



# 1604

BROADWAY

FOOD & DRINK



# FOOD & BEVERAGE PACKAGES

*The culinary offerings are crafted by Chef Saul Montiel,  
whose gourmet New American fare features  
unique twists that elevate traditional dishes.*

## PREMIUM COCKTAIL RECEPTION

Passed Hors D'oeuvres (*select 6*)  
3 hours premium open bar  
Passed desserts (*select 4*)

## PREMIUM DINNER RECEPTION

Passed Hors D'oeuvres (*select 6*)  
4 course dinner stations  
3 hours premium open bar  
Passed desserts (*select 4*)

## PREMIUM PLATED DINNER

Passed Hors D'oeuvres (*select 6*)  
3 course plated meal, 2 options per course  
4 hours premium open bar

## BAR/BAT MITZVAH CELEBRATION

### ADULT MENU

Passed Hors D'oeuvres (*select 6*)  
4 course dinner stations  
4 hours premium open bar  
Passed desserts (*select 4 shared*)

### KIDS MENU

Passed Hors D'oeuvres (*select 4*)  
3 course dinner stations  
4 hours soft drink open bar  
Passed desserts (*select 4 shared*)

*Room rental, staffing and A/V charges vary based on the event details.*

# HORS D'OEUVRES

(SELECT 3 FROM EACH COLUMN)

## LOBSTER ROLL

*maine lobster, lemon aioli, potato bun*

## HAMACHI CRUDO

*sashimi style, soy & yuzu dressing,  
jalapeno, micro wasabi*

## SHORT RIB SLIDERS

*braised short ribs, gruyere cheese*

## TUNA TARTARE

*crispy wonton, yellowfin tuna,  
avocado, sesame seeds*

## SICILIAN MEATBALLS

*beef, pine nuts, raisins, tomato sauce,  
parmesan cheese*

## CRISPY AVOCADO TOAST

*7 grain bread, queso fresco, salsa macha*

## CUBAN SLIDER

*roasted pork, ham, swiss cheese,  
dijonnaise sauce*

## CAPRESE

*burrata cheese, basil, heirloom tomatoes*

## BEEF TENDERLOIN CROSTINI

*wild arugula, horseradish aioli,  
parmesan cheese*

## CRISPY IMPOSIBLE TACOS

*avocado sauce, cabbage salad*

## WILD MUSHROOM EMPANADA

*cremini, oyster, chanterelles, mozzarella, truffle oil*

## CRISPY COCONUT SHRIMP

*mango sweet chile sauce, sriracha mayo*

## VEGGIE SPRING ROLLS

*peanut sweet & spicy sauce*

## SMASHED BEEF SLIDERS

*pat lafrieda blend, cheddar cheese*

## CHICKEN LOLLIPOPS

*sweet & spicy buffalo wings*

## SEARED CHICKEN DUMPLINGS

*pine nut spicy chili oil, scallions*

## CRISPY BIRRIA TACOS

*braised beef short ribs, cilantro,  
mango habanero sauce*

## CRISPY CHICKEN SLIDERS

*crispy chicken breast, pickles,  
chefs special sauce*

## SPINACH & ARTICHOKE FRITTERS

*provolone cheese, grilled corn*

## MEXICAN STREET CORN

*lime aioli, spicy salt, cotija sauce*

## BUFFALO CAULIFLOWER BITES

*blue cheese dip, chives*

## VEGETABLE SAMOSAS

*spicy sriracha aioli*

## CLAM CHOWDER SHOTS

*manilla clam creamy soup*

## SHRIMP HUSHPUPIES

*corn, scallions, bang bang sauce*

## GRILLED SHRIMP

*chimichurri sauce*

## SPICY SALMON CRISPY RICE

*cucumber, avocado puree, sesame seeds, chives*

## CEVICHE SHOOTER

*flake fish, lime, mango, onion, cilantro*

# PREMIUM DINNER STATIONS

## SALAD

(Select 1)

