

TODD ENGLISH

FOOD HALL

Brunch

BRUNCH

\$75/person

PASTRY DISPLAY

freshly baked pastries, mixed muffins, danishes
croissants and pain au chocolate

ASSORTED NEW YORK BAGELS

chive, roasted garlic, berry, plain, smoked salmon cream
cheese spreads
berry and citrus jams

YOGURT & FRUIT STATION

greek and vanilla yogurt
granola, mixed berries, dried fruit, honey

OMELET BAR

Proteins:

whole eggs, egg whites

Toppings:

smoked salmon, ham, lamb sausage, chicken sausage,
cheddar, swiss, mozzarella, feta, peppers, onions,
mushrooms, tomato, scallions, spinach

Sides: Breakfast Sausage, Bacon, Country ham

Breakfast Potatoes and French fries

BELGIAN WAFFLE STATION

with assorted toppings
including fresh fruit, nuts, powdered sugar, and maple
syrup

Assorted Freshly Squeezed Juices

Freshly Brewed Coffee & Tea

ADDITIONAL BRUNCH OPTIONS

SMOKED SALMON PLATTER

\$12/person

traditional accompaniments

RAW BAR

\$22/person

a selection of little neck clams, chilled shrimp, east & west
coast oysters

SUSHI BAR

\$22/person

SALADS

\$12/person/item

Iceberg Wedge

avocado, chopped egg, grape tomato, creamy bleu cheese,
bacon vinaigrette

Organic Baby Kale

roasted coriander spring carrots, fennel, toasted focaccia,
ricotta salata, lemon vinaigrette

The Greek

baby red romaine, feta, cucumber, olives, tomato, red
onion, feta-phylo triangle, oregano vinaigrette

Chinese Chicken Salad

chopped warm chicken, nappa cabbage, shredded carrot,
wonton crisp, green beans, mandarin oranges, roasted
virginia peanuts, soy-ginger dressing

TE Caesar

heart of romaine, grilled travesano, anchovy, garlic
parmesan dressing

Baby Arugula & Blackberries

sweet curried pecan, avocado, bermuda onion, honey-
sherry vinaigrette

Roasted Borscht Beet Salad

goat cheese espuma, avocado, fennel seed oil, balsamic
glaze, gingered citrus essence

FLATBREAD

\$12/person/item

The Classic

roasted tomato sauce, mozzarella, basil

Crispy Eggplant

caramelized onion, taleggio, baby spinach

Chicken & Funghi

chicken breast, wild mushrooms, fontina, truffle vinaigrette

Fig & Prosciutto

rosemary crust, fig jam, gorgonzola, prosciutto

Quattro Formaggio

buffalo mozzarella, ricotta, fontina, parmesan, roast garlic-
thyme beurre fondue

THE PLAZA  NEW YORK

Fifth Avenue at Central Park South, New York NY 10019 (212) 759-3000 www.theplazany.com

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FOOD HALL

Brunch

SIGNATURE PASTA

\$12/person/item

Rigatoni Bolognese

Todd's old school bolognese, veal reduction, pecorino

Artichoke Ravioli

roasted peppers, olives, capers, garlic, extra virgin olive oil

"Brooklyn Style" Spaghetti Polpetini

meatballs, garlicky bread crumbs, parmesan

Lobster Mac N' Cheese

lobster, caramelized onion, parmesan béchamel, truffle vinaigrette

GRILL

\$15/person/item

Kimchi Reuben

gruyere, TE sauce, marble rye

Roast Honey Lime Chicken

watercress, pickled rhubarb, cherry, feta cream

Mini Lamb Gyro

sliced roasted leg of lamb, tahini yogurt, minted cucumber salad

TE Beef Sliders

cheddar, lettuce, tomato, fried onion, sweet-mustard relish

Prime Rib Sliders

fontina fondue, onion and TE sauce

OCEAN GRILL

\$15/person/item

Miso Glazed Sea Bass

spicy broccoli salad, red peppers, sexy scallions

Atlantic Salmon

hot house baby vegetables, evoo, parsley, lemon

Seared Scallops

pea puree, pea tendrils, preserved lemon, acg butter

Fire Grilled Octopus

fingerling potatoes, dried black olive, sweet pimento, olive oil, frisee

Lobster Slider

brown butter, shallots, aioli

BRUNCH BEVERAGE PACKAGE

bloody mary's, mimosas, sparkling wine
red and white wine, imported & domestic beer,
soft drinks

