

THE PRESS BOX

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GRAND BUFFET

Passed Hors D'oeuvres

Pan Seared Sea Scallops , Endive, Mignonette

Sesame Chicken Satay, Orange Ginger Glaze

Sesame Beef Satay, Teriyaki Glaze

Little Neck Clams on the Half Shell

Jumbo Shrimp Cocktail

Mini Crab cakes, Garlic Aioli

Tenderloin of Beef Crostini, Tomato Basil

Twice Baked Bliss Potatoes, Chevre Cheese, Golden Caviar

Artichoke Bottoms, Rock Shrimp Salad

BUFFET ITEMS

Filet of Beef Wrapped in Puff Pastry, Red Wine Sauce

Chicken Rollatini, Prosciutto, Fresh Mozzarella

Roast Breast of Chicken, Madeira, Wild Mushrooms

Roasted Salmon, Grilled Asparagus , Yukon Gold Potatoes,

Spiral Sliced Ham, Cinnamon Applesauce, Sweet Mustard

Sliced Roast Leg of Lamb, Rosemary Jus, Parmesan Polenta

Thai Shrimp Stir Fry, Lemongrass, Coconut Jasmine Rice

Vegetarian Lasagne, Garden Fresh Vegetables

DINNER PARTY

Mixed Green Salad with Sherry Vinaigrette

Caesar Salad with Parmesan Crouton

Fresh Mozzarella and Tomato with Balsamic Drizzle

Spinach Salad Goat Cheese, Cranberry and Walnuts

Soup of your Choice

French Onion Soup Gratin

Grilled Shell Steak Au Poivre

Roasted Atlantic Salmon Fresh Herb Sauce

Chicken Rollatini, Prosciutto, Fresh Mozzarella

Saint Peters Fish Sautéed in Lemon Butter

Sautéed Breast of Chicken Picatta or Mushroom

Herbed Roast Free Range Chicken, Pan Jus

Sliced Roast Pork Loin with Peach Schnapps and Apples

Herbed Red Potatoes, Garlic Mashed Potato, Twice Baked Potato, Rice Pilaf, Scalloped Potatoes

Vegetable Medley

Belgian Chocolate Mousse

New York Cheesecake

Key Lime Pie

Carrot Cake

PRIVATE PARTY ROOM AVAILABLE

EVENTS FROM 25-150 PEOPLE

THE PRESS BOX

BAR OPTIONS

**TWO HOUR OPEN BAR SERVING
DRAFT BEERS & HOUSE WINES**

**TWO HOUR OPEN BAR SERVING
DRAFT & BOTTLED BEERS, HOUSE
WINES & WELL MIXED DRINKS**

**TWO HOUR OPEN BAR SERVING
DRAFT & BOTTLED BEERS, HOUSE
WINES & PREMIUM MIXED DRINKS**

**TWO HOUR OPEN BAR SERVING TOP
SHELF LIQUORS, BEER AND WINES**

**ADDITIONAL HOURS
AVAILABLE**

COCKTAIL PARTY

Chicken Tenders With A Honey Dijon Dip
Buffalo Wings with Buttermilk Ranch and Blue Cheese Dips
Mini chicken tacos, pico de gallo
Shrimp skewers, thai chili glaze
Tenderloin of Beef Crostini, Tomato Basil
Smoked Salmon, Potato cake
Baked Pita Chips with Roasted Pepper Hummus
Chicken Satay, lime siracha
Sliced Shell Steak on Garlic Crostini**
Coconut Fried Shrimp with Sweet Chili Sauce**
Cheese and Charcuterie platter
Rice Balls with Mozzarella and Tomato
Cheese Burger Sliders with French Fries
Avocado toast with pico de gallo
Truffled mac and cheese balls
Smoked Salmon On Brown Bread
Pigs In A Blanket
Chipotle Chicken Flat Bread
Pizza Margherita
Spinach artichoke Flatbread
Truffled mushroom Flatbread
Wild Mushroom Mini Quiche
Shrimp and pasta salad
Quinoa salad with almonds and cranberries
Spinach and Artichoke Dip with Corn Tortilla Chips
Mozzarella & Tomato Skewers
Cherry Tomato and Basil Bruschetta
Mushrooms Stuffed With Crabmeat
Nachos Grandes

BUFFET

Hors D'oeuvres Select Four
(From Cocktail Party Selection)

Buffet Entrees Select Three
Fresh Carved Prime Rib Au Jus
Beef Bourguignon Braised in Red Wine
Shepherds Pie
Penne A La Vodka
Pasta Primavera Aioli
Linguini with Salmon, Shrimp Pomodoro
Chicken Scampi Roasted Garlic Sauce
Roast Champagne Chicken Breast
Roast Chicken, spinach, olives, capers
Chicken with Wild Mushroom Glaze
Chicken with Caper, Lemon Butter Sauce
Sliced Roast Turkey With Stuffing
Honey Glazed Spiral Sliced Ham
Medallions of Pork Sautéed with apples
Roasted Atlantic Salmon, tomato coulis
Salmon Filet, artichoke, capers, pesto
Tilapia Filet with Lemon Butter Sauce
Wild Mushroom Risotto
Gnocci, Zucchini, Mozzarella and Pesto
All Served With Roasted Potatoes, Garden
Fresh Vegetables, House Salad & Breads