

Apella™

COCKTAIL RECEPTION PASSED HORS D'OEUVRES

HORS D'OEUVRES

COLD SAVORY HORS D'OEUVRES

ROASTED BEETS, WHIPPED GOAT CHEESE, DILL
CEVICHE, PICKLED CHILES, CILANTRO
POACHED SHRIMP, FENNEL, SAFFRON
SHRIMP SUMMER ROLL, PICKLED VEGETABLES, CILANTRO, PEANUT SAUCE
SEARED BIGEYE TUNA, APPLE, MINT, RADISH
LOBSTER SALAD, ORANGE VINAIGRETTE, BABY FENNEL
DEVILED EGG, SMOKED WHITEFISH MOUSSE, CAVIAR, CHIVES
FLUKE CRUDO, GREEN PAPAYA SALAD, PUFFED RICE
HAMACHI CRUDO, LIME-MARINATED ONIONS, CHARRED CHILE, CILANTRO
BIGEYE TUNA POKE, NORI, SESAME SEEDS, SCALLIONS, AVOCADO
MISO-CRUSTED MACKEREL, SCALLIONS, CRISPY GINGER, PONZU
FOIE GRAS MOUSSE, CONCORD GRAPE, PISTACHIO, BRIOCHE
CHICKEN CROSTINI, OLIVE TAPENADE, FENNEL
STEAK TARTARE, PICKLED MUSTARD SEEDS, GARLIC CROSTINI
BABY OCTOPUS, SEAWEEED VINAIGRETTE, CHILI OIL, SHISO
POACHED PEAR, PECORINO, WALNUTS
SWEET POTATO, GRAHAM CRUMBLE, FALL SPICE MERINGUE

WARM SAVORY HORS D'OEUVRES

FALAFEL, TZATZIKI, MINT
TWICE BAKED POTATOES, NEW YORK CHEDDAR, CRÈME FRAÎCHE, CHIVES
FRIED CRAB ROLL, SPICY SOY SAUCE
LOBSTER MEATBALLS, BOUILLABAISSE
JAMBALAYA RISOTTO BALLS, SPICY MAYONNAISE
GLAZED PORK BELLY, RIVERPARK SLAW
GRILLED STEAK, HORSERADISH CREAM, CHIVES
LAMB MEATBALLS, YOGURT, MINT
SWEET & SOUR CHICKEN MEATBALLS, SCALLIONS
CRISPY BRISKET, SALSA VERDE
BRAISED BRISKET, POLENTA, HORSERADISH GREMOLATA
FRIED CHICKEN & WAFFLES, BLACK PEPPER HONEY
GRILLED LAMB, CURRY, YOGURT, PICKLED VEGETABLES
BONELESS BUFFALO WINGS, BLUE CHEESE, CELERY
BAKED CLAMS, FINES HERBES, BREAD CRUMBS
GRILLED MACKEREL, CHARRED SHALLOTS
GRILLED SHRIMP, ARUGULA PESTO, LEMON CONFIT
TEMPURA VEGETABLES, ROMESCO
STUFFED SHIITAKES, BREAD CRUMBS, PARMESAN
EGGPLANT PARMESAN. TOMATO, STRACCIATELLA

