

L A V E N T A

NYFC MENUS ARE NOT JUST ABOUT GREAT FOOD,
THEY ARE A REFLECTION OF YOU AND YOUR LIFE STYLE

Menus include:

Your choice of service style | Four tray-passed hors d'oeuvres
Choice of Soup or Salad | Side dishes as applicable

STEP ONE To Begin, select a style of service from the following:

ELEGANT ENTREES	2
This formal meal service can be plated or buffet and consists of single and dual entrées.	
WHITE GLOVE	3-4
This French-Style meal service consists of 4-5 courses and includes a deluxe coffee bar and still and sparkling water.	
STATIONS	5-7
A fun way to celebrate! Uniformed chefs display cook your selections to order.	
FOR SPECIAL MEAL REQUESTS We love challenges. Ethnic recipes, food allergies or children's menus – ask you coordinator!	
VEGETARIAN AND VEGAN SELECTIONS	8

STEP TWO Then, select any four Tray Passed Hors D'Oeuvres.

HOT AND COLD HORS D'OEUVRES	10-11
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STEP THREE Next, add soup or salad and sides as applicable

SOUP SALAD SIDES	12
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STEP FOUR Finally, dress up your menu and add any extras and/or desserts.

INTERACTIVE HORS D'OEUVRE DISPLAY	9
LATE NIGHT BITES	13
DESSERT DISPLAYS AND DESSERTS TO GO	14

Elegant Entrées

BUFFET OR PLATED MEALS

INCLUDING YOUR CHOICE OF FOUR HORS D'OEUVRES FROM OUR FABULOUS BEGINNINGS.
DUAL ENTRÉE MENUS FEATURE SMALLER PORTIONS OF TWO OF OUR ELEGANT ENTRÉES COMBINED ON ONE PLATE.
YOUR COORDINATOR WILL BE GLAD TO SUGGEST A SOUP OR SALAD, AS WELL AS SIDE DISHES THAT WILL
COMPLIMENT YOUR MENU CHOICE



CHICKEN IN PUFF PASTRY

Boneless breast of chicken stuffed with broccoli and herbed cream cheese, wrapped in puff pastry dough and baked to a golden brown. Finished with a Madeira mushroom sauce.

CHICKEN CAPRESE STACK

Rosemary skewered medallions of sautéed chicken layered with pesto marinated roma tomatoes and buffalo mozzarella, finished with a roasted garlic glaze and served on wild mushroom risotto.

BACON WRAPPED SIRLOIN AND CHICKEN PICATTA

Bacon wrapped sirloin steaks flame grilled and topped with our Jack Daniels peppercorn sauce.
Sautéed chicken medallions in a delicate caper sauce.

CHICKEN ROMESCO

Semi-boneless breast of chicken stuffed with fresh spinach, pinenuts, mascarpone cheese, Serrano ham and rustic bread.
Finished with a classic romesco sauce.

CHICKEN TOSCANO & CARVED LONDON SIRLOIN

Semi-boneless breast of chicken stuffed with wild mushroom Parmesan risotto and finished with a sweet onion and roasted red pepper coulis. Certified Angus sirloin marinated with red wine and herbs, slow roasted, carved to order and topped with a Zinfandel demi-glaze.

ASIAN STYLE SWORDFISH

Center cut Pacific swordfish marinated in a citrus chile sauce, then grilled over an open flame.

AHI ON SOBA NOODLES

Fresh Ahi tuna grilled over an open flame. Served atop a bed of cilantro soba noodles in a roasted red pepper broth and finished with a red pepper-avocado salsa.

GRILLED GLAZED SALMON

Atlantic salmon filet in a soy-brown sugar marinade, grilled and finished with a wasabi-mustard glaze.

GRILLED FLAT IRON OF BEEF

Certified Angus flat iron steaks, enhanced with our house rub, grilled over an open flame. Served with Merlot demi-glaze.

CHICKEN SALTIMBOCCA AND CARVED CHATEAU SIRLOIN OF BEEF

Marinated boneless breast of chicken wrapped in Prosciutto di Parma, oven roasted and finished with a lemon sage sauce.
Tender, center cut Angus sirloin of beef, slow roasted, carved and topped with a honey chipotle glaze.

SERRANO PRAWNS AND ROSEMARY CHICKEN

Jumbo shrimp wrapped in Serrano ham, pan seared, served on a bed of baby watercress, drizzled with Spanish piquillo vinaigrette.
Semi-boneless breast of chicken marinated with fresh rosemary and garlic infused olive oil.
Charbroiled and finished with a tart cherry glaze.

CHICKEN MEDALLIONS AND GRILLED HALIBUT IN BANANA LEAVES

Chicken medallions served with your choice of a picatta or brandy-dijon mustard sauce.
Fresh northern halibut filets marinated in a cilantro-ginger-miso marinade, wrapped in banana leaves and grilled.

