



# Catering Menus

## Spring/Summer 2009

130 West 46<sup>th</sup> Street, New York, NY 10019

T: 212-485-2739

F: 212-485-2788

[www.themusehotel.com](http://www.themusehotel.com)

# Breakfast Buffets



**CONTINENTAL** \$35pp  
SLICED FRESH FRUIT  
BAGELS WITH CREAM CHEESE  
ASSORTED DANISH, MUFFINS & CROISSANTS  
BUTTER & FRUIT PRESERVES

**CONTINENTAL PLUS** \$45pp  
FRESH FRUIT SALAD  
INDIVIDUAL LOW FAT YOGURTS  
COLD CEREAL SELECTION & GRANOLA  
SEASONAL BERRIES  
BAGELS WITH CREAM CHEESE  
ASSORTED DANISH, MUFFINS & CROISSANTS  
BUTTER & FRUIT PRESERVES

**FULL AMERICAN** \$52pp  
SLICED FRESH FRUIT & SEASONAL BERRIES  
INDIVIDUAL LOW FAT YOGURTS  
COLD CEREAL SELECTION & GRANOLA  
BAGELS WITH CREAM CHEESE  
ASSORTED DANISH, MUFFINS & CROISSANTS  
BUTTER & FRUIT PRESERVES  
HERB SCRAMBLED EGGS  
APPLEWOOD SMOKED BACON  
CURED HAM  
COUNTRY STYLE SAUSAGE LINKS  
HOME FRIED POTATOES  
BUTTERMILK PANCAKES WITH CINNAMON BUTTER &  
WARM VERMONT MAPLE SYRUP

**BREAKFAST BUFFETS INCLUDE:**  
FRESH SQUEEZED ORANGE & GRAPEFRUIT JUICE  
FRESH BREWED COFFEE  
MIGHTY LEAF ORGANIC TEA  
WHOLE, SKIM & SOY MILK, CREAM

**MORNING EXTRAS**  
CATSKILL MOUNTAIN SMOKED SALMON \$16pp  
SLICED TOMATO, RED ONION & CAPERS

POACHED EGGS BENEDICT \$10pp  
ENGLISH MUFFIN, CANADIAN BACON

HERB SCRAMBLED EGGS \$7pp

BREAKFAST MEATS (SELECT ONE): \$3pp  
APPLE WOOD SMOKED BACON  
COUNTRY STYLE SAUSAGE LINKS  
CURED HAM

HOT STEEL CUT IRISH OATMEAL \$6pp  
WITH BROWN SUGAR & RAISINS

BUTTERMILK PANCAKES OR FRENCH TOAST \$9pp  
CINNAMON BUTTER & WARM VERMONT MAPLE SYRUP

SLICED FRESH FRUITS \$6pp

BAGELS WITH CREAM CHEESE \$42/dozen

CROISSANTS, DANISH, MUFFINS  
OR ENGLISH MUFFINS \$36/dozen

INDIVIDUAL LOW FAT YOGURTS \$5pp

All Food and Beverage subject to 18% gratuity, 2% taxable administrative fee and 8.375% sales tax.



# Plated Breakfast

## PLATED BREAKFAST

\$49pp

### CHOICE OF TWO

SLICED FRESH FRUIT

LOW FAT VANILLA YOGURT & STRAWBERRY PARFAIT  
WITH CRUNCHY GRANOLA

STEEL CUT IRISH OATMEAL  
WITH BROWN SUGAR & CINNAMON

SMOKED NORWEGIAN SALMON WITH DILL CREAM CHEESE

COLD CEREAL SELECTION WITH WHOLE OR SKIM MILK

### CHOICE OF TWO

HERB SCRAMBLED EGGS  
WITH APPLE WOOD SMOKED BACON OR  
COUNTRY STYLE SAUSAGE LINKS & HOME FRIED POTATOES

POACHED EGGS BENEDICT  
ENGLISH MUFFIN, CANADIAN BACON

BUTTERMILK PANCAKES WITH CINNAMON BUTTER  
WARM VERMONT MAPLE SYRUP

FRENCH TOAST WITH CINNAMON BUTTER  
WARM VERMONT MAPLE SYRUP

### FOR THE TABLE:

ASSORTED DANISH, MUFFINS &  
CROISSANTS

BUTTER & FRUIT PRESERVES

FRESH SQUEEZED ORANGE OR  
GRAPEFRUIT JUICE

FRESH BREWED COFFEE  
MIGHTY LEAF ORGANIC TEA  
WHOLE, SKIM & SOY MILK, CREAM

All Food and Beverage subject to 18% gratuity, 2% taxable administrative fee and 8.375% sales tax.



