

THE EDISON BALLROOM

240 WEST 47TH STREET ♦ NEW YORK CITY

PLATED DINNER MENU

❖ FIRST COURSES ❖

(Select One Appetizer or One Salad)

APPETIZER SELECTION

- Wild Mushroom Ravioli with Sage Brown Butter Sauce *(V)*
- Scottish Smoked Salmon & Citrus Fennel Salad with Creme Fraiche *(GF)*
- Grilled Jumbo Asparagus with Wild Mushrooms & Baby Greens *(VG, GF)*
- Grilled Shrimp with Arugula and Endive Salad
- Cold Poached Wild Salmon with Lemon Dressing *(GF)*
- Duck Confit with Sauteed Frisee, Dried Cherries & Sherry Vinaigrette
- Crab, Mango and Avocado Timbale
- Compressed Watermelon, Tuna Tartar & Shiso Vinaigrette *(GF)*

SALAD SELECTION

- Arugula, Roasted Peppers, Tomatoes & Toasted Pecans with Sherry Vinaigrette *(VG)*
- Caesar Salad with Parmesan Slices, Marinated Anchovies & Croutons *(V)*
- Arugula, Endive & Radicchio Salad with Shaved Parmesan *(V, GF)*
- Marinated Red Beet, String Bean & Goat Cheese Salad *(V, GF)*
- Vine Ripened Tomato, Cucumber & Arugula Salad with Feta Cheese & Red Wine Dressing *(V, GF)*

❖ ENTRÉES ❖

(Select Two • Served with a Silent Vegetarian Option)

INDIVIDUAL FILET MIGNON *(GF)*

with Bordelaise Sauce

AGED SIRLOIN OF BEEF *(GF)*

with Au Jus

SLOW BRAISED SHORT RIBS

RACK OF LAMB *(Upcharge, GF)*

with Natural Juices

HERB CRUSTED ROAST LOIN OF LAMB

VEAL PAILLARD

with Butter Sage

BASIL CRUSTED WILD SALMON *(Upcharge, GF)*

BREAST OF CHICKEN

with Shiitake Mushrooms & Shallot Beurre Blanc Sauce

ROASTED CHICKEN BREAST *(GF)*

with Spinach & Caramelized Onions

PAN SEARED GROUPER *(GF)*

with Ginger Glaze

ROASTED WILD SALMON

with Asparagus Sauce

MISO GLAZED WILD BLACK BASS

with Sesame Ginger Sauce

PAN SEARED HALIBUT* *(GF)*

with Citron Butter Sauce

**Subject to Seasonal Availability*

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❖ VEGETABLE SELECTION ❖

(Select One for Each Entrée or One for Both)

- Fresh Seasonal Vegetable Saute (VG, GF)
- Grilled Asparagus (VG, GF)
- Fresh Haricot Verts (VG, GF)
- Honey Glazed Carrots (VG)
- Caramelized Asparagus
- Provencal Baked Tomato (V)
- Creamed Spinach (V)
- Asian Vegetable Medley (VG, GF)
- Garlic Baby Bok Choy (VG, GF)
- Tomato and Parmesan Spaghetti Squash (V)

❖ STARCH SELECTION ❖

(Select One for Each Entrée or One for Both)

- Roasted Red Bliss Potatoes (VG)
- Roast Fingerling Potatoes
- Yukon Gold Hash Brown Potatoes (V)
- Garlic Mashed Potatoes (V)
- Wild Rice Pilaf (VG, GF)
- Creamy Scalloped Potatoes (V)
- Basil Mashed Potatoes (V)
- Curried Vegetable Israeli Couscous (V)

❖ PETIT FOURS ❖

(Comes with 1 Plated Dessert Served on Tiers or Passed)

Caramel Cups (V) • Chocolate Peanut Butter Cups (V)
Fruit Tarts (V) • Lemon Meringue Cups (V)
Chocolate Covered Strawberries (VG, GF)

❖ DESSERT SELECTION ❖

(Select 1 Dessert with Petit Fours or 2 Alternating Desserts)

- NY Style Cheesecake with Macerated Wild Berries (V)
- Molten Chocolate Cake with Berries & Creme Anglaise (V)
- Molten Green Tea Lava Cake with Strawberry Anglaise
- Chocolate Mousse Cake (V)
- Chocolate Ganache and Caramel Tart (V)
- Seasonal Fruit Tart with Zabaglione Sauce (V)
- Vanilla Poached Pear (V, GF)
- Dramatic Lemon Meringue Tart with Berry Sauce (V)
- Key Lime Pie with Blueberry Sauce (V)
- Individual Apple Cobblers with Caramel Sauce (V)
- Sweet Carrot Cake with Tahitian Vanilla Cream Cheese Frosting
- Pastel de Elote

❖ BAR & BEVERAGE SERVICE ❖

Coffee & Tea Service at Tables:

Freshly Brewed Coffee (Regular & Decaf), Whole Milk & Almond Milk, Imported Teas

Premium Open Bar Throughout Evening:

Cocktail Hour: Top Shelf Open Bar, Passing Red & White Wine, Specialty Cocktail & Sparkling Water

Dinner: Premium Open Bar, Wine Pouring & Full Table Service