Cream Cheese and Butter  
Freshly Brewed Coffee and Assortment of Teas  
\$39

∞

### **BRUNCH BUFFET**

Orange, Grapefruit and Cranberry Juices  
Freshly Baked Danish, Croissants and Assorted Bagels  
Scrambled Eggs and Home Fried Potatoes  
Roasted Sausages and Applewood Smoked Bacon  
French Toast and Banana Compote  
Blueberry and Plain Pancakes with Maple Syrup  
Seasonal Sliced Fresh Fruit  
Preserves, Cream Cheese and Butter  
Freshly Brewed Coffee and Assortment of Teas  
\$48

∞

### **ADDITIONS**

Eggs Benedict - add \$6  
Smoked Salmon - add \$8

Prices are per person. 8.875% NYC sales tax and 20% service charge will be added.



## REFRESHMENT BREAKS

### MID MORNING BREAK

Blueberry and Bran Muffins  
Assorted Organic Low Fat Yogurt  
Whole Fresh Fruit  
Freshly Brewed Coffee and Assortment of Teas  
\$18

### HEALTHY SNACKS

Granola Bars and Protein Bars  
Dried Fruit and Nuts  
Yogurt, Granola and Fresh Fruit Parfait  
Whole Fresh Fruit  
Vitamin Water  
Freshly Brewed Coffee and Assortment of Teas  
\$18

### COOKIES AND FRUIT

Whole Fresh Fruit  
Chocolate Covered Strawberries, Bananas, Oranges  
Oatmeal and Chocolate Chip Cookies  
Assorted Soda  
\$15

### AFTERNOON TEA

Finger Sandwiches  
*Cucumber, Smoked Salmon, Peanut Butter and Jelly*  
Assorted Mini Scones  
*Devonshire Cream, Strawberry and Orange Preserves*  
Assorted Butter Cookies  
Freshly Brewed Coffee and Assortment of Teas  
\$20

### NEW YORKER

Soft New York Pretzels with Spicy Mustard  
Biscotti  
Mini Cheesecake Bites  
Mini Apple Tarts  
Assorted Soda  
\$18

### ADDITIONS

Freshly Brewed Coffee and Assortment of Teas  
or  
Assorted Soda  
add \$6.50 per person

Prices are per person. 8.875% NYC sales tax  
and 20% service charge will be added.

## FULL DAY MEETING PLANNER

### CONTINENTAL BREAKFAST

Orange, Grapefruit and Cranberry Juices  
Freshly Baked Danish, Croissants and Assorted Bagels  
Preserves, Cream Cheese and Butter  
Freshly Brewed Coffee and Assortment of Teas

∞

### A.M. BREAK

Blueberry and Bran Muffins  
Assorted Organic Lowfat Yogurt  
Whole Fresh Fruit  
Freshly Brewed Coffee and Assortment of Teas

∞

### SANDWICHES AND WRAPS

choose three

#### Sandwiches

Warm Prosciutto, Sweet Onions, Provolone Cheese on Flat Bread  
Mozzarella, Tomato, Balsamic Reduction, Basil on Baguette  
Seared Tuna, Oven Roasted Tomatoes, Preserved Lemon,  
Parsley Aioli on Sourdough  
Herbed Chicken, Bacon, Romaine, Roasted Pepper Aioli on Sourdough

#### Wraps *whole wheat*

Turkey, Caramelized Onions, Avocado Spread, Dijon  
Roast Beef, Swiss, Arugula, Horseradish Yogurt Sauce  
Roasted Vegetables, Basil Pesto  
Spicy Chicken, Fresh Mozzarella, Roasted Peppers, Lettuce

∞

Orzo Pasta Salad, Roasted Tomato, Mushrooms, Olives, Basil, Parmesan  
Red Bliss Potato Salad  
Field Greens, Cucumber, Grape Tomatoes, Champagne Vinaigrette

∞

Selection of Petit Fours, Pastries, and Mini Cakes  
Fresh Fruit Salad  
Freshly Brewed Coffee, Assortment of Teas and Soda

∞

### P.M. BREAK

Whole Fresh Fruit  
Chocolate Covered Strawberries, Bananas, Oranges  
Oatmeal and Chocolate Chip Cookies  
Freshly Brewed Coffee, Assortment of Teas and Soda

includes food and beverage, 2 flip charts, projector,  
screen and meeting room rental.

