

Raw Bar

- 1 Dozen Blue Point Oysters
- 1 Dozen Jumbo Shrimp Cocktail
- 1 Dozen Clams on the Half Shell
- 1 1 Pound Lobster
- 1 Dozen Crab Claws

\$125

Hot Seafood

- 1 Dozen Mini Crab Cakes
- 1 Dozen Clams Casino
- 1 Pound Fried Calamari
(30 Pieces)
- Scallops Wrapped In Bacon
- 1 Dozen Jumbo Coconut Shrimp

\$100

GRAND BUFFET

- Passed Hors D'oeuvres
- Pan Seared Sea Scallops , Endive, Mignonette
- Sesame Chicken Satay, Orange Ginger Glaze
- Sesame Beef Satay, Teriyaki Glaze
- Little Neck Clams on the Half Shell
- Jumbo Shrimp Cocktail
- Mini Crab cakes, Garlic Aioli
- Tenderloin of Beef Crostini, Tomato Basil
- Twice Baked Bliss Potatoes, Chevre Cheese, Golden Caviar
- Artichoke Bottoms, Rock Shrimp Salad
- Buffet Items
- Filet of Beef Wrapped in Puff Pastry, Red Wine Sauce
- Chicken Rollatini, Prosciutto, Fresh Mozzarella
- Roast Breast of Chicken, Madeira, Wild Mushrooms
- Roasted Salmon, Grilled Asparagus , Yukon Gold Potatoes,
Sherry Reduction
- Spiral Sliced Ham, Cinnamon Applesauce, Sweet Mustard
- Sliced Roast Leg of Lamb, Rosemary Jus, Parmesan Polenta
- Thai Shrimp Stir Fry, Lemongrass, Coconut Jasmine Rice
- Vegetarian Lasagne, Garden Fresh Vegetables
- Tomato Basil Ragout
- Dessert
- Chocolate Mousse, Crème Brule, Warm Pear Tart, Key Lime Pie

Price \$55.00 per person

Choose 4 Appetizers and 4 Buffet Items

PARTIES AT THE PRESS BOX



RESTAURANT &
BAR

932 SECOND AVENUE
NEW YORK, NY 10022
WWW.THEPRESSBOXNY

BAR OPTIONS

TWO HOUR OPEN BAR SERVING
DRAFT BEERS & HOUSE WINES

\$35 PER PERSON

TWO HOUR OPEN BAR SERVING
DRAFT & BOTTLED BEERS, HOUSE
WINES & WELL MIXED DRINKS

\$40 PER PERSON

TWO HOUR OPEN BAR SERVING
DRAFT & BOTTLED BEERS, HOUSE
WINES & PREMIUM MIXED DRINKS

\$45 PER PERSON

TWO HOUR OPEN BAR SERVING
TOP SHELF LIQUORS, BEER AND
WINES

\$70 PER PERSON

ADDITIONAL HOUR

\$15 PER PERSON

**All Prices Based On Minimum
Of 25 People. In Addition To
These Prices Please Add
8.875% Sales Tax &
18% Gratuities**

COCKTAIL PARTY

Passed Hors D'oeuvres

Chicken Tenders With A Honey Dijon Dip

Buffalo Wings

Chicken Satay

Black Angus Steak On Garlic Bread *

Fried Shrimp With Tartar Sauce

Garlic Shrimp

Slider Platters

Assorted Mini Quiche Tarts

Spinach Puffs

Smoked Salmon On Brown Bread

Pigs In A Blanket

Chipotle Chicken Flat Bread

Pizza

Stationary Hors D'oeuvres

Fruit & Cheese Board

Crudites & Dip

Spinach and Artichoke Dip

Mozzarella & Tomatoes With A Basil Dressing

Tortellini A La Panna

Bruschetta

Mushrooms Stuffed With Crabmeat

Chicken Caesar Salad

Pasta Primavera Aioli

Nachos Grandes

Sausage & Pepper

\$25.00 Per Person 3 Hours

Please see other side for raw bar

BUFFET

Hors D'oeuvres *Select Four*
(From Cocktail Party Selection)

Buffet Entrees *Select Three*
Fresh Carved Prime Rib Au Jus

Shepherd's Pie

Penne A La Vodka

Pasta Primavera Aioli

Linguini With Fresh Salmon & Shrimp In A
Smoked Salmon & Chive Sauce

Chicken Cutlets With A Wild Mushroom
Glaze

Chicken Picatta

Sliced Roast Turkey With Stuffing

Roasted Atlantic Salmon With A Fresh Herb
Sauce

Salmon En Croute

Tilapia Filet with Lemon Butter Sauce

All Served With Roasted Potatoes, Garden
Fresh Vegetables, House Salad & Breads

\$40.00 Per Person

Desserts also available