# Lunch Buffets

## PICNIC LUNCH BUFFET

\$67pp

### STARTERS

ORGANIC GREENS

CONFIT OF TOMATOES, LEMON GARLIC VINAIGRETTE

UPLAND CRESS SALAD

SHAVED WHITE ASPARAGUS, GREEN GODDESS DRESSING

COUNTRY PORK PATE

PAN DE MIE, CORNICHONS, HORSERADISH CREAM

CHEF'S SELECTION OF SEASONAL SOUP

### SANDWICHES / PICNIC FAIR

DUCK REUBEN SANDWICHES

RED CABBAGE SLAW

ROASTED TOMATO HERO

GOAT CHEESE, BRAISED LEEKS

MEATLOAF SANDWICH

HONEY MUSTARD, ROASTED PEPPERS

CRISPY PORK RIBS

GINGER SOY, SCALLIONS

### DESSERT

HOMEMADE POTATO CHIPS

DOUBLE CHOCOLATE CHIP COOKIES

WHITE CHOCOLATE BROWNIES

ASSORTED MACAROONS

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FRESH BREWED REGULAR & DECAF COFFEE

MIGHTY LEAF ORGANIC TEA

WHOLE, SKIM & SOY MILK, CREAM

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# Lunch Buffets – Cont.

## **TIMES SQUARE LUNCH BUFFET**

CHOICE OF TWO COURSES

\$74pp

### **STARTERS**

FRESH BUFFALO MOZZARELLA  
TOMATO CAPER VINAIGRETTE

ORGANIC GREENS  
CONFIT OF TOMATOES, LEMON GARLIC VINAIGRETTE

UPLAND CRESS SALAD  
SHAVED WHITE ASPARAGUS, GREEN GODDESS DRESSING

ENDIVE APPLE SALAD  
FAVA BEANS, OIL CURED OLIVES

### **MAIN COURSES**

GRILLED ARCTIC CHAR  
SAVOY CABBAGE, ROAST ORANGE SAUCE

SAFFRON MARINATED FRENCH BREAST OF CHICKEN  
ISRAELI COUSCOUS, ZUCCHINI

GRILLED FLAT IRON STEAK  
PARMESAN MASHED POTATOES, RED WINE SAUCE

BUFFALO AND BACON MEATLOAF  
HARICOT VERT, ROASTED SHIITAKE MUSHROOMS

HOMEMADE FETTUCINE  
SWEET 100s TOMATO SAUCE, HONEY SWEET ONIONS

### **SIDES**

PARMESAN POTATO PUREE

HARICOT VERT, PEARL ONIONS

BABY TURNIPS, ROASTED SHALLOTS

SAUTÉED WILD MUSHROOMS

### **DESSERTS**

MEXICAN CHOCOLATE MOUSSE  
POMEGRANATE SAUCE

KEY LIME CHEESECAKE

FRANGELICO CREPES

SLICED FRESH FRUIT

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BREAD ROLLS & HERB BUTTER  
FRESH BREWED REGULAR & DECAF COFFEE  
MIGHTY LEAF ORGANIC TEA  
WHOLE, SKIM & SOY MILK, CREAM

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# Lunch Buffets – Cont.

