

THE EDISON BALLROOM

240 WEST 47TH STREET ♦ NEW YORK CITY

MODERNE CHEF'S STATIONS

(Select a Total of 5 Stations. Petit Fours included with selections.)

SLIDER TRIO

Lamb with Yogurt Sauce
BBQ Pork with Dijon Caraway Sauce (DF)
Beef Sirloin Cheeseburger with Edison Ballroom Special Sauce (DF)
Served with Edison Ballroom Fries in Cones

CARVERS

(Select two to count as 1 of 5 stations)

- **Braised Short Rib Au Jus:** with Honey Glazed Carrots & Roasted Red Bliss Potatoes
- **NY Shell Steak** (DF, GF): with Grilled Asparagus & Roasted Red Bliss Potatoes (V, VG)
- **Roasted Turkey Breast** (DF, GF): with Garlic Pepper Aioli, Cranberry & Turkey Gravy, Honey Glazed Carrots & Fresh Cranberries (V, VG)
- **Sesame Crusted Tuna:** with Soy Yuzu Beurre Blanc, Baby Bok Choy & Wild Rice Pilaf
- **Roasted Boneless Leg of Lamb:** with Rosemary Jus, Minted Jam, Haricot Verts & Basil Mashed Potatoes
- **Dried Fig Stuffed Pork Loin:** with Port White Wine Sauce, Haricot Verts & Garlic Mashed Potatoes (V)
- **Glazed Atlantic Salmon:** with Soy Maple Syrup, Honey Glazed Carrots & Wild Rice Pilaf (V)
- **Muscovy Boneless Duck Breast (+\$17):** with Pear Green Peppercorn Sauce, Asian Veg Medley & Wild Rice Pilaf (V)
- **Maple Glazed Fresh Ham:** with Cider Raisin Sauce, Fresh Seasonal Vegetables & Scalloped Potatoes (GF)

EL PASO MARGARITA

Chicken, Beef and Vegetable Fajitas with Pico De Gallo, Salsa, Sour Cream and Guacamole.
Cooked to Order with a Complimentary Margarita
Vegetable Fajitas (DF, V, VG)

CEVICHE BAR (GF, DF)

- Peruvian Corvina with Lime Juice, Celery, Red Onion and Cilantro served on Asian Spoon
- Bay Scallops Lychee with Cilantro and Jalapeno served in the Shell
- Gulf Shrimp with Tomato Juice, Lemon Juice, Horseradish and Parsley served in Shot Glass

CHINA TOWN

Steamed Dumplings & Fried Pot-stickers served in Chinese Container with Chopstix
Vegetable Egg Rolls (V)

SURF N TURF

Shrimp wrapped in Prosciutto
Scallop and Pork Belly
Skirt Steak with Crab Mornay Sauce
Served on Small Plates or Skewers

HIRATA STEAMED BUNS

Asian Steamed Buns Filled with:
• Pork Belly Confit with Fresh Cucumber
• Grilled Short Ribs Kimchi and Japanese Mayo
• Sesame Shiitake Mushrooms with Wasabi Aioli (VG, V)

TOKYO VIA MILAN

Japanese Inspired Italian Pastas (in Bamboo Pint Containers)
Mentaiko Basil and Spaghetti (V)
Kimchi Parmesan Capellini (V)
Mushroom Sesame Shiso Soba (VG, V, GF)

PASTA

Select Two Pastas and Two Sauces
Pastas: Penne Rigate, Orecchiette, Farfalle (V)
Sauces: Vodka, Marinara, Pesto

♦ CLASSIC NEW YORK ELEGANCE ♦

THE EDISON BALLROOM

SALADS

(Select two to count as 1 of 5 stations)

- Baby Field Greens with Shaved Parmesan & Lemon Dressing (V)
- Romaine Hearts with Caesar Dressing & Parmesan Croutons (V)
- Baby Arugula with Grape Tomatoes & Crispy Shallots (V)
- Marinated Tomato & Red Onion Salad (VG, V, GF)
- Marinated Artichoke Salad (VG, V, GF)
- Poached Asparagus with Shallot Vinaigrette (VG, V)
- Cannellini Bean Salad with Celery, Roasted Pepper & Lemon Oregano Dressing (VG, V, GF)
- Sliced Prosciutto di Parma and Pears
- Bocconcini Mozzarella & Teardrop Tomatoes with Balsamic Syrup (V)

SPORTS BAR

Prime Cheeseburger Sliders
Dry Rub Chicken Wings
BBQ Baby Back Ribs
Potato Skins Fully Loaded

