

THE LANGHAM

NEW YORK, FIFTH AVENUE

BANQUET MENU

Thank you for your consideration of The Langham, New York, Fifth Avenue located between 36th and 37th Street. Our Executive Chef, Romeo Stivaletti has designed elegant catering menus for your guest's enjoyment and your planning ease.

BREAKFAST BUFFETS

THE LANGHAM
NEW YORK, FIFTH AVENUE

Served with freshly brewed La Colombe coffee, decaffeinated coffee, assorted teas, freshly squeezed orange and grapefruit juice

CONTINENTAL

Seasonal sliced fresh fruit and mixed berries
Assorted bagels, Danish, muffins, croissants
Plain and chive cream cheese
65 per guest

FIFTH AVENUE

Seasonal sliced fresh fruit and mixed berries
Smoked salmon, assorted bagels, plain and chive cream cheese
House made coffee cakes, croissants and muffins
75 per guest

CHUAN SPA

Seasonal sliced fresh fruit and mixed berries
Whole grain bread and assorted breakfast loaves with fig jam, apricot jam, and apple butter
Yogurt Bar with assorted toppings of Bircher muesli, house-made granola, mixed berries
Freshly squeezed tomato or carrot juice
Select three (3) Fresh Fruit Smoothies:
Mixed Berries
Beet, Celery, Apple, Pineapple
Strawberry and Banana
Kale, Spinach, Apple, Celery
Orange, Pineapple, Mango

78 per guest

THE EMPIRE

Seasonal sliced fresh fruit and mixed berries
Breakfast potatoes, assorted bagels, plain and chive cream cheese
Danish, muffins and croissants
Choose One of the Following:
Chicken-Apple Sausage
Pork Sausage Patty
Bacon

Choose One of the Following:
Scrambled Eggs
Seasonal Vegetable Frittata
French Toast with Banana Fosters Syrup
Pancakes with Strawberry Mascarpone, Vermont Maple Syrup

80 per guest

Minimum Guarantee of 10 Guests Required
Pricing is exclusive of 24% Administrative Fee + 8.875% NY State Sales Tax

ENHANCEMENTS

THE LANGHAM
NEW YORK, FIFTH AVENUE

The following may be added to your menu:

*Pricing is per guest

Fresh Fruit Compote 7

Yogurt Bar, assorted toppings of Bircher muesli, house-made granola, mixed berries 8

Whole Fresh Fruit 4

Smoothie Station 10

Juice Bar, selection of fresh vegetable and fruit juices 8

House Made Coffee Cakes, Butter and Jam 8

Valrhona Celaya Hot Chocolate, marshmallows, whipped cream, and shaved chocolate 8

Scrambled Eggs with Chives 10

Scrambled Egg Whites with Chives 12

Eggs Benedict, Canadian bacon, spinach, or salmon 12

Breakfast Sandwiches, scrambled eggs, American cheese 12

Choice of: *sausage, Canadian bacon, or bacon*

Choice of: *English muffin, croissant, or wrap*

Assorted Breakfast Breads 8

Brioche French Toast, bananas foster syrup 10

Belgian Waffles, Nutella 10

Pancakes, strawberry mascarpone, Vermont maple syrup 10

Hot Oatmeal Bar, assorted toppings of fruit, nuts, honey, cinnamon, brown sugar 9

Breakfast Tartlets 12

Choose Three of the Following:

Spinach, Bacon and Onion

Smoked Salmon, Chive and Goat Cheese

Ham and Cheddar

Sausage, Peppers and American Cheese

Broccoli, Zucchini and Onion

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PLATED BREAKFAST

THE LANGHAM
NEW YORK, FIFTH AVENUE

Served with freshly brewed La Colombe coffee, decaffeinated coffee, assorted teas, freshly squeezed orange and grapefruit juice

PLATED BREAKFAST

PRESET:

Seasonal sliced fresh fruit

Assorted freshly baked croissants, muffins, and Danish

SELECT ONE (1) OF THE FOLLOWING:

Scrambled or Vegetable Frittata, blistered tomato, breakfast potatoes, Applewood bacon

Brioche French Toast, bananas foster syrup, fresh strawberries

Pancakes, strawberry mascarpone, Vermont maple syrup

Eggs Benedict, Hollandaise sauce

Choice of: *Canadian bacon, spinach, or smoked salmon*

80 per guest

FRESH BEGINNINGS

*Pricing is per guest

Bircher Muesli, seasonal fruit

Oatmeal or Cream of Wheat, brown sugar, raisins and cinnamon

Fruit and Yogurt Parfait, individual yogurt, mixed berries, and house-made granola