\$40/person for 2 hours

\$15/additional hour

\$250/Bartender Fee

MAKE YOUR OWN BLOODY MARY BAR

SELECTION OF VODKAS

v-8 – clamato

lemons – limes – celery – pickled vegetables

olives – banana peppers – pepperoncini

sea salt – old bay – celery salt – garlic salt – black pepper

worcestershire – steak sauce – horseradish – hot sauce

bacon – beef jerky – pepperoni

\$30/person

Also includes unlimited soft drinks, iced tea and bottled sparkling and flat water

Add: Oysters, Chilled Shrimp, \$8/person additional

Lobster \$12/person additional

NON ALCOHOLIC PACKAGE

bottled, sparkling & flat water

iced tea, soft drinks

\$16/person for two hours

\$6/additional hour

TODD ENGLISH

FOOD HALL

Family Style Dining

DUMPLINGS

Sesame Pork
orange plum sauce

Chicken & Ginger
lemongrass pesto

Shrimp & Scallion
yuzu reduction

SALADS

Iceberg Wedge
avocado, chopped egg, grape tomato, creamy bleu cheese,
bacon vinaigrette

Organic Baby Kale
roasted coriander spring carrots, fennel, toasted focaccia,
ricotta salata, lemon vinaigrette

The Greek
baby red romaine, feta, cucumber, olives, tomato, red
onion, feta-phylo triangle, oregano vinaigrette

Chinese Chicken Salad
chopped warm chicken, nappa cabbage, shredded carrot,
wonton crisp, green beans, mandarin oranges, roasted
virginia peanuts, soy-ginger dressing

TE Caesar
heart of romaine, grilled travesano, anchovy, garlic
parmesan dressing

Baby Arugula & Blackberries
sweet curried pecan, avocado, Bermuda onion, honey-
sherry vinaigrette

Roasted Borscht Beet Salad
goat cheese espuma, avocado, fennel seed oil, balsamic
glaze, gingered citrus essence

FLATBREAD

The Classic
roasted tomato sauce, mozzarella, basil

Crispy Eggplant
caramelized onion, taleggio, baby spinach

Chicken & Funghi
chicken breast, wild mushrooms, fontina, truffle vinaigrette

Fig & Prosciutto
rosemary crust, fig jam, gorgonzola, prosciutto

Quattro Formaggio
buffalo mozzarella, ricotta, fontina, parmesan, roast garlic-
thyme beurre fondue

SIGNATURE PASTA

Rigatoni Bolognese
Todd's old school bolognese, veal reduction, pecorino

Artichoke Ravioli
roasted peppers, olives, capers, garlic, extra virgin olive oil

"Brooklyn Style" Spaghetti Polpetini
meatballs, garlicky bread crumbs, parmesan

Lobster Mac N' Cheese
lobster, caramelized onion, parmesan béchamel, truffle
vinaigrette

TODD ENGLISH

FOOD HALL

Family Style Dining

GRILL

Kimchi Reuben
gruyere, TE sauce, marble rye

Roast Honey Lime Chicken
watercress, pickled rhubarb, cherry, feta cream

Mini Lamb Gyro
sliced roasted leg of lamb, tahini yogurt, minted cucumber salad

TE Beef Sliders
cheddar, lettuce, tomato, fried onion, sweet-mustard relish

Prime Rib Sliders
fontina fondue, onion and TE sauce

OCEAN GRILL

Miso Glazed Sea Bass
spicy broccoli salad, red peppers, sexy scallions

Atlantic Salmon
hot house baby vegetables, evoo, parsley, lemon

Seared Scallops
pea puree, pea tendrils, preserved lemon, acg butter

Fire Grilled Octopus
fingerling potatoes, dried black olive, sweet pimento, olive oil, frisee

Lobster Slider
brown butter, shallots, aioli

*Chef's selection of Assorted Sweets
Coffee & Tea*

\$95/person, Select One Item From Each Station

Enhancements:

Cheese Board on Arrival \$25/person

Additional Selections \$15/person

Sushi Station Assortment \$22/person

BAR PACKAGES

NON ALCOHOLIC
bottled sparkling & flat water
iced tea, soft drinks

\$16/person for two hours

\$6 for additional hour

LIMITED HOSTED BAR
sommelier selection of red & white wines
imported & domestic beer
bottled sparkling & flat water
soft drinks

\$45/person for two hours

\$15 /person for additional hour

PREMIUM OPEN BAR

premium brand liquor
sommelier selection of red & white wines
imported & domestic beer
sodas, juices, mixers, bottled sparkling & flat water

