



2026 CATERING MENU

GENERAL INFORMATION



Hours of Operation

Monday - Friday
Daytime Hours – 7am – 5pm
Evening Hours – After 5pm

Payment

A credit card is the preferred method of payment, but a corporate check is acceptable.

New York State Sales Tax will be added to all Food and Beverage Orders.

MENUS – Must be submitted (2) weeks in advance; however, we will do our best to accommodate last-minute requests.

MINIMUM ORDERS – 25 guests per order unless otherwise stated.

GUARANTEED NUMBER OF GUESTS – Must be submitted (3) business days in advance.

Cancellation Policy

If you cancel within (1) months of the event, you will be billed 50% of the cost of the room.

If you cancel within (2) weeks of the event, you will be billed 75% of the cost of the room.

If you cancel within (48) hours of the event, you will be billed 100% of the cost of the room as well as food and beverage expenses.

NOTE – All menu prices include a surcharge, which is used by the club to offset operating expenses. Surcharges are not gratuities and are not distributed to service employees. Our employees are paid a full salary in lieu of gratuities or other contingent commissions.

Rental of Rooms Only will be billed at \$500 per hour plus \$500 per hour Set-up Fee. All Snack options are priced for the food only and a room fee of \$300 plus \$300 Set-up fee per hour depending on amount of people.

All other menu prices for Breakfast, Lunch, Dinner, and Cocktails include the room in the price.

Rental of Room for A La Carte will be subject to a \$200 room rental fee and \$200 for set-up.

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CLUB 101

101 Park Avenue, New York, NY 10178
212-687-1045



CONTINENTAL BREAKFASTS

FOR GROUPS OF 25 OR MORE

OPTION I

An Assortment of Freshly Baked Breakfast Pastries to include:

- Mini Muffins, Danishes, Croissants, Brioche and Scones
- New York Style Bagels
- Sweet Butter, Fruit Preserves and Cream Cheese

BEVERAGES

- Fresh Brewed Coffee
- Decaffeinated Coffee and Tea
- Choice of (2) Juice Varieties

Additional Options

- Smoked Norwegian Salmon or Gravlax with Cream Cheese
- Assorted Cereal Boxes
- Greek Yogurt with Toppings
- Assorted Power/Breakfast Bars – Kashi, Nutrigrain etc.
- Chia Pudding Parfaits
- Raspberry Ginger Coconut Cup with Coconut Milk
- Almond Butter Concord Grape Chia Cup with Almond Milk
- Over Night Oats Cups

OPTION II

- Sliced Seasonal Fruits and Berries

An Assortment of Freshly Baked Breakfast Pastries to include:

- Mini Muffins, Danishes, Croissants, Brioche and Scones
- New York Style Bagels
- Sweet Butter, Fruit Preserves and Cream Cheese

BEVERAGES

- Fresh Brewed Coffee
- Decaffeinated Coffee and Tea
- Choice of (2) Juice Varieties

Juice Varieties

- Orange
- Grapefruit
- Tomato
- V8
- Apple
- Cranberry



HOT BREAKFAST BUFFET

FOR GROUPS OF 25 OR MORE

Your Choice of (2) Juice Varieties & (4) Hot Items

Buffets will be accompanied by

- Sliced Seasonal Fruits and Berries

An Assortment of Freshly Baked Breakfast Pastries to include:

- Mini Muffins, Danishes, Croissants, Brioche and Scones
- New York Style Bagels
- Sweet Butter, Fruit Preserves and Cream Cheese
- Beverages
- Fresh Brewed Coffee
- Decaffeinated Coffee and Tea

Please select (2) Juice Varieties

- Orange
- Grapefruit
- Tomato
- V8
- Pineapple
- Apple
- Cranberry

Please select (4) Hot Items

- Scrambled Eggs
- Scrambled Eggs with Smoked Salmon and Green Onion
- Vegetarian Frittatas
- Spinach and Tomato Omelet
- Brioche French Toast
- Buttermilk Pancakes with Warm Maple Syrup
- Grilled Country Ham
- Crisp Smokehouse Bacon
- Link Sausage
- Sautéed Breakfast Potatoes
- Hot Irish Oatmeal Bar Served with Raisins and Brown Sugar

All the below are to be used as an add-on for Breakfast or Lunch. If they are used as a single selection, there will be additional charges for Room and Labor.

