



THE PLAZA

NEW YORK

CPS EVENTS AT THE PLAZA

Your Wedding at The Plaza

The Celebration Includes:

- White Glove Butler Passed Hors d' Oeuvres
 - Three Cocktail Stations
 - Premium Open Bar
- Three Course Plated Dinner with a Choice of Entrées
 - Wines & Champagne throughout Dinner
 - Plaza Signature Petit Fours
- Complimentary Bridal Suite for the Night of the Wedding
 - A 'Day-of' Suite Adjacent to the Ballroom
 - Wedding Cake provided by Ron Ben-Israel
or Sylvia Weinstock



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White Glove Butler Passed Hot Hors D'oeuvres

(Please Select Five)

BEEF, PORK & LAMB

BBQ Short Ribs, *Roasted Poblano, Stone Ground Grit Cake*

Beef Nega Maki

Grilled Skirt Steak, *Chimichurri, Plantain Crisp*

Lamb Burgers, *Marinated Feta Kumquat, Green Chili Relish*

Mini Cuban Sandwich

Baby Lamb Chops, *Mint Merlot Demi*

New York Cheddar Burger Bites *with the Works*

Cuban Style Pigs in a Blanket, *Swiss Cheese, Ham, Dill Pickle*

Braised Short Rib Quesadilla, *Avocado Cream, Slow Roasted Tomato*

Scallion Polenta, *Pork Belly, Gochujang, Sesame*

SEAFOOD

Crispy Shrimp Sate, *Thai Chili Sauce*

Honey Lacquered Salmon, *Coriander Coconut Sauce*

Maryland Crab Cakes, *Chesapeake Remoulade*

Potato and Wild Leek Pancakes, *Smoked Salmon, Dill, Creme Fraiche*

Potato Latkes, *Caviar & Sour Cream*

POULTRY

Chicken Pot Pie, *Onion and English Peas*

Chicken Satay, *Lime, Cilantro and Fresh Chiles*

Red Curry Potstickers, *Green Garlic Dipping Sauce*

Pulled Chipotle Chicken Arepa, *Avocado-Guava Crema*

Pulled Chicken on Rosemary Shortbread

Buffalo Spring Rolls, *Blue Cheese Mousse*

Grilled Chicken Tacos, *Radish Escabeche and Chili Crema*

Chicken Sausage, *Pecorino, Roasted Tomato*

Cornbread Waffle, *Duck Confit, Collard Green Pesto, Pomegrana*

VEGETARIAN

Peruvian Potato Cup, *Truffled Comte Fondue*

Wild Leek & Potato Pancake, *Dill, Crème Fraiche*

Fontina and Truffled Mushroom Pizzetta

Vegetable Pot Pie, *Sweet Onion & English Peas*

Green Garlic Panisse, *Almond Romesco & Pickled Celery*

Mae Mae Beet Burger, *Goat Cheese & Sprouts on Mini Kaiser*

Manchego Funnel Cake, *Marjoram*



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White Glove Butler Passed Room Temperature Canapes

(Please Select Three)

BEEF, PORK & LAMB

Beef Carpaccio Spring Roll

Beef Filet, Horseradish, *Blue Cheese Crostini*

Prosciutto Parmesan Antipasti, *Pickled Fennel and Carrots*

BLT, *Brussels, Lomo, Tomato Aioli*

Beet Pickled Deviled Egg, *Arugula Pesto, Pancetta Lardon*
Hearts of Palm, *Asparagus & Serrano Ham*