### COBB SALAD

*lettuce, bacon, eggs, avocado, blue cheese, balsamic vinaigrette*

### APPLE & POMEGRANATE

*endive, toasted walnuts, aged balsamic, pomegranate*

### AVOCADO CAESAR

*frisse, arugula, parmesan cheese croutons, caesar dressing*

### CAPRESE

*burrata cheese, basil, sherry vinegar, arugula*

### GREEK

*cucumber, tomatoes, feta cheese, olives, red onion*

### SPINACH

*goat cheese, pine nuts, balsamic vinaigrette, strawberries*

## PASTA COURSE

(Select 1)

### SPAGHETTI POMODORO

*fresh heirloom tomato, basil, garlic, parmesan, mozzarella*

### PENNE ALLA VODKA

*pink cream vodka sauce, mushrooms, green peas, arugula*

### FUSILLI PRIMAVERA

*asparagus, green beans, heirloom cherry tomatoes, lemon ricotta*

### RIGATONI BOLOGNESE

*beef ragù & wild mushrooms*

### GARGANELLI AL FORNO

*baked pasta, spinach, mushrooms, ricotta, mozzarella*

### CAVATELLI W/ BASIL PESTO

*green beans & sweet potatoes*

### SHORT RIB CAVATELLI

*ragù, green peas, ricotta sage*

### RICOTTA RAVIOLI

*mushrooms, green peas, asparagus butter, sage*

### LOBSTER ARRABBIATA

*garganelli pasta, marinara, corn, chives*

# PREMIUM DINNER STATIONS

## MAIN COURSE

(Select 2)

SEARED SALMON *beurre blanc sauce*  
BAKED COD FISH *livornese sauce*  
ROASTED HALIBUT *caper sauce +10*  
BLACK PEPPER CRUSTED TUNA *soy ginger sauce*  
CHILEAN SEA BASS *miso glazed +10*  
GRILLED MAHI MAHI *tulum mango salsa*  
GRILLED RIB EYE *garlic, rosemary, thyme, sea salt +10*  
NY STRIP STEAK *au poivre sauce*  
BRAISED SHORT RIBS *bordelaise +10*  
ROASTED FREE RANGE CHICKEN *chicken jus*  
HOMESTYLE CHICKEN PARMESAN *mozzarella, tomato ragù, basil*  
PERUVIAN CHICKEN *aji sauce*  
GRILLED RACK OF LAMB *tzatziki sauce +10*

## SIDES

(Select 2)

PARMESAN MASHED POTATOES  
GARLIC ROASTED POTATOES  
CREAMY POLENTA  
TRUFFLE FRIES  
VEGETABLE FRIED RICE  
POTATO PARMESAN GRATIN  
SWEET POTATO FRIES  
SPINACH GARLIC  
CHARRED BRUSSELS SPROUTS  
SAUTEED HARICOT VERTS  
GRILLED ASPARAGUS  
VEGETABLE FARRO SALAD  
GRILLED BOK CHOY  
MEXICAN STREET CORN  
RATATOUILLE

## DESSERT

(Select 4)

CHURROS BITES *dulce de leche sauce*  
PANNA COTTA CUPS *pomegranate, raspberry sauce*  
TIRAMISU LADY FINGER *mascarpone mousse*  
CHOCOLATE MOUSSE TART *cold cream*  
DIPPED STRAWBERRIES *dark chocolate*  
CHEESECAKE LOLLIPOP *chocolate*  
DONUT HOLES *old fashioned cinnamon*  
MARBLED CHOCOLATE CHEESECAKE *brownie, raspberry compote*  
STICKY BUN *frosting, cinnamon*  
FRESH FRUIT TARTLET *vanilla pastry cream*  
ARTISANAL MACAROON *assorted chef selection*  
COOKIES *homemade oven fresh*  
BROWNIES *homemade oven fresh*  
CHOCOLATE TRUFFLE *avocado cream, honey*  
VANILLA FLAN *authentic mexican style*