

THE PRESS BOX

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PRIVATE

PARTY ROOM

AVAILABLE

25-150 PEOPLE

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

Choose 4 Appetizers and 4 Buffet Items

3 Course Dinner Party

Mixed Green Salad with Sherry Vinaigrette

Caesar Salad with Parmesan Crouton

Fresh Mozzarella and Tomato with Balsamic Drizzle

Spinach Salad Goat Cheese, Cranberry and Walnuts

Soup of your Choice

French Onion Soup Gratin

Grilled Shell Steak Au Poivre

Roasted Atlantic Salmon Fresh Herb Sauce

Saint Peters Fish Sautéed in Lemon Butter

Sautéed Breast of Chicken Picatta or Mushroom

Herbed Roast Free Range Chicken, Pan Jus

Sliced Roast Pork Loin with Peach Schnapps and Apples

Herbed Red Potatoes, Garlic Mashed Potato, Twice Baked Potato, Rice Pilaf, Scalloped Potatoes

Vegetable Medley

Belgian Chocolate Mousse

New York Cheesecake

Key Lime Pie

Carrot Cake

THE PRESS BOX

HOLIDAY MENU

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

COCKTAIL PARTY

Choose 10 Hors D'oeuvres

Chicken Tenders With A Honey Dijon Dip
Buffalo Wings with Buttermilk Ranch and Blue Cheese Dips
Smoked Turkey, Cranberry Chutney Crostini
Slow Braised Pork Sliders with Bourbon BBQ Sauce
Ratatouille on Garlic Toasts with Basil Pesto
Baked Pita Chips with Roasted Pepper Hummus
Chicken Satay with Peanut Sauce
Sliced Shell Steak on Garlic Crostini**
Coconut Fried Shrimp with Sweet Chili Sauce**
Classic Shrimp Cocktail**
Arzoncini Rice Balls with Mozzarella and Tomato
Cheese Burger Sliders with French Fries
Bacon, Onion and Cheddar Quiche
Wild Mushroom Quiche
Spinach and Feta Cheese Puffs
Smoked Salmon On Brown Bread
Pigs In A Blanket
Chipotle Chicken Flat Bread
Pizza with Fresh Mozzarella and Tomato
Fruit & Cheese Board
Crudités & Dips
Spinach and Artichoke Dip with Corn Tortilla Chips
Mozzarella & Tomatoes With A Basil Dressing
Tortellini Alfredo with Prosciutto and Peas
Cherry Tomato and Basil Bruschetta
Mushrooms Stuffed With Crabmeat
Chicken Caesar Salad
Pasta Primavera Aioli
Nachos Grandes
Tuscan Sausages with Onion and Peppers

BUFFET

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

Buffet Entrees Select Three

Fresh Carved Prime Rib Au Jus
Beef Bourguignon Braised in Red Wine
Shepherds Pie topped with Mashed Potato
Penne A La Vodka
Pasta Primavera Aioli
Linguini with Salmon, Shrimp Pomodoro
Chicken Scampi with Roasted Garlic Sauce
Chicken with Wild Mushroom Glaze
Chicken with Caper, Lemon Butter Sauce
Sliced Roast Turkey With Stuffing
Honey Glazed Spiral Sliced Ham
Medallions of Pork Sautéed with apples
Roasted Atlantic Salmon Fresh Herb Sauce
Salmon En Croute
Tilapia Filet with Lemon Butter Sauce
Wild Mushroom Risotto
All Served With Roasted Potatoes, Garden Fresh Vegetables, House Salad & Breads