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RENAISSANCE®
NEW YORK TIMES SQUARE HOTEL

BOWTIE BAR EVENT MENU

2 TIMES SQUARE • 714 SEVENTH AVE • NEW YORK, NY 10036 • 212.261.5100



HORS D'OEUVRES (Based on 60 minutes service)

CHILLED SPECIALTIES

\$11 PER ITEM

TOMATO BRUSCHETTA | Basil, Balsamic Glaze

SMOKED SALMON | Herb Cheese, Pumpernickel Bread

DEVILED EGGS | Bacon (GF)

CAPRESE SKEWERS | Garlic, Mozzarella, Pesto Tomato (V, GF)

HUMMUS IN A CUCUMBER CUP | Calabrian Chili Oil (VE)

\$13 PER ITEM

SHRIMP COCKTAIL SHOOTERS | Cocktail Sauce

AHI TUNA TARTARE | on Wonton, Wasabi Aiolo

PEPPERED SEARED FILET OF BEEF | Creamy Horseradish, Crostini

BASED ON MARKET PRICE

MINI MARYLAND CRAB CAKE | Remoulade

GRILLED LAMB CHOP | Toasted Rosemary Marinade

HORS D'OEUVRES (Based on 60 minutes service)

HOT SPECIALTIES

\$12 PER ITEM

CHEESESTEAK SPRING ROLLS | Sweet Chili Sauce

CONEY ISLAND HOT DOG & SAUERKRAUT | Spicy Mustard

EDAMAME DUMPLING | Sesame Soy (V)

QUINOA ZUCCHINI FRITTER | Lemon Aioli (V)

MINI POTATO KNISH | Spicy Mustard (V)

CRISPY FALAFEL BALL | Cucumber Yogurt Sauce (V)

CRISPY CHICKEN LEMONGRASS DUMPLING | Sesame Soy Dipping Sauce

CHICKEN YAKITORI SKEWER | Ponzu Sauce

BUFFALO CHICKEN EMPANADA | Peppermint Chimichurri

PULLED PORK BISCUIT | Citrus BBQ Sauce

MINI CUBAN SANDWICH | Ham, Pork, Swiss Cheese, Mustard

4 Pieces Per Guest: \$45.00 Per Hour

6 Pieces Per Guest: \$65.00 Per Hour

8 Pieces Per Guest: \$85.00 Per Hour

\$14 PER ITEM

BEEF WELLINGTON | Béarnaise Sauce

PEKING DUCK SPRING ROLL | Sweet Chili Sauce

COCONUT SHRIMP | Pineapple Salsa

BACON - WRAPPED SCALLOPS | Chili Glaze

BACON - WRAPPED SHRIMP | Jalapeño, Salsa Verde (GF)

Prices are exclusive of taxable 21.21% service charge and 3.79% administrative fee, 8% event fee on F&B only and all applicable state sales taxes. Under the catering minimum of 20 guests will be subject to a \$150.00 surcharge per meal period. Hors D'oeuvres will be passed for groups of 25 or more.

FOOD STATIONS

(Prices per Guest | 60 – 120 Minutes of Service)

CHARCUTERIE AND CHEESE \$45 (60 minutes) | \$65 (120 minutes)

Seasonal and Local Cheeses, Dried Fruits, Marcona Almonds, Fresh Berries, Preserves, Local Honeycomb, Artisan Breads, Crackers, Lavosh, NYC Cured Meats, Pickled Vegetables, Mustards, Olives, Bean Salad, Sliced Breads and Focaccia

FROM THE GARDEN \$32 (60 minutes) | \$48 (120 minutes)

Seasonal Assortment of Fresh Cut Vegetables, Roasted Garlic Hummus, House Made Blue Cheese, Chipotle Aioli

SWEET RECEPTION \$39 (60 minutes)

Mini Cheesecakes, Cake Pops, Apple Fritters, Petit Fours, Chocolate - Dipped Strawberries Coffee and Tea Service

DINNER BUFFET FOOD STATION

(\$95 60 minutes
\$110 120 minutes)

BOWTIE BAR

SIDES (Choice of 1)

Creamed Spinach
Truffle Creamed Corn
Garlic Green Beans
Roasted Garlic Smashed Potatoes
Roasted Tri color Pee Wee Potatoes
Mashed Sweet Potatoes

SALAD (Choice of 1)

Caesar Salad, Brioche Croutons, Shaved Parmesan
Caprese Salad, Fresh Mozzarella, Heirloom Tomatoes and Basil, with Balsamic Vinaigrette
Mixed Green Salad, Sherry Vinaigrette
Roasted Beef Carpaccio, Ricotta Salata, Arugula

LAND AND SEA (Choice of 1)

Braised Short Ribs, Port Wine Sauce
Carved Herb Roasted Turkey Breast, Sage Gravy
Carved Roast Sirloin of Beef, Truffle Sauce
Parmesan Crusted Salmon, Fennel Tomato Fondue
Carved Smoked Beer Cured Brisket of Beef, Citrus Honey BBQ Sauce
Carved Roast Loin of Pork, Calvados Sauce
Carved Pan Roasted Chicken Breast, Wild Mushroom Sauce
Carved Mustard Bourbon Glazed Ham, Mango Chutney

DINNER BUFFET FOOD STATION

(\$95 60 minutes
\$110 120 minutes)

BOWTIE BAR

LOTS OF PASTA (Choice of 1)

Whole Wheat Penne, Roasted Vegetables, Kalamata Olives, Pomodoro Sauce
Orecchiette Pasta, Traditional Bolognese Sauce, Fresh Herb Ricotta
Gluten Free Kale Wild Mushroom Ravioli, Vegan Red Pepper Sauce
Fusilli Pasta, Baby Shrimp, Roasted Peppers, Mushroom, Pesto Cream Sauce
Sweet Potato Gnocchi, Caramelized Onions, Crisp Bacon, Sage Cream Sauce
Lobster Ravioli, Brandy Cream Tomato Sauce

PREMIUM OPEN BAR

(1st Hour \$65 Per Guest
Additional Hour \$35 Per Guest)

LIQUOR

Grey Goose, Tito's, Tanqueray, Bacardi Silver Rum, Malibu Rum, Patron Silver, Knob Creek, Dewar's White Label, Jameson, Canadian Club, Courvoisier VS, Martini & Rossi, Dry and Sweet Vermouth

WINE

Selection Premium Champagne, Prosecco, Red and White Wines

BEERS

Blue Moon Belgium White, Budweiser, Michelob Ultra, Pabst Blue Ribbon, Sam Adams Boston Lager, Sam Adams Seasonal, Heineken, Heineken Light, Coors Light, Amstel Light, Brooklyn Pale Ale, Brooklyn Lager, O'Douls, Angry Orchard Hard Cider

NON-ALCOHOLIC

Soft Drinks, Juices, Mineral Water

ONE SPECIALTY COCKTAIL

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