HORS D'OEUVRES CONTINUED

SWEET HORS D'OEUVRES

VANILLA CREAM PUFFS
ESPRESSO CREAM PUFFS
LINZER COOKIES, RASPBERRY FILLING
CHOCOLATE-ESPRESSO TRUFFLES
CHOCOLATE-EARL GREY TRUFFLES
ASSORTED CAKE TRUFFLES
ALMOND FINANCIERS
PISTACHIO FINANCIERS
GREEN TEA PAVLOVA, YUZU FILLING
COCONUT PAVLOVA, COCONUT FILLING
BRÛLÉED APPLES, VANILLA CREME, OAT CRUMBLE
MULLED CIDER, SARSAPARILLA FROTH
PUMPKIN CHEESECAKE CANNOLIS
CHOCOLATE CANNOLIS
BANANA CHURROS, SPICED CHOCOLATE DIPPING SAUCE
MINI DOUGHNUTS, VANILLA-BOURBON SAUCE
LEMON MERINGUE CAKE POPS
GINGERBREAD CAKE POPS, HAZELNUT
CHOCOLATE GANACHE MACARONS
CHAI MACARONS
RASPBERRY MACARONS
PEAR-CRANBERRY PÂTES DE FRUITS
APRICOT-VANILLA PÂTES DE FRUITS
CHOCOLATE-CARAMEL TARTLETS
PASSION FRUIT MERINGUE TARTLETS
MINI SEASONAL PIES
MINI VANILLA CUPCAKES, CHOCOLATE BUTTERCREAM ICING
MINI RED VELVET CUPCAKES, CREAM CHEESE ICING
MINI BANANA HAZELNUT CUPCAKES, SALTED CARAMEL BUTTERCREAM ICING

PRICING INCLUSIVE OF LABOR; ALL PRICES SUBJECT TO AN ADMINISTRATIVE FEE AND 8.875% NYC SALES TAX

ALL FOOD & BEVERAGES PROVIDED BY RIVERPARK, A TOM COLICCHIO RESTAURANT

SEASONAL MENU OFFERINGS; ITEMS ARE SUBJECT TO CHANGE

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RECEPTION EXTRAS

RECEPTION STATIONS & PLATTERS

CRUDITÉ PLATTER

SEASONAL VEGETABLES AND DIP

RAW BAR

EAST & WEST COAST OYSTERS, ON THE HALF SHELL
COD CEVICHE, LIME-MARINATED ONIONS, CILANTRO
SALMON TARTARE, SHALLOTS, CAPERS, LEMON, PARSLEY
SHRIMP COCKTAIL

CHARCUTERIE BOARD

COPPA
FINOCHIO
SOPPRESSATA
PORK TERRINE
DUCK LIVER PÂTÉ
PROSCIUTTO DI PARMA
GRILLED COUNTRY BREAD
PICKLED VEGETABLES
SMOKED OLIVES

CHEESE PLATTER

ARTISANAL COW, GOAT AND SHEEP'S MILK CHEESES
SLICED BREAD

ELABORATE CHEESE DISPLAY

ARTISANAL COW, GOAT AND SHEEP'S MILK CHEESES
ASSORTMENT OF CRACKERS
SEASONAL CONDIMENTS
COUNTRY BREAD

RECEPTION STATIONS & PLATTERS CONTINUED

ANTIPASTO PLATTER

OLIVES
PARMESAN
MOZZARELLA
ROASTED FENNEL
GRILLED EGGPLANT
BALSAMIC ONIONS
ROASTED RED PEPPERS

MEDITERRANEAN BOARD

HUMMUS
TZATZIKI
BABA GANOUSH
OLIVES
PITA CHIPS
SEASONAL VEGETABLE CRUDITÉ

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RECEPTION EXTRAS

RECEPTION STATIONS

PUB STATION (PLEASE SELECT FIVE ITEMS)

PUB CLASSICS:

FISH & CHIPS, MALT VINEGAR, LEMON

BUTTERMILK FRIED CHICKEN, BLACK PEPPER HONEY

LAMB RIBS, RAS EL HANOUT, LEMON YOGURT SAUCE

CHICAGO-STYLE HOT DOGS

FALAFEL, TZATZIKI

TACOS (PASSED):

BEEF BRISKET, RED ONIONS, CILANTRO, CHARRED CHILE

PULLED PORK, GRILLED PINEAPPLE, CILANTRO, RED ONIONS

COD TEMPURA, SAVOY CABBAGE, ONIONS, RADISH, CILANTRO

CHORIZO & SCRAMBLED EGGS, RED ONIONS, CILANTRO

SLIDERS:

FRIED CHICKEN, B&B PICKLES, SPICY AIOLI

PULLED PORK, PICKLED VEGETABLES

PULLED LAMB, FENNEL, CAPERS, OLIVES

BEEF BRISKET, CHARRED CHILE, MARINATED PEPPERS

SANDWICHES:

CUBANO SANDWICH, PORK, SWISS CHEESE, PICKLE, MUSTARD

MUSHROOM SANDWICH, ROASTED MUSHROOMS, FONTINA CHEESE

REUBEN SANDWICH, PASTRAMI, SWISS CHEESE, SAUERKRAUT, MUSTARD

GRILLED CHEESE, NEW YORK CHEDDAR, PROVOLONE, CORNICHONS

RECEPTION STATIONS

LATIN STATION (PLEASE SELECT FOUR ITEMS)

TACOS (PASSED):

BEEF BRISKET, RED ONIONS, CHARRED CHILE, CILANTRO

PULLED PORK, GRILLED PINEAPPLE, RED ONIONS, CILANTRO

COD TEMPURA, SAVOY CABBAGE, ONIONS, RADISH, CILANTRO

TOSTADAS:

ROASTED PORK, SALSA VERDE, LIME-MARINATED ONIONS, CREMA, CILANTRO

GUAJILLO CHICKEN, AVOCADO, RED ONIONS, COTIJA CHEESE, CILANTRO

GRILLED SHRIMP, BLACK BEANS, AVOCADO, PINEAPPLE, PICKLED FRESNO CHILES, CREMA, CILANTRO

CRAB SALAD, AVOCADO, FRESNO CHILES, HUITLACOCHE VINAIGRETTE, CILANTRO

AVOCADO, LIME-MARINATED ONIONS, COTIJA CHEESE, CHARRED CHILE SAUCE, CILANTRO

ENCHILADAS:

CHICKEN, CHIPOTLE, QUESO FRESCO, AVOCADO, CILANTRO

BRISKET, QUESO BLANCO, CHARRED CHILE SAUCE, LIME-MARINATED ONIONS, CREMA, CILANTRO

CHEESE, QUESO BLANCO, QUESO FRESCO, COTIJA CHEESE, SALSA VERDE, CREMA, CILANTRO

CEVICHE:

SHRIMP, GUAJILLO, JALAPEÑO, CILANTRO

COD, LIME-MARINATED ONIONS, CILANTRO

CALAMARI, RED ONIONS, FRESNO CHILES, CILANTRO

MIXTO, SHRIMP, COD, CALAMARI, BABY OCTOPUS, SWEET POTATO, JALAPEÑO, CILANTRO

INCLUDES: TORTILLA CHIPS, SALSA VERDE, GUAJILLO SALSA, PICO DE GALLO, COTIJA CHEESE, CREMA

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RECEPTION EXTRAS

RECEPTION STATIONS CONTINUED

CARVING STATION (PLEASE SELECT TWO ITEMS)

ROASTED BEEF SIRLOIN, GARLIC CONFIT, HERBS
GRILLED LEG OF LAMB, YOGURT, RAS EL HANOUT
HOUSE-SMOKED HERITAGE TURKEY
TEXAS-STYLE WAGYU BRISKET
ROASTED BONE-IN MONKFISH, VADOUVAN CURRY
SMOKED BERKSHIRE PORK RACK
*PIEDMONTESE BONE-IN RIBEYE (\$20 SUPPLEMENT)

INCLUDES: ROLLS, SALSA VERDE, B&B PICKLES, HORSERADISH CREAM,
WHOLE GRAIN MUSTARD SAUCE, ROMESCO

*ALL CARVING STATIONS INCLUDE A CHEF ATTENDANT

ASIAN STATION (PLEASE SELECT FOUR ITEMS)