\$140 inclusive



## COLD BUFFET LUNCH

### MEDITERRANEAN

Mozzarella and Tomatoes, Basil Pesto, Balsamic Reduction  
Cold Poached Salmon, Raspberry Honey Mustard Glaze  
Grilled Chicken Paillard, Roasted Pepper Salsa  
Sliced Breads and Rolls

∞

Orzo Pasta Salad, Roasted Tomato, Mushrooms, Olives, Basil, Parmesan  
Red Bliss Potato Salad  
Field Greens, Cucumber, Grape Tomatoes, Champagne Vinaigrette

∞

Selection of Petit Fours, Pastries, and Mini Cakes  
Fresh Fruit Salad  
Freshly Brewed Coffee and Assortment of Teas  
\$45

### SANDWICHES AND WRAPS

choose three

#### Sandwiches

Warm Prosciutto, Sweet Onions, Provolone Cheese on Flat Bread  
Mozzarella, Tomato, Balsamic Reduction, Basil on Baguette  
Seared Tuna, Oven Roasted Tomatoes, Preserved Lemon,  
Parsley Aioli on Sourdough  
Herbed Chicken, Bacon, Romaine, Roasted Pepper Aioli on Sourdough

#### Wraps *whole wheat*

Turkey, Caramelized Onions, Avocado Spread, Dijon  
Roast Beef, Swiss, Arugula, Horseradish Yogurt Sauce  
Roasted Vegetables, Basil Pesto  
Spicy Chicken, Fresh Mozzarella, Roasted Peppers, Lettuce

∞

Orzo Pasta Salad, Roasted Tomato, Mushrooms, Olives, Basil, Parmesan  
Red Bliss Potato Salad  
Field Greens, Cucumber, Grape Tomatoes, Champagne Vinaigrette

∞

Selection of Petit Fours, Pastries, and Mini Cakes  
Fresh Fruit Salad  
Freshly Brewed Coffee and Assortment of Teas  
\$45

Prices are per person. 8.875% NYC sales tax  
and 20% service charge will be added.



## **HOT LUNCH BUFFET**

### **SALADS**

Arugula, Fingerling Potatoes, Goat Cheese, Red Wine Vinaigrette  
Romaine, Herbed Croutons, Parmesan, Caesar dressing

∞

### **MAIN SELECTIONS**

choose two

Broiled Salmon Filet, Honey Ancho Glaze, Vegetable Pearl Couscous, Lime Butter  
Pan Roasted Red Snapper, Crispy Polenta,  
Fennel and Grapefruit Salad, Preserved Shallot Sauce  
Spinach Ricotta Ravioli, Parmesan Cream Sauce  
Herbed Organic Chicken Breast, Wheat Berry Salad, Roasted Pepper Rosemary Jus  
Maple Brined Pork Loin, Savoy Cabbage with Apples,  
Fingerling Potatoes, Merlot Sauce  
Flank Steak, Wild Mushrooms, Port Reduction

∞

### **SIDES**

Baby Green Beans, Almonds, Shallots, Fresh Herbs  
Roasted New Potatoes, Black Pepper, Rosemary  
Freshly Baked Bread and Rolls

∞

### **DESSERT**

Selection of Petit Fours, Pastries and Mini Cakes  
Fresh Fruit Salad  
Freshly Brewed Coffee and Assortment of Tea

\$55

Prices are per person. 8.875% NYC sales tax  
and 20% service charge will be added.