Coffee Service

- Fresh Brewed Coffee, Decaffeinated Coffee, and Tea
- Bottled Water

Biscotti & Coffee Service

- Assorted Biscotti
- Fresh Brewed Coffee, Decaffeinated Coffee, and Tea
- Bottled Water

Fruit & Coffee Service

- Sliced Seasonal Fruits and Berries
- Fresh Brewed Coffee, Decaffeinated Coffee, and Tea
- Bottled Water

Beverage Service

- Fresh Brewed Coffee, Decaffeinated Coffee, and Tea
- Assorted Soft Drinks, Bottled Water and Pellegrino



WORKING LUNCH

Your Choice of (4) Sandwiches, (2) Sides & (1) Dessert

- Beverages
- Fresh Brewed Coffee, Decaffeinated Coffee, and Tea
- Assorted Soft Drinks and Bottled Water

DELUXE SANDWICH PLATTER

Your Choice of (5) Sandwiches, (3) Sides & (1) Dessert

- Beverages
- Fresh Brewed Coffee, Decaffeinated Coffee, and Tea
- Assorted Soft Drinks, Bottled Water and Pellegrino

Side Dishes

- Caesar Salad with Shaved Parmesan and Garlic Croutons
- Greek Salad with Feta, Black Olives, Cucumber and Oregano
- Garden Salad with Julienne Vegetables, Grape Tomatoes with Balsamic Vinaigrette
- Tri-Color Salad with Baby Beets, Goat Cheese, and Mushrooms
- Mushroom, Artichoke Hearts and Red Onions with Sherry Vinegar Dressing
- Potato Salad with Shallots and Parsley
- Couscous Salad with Dried Cranberries, Caramelized Onions, and Walnuts
- Sweet Corn, Bell Pepper, and Shiitake Mushroom Salad
- Orzo with Olives, Tomato, Red Onion, and Red Wine Vinegar
- Sliced Tomatoes with Bocconcini and Olive Oil

Sandwich Selections

- Mixed Veggie Sandwich with Avocado, Cucumber, Smoked Gouda, and Tahini
- Grilled Vegetables, Goat Cheese, and Pesto on Sourdough
- Roasted Eggplant Wrap with Hummus
- Chicken Club with Bacon on Parkerhouse Bread
- Grilled Chicken Caesar Salad Wrap
- Chicken Salad with Currants and Toasted Coconut on a Challah Twist
- Old Fashioned Italian Hero
- Shaved Roast Beef with Monterey Jack, Grilled Onions, and Honey-Mustard on Ciabatta
- Curried Chicken Salad on Focaccia
- Black Forest Ham Panini with Dilled Havarti and Roasted Zucchini
- Smoked Turkey with Sliced Apple and Mustard-Mayonnaise
- Turkey Wrap with Jarlsberg and Smoked Paprika Dressing
- Grilled Salmon with Sweet and Sour Cucumbers
- Shrimp Salad and Oven-Dried Tomatoes on Semolina Bread
- Smoked Salmon with Cream Cheese and Red Onion on Rye
- Tuna Salad with Lettuce and Tomato on Seven-Grain Bread
- Egg Salad with Lettuce and Tomato on Country White Bread

Desserts

- A Selection of Fresh Baked Cookies and Brownies
- Old Fashioned Apple Pie
- Carrot Cake
- Strawberry Shortcake
- Cheesecake
- Assorted Brownies and Blondies
- Seasonal Fruit



EXECUTIVE PLATTER

- Garden Salad with Julienne Vegetables, Grape Tomatoes with Balsamic Vinaigrette
- Seasonal Fruit Salad
- Pasta Salad with Vegetables
- Deli Platter to include Grilled Chicken, Smoked Turkey, Ham, Roast Beef and Assorted Cheeses
- Tuna and Chicken Salads
- Condiment Platter – Lettuce, Tomato and Pickles
- Breadbasket

