



# CORPORATE MEETING MENU PACKAGE

## COCKTAIL RECEPTION PLATED MENU

*OUR EXECUTIVE CHEFS CREATES MENUS UTILIZING SEASONAL, SUSTAINABLE & LOCAL PRODUCTS.*

Featuring Vista Sky Lounge & Vista Penthouse Ballroom  
Event Space with Capacity for 175 Guests for a Seated Lunch/Dinner  
&  
200 Guests for a Standing Cocktail Event

WEDDING\*SOCIAL\*CORPORATE\*ROOFTOP PARTIES

[For Event Inquires & Estimates](#)

Stamatis Pelardis, Director of Operations. 347.536.3632. [Stamatis@vistany.com](mailto:Stamatis@vistany.com)

Bill Kennedy, Catering & Sales Manager. 347.536.3612. [Bill@vistany.com](mailto:Bill@vistany.com)

Jazmin Viola, Catering Manager. 347.536.3606. [Jazmin@vistany.com](mailto:Jazmin@vistany.com)

Michael Bekker, Sales. 917.602.8408. [mike@mqevents.com](mailto:mike@mqevents.com)

Vista Hotel  
T. 347.536.3606 E. [events@vistany.com](mailto:events@vistany.com)  
27-05 39TH AVENUE LIC, NY 11101  
[WWW.VISTACATERINGNY.COM](http://WWW.VISTACATERINGNY.COM)

## Corporate Meeting Breakfast Packages

### Continental Breakfast

*(Minimum of 25 Guests, \$21 per person)*

Freshly Baked Bagels, Croissants, Danish & Pastries  
Assorted Muffins  
Cream Cheeses, Jams & Jellies, Sweet Butter  
Seasonal Sliced Fresh Fruit  
Chilled Orange & Grapefruit Juices & Water  
Freshly Brewed Regular & Decaffeinated Coffee  
Assorted Teas

### American Breakfast Buffet

*(Minimum of 25 Guests, \$25 per person)*

Organic Scrambled Eggs  
Crisp Bacon or Grilled Sausage Links  
Home Fried Potatoes  
French toast, Powdered Sugar & Maple Syrup  
Freshly Baked Bagels, Croissants, Danish & Pastries  
Assorted Muffins  
Cream Cheeses, Jams & Jellies, Sweet Butter  
Chilled Orange & Grapefruit Juices & Water  
Freshly Brewed Regular & Decaffeinated Coffee & Assorted Teas

### Healthy Breakfast

*(Minimum of 25 Guests, \$22 per person)*

Seasonal Sliced Fresh Fruit  
Assorted Individual Low Fat Yogurts  
Low Fat Granola & Assorted Cereals  
Milk, Skim Milk, Bananas & Raisins  
Heart Healthy Pastries  
Chilled Orange & Grapefruit Juices & Water  
Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas

### Add on Items to Any Breakfast:

Individual Yogurts *(\$2.25 per person)*  
Cottage Cheese *(\$2.25 per person)*  
Low Fat Granola *(\$2.75 per person)*  
Fresh Fruit & Yogurt Parfait *(\$3.95 per person)*  
Fresh Fruit Smoothie *(\$4.50 per person)*

## CORPORATE MEETING LUNCH PACKAGES BUFFET STYLE

### VISTA DELI STATION

*(\$29 per person)*

#### **Deli Sandwiches or Wraps**

**(Choice of: White or Whole Wheat)**

*(Select Three)*

Sliced Grilled Chicken - Grilled Chicken Caesar - Sliced Turkey Breast - BLT  
Prosciutto di Parma - Ham - Pastrami - Genova Salami - Soppressata - Pistachio Mortadella  
Celery Shrimp Salad - Tuna Salad - Chicken Salad - Lobster Roll (+\$6)  
Munster Cheese, Fresh Mozzarella, American, Swiss

#### **Sauce Selection**

Chipotle Mayo - Mayo - Honey Mustard - Russian - EVOO Vinaigrette

*All Deli Station Choices comes with a bag of kettle cooked chips assortment*

### Chilled Station:

*(Please Select One)*

**Vista Skyline Salad**, Mixed Green Salad, Toasted Almonds, Beets & Goat Cheese, Raspberry Dressing

**Baby Spinach Salad**, Sliced Pears, Gorgonzola Cheese, Candied Walnuts, Balsamic Vinaigrette

**Greek Salad**, Organic Beefsteak Tomatoes, Onions, Bell Peppers, Cucumbers, Kalamata Olives,  
Feta Cheese, Mediterranean Dressing (+\$3)

**Kale Caesar**, Garlic Croutons, Parmesan, Classic Caesar Dressing (+\$3)

**Baby Arugula Salad**, Red Apple, Toasted Almond, Shaved Manchego Cheese & Citrus Dressing

**Basil Pesto Pasta Salad**, Cherry Tomatoes & Baby Mozzarella

**Fusilli Pasta Primavera**, Seasonal Vegetables, Tomato Vinaigrette, herbs

**Napa Valley Pasta**, Cheese Tortellini, Fontina Cubes, Zucchini, Tomatoes, Onion, Garlic White Wine Vinaigrette

**Fresh Organic Seasonal Fruit Salad** - **Grilled Vegetables Platter**, Organic Seasonal Vegetables

**Imported & Domestic Charcuterie Platter** - **Artisanal Cheese Selection**, Dried Fruits

### Sweet Station

A Scrumptious Assortment of Mini Pastries & Petit Fours, Cookies & Brownies

Assorted Soft Drinks & Water

Freshly Brewed Regular & Decaffeinated Coffee & Assorted Tea

## Cocktail Hour Enhancements

(\$3/ PP for each item chosen)