HOUSEMADE EGG ROLL, CABBAGE, JULIENNE VEGETABLES, SPICY SOY SAUCE
FRIED RICE EGG, SRIRACHA, SOY SAUCE, VEGETABLES
LO MEIN, SCALLIONS, CARROTS, BOK CHOY
SCALLION PANCAKES, PONZU SAUCE
SHRIMP TOAST, FRIED SHRIMP MOUSSE, SESAME SEEDS, BRIOCHE
PORK BUNS, BRAISED PORK BELLY
BÁNH MÌ SANDWICH, PÂTÉ, PORK, PICKLED VEGETABLES, CILANTRO, JALAPEÑO, BAGUETTE
SWEET & SOUR CHICKEN, SWEET PEPPERS, PINEAPPLE, FRIED CHICKEN, SCALLIONS
BEEF & BROCCOLI, SKIRT STEAK, BROCCOLI, GINGER, GARLIC
GREEN PAPAYA SALAD, RADISH, CARROTS, CASHews, CILANTRO, TAMARIND VINAIGRETTE
CUCUMBER SEAWEED SALAD, CELERY, SESAME VINAIGRETTE

INCLUDES: SOY SAUCE, SRIRACHA, FORTUNE COOKIES

RECEPTION STATIONS CONTINUED

PASTA STATION (PLEASE SELECT TWO ITEMS)

POMODORO, RICOTTA, BASIL
AMATRICIANA, GUANCIALE, PEPPERONCINI, PARSLEY
LAMB RAGOÛT, SMOKED OLIVES, CAPERS, PINE NUTS, RAISINS, LEMON
BEEF BOLOGNESE, PARMESAN, ROSEMARY
BROCCOLI RABE, GARLIC, PEPPERONCINI, PARSLEY
PUTTANESCA, ANCHOVY, CAPERS, OLIVES, TOMATOES, PECORINO, PARSLEY
FRUTTI DI MARE, BRAISED CALAMARI, SHRIMP, CLAMS, OREGANO
FARROTTO, ROASTED MUSHROOMS, PARMESAN, THYME
SEASONAL RISOTTO

INCLUDES: ASSORTED BREADS & ARUGULA SALAD, BALSAMIC, PARMESAN

*ALL PASTA STATIONS INCLUDE A CHEF ATTENDANT

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RECEPTION EXTRAS

DESSERT STATIONS

PLEASE SELECT FOUR OF THE FOLLOWING PASSED
SWEET HORS D'OEUVRES AND ONE OF THE FOLLOWING STATIONS:
SEASONAL PIE BAR, CAKE STATION OR FONDUE STATION

SWEET HORS D'OEUVRES (PLEASE SELECT FOUR ITEMS)

VANILLA CREAM PUFFS
ESPRESSO CREAM PUFFS
LINZER COOKIES, RASPBERRY FILLING
CHOCOLATE-ESPRESSO TRUFFLES
CHOCOLATE-EARL GREY TRUFFLES
ASSORTED CAKE TRUFFLES
ALMOND FINANCIERS
PISTACHIO FINANCIERS
GREEN TEA PAVLOVA, YUZU FILLING
COCONUT PAVLOVA, COCONUT FILLING
BRÛLÉED APPLES, VANILLA CREME, OAT CRUMBLE
MULLED CIDER, SARSAPARILLA FROTH
PUMPKIN CHEESECAKE CANNOLIS
CHOCOLATE CANNOLIS
BANANA CHURROS, SPICED CHOCOLATE DIPPING SAUCE
MINI DOUGHNUTS, VANILLA-BOURBON SAUCE
LEMON MERINGUE CAKE POPS
GINGERBREAD CAKE POPS, HAZELNUT
CHOCOLATE GANACHE MACARONS
CHAI MACARONS
RASPBERRY MACARONS
PEAR-CRANBERRY PÂTES DE FRUITS
APRICOT-VANILLA PÂTES DE FRUITS
CHOCOLATE-CARAMEL TARTLETS
PASSION FRUIT MERINGUE TARTLETS
MINI SEASONAL PIES
MINI VANILLA CUPCAKES, CHOCOLATE BUTTERCREAM ICING
MINI RED VELVET CUPCAKES, CREAM CHEESE ICING
MINI BANANA HAZELNUT CUPCAKES, SALTED CARAMEL BUTTERCREAM ICING