Beverages

- Fresh Brewed Coffee, Decaffeinated Coffee, and Tea
- Assorted Soft Drinks and Bottled Water

Dessert

- Assorted Brownies and Blondies

ENTRÉE SALADS

Your Choice of (3) Entrée Salads

- Caesar Salad with Grilled Shrimp, Chicken or Swordfish
- Cobb Salad (Turkey, Bleu Cheese, Bacon, and Tomatoes)
- Grilled Chicken and Salmon
- Traditional Spinach Salad
- Fresh Mozzarella, Sliced Tomatoes and Fresh Basil
- Greek Salad
- Boston Salad
- Poached Salmon with Cranberry and Walnut Couscous

Served with Seasonal Fruit Salad

Beverages

- Fresh Brewed Coffee, Decaffeinated Coffee, and Tea
- Iced Tea
- Assorted Soft Drinks, Bottled Water and Pellegrino

Dessert

- Assorted Brownies and Blondies



BUFFET LUNCH

Your Choice of (2) Salads, (2) Entrées & (2) Desserts

Buffets will be accompanied by Chef's Seasonal Selection of Fresh Vegetables, Potatoes or Rice

Please select (2) Salads

- Garden Salad with Julienne Vegetables, Grape Tomatoes with Mustard Vinaigrette
- Watercress Salad with Dates, Celery, Radishes, Oranges and Almonds
- Caesar Salad with Garlic Croutons and Parmesan
- Arugula Salad with Red Onion and Tomato
- Roasted Tex-Mex Vegetables
- Orzo, Black Olive, and Feta Salad with Red Wine Vinaigrette
- Pickled Jicama and Pineapple with Mint Tequila Chipotle Syrup
- Artichoke and Mushroom Salad with Bell Peppers
- Chick Pea Salad with Cucumber, Corn, and Bell Pepper

Please select (2) Entrées

- Grilled Salmon with Roasted Tomato and Rosemary Salsa
- Branzini alla Plancha
- Roasted Cod with Corn and Poblano Salad, Salsa Verde
- Lemon Sole Stuffed with Julienne of Vegetables, Red Pepper Coulis
- Swordfish au Poivre
- Mahi Mahi with Pineapple Salsa
- Grilled Breast of Chicken with Herbs of Provence, White Wine Jus
- Adobo Chicken, Chili Lime Marinade and Cilantro
- Sautéed Chicken Breast with Lemon Parsley Sauce, Fried Capers
- French Breast of Chicken with Prosciutto and Sage
- Four Cheese Ravioli with Tomato, Basil, and Parmesan
- Orecchiette Toscana with Fennel Sausage, Broccoli Rabe, White Beans and Roasted Red Peppers
- Shrimp Scampi Risotto with Tomato Broth, Peas, Lemon Zest and Chives
- Falafel Quinoa Fritters with Harissa Drizzle, Cucumber Tomato Olive Salsa

(Additional \$5 per person for Beef Entrées)

- Grilled Medallions of Beef au Poivre
- Roasted Leg of Lamb with Tomato, Black Olives, and Dill
- Filet Mignon with Madeira, Fresh Thyme, and Sweet Garlic

Please select (2) Desserts

- Chocolate Fudge Cake
- Strawberry Shortcake
- Traditional Apple Pie
- Fruit Tart
- Pecan Tart
- Tiramisu
- Cheesecake
- Key Lime Pie
- Coconut Snowball Cake



LUNCH
FOR GROUPS OF 25 OR MORE

THREE COURSE LUNCHEONS

Your Choice of (1) Appetizer, (1) Entrée & (1) Dessert

Entrées will be served with a Seasonal Selection of Fresh Vegetables, Potatoes or Rice

Please select (1) Appetizer

- Garden Salad with Julienne Vegetables, Grape Tomatoes and Mustard Vinaigrette
- Spinach Salad with Mushrooms, Grape Tomato and Chopped Egg
- Caesar Salad with Garlic Croutons and Shaved Parmesan
- Eggplant Parmigiana Risotto
- Smoked Salmon with Fingerling Potato Salad and Everything Bagel Crisp
- Caesar Salad with Garlic Croutons and Shaved Parmesan
- Mediterranean Burrata with Kale Caesar, Tomatoes and Crostini
- Pepper Seared Tuna with Wakame Salad, Pickled Ginger and Watermelon