PAMBAZO (MEXICAN SANDWICHES)

Guajillo dipped Sandwich stuffed with Chicken Tinga (GF)
Beef Birria (GF)
Epazote Mushrooms (VG, V)
Lettuce, Tomato, Oaxaca Cheese and Crema (V)

POKE BAR

Blue Fin Tuna • Wild Salmon • Fried Tofu
Vinegar rice, edamame, avocado, cucumbers, seaweed salad and sesame dressing

BOBA BAR

Thai Milk Tea • Taro Milk Tea • Matcha Milk Tea
Brown sugar, Crystal Boba with whipped froth

BANGKOK CITY

Green Curry Cauliflower (VG, V)
Chicken Pad Thai • Vegetable Stir Fry (VG, V)
Jasmine Rice *(Any Protein Can Be Added)*

VEGAN

Grilled Root Vegetables • Red Quinoa Cakes
Avocado Tofu Compote • Organic Oyster Mushroom Soup Au Jus
Sweet Potato Frites

PIZZA BY THE METER

Mushroom, Butternut Squash, and Ricotta (V)
Margarita: Marinara & Fresh Mozz drizzled with EVOO and Fresh Snipped Basil (V)
Pepperoni & Fresh Mozzarella

LAX TOSTADITAS

Crispy Corn Tortillas (GF)
Chipotle Shrimp (GF) • Chicken Abodado (GF)
Cilantro Tofu (VG, V, GF) • Black Beans (VG, V, GF)
Corn Salsa (VG, V, GF)

CUB-A-QUE

Smokey Ropa Vieja • Pork Shoulder Chicharron
Plant Based Pulled Jack Fruit (VG, V)
Black Bean and Rice • Maduros Sweet Spicy Cole Slaw (VG, V)
Plantains (VG, V)

AVOCADO BAR

Tender Avocado placed in Martini Glass Filled Options:
Rock Shrimp Salad (GF) • Hawaiian Tuna Poke
Roasted Tomato & Tofu (GF, VG, V) • Spicy Pico d'Gallo (GF, VG, V)
Sesame Vinaigrette, Yuzu Dressing, Lime Vinaigrette

THE EXECUTIVE BOARD

Personal Charcuterie & Imported Cheeses
Seasonal Crudite Shooters & Avocado Mousse (VG, V, GF)
Custom Butter Boards (V, GF)
Crackers & Fruit Plates

PREMIUM STATIONS (UPCHARGES APPLY)

- **Japanese (+\$20):** Sushi and Maki Rolls with Chef at Station (Customized Rolls) (DF)
- **Peking Duck (+\$17):** Julienne Breast of Duck Rolled With Threads of Cucumbers and Scallions With Hoi Sin Sauce in a Moo Shu Pancake. Cold sesame noodles garnished with toasted sesame seeds.
- **Raw Bar (TBD):** East and West Coast Oysters, Littleneck Clams, Poached Shrimp. Served with Cocktail Sauce, Mignonette, Lemons and Hot Sauce

THE EDISON BALLROOM

❖ SWEET STATIONS ❖

WAFFLE WONDERLAND *(V)*

Belgium Waffle Sandwiches
Matcha Ice Cream • Chocolate Ice Cream •
Vanilla Ice Cream

Garnishes: Sprinkles, Cherries, Chocolate
Crisps, Whipped Cream

GLAZE & GRIND DONUTS

Glazed Donuts & Stuffed Beignets
Served with Freshly Brewed Coffee, Decaf,
and Imported Teas

❖ PETIT FOURS ❖

(Included with all 5 Station selections)

Cheese Cake and Choc Cheese Cake
Pops

Red Velvet Whoopie Pies

Black & Gold Cookies

Caramel Cups

Chocolate Peanut Butter Cups

Fruit Tarts

Lemon Meringue Cups

Key Lime Pie

Chocolate Covered Strawberries

(Served Passed & Stationary)

❖ BAR & BEVERAGE SERVICE ❖

PREMIUM OPEN BAR THROUGHOUT THE EVENING

During Cocktail Hour:

Premium Open Bar and Passing Red and White Wine, Sparkling Water, and
Specialty Cocktail

During Dinner:

Premium Open Bar and Wine Pouring and Cocktail Service

Coffee & Tea Station:

Whole Milk and Almond Milk

Dietary Key:

V: Vegetarian | VG: Vegan | GF: Gluten Free | DF: Dairy Free

*Menu items are subject to change based on seasonal availability.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness.*

❖ CLASSIC NEW YORK ELEGANCE ❖