## **BROADWAY LUNCH BUFFET**

\$79pp

### **STARTERS** (choice of three)

CHEF'S SEASONAL SOUP SELECTION

ORGANIC GREENS

CONFIT OF TOMATOES, LEMON GARLIC VINAIGRETTE

SHRIMP AND CALAMARI SALAD

ROAST TOMATO VINAIGRETTE, BRAISED LEEKS

PAN ROASTED GREEN & WHITE ASPARAGUS

MIMOSA STYLE

FRESH BUFFALO MOZZARELLA

TOMATO CAPER VINAIGRETTE

### **MAIN COURSES** (choice of two)

SLIKY SLOW COOKED LEG OF LAMB

PEE WEE POTATOES, ROSEMARY

SAFFRON MARINATED FRENCH BREAST OF CHICKEN

ISRAELI COUSCOUS, ZUCCHINI

OSSO BUCCO OF MONKFISH

PRESERVED LEMON, HARICOT VERT

GRILLED ARTIC CHAR

SAVOY CABBAGE, ROAST ORANGE SAUCE

BREAST OF DUCK

STAR ANISE, CREAMY ORZO

### **SIDES** (choice of two)

PARMESAN POTATO PUREE

HARICOT VERT, PEARL ONIONS

BABY TURNIPS, ROASTED SHALLOTS

SAUTEED WILD MUSHROOMS

### **DESSERTS** (choice of three)

MEXICAN CHOCOLATE MOUSSE

POMEGRANATE SAUCE

KEY LIME CHEESECAKE

FRANGELICO CREPES

SLICED FRESH FRUITS

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BREAD ROLLS & HERB BUTTER

FRESH BREWED REGULAR & DECAF COFFEE

MIGHTY LEAF ORGANIC TEA

WHOLE, SKIM & SOY MILK, CREAM

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# Plated Lunch

## PLATED LUNCH

\$69 pp

CHOICE OF TWO PER COURSE

### STARTERS

CHEF'S SELECTION OF SEASONAL SOUP

ORGANIC GREENS

CONFIT OF TOMATOES, LEMON GARLIC VINAIGRETTE

UPLAND CRESS

GREEN & WHITE ASPARAGUS, GREEN GODDESS VINAIGRETTE

SHRIMP & CALAMARI SALAD

ROASTED TOMATO VINAIGRETTE

BUFFALO MOZZARELLA

TOMATOES ON THE VINE

### MAIN COURSES

SAFFRON MARINATED FRENCH BREAST OF CHICKEN

ISRAELI COUSCOUS, ZUCCHINI

GRILLED FLAT IRON SKIRT STEAK

SYRAH RED WINE SAUCE

SEARED COD

CHORIZO, COCKLES, BABY FENNEL

GRILLED ARCTIC CHAR

SAVOY CABBAGE, ROASTED ORANGE SAUCE

HOMEMADE FETTUCINE

SWEET 100s TOMATO SAUCE, HONEY SWEET ONIONS

### DESSERTS

MEXICAN CHOCOLATE MOUSSE

POMEGRANATE SAUCE

KEY LIME CHEESECAKE

FRANGELICO CREPES

BRANDIED APPLES

PAIN PERDU

PAPAYA LIME COMPOTE

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BREAD ROLLS & HERB BUTTER

FRESH BREWED REGULAR & DECAF COFFEE

MIGHTY LEAF ORGANIC TEA

WHOLE, SKIM & SOY MILK, CREAM

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# Lunch To Go

## LUNCH BOX TO GO

\$55pp

CHOICE OF ONE PER COURSE

### STARTERS

ORGANIC GREENS

CONFIT OF TOMATOES, LEMON GARLIC VINAIGRETTE

UPLAND CRESS SALAD

SHAVED WHITE ASPARAGUS, GREEN GODDESS DRESSING

COUNTRY PORK PATE

PAN DE MIE, CORNICHONS, HORSERADISH CREAM

### SANDWICHES

DUCK REUBEN

RED CABBAGE SLAW

ROASTED TOMATO HERO

GOAT CHEESE, BRAISED LEEKS

MEATLOAF SANDWICH

HONEY MUSTARD, ROASTED PEPPERS

### EXTRAS

CHOCOLATE CHIP COOKIE & BROWNIE

WHOLE FRUIT

BOTTLED SOFT DRINK OR WATER

CUTLERY & NAPKIN

All Food and Beverage subject to 18% gratuity, 2% taxable administrative fee and 8.375% sales tax.



# 1-Hour Refresher Courses

## **WAKE ME UP!**

\$26 pp

WHOLE FRUIT  
LUNA BARS, ODWALLA BARS  
INDIVIDUAL LOW FAT YOGURTS  
GRANOLA  
COLOSSAL CASHEWS  
PITCHERS OF ICED TEA & LEMONADE  
FRESH BREWED COFFEE  
MIGHTY LEAF ORGANIC TEA  
WHOLE, SKIM & SOY MILK

## **PICK ME UP!**

\$28 pp

FOUR PEA WASABI  
ASSORTED MACAROONS  
DARK CHOCOLATE CRANBERRIES  
YOGURT RAISINS  
PITCHERS OF ICED TEA & LEMONADE  
FRESH BREWED COFFEE  
MIGHTY LEAF ORGANIC TEA  
WHOLE, SKIM & SOY MILK

## **SHAKE ME UP!**

\$26 pp

ZICO NATURAL COCONUT WATER  
SMOKED ALMONDS  
HOMEMADE POTATO CHIPS  
CHEESE STRAWS  
PITCHERS OF FLAVORED ICED TEAS  
FRESH BREWED COFFEE  
MIGHTY LEAF ORGANIC TEA  
WHOLE, SKIM & SOY MILK

## **POWER ME UP!**

\$32 pp

JUMBO SPEARS OF ASPARAGUS  
CUCUMBER SCALLION SAUCE  
BROWN RICE CRACKERS  
SMOOTHIE BAR  
ROASTED MARCONA ALMONDS  
FRESH BREWED COFFEE  
MIGHTY LEAF ORGANIC TEA  
WHOLE, SKIM & SOY MILK

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# Refreshers – cont.