Please select (1) Entrée

Chicken Entrées

- Sautéed Chicken Breast with Mushroom or Lemon Jus
- French Cut Chicken Breast with Prosciutto and Sage
- Grilled Breast of Chicken with Sweet Peppers and White Wine Jus

Seafood Entrées

- Red Snapper Provençale
- Branzino with Fennel Pollen Crust
- Pan Roasted Filet of Cod, Orange Beurre Blanc
- Sautéed Halibut with Yuzu Whie Soy
- Grilled Salmon Chimichurri

Beef, Lamb and Veal Entrées

- Roast Rack of Lamb with Mustard Herb Crust
- Grilled Filet of Beef, Glazed Cipollini
- Grilled New York Steak au Poivre
- Red Wine Braised Short Ribs
- Veal Cutlet, Mustard Cream

Pasta Entrées

- Penne Pasta with Portobello Mushroom Bolognese
- Spinach Ravioli with Tomato Cream
- Farfalle with Shrimp in Pesto Broth

Please select (1) Dessert

- Chocolate Layer Cake with Espresso Sauce
- Seasonal Fruit Tart
- Tiramisu
- Coffee Cheesecake
- Mango Mousse Cake
- Carrot Cake
- Tres Leches Cake
- Trio Chocolate Mousse Cake
- Red Velvet Cake



SNACKS & PM BREAKS

- Freshly Made Cookies and Brownies
- Assorted Sodas and Bottled Water
- Hummus, Tabbouleh and Tsatziki with Warm Pita Chips
- Assorted Sodas and Bottled Water
- Freshly Made Cookies and Brownies
- Seasonal Fruit Platter
- Assorted Sodas and Bottled Water
- Freshly Made Cookies, Brownies and Biscotti
- Mixed Nuts
- Assorted Sodas and Bottled Water
- International Cheese Board served with Seasonal Berries, Flatbreads, Breadsticks and Gourmet Crackers
- Assorted Sodas and Bottled Water

- International Cheese Board served with Seasonal Berries, Flatbreads, Breadsticks and Gourmet Crackers
- Vegetable Crudités with Dipping Sauces
- Assorted Sodas and Bottled Water
- International Cheese Board served with Seasonal Berries, Flatbreads, Breadsticks and Gourmet Crackers
- Vegetable Crudités with Two Dipping Sauces
- Hummus and Tabbouleh with Warm Pita Chips
- Assorted Sodas and Bottled Water

Candy Box Special

- Assorted Miniature Chocolate Bars
- Mixed Nuts
- Candy
- Assorted Sodas and Bottled Water

Healthy Requests

- Assorted Granola Bars
- Fresh Fruit & Yogurt Parfaits
- Unsweetened Iced Tea, Pellegrino, and Spa Water
- Tortilla Chips with Salsa and Guacamole
- Assorted Sodas and Bottled Water
- Chocolate Covered Strawberries
- Champagne is available

Light Fare

- Mini Tea Sandwiches
- Assorted Vegetable Crudités
- Fresh Fruit Spears
- Unsweetened Iced Tea, Pellegrino, Bottled Water and Assorted Sodas

All the above are to be used as an add-on for Breakfast or Lunch. If they are used as a single selection, there will be additional charges for Room and Labor.



