

COCKTAIL RECEPTION



4 Hours Premium Open Bar Includes Premium Liquor Brands,
Domestic and Imported Beers, Red & White House Wine,
Soda, Juices, Mineral Waters

One Hour Passed Hors d' Oeuvres

Vegetable Spring Rolls with Soy Sesame Sauce

Spicy Chicken and Cheddar Cheese Tartlets

Tomato-Basil and Goat Cheese Bruschetta

Mini Maryland Crab Cakes with Chipotle Rémoûlade

Salmon Pinwheels with Salmon Caviar

Petite Beef Wellingtons (Beef in Puff Pastry)



66 Park Avenue | New York | NY 10016 | www.kitano.com
Catering Office: 212-885-7017 | E-mail: mpaston@kitano.com

DINNER BUFFET

Mixed Seasonal Green Salad

Sliced Tomato, Fresh Basil and Mozzarella with
Cracked Black Pepper and Balsamic Vinaigrette

Entrees

- Please select three -

Sliced Sirloin Teriyaki

Grilled Skirt Steak with Balsamic Onion Relish

Oven Baked Salmon Dijon Mustard Sauce

Pan Roasted Sea Bass with Lemon-Caper Sauce

Chicken with Wild Mushroom Sauce

Wild Rice Stuffed Chicken Breast with Limoncello Sauce

Bell Pepper Stuffed Ravioli with Seven Vegetable Broth and
Gorgonzola Cheese

Side Dishes

- Please select two -

Mashed Potatoes

Potatoes Au Gratin

Haricot Vert and Baby Carrots

Herb Roasted Potatoes

Medley of Vegetable Julienne

Sautéed Spinach

Wild Rice Pilaf

Ratatouille

Desserts & Coffee Service

Christmas Cookies

Miniature Pastries

Sliced Seasonal Fruit Platter

\$189.00++ per person

Minimum 50 Guests

\$185.00 Bartender Fee / \$250.00 Coat Check Attendant

Subject to 9.875% Tax and 22% Mandatory Charge