

# hotel MTK

## REDWOOD PACKAGE

\$89

### BEVERAGE ARRANGEMENT

Four Hour Open Bar  
Three Beer Selections (Two Domestic, One Premium)  
House Wine  
Assorted Soda

### WELCOMING RECEPTION

#### COCKTAIL HOUR

(Select One)  
(Select Two for Additional \$5)

#### Cheese Display

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

#### Grilled & Fresh Vegetable Display

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

Sliced Seasonal Fruits, Honey Yogurt Dip

#### Crostini Bar

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

#### Mediterranean Display

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

#### Three Passed Hors D'Oeuvres

(One Hour of Service)

#### 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 on  
Cucumber Rounds  
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

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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## PLATED DINNER

### FIRST COURSE

(Select One)

#### 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  
& Fried Leeks

#### Roasted Beet & Goat Cheese Salad

Field Greens, Celery & Apples,  
Roasted Beets & Goat Cheese, Balsamic Vinaigrette  
(Additional \$2)

### MAIN COURSE

(Pre-determined Choice of Two)

(Served with Freshly Brewed Regular & Decaf Coffee & Fine Quality Hot Teas)

#### Traditional Chicken Breast

Prepared Françoise, 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

#### 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)

Three Pre-determined Entrées, Additional \$5

Tableside Choice of Pre-determined Entrée, Additional \$7

### DESSERT

Maitre d' Sliced and Served Wedding Cake

Price Per Person/Minimums Apply

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