



Specializing in Group Sales

All Tickets, Inc.
2460 Lemoine Avenue, Suite #205
Fort Lee, New Jersey 07024
800-922-0716
www.allticketsinc.com

*Offering a wide selection of restaurants
for your group to enjoy.*

RESTAURANT DIRECTORY

2014 – 2015

All Tickets has special rates for Groups available
through our Group reservations.

Please be sure to inquire!

Please note the following:

- All menus and pricing are subject to change and availability
- Restaurants will vary as to their seating capacity
- Occasionally menus and ingredients may change due to season or availability
- Some menus include complimentary or unlimited wine, beer, sodas, coffees, teas
- Ask about expanded menus including alcoholic beverages and entrée courses
- Certain restaurants require menu pre-selection prior to arrival
- Certain menus might require specific entry and departure times with your Group
- All are licensed and maintain proper NYC Health Certifications
- ADA (Handicap) accessibility varies from restaurant to restaurant, please inquire
- Some restaurants will facilitate special meal requests for health issues
- \$ comps and additional volume discounts are always passed on to our Customers
- Pricing as published or provided is always ALL inclusive
- Always feel free to call for further details and personal assistance – 800-922-0716
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Maritime Cruise Meals:

Be sure to inquire about unique and special maritime cruise meals for Breakfast, Brunch, Lunch, Dinner, DJ's, Student Cruises, Graduations, Anniversaries, Weddings, Birthdays, Special Charters. Availability and cruise times vary according to seasons.

Menu Selection:

Each restaurant will have various requirements regarding the selection of your menu of options. Frequently you will hear terms such as: pre-select, pre-select two, select one, menu selection at restaurant, etc. Some restaurants will allow you to select your menu at the restaurant, allowing each and every Customer to choose what he/she wants to eat; other restaurants might only allow one or two items per entrée. Certain restaurants may require your pre-selection(s) weeks in advance. The size of your group and time of entry also may affect menu options.

Always feel free to ask for clarification and details. All Tickets will work on your behalf obtaining information specific to your group for a smooth tour meal experience. 800-922-0716

Restaurants by Location

	Cuisine	Address	Restaurant Reference #
Lower East Side			
Pete's Tavern	American Cuisine	129 East 18th Street	23
Puglia	Italian Cuisine	189 Hester Street	26
Lower Manhattan			
AOA Bar & Grill	American Cuisine	35 Avenue of The Americas	1
Peking Duck House	Chinese Cuisine	28 Mott Street	22
Maritime Cruise			
Lexington Yacht Cruise	Continental Cuisine		17
Marco Polo Cruises	American Cuisine		18
Noa Danielle	Continental Cuisine	Chelsea Piers	20
Spirit Dining Cruises	Continental Cuisine		27
Star of America	Continental Cuisine	Chelsea Piers	29
World Yacht	Continental Cuisine	Pier 81 at West 42nd Street	33
Mid East Side			
Paname Restaurant	French Cuisine	1068 2nd Ave.	21
Petrossian	French Cuisine	182 West 58th Street	24
Mid Town			
Blue Fin	Seafood Cuisine	1567 Broadway	3
Dallas BBQ	Southern Cuisine	Three locations (see restaurant description)	8
Ellen's Stardust Diner	American Cuisine	1650 Broadway	10
H B Burger	American Cuisine	127 West 43rd Street	11
Hard Rock Café	American Cuisine	1501 Broadway	12
Heartland Brewery & Chophouse	American Cuisine	127 West 43rd Street	13
Hurley's	Continental Cuisine	232 West 48th Street	14
Jekyll & Hyde Club Restaurant	American Cuisine	216 West 44th Street	15
Legends New York City	American Cuisine	6 West 33rd Street	16
Planet Hollywood	American Cuisine	1540 Broadway	25
St. Andrews	European Cuisine	140 West 46th Street	28
The View	Continental Cuisine	1535 Broadway	31

Restaurants by Location

	Cuisine	Address	Restaurant Reference #
Mid West Side			
B.B. King Blues Club & Grill	Ethnic Cuisine	237 West 42nd Street	2
Bond 45	Italian Cuisine	154 West 45th Street	4
Buca di Beppo Italian Restaurant	Italian Cuisine	1540 Broadway	5
Daniela Trattoria	Italian Cuisine	728 8th Avenue	9
Mont Blanc	European Cuisine	315 West 48th Street	19
Trattoria Trecolori	Italian Cuisine	254 West 47th Street	32
Upper West Side			
Carmine's	Italian Cuisine	2450 Broadway	6
Cotton Club	Ethnic Cuisine	656 West 125th Street	7
Sylvia's	Ethnic Cuisine	328 Lenox Avenue	30