CRAB STUFFED SHRIMP AND CARVED NEW YORK STRIP

Jumbo shrimp layered with large lump crab, grilled artichokes and Manchego cheese, baked and finished with white truffle sauce. Certified Angus New York strip roast cooked to a juicy perfection.
Served with a port wine and sage demi-glaze.

MESQUITE GRILLED FILET AND CHILEAN SEA BASS

Nebraska corn-fed tenderloin of beef wrapped with applewood smoked bacon, grilled then topped with blue cheese butter.
Chilean sea bass is marinated in NYFC's signature Thai marinade then caramelized over a mesquite flame.

White Glove Service

PLATED MEALS WITH PANACHE

BEGIN WITH YOUR CHOICE OF FOUR SELECTIONS FROM OUR FABULOUS BEGINNINGS.
WHITE GLOVE SERVICE INCLUDES BOTTLED STILL AND SPARKLING WATER AND NYFC'S DELUXE COFFEE STATION.



Menu One

First Course

Iceberg Wedge Salad

A quarter of a head of crisp lettuce,
topped with tomato wedges, green onions,
crumbled blue cheese, bacon and blue cheese dressing.
House baked breads, assorted rolls and butter.

Second Course

Duck Confit Alfredo

Angel hair pasta tossed with our signature mascarpone Alfredo sauce,
topped with crisp bacon and shredded, slow roasted, duck.

Third Course

Pan Seared Atlantic Salmon

Served over a mélange of white beans and spinach
with an olive and lemon relish.

Fourth Course

Polenta Shortribs

Tender boneless short ribs slow cooked to perfection.
Served on a bed of mascarpone polenta.
Garnished with crisp bacon and Stilton cheese crumbles.

Menu Two

First Course

Lobster and Sweet Corn Bisque

Second Course

Heirloom Tomato Antipasto

An arrangement of heirloom tomatoes, grilled asparagus,
grilled fingerling potatoes, chèvre cheese and prosciutto crisps,
drizzled with a balsamic port syrup.
House baked breads, assorted rolls and butter.

Third Course

Roulade of Chicken

Boneless breast of chicken layered with soft polenta, roasted red and
yellow tomatoes, fresh asparagus and feta, rolled in Japanese bread
crumbs, lightly sautéed and served with a dill sherry sauce.
Presented on a bed of julienned zucchini and yellow squash.

Fourth Course

London Sirloin

Certified Angus London sirloin steaks seasoned in our own
soy-garlic marinade and grilled over an open flame.
Served on a bed of our signature garlic mashed potatoes.



Menu Three

First Course

Roasted Beet and Goat Cheese on Arugula

Fresh arugula topped with soft goat cheese, toasted walnuts,
caramelized beets, and dried cherries with a balsamic vinaigrette.
House baked breads, assorted rolls and butter.

Second Course

Serrano Prawns

Jumbo shrimp wrapped in Serrano ham, pan seared.
Served on a bed of baby watercress, and drizzled with a Spanish piquillo vinaigrette.

Third Course

Fresh Fruit Intermezzo

Fourth Course

Angus Certified Flat Iron Steak

Grilled over an open flame, served atop a sesame rice cake.
Finished with shimeji mushrooms, wasabi pepper sauce and daikon sprout garnish.



White Glove Service

CONTINUED



Menu Four

First Course

Asparagus and Arborio Rice Soup

Topped with diced pancetta and cracked black pepper.

Second Course

Mediterranean Chop Salad

Artichoke hearts, Kalamata olives, crumbled feta cheese, tomatoes and crisp romaine drizzled with our red wine vinaigrette.
House baked breads, rolls and butter.

Third Course

Butternut Squash Ravioli

Tender ravioli bursting with butternut squash, perfected with NYFC's hazelnut sage brown butter sauce.

Fourth Course

Grilled Filet Mignon

Nebraska corn-fed tenderloin of beef wrapped with thick slices of applewood smoked bacon, grilled and completed with a port wine reduction.
Served with sesame string beans topped with fried ginger.



Menu Five

First Course

Roasted Heirloom Tomato Soup

Drizzled with basil infused olive oil.
House baked breads, rolls and butter.

Second Course

Chicken "Mignon" Piccata

The ultimate morsels of chicken, dusted in seasoned flour, finished with a piccata sauce and served on a bed of snow pea "linguini".

Third Course

Ahi on Soba Noodles

Fresh Ahi tuna grilled over an open flame.
Served on a bed of cilantro soba noodles prepared with a roasted red pepper broth and finished with red pepper avocado salsa.

Fourth Course

Carved Rack of New Zealand Lamb

Rubbed with an ancho chile and coffee blend, and slow roasted to perfection. Accompanied by herbed garlic mashed potatoes.



Menu Six

First Course

Asparagus and Crab Bisque

Second Course

Mixed Field Greens

Feta cheese, apples, walnuts, sweet potato straws on a bed of crisp greens with a creamy Thai vinaigrette.
House baked breads, rolls and butter.

