

# STRAND EVENT MENU

the  
**STRAND**  
HOTEL NYC

## STRAND EVENT MENU GUIDE

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### MENUS

The Strand Hotel welcomes discussing alternative menus in order to provide you with a personalized event. Lunch and dinner entrees include the Chef's selection of seasonal vegetables, bread, butter and coffee & tea service.

### PRICING

Menus are subject to 18% service charge and appropriate 8.875% New York sales tax on all food, and 8.875% New York liquor tax on alcoholic beverages charges. Prices are current and subject to change. Pricing is based on 25 guests minimum. A \$200 fee will apply for parties below 25 guests.

### FOOD AND BEVERAGE

The Strand Hotel does not permit any food or beverage to be brought into the hotel, with the exception of kosher events. Hosted bars require one bartender per 75 guests. Bartender fee is \$200 per bartender for every 4 hours.

### AUDIO-VISUAL

Your event manager in conjunction with our in-house audio visual department will coordinate audio visual equipment required for your conference.

### GUEST ATTENDANCE

Guaranteed guest attendance is required five (5) business days prior to your event. Final attendance can not be lower, but can be increased. If a guarantee is not received within the above time frame, you will be charged for the most recent estimated attendance or actual attendance, whichever is greater. The Strand Hotel will be prepared to serve no more than 5% over the guaranteed attendance.

### COAT CHECK AND VALET PARKING

A coat check attendant may be arranged.

Valet parking is available at \$45 - 55 per car for a 24 hour period (\$10 surcharge for SUV). This fee can be individually paid by your guests or applied to your master account as host paid.

### DECORATORS, MUSICIANS AND PHOTOGRAPHERS

Your catering consultant can provide suggestions and recommendations.

## BREAKFAST BUFFETS

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CONTINENTAL BREAKFAST \$30.00

Assortment of Breakfast Pastries, Croissants, Muffins &  
New York Style Bagels  
Marmalade, Jams, Sweet Butter & Cream Cheese  
Fresh Orange, Grapefruit and Cranberry Juices  
Freshly Brewed Fonte Regular and Decaffeinated Coffee  
Assortment of Tea

DELUXE EUROPEAN CONTINENTAL \$38.00

Assortment of Breakfast Pastries, Croissants, Muffins and  
New York Style Bagels  
Marmalade, Jams, Sweet Butter & Cream Cheese  
Brioche Mini Assorted Sandwiches  
Assorted Chartcuterie Platter (assorted sliced meats)  
Display of Assorted Cheeses  
Seasonal Sliced and Whole Fruits  
Hard Boiled Eggs  
Yogurt Bar with House Granola & Berries  
Selection of cold cereals  
Fresh Orange, Grapefruit and Cranberry Juices  
Freshly Brewed Fonte Regular and Decaffeinated Coffee  
Assortment of Tea

AMERICAN BREAKFAST \$48.00

French Toast or Buttermilk Pancakes  
Farm Fresh Scrambled Eggs  
Crispy Home Fried Potatoes  
Bacon or Country Breakfast Sausage  
Seasonal Fruit Displays  
An Assortment of Breakfast Pastries; Freshly Baked Muffins  
NY Style Bagels, Croissants and Danishes  
Marmalade, Jams, Sweet Butter & Cream Cheeses  
Freshly Squeezed Orange, Grapefruit and Cranberry Juices  
Freshly Brewed Fonte Regular and Decaffeinated Coffee  
Assortment of Tea

Breakfast Stations are available and priced accordingly.

## BREAKS & REFRESHERS

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### A.M. / P.M. SERVICE

Fresh Brewed Fonte Regular & Decaffeinated Coffee  
with Assorted Tea Station *\$11.00/\$20.00 all day*

Assorted Sodas and Bottled Water *\$11.00 /\$20.00 all day*

Fresh Brewed Fonte Regular & Decaffeinated  
Coffee with Assorted Herbal Teas, Sodas  
and Bottled Water *\$20.00/\$30.00 all day*

### BREAK ENHANCEMENTS

Sweets Tray with Gourmet Cookies, Brownies and Biscotti *\$12.00*

Assorted Health Bars & Granola Bars *\$10.00*

Fresh Yogurt Parfait with Hudson Valley Honey,  
Organic Granola & Fresh Fruit *\$14.00*