AOA Bar & Grill

American Cuisine

<http://www.aobarandgrill.com>

Location

35 Avenue of The Americas
(6th Ave. between W. Broadway & Varick St.)
Lower Manhattan
<http://goo.gl/maps/oLk3A>

Located in Soho, AOA is a sports pub and eatery offering an extensive American menu with a Euro twist. Favorite European dishes include Truffled Triple Mac N Cheese, Fish-n-Chips and Shepherd's Pie, while the American side of the menu includes Hickory Smoked Babyback Ribs, Pulled Pork Sliders, and their specially hand-ground top sirloin AOA burger. Succulent and hearty, this premium burger is served with AOA's hand-cut pub fries. Quality ingredients are always on-hand and are a hallmark of the AOA dining experience as most ingredients are from local farms that utilize sustainable growing and harvesting methods. This results in dishes that are superior in taste.

AOA, which has a true neighborhood sports-eatery feel, is able to accommodate groups as large as 250. It boasts of having the largest American kitchen in Tribeca, a full, sumptuous menu, 25 craft beers and 50 different bottled brews. Burgers are cooked in a full-sized Texas smoker and their famous pizza is prepared in a wood-fire oven.

Big screen, high-definition TVs, featuring the biggest sporting events, are everywhere. Their special event calendar includes coverage of favorite games, NASCAR, live concerts and a daily happy hour. With a classic pub look and styling, plenty of room, a welcoming staff, and fantastic food, AOA is a favorite for groups.

DINNER MENU #1

APPETIZER

Classic Caesar Salad - Herb crouton, grated Pecorino Romano cheese

MAIN COURSE

New York Brick Chicken: Boneless half chicken, wilted spinach, mushroom and onion mashed *

Wild Salmon: Crusted wild salmon, light crab bisque sauce, quinoa salad *

Rigatoni Pasta: Sun dried tomato, onion, olive, spinach, summer herbs, blue cheese crumbles

DESSERT

Brownie Cake a la Mode * Sorbet

Sodas, Coffee or Tea included

DINNER MENU #2

APPETIZER

House Salad, mixed with house dressing *

Caesar Salad with herb crouton, grated Pecorino Romano cheese *

Calamari *

French Onion Soup

MAIN COURSE

Hickory Smoked Baby Back Ribs, with house made fries, coleslaw & AOA BBQ sauce *

Double Cut Pork Chop with mushroom, onion and mashed potato, Guinness teriyaki sauce *

Rigatoni Pasta with sun dried tomato, onion, olive, spinach, summer herbs, blue cheese crumbles *

Crusted Wild Salmon with light crab bisque sauce, quinoa salad

DESSERT

Chocolate Brownie a la Mode * Sorbet

Sodas, Coffee or Tea included

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B.B. King Blues Club & Grill

Ethnic Cuisine

<http://www.bbkingblues.com>

Location

237 West 42nd Street
(between 7th & 8th Avenues)
Mid West Side
<http://g.co/maps/d4e8y>

B.B. King Blues Club and Grill, conveniently located in the heart of Times Square, is a great place for groups on their way to the theatre or about to tour the town.

There is music every night at 8 p.m. This active blues club presents various artists, including Jim Messina, Vanilla Fudge, George Clinton, Air Supply, Roomful of Blues and B.B. King (of course). The joint certainly is jumping at night.

Sunday brunch includes the live sounds of the world-famous Harlem Gospel Choir.

Lucille's Grill, separate from the club, serves great food and drink. This is a wonderful place to take your group for lunch or a pre-theatre dinner. Groups may order from a menu that includes a special Cornmeal Crusted Catfish. If you're not into catfish, there's always the Char Grilled Burger or Traditional Baked Ziti. Something light? Try the Classic Caesar Salad. The pre-theatre menu includes a magnificent dessert—Mississippi Mud Pie with fresh whipped cream and chocolate sauce.

The location, club atmosphere and wonderful food make the B.B. King Blues Club and Grill a perfect destination for groups.