Third Course

Skillet Seared Halibut

Fresh filet of northern halibut seasoned and skillet seared.
Served over a bed of lobster saffron rice,
finished with a delicate foie gras butter sauce

Fourth Course

Grilled Filet Mignon Confit

Nebraska corn-fed tenderloin of beef grilled and served on a bed of potato, walnut and bacon confit.
Topped with stilton cheese, shallot rings and a port wine reduction.



Stations

MIX, MINGLE AND ENJOY.

ELEGANT, ELABORATE AND INTERACTIVE. A UNIQUE, LESS FORMAL, DINING EXPERIENCE.

BEGIN WITH YOUR CHOICE OF FOUR SELECTIONS FROM OUR FABULOUS BEGINNINGS. NEXT, CHOOSE THREE STATION SELECTIONS, ADD YOUR FAVORITE SIDE DISH AND BE PREPARED TO EXPERIENCE AN EVENT LIKE NO OTHER.



INTERNATIONAL SELECTIONS

SZECHUAN STIR FRY

Pungent and spicy.
Choose from chicken, beef, pork or vegetarian styles.

CHICKEN MEDALLIONS

Uniformed chefs sauté tender chicken medallions to order: Choose from a traditional piccata, balsamic-soy reduction or brandy-Dijon mustard sauce.

MU SHU

Your choice of beef, pork or chicken – wok fried with mushrooms, assorted vegetables and a splash of hoisin sauce. Served with mini Mandarin pancakes

PAELLA

Shrimp, clams, chicken, chorizo, fresh tomatoes, garlic, onions and saffron rice sautéed in giant woks.
Served with olive studded flatbread.

PAPER WRAPPED HALIBUT

Fresh northern halibut filet brushed with macadamia nut pesto then wrapped in delicate rice paper and sautéed.

LIME JALAPEÑO SHRIMP SKEWERS

Colossal Mexican white shrimp are quick grilled and finished with a jalapeño lime butter sauce.

SUSHI STATION

An assortment of freshly prepared Maguro (ahi), Ebi (shrimp), Hamachi (yellow tail), Sake (salmon), Hirame (halibut) and Unagi (eel), with your choice of California or spicy tuna rolls.
Served with edamame, pickled ginger, wasabi and soy sauce.

SLIDERS

A fun addition to any event. Festive and gourmet.
Select the two styles you prefer:

BOMBAY TURKEY

The flavors of India folded into lean ground turkey, grilled and served on a mini roll with garlic curry sauce.

CORDON BLUE

Lightly breaded breast of chicken, layered with Parma de Prosciutto and baby Swiss cheese with lemon garlic aioli.

SMOKED PORTOBELLO MUSHROOM

House smoked portobello mushrooms are layered with roasted red peppers and grilled Maui onions.
Served on a mini French roll, finished with an avocado yogurt dressing.

KOBE BEEF

Mini Kobe beef patties topped with cheddar, tomatoes, balsamic onions, and Russian aioli.

FAR EAST LAMB

Ground Colorado lamb and Asian spices, topped with micro herbs and Gouda with curried aioli

Stations (Continued)

MESQUITE GRILL

Cooked to order over a mesquite grill.

Certified Angus Flat Iron Steak

Served with a Jack Daniels
peppercorn demi-glace

Grilled Chicken Breast

Honey Glazed
with a chipotle buerre blanc sauce.

Grilled Maine Lobster Tail

Served with cilantro lime butter.

Grilled Marinated New Zealand Lamb Chops

Choose apricot-soy or
balsamic marinade.

Thai Style

with a creamy curry sauce

Brown Sugar Glazed Alaskan Salmon Filet

Marinated with brown sugar, soy,
and Japanese mustard.

Cilantro

in a citrus marinade with papaya salsa.

Asian Style Pacific Swordfish

Glazed with Chinese rice wine, oyster
sauce, honey, fresh lime juice, roasted
garlic, green onions, cilantro and
Asian chili sauce.

Grilled Atlantic Salmon Moroccan

Marinated in honey, soy, rice wine
vinegar, chili sauce and a blend of
Middle Eastern spices.

Hawaiian Ono

Marinated with citrus and cilantro,
served with a fresh mango salsa.

Nebraska Corn-fed Tenderloin of Beef

Finished with a Zinfandel demi-glace.

Barbecue Bacon Wrapped Shrimp

Jumbo tiger shrimp wrapped in
applewood smoked bacon, with a
lime cilantro barbecue sauce.

Chilean Sea Bass

NYFC's signature grilled item in
our famous Thai marinade.

CARVING STATION

Maple Glazed Breast of Turkey
served with gingersnap gravy.

or

Balsamic Marinated Breast of Turkey
served with traditional gravy.

Carved to order. Served with rolls and butter, condiments
and your choice of one of the following options:

Certified Angus Center-Cut Sirloin of Beef

Served with honey chipotle glaze.

Certified Angus London Sirloin

Served with honey chipotle glaze.

Chicken Roulade

Served with a dill sherry sauce.

Rack of New Zealand Lamb

Roasted with a balsamic vinegar or
apricot soy marinade.