\$55/person

\$18 /person for additional hour

Bartender Fee of 250 required

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FOOD HALL

Cocktail Reception Menu

CHEESE & CHARCUTERIE

Display

olive tapenade, grilled herb crostini, almonds, grapes and chef's selection of cheese and charcuterie

TACOS

Selection of One

Steak Taco

chorizo, cabot cheddar, tomatillo, onion, sour cream, cilantro

Tuna Tartar "Poke" Crisp Wonton Taco

avocado crema, ginger aioli, sesame brown butter

Chicken Taco

roasted corn and tomato salsa picada, avocado creme

DUMPLINGS

Selection of One

Sesame Pork

orange plum sauce

Chicken & Ginger

lemongrass pesto

Shrimp & Scallion

yuzu reduction

Peking Duck Buns

steamed lotus buns, hoisin glaze, scallions, carrot

FLATBREAD

Selection of Two

The Classic

roasted tomato sauce, mozzarella, basil

Crispy Eggplant

caramelized onion, taleggio, baby spinach

Chicken & Funghi

chicken breast, wild mushrooms, fontina, truffle vinaigrette

Fig & Prosciutto

rosemary crust, fig jam, gorgonzola, prosciutto

Quattro Formaggio

buffalo mozzarella, ricotta, fontina, parmesan, roast garlic-thyme beurre fondue

GRILL

Selection of Two

Kimchi Reuben

gruyere, TE sauce, marble rye

Grilled Lamb Chop

creamy polenta, tomato ragout, ramp salad

Mini Lamb Gyro

sliced roasted leg of lamb, tahini yogurt, minted cucumber salad

TE Beef Sliders

cheddar, lettuce, tomato, fried onion, sweet-mustard relish

Prime Rib Sliders

ontina fondue, onion and TE sauce

CHEF'S SELECTION OF SWEETS

Two Hour Reception

\$80/person (Includes Above Menu)

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Cocktail Reception Enhancements

CHEF'S SELECTION OF THREE
PASSED CANAPÉS FOR 30
MINUTES

\$20/person

seasonal market hors d'oeuvres to complement your menu

RAW BAR DISPLAY

\$22/person additional

Chilled Prawn Cocktail
East & West Coast Oysters

SUSHI

Display

\$22/person additional

Chef selection of assorted sushi and sashimi

SALADS

Selection of One

\$12/person additional

Organic Baby Kale
roasted coriander spring carrots, fennel, toasted focaccia,
ricotta salata, lemon vinaigrette

The Greek
baby red romaine, feta, cucumber, olives, tomato, red
onion, feta-phylo triangle, oregano vinaigrette

TE Caesar
heart of romaine, grilled travesano, anchovy, garlic
parmesan dressing

Baby Arugula & Blackberries
sweet curried pecan, avocado, Bermuda onion, honey-
sherry vinaigrette

SIGNATURE PASTA

Selection of One

\$12/person additional

Rigatoni Bolognese
Todd's old school bolognese, veal reduction, pecorino

Artichoke Ravioli
roasted peppers, olives, capers, garlic, extra virgin olive oil

Lobster Mac N' Cheese
lobster, caramelized onion, parmesan béchamel, truffle
vinaigrette

OCEAN GRILL

Selection of One

\$15/person additional

Miso Glazed Sea Bass
spicy broccoli salad, red peppers, sexy scallions

Atlantic Salmon
hot house baby vegetables, EVOO, parsley, lemon

Fried Oysters
caviar crème fraiche, lemon, micro cilantro

Fire Grilled Octopus
fingerling potatoes, dried black olive, sweet pimento, olive
oil, frisee

Lobster Slider
brown butter, shallots, aioli

DESSERT BAR

Chef's Selection of Sweets

\$25/person additional

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FOOD HALL

Passed Canapes

Tuna Tartar Taco

Mini Kimchi Reuben

Lamb lollipop, with truffle demi

Fried Oysters

Grilled Octopus, fingerling potato, red pepper puree

Steak Tartar roll with truffle, asparagus scallion

Seared scallop, Bacon Jam Parsley on chopsticks

Wonton Cup, Peking duck, hoisin

Mini Brown Butter Lobster Rolls

Steak Frites

Beet Salad, Wonton Cup Goat Cheese Espuma

Chorizo and Blue Cheese Toasts

Newskies Bacon and Tomato Soup Shooter with Cabot

Cheddar Crouton

Caprese Crostini

Served for 45 minutes

Selection of 3 | \$25/person

Additional selections | \$5/person per item

20 person minimum

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