## PLATED LUNCH

### APPETIZERS

choose one

- Arugula, Fingerling Potatoes, Goat Cheese, Red Wine Vinaigrette  
Romaine, Herbed Croutons, Parmesan, Caesar Dressing  
Boston Lettuce, Bacon, Bermuda Onions, Gorgonzola, Sherry Herb Vinaigrette  
Frisee and Spinach, Goat Cheese Fritters, Walnuts, Bacon Dijon Vinaigrette  
Shrimp Saffron Risotto, Peas, Parmesan, Basil Oil  
Vegetable Tartlet, Asiago, Roasted Garlic, Arugula  
Crispy Polenta, Onion Jam, Gorgonzola, Spinach, Hazelnut Oil  
Coriander Crusted Shrimp, Arugula, Braised Leeks,  
Cannellini Beans, Ginger Wasabi Vinaigrette

∞

### MAIN COURSE

choose one

- Broiled Salmon Filet, Honey Ancho Glaze, Vegetable Pearl Couscous, Lime Butter  
House Cured Roasted Cod, Barley Risotto,  
Braised Cabbage, Apple Brandy Reduction  
Pan Roasted Red Snapper, Crispy Polenta,  
Fennel and Grapefruit Salad, Preserved Shallot Sauce  
Spinach Ricotta Ravioli, Parmesan Cream Sauce  
Herbed Organic Chicken Breast, Wheat Berry Salad, Roasted Pepper Rosemary Jus  
Porcini Crusted Boneless Half Chicken, Parsnip Puree,  
Baby Green Beans, Cabernet Reduction  
Maple Brined Pork Loin, Savoy Cabbage with Apples,  
Fingerling Potatoes, Merlot Sauce  
Grilled New York Sirloin, Asparagus Mushroom Hash, Potato Gratin

∞

### DESSERT

choose one

- Pear Tart  
Chocolate Indulgence  
Cheese Cake  
Tiramisu

∞

Freshly Brewed Coffee and Assortment of Teas

\$55

add \$10 for choice of entree at the table

Prices are per person. 8.875% NYC sales tax  
and 20% service charge will be added.

# Events 2012



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## **DINNER BUFFET**

### **APPETIZER**

Cheese Board, Dried Fruit and Nuts  
Flatbreads and Spreads of Hummus, White Bean and Truffle, Eggplant Caviar  
Arugula, Fingerling Potatoes, Goat Cheese, Red Wine Vinaigrette  
Romaine, Herbed Croutons, Parmesan, Caesar Dressing

∞

### **ENTREE**

choice of two

Broiled Salmon Filet, Honey Ancho Glaze, Vegetable Pearl Couscous, Lime Butter  
Pan Roasted Red Snapper, Crispy Polenta,  
Fennel and Grapefruit Salad, Preserved Shallot Sauce  
Spinach Ricotta Ravioli, Sage Cream Sauce  
Herbed Organic Chicken Breast, Wheat Berry Salad, Roasted Pepper Rosemary Jus  
Maple Brined Pork Loin, Savoy Cabbage with Apples,  
Fingerling Potatoes, Merlot Sauce  
Grilled New York Sirloin, Asparagus Mushroom Hash, Potato Gratin

∞

### **SIDES**

Baby Green Beans, Almonds, Shallots, Fresh Herbs  
Roasted New Potatoes, Black Pepper, Rosemary  
Freshly Baked Bread and Rolls

∞

### **DESSERT**

Selection of Petit Fours, Pastries, Mini Cakes  
Seasonal Sliced Fresh Fruit  
Freshly Brewed Coffee and Assortment of Teas

\$65

Prices are per person. 8.875% NYC sales tax  
and 20% service charge will be added.