FONDUE STATION (INCLUDES ALL OF THE FOLLOWING)

SAUCES:	TREATS:
BUTTERS COOTH SAUCE	SEASONAL FRUIT SKEWERS
DARK CHOCOLATE SAUCE	BANANA CHURROS
WHITE CHOCOLATE SAUCE	ASSORTED COOKIES
WARM SALTED CARAMEL	CINNAMON MARSHMALLOWS

DESSERT STATIONS CONTINUED

SEASONAL PIE BAR (PLEASE SELECT FIVE PIES AND THREE ICE CREAMS OR SORBETS)

PIES:
APPLE, SALTED CARAMEL
PEAR CRANBERRY
PUMPKIN
COCONUT CREAM
CHOCOLATE MINT
PECAN BOURBON

ICE CREAMS AND SORBETS:

VANILLA ICE CREAM
BROWN BUTTER ICE CREAM
MAPLE ICE CREAM
SPICED PEAR SORBET
CONCORD GRAPE SORBET
COCONUT SORBET

CAKE STATION (PLEASE SELECT FIVE CAKES AND THREE ICE CREAMS OR SORBETS)

CAKES:
RED VELVET CAKE, CHEESECAKE FILLING & CREAM CHEESE ICING
VANILLA SPONGE CAKE, PASSION FRUIT FILLING, ESPRESSO BUTTERCREAM ICING
DEVIL'S FOOD CAKE, CHOCOLATE GANACHE FILLING, CHOCOLATE BUTTERCREAM ICING
HAZELNUT CAKE, BANANA CUSTARD, CARAMEL BUTTERCREAM ICING
NEW YORK STYLE CHEESECAKE, GRAHAM CRACKER CRUST, SEASONAL FRUIT
LEMON MERINGUE CAKE, LEMON CURD FILLING, TOASTED MERINGUE
FUNFETTI CAKE, VANILLA BUTTERCREAM FILLING & ICING
COCONUT CAKE, COCONUT CREAM FILLING, TOASTED COCONUT ICING

ICE CREAMS AND SORBETS:

VANILLA ICE CREAM
BROWN BUTTER ICE CREAM
MAPLE ICE CREAM
SPICED PEAR SORBET
CONCORD GRAPE SORBET
COCONUT SORBET

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SERVED DINNER MENU

MENU ITEMS

FIRST COURSE (PLEASE SELECT)

BURRATINI, AUTUMN SQUASH, POMEGRANATE, SPICED PUMPKIN SEEDS
BABY LETTUICES, MARINATED VEGETABLES, PARMESAN, CROUTONS, CHAMPAGNE VINAIGRETTE
MUSTARD GREENS & RADICCHIO, PEAR, PECANS, PECORINO, SHERRY VINAIGRETTE
BIG EYE TUNA CRUDO, CITRUS, AVOCADO, RADISH, PONZU, CILANTRO
FARROTTO, ROASTED MUSHROOMS, PARMESAN, THYME*
CAVATELLI, CAULIFLOWER, PECORINO, ROSEMARY, BREAD CRUMBS*
REGINETTI, SQUASH-BASIL PESTO, RICOTTA, BROWN BUTTER*

*THIS DISH CAN BE SELECTED AS A MAIN COURSE

ENTRÉES (PLEASE SELECT)

SAUTEED BRANZINO, ISRAELI COUSCOUS, BROCCOLI RABE, OVEN ROASTED TOMATOES, OLIVES
ROASTED MERLUZA, WATERCRESS, CLAMS, CHORIZO, POTATOES
ATLANTIC SALMON, ROASTED BEETS, HORSERADISH, PARSLEY
ROASTED CHICKEN, FREEKEK, AUTUMN SQUASH, ROASTED MUSHROOMS, SAGE, POMEGRANATE
ROASTED LOIN OF LAMB, ROASTED MUSHROOMS, TOKYO TURNIPS, LENTILS, KALE
BEEF SIRLOIN, PARSNIPS, BRUSSELS SPROUTS, CIPOLLINI ONIONS, BORDELAISE
BRAISED SHORT RIBS, POTATO PUREÉ, CARROTS, BABY SPINACH, ROASTED ONIONS