SEAFOOD

Caviar Beggar's Purse, *Sake-Cured Lemon Wheel*

New England Lobster Roll

Smoked Salmon Napoleon, *Dilled Horseradish Cream*

Petit Lobster Clubs on Brioche, *Saffron Aioli*

Rare Seared Tuna, *Gaufrette Potato*

Smoked Salmon Tartar, *Persian Cucumber, Dilled Crème Fraîche*

Aji Amarillo Ceviche Tuna Taco, *Salsa Criolla, Crispy Quinoa*

Marinated Herring, *Dill & Pickled Shallot on Rye*

Peekytoe Crab on Togarashi Rice Crisp, *Jalapeno & Miso Aioli*

Red Wine Braised Octopus, *Fingerling Potato, Olive, Celery*

Smoked Salmon & Sugar Snap Pea, *Mint & Candied Ginger*

POULTRY

Chicken Caesar Cone

Curried Chicken, *Currants, Walnuts, Cilantro on Pappadam*

Smoked Chicken and Green Olive Gougere

Cashew Chicken, *Chipotle Aioli*

Truffled Foie Gras Croustade, *Rhubarb Chutney*

Duck Banh Mi Roll

Chicken Poblano, *Yukon Gold Potato Crisp*

Roasted Chicken & Carrot Tea Sandwich

VEGETARIAN

Beet Tartar, *Dill and Goat Cheese Meringue*

Mozzarella Cup with Gaeta Olive, *Sundried Tomato Chutney*

Portobello Cannoli, *Parmigiano Reggiano and Chives*

Snow Pea and Shiitake Skewer, *Wasabi Aioli*

Vegetable Frittata with Hummus and Black Olive

Falafel Bite, *Pickled Red Cabbage and Harrisa*

Beet Chip & Goat Cheese Panna Cotta, *Frizzled Yellow Beet, Mezze*

Grilled Peach, *Yogurt, Balsamic, Pine Nut Brittle & Mint*



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Reception Stations

ANTIPASTO PRINCIPALE STATION

Long Stem Artichokes, Roasted Baby Carrots, Broccoli Rabe with Toasted Garlic, Roasted Fennel

Marinated Olives and Mushrooms, Roasted Red and Yellow Peppers with Golden Raisins

Maple Glazed Acorn Squash and Grilled Eggplant with Citrus Oil
Tuscan Cannellini Beans

Artichoke-Parmesan and Pepperonata Bruschetta

Marinated Mozzarella with Sundried Tomato and Basil, Tuscan Kale Salad with Sunchoke, Pecorino and Lemon Vinaigrette

Emmer Farro with Summer Vegetable Ratatouille

Selection of Italian Salumi - Bresaola, Prosciutto, Calabrian Salami and Speck

Selection of Italian Cheeses - Grana Padano, Brunet, Blu del Moncensio, with Seasonal Grapes and Pugliese Bread

Assorted Grissini & Flatbreads

TAQUERIA

Sweet and Spicy Short Rib Taco, *Ancho Chile, Cilantro, Garnished with Radish and Lime Wedge*

Green Chili Chicken Pupusa, *Cabbage, Mexican Crema, Red Onions*

Black Bean & Queso Empanada, *Charred Salsa Verde*

SPRING VEGAN STATION

Mezze;

Parsley and Barley Salad with Cumin and Preserved Lemon

Puréeed Beets with Roasted Shallot and Dill

Charred Eggplant with Tahini and Pomegranate

Muhammara with Red Pepper and Walnut

Beet, Orange, Endive and Black Olive Salad with Farro

Fava Bean Salad with Sweet Pea Pesto, Morels and Truffle Vinaigrette

Escarole and Shaved Cauliflower with Cured Tomato, Tahini and Almonds

Shaved Asparagus with Pickled Peppers, Spring Onion and Crispy Quinoa

Grilled Naan, Hot Bread Kitchen Lavash and Sesame Breadsticks

HAND CARVED TAPAS

Serrano Ham, *Carved to Order*

Whole Roasted Foie Gras, Pan con Tomate

Prime Beef Carpaccio, Roasted Bone Marrow & Arugula

Hand Carved Whole Cauliflower with Capers, Lemon & Parsley



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Reception Stations

(continued)

TARTINE STATION

Smoked Trout, *Horseradish, Fine Herbs & Pickled Shallots on Pumpernickel*

Wild Mushroom, *Whipped Ricotta & Grilled Spring Onions on Country Bread*

Roasted Beets & Whipped Burrata on Ficelle

Angus Steak Tartare, *Fried Quail Egg & Chermoula on Grilled Sourdough*

KOREAN BBQ

Marinated Short Rib Kalbi

Japchae

Lettuce Wraps

Scallion Salad

Assorted Pickles: *Kimchee, Pickled Daikon, Cucumbers, Jalapenos*

LATE NIGHT SMALL BITES

Cinnamon Sugar Doughnut Rings

Pork Belly, Fried Egg & Cheddar with Arugula Pesto on Brioche

Hot Chicken with Pepper Jack & Pickled Chilies on Texas Toast

ASIAN STATION

Chef Carved Peking Duck

Pancakes, Hoisin Sauce, Cucumber and Scallions

Assorted Steamed Chinese Dim Sum: *Vegetable, Beef, Pork*

Soy, Mustard, Red Chili Sauces

Vegetable Fried Rice

Cold Sesame Noodles

SPICE BAZAAR

Summer Vegetable Korma

Shrimp Madras

Butter Chicken Curry

Basmati Rice Pilaf

Blueberry & Mung Bean Salad

Kachumber Salad

Dhal

Apple & Mint Chutney, Tomato & Red Chili Chutney, Raita

Grilled Naan Bread



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Carving Stations

MAIN DISH

(Please Choose Two)

