

THE EDISON BALLROOM

240 WEST 47TH STREET ♦ NEW YORK CITY

COCKTAIL RECEPTION MENU

❖ BUTLER PASSED HORS D'OEUVRES ❖

(Please Select 5 Hot and 5 Cold)

HOT SELECTIONS

- Seared Spiced Scallops Wrapped in Applewood Bacon (GF, SF)
- Smoked Lamb Shoulder with Mint Yogurt on Pita Crisp
- Portobello Slider with Chipotle Mayo (V)
- Parmesan Risotto Bombe with Roasted Pepper Sauce (V, GF)
- Mushroom Quesadilla with Fontina Cheese (V)
- Wild Mushroom Tart with Truffle Creme Fraiche (V)
- Mushroom Spring Rolls with Peanut Sauce (V, VG)
- Chicken Quesadillas
- Goat Cheese Baked in Puff Pastry (V)
- Miniature Crab Cakes
- Miniature Potato Knishes (V, VG)
- Miniature Sirloin Burgers on Brioche
- Petit Spinach Pies (V)
- Mini Croque Monsieurs
- Petit White Cheddar Grilled Cheese with Oven Dried Tomato (V)
- Pigs in a Blanket-Kosher Beef (KOSHER)
- Vietnamese Spring Rolls with Nouc Nam (V)
- Grilled Smoked Fresh Mozzarella Flatbreads (V)
- Mini Beef Wellingtons
- Artichoke and Shiitake Mushroom Flatbreads (VG)
- Boneless Chicken Wings
- Galbi Short Rib Skewers (GF)
- Cajun Shrimp
- Kimchi Rice Cake (VG, GF)
- Chorizo Spiked Pork Belly Taco
- New Zealand Lollipop Lamb Chops
- Crispy Rice Spicy Tuna (F, GF)
- Spicy Shrimp Bao (SF)
- Vegetable Gyoza (V, VG)
- Portobella Mozzarella Napoleon (V, VG)
- Roasted Beet with Greek Potato Dip (V, VG, GF)
- Baked Tomato and Feta Crostini (V)
- Japanese Eggplant Miso (V, VG)
- BBQ Korean Shrimp (SF, GF)
- Buffalo Cauliflower with Smoked Blue Cheese Dip (V, GF)
- Crispy Yucca Frites with Jalapeno Sauce (V, VG)
- Korean Fried Chicken with Pickled Japanese Cucumber
- Chicken & Waffle Cone with Sriracha Maple Aioli
- Mushroom Stuffed Onigiri with Toasted Nori & Ponzu (V, VG, GF)

COLD SELECTIONS

- Ahi Tuna Tartar Cones with Spicy Sesame Sauce
- Candied Red Beets with Soft Feta Cheese on Endive (V, GF)
- Charred Lime Beef Salad with Avocado
- Chic Pea Puree with Capers and Extra Virgin Olive Oil (VG, GF)
- Crab Cocktail with Avocado in Blue Corn Shell
- Mini Greek Salads (V)
- Mushroom Tapenade Crostini (VG)
- Prosciutto with Balsamic Syrup
- Roma Tomato Bruschetta with Basil Oil Crostini (VG)
- Salmon Tartar with Capers and Red Onion on Endive (GF)
- Sushi Slider: Salmon, Tuna or Crab
- Smoked Salmon and Creme Fraiche Pizza
- Fresh Vietnamese Shrimp Mango Spring Rolls
- Serrano Ham with Mango and Mint
- Grilled Shrimp Cocktail
- Bahn Mi Crostini
- Bocconcini Stuffed Cherry Tomato (V)
- Mascarpone, Prosciutto and Bleu Cheese Tart
- Smoked Salmon Bagel Chip with Caper Cream Cheese
- Parmesan Ricotta Cannolis (V)
- Tuna Cubes on Wasabi Pea Puree and Mango Aioli
- Wasabi Pea Crusted Tofu (VG, GF)
- Duck Confit Tacos
- Peanut or Sesame Soba Noodles on Endive (VG, GF)
- Pistachio Crusted Goat Cheese Truffle (V, GF)
- "BST" Bacon Shrimp Tomato Sandwich
- Chipotle Chicken Salad
- Sesame Tofu Edamame Aioli (VG, GF)
- Thai Basil Pork Summer Roll with Nouc Nam (GF)
- Tuna Pokey Nori Furikake & Spicy Mayo (F)
- Charred Baby Corn with Cotija Cheese (GF)

Open Premium Bar Serving Top Shelf Liquor, Wine and Beer

Passing Wines, Specialty Cocktails, and Sparkling Water

♦ CLASSIC NEW YORK ELEGANCE ♦

V: Vegetarian | VG: Vegan | GF: Gluten Free | SF: Shellfish | DF: Dairy Free | F: Fish

THE EDISON BALLROOM

❖ RECEPTION STATIONS ❖

(Select a Total of 3 Stations)

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

CHINA TOWN

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

EL PASO MARGARITA

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

HIRATA STEAMED BUNS

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

TOKYO VIA MILAN

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

BOBA BAR

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

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

BANGKOK CITY

Green Curry Cauliflower *(VG, V)*
Chicken Pad Thai
Vegetable Stir Fry *(VG, V)*
Jasmine Rice

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 Mozzarella drizzled with EVOO
and Fresh Snipped Basil *(V)*
Pepperoni & Fresh Mozzarella

LAX TOSTADITAS

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

❖ PETIT FOURS ❖

(Included with all 3 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

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