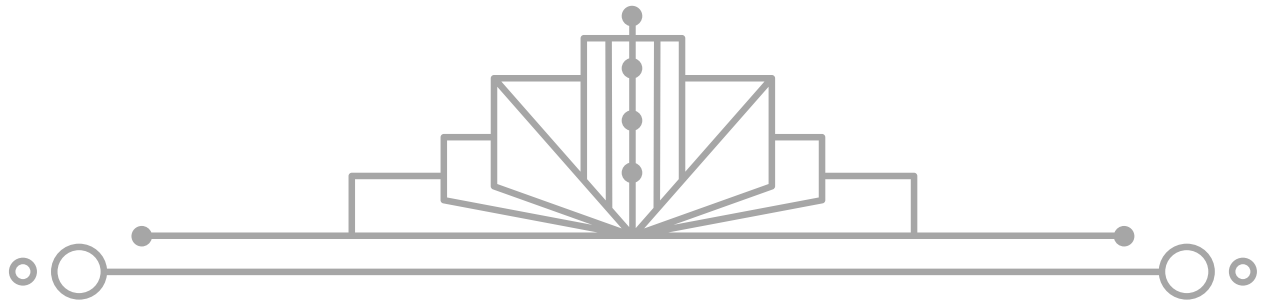




**ZIEGFELD**  
BALLROOM



**GALA MENU**

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SPRING/SUMMER 2023



# COCKTAIL HOUR

PLEASE SELECT EIGHT TOTAL BUTLER PASSED HORS D'OEUVRES

## VEGETARIAN

### CRUSTED JAPANESE SWEET POTATO (VT)

Sriracha Aioli

### PORT SALUT POPPERS (VT)

Candied Jalapeño Jam | Smoked Salt

### EGGPLANT "MEATBALLS" (VT)

Chermoula

### MAC & CHEESE (VT)

Tomato Jam

### MUSHROOM ARANCINI (VT)

Parsley | Parmesan

### PERUVIAN POTATO CUP (GF) (VT)

Comté Fondue

### PINK PEPPERCORN POTATO (GF) (VT)

Lemon Cream | Smashed Peas | Pea Tendril

### FIGS IN A BLANKET (VT)

Goat Cheese | Poppy | Açai Berry

### PEAR & GORGONZOLA FLATBREAD (VT)

Arugula | Truffle | Sweet Crème

### FARMER'S DEVEILED EGG (GF) (VT)

Pickled Shallots | Spanish Paprika

### BURRATA & TOMATO (GF) (VT)

Virgin Oil | Micro Basil | Balsamic Pearls

### ASPARAGUS TART (VT)

Ricotta Cheese | Pickled Mushroom | Lemon

## VEGAN

### AVOCADO TOAST (V)

Radish | Micro Herbs | Chia Seeds

### TEMPURA BUFFALO CAULIFLOWER (GF) (V)

Micro Celery

### BRÛLÉE FIG (GF) (V)

Black Garlic Tofutti Cream

Micro Radish Sprout | Corn Papadum

### SPICY MANGO MAKI ROLL (GF) (V)

Black Rice | Avocado | Mango | English Cucumber

### SWEET TREE ROLL (GF) (V)

Black Rice | Avocado | Sweet Potato

Alfalfa Sprouts | Toasted Cayenne Sauce

### YELLOW TOMATO GAZPACHO (GF) (V)

Niçoise Olive | Smoked Tofu | Herb Oil | Lime Tofutti Cream

## BAR SNACKS

### TRUFFLE POTATO CHIPS

(gf) gluten free (v) vegan  
(vt) vegetarian



COCKTAIL HOUR  
CONTINUED

FROM THE SEA

**AHI POKE**

Sesame Cornet | Chili Oil | Tobiko

**TUNA NIÇOISE (GF)**

Haricots Verts | Tomato | Aioli | Micro Basil

**TUNA IN A NEST**

Sesame Yuzu Vinaigrette | Tobiko | Micro Shiso

**SALMON TARTARE (GF)**

Potato Fritter | Chive

**SMOKED SALMON MOUSSE (GF)**

Salmon Roe | Cucumber Cup | Chive Baton

**SMOKED SALMON BENEDICT**

Quail Egg | Micro Arugula | Brioche  
Aji Amarillo "Hollandaise"