7 each

ADDITIONAL SIDES

*Pricing is per guest

Turkey Bacon

Applewood Bacon

Sausage Patty

Chicken-Apple Sausage

Sautéed Mushrooms

Grilled Asparagus

Breakfast Potatoes

Sliced Beefsteak Tomatoes and Bermuda Onion

7 each

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BRUNCH BUFFET

THE LANGHAM
NEW YORK, FIFTH AVENUE

Served with freshly brewed La Colombe coffee, decaffeinated coffee, assorted teas, freshly squeezed orange and grapefruit juice

BRUNCH BUFFET

Served with selection of morning pastries, seasonal sliced fresh fruits, assorted individual yogurts with granola, bagels, and cream cheese with traditional condiments

Select two (2) Specialties, three (3) Salads, two (2) Sides, and two (2) Desserts
115 per guest

SPECIALTIES accompanied by breakfast potatoes

Eggs Benedict, Canadian bacon and Hollandaise sauce

Scrambled Eggs, fine herbs

Brioche French Toast, bananas Foster syrup, fresh strawberries

Seasonal Vegetable Frittata, market vegetables

Breakfast Tartlets, ham and cheese, spinach and bacon, seasonal vegetables

Langham Egg Sandwich, sausage, egg, and American cheese, English muffin

Cheese Tortellini, Pomodoro

Roasted French Chicken Breast, garlic jus, roasted fingerling potatoes

SALADS

Mixed Greens Salad Bar, tomato, cucumber, onion, carrot

Kale, carrot, parsnip, shaved cauliflower

Caesar, parmesan, garlic croutons

Tomato and Mozzarella, basil pesto

Penne, salami, provolone, baby tomato

Deconstructed Cobb, bacon, blue cheese, hard cooked eggs, red onion, tomato

Israeli Couscous, sun-dried tomato, feta

Fried Artichoke, arugula, shaved parmesan

Cauliflower Tabbouleh

BRUNCH SIDES

Roasted Root Vegetables

Grilled Asparagus

Roasted Brussel Sprouts

Steamed Rice

Roasted Fingerling Potatoes

Herb Mashed Potatoes

DESSERTS

Sliced Fresh Fruit and Mixed Berries

Assorted Pastries and Tarts

Strawberry Short Cake

Chocolate Cake

Berry Meringue Parfait

Chocolate Mousse market berries

Seasonal Crème Brûlée

Minimum Guarantee of 20 Guests Required
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BREAKFAST/BRUNCH STATIONS

THE LANGHAM
NEW YORK, FIFTH AVENUE

The following may be added to your menu

OMELETTE STATION*

Made with your choice of the following:

Eggs- fresh eggs, egg whites

Cheese- Swiss, cheddar, goat

Meat- country ham, Applewood bacon, smoked salmon

Vegetables- spinach, scallions, mushrooms, onions, bell peppers, tomatoes, fine herbs

18 per guest

NEW YORK BAGEL BAR

Assorted bagels with plain and chive cream cheese, horseradish,
Smoked Norwegian Salmon, tomatoes, Bermuda onions, capers and lemon

18 per guest

CARVING STATIONS*

ROASTED BREAST OF TURKEY

Herb and shallot brine, roasted with sea salt and cracked pepper
Fresh biscuits, cranberry orange preserve, home-style gravy

28 per guest

ROASTED FILET OF BEEF

Seared and roasted with olive oil, herbs, sea salt & cracked pepper
Brioche rolls, horseradish or bordelaise sauce

30 per guest

PRIME RIB AU JUS

Slowly roasted with sea salt and thyme, Sourdough rolls

40 per guest

GLAZED COUNTRY HAM

Seasoned with cloves and cracked pepper, finished with a honey dijon glaze
Fresh biscuits

28 per guest

LEG OF LAMB

Roasted with fresh herbs, garlic and lemon zest,
Warm pita, tzatziki

40 per guest

*Chef Attendant Required

200 Per Chef

Minimum Guarantee of 20 Guests Required
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BRUNCH COCKTAILS

THE LANGHAM
NEW YORK, FIFTH AVENUE

The following may be added to your menu

BUBBLE BAR*

Valdo Prosecco Brut NYC, Veneto

Select Three (3) Juices:

Orange

Peach

Mango

Cranberry

Watermelon

Grapefruit

25 per guest (2 Hours)

10 each additional hour

BLOODY MARY BAR*

Selection of house infused vodkas, candied bacon, shrimp,

Olives, celery, pepperoncini, assorted hot sauces, lemon & lime

25 per guest (2 Hours)

10 each additional hour

*Bartender Required

200 Per Bartender

Minimum Guarantee of 20 Guests Required
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LUNCH BUFFETS

THE LANGHAM
NEW YORK, FIFTH AVENUE

Served with freshly brewed La Colombe coffee, decaffeinated coffee and assorted teas

