Fall 2021 Catering Menu

First Course
- Choice of One -

Butternut Squash Soup
roasted apples, heirloom carrots, sage infused mascarpone

Rustic Tuscany White Bean Soup

Local Farmed Greens Salad
shaved fennel, mushrooms, parmesan, citrus vinaigrette

Grilled Peach Burrata Salad*
prosciutto, pine nuts, candied pecans, heirloom tomatoes, shaved asparagus, roasted brussel sprouts leaves, peach infused balsamic reduction

Tuscan Salad
country barley, cranberry, toasted almond, blood orange, grilled tofu, creamy Asian dressing

Second Course
- Choice of Two -

Pan Seared Black Sea Bass
summer peas, ginger, potato scallion condiment

Baked Salmon
whole grain mustard, pistachio crust, grilled assorted vegetables, over herb infused orzo

Pepper Crusted Wagyu Beef Tenderloin*
glazed roasted heirloom carrots, truffle mash, miso mustard sauce

Pan Seared Hudson Valley Duck Breast*
apricot bourbon broth, fingerling potato gallates, smoked yellow beets

Herb Crusted Chicken Breast
rice starch, pico de gallo, jus reduction

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Wild Mushroom Farro
roasted vegetables ratatouille, toasted pumpkin seeds, turmeric dusted chickpea

Smoked Beef Sirloin
caramelized leeks, avocado potato puree, grilled asparagus, bacon, cheese comté

Third Course
- Choice of One -

Pumpkin Tart
caramel cinnamon glaze

Wild Berry Crème Brûlée*

Chocolate Molten Cake
vanilla, acai cream

Upstate Apple Crisp
crème anglaise

European Pastry Assortment (per table)

Fruit Platter (per table)

Cheese Platter (per table)

$110.00 per person++
(includes servers, bussers, chefs, white linen napkins, silverware, china)

* additional $4 per person
++ 22% administrative fee and 8.875% sales tax
All menu items are subject to availability and seasonality. Menu upgrades and enhancements available upon request.