- Ale Braised Beef Brisket with Whole Grain Mustard Jus
- Apple-Smoked Turkey Breast with Cranberry-Orange Chutney
- Rosemary Marinated Sirloin of Beef with Shallot Aigre Doux
- Truffle Stuffed Chicken Roulade with Pinot Noir Reduction
- Whole Roasted Filet of Beef with Juniper Demi Glace
- Rosemary Roasted Porchetta with Apple Compote
- Seared Hudson Valley Duck Breast with Currant Mostarda
- Carved Porterhouse Steaks*
- Herb Crusted Racks of Australian Lamb*

ACCOMPANIMENTS

(Please Choose Two)

- Roasted Haricots Verts with Toasted Almonds and Dill
- Roasted Brussels Sprouts with Chestnuts, Pancetta and Pomegranate
- Duck Fat Fingerling Potatoes with Fried Sage
- Maple Glazed Acorn Squash with Cinnamon and Parsley Vinaigrette
- Sicilian Escarole with Golden Raisins and Chile
- Stuffed Cremini Mushroom Caps with Fontina and Thyme
- Classic Wedge Salad with Lardons, Raisin-Walnut Crouton and Blue Cheese

**Additional Costs May Apply*

SPRING CAMPANIA STATION

- Cavatelli with Pea Pesto, Wild Mushrooms & Ricotta Salata
- Garganelli with Tomato Basil Sauce & Pecorino Romano
- Orecchiette with Fennel Sausage, Fresh Cream & Spinach
- Meatballs & Sunday Gravy
- Fried Eggplant with Caponata & Sundried Tomato Mascarpone
- Spring Panzanella with Spring Onions, Olives, Roasted Red Pepper & Sundried Tomato Vinaigrette
- Arugula & Frisee Salad with Pecorino Romano & Preserved Lemon
- Antipasti of Roasted Compari Tomatoes, Marinated Mushrooms, Olives with Orange & Rosemary, Baby Artichokes & Celingini
- Fennel & Asparagus Crudo with Olive Tapenade
- Assorted Grissini & Flat Breads



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Carving Stations

(continued)

FIESTA STATION

Grilled Flank Steak Enchiladas with Red Chili Sauce

Arroz con Mariscos

Saffron Rice with Shrimp, Bay Scallops, Squid, Red Pepper and Peas

Mini Salmon Ceviches Garnished with Plantain Ribbon

Spinach and Manchego Cheese Empanadas

Grilled Mexican Corn Salad with Cotija Cheese and Fresh Ground Chili

Jicama and Mango Salad with Chili and Lime

Yucca, Plantain, and Blue Corn Chips

Served with Salsa Verde, Pico de Gallo, Black Bean Salsa, Cilantro Guacamole, Peach and Habanera Salsa

FROMAGERIE

House Made Cheese Fondue –Melted Gruyere and White Wine

Served in Fondue Pots with Skewers of Apples, Ham, Brussels Sprouts, and French Bread

Baked Brie en Croute –French Brie Baked in Puff Pastry with Dried Fruit Compote

Truffled Mac and Cheese

Duo of Miniature Grilled Cheese Triangles –Lobster and Tomato, Cheddar, and Bacon

Chef's Selection of Five Artisanal Cheeses from Around the World

Dried Fig, Almond Wheel, Red and Green Grapes, Dried Apricots, Truffle Honey, Fruit Chutneys and Nuts

Assortment of Breads, Flatbreads, Crostini, and Grissini

HUDSON VALLEY HARVEST STATION

Grilled Montauk Tilefish, Castilian Spinach, Caramelized Fennel & Kale Pesto

Roasted Hudson Valley Duck Breast, Corn & Farro Salad with Blueberries & Tarragon