## DINNER BUFFET, RECEPTION AND FULL BAR

### HORS D'OEUVRES

one hour

Wild Mushroom Tartlet  
Tarragon Chicken Crostini, Cranberry Relish  
Beef Wellington  
Spanakopita  
Arancini, Roasted Pepper Saffron Sauce  
Marinated Shrimp Salad

Cheese Board, Dried Fruit and Nuts  
Flatbreads and Spreads of Hummus, White Bean and Truffle, Eggplant Caviar

∞

### SALAD

Arugula, Fingerling Potatoes, Goat Cheese, Red Wine Vinaigrette  
Romaine, Herbed Croutons, Parmesan, Caesar Dressing

∞

### ENTREE

choice of two

Broiled Salmon Filet, Honey Ancho Glaze, Vegetable Pearl Couscous, Lime Butter  
Pan Roasted Red Snapper, Crispy Polenta,  
Fennel and Grapefruit Salad, Preserved Shallot Sauce  
Spinach Ricotta Ravioli, Sage Cream Sauce  
Herbed Organic Chicken Breast, Wheat Berry Salad, Roasted Pepper Rosemary Jus  
Maple Brined Pork Loin, Savoy Cabbage with Apples,  
Fingerling Potatoes, Merlot Sauce  
Grilled New York Sirloin, Asparagus Mushroom Hash, Potato Gratin

∞

### SIDES

Baby Green Beans, Almonds, Shallots, Fresh Herbs  
Roasted New Potatoes, Black Pepper, Rosemary  
Freshly Baked Bread and Rolls

∞

### DESSERT

Selection of Petit Fours, Pastries, Mini Cakes  
Seasonal Sliced Fresh Fruit  
Freshly Brewed Coffee and Assortment of Teas

∞

4 Hour Premium Open Bar

\$140

Prices are per person. 8.875% NYC sales tax  
and 20% service charge will be added.



## PLATED DINNER

### APPETIZER

choose one

Arugula, Fingerling Potatoes, Goat Cheese, Red Wine Vinaigrette

Romaine, Herbed Croutons, Parmesan, Caesar Dressing

Boston Lettuce, Bacon, Bermuda Onions, Gorgonzola, Sherry Herb Vinaigrette

Frisee and Spinach, Goat Cheese Fritters, Walnuts, Bacon Dijon Vinaigrette

Shrimp Saffron Risotto, Peas, Parmesan, Basil Oil

Vegetable Tartlet, Asiago, Roasted Garlic, Arugula

Crispy Polenta, Onion Jam, Gorgonzola, Spinach, Hazelnut Oil

Coriander Crusted Shrimp, Arugula, Braised Leeks,

Cannellini Beans, Ginger Wasabi Vinaigrette

∞

### ENTREE

choose one

Broiled Salmon Filet, Honey Ancho Glaze, Vegetable Pearl Couscous, Lime Butter

House Cured Roasted Cod, Barley Risotto, Braised Cabbage, Apple Brandy Reduction

Pan Roasted Red Snapper, Crispy Polenta,

Fennel and Grapefruit Salad, Preserved Shallot Sauce

Spinach Ricotta Ravioli, Parmesan Cream Sauce

Herbed Organic Chicken Breast, Wheat Berry Salad, Roasted Pepper Rosemary Jus

Porcini Crusted Boneless Half Chicken, Parsnip Puree,

Baby Green Beans, Cabernet Reduction

Maple Brined Pork Loin, Savoy Cabbage with Apples, Fingerling Potatoes, Merlot Sauce

Grilled New York Sirloin, Asparagus Mushroom Hash, Potato Gratin

∞

### DESSERT

choice of one

Pear Tart

Chocolate Indulgence

Cheesecake

Tiramisu

∞

Freshly Brewed Coffee and Assortment of Teas

\$65

add \$10 for choice of entree at the table

Prices are per person. 8.875% NYC sales tax and 20% service charge will be added.