**SNAPPER CEVICHE (GF)**

Chili | Pink Salt | Corn Tostada | Avocado Emulsion

**COCONUT SHRIMP BEIGNETS (GF)**

Carrot - Ginger | Bonito

**SHRIMP COCKTAIL (GF)**

Vodka - Cocktail Horseradish | Citrus

**MARYLAND CRAB CAKE**

Yellow Tomato Aioli | Basil

**CRAB SALAD (GF)**

Watermelon Radish | Avocado | Lime | Shaved Nori

**SMOKED EEL**

Sesame | Black Rice | Enoki | Kabayaki Glace

**LOBSTER TART**

Basil Crème Fraîche | Crispy Ginger

**LOBSTER ROLL**

Brioche | Chive

POULTRY

**CHICKEN BAO BUN**

Carrot | Cilantro | Cucumber | Kimchi | Sriracha Mayo

**KOREAN CHICKEN SLIDER**

Gochujang Fried Chicken | Kimchi Slaw | Sriracha Aioli

**CHIPOTLE CHICKEN TACO (GF)**

Avocado - Lime Purée | Micro Cilantro

**BUFFALO CHICKEN MEATBALL**

Micro Celery | Blue Crème | Crisp

**CHICKEN & WAFFLE**

Maple

**CHICKEN WALDORF SALAD (GF)**

Apple

**DUCK CONFIT**

Sweet Potato | Cherry Jam

**DUCK SPRING ROLL**

Sake Plum Glaze

**SOUR CHERRY DUCK**

Papadum Crisp | Sour Cherry Gastrique | Thyme Sprig

(gf) gluten free (v) vegan  
(vt) vegetarian



## COCKTAIL HOUR CONTINUED



### BEEF

#### BBQ SHORT RIB (GF)

Roasted Corn Polenta | Poblano

#### MANGO SHORT RIB (GF)

Coconut Risotto with Lime Zest

#### SHORT RIB RIGATONI

Tomato Sauce | Crispy Basil

#### SHORT RIB SLIDER

Tomato Jam | Potato Bun

#### CLASSIC SLIDER

Garlic Aioli | Pickle | White Cheddar | Brioche Bun

#### MEAT LOAF & MASHED (GF)

Brussel Leaf | Balsamic Glaze

#### BIRRIA TAQUITO SHOOTER (GF)

Bone Broth Consommé Shooter | Lime Crema

#### REUBEN FRITTER

Corned Beef | Sauerkraut | Swiss | Russian Dressing

#### STEAK FRITES

Seared Sirloin | Bordelaise Onion Jam

Chive Potato Pancake

#### TENDERLOIN (GF)

Potato Galette | Corn Soufflé | Asparagus

#### RIBEYE RICE CAKE (GF)

Carrot Ginger Wasabi | Mirin Glaze | Black Sesame Seeds

#### FRANK EN CROUTE

Whole Grain Mustard

### PORK & LAMB

#### SUNNY SIDE UP BLT

Quail Egg | Black Pepper Aioli | Brioche

#### CUBAN

Pickle | Spiced Mustard | Swiss

#### BRAISED LAMB TACO (GF)

Piri Piri Chutney

#### LAMB MEATBALL & SPAGHETTI

Fra Diavolo

#### LAMB TENDERLOIN WELLINGTON

Wild Mushroom Purée | Blueberry Compote

#### BONELESS LAMB LOLLIPOP

Pretzel | Mint Chimichurri

#### \*BONE-IN LAMB CHOP (GF)

Cilantro - Mint Labneh

\*SUPPLEMENTAL CHARGE

(gf) gluten free (v) vegan  
(vt) vegetarian

FIRST COURSE  
PLEASE SELECT ONE

*Accompanied by artisanal breads with chive & sea salt butter*

VEGETARIAN

**BUCHERON BRÛLÉE & MELON (VT)**

Seasonal Melon | Cucumber | Mizuna | Basil  
Quinoa | Cherry Tomatoes | Balsamic Pearls

**ARTICHOKES (GF) (VT)**

Mustard Greens | Rainbow Chard | Shaved Reggiano  
Nasturtium | Broccolini | Radish | Pickled Fennel  
Infused Herb Oil & Champagne Vinegar