BUFFET DINNER

FOR GROUPS OF 25 OR MORE

Your Choice of (3) Appetizers, (3) Entrées & (2) Desserts

Entrées will be served with a seasonal selection of Fresh Vegetables and Potatoes or Rice

Please select (3) Appetizers

- Garden Salad with Julienne Vegetables, Grape Tomatoes and Mustard Vinaigrette
- Arugula Salad with Red Onion and Tomato
- Caesar Salad with Garlic Croutons and Parmesan
- Watercress Salad with Dates, Celery, Radishes, Oranges and Almonds
- Roasted Tex-Mex Vegetables
- Pickled Jicama and Pineapple with Mint Tequila Chipotle Syrup
- Saffron Couscous Pilaf with Dried Fruit, Edamame, Citrus, Chives and Walnuts
- Artichoke and Mushroom Salad with Bell Peppers
- Orzo, Black Olive, and Feta Salad with Red Wine Vinaigrette
- Pub Salad- Kale, Celery Root, Fennel, Kohlrabi, Bacon, Crisp Parmesan, Caraway, and Malt Vinegar Dressing
- Mozzarella and Tomato
- Marinated Seafood Salad

We offer a Full Bar of Premium Liquors and a wide variety of Imported and Domestic Beers and Wines.

Charges Based on Consumption plus 18% Surcharge

Please select (3) Entrées

- Grilled Salmon with Roasted Tomato and Rosemary Salsa
- Branzini alla Plancha
- Lemon Sole Stuffed with Julienne of Vegetables, Red Pepper Coulis
- Roasted Cod with Corn and Poblano Salad, Salsa Verde
- Swordfish au Poivre
- Mahi Mahi with Pineapple Salsa
- Grilled Breast of Chicken with Herbs of Provence, White Wine Jus
- Adobo Chicken, Chili Lime Marinade and Cilantro
- Sautéed Chicken Breast with Lemon Parsley Sauce, Fried Capers
- French Breast of Chicken with Prosciutto and Sage
- Grilled Chili Rubbed Flank Steak with Roasted Chili Sauce
- Grilled Filet Mignon, Green Pepper Jus
- Red Wine Braised Short Ribs
- Shrimp Scampi Risotto with Tomato Broth, Peas, Lemon Zest and Chives
- Orecchiette Toscana with Fennel Sausage, Broccoli Rabe, White Beans and Roasted Red Peppers
- Four Cheese Ravioli with Tomato Basil Sauce
- Falafel Quinoa Fritters with Harissa Drizzle, Cucumber Tomato Olive Salsa

Please select (2) Desserts

- Strawberry Shortcake
- Chocolate Fudge Cake
- Assorted Mini Cookies, Pastries and Tarts (\$5.00 surcharge)
- Pecan Tart
- Tiramisu
- Cheesecake
- Coconut Snowball Cake
- Key Lime Pie
- Traditional Apple Pie



THREE COURSE DINNER

FOR GROUPS OF 25 OR MORE

Your Choice of: (1) Appetizer, (1) Entrée and (1) Dessert

Entrées will be served with a seasonal selection of Fresh Vegetables and Potatoes or Rice

Please Select (1) Appetizer

- Garden Salad with Julienne Vegetables, Grape Tomatoes and Balsamic Vinaigrette
- Caesar Salad with Garlic Croutons and Shaved Parmesan
- Prosciutto, Capicola, and Sopressata with Fresh Ricotta and Seasonal Fruit
- Smoked Salmon with Fingerling Potato Salad and Everything Bagel Crisp
- Eggplant Parmigiana Risotto
- Mediterranean Burrata with Kale Caesar, Tomatoes and Crostini
- Maryland Crabcake with Creamy Corn Chowder
- Seared Rare Tuna with Wakame Salad, Wasabi and Ponzu
- Grilled Fresh Shrimp with Saffron Couscous, Poblanos, and Oranges
- Smoked Salmon with Fingerling Potato Salad and Everything Bagel Crisp

We offer a Full Bar of Premium Liquors and a wide variety of Imported and Domestic Beers and Wines.

Charges Based on Consumption plus 18% Surcharge.