Selection of Seasonal Fruit *\$15.00*

## COCKTAIL MENUS

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### PASSED HORS D'OEUVRES

#### COLD

Tomato & Goat Cheese Tarts  
Shrimp & Mango Salad on Wonton Chips  
Truffle Chicken Salad Crostini  
Tuna Tartare, Wonton Crisp  
Beet & Goat Cheese Tartlet  
Chilled Lobster Crostini's (supplement charge)  
Tomato Bruschetta  
Fresh Mozzarella Skewers  
Chilled Oyster Blood Orange Gelle  
Roasted Tomato and Goat Cheese Crostini  
White Bean and Truffle Crostini  
Lentil Spoon with Bacon Vinaigrette  
Scallop Ceviche Tartlet

#### HOT

Parma Flat Bread  
Tomato Pesto Flat Bread  
Duck Confit Flat Bread  
Cajun Chicken Satey  
Beef & Scallion Satey  
Vegetable Spring Rolls  
Hoisin Glazed Shrimp Skewers  
Scallops & Bacon Skewers (supplement charge)  
Mini Crabcakes  
Pigs in a Blanket  
Baby Lamb Chops Moroccan Spiced (supplement charge)  
Braised Shortrib Tartlets

*\$17.00 per person per hour for a choice of 3 hot and 3 cold.*

*All prices are per person and are subject to 18% service charge and 8.875% sales tax.  
Minimum of 25 guests required – Add \$200 for groups below 25 guests*

## COCKTAIL MENUS

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### DISPLAYS (per person)

Selection of Domestic & International Cheeses Presented with Grapes, Water Crackers and French Baguettes	\$15.00
Antipasti Sliced Prosciutto, Genoa Salami, Roasted Peppers, Parmesan Chards, Olives, Oven Dried Tomatoes, Garlic Crostini	\$18.00
Crudit� Seasonal Vegetables Served with Gorgonzola Dips, Roasted Garlic Dip	\$12.00
Tomato & Fresh Mozzarella Dressed with Balsamic Vinaigrette	\$12.00
Mediterranean Hummus Baba Ganoush, Roasted Peppers, Black Olives Charred Tandoori Naan Bread	\$14.00
Seasonal Fruit Display	\$15.00

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## LUNCH MENUS

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### EXECUTIVE DELI LUNCH

\$55.00

#### SALADS (choice of two)

Classic House Salad

Mesclun Lettuce, Cherry Tomatoes, Toasted Walnuts, Roquefort Cheese  
Dressed with a Creamy Balsamic Herb Dressing

Strand Chicken Salad

Poached Chicken with Toasted Almonds, Smoked Bacon, Avocado  
Whole Grain Mustard Dressing

Classic Caesar Salad

Basket of Toasted Focaccia

Baby Beet Salad

Roasted Beets, Baby Arugula, Goat Cheese  
Balsamic Vinaigrette Dressing

#### SANDWICHES & WRAPS (choice of two)

Turkey Panini Club

Brioche Pressed with Oven Roasted Turkey, Lettuce, Bacon, Tomato and Avocado

Chicken Caesar Club

Romaine Lettuce, Tomato, Bacon, Creamy Caesar Dressing

Shrimp Wrap

Poached Shrimp with Lettuce, Tomato, Bacon and Jarlsburg Cheese

Veggie Wrap

Roasted Tomatoes, Baby Zucchini, Marinated Peppers, Fresh Mozzarella,  
Balsamic Reduction

