

# MIDTOWN CAFE

## Hors d' Oeuvres

*For hors d' oeuvres before dinner we recommend 3 or 4 per person. For stand up cocktail parties we recommend 5 or 6 per person. Each item may be ordered 20 servings or more.*

### **\$4.50/ Serving**

Lobster Salad Canapés  
Mini Venison Wellington in Puff Pastry  
Bacon Wrapped Sea Scallops  
Venison Carpaccio on Toast Points with Truffled Whole Grain Mustard  
Pecan Fried Shrimp  
Sesame Tuna Tartare

### **\$4.00/ Serving**

Smoked Salmon “Lollipops” with Cream Cheese and Herbs  
Chilled Shrimp with House Made Cocktail Sauce  
Shrimp and Grits  
Miniature Crab Cakes with Spicy Remoulade  
Lump Crab Stuffed Mushrooms

### **\$3.50/ Serving**

Truffle Egg Salad on Toast Points  
Wild Mushrooms and Goat Cheese Phyllo Wraps  
Pecan Chicken Salad on Toast Points  
Seasonal Vegetable Crudités  
Artisan Cheeses  
White Bean Hummus on Croustade

# MIDTOWN CAFE

## **Private Event Dinner I**

### **First Course Choice**

Caesar Salad with Garlic Croutons and Parmesan

Baby Greens with Tomatoes, Mushrooms, English Cucumbers, Croutons  
and Asian Sesame Dressing

### **Main Course - Choice of Three**

Roasted Prime Rib with Au Jus

Roasted Ashley Farms Chicken

Grilled Pork Tenderloin

Grilled Salmon

Entrees Served with Yukon Gold Potatoes & Seasonal Vegetables  
And Choice of Dessert

### **Vegetarian Entrees**

Midtown Pasta with Linguine, Marinara, Pesto and Gorgonzola Cheese

Wild Mushroom Risotto with Shaved Parmesan

**\$58.00 plus Tax and Gratuity**

***Add Lobster Tail to Any Entrée \$20.00***

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## Private Event Dinner II

### First Course Choice

Caesar Salad with Garlic Croutons and Parmesan

Baby Greens with Tomatoes, Mushrooms, English Cucumbers, Croutons  
and Asian Sesame Dressing

### Main Course - Choice of Three

Filet of Beef Tenderloin with Yukon Potato Puree & Steamed Asparagus

Seared Diver Scallops with Lobster "Mac & Cheese" and Lobster Cream  
Sauce

Roasted Rack of Lamb with Porcini-Herb Crust over Sweet Potato &  
Butternut Squash, Swiss Chard and Mint Demi-Glace

Grilled Cervena Venison with Truffle Potato Hash, Creamed Spinach &  
Garlic Demi-Glace

Choice of Dessert

**\$65.00 plus Tax and Gratuity**

***Add Lobster Tail to Any Entrée \$20.00***

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## **Private Event Dinner III**

### **First Course Choice**

Caesar Salad with Garlic Croutons and Parmesan

Baby Greens with Tomatoes, Mushrooms, English Cucumbers, Croutons  
and Asian Sesame Dressing

### **Second Course Choice**

Jumbo Lump Crab & Artichoke Cakes with Spicy Remoulade

Venison Carpaccio with Aged Goat Cheese & Truffle Mustard

### **Main Course - Choice of Three**

Filet of Beef Tenderloin with Yukon Potato Puree & Steamed Asparagus

Seared Diver Scallops with Lobster “Mac & Cheese” and Lobster Cream  
Sauce

Roasted Rack of Lamb with Porcini-Herb Crust over Sweet Potato &  
Butternut Squash, Swiss Chard and Minted Demi-Glace

Grilled Cervena Venison with Truffle Potato Hash, Creamed Spinach &  
Garlic Demi-Glace

Choice of Dessert

**\$73.00 plus Tax and Gratuity**

***Add Lobster Tail to Any Entrée \$20.00***

*Angela Hammitt - Private Events*  
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## Dessert Options

Spanish Flan with Berries & Whipped Cream

Chocolate Pecan Pie

Pumpkin Cheesecake with Cinnamon Anglaise

Warm Apple Tart with Vanilla Bean Ice Cream

Flourless Chocolate Tort with Espresso Sauce

Warm Walnut Brownie with Chocolate Sauce and Vanilla Ice Cream

Espresso Tiramisu with Crème Anglaise

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## **Private Event Luncheon**

### **First Course Choice**

Caesar Salad with Garlic Croutons and Parmesan

Baby Greens with Tomatoes, Mushrooms, English Cucumbers, Croutons  
and Asian Sesame Dressing

### **Main Course - Choice of Two**

Roasted Ashley Farms Chicken Breast

Linguine tossed in Marinara with Pesto and Gorgonzola Cheese

Grilled Organic Salmon

Chicken Croquettes

Pan Seared Trout

Crab Cakes

Entrees Served with Yukon Gold Potatoes & Seasonal Vegetables  
And Choice of Dessert

**\$30.00 plus Tax and Gratuity**

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## **Additional Information**

- Prices are subject to change due to market variability.
- Complimentary valet parking is available.
- Audio/Visual Equipment rental is available.
- We will decorate for theme parties and provide flowers and balloons for an additional charge.
- Vegetarian and other special dietary requests will be accommodated with advance notice.
- Buffet service is subject to an equipment rental charge.
- Number of guaranteed guests must be received by 12:00 noon, 48 hours in advance of event date. In the event that the guarantee is not received, the original estimated attendance count will be prepared and billed.
- A 30% non-refundable deposit is required to reserve space on a definite basis.
- Space may be reserved on a tentative basis without financial obligation giving you first right of refusal pending additional business inquiries.
- A credit card number is required to guarantee payment for all charges.
- Payment in full by either credit card or check is required at the end of the event.
- Reservations for up to 26 guests are available in a non-private setting.
- Sales Tax is 9 ¼% and Gratuity is 20%.
- Complimentary hotel shuttle service is available with advance notice.