Please Select (1) Entrée:

Chicken Entrées

- Sautéed Chicken Breast with Mushroom or Lemon Jus
- French Cut Chicken Breast with Prosciutto and Sage
- Grilled Breast of Chicken with Sweet Peppers and White Wine Jus

Seafood Entrées

- Red Snapper Provençale
- Branzino with Fennel Pollen Crust
- Pan Roasted Filet of Cod, Orange Beurre Blanc
- Sautéed Halibut with Yuzu Whie Soy
- Grilled Salmon Chimichurri

Beef, Lamb and Veal Entrées

- Roast Rack of Lamb with Mustard Herb Crust
- Grilled Filet of Beef, Glazed Cipollini
- Grilled New York Steak au Poivre
- Red Wine Braised Short Ribs
- Veal Cutlet, Mustard Cream

Pasta Entrées

- Penne Pasta with Portobello Mushroom Bolognese
- Spinach Ravioli with Tomato Cream
- Farfalle with Shrimp in Pesto Broth

Please Select (1) Dessert

- Chocolate Layer Cake with Espresso Sauce
- Seasonal Fruit Tart
- Tiramisu
- Coffee Cheesecake
- Mango Mousse Cake
- Carrot Cake
- Tres Leches Cake
- Trio Chocolate Mousse Cake
- Red Velvet Cake



HORS D'OEUVRES

WITH DINNER SERVICE

Please select (6) Hors d'oeuvre:

- Ciliegine and Roast Pepper Kabob
- Thai Chicken Salad on Endive Petal
- Edamame Hummus in Cucumber Cup
- Assorted Mini Quiches
- Beef Wellington
- Chicken Or Beef Satay
- Sliced Beef Filet, Whole Grain Crouton, Chimichurri Sauce
- Sliced Sashimi Tuna on Cucumber, Wasabi Cream
- Sesame Chicken
- Hoisin Duck on Green Onion Pancake
- Franks in the Blanket
- Mac n Cheese Bites, Sweet Tomato Chutney
- Coconut Shrimp
- Philly Cheese Steak Spring Roll
- Smoked Salmon Croque Monsieur
- Maryland Crabcakes, Spicy Tartar Sauce
- Beef Empanadas
- Roast Baby 'lollipop' Lamb Chops, Rosemary Syrup (\$5 supplement)

We offer a Full Bar of Premium Liquors and a wide variety of Imported and Domestic Beers and Wines.

Charges Based on Consumption plus 18% Surcharge.



EVENING RECEPTION

FOR GROUPS OF 25 OR MORE

Complimentary Station Items

- Imported and Domestic Cheeses with Seasonal Fruits and Berries served with
- Assorted Crackers, Flat Breads, and Bread Sticks
- Chick Pea Hummus with Pita Triangles
- Assorted Vegetable Crudités with Two Dipping Sauces

Please Select (6) Hors d'oeuvre

- Ciliegine and Roast Pepper Kabob
- Thai Chicken Salad on Endive Petal
- Edamame Hummus in Cucumber Cup
- Assorted Mini Quiches
- Beef Wellington
- Chicken Or Beef Satay
- Sliced Beef Filet, Whole Grain Crouton, Chimichurri Sauce
- Sliced Sashimi Tuna on Cucumber, Wasabi Cream
- Sesame Chicken
- Hoisin Duck on Green Onion Pancake
- Franks in the Blanket
- Mac n Cheese Bites, Sweet Tomato Chutney
- Coconut Shrimp
- Philly Cheese Steak Spring Roll
- Smoked Salmon Croque Monsieur
- Maryland Crabcakes, Spicy Tartar Sauce
- Beef Empanadas
- Roast Baby 'lollipop' Lamb Chops, Rosemary Syrup (\$5 supplement)

Optional Station Displays

- Boiled Jumbo Shrimp with Cocktail Sauce
- SLICED SMOKED SALMON PLATTER – Served with Capers, Chopped Onion, Chopped Egg and Black Bread Points
- SUSHI DISPLAY – A Variety of Cold Japanese Specialties, Served with Wasabi, Pickled Ginger, and Soy Sauce
- Roasted Shell of Beef with a Cracked Pepper and Coriander Crust
- Grilled Chicken and Orzo Pilaf with Saffron and Tomato
- Broiled Salmon with a Light Tarragon White Wine Sauce
- Roasted Oregano Scented leg of Lamb with Lemon Dill Sauce
- Roasted Turkey Breast with Sweet Herbs
- Ricotta Ravioli with Mushrooms, Tomato, and Parmesan

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