Salmon Panini

Shredded Carrot and Cucumber with Sriracha Remoulade

Italian Roll

Prosciutto, Roasted Tomato, Fresh Mozzarella, Basil and Tomato Pesto

Crispy Ranch Wrap

Crispy Chicken, Lettuce Tomato, Avocado and Bacon in a Herb Ranch Dressing

#### DESSERTS

A Chef's Selections of Assorted of Pastries and Petit Fours

Freshly Brewed Fonte Regular and Decaffeinated Coffee  
and Assorted Teas

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## LUNCH MENUS

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### LUNCH BUFFET

\$63.00

#### SALADS (choice of two)

Classic Caesar Salad  
Toasted Focaccia

Strand Salad  
Baby Field Greens, Sliced Cucumber, Baby Tomatoes, Herb Dressing

Local Farmhouse  
Greens, Cherry Tomatoes, Toasted Walnuts, Roquefort Cheese

Orzo Salad  
Grilled Seasonal Vegetables, Charred Tomatoes

#### ENTREES (choice of two)

Linguini with Clams, Mussels, Shrimp  
Served in a Lobster Cream Sauce

Pappardelle with Wild Mushrooms  
White Truffle Essence and Parmesan Cheese

Penne Primavera  
Seasonal Vegetables, Olive Oil and Roasted Garlic

Cajun Spiced Chicken Breast

Stuffed Chicken  
Bourbon Ham, Aged Gruyere & Spinach

Steak Tips with Wild Mushrooms

Moroccan Spiced Pork Loin

Atlantic Salmon  
Lemon Butter Sauce

#### ACCOMPANIMENTS (choice of two)

Seasonal Vegetables  
Creamy Potato Mash  
Roast Garlic Smashed Potatoes  
Oven Roasted Potatoes with Roasted Garlic and Rosemary  
Creamy Polenta with Mascarpone & Roasted Tomatoes  
Battered Fries

*Carving or Additional Stations can be added for an additional charge.*

*All prices are per person and are subject to 18% service charge and 8.875% sales tax.  
Minimum of 25 guests required – Add \$200 for groups below 25 guests*

## LUNCH MENUS

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### LUNCH BUFFET

#### DESSERTS

Gourmet Cookies and Brownies Garnished with  
Chocolate Covered Strawberries

Assortment of Seasonal Cakes & Pies

Freshly Brewed Fonte Regular and Decaffeinated Coffee and  
Assorted Tea

## LUNCH MENUS

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### SEATED LUNCH (sample menu)

\$72.00

*Pre-order is required for 20 guest or more.*

#### APPETIZER (choice of two)

Classic Caesar Salad  
Roasted Garlic Crostini, Parmesan Cheese

Fall Market Salad  
Mesclun Greens, Dried Cranberries, Pomegranate Vinaigrette Dressing

Beet Salad  
Roasted Beets, Baby Arugula, Goat Cheese,  
Balsamic Vinaigrette Dressing

Soup of the Day

#### ENTREES (choice of two)

Tuna Nicoise  
Peanut Potatoes, Black Olive, Egg

Crispy Skate Wing  
Squash Puree, Caper Brown Butter, Sage

Grilled Hanger Steak  
Oven Roasted Potatoes, Thyme, Rosemary

Chicken Cobb  
Grilled Focaccia with Romaine, Avocado, Egg, Roquefort & Mesclun

#### DESSERTS (choice of two)

Apple Crumble with Vanilla Gelato

Cheesecake Spring Roll Caramel Sauce

Chocolate Molten Cake with dulce de leche, Crème Anglaise

Freshly Brewed Fonte Regular and Decaffeinated Coffee and Assorted Tea

## DINNER MENUS

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### DINNER BUFFET

\$78.00

#### SALADS (choice of two)

Baby Spinach Salad  
Crispy Shallots, Crumbled Blue Cheese, Vanilla Citrus Dressing,

Classic Caesar Salad  
Toasted Focaccia

Country Salad  
Baby Field Greens, Poached Pears, Walnuts & Blue Cheese

Strand Salad  
Mesclun Mix, Sliced Cucumbers, Baby Tomatoes, Herb Dressing

#### ENTREES (choice of two)

Pan Seared Atlantic Salmon, Lemon Scented

Wild Mushroom Linguini  
Fresh Pasta, Assorted Wild Mushrooms, White Truffle Cream Sauce

Roasted Spiced Pork Loin  
Granny Smith Apples

Organic Chicken Breast  
Oven Roasted, Thyme and Rosemary Infused

Seafood Risotto  
Arborio Rice, Fresh Rock Shrimp, Crab Meat, Sweet Peas, Garlic Butter

*Carving or Additional Stations may be discussed with Chef and priced accordingly.*

#### Accompaniments (choice of two)

Seasonal Vegetables  
Creamy Potato Mash  
Roast Garlic Smashed Potatoes  
Oven Roasted Potatoes with Roasted Garlic and Rosemary  
Creamy Polenta with Mascarpone & Roasted Tomatoes  
Battered Fries  
Sweet Potato Mash

*All prices are per person and are subject to 18% service charge and 8.875% sales tax.  
Minimum of 25 guests required – Add \$200 for groups below 25 guests*