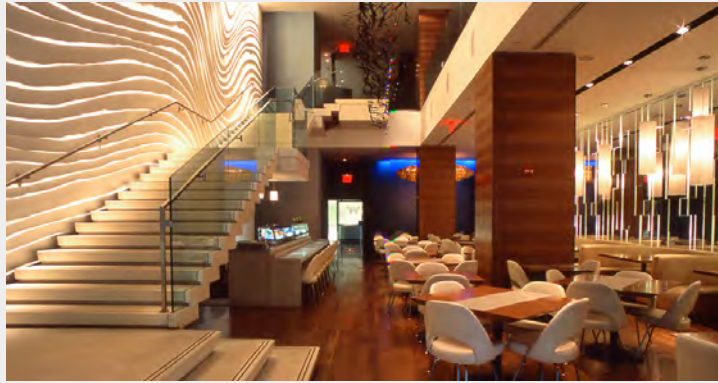
LUNCH or DINNER

Pre-select one for each guest in advance

- Char Grilled Burger with fries and pickles *
- Cornmeal Crusted Catfish Fingers with mashed potatoes *
- Traditional Baked Ziti layered with mozzarella and ricotta cheese *
- Classic Caesar Salad with homemade dressing
- Family style platters of cookies and fudge brownies *
- Soda or Coffee

PRE-THEATRE MENU

- Classic Caesar Salad with homemade dressing *
- Pan Roasted Chicken Breast with Andouille sausage and purple potato salad *
- BBQ Salmon with creamy potato puree *
- Rigatoni Pasta with smoky tomato cream sauce and shaved Parmesan cheese *
- Mississippi Mud Pie with fresh whipped cream and chocolate sauce *
- Soda or Coffee



Blue Fin

Seafood Cuisine

<http://www.bluefinnyc.com>

Location

1567 Broadway

(at 47th Street)

Mid Town

<http://g.co/maps/tsyyv>

The Blue Fin Seafood and Sushi Restaurant welcomes groups with a wonderful before or after theatre menu. Using nature as a grounding force, the beautiful setting includes a textured, wave-inspired grand wall along a rising staircase, deep wood-toned columns and floors, and subtly resonant ambient lighting. Both booths and tables are available.

Elegantly designed and comfortably appointed, this Times Square restaurant offers a delectable menu that features unique starters such as Maine Lobster and Shrimp Bisque, Jalapeno Spicy Tuna Roll and Yellowtail Roll. Among the delicious entrées are Blue Cheese Crusted Filet Mignon, Florida Red Snapper and Ginger Crispy Skin Scottish Salmon. Steak Fries, Petite Portobello Mushrooms and Lo Mein Noodles are all on the menu. End your dining experience with some of their decadent desserts, which include Chocolate Graham Cracker S'mores, Butterscotch Crème Brulee and Red Velvet Cheesecake.

The Blue Fin Seafood and Sushi Restaurant, located in the heart of Times Square, is convenient and comfortable. The friendly, professional wait staff will ensure your dinner is served efficiently and in a timely manner, allowing you to easily make your curtain or engage in your next activity. Your group will find there's plenty to enjoy on the diverse menu of this delightful New York eatery.

DINNER

APPETIZER (pre-select one)

Maine Lobster and Shrimp Bisque with brioche croutons *

Caesar Salad with hearts of romaine, ficelle croutons, and Parmigiano Reggiano *

Mixed Baby Lettuce Salad with spring radish, snow peas, fennel and ricotta *

Warm Baked Goat Cheese with ruby red beets, baby arugula and balsamic *

Tuna Tartar with wonton crackers, sesame, ginger, and avocado *

Sweet and Spicy Roll with rock shrimp, pineapple, tempura and jalapeno *

Spicy Tuna Roll with Thai chili dipping sauce *

Yellowtail Roll with shrimp, wonton chips and spicy eel sauce *

MAIN COURSE (pre-select three)

Blue Cheese Crusted Filet Mignon with steak fries, frisee and pickled onions *

Thyme Roasted Organic Chicken with asparagus, cipollini and Parmesan polenta *

Florida Red Snapper with lemon herb gnocchi and petite portobello mushrooms *

Baked Atlantic Cod with spring beans, roasted ramps and oven-dried tomatoes *

Sesame Crusted Big Eye Tuna with crisp vegetables, lo mein noodles and ginger soy *

Crispy Skin Scottish Salmon with English pea puree, morels and new potatoes *

Grilled Branzini with wheat berries, chanterelle mushrooms, pine nuts and lemon

dessert menu on next page

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DESSERT (pre-select two)

Chocolate Graham Cracker S'mores with toasted marshmallow
and cinnamon ice cream *

Butterscotch Crème Brûlée with spiced walnuts and
salted caramel cream *

Red Velvet Cheesecake with roasted strawberries and
spring berry ice cream *

Trio of Blue Fin ice creams and sorbets

Soft Drinks, Coffee and Tea selections included



Bond 45

Italian Cuisine

<http://www.bond45.com/newyork>

Location

154 West 45th Street
(between 6th and 7th Avenues)
Mid West Side
<http://goo.gl/maps/cwn0C>

This Italian steak and seafood restaurant is located in the heart of the theatre district and within walking distance of the major Broadway shows.