DESSERT (PLEASE SELECT)

ESPRESSO-CHOCOLATE MOUSSE CAKE, VANILLA-ORANGE CRÉMEUX, HAZELNUTS
TOASTED MARSHMALLOW SEMIFREDDO, GRAHAM CRUMB, MILK CHOCOLATE GANACHE
PEANUT BUTTER BAVARIAN, CONCORD JAM, PAIN D'ÉPICES, HONEY ROASTED PEANUTS
SWEET POTATO CAKE, BROWN SUGAR CREAM, TOASTED PEPTITAS, CRANBERRY

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FAMILY-STYLE DINNER MENU

MENU ITEMS

FIRST COURSE (PLEASE SELECT THREE ITEMS)

BABY LETTUCES, MARINATED VEGETABLES, PARMESAN, CROUTONS, CHAMPAGNE VINAIGRETTE
MUSTARD GREENS & RADICCHIO, PEAR, PECANS, PECORINO, SHERRY VINAIGRETTE
GRILLED MAYAN PRAWNS, SALSA VERDE
DENVER LAMB RIBS, MINT, YOGURT, PICKLED RED ONIONS
CAVATELLI, CAULIFLOWER, PECORINO, ROSEMARY, BREAD CRUMBS
FARROTTO, ROASTED MUSHROOMS, PARMESAN, THYME
BIG EYE TUNA CRUDO, CITRUS, AVOCADO, RADISH, PONZU, CILANTRO

ENTRÉES (PLEASE SELECT TWO ITEMS)

ROASTED BEEF SIRLOIN, HEN-OF-THE-WOODS MUSHROOMS
GRILLED HANGER STEAK, CHIMICHURRI
SAUTÉED BRANZINO, COUSCOUS, BROCCOLI RABE
BUTTERMILK FRIED CHICKEN, BLACK PEPPER HONEY, ROSEMARY
SMOKED BERKSHIRE PORK RACK, PARSNIP, SAGE
TEXAS-STYLE WAGYU BEEF BRISKET, PEARL ONIONS, CHARRED CHILI JUS
ROASTED MERLUZA, FREGULA SARDA, WATERCRESS
GRILLED CHICKEN, AUTUMN SQUASH, POMEGRANATE

SIDES (PLEASE SELECT TWO ITEMS)

BRUSSELS SPROUTS
BROCCOLI RABE
CRISPY FINGERLING POTATOES, GARLIC, HERBS
SAUTÉED GREENS, GARLIC
ROASTED RADISHES, LEMON, BAGNA CÀUDA, PARSLEY
CREAMY POLENTA, BROWN BUTTER
ROASTED MUSHROOMS, GARLIC, THYME

DESSERTS (PLEASE SELECT ONE PIE, ONE ICE CREAM AND ONE SORBET)

PIES:	ICE CREAM AND SORBETS:
APPLE PIE, SALTED CARAMEL	VANILLA ICE CREAM
PEAR CRANBERRY PIE	BROWN BUTTER ICE CREAM
PUMPKIN PIE	MAPLE ICE CREAM
COCONUT CREAM PIE	SPICED PEAR SORBET
CHOCOLATE-MINT PIE	CONCORD GRAPE SORBET
PECAN BOURBON PIE	COCONUT SORBET

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ADULT DINNER BUFFET MENU

MENU ITEMS

SALADS (PLEASE SELECT)