**ROASTED LEEK SALAD (GF) (VT)**

Pickled Rhubarb | Radish  
Goat Cheese | Walnuts | Parsley

**BABY ICEBERG & FAVA BEANS (GF) (VT)**

Shaved Young Pecorino | Mint  
Pea Shoots | Lemon Mint Vinaigrette

**BABY GEM SALAD (VT)**

Buttermilk Blue | Golden Beets | Currants  
Dried Cranberries | Lemon Dressing

**BEET RAVIOLI (GF) (VT)**

Westfield Farm Goat Cheese | Arugula  
Toasted Sunflower Seeds | Broken Beet Vinaigrette

**BEET SALAD (VT)**

Pistachio Crusted Goat Cheese | Grapes  
Seasonal Greens | Parsley Oil | Saba

**BURRATA & SPRING GREENS (VT)**

English Peas | Fava Beans | Affilla Cress  
Snow Pea Leaves | Thai Basil | Grissini  
Balsamic Pearls | Green Oil

**BURRATA & TOMATO THREE WAYS (GF) (VT)**

Tomatoes | Confit Tomato | Tomato Water  
Parmesan Frico | Micro Basil | Basil Oil

**BURRATA & SMOKED PAPRIKA RYE CRISP (VT)**

Gem Lettuce | White Bean Purée  
Cannellini Beans | Spring Garlic Chimichurri

**SUMMER SQUASH CARPACCIO (GF) (VT)**

Swiss Chard | Chives | Aged Soy | Pickled Shallot  
Toasted Almonds | Lemon Vinaigrette

**PEA PANNA COTTA (VT)**

Whipped Goat Cheese | Beech Mushrooms  
Sugar Snap Peas | Asparagus Tips  
Toasted Pistachios | Pea Shoots  
Micro Pansies | Brown Butter Crust

**MELON & FETA (GF) (VT)**

Feta Mousse | Watercress | Pickled Rinds  
Broken Lemon Vinaigrette

(gf) gluten free (v) vegan  
(vt) vegetarian



FIRST COURSE  
CONTINUED



*Accompanied by artisanal breads with chive & sea salt butter*

VEGAN

**MUSHROOM CARPACCIO (GF) (V)**

Baby Tendrils | Haricots Verts | Parmesan  
Shaved Almonds | Lemon Truffle Vinaigrette

**CITRUS CARROT SALAD (GF) (V)**

Cauliflower | Pear | Carrot | Kohlrabi  
Clementine | Quinoa | Cranberries | Walnuts

**CARROT & CHICKPEA SALAD (V)**

Sesame Crisp | Ras el Hanout Vinaigrette  
Affilla Sprouts

**GRAIN BOWL (V)**

Wheatberries | Quinoa | Arugula  
Green Juice | Lambrusco Vinegar

**LEAVES & SEEDS (GF) (V)**

Shredded Vegetables | Pears | Herbs  
Baby Lettuce | Toasted Seeds  
Root Vegetable Purée

**BABY WEDGE (GF) (V)**

Strawberry | Cucumber | Radish  
Yellow Beets | Baby Tomatoes  
Crispy Chickpeas | Balsamic Dressing

**YELLOW TOMATO GAZPACHO (GF) (V)**

Cucumber | Niçoise Olive | Roasted Tomatoes  
Garlic - Herb Oil | Puffed Rice

SEAFOOD

**GRILLED CAESAR SALAD**

White Anchovy | Classic Caesar Dressing  
Garlic Parmesan Croutons | Freshly Grated Parmesan

**DECONSTRUCTED SPRING ROLL (GF)**

Grilled Lemongrass Tiger Prawns  
Wood Ear Mushroom Mousse | Gem Lettuce  
Crispy Rice Chip | Micro Daikon Sprouts  
Nuoc Cham Vinaigrette

**AHI NIÇOISE (GF)**

Fingerling Potato | Haricots Verts  
Roasted Tomatoes | Quail Egg  
Mâche | Lemon Vinaigrette

