



2024 PRIVATE EVENTS

Louis Yan | Director of Sales
l.yan@nh-hotels.com

Marie Felix | Sales Manager
ma.felix@nh-hotels.com



NH COLLECTION
NEW YORK • MADISON AVENUE

CATERING MENU

Breakfast

Prices listed per person.

8 person minimum

PASTRY BASKET \$12.75

Danishes, croissants, scones, carrot loaf, bagels (with butter, cream cheese, and jam)

*add \$6.00 for fresh fruit (vegan)

*add \$8.00 for cheese and fresh fruit

MANGIA YOGURT CUPS \$11.85

Natural, low-fat Greek Yogurt cups (with gluten free granola and roasted blueberries)

FRUIT & BERRIES TRAY \$15.00

Arrangement of fresh fruits & berries
(gluten free, vegan, vegetarian)

BREAKFAST SANDWICHES \$15.00

Served on Tuscan flat bread or brioche roll with scrambled eggs,
choice of cheese, ham, bacon, sausage, or peppers & onions

(Gluten Free available)

+\$4.00 for labeling

OPEN-FACE TARTINES \$18.00

-Wild Smoked Salmon with

crème fraîche, cucumber, red radish, chives, on 7-grain toast

-Avocado egg salad with micro greens, sea salt, black pepper on
toasted 7-grain bread (vegetarian)

-Avocado & cucumber with tahini, lime juice, red pepper flakes on
7-grain toast

(vegan, gluten free available)

CATERING MENU

Lunch- Sandwich Tray

FULL SANDWICH CUT IN HALF OR IN QUARTERS | \$20.50 PER PERSON

INDIVIDUALLY WRAPPED AND LABELED ADD \$3.50 EXTRA PP

all sandwiches can be made on gluten-free Tuscan flat bread upon request (add \$1.50)

ROASTED VEGETABLES

Sautéed spinach, roasted eggplant, roasted peppers, roasted tomatoes, goat cheese, baby arugula, provolone cheese, sriracha sauce, on Tuscan flat bread (vegetarian)

TUSCAN KALE & AVOCADO

Hummus, cucumber, scallions, on 7-grain bread (vegan)

FRESH MOZZARELLA

Tomatoes, basil, black pepper, olive oil on drizzle, on ciabatta roll (vegetarian)

PROSCIUTTO AND MOZZARELLA

Roasted peppers, arugula, olive oil, on an olive roll

RUSTICO

Ham, cheddar cheese, tomatoes, mushroom aioli, on pizza bianca

BASIL PARMIGIANO CHICKEN

SALAD* roasted chicken, pesto dressing, tomatoes, watercress, on baguette

*contains nuts

HERB ROASTED CHICKEN

Romaine, tomato, herb mustard, on Tuscan flatbread

SMOKED TURKEY BREAST

Cucumber, watercress, herb mayonnaise, on a baguette

FRENCH HAM & CHEDDAR

Cornichons, walnut butter, on a baguette

ITALIAN HERO

Sopressata, salami, coppa ham, prosciutto, roasted peppers, chipotle aioli, provolone, on ciabatta roll

CAMPO

Roasted fennel, asparagus, spinach, vegan mayonnaise, on pizza bianca

TUNA SALAD

Albacore tuna, romaine lettuce, tomatoes, watercress, on whole wheat sourdough bread

FILET MIGNON fresh

mozzarella, sauteed Tuscan kale, black pepper mayonnaise, on a baguette

+\$2.75

CATERING MENU

Lunch- Tea Sandwiches

\$22.50 PER PERSON - 2 PIECES PER PERSON

- | | | |
|----------------|------------------------------------|-----------------------------------|
| -Smoked Salmon | -Lobster Salad | -Curry Chicken Salad |
| -Smoked Turkey | -Avocado Egg Salad
(vegetarian) | -Avocado & Tuscan Kale
(vegan) |

Mini Brioche Tray

\$21.75 PER PERSON - 3 PIECES PER PERSON

- | | |
|---|---|
| -Fresh mozzarella:
kumato tomatoes, basil,
sea salt, black pepper,
olive oil (vegetarian) | -Buttermilk fried
chicken: avocado, micro
greens, chipotle aioli |
| -Fried avocado: hardboiled
egg, radish sprouts, lemon
mayonnaise, chipotle aioli,
sea salt flakes (vegetarian) | -Filet mignon: baby arugula,
blue cheese aioli, butter,
sea salt flakes, black pepper |

Open Faced Tartines

\$16.50 PER PERSON

- | | | |
|---|---|--|
| -Avocado & cucumber
toast: with tahini,
lime juice, red pepper
flakes on toasted 7-
grain bread | -Avocado egg salad
toast: with micro
greens, sea salt, black
pepper on toasted 7-
grain bread | -Wild smoked salmon
toast: with crème
fraiche, cucumber,
red radish, chives on
toasted 7-grain bread |
|---|---|--|

CATERING MENU

Organic Sourdough Pizza

\$22.50 PER PERSON

+\$4.00 for cauliflower crust

-Margherita:
fresh mozzarella,
parmigiano-
reggiano, tomato
sauce, fresh basil
(vegetarian)

-Vegeteriana: sicilian
eggplant, tomato sauce,
fresh & smoked
mozzarella, kalamata
olives, oregano

-Boscaiola: wild
mushrooms, fresh
mozzarella, truffle
pecorino, truffle sauce
(vegetarian)

-Parma: prosciutto,
arugula, shaved
parmigiano, fresh
mozzarella

-Toscana: salami, fresh
mozzarella, tomato sauce,
red onions, jalapeno,
castelvetrano olives

CATERING MENU

Coffee Breaks

PRICE LISTED PER PERSON

COFFEE \$25

Regular and Decaf Coffee by Nespresso

Assorted Selection of Fine Teas

or

with Assorted Soft Drinks and Bottled Water \$30

or

with Assorted Soft Drinks, Mineral Water, Assorted Cookies and Brownies

\$44.25

FRESH FRUIT \$15

sliced fresh fruit and berries

COOKIES & BROWNIES \$14.25

selection of cookies, brownies, and Leonidas chocolate

with fresh fruit +\$6.00

MINI DOLCI \$14.25

assortment of bite-sized pastries & desserts

3 pieces per person

CHOCOLATE & BERRIES \$17.95

selection of classic brownies, chocolate cookies, chocolate covered espresso beans, and mixed fresh berries. May contain nuts

VEGAN COOKIE BOX \$10.50

selection of chunky peanut butter cookies (vegan) and/or tahini chocolate chunk cookies (vegan and gluten free)

2 pieces per person

GLUTEN-FREE COOKIE BOX \$10.50

assortment of gluten-free brownies, coconut macaroons, and tahini chocolate chunk cookies

2 pieces per person