



Celebrate the Warmth this Season

# hotel **MTK**

HOLIDAY PACKAGES

Book Your Holiday Gathering Now!

914.242.2852



# hotel MTK

## HOLIDAY BUFFET MENU

(Minimum of 20 Guests)  
\$60

### WELCOME RECEPTION

Sparkling Toast Upon Arrival

#### Cheese Display

Chef's Selected Cheeses with Dried and Fresh Fruits, Grilled French Bread, Crackers

#### Mediterranean Display

Hummus, Antipasto Olive Salad, Pickled, Grilled and Roasted Vegetables, Grilled French Bread

### BUFFET DINNER

#### SALAD

Select One

##### House Greens Salad

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

##### Caesar Salad

Romaine Hearts, Rustic Croutons, Parmesan,  
Caesar Dressing

#### ENTRÉES

All Served with Chef's Selected Side Dishes,  
Rolls & Whipped Butter

Select Two

(Select Three \$7 additional)

##### Penne Pasta ala Vodka

##### Classic Chicken Breast

Prepared Française, Picatta or Marsala

##### Grilled Salmon Fillet

Lemon Buerre Blanc

##### Roast Pork Loin

Cranberry Apple Chutney

##### Sliced Beef

Classic Chasseur Sauce

### DESSERT

Chef's Selection of Holiday Cookies and Pastries

Freshly Brewed Regular and Decaf Coffee, Fine Quality Hot Teas, Assorted Soft Drinks

\*Priced Per Person. Minimums Apply.  
All rates/charges are subject to 22% Administrative Fee and the current N.Y. Sales Tax



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## HOLIDAY DINNER ENHANCEMENTS

(Enhancements Sold in Conjunction with a Dinner Menu Package)

### PASSED HORS D'OEUVRES

Per Person, Per Hour

Select Three Varieties \$14

Select Four Varieties \$16

Select Five Varieties \$18

#### Cold

Toasted Almond Encrusted Goat Cheese with Raspberry Coulis on a Pastry Spoon

Tomato Bruschetta on Crostini

Prosciutto Wrapped Melon with Balsamic

Mini Caesar Salad in a Phyllo Cup

Traditional Deviled Eggs

Smoked Salmon & Chive Cream Cheese Cucumber Rounds

Buffalo Chicken Salad on a House-made Chip

Bloody Mary Shrimp Cocktail Shooters

Antipasto Kebob

#### Hot

Vegetable Spring Roll, Soy Lime Sauce

Edamame Pot Stickers

Jalapeno Corn Fritters

Vegetable Quesadilla

Fully Loaded Potato Bites with Sour Cream, Bacon, Cheddar & Chive

Chicken or Beef Satay with Spicy Thai Peanut Sauce

Chicken Cordon Bleu with Honey Mustard

Italian or Swedish Meatballs

Sausage Stuffed Mushroom Caps

Franks en Croute

Chicken Fritters with Honey Mustard Sauce

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## HOLIDAY DINNER ENHANCEMENTS

(Enhancements Sold in Conjunction with a Dinner Menu Package)

### HORS D'OEUVRES BY THE PIECE

Minimum 25 Pieces, Per Variety

#### Cold

- Traditional Deviled Egg \$1
- Toasted Almond Encrusted Goat Cheese with Raspberry Coulis on a Pastry Spoon \$2
- Tomato Bruschetta on Crostini \$2
- Prosciutto Wrapped Melon with Balsamic \$2
- Mini Caesar Salad in a Phyllo Cup \$2
- Smoked Salmon & Chive Cream Cheese Cucumber Rounds \$2
- Buffalo Chicken Salad on a House Made Chip \$2
- Bloody Mary Shrimp Cocktail Shooters \$3
- Antipasto Kebob \$3
- Lobster Roll Sliders \$6