NEW YORK DELI

99 per guest

Select three (3) Salads or (1) Salad Bar, three (3) Sandwiches and two (2) Desserts

Served with house-made pickles

SOUP DU JOUR

SALADS

Mixed Greens, tomato, cucumber, onion, carrot

Kale, carrot, parsnip, shaved cauliflower

Caesar, parmesan, garlic croutons

Tomato and Mozzarella, basil pesto

Penne, salami, provolone, baby tomato

Deconstructed Cobb, bacon, blue cheese, hard cooked eggs, red onion, tomato

Israeli Couscous, sun-dried tomato, feta

Fried Artichoke, arugula, parmesan

Cauliflower Tabbouleh

Build Your Own Salad Bar Chef selection of greens, protein and seasonal mix-ins (additional \$20 per guest)

SANDWICHES AND WRAPS

Roasted Turkey, brie, cranberry aioli

Roast Beef, horseradish aioli, plum tomato

B.L.A.T. garlic aioli

Italian Combo, arugula, tomato, red wine vinaigrette

Roasted Chicken, avocado, chipotle aioli, caramelized onions

Prosciutto de Parma, arugula, goat cheese pesto

Turkey Club, bacon, avocado mousse

Fresh Mozzarella, tomato, arugula, balsamic

Tuna Salad, cranberry, apple, field greens

Corned Beef, sauerkraut, Swiss, Russian dressing

DESSERTS

Sliced Fresh Fruit and Mixed Berries

Assorted Pastries and Tarts

Strawberry Short Cake

Chocolate Mousse market berries

Berry Meringue Parfait

Assorted Freshly Baked Cookies

Seasonal Crème Brûlée

Brownies and Blondie's

Chocolate Cake

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LUNCH BUFFETS

THE LANGHAM
NEW YORK, FIFTH AVENUE

Served with freshly brewed La Colombe coffee, decaffeinated coffee and assorted teas

FARMERS MARKET

90 per guest

Selection of greens, protein, mix-in's, cheese and dressing & (2) desserts

GREENS (select 3)

Kale, Romaine, Mesclun, Spinach

PROTEINS (select 3)

Chicken, Shrimp, Steak, Turkey, Tofu, Egg

MIX-INS (select 8)

Tomato, Cucumber, Mushroom, Onion, Carrot,
Radish, Scallion, Chickpea, Celery, Pepper,
Corn, Broccoli, Squash, Croutons, Quinoa,
Avocado, Apples, Craisins, Almonds, Walnuts

CHEESES (select 3)

Goat, Feta, Blue, Parmesan, Cheddar, Mozzarella

DRESSINGS (select 3)

Olive Oil & Balsamic Vinegar
Creamy Ranch
Honey Dijon Mustard Vinaigrette
Balsamic Vinaigrette
Classic Italian
Blue Cheese
Chipotle Ranch

DESSERTS

Sliced Fresh Fruit and Mixed Berries

Assorted Pastries and Tarts

Strawberry Short Cake

Chocolate Mousse, Market Berries

Berry Meringue Parfait

Assorted Freshly Baked Cookies

Seasonal Crème Brûlée

Brownies and Blondie's

Chocolate Cake

Minimum Guarantee of 10 Guests Required
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LUNCH BUFFETS

THE LANGHAM
NEW YORK, FIFTH AVENUE

Served with freshly brewed La Colombe coffee, decaffeinated coffee and assorted tea

BROADWAY BUFFET

135 per guest

Select three (3) Salads, three (3) MAIN, two (2) Sides and three (3) Desserts

SOUP DU JOUR

SALADS

Mixed Greens, tomato, cucumber, onion, carrot
Kale, carrot, parsnip, shaved cauliflower
Caesar, parmesan, garlic croutons
Tomato and Mozzarella, basil pesto
Penne, salami, provolone, baby tomato
Deconstructed Cobb, bacon, blue cheese, hard cooked eggs, red onion, tomato
Israeli Couscous sun-dried tomato, feta
Fried Artichoke arugula, parmesan
Cauliflower Tabbouleh

MAIN

Roasted French Chicken Breast garlic jus
Black Angus NY Strip bordelaise sauce
Herb Crusted Salmon citrus beurre blanc
Roasted Halibut warm tomato salsa
Penne Pasta with choice of;
Vodka Sauce
Marinara
Seafood Ragu
Braised Short Ribs pan jus
Wild Mushroom Ravioli truffle cream
Cheese Tortellini basil pesto

SIDES

Roasted Root Vegetables
Mashed Potatoes
Fingerling Potatoes
Basmati Rice, currents, almonds
Roasted Brussel Sprouts
Creamed Spinach
Roasted Broccoli, garlic and parmesan
Grilled Asparagus