Pork Tenderloin

Served with apricot-soy or
Madeira demi-glace.

Milk Fed Wisconsin Veal New York Strip

Served with Madeira mint demi-glace.

Certified Angus New York Strip

Served with wild berry port wine
demi-glace.

Certified Angus Prime Rib

Served with creamy horseradish
and au jus.

Nebraska Corn-fed Tenderloin of Beef with a Lavender Rub

Served with sour cream horseradish.

Stations

(Continued)

MASHED POTATO BAR

Creamy puréed Idaho potatoes elegantly presented in large martini glasses and finished with guests' choice of the following gourmet toppings: white bean & rock shrimp ragout, chicken and sausage gumbo, sautéed wild mushrooms. Garnished with diced green onions, fresh bacon bits and an offering of warm bread sticks.

PASTA BAR

Each creation is prepared to order with your guest's choice of ingredients. Options include: wild mushrooms, snap peas, applewood smoked bacon, broccoli florets, asparagus, garlic and a variety of seasonal vegetables and spices. Served with freshly grated Parmesan cheese, a classic Caesar salad and house baked foccacia bread. Select two varieties of pasta and two sauces.

PASTAS	OPTIONS	SAUCES
Penne	Cherry Wood	Sweet Pepper Cream
Cheese Tortellini	Smoked Chicken	Pesto
Rotelli		Roasted Garlic Cream
Bow-tie	Duck Confit	Classic Alfredo
Radiatori		Pesto Cream
Gemelli	Tiger Shrimp	Gorgonzola and Fontina Cream
Orecchiette		Sun-Dried Tomato Cream
Gnocchi		Marinara Sauce

SOUP AND SALAD BAR

Create a fresh option for your guests by choosing three soups and three salads from the selections below. Includes freshly baked breads, rolls and butter.

SOUP SELECTIONS

Heirloom Tomato	Onion Portobello
Butternut Squash	French Lentil with Smoked Turkey
Sweet Corn and Lobster Bisque	Gingered Carrot with Crème Fraiche
Asparagus, Pancetta & Arborio	Chinese Chicken Noodle
Italian Wedding	Yellow Tomato Gazpacho (chilled)

SALAD SELECTIONS

<p>Traditional Caesar Crisp romaine, shaved Parmesan cheese, homemade croutons and classic Caesar dressing</p>	<p>Oakleaf Lettuce Maytag blue cheese and spiced pecans served with hard cider vinaigrette.</p>
<p>Garden Romaine, red leaf and butter lettuce leaves with sliced tomato, cucumber, shredded carrots and red cabbage with choice of dressing.</p>	<p>Butter Lettuce Salad A blend of butter and romaine lettuces topped with fresh grapefruit and orange segments, julienned jicama and cilantro. Served with fresh honey lime vinaigrette.</p>
<p>Mixed Field Greens Feta cheese, apples, walnuts, sweet potato straws with creamy Thai vinaigrette.</p>	<p>Mixed Baby Lettuce With sun-dried tomatoes, olives and balsamic vinaigrette.</p>
<p>Mixed Greens With Mandarin orange sections, raspberries and sweet onion. Served with champagne vinaigrette. (Raspberries are seasonal and will be substituted with roasted walnuts as necessary.)</p>	<p>Spinach With almonds, mushrooms, tomato wedges and balsamic vinaigrette.</p>

Vegetarian and Vegan Selections

ANY OF THE ITEMS MARKED WITH  CAN BE PREPARED FOR VEGANS.



BUTTERNUT SQUASH RAVIOLI

Tender ravioli bursting with butternut squash perfected with NYFC's sage brown butter sauce



PENNE CONCASSE

Penne pasta tossed with grilled shiitake mushrooms, Roma tomatoes, red onion, broccoli florets, goat cheese and kalamata olives and finished with our homemade marinara sauce.

FOUR CHEESE AGNOLOTTI

A smaller, round cousin of ravioli. We sauté the agnolotti with vine ripened Roma tomatoes, opal basil, fresh garlic, extra virgin olive oil and top it with freshly grated Parmesan cheese.



PESTO GNOCCHI WITH TOMATO NAPOLEAN

Spinach and egg gnocchi are combined with kalamata olives, toasted pinenuts and soybeans. Drizzled with vegan pesto and accompanied by an oven-dried tomato Neapolitan.



EGGPLANT LASAGNA

A combination of ricotta, Parmesan and mozzarella cheeses and sun-dried tomatoes layered with grilled eggplant then baked to perfection.

GARDEN VEGETABLE RAVIOLI

Sautéed spinach, carrots, eggplant and sundried tomatoes are blended with mozzarella, Parmesan and ricotta cheeses then placed within tender pillows of pasta. Served with a Marsala mushroom sauce.



INDIAN CURRIES

One of Chef Larry's specialties. Start with cauliflower, crisp green beans, eggplant, baby carrots and onions, slowly simmered with our freshly ground curry spices and yoghurt. Served over a bed of basmati rice. Finished with a touch of garam masala.



