

PRIVATE EVENTS MENU









EMPIRE CITY

810 YONKERS AVENUE, YONKERS, NY 10704



BREAKFAST MENU

\$22.95 PER PERSON

CLASSIC CONTINENTAL BREAKFAST

Sliced Market Fruits, Berries

Pannier of Assorted Mini Bagels, Muffins, & Danishes

Assorted Individual Yogurts

Butter, Honey, Fruit Preserves

Chilled Juice, Freshly Brewed Coffee and Assorted Herbal Tea

\$29.95 PER PERSON

BREAKFAST BUFFET

Sliced Market Fruits, Berries

Pannier of Assorted Mini Bagels, Muffins, Danishes

Butter, Honey, Fruit Preserves

Scrambled Eggs, Cheddar Cheese, Herbs

Crisp Bacon

Home Fries

French Toast, Vermont Maple Syrup

Coffee, Tea, Juice

\$35.95 PER PERSON

BRUNCH BUFFET

Sliced Market Fruits, Berries

Pannier of Assorted Mini Bagels, Muffins, Danishes

North American Smoked Salmon Platter, Garnishes

Empire City Salad, Field Green Lettuce, Olives, Tomatoes, Onion

Scrambles Eggs, Cheddar Cheese, Herbs

Crisp Bacon

Chicken Piccata

Sliced Flank Steak

Rice

Chef's Vegetables

Brownies, Cookies

Coffee, Tea, Soda



LUNCHEON MENU

\$27.95 PER PERSON

LIGHT LUNCH

Cold Pasta Salad

Coleslaw

Potato Salad

Potato Chips

Sandwiches and Wraps

Turkey

Roast Beef

Ham

Chicken Salad

Tuna Salad

Dessert

Cookies, Brownies

Coffee, Tea, Soda

\$34.95 PER PERSON

LUNCHEON BUFFET

Caesar Salad

Chicken Piccata

Sliced Flank Steak

Roasted Pork Loin

Grilled Salmon, Honey Mustard

Penne Vodka

Chef's Choice Vegetables

Rice Pilaf

Fruit

Dessert

Cookies, Brownies Coffee, Tea & Soda



DINNER MENU

\$54.95 PER PERSON

SEATED DINNER

First Course

Choose One:

House Salad Caesar Salad

Second Course

Choose One:

Tortellini Carbonara Rigatoni Bolognese

Entrees

Choose Three

Chicken Sorrentino

Chicken Parmesan

Stuffed Filet of Sole

Shrimp Scampi

Prime Rib of Beef

Stuffed Pork Loin

Veal Parmesan

New York Sirloin Steak*

Dessert

Choose One

Cheese Cake, Chocolate Mousse Cake, Ice Cream, Apple Betty, Chocolate Molten Cake

Coffee, Tea



DINNER BUFFET

\$44.95 PER PERSON

Additional \$3 per person includes unlimited soda and juice.

BUFFET STYLE

Salad

Choose One:

Tossed Salad

Caesar salad

Chicken

Choose One:

Parmesan, Francese, Marsala,

Scarpriello

Pork

Choose One:

Pernil, Mustard Rub, Stuffed,

Sausage & Pepper

Seafood

Choose One:

Salmon Dill

Swordfish Tomato Capers

Mussels Fra Diablo

Shrimp Scampi

Beef/Veal

Choose One:

Sliced Flank Steak,

Sautéed Mushrooms, Onions

Steak Contadina

Imperial Beef Stew

Veal Parmesan

Veal Piccata

Veal Mushrooms, Peppers

Pasta

Choose One:

Penne Vodka

Rigatoni Marinara

Tortellini Carbonara

Baked Ziti

Starch

Choose One:

Whipped Potatoes

Rosemary Roasted Potatoes

Rice Pilaf

Rice

Beans

Vegetables

Choose One:

Beans Almondine

Broccoli with Garlic and Oil

Glazed Carrots

Chef's Medley

Desserts

Choose One:

Sheet Cake

Strawberry Short Cake

Oreo Cake

Coconut Cake

Ice Cream

Cheese Cake

Chocolate Mousse

Coffee and Tea



COCKTAIL MENU

\$22 PER PERSON 1ST HOUR

PASSED HORS D'OEUVRES WITH BAR PACKAGE
ONE HOUR BEER & WINE: \$37.00
ONE HOUR HOUSE BAR: \$40.00
ONE HOUR PREMIUM: \$48.00
ANY ADDITIONAL HOUR: \$12

HORS D'OEUVRES MENU:

Hot Choose Five

Coconut Shrimp
Santa Fe Chicken Spring Rolls
Lamb Chops
Prosciutto Wrapped Chicken Skewers
Assorted Mini Quiche
Stuffed Mushrooms
Fried Mozzarella
Pigs in a Blanket

Cold Choose Five

Smoked Salmon Lollipop, Fresh Cut Chives
Shrimp Cocktail
Mini Caesar Garlic Croustade
Kalamata Olive Tapenade Crostini
Beefsteak Tomato Bruschetta
Tomato and Mozzarella Skewers
Prosciutto & Melon
Hummus with Pita



RECEPTION MENU

\$135

PRICE IS PER PERSON Minimum 100 Guests

Included 3 hour open bar

BUTLER PASSED HORS D'OEUVRES CHOICE OF SIX

Lamb Chops, Stuffed Pork Tenderloins, Chicken
Lollipops, Mini Quiche, Salmon or Crab Cakes, Sliders, Soup
Shooters, Pancetta Wrapped Asparagus, Shrimp Skewers,
Southwestern Chicken Rolls, Jumbo Scallops Wrapped in
Applewood Smoked Bacon, Wild Mushroom Tartlets, Savory
Pana Cotta, Miniature Beef Wellington, Chicken Satay, Duck
Tostadas, Vegetable Bruschetta, Smoked Salmon Bilini, Fried
Risotto Cakes, Filet of Beef Pinwheels, BLT Cherry Tomato
Poppers, Red Curry Cashew Chicken Salad in A Crispy
Wonton, Tuna Tartare Spoons with Cilantro Avocado Crème
and Tortilla Crisp, Jumbo Shrimp Cocktail Shooter, Braised
Beef Tostadas with Avocado Ranch Drizzle, Smoked Trout
Deviled Eggs With Caviar, Assorted Bruschetta, Caprese
Skewers, Spring rolls, Stuffed Mushrooms

DISPLAY AND ACTION STATIONS CHOICE OF THREE

Carving Table

Chef's Selection may include the following: Leg of Lamb, Steamship of Beef, Prime Rib, Roasted Turkey, Spice Rubbed Pork Loin, Spiral Ham Condiments and Accompaniments provided

Reception Cold Station

Chef's Selection may include the following:
Assorted Pickled Olives, Artisan, Domestic and Imported
Cheeses, Charcuterie Meats, Marinated Onions and
Artichokes, Jardinière Vegetables, Garlic Hummus, Roasted
Eggplant Babaganoush, Pita Chips, Selection of Salads,
Assortment of Domestic and Imported Cheese, Baked Brie
with Macerated Seasonal Berries Wrapped in Pastry, Cheese
and Champagne Fondue, Fresh Garden Vegetables

Seafood Paella Station

Saffron Rice and Chorizo with Seafood Selection

Live Action Pasta Station:

Chef Will Prepare Two Choices of Chef's Selection of Fresh Pasta to Order

Italian Pasta Bar:

Chef's Selection May Include: Marinara, Alfredo, Bolognese, Pesto, Meatballs, Sausage and Peppers, Ravioli, Tortellini Accompanied by Salad, Parmesan Cheese and Bread

Mashed Potato Martini Bar "Mashtini"

Chef's Selection May Include:

Crumbled Crispy Bacon, Broccoli Florets, Sliced Fresh Chives, Sour Cream, Shredded White and Yellow Cheddar Cheese, Diced Smoked Virginia Ham, Diced Roman Tomatoes, Sliced Jalapeno Peppers, Butter, Brown Sugar, Cinnamon

DESSERT STATIONS

CHOICE OF ONE

Decadent Assortment of Desserts Chocolate Fondue Station Banana Foster Station

ALL EVENTS INCLUDE





BEVERAGE PACKAGES

ALL PRICES PER PERSON

1hr 2hr 3hr 4hr Beer & Wine Bar: \$14 \$20 \$26 \$32 House Bar: \$19 \$26 \$33 \$40 **Premium Bar:** \$54 \$27 \$36 \$45 **Unlimited Soft Drinks:** \$6 per person

ENTERTAINMENT PACKAGES:

Comedy Night: \$4,000

3 Comedians, Room Set-up, Lighting and Sound System

DJ: \$1,200 Live Band: \$2,000 MC: \$800

Additional Options Available

BOTTLE SERVICE

1 LITER BOTTLE

includes soda and juice mixers \$150-\$300 per bottle

A NIGHT AT THE RACES

Name a Race for your honoree or organization
Photo in Winner's Circle with Horse & Driver
Name on Tote Board
Sponsor Race in Program
Race Program \$2.00 per person
(excluding Wednesdays and Sundays)

CELEBRATIONS

CUSTOM CAKES AND DESSERTS AVAILABLE!