## TEA & COFFEE STATION

2-HOUR BREAK	\$19 pp
8-HOUR BREAK	\$25 pp

FRESH BREWED REGULAR & DECAF COFFEE  
MIGHTY LEAF ORGANIC TEA  
WHOLE, SKIM & SOY MILK, CREAM

## CHILLED BEVERAGES

2-HOUR BREAK	\$15 pp
8-HOUR BREAK	\$29 pp

ASSORTED BOTTLED SOFT DRINKS  
BOTTLED STILL & SPARKLING WATER

## ENHANCEMENTS

PRICED INDIVIDUALLY PER PERSON

COOKIES <u>OR</u> BROWNIES	\$4
HOMEMADE POTATO CHIPS	\$6
BROWN RICE CRACKERS	\$7
FOUR PEA WASABI	\$7
SMOKED ALMONDS	\$7
DARK CHOCOLATE CRANBERRIES	\$4
INDIVIDUAL LOW FAT YOGURTS	\$5
ODWALLA JUICES	\$6
STILL <u>OR</u> SPARKLING WATER	\$5
ASSORTED BOTTLED SOFT DRINKS	\$5
ZICO COCONUT WATER	\$6
PITCHER OF ICED TEA	\$20/pitcher
PITCHERS OF LEMONADE	\$20/pitcher

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# Hors D'Oeuvres

## COLD

COUNTRY PORK TERRINE  
HORSERADISH CREAM

SEARED FETA  
PHYLLO CUPS, OLIVE TAPENADE

SHRIMP & CALAMARI SALAD  
ROASTED TOMATO VINAIGRETTE

CHICKEN SALAD  
APPLES, BLUE CORN CUPS

VIETNAMESE SPRING ROLLS  
GINGER SOY DIPPING SAUCE

CREPES FILLED WITH  
SMOKED SALMON MOUSSE

ASPARAGUS  
WRAPPED IN PROSCIUTTO

**3 Hot & 3 Cold**

**4 Hot & 4 Cold**

**5 Hot & 5 Cold**

**1- Hour**

\$42 pp

\$47pp

\$51pp

**Each Additional Hour**

\$15 pp

\$17 pp

\$19 pp

## HOT

CREAMY CHEESE SOUFFLÉ

BABY LAMB CHOPS  
MINT CHUTNEY (2.00) extra

COD CAKES  
GREEN PAPAYA MINT SAUCE

SPICY CRAB ROLL  
TOASTED COCONUT, LYCHEE SAUCE

SESAME SKEWERED CHICKEN  
PEANUT SOY SAUCE

HOT DOGS EN CROUTE  
HONEY MUSTARD SAUCE

TEMPURA OF VEGETABLES  
SAFFRON AIOLI

POTATO PANCAKES  
CRÈME FRAICHE, SMOKED SALMON

## PLACED STATIONS

JUMBO SPEARS OF ASPARAGUS \$15 pp  
Confetti tomatoes, saffron aioli, green goddess

SELECTION OF ARTISANAL CHEESES \$25 pp  
red globe grapes, candied walnuts, pizza bianco  
carta di musica

MEDITERRANEAN TABLE \$25 pp  
spicy tunisian olives, hummus, cucumber mint sauce

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# Open Bar

## **PREMIER OPEN BAR**

KETEL ONE VODKA, BOMBAY SAPPHIRE GIN, CHIVAS REGAL SCOTCH, SEAGRAM'S CROWN ROYAL WHISKEY, JACK DANIEL'S BOURBON MOUNT GAY RUM, HOUSE RED, WHITE AND SPARKLING WINE, IMPORTED AND DOMESTIC BEER, SELECTION OF MIXERS AND FRUIT JUICES

1 Hour - \$32 pp

Each Additional Hour - \$17 pp

## **STANDARD OPEN BAR**

FINLANDIA VODKA, BOMBAY DRY GIN, GRANT'S OR DEWER'S SCOTCH, SEAGRAM'S VO WHISKEY, JIM BEAM BOURBON, BACARDI RUM, HOUSE RED, WHITE AND SPARKLING WINE, IMPORTED AND DOMESTIC BEER, SELECTION OF MIXERS AND FRUIT JUICES