Quinoa Risotto, Sweet Peas & Shaved Toussaint

Heirloom Tomato Tart, Gaeta Olive, Parmesan & Basil

Grilled Carrot Salad, Quinoa, Herbed Yogurt & Citrus

Shaved Summer Squash Salad, Radish, Fine Herbs, Horseradish & Sumac

Rustic Breads, Ronny Brook Butter & NY State Cheddar, Seasonal Garnish

MEDITERRANEAN STATION

Rosemary Lemon Marinated Lamb Skewers with Raita Sauce

Tagine Spiced Chicken Kebab

Marinated with Preserved Lemon, Cumin Ginger Saffron and Tumeric

Skewered with Olives and Sweet Red Peppers

Miniature Spanikopita

Greek Salad

Toasted Israeli Couscous

Grilled Vegetables, Lemon Olive Oil and Oven Roasted Tomatoes

Warm Pita and Grilled Naan Bread

Served with Hummus, Baba Ghanoush, Grilled Flat Breads



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Carving Stations

(continued)

PARISIAN BISTRO STATION

“Steak Frites” -Sliced Steak on Rosti Potato Cakes with
Béarnaise and Fine Herbs

Charcuterie -Pate de Champagne, Serrano Ham, Duck
Sausage, Pheasant Mousse, Sopressata, Duck Confit Roulade

Served with Cornichons and Pickled Pearl Onions

Mustard Bar -Dijon, Whole Grain, Apricot, Horseradish Dill
and Berry Mustards

Haricot Vert Salad, Sliced Almonds, Tomato, Celery,
Almonds, Lemon Vinaigrette, Shaved Parmesan

Roasted Baby Beet and Chevre with Spiced Marcona
Almonds and Mezze Arugula

International Salts -Hawaiian Black Salt, Murray River Red,
Curry

SLIDER BAR*

Smoked Brisket Banh Mi on Mini Tondo Piccolo

Lamb Mergeuz on Pretzel Roll with Caraway Braised
Cabbage and Grain Mustard

Dizzy’s Cheddar Burger, Tomato Jam, Fried Onions

Grilled Salmon Burger with Fennel-Citrus Slaw and Spring
Garlic Labne

Mae Mae Beet Burger with Feta, Tomato Jam & Alfalfa
Sprouts on Poppy Seed Roll

Housemade Kettle Chips with Blue Cheese-Bacon Dip, Green
Goddess, Aji Amarillo Crème Fraiche

**Requires Chef Attendant(s)*

SUSHI STATION

Assortment of Nigiri Sushi

Tuna, Fluke & Yellow Tail

Assortment of Maki Sushi

California, Tuna, Salmon, Eel & Cucumber, Vegetable

Soy Sauce, Wasabi, Daikon, Ginger & Lotus Root

OSTERIA STATION

Grilled Baby Octopus with Lemon and Rosemary

Mussels Marinara Served with Grilled Ciabatta

Chicken Parmesan Roulades

Veal and Pork Meatballs in Sunday Gravy and Parmigiano
Reggiano

Tomato Panzanella with Boccocini

Melon Wedges Wrapped in Speck

Spinach & White Bean Dip and Artichoke Dip

Artisan of Breads, Flatbreads, Crostini, and Grissini



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Carving Stations

(continued)

SEAFOOD STATION

Jumbo Shrimp Cocktail

Selection of East & West Coast on the Half Shell

Little Neck Clams

Jumbo Lump Crabmeat Martini

Remoulade, Classic Mignonette, Cocktail Sauce, Old Bay Mayonnaise

Fresh Horseradish, Tabasco Sauce & Lemon

SEAFOOD ENHANCEMENTS

(At Additional Charge)

Grilled Lobster Tails, Melted Sweet Butter

Maryland Crab Cakes, Chesapeake Remoulade

Diver Sea Scallop Ceviche

SOUTHERN COMFORT STATION

Miniature Chicken and Waffles with Crispy Collard Greens

Served with Maple Syrup, White Gravy, and Hot Sauce

Miniature BBQ Short Ribs on Tomato Jalapeno Grit Cakes with Chimichurri Sauce

Low Country Shrimp Rolls on Buttered Brioche

Fried Okra with Buttermilk Ranch Dressing

Creamed Spinach with Fried Shallots

Tasso Cornbread



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Three Course Dinner

APPETIZERS

Heirloom Tomato & Burrata Salad

Mozzarella Mousse

Asparagus, Yellow Beets, Sugar Snaps & White Beech Mushrooms
Curry, Radish & Mascarpone

Chilled Peekytoe Crab and Meyer Lemon Salad
Celery, Avocado, Pumpernickel Crouton

