

hotel MTK

PLATED DINNER MENU

(Minimum of 15 Guests)

\$35

Three Course Meal Includes:

Dinner Rolls and Butter

Choice of One Starter, Choice of Two Pre-Selected Entrées, Choice of One Dessert

Freshly Brewed Regular and Decaf Coffee, & Fine Quality Hot Teas

Four Courses (Additional Starter) \$5

Tableside Choice of Entrée (Two Pre-determined Entrée Selections) \$7

STARTERS

Chef's Seasonal Soup

Seasonal Farm Fresh Ingredients

Caesar Salad

Romaine Hearts, Rustic Croutons, Parmesan, Caesar Dressing

Wedge Salad

Iceberg Lettuce, Bacon, Red Onions, Roasted Red Peppers, Carrots, Cucumbers, Bleu Cheese Dressing

House Greens Salad

Field Greens, Tomatoes, Cucumbers, Carrots, Croutons, Balsamic Vinaigrette

Sliced Fruit Plate

Cantaloupe, Pineapple & Honeydew, Drizzled with Honey

Mushroom Risotto Fritter

Fire Roasted Tomato Sauce with Sautéed Spinach and Fried Leeks

Roasted Beet & Goat Cheese Salad

Field Greens, Celery & Apples, Roasted Beets & Goat Cheese, Balsamic Vinaigrette

(Additional \$2)

Lobster Ravioli

Sherry Cream Sauce and Fried Leeks

(Additional \$3)

Roasted Asparagus & Prosciutto

Citrus Fennel Salad with a Sherry Vinaigrette

(Additional \$3)

Lobster Salad

North Atlantic Lobster, Celery, Apples, Dijon, Creme Fraiche, Field Greens

(Market Price)

Price Per Person/Minimums Apply

*All rates/charges are subject to 22% Administrative Fee and the current N.Y. Sales Tax

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ENTRÉES

Traditional Chicken Breast

Prepared Française, Marsala or Piccata, Caviar Rice, Green Beans

Hunter's Chicken

Pan Roasted French Cut Chicken Breast,
Garlic Mashed Potatoes, Roasted Root Vegetables, Wild Mushroom Demi Glace

Herb Grilled Pork Chop

Roasted Potato Medley, Haricot Vert, Honey Mustard Jus Lie

Pan Seared Salmon Fillet

Sriracha Honey Glaze, Caviar Rice, Green Beans, Baby Carrots

London Broil

Garlic Mashed Potatoes, Broccoli, Peppercorn Demi Glace

Stuffed Flounder

Seafood Stuffed, Caviar Rice, Julienne Garden Vegetables, Lemon Beurre Blanc

Mushroom Ravioli

Julienne Garden Vegetables, Baby Spinach, Peppercorn Brandy Cream, Fried Leeks

Short-Rib Pappardelle

Roasted Beef Short Ribs, with Wild Mushroom Ragout, over Pappardelle Pasta, Shaved Parmesan

Herb Roasted Prime Rib of Beef

(Minimum of 15 Orders)

Prepared Medium Rare, Fried Potato Wedges, Broccoli, Au Jus, Horseradish Cream
(Additional \$5)

Grilled New York Strip Steak

Prepared Medium Rare, Garlic Mashed, Asparagus, Maître D' Herb Butter, Fried Onions
(Additional \$8)

Grilled Filet Mignon

Prepared Medium Rare, Mashed Potatoes, Asparagus, Sauce Béarnaise
(Additional \$10)

DESSERTS

(Select One)

Chocolate Layer Cake	Tiramisu
Warm Chocolate Bundt Cake with Raspberry Compote	Crème Anglaise
NY Style Cheesecake	Apple Pie
Cherry Topping and Whipped Cream	Crème Anglaise

Price Per Person/Minimums Apply

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THEMED BUFFET DINNER MENUS

(Minimum of 25 Guests)

(All Buffets are Serviced for Two Hours)

Served with Freshly Brewed Regular and Decaf Coffee, Hot Teas or Iced Tea and Lemonade

KISCO KLASSIC

\$32

Select Two: Garden Green Salad, Caesar Salad, Broccoli Slaw Salad, Antipasto Salad, Chick Pea & Three Bean Salad, or Golden Italian Grilled Vegetable Salad

Select Two: Chicken Breast (prepared Française, Picatta or Marsala), Sliced London Broil with a Mushroom Demi Glace, Grilled Salmon Fillet with a Lemon Buerre Blanc, Roasted Pork Loin with a Cranberry Apple Chutney or Shrimp & Scallop Seafood Newburg,

Zucchini, Yellow Squash and Carrots
with Chef's Rice Selection

Chocolate Layer Cake and Carrot Cake

LITTLE ITALY

\$35

Select Two: Caesar Salad, Pasta Salad, Seafood Antipasto Salad, Marinated Artichoke with Roasted Red Pepper & Olive Salad or Tomato Mozzarella Salad with Basil and Balsamic Glaze

Select Two: Chicken Parmesan, Italian Meatballs in Marinara, Pork Saltimbocca, Eggplant Rollatini, Baked Rigatoni with Pomodoro Sauce, Ricotta and Mozzarella

Penne Pasta ala Vodka or
Roasted Potatoes, Chef's Seasonal Vegetable

Chocolate Chip Cannolis,
Amaretti Cookies, Tiramisu

DOWN-HOME BBQ

\$35

Select Two: Garden Green Salad, Potato Salad, Pasta Salad, Broccoli Slaw or Grilled Vegetable Salad

Select Two: Teriyaki Grilled Chicken Breast, BBQ Pulled Pork, Grilled Herb Flank Steak or Italian Sausage with Peppers and Onions

Macaroni & Cheese and Cornbread

Seasonal Cobbler and Whipped Cream

TASTE OF NEW ENGLAND

\$38

Select Two: Clam Chowder, Navy White Bean Soup, Chick Pea and Three Bean Salad, Boston Bibb Salad with Bleu Cheese, Toasted Pine Nuts & Bacon Shallot Vinaigrette, Chopped Green Salad, Cranberry Broccoli Slaw

Select Two: Baked Haddock with Ritz Crumb Topping, Braised Pot Roast with Root Vegetables, Cranberry Cornbread Stuffed Turkey Breast with Pan Jus Lie, Roasted Pork Loin with Apple Chutney or Seafood Pot Pie

Corn and Pepper Succotash, Garlic Mashed Potatoes, Parker House Rolls and Whipped Butter

Apple Cobbler & Bourbon Pecan Pie

Price Per Person/Minimums Apply

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