#### Hot

- Italian or Swedish Meatballs \$2
- Sausage Stuffed Mushroom Caps \$2
- Vegetable Spring Roll, Soy Lime Sauce \$2
- Edamame Pot Stickers \$2
- Spanakopita \$2
- Jalapeno Corn Fritters \$2
- Vegetable Quesadilla \$2
- Franks en Croute \$2
- Chicken Fritters with Honey Mustard Dipping Sauce \$3
- Fully Loaded Potato Bites with Sour Cream, Bacon, Cheddar & Chive \$3
- Chicken or Beef Satay with Spicy Thai Peanut Sauce \$3
- Chicken Cordon Bleu with Honey Mustard \$3
- Coconut Shrimp with Mango Habanero Sauce \$4

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## HOLIDAY DINNER ENHANCEMENTS

(Enhancements Sold in Conjunction with a Dinner Menu Package)

### DISPLAY STATIONS

#### Grilled & Fresh Vegetable Display

\$12

Grilled Portobello Mushrooms, Squashes & Asparagus  
Pickled Vegetables, Sweet Bell Peppers, Carrots, Cucumbers, Celery Sticks,  
Broccoli Florets & Cherry Tomatoes  
Ranch & Bleu Cheese Dressing

#### Fresh Fruit Display

\$12

Sliced Seasonal Fruits, Honey Yogurt Dip

#### Crostini Bar

\$15

Traditional Tomato Bruschetta, Charred Chipotle Salsa,  
Spinach and Cheese Fondue, Grilled French Bread

#### Antipasto Display

\$18

Marinated Olives, Roasted Peppers, Asparagus, Tomatoes  
Grilled Squashes & Portobello Mushrooms, Pita Chips, Grilled French Bread  
Genoa Salami, Capicola, Provolone, Fresh Mozzarella

#### Charcuterie Display

\$20

Prosciutto, Genoa Salami, Capicola, New York White Cheddar Cheese, Fresh Mozzarella, Sharp Provolone,  
Grapes, Pickled Vegetables, Grain Mustard, Grilled French Bread

#### Viennese Station

(Minimum of 50 Guests)

\$20

Miniature Cheesecakes, Cannolis, Cream Puffs, Eclairs, Coconut Macaroons,  
Chocolate Mousse Cake, Butter Sugar Cookies

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## HOLIDAY DINNER ENHANCEMENTS

(Enhancements Sold in Conjunction with a Dinner Menu Package)

### LIVE ACTION STATIONS

(Minimum of 50 Guests)

\*Priced for 1.5 Hour of Service

#### Pasta Station\*

\$15

Gemelli, Penne Pasta, Cheese Ravioli

Tossed in Choice of Sauce:

Marinara, Alfredo, or Vodka Sauce

Toppings: Sautéed Shrimp, Grilled Chicken,  
Parmesan Cheese, Basil, Chopped Tomatoes,  
Bacon, Broccoli, Peppers, Caramelized Onions

#### Mac n Cheese Bar\*

\$15

Elbow Macaroni, tossed with your choice of ingredients

Buffalo Chicken, Diced Ham, Pulled Pork,

Bacon, Peppers, Onions, Roasted Corn,

Peas, Tomatoes, Mushrooms

#### Carving Stations\*

Carving Stations include Dinner Rolls and Butter

(Select One, Two Hours of Service)

#### Honey Glazed Ham\*

\$150 each

(Serves 25 Guests)

Brown Sugar Crust, Maple Mustard

#### Oven Roasted Boneless Turkey Breast\*

\$150 each

(Serves 20 Guests)

Cranberry Chutney, Pan Gravy

#### Roast Pork Loin\*

\$275 each

(Serves 50 Guests)

Mustard and Herb Crusted, Apple Raisin Chutney

#### Herb Crusted Round of Beef\*

\$375 each

(Serves 50 Guests)

Roasted with Herbs and Sea Salt, Au Jus,

Horseradish Cream Sauce

#### Flambé Station\*

(Select One, One Hour of Service)