BABY LETTUCES, MARINATED VEGETABLES, CHAMPAGNE VINAIGRETTE
MIXED GREENS, APPLE, WALNUT, FINES HERBES, SHERRY VINAIGRETTE
CAESAR SALAD, GARLIC, ANCHOVY, PARMESAN, BREAD CRUMBS
ARUGULA, PARMESAN, BALSAMIC VINAIGRETTE
FRISÉE, RADICCHIO, BLUE CHEESE, HAZELNUTS, ORANGE VINAIGRETTE

ENTRÉES (PLEASE SELECT)

BRAISED CHICKEN, MUSHROOMS, PEPPERS, TOMATOES, OLIVES, HERBS
BRAISED CHICKEN, LEMON, CAPER BERRIES, WHITE WINE, PARSLEY
ROASTED CHICKEN, FREEKEH, AUTUMN SQUASH, ROASTED MUSHROOMS, SAGE
ROASTED CHICKEN, ROASTED AUTUMN VEGETABLES, SAUTÉED GREENS, CIPOLLINI ONIONS
GRILLED HANGER STEAK, CRISPY FINGERLING POTATOES, ROASTED MUSHROOMS, BORDELAISE
BEEF POT ROAST, OVEN-ROASTED TOMATOES, CARROTS, NEW POTATOES
ROASTED BEEF SIRLOIN, RADISHES, MUSTARD GREENS, CONFIT FINGERLING POTATOES, BAGNA CÀUDA
ROASTED PORK LOIN, PARSNIPS, BRUSSELS SPROUT-APPLE HASH, SAGE
BRAISED LAMB SHANKS, SMOKED CHICKPEAS, OREGANO, OLIVES, PEARL ONIONS
ROASTED LEG OF LAMB, FREEKEH, PICKLED RED ONIONS, SHERRY VINAIGRETTE, MINT
BRAISED VEAL BREAST, OVEN-ROASTED TOMATOES, OLIVES, ROSEMARY
ROASTED SALMON, AUTUMN VEGETABLE RAGOUT, FREGULA SARDA
GRILLED SALMON, CARAMELIZED SUNCHOKES, FIGS, PISTACHIOS
ROASTED SEA BASS, CARAMELIZED FENNEL PURÉE, ORANGE, SHAVED FENNEL SALAD
GRILLED SHRIMP, CHICKPEAS, BROCCOLI RABE, LEMON VINAIGRETTE
ROASTED COD, POTATO PURÉE, BUTTERNUT SQUASH, ROASTED MUSHROOMS, SPICED PUMPKINS SEEDS
CAVATELLI, BRAISED LAMB, MUSTARD GREENS, PARMESAN
FARROTTO, ROASTED MUSHROOMS, PARMESAN, THYME

VEGETABLES (PLEASE SELECT)

CARROTS GARLIC, PARSLEY
ROASTED CAULIFLOWER, ALMONDS, BABY LEEKS
ROASTED SEASONAL VEGETABLES
ROASTED BRUSSELS SPROUTS
BROCCOLI RABE, LEMON, OLIVES
ROASTED MUSHROOMS
ROASTED RADISHES, LEMON, BAGNA CÀUDA, PARSLEY
SAUTÉED KALE, GARLIC, LEMON

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ADULT DINNER BUFFET MENU

MENU ITEMS CONTINUED

SIDES (PLEASE SELECT)

ROASTED FINGERLING POTATOES, GARLIC, HERBS

POTATO GRATIN, GRUYÈRE

FREGULA SARDA, BUTTERNUT SQUASH, SAGE, BROWN BUTTER

SEASONAL RISOTTO

POTATO PURÉE

SMASHED NEW POTATOES, SCALLION VINAIGRETTE

CREAMY POLENTA, BROWN BUTTER

FARRO, ROASTED ONIONS, SHERRY VINAIGRETTE, THYME

DESSERTS (PLEASE SELECT)

