



LUNCH (BUFFET STYLE) 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

Bill Kennedy, Catering & Sales Manager. 347.536.3612. Bill@vistany.com

Jazmin Viola, Catering Manager. 347.536.3606. Jazmin@vistany.com

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Vista Hotel

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27-05 39TH AVENUE LIC, NY 11101

WWW.VISTACATERINGNY.COM

BAR OPTIONS

Basic Open Bar

Includes Beers, Wines & Soft Beverages

Standard Open Bar

Includes House Liquor, B.W.S.

Premium Open Bar

Includes Premium Open Bar, B.W.S.

BUFFET STYLE LUNCH

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

Chilled Station:

(Please Select One)

Basil Pesto Pasta Salad, Cherry Tomatoes & Baby Mozzarella

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

Fusilli Pasta Primavera, Seasonal Vegetables, Tomato Vinaigrette, herbs

Fresh Mozzarella & Heirloom Tomatoes, Basil Pesto

Grilled Vegetables Platter, Organic Seasonal Vegetables

Imported & Domestic Charcuterie Platter

Artisanal Cheese Selection, Dried Fruits

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

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:

Specialty Sheet Cake

(Additional \$100 for Tier Cake)

OR

Sweet Station A Scrumptious Assortment of Mini Pastries & Petit Fours

(Coffee & Herbal Tea Service Included With Dinner)

Upgraded Dessert Stations:
(Minimum 50 Guests)

Viennese

(+\$19 per person)

An Elaborate Assortment of Rich Whole Cakes, Tortes & Pies
Fresh Sliced Seasonal Fruit Tarts, Mini Cannoli, Mini Pastries, Petit Fours, Assorted Cookies,
Brownies & Blondies, Chocolate Dipped Strawberries

Cookie Jar

(+\$7 per person)

Assorted Cookies, Brownies & Blondies, Chocolate Dipped Biscotti

Exquisite Assortments

(+\$21 per person)

Macarons, Baklava trio, Greek Yogurt Stuffed Mini Phyllo Cups Pistachio & Honey,
Chocolate Dipped Strawberries

Chocolate Fountain Fondue

(+\$14 per person)

Accompanied With Rice Crispy Treats, Vanilla & Chocolate Pound Cake, Pretzel Rods, Sliced Seasonal Fresh
Fruit, Marshmallows, Bananas, & MORE!!!

Gelato Bar

(+\$9 per person)

Gelato Choice of: Madagascar Vanilla, Chocolate, Pistachio, Hazelnut

Selection of:

Chocolate & Caramel Syrup, Whipped Cream, Marshmallows,
Assorted Sprinkles, Oreo Cookie Crumbles, M&M's, Reece's Pieces & Cherry

Organic Fruit Bar

(+\$9 per person)

Organic, Seasonal Fruit Selections