# PLATED DINNER, RECEPTION AND FULL BAR

## PASSED HORS D'OEUVRES

one hour

Wild Mushroom Tartlet  
Tarragon Chicken Crostini, Cranberry Relish  
Beef Wellington  
Spanakopita  
Arancini, Roasted Pepper Saffron Sauce  
Marinated Shrimp Salad

∞

## APPETIZER

choose one

Arugula, Fingerling Potatoes, Goat Cheese, Red Wine Vinaigrette  
Romaine, Herbed Croutons, Parmesan, Caesar Dressing  
Boston Lettuce, Bacon, Bermuda Onions, Gorgonzola, Sherry Herb Vinaigrette  
Frisee and Spinach, Goat Cheese Fritters, Walnuts, Bacon Dijon Vinaigrette  
Shrimp Saffron Risotto, Peas, Parmesan, Basil Oil  
Vegetable Tartlet, Asiago, Roasted Garlic, Arugula  
Crispy Polenta, Onion Jam, Gorgonzola, Spinach, Hazelnut Oil  
Coriander Crusted Shrimp, Arugula, Braised Leeks,  
Cannellini Beans, Ginger Wasabi Vinaigrette

∞

## ENTREE

choose one

Broiled Salmon Filet, Honey Ancho Glaze, Vegetable Pearl Couscous, Lime Butter  
House Cured Roasted Cod, Barley Risotto, Braised Cabbage, Apple Brandy Reduction  
Pan Roasted Red Snapper, Crispy Polenta,  
Fennel and Grapefruit Salad, Preserved Shallot Sauce  
Spinach Ricotta Ravioli, Parmesan Cream Sauce  
Herbed Organic Chicken Breast, Wheat Berry Salad, Roasted Pepper Rosemary Jus  
Porcini Crusted Boneless Half Chicken, Parsnip Puree,  
Baby Green Beans, Cabernet Reduction  
Maple Brined Pork Loin, Savoy Cabbage with Apples, Fingerling Potatoes, Merlot Sauce  
Grilled New York Sirloin, Asparagus Mushroom Hash, Potato Gratin

∞

## DESSERT

choice of one

Pear Tart  
Chocolate Indulgence  
Cheesecake  
Tiramisu

∞

Freshly Brewed Coffee and Assortment of Teas

∞

4 Hour Premium Open Bar

\$140

add \$10 for choice of entree at the table

Prices are per person. 8.875% NYC sales tax and 20% service charge will be added.





## RECEPTION

### PASSED HORS D' OEUVRES

one hour

Wild Mushroom Tart  
Tarragon Chicken Crostini, Cranberry Relish  
Beef Wellington  
Spanakopita  
Arancini, Roasted Pepper Saffron Sauce  
Marinated Shrimp Salad

∞

### RECEPTION STATIONS

two hours

#### Flatbreads, Spreads and Tarragon Roasted Young Vegetables

Hummus, Creamy Truffle White Bean and Eggplant Caviar, Romesco Sauce, Pita and Sea Salt Flat Bread, Piquillo Peppers Stuffed with Tuna and Olives

#### Antipasti

Mortadella, Salami, Sopressata, Marinated Mushrooms, Cherry Tomatoes and Mozzarella with Pesto, Marinated Artichokes, Roasted Squash with Mint, Balsamic Glazed Cauliflower, Grilled Pimentos, Preserved Mixed Olives

#### Dim Sum and Noodles

Pork Pot Stickers, Shrimp Shumai and Chicken Dumplings  
Vegetable Spring Rolls  
Thai Noodle Salad, Scallions, Coriander Leaves and Lime  
Fortune Cookies

∞

### DESSERT

one hour

Selection of Petit Fours, Pastries and Mini Cakes  
Fresh Fruit Salad  
Freshly Brewed Coffee and Assortment of Teas

∞

3 Hour Premium Open Bar

\$105

Prices are per person. 8.875% NYC sales tax  
and 20% service charge will be added.



