

Cold Hors d'oeuvres, please select 3

- Medjool Date stuffed with Farmer's Cheese and Walnuts•
- Grilled Eggplant with Harissa (fiery hot sauce) on Pita Crisp•
- Cherry Tomatoes filled with Tabbouleh•
- Caramelized Fig stuffed with Pine Nuts•
- Beef Tenderloin with Onion Marmalade on Artichoke Bottom•
- Cucumber Cup filled with Feta, Tomato and Fresh Dill•
- Toasted Coconut Shrimp in a Curry Marinade and Chutney•
- Thai Style Grilled Prawns with Lemongrass and Sesame Napa Cabbage•
- Fennel-crusted Salmon Carpaccio on Crostini with Citrus Cream•
- Smoked Salmon Tartare on Toast Star with Caper Crème Fraiche•
- Seared Ahi Tuna on Basil Bread with Tapenade and Green Olive Puree•
- Mini Cornmeal Biscotti with Smoked Chicken and Rosemary Aioli•
- Maple Pecan Chicken with Honey Mustard Dipping Sauce•
- Mini Barquette with Julienne Duck, Pommery Mousse, Cracklings and Chives•
- Grilled Pear Wedge with Mint Mascarpone, wrapped in Prosciutto di Parma•
- Steak "Frites": Beef Tenderloin on a Potato Gaufrette with Herbed Shallot Aioli•
- Tenderloin of Beef Carpaccio on Rye Crisps with Piquant Herb Sauce•
- Bruschetta with Grilled Fennel, Crumbled Goat Cheese & Sun-dried Tomato•
- Roquefort Grapes: Seedless Grapes, rolled in Creamy Roquefort and Pistachios•
- Corn Pastry Cups with Tequila Avocado Mousse and Citrus Salsa•

Hot Hors d'oeuvres, please select 3

- Lentil Cakes with Minted Yogurt•
- Fava Bean and Chickpea Falafel on Mini Pita with Tahini Drizzle•
- Mini Kefta Kabob with Pomegranate Molasses Dip•
- Chicken Bisteeya: Cinnamon and Saffron-spiced Chicken in Phyllo Bundle•
- Garlic Grilled Shrimp with Black Olive•
- Sumac-crusted (Middle Eastern red berry) Lamb with Tzatziki Dipping Sauce•
- Shrimp and Manchego Cheese Croquettes with Citrus Cream and Lemon Zest•
- Salmon and Crab Cake with a Fresh Tarragon Mayonnaise•
- Belgian Frites (French Fries) with Homemade Mayonnaise, served in Paper Cones•
- Stuffed Potato Croquettes with Maytag Blue Cheese and Caramelized Shallots•
- Sweet Potato Pancakes with Pineapple Pepper Relish and Fried Leeks•
- Potato and Goat Cheese Wontons with Champagne Wasabi Sauce•
- Curried Lamb Wontons with Orange/Citrus Yogurt Sauce•
- Phyllo Bundles with Spicy Lamb and Mint Yogurt Dipping Sauce•
- Crispy Quesadillas with Roasted Corn and Vegetables, Sour Cream and Salsa•
- Grilled Croque Monsieur with Thin Sliced Ham, Gruyere and Dijon•
- Truffled Mini Grilled Gruyere Cheese Sandwiches•
- Mini Sirloin Burgers on Crouton with Pepper Catsup and Cornichon•
- Thai Style Chicken Breast and Scallion Satay with Spicy Peanut Sauce•
- Tenderloin of Beef and Scallion Satay with Sweet Soy Chutney•
- Lightly Fried Zucchini Blossom Fritters with Creamy Balsamic Dipping Sauce•
- Vegetable and Shiitake Mushroom Spring Rolls with Sweet Soy Chutney Dip•

Chefs Tables, please select 2

Valley of Kings Reception Table

Artichoke Pinwheels • Crispy Spiced Chickpeas • Honey Roasted Almonds • Fava Bean and Asparagus Salad • Hearts of Palm and Cucumber Salad • Vine Leaves stuffed with Rice, Dill and Coriander • Mediterranean Olives Marinated with Orange and Dried Hot Peppers • Ful Medames: Fava Bean Puree with Garlic, Scallion and Lemon served with Pickled Vegetables • Harissa-flavored Hummus and Smoky Eggplant Baba ghanoush