**SMOKED SALMON CARPACCIO (GF)**

Beets | Cherry Tomatoes | Purple Potatoes  
Yuzu Vinaigrette | Chervil | Sorrel

**SHRIMP & AVOCADO (GF)**

Watermelon | Pickled Onion  
Cilantro | Honey - Lime Vinaigrette

**\*LOBSTER & HEIRLOOM TOMATOES**

Chilies | Thai Basil | Chive Oil  
Horseradish - Tomato Consommé

*\*SUPPLEMENTAL CHARGE*

(gf) gluten free (v) vegan  
(vt) vegetarian



**WARM FIRST COURSE**

*(CANNOT BE PRE-SET)*

**CONTINUED**



*Accompanied by artisanal breads with chive & sea salt butter*

**SUMMER VEGETABLE RAVIOLI (VT)**

Squash | Fava Beans | Cherry Tomatoes | Basil | Garlic | Pecorino

**POTATO GNOCCHI (VT)**

Truffle Asparagus Fondue | Red Sorrel | Spring Peas

**CHEESE TORTELLINI (VT)**

Hen of the Woods | Gaeta Olive

**SHORT RIB GARGANELLI**

Parmesan | Parsley

**SHRIMP & CREAMY WHITE CORN GRITS (GF)**

Tarragon & Herb Salad | Creole Vinaigrette

**\*SEA SCALLOPS & PARMESAN RISOTTO (GF)**

Orange Coulis | Sunflower Sprouts

*\*SUPPLEMENTAL CHARGE*

**\*LOBSTER & FORBIDDEN BLACK RICE CAKE (GF)**

Pea Shoots | Thai Basil | Green Curry

*\*SUPPLEMENTAL CHARGE*

**\*LOBSTER & CRAB**

Lemon Poached Lobster Tail | Maryland Crab Stuffed Pasta  
Chive Ricotta Crème | Asparagus | Pea Sprouts | Anise Beurre Blanc

*\*SUPPLEMENTAL CHARGE*

(gf) gluten free (v) vegan (vt) vegetarian
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**ENTRÉE**  
PLEASE SELECT ONE



**FISH**

**BRANZINO & ASPARAGUS**

Morel Mushrooms | Pommes Dauphine | Asparagus Fondue

**BRANZINO & FREGOLA SARDA**

Zucchini | Cipollini Onion | Basil

**ROASTED ARCTIC CHAR (GF)**

Asparagus | Breakfast Radish | Couscous | Lemon Lavender Vinaigrette

**HALIBUT (GF)**

Champagne-Parmesan Risotto | Sweet Corn | Oven Dried Tomato Relish | Marigold Confetti

**RED SNAPPER (GF)**

Corn Soufflé | Grilled Artichokes | Broccoli Rabe | Spanish Oil | Romesco

**STRIPED BASS (GF)**

Artichoke | Watercress | Potato Pearls | Caviar Crème Fraîche

**LEMONGRASS POACHED COD (GF)**

Forbidden Black Rice | Pressed Sumac Carrot | Yellow Pepper Kumquat Coulis | Sorrel

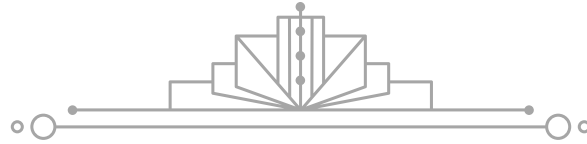
**\*MISO GLAZED BLACK COD**

Forbidden Black Rice | Baby Bok Choy | Pickled Hon Shimeji | Kaffir Lime - Dashi

*\*SUPPLEMENTAL CHARGE*

(gf) gluten free (v) vegan  
(vt) vegetarian





**ENTRÉE**  
**CONTINUED**

**GOFFLE FARMS POULTRY**

**FRENCH CUT CHICKEN BREAST (GF)**

Fingerling Potatoes & Baby Vegetables  
Sweet Pea Purée | Juniper Jus

**ROSEMARY ROASTED CHICKEN (GF)**

Lemon Potatoes | Creamed Peas | Hen of the Woods

**BALSAMIC - CHERRY GLAZED CHICKEN**

Sweet Potato Latke | Yogurt Creamed Spinach  
Sunflower Seed | Pan Reduction

**CITRUS ROASTED CHICKEN (GF)**

Sweet Potato Wedges | Summer Succotash | Pan Sauce | Chives

**BALSAMIC GLAZED DUCK BREAST (GF)**

Parsnip Purée | Porcini Mushrooms | Blackberries & Cherries  
Beet Root | Sorrel | Black Currant Glace