DESSERTS

Sliced Fresh Fruit and Mixed Berries
Assorted Pastries and Tarts
Strawberry Short Cake
Chocolate Mousse market berries
Berry Meringue Parfait
Assorted Freshly Baked Cookies
Seasonal Crème Brûlée
Brownies and Blondie's
Chocolate Cake

Minimum Guarantee of 15 Guests Required
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LUNCH BUFFETS

THE LANGHAM
NEW YORK, FIFTH AVENUE

Served with freshly brewed La Colombe coffee, decaffeinated coffee and assorted teas

MULLBERRY STREET

SOUP

Tuscan Chickpea Soup

SALAD

Tomato and Mozzarella, basil pesto

Fried Artichoke, arugula, shaved parmesan

Caesar, parmesan, garlic croutons

MAIN

Pan Seared Chicken Breast, sweet and spicy Italian sausage, mushroom ragu

Seasonal Fish, fennel, sun-dried tomato, capers

Penne à la Vodka

SIDES

Broccoli Rabe, garlic, chili flakes

Roasted Plum Tomatoes, herbs, parmesan

DESSERTS

Tiramisu

Ricotta Cheesecake

Biscotti

115 per guest

THE LANGHAM BUFFET

SOUP

Puree of Cauliflower Soup

SALAD

Israeli Couscous, sun-dried tomatoes, feta

Roasted Fingerling Potatoes, string beans, honey mustard

Roasted Beets, goat cheese, red onion, fennel, arugula

MAIN

French Chicken Breast, natural jus

Herb Crusted Salmon lemon jus

Black Angus NY Strip, bordelaise sauce

SIDES

Baked Tortellini, tomato cream

Roasted Root Vegetables

DESSERTS

Chocolate Mousse, market berries

New York Cheesecake

130 per guest

SOUTH OF THE BORDER

SOUP

Roasted Corn Chowder

SALAD

Black Bean and Corn Salad

Mixed Greens, cucumber, queso fresco

MAIN - Choice of two (2)

Chicken Fajitas

Seasonal Fish Tacos

Steak Fajitas

Pulled Pork Tacos

SIDES

Grilled Vegetables, chayote squash, cippolini onions, poblano peppers

Cilantro Rice

Tricolored Tortilla Chips

Guacamole

Pico de Gallo

DESSERTS

Tres Leches Cake

Churros

Mexican Wedding Cookie

130 per guest

PAN ASIAN

SOUP

Egg Drop Soup

SALAD

Cold Sesame Noodle

Napa Slaw, shrimp, calamari, cilantro lime

MAIN

Generals Tso's Chicken

Togarashi Spiced Salmon

Vegetable Chow Mein

SIDES

Jasmine Rice

Chinese Broccoli, garlic, ginger, chili paste

DESSERTS

Green Tea Crème Brûlée

Mango and Coconut Tapioca Pudding

Green Tea and Sesame Cookies

125 per guest

Minimum Guarantee of 15 Guests Required
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PLATED LUNCH

THE LANGHAM
NEW YORK, FIFTH AVENUE

Served with freshly brewed La Colombe coffee, decaffeinated coffee and assorted teas

PLATED LUNCH

110 per guest for a Three-course Lunch

125 per guest for a Four-course Lunch

Choice of two (2) Entrées - Supplement 15 per guest

Select one (1) from each course

APPETIZERS

New York Chicken Soup, fresh vegetables, egg noodles

Mushroom Bisque, chives, crème fraîche

Cauliflower Soup, chive oil

Seared Tuna, asian greens, wasabi vinaigrette

Shrimp and Scallop Ceviche, field greens, lemon vinaigrette

Tomato and Mozzarella Salad, with basil

Beet Carpaccio, goat cheese, fennel, herb drizzle

Romanesco, baby turnips, carrots, port wine reduction, black pepper

Classic Caesar, parmesan cheese, garlic croutons

Crab Cake, baby arugula, remoulade, lemon

MAIN COURSES

Filet Mignon, white cheddar mashed potatoes, spinach, bordelaise sauce

Roasted Rack of Lamb, crushed new potato, seasonal vegetable, garlic jus

Butternut Squash Risotto, shaved parmesan, herb drizzle

Pan Seared Halibut, wilted spinach, fingerling potatoes, tomato beurre blanc

Roasted Chicken Breast, sweet potato puree, seasonal vegetable, pan jus

Herb Crusted Salmon, rice pilaf, asparagus, citrus beurre blanc

Seared Red Snapper, chili mashed potatoes, grilled chayote squash, red chili sauce

