

SIT DOWN DINNER SAMPLE MENU



SWEET HOSPITALITY GROUP

FIRST COURSE

A minimum selection of 6 hors d'oeuvres. Menu changes based on seasonality.

BABY MIXED GREENS

sorrel, mache, upland cress, ricotta salata, roasted pears, balsamic glaze

ROASTED BEET SALAD

baby firecracker mizen, red and golden beets, chestnuts, sherry vinaigrette

BABY BEET SALAD

tricolor baby beets, fresh ricotta, green pistachio, rocket arugula, fig balsamic glaze

WILD ARUGULA

crispy shiitake, shaved baby turnips, almonds, camembert cheese, charred lemon vinaigrette

KALE CAESAR

kale, rosemary croutons, quail eggs, shaved pecorino pepato, caesar dressing

TRUFFLE BURRATTA

sorrel, pickled cucumbers, balsamic pearls, verjus vinaigrette

CHARRED TANGERINES

arugula, frisée, goat cheese, walnuts, champagne vinaigrette

POMEGRANATE SALAD

mache, asparagus, ricotta salata, orange segments, hazelnut vinaigrette

SHIITAKE & HERBS SALAD

parsley, cilantro, scallions, dill, tarragon, thyme, fig compote, goat cheese tart, pomegranate glaze

FENNEL & LEEKS CROSTATA

baby mizuna, pickled carrots, mascarpone, oregano vinaigrette





ENTREES - CHICKEN

CHICKEN ROULADE WITH MUSHROOMS

roasted butternut squash, asparagus, chardonnay sauce

GOAT CHEESE & SPINACH STUFFED CHICKEN

potato gratin, collard greens, vermouth reduction

SEARED CITRUS CHICKEN

fingerling potatoes, broccolini, lemon beurre blanc

HERBED ROASTED CHICKEN

wild mushroom risotto, parmesan butter sauce

HALVED GALETO

root vegetable timbale, roasted oyster mushrooms, rosemary cream sauce

SEARED CHICKEN BREAST

sweet potato pave, sautéed spinach, pepper coulis

APPLE CIDER SMOKED CHICKEN BREAST

red beet risotto, timberline carrots

SICILIAN LEMON GLAZED CHICKEN

mushroom polenta, broccolini, leeks

SESAME CHICKEN

soba noodles, peppers, scallions, sesame seeds, spicy peanut sauce

CHICKEN SALTIMBOCCA

mushroom bread pudding, sage butter sauce, pancetta

CHICKEN MARSALA

king oyster mushroom, ricotta gnocchi, truffled marsala cream sauce

SEARED DUCK BREAST

sun dried cherries, parsnip mashed potato, roasted romanesco

ENTREES - BEEF

BRASIED SHORTRIB

parmesan polenta, thumbelina carrots, cabernet reduction

ROAST BEEF TENDERLOIN

rosemary mashed potatoes, broccolini, demi-glace

SAGE & GORGONZOLA ROASTED FILET MIGNON

piedmont-style risotto, parsnip, veal sauce

GRILLED NY STEAK

hash browns, steamed asparagus, crispy onions, herb cognac sauce

HERBED RIBEYE

smashed potatoes, lemon pickled cauliflower

BEEF WELLINGTON

mushroom, spinach, foie gras, puff pastry, veal demi-glace

PISTACHIO CRUSTED RACK OF LAMB

parsnip mashed potato, baby vegetables, lamb jus

LAMB LOIN

coconut milk, curry paste, dried apricot, olives, blood orange, spinach, aromatic rice





ENTREES - VEGTARIAN/VEGAN

BUTTERNUT SQUASH RAVIOLI

broccolini, sage sauce

EGGPLANT SUPREME

herbed rice, asparagus, carrots, celery, parsley
vegan

COUSCOUS STUFFED PEPPERS

micro vegetables, chives, olives, lemon oil
vegan

TOFU PILAF

carrots, celery, onions, zucchini, yellow squash, bell peppers, herbs, spinach pesto
vegan

MUSHROOM & SWISS CHARD "MEATLOAF"

rice cauliflower
vegan

PORTOBELLO MUSHROOM PIE

smash plantain, carrots, green beans, peppers
vegan

ORENGE TEMPEH TIMBALE

peppers, onions, edamame, broccoli, shiitake mushroom
vegan

PLATED DESSERTS

The following platters are available for drop-off or as an add-on to a reception.

WALNUT MARJOLAINE

caramelia chocolate drizzle, crème blanc

CARROT CAKE

cinnamon butter cream, roasted coconut

MUSHROOM CHOCOLATE CAKE

cream cheese frosting, chocolate sauce, caramel brittle, fresh raspberries

CARAMEL MACCHIATO GATEAU

chocolate sauce, vanilla cream

HAZELNUT CHOCOLATE MOUSSE

hazelnut tuille, chocolate sauce, raspberry coulis

POMEGRANATE CHEESECAKE BRULEE

coffee chocolate sauce, nutella bar

FRESH FRUIT TART

strawberries, blueberries, raspberries, blackberries, pastry cream, honey glaze, micro mint

APPLE TARTE TATIN

crème fraiche, cinnamon, caramel sauce, pistachio brittle





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