### Butler Passed Hors d' oeuvres

Baked Authentic Greek Spinach Pies - Baked Authentic Greek Cheese pies

Chicken Satay, Thai Peanut Sauce - Chicken Quesadillas, Cilantro Cream

Salmon tartar in a Cucumber Cup - Steak Tartar, Crostini (+\$3)

Beef Wellington (+\$3) - Coney Island Franks, Spicy Mustard

Beef Hibachi, Thai Basil Sauce - Shrimp Tempura, Tartar sauce

Coconut Shrimp, Sweet Thai Chili Sauce - Bacon Wrapped Shrimp, Mango Sauce

Champagne Poached Shrimp Cocktail (+\$3) - Mini Crab Cake, Cajun Remoulade

Chicken Shumai, Low sodium Soy Ginger Sauce - Fillet Mignon Kebob, Tzatziki dip (+\$5)

Saffron, Wild mushroom & Truffle Arancini Balls (+\$3) - Veggie Spring Rolls, Sesame Soy Sauce

Vegetable Samosa, Tamarind Sauce - Falafel with Tahini Sauce

Deviled Eggs, Caviar - Capresse Skewers, Pesto sauce

Greek Pita Pizzette choices: Primavera or Pepperoni or Smoked Salmon w tzatziki & dill (+\$3)

Lamb Lollipop Bites, Crostini, Tzatziki dip, dill (+\$2)

## MANHATTAN SKYLINE LUNCH

*(Minimum 50 Guests, \$49 per person)*

### **SALADS**

*(Please Select One)*

#### **Vista Skyline Salad**

Mixed Green Salad, Toasted Almonds, Beets & Goat Cheese, Raspberry Dressing

#### **Baby Spinach Salad**

Sliced Pears, Gorgonzola Cheese, Candied Walnuts, Balsamic Vinaigrette

#### **Greek Salad (+\$3)**

Organic Beefsteak Tomatoes, Onions, Bell Peppers, Cucumbers, Kalamata Olives, Feta Cheese,  
Mediterranean Dressing

#### **Kale Caesar (+\$3)**

Garlic Croutons, Parmesan, Classic Caesar Dressing

#### **Baby Arugula Salad**

Red Apple, Toasted Almond, Shaved Manchego Cheese & Citrus Dressing

### ENTREES

#### Meat:

*(Please Select One)*

**Herbs Marinated Flank Steak**, Chimichurri Sauce

**Roasted Shell Steak**, Shallot & Red wine Bordelaise Sauce

**Rosemary Roasted Leg of Lamb**, Chianti wine, Herbs & Spices, Lamb jus

**Pistachio Crusted Rack of Lamb**, Barolo Wine, herbs Reduction Sauce (+\$7)

**Roasted Turkey Breast**, Turkey Gravy

**Double Cut Heritage Roasted Pork Chop**, Pork Jus

**Braised Beef Short Ribs**, Malbec wine, Herbs & Spices, Beef jus (+ \$2)

**BBQ Pork Ribs**, Jack Daniels BBQ Sauce

## Poultry

*(Please Select One)*

**Belle & Evans Half Chicken**, Confit Cherry Tomatoes, Greek Mountain Oregano, Lemon & EVOO (+\$4)

Chicken Francese, Lemon Light Cream Sauce

Chicken Milanese, Garlic Parmesan Cream Sauce & Balsamic Glaze

Chicken Parmesan, Pomodoro Sauce, Mozzarella, Aged Parmigiano

Chicken Piccata, Lemon White Wine & Capers Sauce

## Fish & Shellfish:

*(Please Select One)*

**Pan Seared Salmon**, Béarnaise sauce

**Blackened Tilapia**, Light Lemon Cream Sauce and Pineapple Salsa

**Char Grilled Branzino**, Lemon & White Wine, evoo & Caper Sauce (+ \$2)

**Pan Seared Florida Red Snapper**, Green Herbs & Spices Broth (+ \$2)

**Pan seared Chilean Sea Bass**, Roasted Tomato Coolis (+\$9)

**Grilled Madagascar King Prawns**, Confit Cherry Tomatoes, Bisque Sauce (+\$9)

## Entrée Accompanied By Two Sides:

*(Please Select One)*

Truffle Mashed Potato - Yukon Mashed Potato - Yukon Garlic Mashed Potato

Roasted Rainbow Fingerling Potatoes (+ \$1) - Wild Mushrooms & Truffle Risotto (+\$2)

Brown Sugar Sweet Potato Puree - Au gratin Potatoes - Lobster Au gratin Potatoes, Bisque (+5)

Saffron Rice Pilaf - Coconut Rice - Mediterranean couscous

*(Please Select One)*

Grilled Asparagus with Garlic Butter - Sautéed Haricot Verts

Sautéed Broccoli Rabe with Garlic Parmesan - Sautéed Market Vegetable Medley

Crispy Brussels sprouts, Candied Walnuts (+3) - Sautéed Lemon Garlic Bok Choy

## Dessert / Beverage

Assorted Cookies & Brownies

Assorted Soft Drinks & Water

Freshly Brewed Regular & Decaffeinated Coffee & Herbal Assorted Tea

## BREAKS

### **AM BREAK**

*(\$11 per person)*

Chilled Orange & Grapefruit Juices

Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas

Assorted Soft Drinks & Water

### **PM BREAK**

*(\$16 per person)*

Assorted Cookies & Brownies

Fresh Seasonal Sliced Fruits

Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas

Assorted Soft Drinks & Water

### **HEALTHY BREAK**

*(\$16 per person)*

Baked Tortilla Chips with Guacamole & Salsa

Granola & Power Bars

Assorted Low Fat Yogurts

Fresh Seasonal Fruit Salad

Freshly Brewed Regular & Decaffeinated Coffee, Assorted Teas

Assorted Soft Drinks & Water