## DINNER MENUS

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### DINNER BUFFET

### DESSERTS

Gourmet Cookies and Brownies

Assorted of Seasonal Cakes & Pies

Freshly Brewed Fonte Regular, Decaffeinated Coffee and Assorted Tea

## DINNER MENUS

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SEATED DINNER (sample menu) \$95.00

*Pre-order is required for 20 guest or more.*

APPETIZER (choice of two)

Caesar Salad

Hearts of Romaine, Parmesan Crisp, Focaccia Croutons

Fall Market Salad

Mesclun Greens, Dried Cranberries, Pomegranate Vinaigrette Dressing

Shrimp Risotto, Gulf Shrimp

Crab Cake, Jumbo lump Crab Cake, Jicama and Apple Slaw, Siracha Aioli

Soup of the Day

ENTRÉE (choice of three)

Organic Chicken Breast

Pan Roasted, Creamy Mashed Potatoes, Baby Carrots, Natural Pan Jus

Hangar Steak Frites

Grilled Hangar Steak, Battered Fries

Pasta of the Day

Cod "Chowder"

Chorizo, Manila Clams

Searched Dives Scallops

Mascarpone Polenta, Braised Pork Belly, Black Truffle

DESSERT (choice of two)

Apple Crumble with Vanilla Gelato

Cheesecake Spring Roll Caramel Sauce

Chocolate Molten Cake with Dulce de Leche, Crème Anglaise

Pumpkin Creme Brulee

Freshly Brewed Fonte Regular and Decaffeinated Coffee

Selection Herbal Teas

*All prices are per person and are subject to 18% service charge and 8.875% sales tax.  
Minimum of 25 guests required – Add \$200 for groups below 25 guests*

## COCKTAIL MENUS

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### BEVERAGE SERVICE

#### LIMITED OPEN BAR

House Red and White Wine  
Sparkling Wine  
Heineken and Amstel Light  
Fruit Juices, Soft Drinks and Mineral Waters

*\$19.00 per guest for the first hour*

*\$11.00 per guest for each additional hour*

*\$200.00 per bartender*

*(1) Bartender required for every 75 guests*

*Corkage Fee: \$30.00 per bottle*

#### STANDARD OPEN BAR

Absolut and Stolli Vodka  
Plymouth Gin, Bacardi Rum Dewars Scotch and Seagram 7 Whiskey  
House Red and White Wine  
Sparkling Wine  
Heineken and Amstel Light  
Fruit Juices, Soft Drinks and Mineral Waters

*\$27.00 per guest for the first hour*

*\$19.00 per guest for each additional hour*

*\$200.00 per bartender*

*(1) Bartender required for every 75 guests*

*Corkage Fee: \$30.00 per bottle*

#### CONSUMPTION BAR

*Available for Parties of 25 guests or less*

*Priced Per Beverage*

*Premium Liquor \$15 / Cocktail or Mixed Drink \$15 / Wine \$10 / Beer \$8*

*Soft Drinks/Juices/Mineral Waters \$5*

#### PREMIUM OPEN BAR

Absolut, Stolli and Ketel One Vodka  
Plymouth and Beefeater Gin, Bacardi and Captain Morgan Rum,  
Dewars and Johnny Walker Black Scotch  
Seagram 7 and Jack Daniels Whiskey  
Sauza Tequila and Courvoisier Cognac  
House Red and White Wine  
Sparkling Wine  
Heineken and Amstel Light  
Fruit Juices, Soft Drinks and Mineral Waters

*\$33.00 per guest for the first hour*

*\$25.00 per guest for each additional hour*

*\$200.00 per bartender*

*(1) Bartender required for every 75 guests*

*Corkage Fee: \$30.00 per bottle*

## COCKTAIL MENUS

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### BEVERAGE SERVICE

#### SUPER PREMIUM OPEN BAR

Absolut, Stolli, Kettle One and Grey Goose Vodka  
Plymouth and Beefeater Gin and Bacardi Rum,  
Dewars and Johnny Walker Black Scotch  
Seagram 7 Crown Royal and Jack Daniels Whiskey  
Suaza and Cuervo Gold Tequila and Courvoisier Cognac  
House Red and White Wine  
Sparkling Wine  
Heineken and Amstel Light  
Fruit Juices, Soft Drinks and Mineral Waters

*\$33.00 per guest for the first hour*

*\$16.00 per guest for each additional hour*

*\$200 per bartender*

*(1) Bartender required for every 75 guests*

*Corkage Fee: \$30.00 per bottle*