(gf) gluten free (v) vegan  
(vt) vegetarian



**ENTRÉE**  
**CONTINUED**

**GRASS FED BEEF**

**FILET MIGNON & ASPARAGUS RISOTTO (GF)**

Grilled Trumpet Mushroom | Mascarpone | Sweet & Sour Onion Reduction

**FILET MIGNON & SUMMER VEGETABLE SUCCOTASH (GF)**

Snow Pea Greens | Melted Leeks | Chimichurri

**FILET MIGNON & TRUFFLE POMME PURÉE (GF)**

Baby Carrots | Roasted Tomatoes | Pink Peppercorn Demi

**SWEET & SPICY SHORT RIB (GF)**

Coconut Jasmine Rice | Green Beans | Mole

**BEEF SHORT RIB (GF)**

Smoked Potato Purée | Haricots Verts | Spun Parsnips | Rosemary Glace

**SHORT RIB BULGOGI**

Coconut Sticky Rice | Shaved Bok Choy | Sesame Vegetable Slaw | Unagi Glace

**NEW YORK STRIP (GF)**

Potato Pearls | Brussels Sprouts | Port Jus | Micro Basil

**LAMB**

**\*ZA'ATAR LAMB RACK (GF)**

Grilled Polenta | Smoked Eggplant Ragout | Coriander - Sumac Yogurt

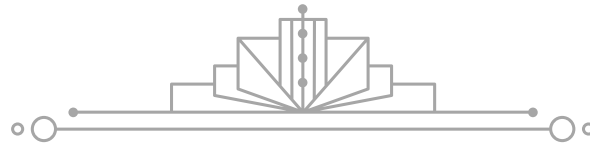
*\*SUPPLEMENTAL CHARGE*

**\*HERB CRUSTED RACK OF LAMB (GF)**

Artichoke-Asparagus-Fava Bean Fricassee | Zinfandel - Pomegranate Reduction

*\*SUPPLEMENTAL CHARGE*

(gf) gluten free (v) vegan  
(vt) vegetarian



**SILENT VEGETARIAN ENTRÉE**  
PLEASE SELECT ONE

**EGGPLANT "MEATBALLS" (VT)**

Zucchini Noodles | Harissa Marinara | Shaved Reggiano | Fried Basil

**ELOTE RISOTTO (VT)**

Wheatberry Risotto | Roasted Sweet Corn | Mexican Crème | Cotija Cheese

**THAI CHILI SQUASH (V)**

Mustard Green Pesto Risotto | Lemongrass Coconut Cream Velouté | Sprout Salad | Pepitas

**SPRING ORECCHIETTE (V)**

Summer Mushrooms | Olives | Spring Peas | Pesto

**TORTA PANZANELLA (GF) (V)**

Herbed Polenta | Marinated & Roasted Vegetables | Balsamic Glaze | Basil Oil

**CRUSTED CAULIFLOWER (GF) (V)**

Fingerling Potato Salad | Cress & Pansies | Green Goddess Dressing

**TANDOORI SPICED CAULIFLOWER STEAK (V)**

Ancient Grains | Curried Chickpeas | Cilantro Oil | Harissa

**ASH CRUSTED SWEET POTATO (GF) (V)**

Summer Vegetable Stew | Fine Herbs | Vegetable Demi-Glace

(gf) gluten free (v) vegan  
(vt) vegetarian





**DUET ENTRÉES**  
*OPTIONAL*



*\*All Duets are a Supplemental Charge*

**\*HERB ROASTED CHICKEN & SALMON EN CROÛTE**

Rösti Potato | Haricots Verts | Pan Jus

**\*SHORT RIB BULGOGI & MISO COD**

Coconut Sticky Rice | Sesame Vegetable Slaw | Unagi Glace

**\*FILET MIGNON & GRILLED JUMBO PRAWNS (GF)**

Champagne-Parmesan Risotto | Roasted Tomato | Melted Leeks | Chimichurri

**\*BRAISED BEEF SHORT RIB & CRISPY BRANZINO (GF)**

Cauliflower & Brie Gratin | Asparagus | Demi  
Oven Dried Tomato Relish | Marigold Confetti | Citrus Olive Oil

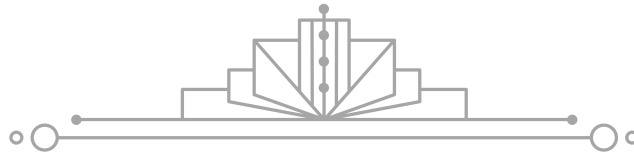
**\*FILET MIGNON & LOBSTER (GF)**

Tail & Claw | Truffle-Pomme Purée | Grilled Asparagus | Herb Compound Butter

**\*NY STRIP & LOBSTER (GF)**

Smoked Potato Purée | Haricots Verts | Spun Parsnips | Fennel Pollen Infused Butter