## **PASSED HORS D'OEUVRES \$30**

one hour

Wild Mushroom Tartlet  
Tarragon Chicken Crostini, Cranberry Relish  
Beef Wellington  
Spanakopita  
Arancini, Roasted Pepper Saffron Sauce  
Marinated Shrimp Salad

## **RECEPTION STATIONS**

one hour

**Flatbreads, Spreads and Tarragon Roasted Young Vegetables \$22**  
Hummus, Creamy Truffle White Bean and Eggplant Caviar, Romesco Sauce,  
Pita and Sea Salt Flat Bread, Piquillo Peppers Stuffed with Tuna and Olives

### **Cheese, Dried Fruit & Nuts \$20**

Cheddar, Goat, Gorgonzola, Brie, Asiago,  
Spiced Almonds, Roasted Hazelnuts and Walnuts  
Dried Vine and Stone Fruits, Crackers and Crostini

### **Antipasti \$24**

Mortadella, Salami, Sopressata, Marinated Mushrooms,  
Cherry Tomatoes and Mozzarella with Pesto, Marinated Artichokes,  
Roasted Squash with Mint, Balsamic Glazed Cauliflower,  
Grilled Pimientos, Preserved Mixed Olives

### **Dim Sum and Noodles \$22**

Pork Pot Stickers, Shrimp Shumai and Chicken Dumplings  
Vegetable Spring Rolls  
Thai Noodle Salad, Scallions, Coriander Leaves and Lime  
Fortune Cookies

### **Shrimp Cocktail \$25**

### **Raw Bar \$45**

East or West Coast Oysters, Little Neck Clams, Jumbo Shrimp,  
Chilled Crab Claws, Lemons, Cocktail and Mignonette served over Crushed Ice

### **Dessert \$18**

Selection of Petit Fours, Pastries, Mini Cakes  
Seasonal Sliced Fresh Fruit  
Coffee and Tea

## **PREMIUM OPEN BAR**

1 Hour Open Bar	\$20 per guest
2 Hour Open Bar	\$30 per guest
3 Hour Open Bar	\$40 per guest
4 Hour Open Bar	\$50 per guest

Bar includes Premium Cocktails, Red and White House Selected  
Wines, Imported and Domestic Beers, Soda and Mineral Waters

Prices are per person. 8.875% NYC sales tax  
and 20% service charge will be added.



## WINE LIST

### SPARKLING WINES & CHAMPAGNE

Prosecco, Mionetto, NV, Treviso, Italy	44
Champagne, Perrier Jouet, NV, France	65
Champagne Brut, Nicolas Feuillatte, NV, France	76
Champagne, Veuve Cliquot, NV, France	95

### WHITES

Sauvignon Blanc, Maroon, 2009, Napa, California	42
Chardonnay, Domaine des Remparts, Cotes D'Auxerre, 2009, Burgundy, France	49
Aligote, Domaine des Remparts Saint Lion, 2009, Burgundy, France	45
Sancerre, Domaine Cherrier Et Fils, 2010, Loire Valley, France	62

### REDS

Cabernet Sauvignon, Les Petit Vendages, Burch Hall Winery, 2009, Mendocino, California	40
Tempranillo, Vina Pomerol "Crianza", 2007, Rioja, Spain	40
Neprica, Tormaresca, 2008, Puglia, Italy	41
Cotes Du Rhone, Domain Galevan, 2009, Rhone Valley, France	42
Pinot Noir, Domaine des Remparts, Cotes D'Auxerre, 2008, Burgundy, France	49
Pinot Noir, Maroon, 2007, Napa, California	63
Pinot Noir, Erath Estate Selection, 2008, Willamette Valley, Oregon	75
Super Tuscan, Villa Antinori, 2007, Tuscany, Italy	56
Meritage, Piccolo Cru, 2009, Napa, California	57
Merlot, Fleur de Veeder, Yates Family Vineyard, 2007, Napa, California	63
Syrah, PB, 2008, Yakima Valley, Washington	65