English Pea Soup
Morels, Prosciutto, Crème Fraiche & Salsify

Kale & Pickled Apple Salad
Preserved Tomato, Sorrel, Pickled Shallots & Pecorino

Beet Ravioli
Local Goat Cheese, Petit Greens, Roasted Beet Vinaigrette

White and Green Asparagus Salad
Morels, Sourdough Tuile and Quail Egg

Scottish Salmon Tartare
Avocado, Cucumber Salad, Crispy Fried Wonton, Ponzu

Summer Vegetable Terrine
Goat Cheese, Tomato Jam and Basil Crumble

Heirloom Tomato Tart
Dandelion, Pistachio and Mache

Beet Nicoise Salad
Fingerling Potatoes, Haricots Verts, Quail Eggs & Lemon-Caper Oil

Lobster & Spring Vegetable Risotto

Pepper Crusted Yellow Fin Tuna Carpaccio Duo
Mache Salad, Red Onion Marmalade, Caper Vinaigrette
With Burrata & Speck, Lollipop Kale Sprouts, Frisee, Pine Nuts, Fig Balsamic Glaze

Seared Sea Scallops
Grilled Asian Eggplant & Watercress with Wasabi Soy Dressing



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Three Course Dinner

(continued)

BEEF

Classic Filet Mignon, Béarnaise Sauce
Baby Carrot & Haricot Vert Bundle, Lobster Mashed Potatoes

Grilled Filet Mignon
Dancing Eve's Blue Potato Gratin, Morel Ragout, Asparagus, English Peas & Caramelized Onions

Marinated Strip Steak
Sticky Rice Cake, Toybox Peppers, Broccoli, Tamari & Sesame

Ancho Rubbed Filet & Grilled Shrimp
Achiote Rice, Salsa de Arbol

Grilled Filet of Beef
MeyerLemon Gnocchi, Arugula, Raisins & Pine Nuts

Roasted Filet Mignon
Buttered Katchkie Farm Spinach, Sourdough Onion Rings, Bordelaise

Braised Short Ribs
Truffled Potato Puree, Crispy Quinoa Gremolata, Lacinata Kale

Char Broiled NY Strip Steak, Herb Shallot Butter
Garlicky Spinach, Gorgonzola Yukon Gold Mashed

CHICKEN

Lemongrass Roasted Chicken Roulade
Forbidden Rice, Green Mango & Papaya Salad

Roast Goffel Road Chicken
Fregola Sarda, Green Garlic, Asparagus & Radish

French Breast of Chicken
Chorizo, Mushroom Croquette, Piquillo Pepper, Goat Cheese & Dandelion

Herb Seared French Breast of Chicken
Carrot Wellington, Sweet Pea Puree

Black Truffle Chicken
Potato Pearls, Morels, Haricot Vert and Roasted Tomato

Citrus Brined Chicken
Chive Potato Puree, Artichoke Barigoule & Carrot Fondant



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CPS EVENTS AT THE PLAZA

Three Course Dinner

(continued)

LAMB*

Rack of Lamb

Carrot Puree, Shaved Snow Peas, Mint & Lamb Bacon

March Farms Loin of Lamb

Swiss Chard, Pommes Puree, Morels, Spring Beans

Piri Piri Roasted Rack of Lamb

Braised Shank, Curried Cous Cous, Spinach & Saffron Yogurt

Roasted Leg of Lamb

Farr"otto", Morel & Pea Ragout, Whole Grain Mustard Jus

**Additional Charges May Apply*

SEAFOOD

Poached North Atlantic Cod

Market Vegetables, Aioli, Lemon-Parsley Pistou

Roasted Wild Salmon

Cauliflower Ragout, White Bean Puree, Kalamata Powder & Harissa

Seared Brook Trout

Puy Lentils, Glazed Carrots, Brown Butter & Tat Soi

Arctic Char

Asparagus, Black Lentils, Loquat & Green Garlic

Grilled Corvina

Spinach-Potato Risotto, Hen of the Woods, Piment d'Espelette Beurre Blanc

Escovitch of Red Snapper

Avocado, Citrus, Quinoa & Chile

Montauk Tilefish

Sweet Corn and Barley Risotto, Chanterelle and Hazelnut

Pan Seared Fluke

Morels, Spring Onion, Braised Cippolini, Red Endive & Yogurt

Olive Oil Poached Halibut

Asparagus, Fava Beans, New Potatoes, Beet Jus Reduction



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CPS EVENTS AT THE PLAZA

Three Course Dinner

(continued)

VEGETARIAN

Cayuga Grains Stuffed Petite Peppers
Celery Root Puree, Shaved Radish, Fava Bean Salad