ROASTED PORTOBELLO MUSHROOM

Marinated and roasted portobello mushroom filled with seasonal vegetables and topped with a purée of Maine potato.

VEGETABLES EN CROÛTE

A mélange of vegetables blended with cream cheese, wrapped in puff pastry dough and baked to a golden brown. Finished with a Madeira mushroom sauce.



SZECHUAN TOFU STIR FRY

Broccoli florettes, shiitake mushrooms, green onions, chopped garlic, and multi-colored bell peppers are wok fried with extra firm tofu and tossed with a peppery Szechuan sauce. Served with an aromatic white rice.



Interactive Hors d'Oeuvre Displays



ARTISAN CHEESE DISPLAY

25.00

Hand crafted Artisan cheeses including

Cabernet soaked drunken goat cheese,
Saint Andre Triple Cream Brie,
Holland's famous Gouda,
Spanish Manchego

Display includes an assortment of
premium infused oils and San Francisco style sourdough,
French style brioche, grissini and bread sticks.

An assortment of
smoked nuts and fresh and dried fruits
complete this experience.

FRESH SEAFOOD DISPLAY

35.00

Your personal chef will assist your guests through
this ocean of delicious options to include:

Freshly shucked Pacific Northwest oysters

served with sauce mignonette

Alaskan Crab Claws

served with Southwestern firecracker sauce

Shrimp Scampi

cooked to order

Plus your choice of one of the following four selections:

House-smoked Pacific Salmon

Marinated, chilled calamari eschabeche

Champagne and lemon grass steamed
little neck clams or mussels

Ceviche Poppers

Display includes a variety of your favorite condiments
and house baked sour dough rolls.

TUSCAN ANTIPASTO DISPLAY

30.00

Baby mozzarella, basil, cherry tomato skewers
drizzled with aged balsamic reduction

Grilled Vegetable Platter

eggplant medallions, baby carrots, asparagus,
mushrooms, green and yellow zucchini, green beans,
red and yellow roasted tomatoes,
beets, artichoke hearts, roasted red and yellow peppers

Prosciutto Wrapped Sliced Seasonal Sweet Melons

Home Style Tomato Concasse

served with grilled sour dough bruschetta

Mixed Baked Olives

with rosemary, whole cloves of garlic
and red pepper flakes

Mini Italian Sausage Calzones

Meatballs Marinara

assorted miniature Italian meat and cheese sandwiches
garnished with cherry peppers and pepperoncinos
pesto mayonnaise and dijon mustard

Traditional Shredded Caesar Salad with Shaved Parmesan

Eggplant Medallions Stuffed with Herbed Goat Cheese

served on a pool of warm marinara sauce

Caesar Pasta Salad

Hot Spinach Artichoke Dip

Brie Layered with Sun Dried Tomatoes and Pesto

garnished with fresh herbed cracker breads,
crunchy bread sticks, focaccia bread,

Rosemary Cheese Biscuits,

Fresh Red Grapes and Seasonal Fruit



Fabulous Beginnings

ALL OF OUR MENUS INCLUDE YOUR CHOICE OF BUTLER STYLE HORS D'OEUVRES. GUESTS WILL BE GREETED BY SERVERS OFFERING BEAUTIFULLY GARNISHED TRAYS PLAYING HOST TO A VARIETY OF MINI-CULINARY CREATIONS. PLEASE CHOOSE A COMBINATION OF FOUR ITEMS FROM THE HOT AND COLD HORS D'OEUVRE SELECTIONS.

BUTLER STYLE COLD HORS D'OEUVRES

PROSCIUTTO WRAPPED FIGS

(Seasonal)

Tree ripened California figs stuffed with Roquefort cheese and minced shallots, then wrapped with Prosciutto di Parma and finished with a drizzle of truffle infused honey.

BLT

Braised molasses and black pepper cured pork belly served on pillow bread with oven-roasted tomatoes, shredded iceberg lettuce and a drizzle of bacon aioli.

CALIFORNIA ROLLS

A California twist on a traditional Japanese dish, this sushi roll is filled with crab, avocado, daikon radish and cucumber. Finished with tobiko caviar and served with a soy dipping sauce.

BRUSCHETTA

Choose two of the following varieties:

TRADITIONAL

Diced roma tomatoes, basil and feta cheese.

PESTO ARTICHOKE

Marinated roma tomatoes and artichoke hearts drizzled with fresh pesto.

GRILLED PORTOBELLO

Grilled portobello mushrooms, roma tomatoes and basil with a balsamic syrup drizzle.

AHI ON CRISP WONTON

A NYFC favorite! We start with the freshest ahi tuna, lightly blackened in a red hot skillet, served on crisp wonton triangles topped with Japanese salsa and wasabi sour cream.

CHICKEN AND PLUM SPRING ROLLS

Sautéed chicken and sweet plums combined with lettuce and a variety of fresh herbs, rolled in rice paper wrappers and served with a hoisin-chili dipping sauce.