Served with:

Pita Chips, Seeded Flatbreads, Toasted Lavash Points, Olive Oil and Mixed Spice Dukkah

Bar Snacks

Cinnamon Roasted Macadamia Nuts, Spicy Bourbon Pecans, Fried Salted Almonds • Our Signature Parmesan Cheese Straws and Cheddar Pecan Coins • Moroccan Flat Bread and Pita Crisps with Basil Humus •

Cocktail Buffet

Selection of Fine Imported and Domestic Cheeses with Fruit Garnishes, Sliced Baguette, Homemade Flatbreads and Carrs Crackers •

Monochromatic Colored (red, yellow, white, green) Vegetables in Glass Cubes, in a Mosaic Design with Color Coordinating Dips (creamy red pepper, creamy curry, white bean, arugula herb) •

Soup and Chowder Bar, select 1

Pumpkin, Butternut Squash and Roasted Apple Soup with a Hint of Rosemary • Curried Acorn Squash Soup with Ginger Crème Fraiche • Fire Roasted Corn and Prawn Chowder with Pastry Leaf Garnish • Classic New England-style Fish Chowder •

Bruschetta Bar

Grilled Tuscan Breads, Brushed with Extra Virgin and Herb Infused Olive Oils with Guests Choice of:

Condiments & Dips, select 3:

Plum, Grape and Yellow Tomatoes with Marinated Bocconcini and Fresh Leaf Basil • Tapenade Style Black Olive Puree with Eggplant and Capers • Grilled Mediterranean Vegetables and Roasted Peppers with Balsamic Molasses • Grilled Fennel with Sun-dried Tomatoes and Crumbled Goat Cheese • Chicken and Duck Liver Mousse, flavored with Sage and Juniper Berry • Tuscan Style White Bean Puree with Pancetta and Rosemary •

FULL OPEN BAR included

Additional china rental not included in the price per person.



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Bruschetta Bar

Grilled Tuscan Breads, Brushed with Extra Virgin and Herb Infused Olive Oils with Guests Choice of:

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Reception Specialties, please select 2

Mini Burger Bar

Yellowfin Tuna Burgers with Wasabi Mustard Sauce•

Bacon Beef Burgers with Portobello Mushroom Ragout•

Savory Chicken/Turkey Burgers with Lemon/Herb Aioli•

Vegetable/Sweet Potato Burgers with Homemade Pepper Catsup•

Condiments: Mini Soft Buns; Vermont Cheddar, Manchego and Roquefort Cheeses with Grilled Red Onion, Sliced Plum Tomato and Shredded Lettuce•

South of the Border

Fajitas: Warm Flour Tortillas with Grilled Marinated Chicken or Flank Steak with Sizzling Onions and Peppers, Grated Manchego, Sour Cream and Tomato Salsa•

Corn and Black Bean Salad with Roasted Tomato-Cilantro Vinaigrette•

Four Salsas: Mixed Colorful Tostadita Chips with Mango-Citrus Salsa; Blood Orange-Tomato Salsa Fria; Grilled Shrimp, Corn and Bean Salsa• and Tequila-spiked Jicama Guacamole•

Pasta Bella

A Selection of Fresh Pastas including Penne, Farfalle and Seasonal Ravioli•

Your Choice of Two Sauces: Sage Brown Butter, Fresh Herb Pomodoro, Classic Pesto or Wild Mushroom Cream•

Selections served with a variety of fine toppings including Sun-dried Tomatoes, Imported Olives, Capers, Grilled Artichokes and Mushrooms, Fresh Spinach and Grilled Chicken•