Wild Mushroom Ravioli, truffle cream sauce

DESSERTS

Sliced Fresh Fruit and Mixed Berries

Seasonal Crème Brûlée

Banana Caramel Cream Pie, crème Chantilly

Apple Pie, salted caramel

Warm Bourbon Bread Pudding, crème anglaise

Mango and Coconut Panna Cotta, pineapple compote

Wild Berry Meringue Parfait, mint

Dark Chocolate Cake, market berries

New York Cheesecake, market berries

Chocolate Mousse Dome, passion fruit crème center

Selection of French and American Cheeses - supplement 15

Minimum Guarantee of 10 Guests Required
Pricing is exclusive of 24% Administrative Fee + 8.875% NY State Sales Tax

Two (2) hour minimum required - Additional fees after (2) hours

7TH INNING STRETCH

Beef sliders and franks en crouste
NY soft pretzels, mustard
Caramel popcorn
Fifth Avenue trail mix
40 per guest

DOUGHNUT SHOPPE

Selection of house-made doughnuts, raspberry jelly, custard, cinnamon
Freshly brewed coffee, decaffeinated coffee and assorted teas
40 per guest

FIESTA GRANDE

Tri-color tortilla chips
Pico de gallo, salsa verde, salsa rojo
Fresh guacamole
Queso fundido
Mini quesadillas
30 per guest

PICK ME UP

Cold Brew
Fruit and nut bars
Fresh fruit skewers with wild flower honey yogurt dip
Fifth Avenue trail mix
Freshly brewed coffee, decaffeinated coffee and assorted teas
48 per guest

SWEET TREATS

Double fudge brownies
Assorted cookies
Cheesecake lollipops
Freshly brewed coffee, decaffeinated coffee and assorted teas
45 per guest

STREETS OF NEW YORK

Chocolate covered pretzels sticks
Honey and rosemary roasted nuts
Parmesan and black pepper popcorn
Freshly brewed coffee, decaffeinated coffee and assorted teas
45 per guest

HEALTH KICK

Selection of healthy smoothies and fresh juices
Fresh fruit skewers, wild flower honey yogurt dip
Assorted dried fruits and nuts
38 per guest

CHUAN SPA

Assorted fresh crudités, hummus, blue cheese dip
Selection of fruit and vegetable juices
28 per guest

FARMHOUSE CHEESE

Assorted Artisanal cheeses
Dried fruits
Raisin walnut bread
Sliced French bread, crackers
25 per guest

UNLIMITED COFFEE STATION

Freshly brewed coffee, decaffeinated coffee and assorted teas
28 per guest for (2) hours
50 per guest for (4) hours
88 per guest for (8) hours
*add bottled water & soft drinks for additional 10 per guest

Minimum Guarantee of 10 Guests Required
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BREAK ENHANCEMENTS

THE LANGHAM
NEW YORK, FIFTH AVENUE

The follow may be added to your menu

*Pricing is per guest unless otherwise noted

MORNING

Seasonal Sliced Fruit 12

Assorted Yogurts 8

Assorted Muffins 6

Croissants and Danishes fruit jam 9

Fruit Skewers wild honey yogurt 13

Banana and Carrot Cake 8

Mini Scones and Jam 8

Fruit Smoothies 8

House Made Doughnuts 9

AFTERNOON

Assorted Freshly Baked Cookies 9

Assorted Macarons 30 per dozen

Assorted Dipped Strawberries 37 per dozen

Assorted Mixed Nuts 8

Assorted Cheesecake Lollipops 12

Yogurt Pretzels 8

Baked Kettle Potato Chips & Terra Vegetable Chips 8

BEVERAGES

BOTTLED BEVERAGES 8 each, based on consumption

Assorted Sodas

REFRESH mineral and flavored water

ENERGIZE Gatorade and Red Bull

Juice, Iced Tea and Milk

HOUSEMADE BEVERAGES 8 per guest

Valrhona Celaya Hot Chocolate, Marshmallows, whipped cream, and cinnamon

Freshly Brewed Black or Green Iced Tea

Freshly Squeezed Lemonade

Fruit Infused Water

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RECEPTION HORS D'OEUVRES

THE LANGHAM
NEW YORK, FIFTH AVENUE

BUTLER PASSED HORS D'OEUVRES

55 per guest - six (6) selections in the first hour - 15 per guest, each subsequent hour
65 per guest - eight (8) selections for the first hour - 15 per guest each subsequent hour

CHILLED SELECTIONS

Tomato Compote Crostini, balsamic drizzle
Vichyssoise Shooter
Bacon Wrapped Fig, goat cheese
Heirloom Tomato and Piquillo Pepper Bruschetta
Sevruga Caviar Buckwheat Blinis, crème fraiche
Maryland Crab, avocado, toast points
Wild Mushroom Duxelle, truffle, brioche
Tomato, Prosciutto and Bocconcini Skewer
Shrimp Toast
Smoked Salmon, cucumber, chive cream cheese
Tuna Poke, cucumber, sweet soy chili
Caramelized Onion and Goat Cheese Tart
Beef Tartar, wonton crisp
Foie Gras, fig jam, brioche