SALMON BLINI

Applewood smoked salmon atop homemade blini with a touch of lemon caper cream cheese and finished with a chive baton.

SMOKED SALMON TARTLET

A savory custard filled tartlet topped with thinly sliced house-cured Norwegian salmon and dill crème fraîche.



SUSHI

Your choice of shrimp, tuna, salmon, yellowtail or halibut. Served nigiri style. (minimum of 30 pieces per variety selected.) Includes wasabi, pickled ginger and soy sauce.

KAPALUA ROLL

Barbecued chicken, red bell peppers and fresh steamed asparagus spears rolled in sushi rice, lightly coated with Japanese breadcrumbs, then quick fried. Served with a Thai chili dipping sauce.

AHI IN SESAME WONTON CUP

Marinated fresh Ahi tuna tossed with scallions, maui onion, chili garlic sauce and Hawaiian sea salt. Finished with exotic fruit salsa.

CAPRESE

A bite-sized pizza chip topped with fresh buffalo mozzarella, roma tomatoes and basil.

CHERRY GLAZED DUCK

Marinated, seared breast of duck presented on a green onion pancake, with a citrus cherry compote and daikon sprouts.

ITALIAN MOZZARELLA SKEWERS

Baby Italian mozzarella and cherry tomato skewers finished with basil and balsamic syrup.

SHRIMP GAZPACHO IN CUCUMBER CUPS

Cool and refreshing soup, served in an edible cucumber cup.

GRAVLAX OF SALMON CROSTINI

Fresh salmon we cure in our own kitchens sliced very thin and served on toasted French bread rounds with cream cheese, capers and chopped onions.

SUMMER ROLLS

Thin slices of marinated Angus top sirloin and a fresh mango salad are rolled in rice paper and served with a yuzu-soy dipping sauce.

THAI BEEF SALAD

Mesquite grilled tenderloin of beef is combined with cucumber, red onion, mint and cilantro, lightly dressed and presented in an Asian soup spoon.

Upgrade charges will apply to the following items:

SHRIMP COCKTAIL

Sweet jumbo gulf shrimp served chilled with our zesty cocktail sauce.

MINI LOBSTER ROLL

Butter poached Maine lobster combined with white truffle aioli, chives and shallots, all served in a bite size, freshly baked baguette.

LOBSTER CEVICHE IN CHILLED SPOON

Slowly poached Maine lobster seasoned with freshly squeezed citrus juices and a medley of crisp peppers. Finished with snipped chives.

Fabulous Beginnings

ALL OF OUR MENUS INCLUDE YOUR CHOICE OF BUTLER STYLE HORS D'OEUVRES. GUESTS WILL BE GREETED BY SERVERS OFFERING BEAUTIFULLY GARNISHED TRAYS PLAYING HOST TO A VARIETY OF MINI-CULINARY CREATIONS. PLEASE CHOOSE A COMBINATION OF FOUR ITEMS FROM THE HOT AND COLD HORS D'OEUVRE SELECTIONS.

BUTLER STYLE HOT HORS D'OEUVRES

COCONUT CHICKEN

Skewers of chicken encrusted with toasted coconut. Served with a drizzle of orange cilantro rum sauce.

GUMBO SKEWERS

Shrimp and Louisiana sausage are marinated and oven roasted. Finished with a smokey tomato-onion relish.

KOBE SLIDERS

Mini Kobe beef patties topped with tomato and sautéed balsamic onions then placed on a soft sesame roll. Finished with a Russian dressing aioli.

MOROCCAN MEAT PIES

Middle Eastern seasoned ground lamb and feta cheese baked in a flakey pastry cup.

SHRIMP ROULADE

Jumbo shrimp stuffed with roasted red bell pepper, fresh herbs, cream cheese and blanched spinach. Rolled in breadcrumbs and deep-fried. Served with a tequila lime relish.

THAI CHICKEN SAUSAGE PUFFS

Homemade Thai chicken sausage baked in puff pastry dough, served with a Thai chili dipping sauce.

SURF-N-TURF

Mesquite grilled gulf shrimp combined with a bite size morsel of prime flat iron steak, served in NYFC's original "chopstick style" presentation with a green onion vinaigrette dipping sauce.

MONGOLIAN SHORT RIB SKEWERS

Braised until tender. Served with a ginger hoisin dipping sauce.

SUGAR CANE SHRIMP POPS

Shrimp pops of diced poached shrimp, applewood smoked bacon and water chestnuts are presented on a sugar cane skewer, quick fried then served with a pineapple chili dipping sauce.

WILD MUSHROOM AND WARM BRIE TOAST

French baguette rounds topped with a sautéed wild mushroom melange and melted brie cheese.

ONION AND FETA TARTLETS

A mix of fresh herbs, caramelized Bermuda onions and crumbled feta cheese is placed in tiny tart shells then baked until golden brown.

LAMB LOLLIPOPS

Tiny lamb chops marinated in your choice of apricot-soy or balsamic reduction.

LOBSTER FRITTERS

Batter dipped bites of succulent Maine lobster are quick fried, then served warm with a Thai aioli dipping sauce.

