



LUNCH 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

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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.

Add on: Butler Passed Hors d' oeuvres \$15/pp

(Please Select Four)

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) - Franks En Croute, Spicy Mustard

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

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

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)

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

Prosciutto de Parma & Burrata Cheese Salad (+\$6)

Heirloom Tomatoes & Baby Arugula, Pesto Sauce, Balsamic Vinaigrette

Add on: Hot Pasta:

Mushroom Ravioli, Shredded Asiago, Truffle Oil and Wild Mushroom Cream

Lobster Ravioli, Lobster Sauce, Shredded Asiago and Roasted Cherry Tomatoes (+\$4)

Cavatelli Ragu, Sweet Italian Sausage, Broccoli Rab, Confit Cherry Tomatoes, Shaved Parmigianino

Penne ala Vodka, Pomodoro & Light Cream Sauce, Herbs & Spices

Mezzi Rigatoni Carbonara, Classic Parmesan cream sauce, Pancetta, Green Peas, Herbs & Spices

Chef Specialty Lasagna, Ground Beef & Veal, Herbed Pomodoro Sauce, Parmigianino, Béchamel, Spices (+ \$3)

Black Truffles & Wild Mushroom Orzotto, Kalamata Olives, Confit Cherry Tomatoes, Basil Infused EVOO (+\$6)

ENTRÉES

(Please Select Two)

Meat:

(Please Select One)

Ribeye Steak, Shallot & Green Peppercorn Sauce (+15)

Grilled NY Strip Steak, Shallot & Red wine Bordelaise Sauce

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

Double Cut Heritage Roasted Pork Chop, Pork Ju

Seared Filet Mignon, Brunello Wine & Wild Mushroom Sauce (+\$12)

Braised Veal Ossobuco, Chianti wine, Herbs & Spices, Veal ju (+\$12)

Braised Beef Short Ribs, Malbec wine, Herbs & Spices, Beef ju

Surf & Turf, Lobster Tail, Filet Mignon, Choice of: au Poivre or Béarnaise Sauce (+19)

Poultry

(Please Select One)

Roasted Chicken Breast, Stuffed With Prosciutto, Spinach, Provolone, Smoked Tomato Coulis

Frenched Cut Crispy Skinned Seared Chicken, Wild Mushroom & Madeira Wine Ju

Chicken Francese, Lemon Light Cream Sauce

Chicken Milanese, Garlic Parmesan Cream Sauce & Balsamic Glaze

Chicken Parmesan, Pomodoro Sauce, Mozzarella, Aged Parmigiano

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

Fish & Shellfish:

(Please Select One)

Pan Seared Salmon, Béarnaise sauce

Roasted Steak Salmon, Pink Peppercorn Sauce (+\$3)

Shushi Grade Tuna Steak, Orange Buerre Blanc & Bruschetta (+\$3)

Blackened Tilapia, Light Lemon Cream Sauce and Pineapple Salsa

Char Grilled Branzino, Lemon & White Wine, EVOO & Caper Sauce

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

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

Grilled Madagascar Wild 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:

Assortment of Pastries

(Coffee & Herbal Tea Service Included with Dinner)

Upgraded Dessert Stations:

(Minimum 50 Guests)

+\$15/pp – 1 Choice

Tiramisu - NY Strawberry Cheesecake

Baklava Trio - Madagascar Vanilla Panacotta

Crème Brulee - Lava Cake

Greek Yogurt Parfait Puff Pastry cup, Honey, Wild Berries, Pistachio