HOT SELECTIONS

Porcini Tartlet, parmigiano-reggiano
New England Crab Cake, pepper aioli
Sesame Chicken Bites
Mushroom Bisque Shooter
Tomato Arancini
Shrimp Dim Sum
Short Rib Sliders, BBQ aioli, slaw
Mini Open Faced Ruben
Mini Franks en Croute mustard
Croque Monsieur
Grilled Lamb Chop, mint yogurt
Chicken Satay, roasted peanut and coconut
Vegetable Spring Roll
Cajun Shrimp Skewers
Mini Grilled Cheese, tomato soup

DESSERT SELECTIONS

Assorted Petit Fours
Assorted Mini Cupcakes
Assorted Mini Cake Pops
30 per guest in the first hour - 15 per guest, each subsequent hour

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RECEPTION STATIONS

THE LANGHAM
NEW YORK, FIFTH AVENUE

May be added to Reception Hors d'oeuvres and the Reception Menu
Stations set for (2) Hours, Additional fees after (2) hours

MEDITERRANEAN STATION

Couscous salad, Greek salad
Marinated artichokes, stuffed grape leaves
Hummus, babaganoush, pita bread
Selection of olives
20 per guest

SMOKED NORWEGIAN SALMON STATION

Smoked Norwegian Salmon
Chopped egg, red onion, chopped capers
Lemon, dill crème fraîche
Grilled bread
20 per guest

COLOSSAL SHRIMP

Jumbo Shrimp
Traditional cocktail and remoulade sauce
25 per guest

PAN ASIAN STATION

Selection of dim sum
Vegetable spring rolls
General Tso's Chicken
Vegetarian noodle bar
30 per guest

TUSCAN TABLE

Assorted artisan cheeses
Assorted sliced meats
Seasonal fruits
Crusty French rolls, cornichons
Fruit preserves, pomery and dijon mustards
40 per guest

KIP'S BAY RAW BAR

Jumbo shrimp
Lobster medallions
Clams & oysters
Ceviche
Wrapped lemon halves, oyster crackers
Fresh horseradish, mignonette and cocktail sauce
75 per guest

CAVIAR CART

Wild and sustainable farm raised Beluga, Osetra and Sevruga Caviars
Chopped egg, onions, crème fraîche and capers
Warm blinis
Market Price

STRAWBERRY FIELDS

Fresh crudités with assorted dips
Quinoa salad
wheat berry salad
Baby caprese salad
32 per guest

DESSERT STATION

Chocolate Fountain
Assorted Minim Petit Fours
35 per guest

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CHEF STATIONS

THE LANGHAM
NEW YORK, FIFTH AVENUE

May be added to Reception Hors d'oeuvres and the Reception Menu
Stations set for (2) Hours, Additional fees after (2) hours

RISOTTO STATION*

Vegetarian risotto
Butternut squash, tri color baby carrots, pearl onions
30 per guest

PASTA STATION*

Penne and tri-color tortellini
Marinara, Vodka, Arrabiata and Alfredo
Mushrooms, peas, tomatoes, caramelized onions
Fresh parmesan cheese and Italian bread
30 per guest

SUSHI STATION*

Chef's assortment of sushi, sashimi, maki
Soy sauce, wasabi and pickled ginger
\$55 per guest
300 per Sushi
Master

CLAMS AND OYSTERS SHUCKED*

Clams and oysters
Wrapped lemon halves, oyster crackers
Fresh horseradish, mignonette and cocktail sauce
35 per guest

CARVING STATIONS*

ROASTED BREAST OF TURKEY

Herb and shallot brine, roasted with sea salt and cracked pepper
Fresh biscuits, cranberry orange preserve, home-style gravy
28 per guest

ROASTED FILET OF BEEF

Seared and roasted with olive oil, herbs, sea salt & cracked pepper
Brioche rolls, horseradish or bordelaise sauce
30 per guest

PRIME RIB AU JUS

Slowly roasted with sea salt and thyme,
Sourdough rolls
40 per guest

GLAZED COUNTRY HAM

Seasoned with cloves and cracked pepper, finished with a honey dijon glaze
Fresh biscuits
28 per guest

LEG OF LAMB

Roasted with fresh herbs, garlic and lemon zest,
Warm pita, tzatziki
40 per guest

*Chef Attendant Required
200 Per Attendant

Minimum Guarantee of 10 Guests Required
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COCKTAIL BARS