\$10

**Banana Foster** - Caramelized Bananas, Brown Sugar,

Myers Rum, Cinnamon, Vanilla Ice Cream

**Strawberry Romanoff** - Fresh Strawberries, Brown Sugar,

Myers Rum, Cinnamon, Vanilla Ice Cream

**Caramel Apple** - Sliced Apples, Brown Sugar, Meyers  
Rum, Cinnamon, Vanilla Ice Cream

#### Build Your Own Ice Cream Sundae

(Minimum of 50 Guests, One Hour of Service)

\$12

Vanilla Ice Cream

Whipped Cream, Maraschino Cherries, Chopped Nuts,

Chocolate Chips, Toasted Coconut, Berry Topping,

Chocolate Sauce, Caramel Sauce, Butterscotch

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## HOLIDAY BEVERAGE EXPERIENCE

### BAR PACKAGES

	1 Hour	2 Hour	3 Hour	4 Hour
Soda, Iced Tea & Lemonade	4.00	6.00	7.00	8.00
Beer, Wine & Soda	14.00	18.00	22.00	26.00
*Select Liquors, Beer, Wine & Soda	17.00	22.00	27.00	32.00
*Premium Liquors, Beer, Wine & Soda	22.00	32.00	42.00	52.00

#### BEER & WINE BAR PACKAGE

Four Beer Selections (Two Domestic, Two Premium)  
 Four Wine Selections (Two House Red, Two House White)  
 Assorted Soda

#### SELECT BAR PACKAGE

Select Brand Liquors such as Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Sauza Tequila, Seagrams 7 Whiskey, Dewar's White Label Scotch & Jim Beam Bourbon, Mixers & Garnishes  
 Three Beer Selections (Two Domestic, One Premium)  
 Four Wine Selections (Two House Red, Two House White)  
 Assorted Soda

#### PREMIUM BAR PACKAGE

Premium Brand Liquors such as Titos Vodka, Bombay Sapphire Gin, Baccardi Rum, Captain Morgan's, Patron Silver Tequila, Seagrams 7 Whiskey, Jack Daniels Whiskey, Johnny Walker Red Scotch & Maker's Mark Bourbon, Mixers & Garnishes  
 Four Beer Selections (Two Domestic, Two Premium)  
 Four Wine Selections (Two House Red, Two House White)  
 Assorted Soda

#### DOMESTIC BEERS

Budweiser, Bud Light, Michelob Ultra, Miller Lite, Coors Light

#### PREMIUM BEERS

Heineken, Sam Adams Boston Lager, Corona, Captain Lawrence, Blue Moon, Goose Island IPA

#### HOUSE WINES

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir (Canyon Road)

\$75 per 80 guests Bartender Fee, fee waived with minimum \$400 beverage revenue.

All Rates/ charges subject to 22% service fee and applicable NY State Taxes.

\*Minimum full bar set up 30 guests.



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## HOLIDAY BAR EXPERIENCE

### WINE PAIRINGS

We Will Assist You in Choosing a Red and a White Wine to Complement Your Entrées

House Wines \$28  
Priced Per Bottle

Premium Wines Available  
Prices Vary

### HOSTED & CASH BAR PRICING

(Pricing Inclusive of Tax and Service)

#### SELECT COCKTAILS

Host Bar - \$9.00 per drink  
Cash Bar - \$10.00 per drink

#### PREMIUM COCKTAILS

Host Bar - \$13 per drink  
Cash Bar - \$14 per drink

#### BEER

(Select Two Domestic & Two Premium)

Domestic  
Host & Cash Bar - \$7 per drink

Premium  
Host & Cash Bar - \$8 per drink

#### WINE

(Select Two White & Two Red)

House Brands  
Host Bar - \$8.00 per drink Cash Bar - \$9.00 per drink

Premium Wines Available  
Pricing Varies

#### SPARKLING WINE

House Brand - \$8.00 per drink

\$75 per 80 guests Bartender Fee, fee waived with minimum \$400 beverage revenue.

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