VANILLA CREAM PUFFS

ESPRESSO CREAM PUFFS

CHOCOLATE CREAM PUFFS

NUTELLA PUDDING, CARAMELIZED HAZELNUTS

SWEET POTATO PUDDING, MARSHMALLOW

BANANA-CHOCOLATE BREAD PUDDING

DARK CHOCOLATE MOUSSE, CHOCOLATE CRUMBLE

PEANUT BUTTER MOUSSE, CONCORD GRAPE, PEANUT BRITTLE

PUMPKIN BAVARIAN, TOASTED PEPITAS

PASSION FRUIT TARTLETS, BLACK SESAME MERINGUE

MINI SEASONAL FRUIT PIES

MASCARPONE CHEESECAKE, CANDIED GRAPES

CHOCOLATE GANACHE MACARONS

CHAI MACARONS

RASPBERRY MACARONS

CHEF'S SELECTION OF PETITS FOURS

TIRAMISU

SEASONAL FRUIT TRIFLE

TRES LECHES

PEANUT BUTTER & JELLY ECLAIRS

CHOCOLATE ECLAIRS

DARK CHOCOLATE CUPCAKES, CHOCOLATE GANACHE ICING

FUNFETTI CUPCAKES, VANILLA BUTTERCREAM ICING

RED VELVET CUPCAKES, CREAM CHEESE ICING

ASSORTED COOKIES

PRICING INCLUSIVE OF LABOR; ALL PRICES SUBJECT TO AN ADMINISTRATIVE FEE AND 8.875% NYC SALES TAX

ALL FOOD & BEVERAGES PROVIDED BY RIVERPARK, A TOM COLICCHIO RESTAURANT

SEASONAL MENU OFFERINGS; ITEMS ARE SUBJECT TO CHANGE

Apella™

BAR PACKAGES

WINE AND BEER

COCKTAIL RECEPTION:

SELECT ONE SPARKLING, TWO WHITES, TWO REDS AND TWO BEERS

SPARKLING

PROSECCO, LAMBERTI, VENETO, ITALY NV

WHITE

SAUVIGNON BLANC, FRANÇOIS CHIDAINE, TOURAINE, LOIRE VALLEY 2014,

RIESLING, FEINHERB, INCLINE, SELBACH, MOSEL, GERMANY 2014

PINOT GRIGIO, CIRCA, VENETO, ITALY 2013

CHARDONNAY, ROBERT TALBOTT, KALI HART, MONTERREY, CA 2012

ROSÉ, MY ESSENTIAL, PROVENCE, FRANCE 2014

RED

PINOT NOIR, MOUTON NOIR, "OPP," WILLAMETTE VALLEY, OREGON 2013

TEMPRANILLO, LA ANTIGUA CLASICO, CRIANZA RIOJA, SPAIN 2010

SANGIOVESE, BELIAL, POGGIO ANIMA, TUSCANY, ITALY 2012

CABERNET SAUVIGNON, PEÑALOEN, MAIPO, CHILE 2011

*VINTAGES ARE SUBJECT TO AVAILABILITY

*UPGRADED WINE LIST AVAILABLE UPON REQUEST

BEER

PACIFICO, LAGER, MEXICO

LAGUNITAS, IPA, CALIFORNIA

PALM, AMBER ALE, BELGIUM

ABITA, LIGHT BEER, LOUISIANA

BROOKLYN BREWERY, PILSNER, NEW YORK

ERDINGER, NON-ALCOHOLIC, GERMANY

*NON-ALCOHOLIC BEVERAGES INCLUDED

PREMIUM OPEN BAR

KETEL ONE

STOLICHNAYA

HENDRICKS

BOMBAY LONDON DRY

BACARDI

EL DORADO 3-YEAR WHITE RUM

PATRON AÑEJO

CIMARRON BLANCO TEQUILA

ELIJAH CRAIG SMALL BATCH

FOUR ROSES YELLOW LABEL

BOWMORE 12-YEAR

PIG'S NOSE

HENNESSY VS COGNAC

PAUL BEAU VS COGNAC

*NON-ALCOHOLIC BEVERAGES INCLUDED

*WINE AND BEER INCLUDED

*UPGRADED LIQUOR LIST AVAILABLE UPON REQUEST

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