1 Hour - \$27 pp

Each Additional Hour - \$14 pp

## **BEER, WINE AND SODA BAR**

IMPORTED AND DOMESTIC BEER, HOUSE RED, WHITE & SPARKLING WINE, SELECTION OF SODAS, STILL AND SPARKLING WATER

1 Hour - \$25 pp

Each Additional Hour - \$12pp

- ◆ Selection of Beverage Brands Subject to Availability
- ◆ "Shots" are not allowed

**Bar Attendant Required, (Minimum 1 per 50 guests) \$200 per Attendant**

# Plated Dinner



## PLATED DINNER

to add a 2nd option to each course, additional \$15.00 per person  
will be added to the higher priced main course

### STARTERS

CHEF'S SELECTION OF SEASONAL SOUP

ORGANIC GREEN SALAD  
CONFIT TOMATOES, LEMON GARLIC VINAIGRETTE

UPLAND CRESS SALAD  
GREEN & WHITE ASPARAGUS

SHRIMP & CALAMARI SALAD  
ROASTED TOMATO VINAIGRETTE

COUNTRY PORK TERRINE  
HORSERADISH CREAM, PAN DE MIE

TOMATOES ON THE VINE  
BUFFALO MOZZARELLA

### MAIN COURSES

SAFFRON MARINATED BREAST OF CHICKEN \$84 pp  
ISRAELI COUSCOUS, ZUCCHINI

BUTTER POACHED SHRIMP \$84 pp  
CREAMY GRITS, BOUILLABAISSSE SAUCE

GRILLED ARCTIC CHAR \$89 pp  
SAVOY CABBAGE, ROASTED ORANGE SAUCE

SEARED COD \$89 pp  
CHORIZO, COCKLES, BABY FENNEL

GRILLED FLAT IRON STEAK \$95 pp  
TWICE BAKED POTATO WITH EVERYTHING

HERB CRUSTED NEW ZEALAND LAMB CHOPS \$95 pp  
BABY CARROTS, PEAR ONIONS, BABY TURNIPS

### DESSERTS

FRANGELICO CREPES  
WHITE BRANDIED APPLES

PAIN PERDU  
PAPAYA LIME COMPOTE

KEY LIME CHEESECAKE  
CHOCOLATE SOIL

STRAWBERRY RHUBARB SHORTCAKE  
VANILLA WHIPPED CREAM, STRAWBERRY GELEE

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BREAD ROLLS & HERB BUTTER  
FRESH BREWED REGULAR & DECAF COFFEE  
MIGHTY LEAF ORGANIC TEA  
WHOLE, SKIM & SOY MILK, CREAM

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# Dinner Buffet



## DINNER BUFFET

\$89 pp

CHOICE OF TWO COURSES

### STARTERS

SHRIMP & CALAMARI SALAD  
ROASTED TOMATO VINAIGRETTE

ORGANIC GREENS  
CONFIT OF TOMATOES, LEMON GARLIC VINAIGRETTE

UPLAND CRESS SALAD  
GREEN & WHITE ASPARAGUS

COUNTRY PORK TERRINE  
HORSERADISH CREAM, PAN DE MIE

BUFFALO MOZZARELLA  
TOMATOES ON THE VINE

### MAIN COURSES

SEARED FLAT IRON STEAK  
TWICE BAKED POTATOES WITH EVERYTHING

GRILLED ARCTIC CHAR  
SAVOY CABBAGE, ROASTED ORANGE SAUCE

SAFFRON MARINATED FRENCH CUT CHICKEN BREAST  
ISRAELI COUSCOUS, ZUCCHINI

SILKY SLOW COOKED LEG OF LAMB  
CREAMY ORZO, BABY TURNIPS, BABY CARROTS

HOMEMADE FETTUCINE  
SWEET 100s TOMATOES, HONEY SWEET ONIONS

### SIDES

PARMESAN POTATO PUREE

HARICOT VERT, PEARL ONIONS

ASPARAGUS MIMOSA

SAUTÉED WILD MUSHROOMS

### DESSERTS

KEY LIME CHEESECAKE

FRANGELICO CREPES  
BRANDIED APPLES

MEXICAN CHOCOLATE MOUSSE  
POMEGRANATE SAUCE

PAIN PERDU  
PAPAYA LIME COMPOTE

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BREAD ROLLS & HERB BUTTER  
FRESH BREWED REGULAR & DECAF COFFEE  
MIGHTY LEAF ORGANIC TEA  
WHOLE, SKIM & SOY MILK, CREAM

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