THE LANGHAM
NEW YORK, FIFTH AVENUE

DELUXE OPEN BAR

40 per guest for the first hour

20 per guest for each additional hour

VODKA - Luksusowa, Absolut, Assorted Flavors Absolut

GIN - Beefeater, Tanqueray, Bombay Sapphire

RUM - Goslings Black Seal, Cruzan Light

TEQUILA - Sauza Hornitos Blanco, Sauza Anejo

WHISKEY - Jack Daniels, Crown Royal

SCOTCH - Johnnie Walker Red, Dewars White Label

WINES - Seasonal Selections, Please inquire with your Event Manager

BEER - Assorted Domestic and Imported

DELUXE BAR ON CONSUMPTION

(Maximum of 20 guests)

DRINKS - 17 each

BEER - 12 each

WINES BY THE BOTTLE - see wine list

SODA, JUICE, MINERAL WATER - 8 each

PREMIUM OPEN BAR

55 per guest for the first hour

20 per guest for each additional hour

VODKA - Ketel One, Russian Standard

GIN - Plymouth, Hendricks, Tanqueray 10

RUM - Cruzan Single Barrel Estate, Banks 5 Island Rum, Flor De Cana

TEQUILA - Patron Silver, Sauza Hornitos Reposado, Don Julio Anejo

WHISKEY - Bulleit, Mitchers 10-yr Rye

SCOTCH - Chivas Regal 12-yr. Johnnie Walker Black

WINES - Seasonal Selections, Please inquire with your Event Manager

BEER - Assorted Domestic and Imported

PREMIUM BAR ON CONSUMPTION

(Maximum of 20 guests)

DRINKS - 22 each

BEER - 12 each

WINES BY THE BOTTLE - see wine list

SODA, JUICE, MINERAL WATER - 8 each

*Bartender Fee

200 per bartender (1 per 70 guests)

Minimum Guarantee of 10 Guests Required
Pricing is exclusive of 24% Administrative Fee + 8.875% NY State Sales Tax

DINNER BUFFETS

THE LANGHAM
NEW YORK, FIFTH AVENUE

Served with freshly brewed La Colombe coffee, decaffeinated coffee and assorted tea

BROADWAY BUFFET

165 per guest

Select three (3) Salads, three (3) Main, two (2) Sides and three (3) Desserts

SOUP DU JOUR

SALADS

Mixed Greens Salad Bar, tomato, cucumber, onion, carrot
Kale, carrot, parsnip, shaved cauliflower
Caesar, parmesan, garlic croutons
Tomato and Mozzarella, basil pesto
Penne, salami, provolone, baby tomato
Deconstructed Cobb, bacon, blue cheese, hard cooked eggs, red onion, tomato
Israeli Couscous sun-dried tomato, feta
Fried Artichoke arugula, parmesan
Cauliflower Tabbouleh

DESSERTS

Sliced Fresh Fruit and Mixed Berries
Assorted Pastries and Tarts
Strawberry Short Cake
Chocolate Mousse market berries
Berry Meringue Parfait
Assorted Freshly Baked Cookies
Seasonal Crème Brûlée
Brownies and Blondie's
Chocolate Cake

MAIN

Roasted French Chicken Breast garlic jus
Black Angus NY Strip bordelaise sauce
Herb Crusted Salmon citrus beurre blanc
Roasted Halibut warm tomato salsa
Penne Pasta with choice of;
Vodka Sauce
Marinara
Seafood Ragu
Braised Short Ribs pan jus
Wild Mushroom Ravioli truffle cream
Cheese Tortellini basil pesto

SIDES

Roasted Root Vegetables
Mashed Potatoes
Fingerling Potatoes
Basmati Rice, currents, almonds
Roasted Brussel Sprouts
Creamed Spinach
Roasted Broccoli, garlic and parmesan
Grilled Asparagus

Minimum Guarantee of 10 Guests Required
Pricing is exclusive of 24% Administrative Fee + 8.875% NY State Sales Tax

DINNER BUFFETS

THE LANGHAM
NEW YORK, FIFTH AVENUE

Served with freshly brewed coffee, decaffeinated coffee and assorted teas

MULLBERRY STREET

SOUP

Tuscan Chickpea Soup

SALAD

Tomato and Mozzarella, basil pesto

Fried Artichoke, arugula, shaved parmesan

Caesar, parmesan, garlic croutons

MAIN

Pan Seared Chicken Breast, sweet and spicy Italian sausage, mushroom ragu

Seasonal Fish, fennel, sun-dried tomato, capers

Penne à la Vodka

SIDES

Broccoli Rabe, garlic, chili flakes

Roasted Plum Tomatoes, herbs, parmesan

DESSERT

Tiramisu

Ricotta Cheesecake

Biscotti

165 per guest

SOUTH OF THE BORDER

SOUP

Roasted Corn Chowder

SALAD

Black Bean and Corn Salad

Mixed Greens, cucumber, queso fresco

MAIN - Choice of two (2)