Tandoori Spiced Cauliflower
Curried Chickpea, Cilantro Oil

English Pea Risotto
Sauteed Farm Greens, Shaved Toussaint

Hand Made Cavatelli
Wild Mushroom Ragout, Porcini Reduction & Sweet Peas

Torta Panzanella
*Roasted, Smoked & Marinated Vegetables,
Herbed Polenta Diamond, Balsamic Glaze & Basil Oil*

Roasted Eggplant & Tomato
Fresh Basil, Cannellini Bean & Broccoli Rabe Salad, Balsamic Reduction

Quinoa Cake
Roasted Red Pepper, Shaved Asparagus & Broccoli, Frizzled Carrot & Beet

Tacu Tacu
*Peruvian Rice & Bean Cake, Roasted Tomato & Pearl Onion,
Hearts of Palm, Salsa Criolla*



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CPS EVENTS AT THE PLAZA

Three Course Dinner

(continued)

DESSERTS

Blackberry Key Lime Parfait

White Chocolate Shell, Blackberry & Lime Curd, Lime Sugar Tuile

Five Texture Chocolate Cake

Devil's Food Cake, Milk Chocolate Mousse, & Chocolate Macaroon

Honey Sheep's Yogurt Panna Cotta

Tangerine Segments, Blackberries, Local Honey Gel, Vanilla Shortbread

Mango Frozen Souffle

Passion Fruit, Fresh Fruit, Vanilla-Pink Peppercorn "Pocky"

Strawberry Rhubarb Lemon Poppy Seed Brioche

Lemon Yogurt Sauce, Roasted Strawberry Compote, Rhubarb Chip

Spring Chocolate Terrine

Chocolate Buckwheat Cake & Poached Apricots

Spring Mosaic

*Orange Lemongrass Gelatin with Mango and Mixed Berries,
Crispy Meringue, Strawberry and Blackberry Coulis, Micro Mint*

Victorian Pudding Éclair

House Made Raspberry Jam, Torched Meringue, Vanilla Bean Pudding

S'mores

Toasted Italian Meringue, Dark Chocolate Gelato, Graham Crumble

Wild Maine Blueberry Hazelnut Crunch Cake

Acacia Honey -Mascarpone Filling, Candied Orange Zest, Amaretto Crunch Ice Cream

Vegan Chocolate Pudding

Raspberry Sauce, Candied Popcorn

Fresh Seasonal Berries

Almond Florentine Cone, Lemon Anglaise

COFFEE SERVICE

French Roast Coffee, Brewed Decaffeinated Coffee

A Selection of Black and Herbal Teas

Lemon and Honey, Sweeteners, Whole and Skim Milk



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The Plaza Signature Petit Fours

WEDDING CAKE

*Beautifully decorated with accent colors of your choice & filling to your taste.
Provided by Ron Ben-Israel or Sylvia Weinstock*

COFFEE & TEA SERVICE

French Roast Coffee, Brewed Decaffeinated Coffee

A Selection of Black & Herbal Teas

Lemon & Honey, Sweeteners, Whole & Skim Milk

BUTLERED DESSERTS

(Subject to additional charge)

Apricot Coconut Tart	English Fruit Cake	Mocha Indulgence
Assorted French Macaroons	Gluten Free Chocolate Cake	Pistachio Torte
Blackberry Crème Squares	Hot Spice Carrot Torte	Poached Pineapple & Plum Shortbread
Caramelized Banana Éclair	Key Lime Tartlets	Raspberry Cream Tartlet
Chocolate Candy	Le Russe Cake	Rice Krispy Lollipop
Chocolate Dacquoise	Lemon Cream “Truffles”	Sugar Free Cheesecake
Chocolate Fudge Cake	Mango Cheesecake Squares	

THE PLAZA PREMIUM BAR

A Full Premium Open Bar will be available for the duration of the Cocktail Reception & Dinner.

During Dinner, waiters will also take drink requests at the tables.

Premium Liquors, Imported Beer, Wine, Champagne, Mineral Water, Sodas & Assorted Juices

THE PLAZA WINE SELECTION

Chablis, Marly Domaine Hamelin, Bourgogne, FR 2010

Sauvignon Blanc, Davis Bynum “Virginia’s Block”, Russian River, CA 2012

Pinot Noir Reserve, Bouchard Pere & Fils, Bourgogne, FR 2011

Cabernet Sauvignon, William Hill, Napa, CA 2010

(Full Wine List & Upgrades Available)