(gf) gluten free (v) vegan  
(vt) vegetarian



## PLATED DESSERT

PLEASE SELECT ONE

ACCOMPANIED BY COFFEE & TEA SERVICE  
TO THE TABLE WITH MIGNARDISE

### ALMOND CHOCOLATE CRUNCH

Chocolate Mousse | Almond Crèmeux | Caramel Sauce

### BLACK-OUT CAKE

Devil's Food Cake | Chocolate Crèmeux | Malted Custard | Bittersweet Glaze

### WHITE-OUT CAKE

White Chocolate Mousse | Cranberry Vanilla Crèmeux | Cacao Sauce

### DARK CHOCOLATE RASPBERRY MOUSSE CAKE (VT)

Salted Cocoa Nibs

### FLOURLESS CHOCOLATE FONDANT (GF) (VT)

Burgundy - Macerated Currants | Vanilla Chantilly

### NEW YORK STYLE COOKIES & CREAM CHEESECAKE (VT)

Oreo Chantilly | Maraschino Cherry | Amarena Cherry | Oreo Crumble

### BLOOD ORANGE MOUSSE PROFITEROLE (VT)

Crème Anglaise | Sugar Tuile

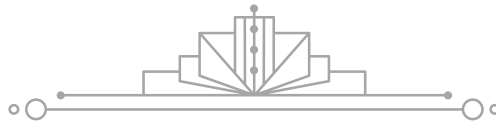
### STRAWBERRY DELIGHT

Elderflower Strawberries | Short Cake | Vanilla Avocado Cream

### VEGAN COCOA MOUSSE (V)

Raspberry Ganache | Raspberries

(gf) gluten free (v) vegan  
(vt) vegetarian



## DESSERT RECEPTION

ACCOMPANIED BY A COFFEE & TEA STATION  
PLEASE SELECT EIGHT DESSERTS

*\*Can replace plated dessert at no additional charge or  
complement plated dessert for a supplemental charge*

FLOURLESS CHOCOLATE CAKE BITES (GF) (VT)

CHOCOLATE DIPPED CHEESECAKE LOLLIPOPS (VT)  
Rainbow Sprinkles

DARK CHOCOLATE RASPBERRY GANACHE (VT)  
Bittersweet Chocolate Mousse | Raspberry Ganache

CARAMEL CHEESECAKE BITES (VT)

TRADITIONAL GERMAN CHOCOLATE CAKE (VT)

BLUEBERRY CHEESECAKE (VT)

FRIED COOKIE DOUGH (VT)

BLACKBERRY CHEESECAKE (VT)

CHOCOLATE MOUSSE ÉCLAIR (VT)

LEMON MERINGUE PIE POP (VT)

VEGAN CHOCOLATE PUDDING (GF) (V)

KEY LIME TARTLET (VT)

CLASSIC ICE CREAM SANDWICHES  
WITH SPRINKLES (VT)

FRIED PEACH RAVIOLI (VT)

CHOCOLATE CHIP COOKIE &  
VANILLA MILKSHAKE SHOT (VT)

PINEAPPLE COCONUT BAR (V)

MOCHA TIRAMISU PARFAIT (VT)

Flourless Chocolate Cake  
Coffee Mascarpone Mousse | Cocoa Nibs

SEASONAL ASSORTMENT OF  
MINI SORBET CONES (VT)

SEASONAL FRUIT MARTINIS (GF) (V)

ESPRESSO BOCA NEGRA CAKE (VT)

FINANCIER FRAMBOISE (VT)  
Fresh Raspberries

BANANA TOFFEE CHOCOLATE CUP (VT)

CARROT CAKE (GF) (V)

CHOCOLATE ALMOND TRIFECTA TART (VT)

WALNUT BLONDIES (VT)

ALMOND CARAMEL ROCHER (VT)

EXOTIC MOUSSE CAKE (VT)  
Raspberry | Passion Fruit Cake | Coconut Biscuit

DARK CHOCOLATE-RASPBERRY TRUFFLE (VT)

ASSORTED MACARONS (VT)

PASSIONFRUIT WHITE  
CHOCOLATE TRUFFLE (GF) (VT)

PASSIONFRUIT ÉCLAIR (VT)

(gf) gluten free (v) vegan  
(vt) vegetarian