Chicken Fajitas

Seasonal Fish Tacos

Steak Fajitas

Pulled Pork Tacos

SIDES

Grilled Vegetables, chayote squash, cipolini onions, poblano peppers

Cilantro Rice

Tricolored Tortilla Chips

Guacamole

Pico de Gallo

DESSERTS

Tres Leches Cake

Churros

Mexican Wedding Cookie

165 per guest

THE LANGHAM BUFFET

SOUP

Puree of Cauliflower Soup

SALAD

Israeli Couscous, sun-dried tomatoes, feta

Roasted Fingerling Potatoes, string beans, honey mustard

Roasted Beets, goat cheese, red onion, fennel, arugula

MAIN

French Chicken Breast, natural jus

Herb Crusted Salmon lemon jus

Black Angus NY Strip, bordelaise sauce

SIDES

Baked Tortellini, tomato cream

Roasted Root Vegetables

DESSERT

Chocolate Mousse, market berries

New York Cheesecake

165 per guest

PAN ASIAN

SOUP

Egg Drop Soup

SALAD

Cold Sesame Noodle

Napa Slaw, shrimp, calamari, cilantro lime

MAIN

Generals Tso's Chicken

Togarashi Spiced Salmon

Vegetable Chow Mein

SIDES

Jasmine Rice

Chinese Broccoli, garlic, ginger, chili paste

DESSERTS

Green Tea Crème Brûlée

Mango and Coconut Tapioca Pudding

Green Tea and Sesame Cookies

165 per guest

Minimum Guarantee of 10 Guests Required
Pricing is exclusive of 24% Administrative Fee + 8.875% NY State Sales Tax

PLATED DINNER

THE LANGHAM
NEW YORK, FIFTH AVENUE

Served with freshly brewed La Colombe coffee, decaffeinated coffee and assorted teas

PLATED DINNER

165 per guest for a three-course dinner

185 per guest for a four-course dinner

Choice of two (2) Entrées - Supplement 10 per guest

Select one (1) from each course

APPETIZERS

New York Chicken Soup, fresh vegetables, egg noodles

Mushroom Bisque, chives, crème fraîche

Cauliflower Soup, chive oil

Seared Tuna, asian greens, wasabi vinaigrette

Shrimp and Scallop Ceviche, field greens, lemon vinaigrette

Tomato and Mozzarella Salad, with basil

Beet Carpaccio, goat cheese, fennel, herb drizzle

Romanesco, baby turnips, carrots, port wine reduction, black pepper

Classic Caesar, parmesan cheese, garlic croutons

Crab Cake, baby arugula, remoulade, lemon

MAIN COURSES

Filet Mignon, white cheddar mashed potatoes, spinach, bordelaise sauce

Roasted Rack of Lamb, crushed new potato, seasonal vegetable, garlic jus

Butternut Squash Risotto, shaved parmesan, herb drizzle

Pan Seared Halibut, wilted spinach, fingerling potatoes, tomato beurre blanc

Roasted Chicken Breast, sweet potato puree, seasonal vegetable, pan jus

Herb Crusted Salmon, rice pilaf, asparagus, citrus beurre blanc

Seared Red Snapper, chili mashed potatoes, grilled chayote squash, red chili sauce

Wild Mushroom Ravioli, truffle cream sauce

DESSERTS

Sliced Fresh Fruit and Mixed Berries

Seasonal Crème Brûlée

Banana Caramel Cream Pie, crème Chantilly

Apple Pie, salted caramel

Warm Bourbon Bread Pudding, crème anglaise

Mango and Coconut Panna Cotta, pineapple compote

Wild Berry Meringue Parfait, mint

Dark Chocolate Cake, market berries

New York Cheesecake, market berries

Chocolate Mousse Dome, passion fruit crème center

Selection of French and American Cheeses - Supplement 15

Minimum Guarantee of 10 Guests Required
Pricing is exclusive of 24% Administrative Fee + 8.875% NY State Sales Tax

TO-GO OPTIONS

THE LANGHAM
NEW YORK, FIFTH AVENUE

Available to-go only

BOXED BREAKFAST TO-GO

Assortment of two (2) Danishes
Yogurt with house-made granola
Piece of fruit
Breakfast bar
Orange juice
50 per guest

BOXED LUNCH TO-GO

Select (2) Sandwiches from the New York Deli Menu
Piece of fruit
Bag of chips
Cookie and Brownie
Bottle of water
100 per guest

Minimum Guarantee of 10 Guests Required
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