Americana

Southern-style Buttermilk Fried Chicken with BBQ Dipping Sauce•

or Chicken Pot Pie: Chicken Breast in a Creamy Chicken Stock with Baby Peas and Carrots, Celery & Shallots, baked under a Puff Pastry Topping•

or Grilled Baby Back Ribs in a Zesty BBQ Sauce Marinade•

Golden Corn Pudding Souffle or Truffled Mac & Cheese•

Firecracker Creamy Vegetable Slaw•



Reception Specialties, continued

Cocktail Buffet, select 2

Country Baked Ham: Whole Smoked Ham with a Clove and Brown Sugar Glaze•

Turkey Roulade: Breast & Thigh of Turkey with a Spinach and Leek Stuffing•

Apricot Glazed Tenderloin of Pork with Cornichon•

Grilled Flank Steak in a Cabernet Wine Reduction Marinade with Onion Confit•

Served with Condiments: Cilantro Mayonnaise, Pear-Cranberry Chutney,
Horseradish Cream, and Pommery/Dijon Mustard Mix•

Basket of Sliced Hearthstone Baked Breads and Baguette

Asian Fare

Grilled Marinated Chicken Breast and Scallion Satays with Spicy Peanut Sauce•

Thai Beef Salad: Grilled Sliced Skirt Steak with Enoki Mushrooms,
Snow Peas, Bamboo Shoots and Ginger/Lime Dressing•

Tempura Mixed Vegetables and Portobello Frites with Ponzu Sauce•

Soba & Rice Noodle Mix with Slivered Vegetables & Macadamia Nut Vinaigrette•

Butler Passed Mini Desserts, please select 4

Mini Liqueur-spiked Milk Shake Shots•

Pudding Shots: Lemon Meringue, Sour Cherry, Dark Chocolate, Apricot Basmati Rice•

Mini Mint Chocolate Chip Ice Cream Cones or Fruit Sorbet Cones•

Mini Homemade Sugar Doughnuts and Doughnut Holes with Caramel Dipping Sauce•

Skewers of Fresh Fruits with Honey Yogurt Sauce•

Mini Sweets: Pistachio Toffee Squares, Chocolate Turtle Brownie Diamonds,
Coconut Blondies and White Chocolate Cheesecake Souffle Tarts with Brulee Topping•

Mini Apple & Red Berry Cobblers, baked under a Cinnamon Crumb Crust
with Fresh Whipped Cream•

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Served with:

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Bar Snacks

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Cocktail Buffet

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Bruschetta Bar

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Buffet Dinner

Organic Baby Lettuces with Balsamic Vinaigrette•

Fattoush Salad: Romaine Lettuce with Cucumbers, Tomatoes, Onions, Bell Peppers and Torn Whole Wheat Pita in a Fresh Mint and Lemon Vinaigrette•

Select 2 Hot Dishes:

Boneless Breast of Free-range Chicken with Artichoke Hearts over Lemon-Parsley Tabbouleh
OR

Grilled Cinnamon Clove Lamb Shish Kabob over Egyptian Rice with Mushrooms
OR

Tilapia Tagine with Green Olives and Preserved Lemons over Vegetable Couscous
OR

Vegetarian Eggplant Moussaka with Creamy Bechamel Sauce and Pecorino Crust•

Sauteed French Green Beans Dusted with Sesame Seed and Spice Dukkah•

Roasted Baby Carrots with Onions, Cumin and Coriander•

Dessert Buffet

Apricot Rice Pudding with Pistachios•

Almond Butter Cookies•

Fresh Seasonal Fruit and Berries•

Traditional Holiday Decorated Cookies•

Coffee Service and Brewed Mint Tea•

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KING TUT NYC

RETURN OF
THE KING

LEGEND OF TUT DINNER

First Course, please select 1

Baby Spinach, Lentil and Onion Salad with a Roasted Cumin and Garlic Dressing•

Crisp Phyllo Pastry Bundle Filled with Mushrooms, Leeks and Fresh Herbs•

Entree, please select 2 guest choices

Pan-roasted Squab with Dried Cherry Sauce over Chickpea Polenta•

Sumac-spiced Roast Rack of Lamb over Wilted Chard•

Saffron-braised Wild Caught Striped Bass over Lemon Couscous•

Baked Bell Pepper Stuffed with Aromatic Rice and Fresh Herbs over House-made Tomato Sauce•

accompanied by Crusty and Whole Grain Dinner Rolls, Lavash Points and Pita Bread

Dessert, please select 1

Apricot Mousse Drizzled with Clover Honey•

Strawberries with Raspberry and Passion Fruit Sauce•

Coffee Service•

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