FOIE GRAS FRENCH TOAST

Mini French toast topped with sauteed foie gras and seared duck breast. Finished with cherry compote.



PHYLLO TRIANGLES

Flaky layers of phyllo dough baked to a delicious golden brown. Choose from: Southwest chicken, Italian sausage, spinach and ricotta, curried chicken and crab or asparagus and Swiss cheese.

SATAY

Chicken or filet of beef satay. Served with your choice of a spicy peanut sauce or mint cilantro chutney.

HAM AND PORT FIG BISCUITS (SEASONAL)

Thinly shaved black forest ham and port glazed figs placed within a flakey Stilton biscuit with a drizzle of Dijon-sour cream.

STICKY FIGS (SEASONAL)

Toasted French bread rounds topped with caramelized figs and Stilton blue cheese, finished with a kiss of fresh honey.

GRILLED CHEESE AND TOMATO SOUP

Creamy roasted heirloom tomato soup served in a demitasse cup, garnished with a gourmet mini grilled cheese sandwich.

CRAB STUFFED MUSHROOMS

Fresh crab claw meat blended with fresh spices, topped with pesto and Jarlsberg cheese then baked in white mushroom caps.

PULLED PORK BISCUITS

Slow smoked southern pulled BBQ pork sits atop our rosemary fontina biscuits with a dollop of Cajun coleslaw.

TENDERLOIN CROSTINI

Seared rare filet is thinly sliced and presented atop grilled sourdough crostini and topped with red onion marmalade and Cambazolla cheese.

BACON WRAPPED DATES

California sun-ripened dates are stuffed with a tamari roast almond then wrapped with applewood smoked bacon and presented on a Belgian endive leaf with a touch of blue cheese aioli.

CITRUS SWORDFISH BROCHETTE

Served with a pomegranate dipping sauce.

ONION MUSHROOM TARTLET

A delicate pastry cup filled with sautéed mushrooms and onions.

CHERRY TOMATO AND BOCCONCINI TARTLET

Vine-ripened cherry tomatoes, baby mozzarella and kalamata olives are combined and cooked in a light pastry shell.

Upgrade charges will apply to the following items:

GRILLED SCALLOP SARDOU

Grilled Maine sea scallops presented on an individual artichoke leaf and finished with a drizzle of our Thai aioli.

Additions, Options and Upgrades

SOUPS, SIDES AND SALADS

SOUPS

Cream Soups

Heirloom Tomato
 Gingered Carrot with Crème Fraîche
 Butternut Squash
 Sweet Corn and Lobster Bisque
 Indian Vegetable Curry Soup

Broth Soups

Traditional Italian Wedding Soup
 Asparagus, Pancetta and Arborio Rice
 Onion Portobello
 French Lentil with Smoked Turkey
 Chinese Chicken Noodle Soup

SALAD SELECTIONS

Traditional Caesar

Crisp romaine, shaved Parmesan,
 homemade croutons and classic dressing.

Garden Salad

Romaine, red leaf and butter lettuce leaves with sliced tomato,
 cucumber, shredded carrots and red cabbage.

Mixed Field Greens

Feta cheese, apples, walnuts,
 sweet potato straws with a creamy Thai vinaigrette.

Spinach

Almonds, mushrooms and tomato wedges
 with balsamic vinaigrette.

Mixed Greens

With mandarin orange sections, raspberries and sweet onion.
 Served with champagne vinaigrette.
 (Raspberries are seasonal and will be substituted
 with roasted walnuts as necessary)

Oakleaf Lettuce

Maytag blue cheese and spiced pecans
 Served with a hard cider vinaigrette.

Butter Lettuce Salad

Butter and romaine lettuces, fresh grapefruit and orange segments,
 julienned jicama and cilantro with a fresh honey lime vinaigrette.

Mixed Baby Lettuce

With sun-dried tomatoes, olives and a balsamic vinaigrette

DRESSINGS INCLUDE:

House Ranch ♦ Caesar
 Fat-Free Tomato Basil ♦ Thai Vinaigrette
 Honey Lime Vinaigrette ♦ Champagne Vinaigrette
 Balsamic Vinaigrette ♦ Hard Cider Vinaigrette
 Sun-Dried Tomato Vinaigrette

VEGETABLES

Asparagus (seasonal)
 Blue Lake String Beans & Baby Carrots
 Brussel Sprouts with Pancetta Bacon
 Sesame String Beans with Fried Ginger
 Vegetable Mélange Champagne
 Yellow and Green Wax Beans with Carrot Batonnet
 Sautéed Baby Spinach with Fried Garlic

VEGETABLE UPGRADES

Caramelized Oven Roasted Vegetables
 Grilled Vegetables
 Seasonal Baby Squash
 Tri-Colored Baby Carrots

SIDE DISHES

Baked Potatoes
 Oven Brownd Red Rose Potatoes
 Parmesan Potatoes
 Rosemary Potatoes
**A Variety of Gourmet Mashed Potatoes
 including, but not limited to:**
 Artichoke
 Herbed Garlic
 Chipotle
 Roasted Garlic
 Purée of Maine Potatoes
 Sweet Potato Cilantro Mashed Potatoes
 White Cheddar Chipotle Mashed Potatoes

A Rainbow of Rice Dishes

Broccoli Almond Saffron Pilaf
 California Citrus Rice
 Egg Fried Rice
 Saffron Butter Rice
 Sautéed Risotto Cakes

Polenta

SIDE DISH UPGRADES

Macadamia Couscous
 Lyonnaise Potato Towers
 Lobster Saffron Rice
 Marquee Potatoes
 Risotto with Wild Mushrooms

Late Night Bites

LITTLE BITES THAT CAN BE ADDED TO YOUR MENUS TO CREATE A VARIATION AND FUN.



SAVORY

KOREAN TACOS

Shredded Beef Short Rib
or
Pulled Pork
served on fresh corn tortillas with Korean BBQ sauce,
onion cilantro relish and Asian slaw.

PANINI POINT SKEWERS

Warm ciabatta bread layered with your choice of:
Southern style BBQ boneless short ribs,
pickles, onions and jalapeno jack cheese
or
thinly sliced filet and Cambazola cheese.

SWEET POTATO FRIES

Served fresh from the deep fryer in mini demitasse cups.
Your choice of:
Curried with mango chutney dipping sauce
or
Parmesan and black pepper flavored
with a warm bacon vinaigrette for dipping.

SMOKED CHICKEN CHILI

Tender boneless chicken slow simmered with
tomatillos, sweet corn, Ortega chilies, and white beans.
Served in mini cups with a jalapeño crème fraîche topping.

INDIVIDUAL MINI FONDUES

Presented in demitasse cups

Gorgonzola Cheese

Warm and melting goodness served with a mini-skewer of
grilled lamb tenderloin and toasted ciabatta bread.

Peppery Gruyère Fondue

Topped with a skewer of rosemary garlic marinated filet and
pretzel bread for dipping.

MINI SLIDERS

A fun addition to any event. Your choice of:

Kobe

Mini Kobe beef patties topped with cheddar, tomatoes,
balsamic onions and Russian aioli.

Bombay Turkey

The flavors of India folded into ground turkey, grilled and layered
with shaved cucumbers, onions, tomatoes, and a garlic curry sauce.

Asian Bahn Mi

Hand sliced pork topped with shredded carrots, daikon slaw,
cilantro, jalapenos and sweet onions. Drizzled with Asian vinaigrette.

MACARONI AND CHEESE

Mini cups of warm comfort made with Gouda, cheddar, Swiss and
mozzarella cheeses combined with fresh cream and tender elbow
macaroni. Topped with homemade bread crumbs.

SWEET

MOUSSE SHOOTERS

Tiny shot glasses filled with rich creamy concoctions including:
Tiramisù, Key Lime Mousse or Fresh Raspberry Cheesecake.

BITE-SIZED BROWNIES

Displayed in a tower:
German Chocolate, Peanut Butter, Espresso, Mint, or Traditional.

CHOCOLATE DIPPED STRAWBERRIES

A delicious and beautiful additional to any plate.

MINI CUPCAKES AND MINI CAKE LOLLIPOPS

Tiny morsels of perfection in a variety of flavors.
Ask your coordinator about your favorite flavors.

COOKIES

Made in our own kitchens. Can be served warm with milk!

Pecan Shortbread
Dark Chocolate Chunk
Walnut
Oatmeal Raisin
Chocolate Chip

Molasses Spice
French Macaroons
Double Chocolate
Peanut Butter
Snickerdoodle

Dessert Displays



NYFC'S CHOCOLATE FOUNTAIN

Imagine cascading walls of velvety smooth chocolate fondue, abundantly flowing from one tier down to the next. Now, add a bounty of the season's best fresh fruits, our famous brownie squares, marshmallows or anything else our chefs can dream up – present all this with bamboo skewers for dipping and then stand back and watch the fun.

OVER-THE-TOP DESSERT DISPLAY

Towers of diminutive cupcakes surrounded by mini brownies, homemade cookies and tiny individual mousse cups.
15.00

CRÈME BRÛLÉE

Porcelain bowls filled with a variety of delicious and tempting crèmes.

DELUXE COFFEE PACKAGE

Upgrade your coffee station to include real whipped cream, cinnamon sticks, chocolate shavings, homemade Italian biscotti and flavored syrups.

Desserts to Go

LOOKING FOR SOMETHING YOUR GUEST CAN TAKE HOME WITH THEM?



A GOURMET BOX OF MINI SWEETS

Choose four of our mini desserts. We will box them for you and label them with your message (or you can create your own label)

COOKIES AND MILK

Three mini cookies in a bag (create your own label!) And a cup of milk to go!

DONUT HOLES AND COFFEE

Tiny bite-sized donut holes baked in our own kitchens and coffee to go. Great for late night snacks.