The exterior of Bond 45 is hard to miss. The bright red and blue neon lights and red canopy over the main entrance serve as a welcoming beacon to patrons. Inside, you'll find a warm, welcoming atmosphere that includes dark rich wood and leather and gentle amber lighting. Both booths and tables are available in this multilevel eatery.

The entrée menu includes homemade Fettuccine Ragù, Organic King Salmon Steak and Sliced Prime Steak Gorgonzola. Appetizers include tasty Bruschetta al Gorgonzola and Insalata "Quaranta Cinque" served with a balsamic vinaigrette dressing. The Italian food is authentic, the steaks are tender and the seafood is fresh.

The Bond 45 restaurant has a rich history and is large enough to ably handle groups of theatergoers. Tasteful, relaxed and dedicated to fine service, Bond 45 is designed to serve the pre-theatre crowd.

LUNCH MENU

APPETIZER (choose two to serve family style)

- Bond 45 House Salad *
- Endive, Radicchio, Baby Arugula, Bergamo Gorgonzola, Shallot Vinaigrette *
- Three Vegetable Antipasti selection of hot and cold antipasti *
- Caesar Salad long leaf romaine hearts

MAIN COURSE (pre-select three items)

- Whole Wheat Orecchiette Pugliese – "Little Ears" pasta with broccoli rabe and aged Pecorino Romano *
- Tagliatelle Bolognese ribbon pasta with three meats and Sangiovese wine ragu *
- Gramigna and Fennel Sausage curly strand pasta with tomato and Pecorino Romano *
- Shrimp Scampi Pancetta with corona beans and grape tomatoes *
- King Salmon Steak with corona beans, roasted pepper aioli and pepper sauce *
- Pollo Parmigiana lightly breaded breast of chicken with buffalo mozzarella and tomato *
- Mama Perla's Lemon Chicken pan-fried zucchini *
- Veal Steak Piccata lemon butter and roasted Parmesan potatoes *
- Steak Tagliata Gorgonzola sliced steak with onions and Bergamo Gorgonzola sauce *
- Veal Steak Marsala with hen-of-the-woods and shiitake mushrooms and roasted Parmesan potatoes

DESSERT (pre-select one)

- Profiteroles: pastry puffs filled with vanilla gelato, and Valrhona chocolate sauce *
- Tiramisu della Nonna: marscarpone cream, espresso dipped lady fingers *
- Homemade Gelato/Sorbetto del giorno

Regular and Decaffeinated Coffee and Tea service

dinner menu on next page

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DINNER MENU

APPETIZER (choose two to serve family style)

- Bond 45 House Salad with endive, radicchio, arugula, Bergamo gorgonzola, shallot vinaigrette *
- Three Vegetable Antipasti selection of hot and cold antipasti *
Caesar Salad long leaf romaine hearts

MAIN COURSE (pre-select three items)

- Tagliatelle Bolognese ribbon pasta with three meats and Sangiovese wine ragu *
- Gramigna and Fennel Sausage curly strand pasta with tomato and Pecorino Romano *
- Shrimp Scampi pancetta with corona beans and grape tomatoes *
- King Salmon Steak with corona beans, roasted pepper aioli and pepper sauce *
- Pollo Parmigiana lightly breaded breast of chicken with buffalo mozzarella and tomato *
- Mama Perla's Lemon Chicken pan-fried zucchini *
- Veal Steak Piccata lemon butter and roasted Parmesan potatoes *
- Steak Tagliata Gorgonzola sliced steak with sweet onions and Bergamo Gorgonzola sauce *
- Veal Steak Marsala with hen-of-the-woods and shiitake mushrooms and roasted Parmesan potatoes *
- 8 oz. Filet Mignon with buffalo mozzarella, maitake mushrooms and Brunello sauce (Add \$5.00) *
- 14 oz. Aged New York Strip Steak with Brunello sauce and roasted Parmesan potatoes (Add \$10.00)

DESSERT (pre-select one)

- Profiteroles: pastry puffs filled with vanilla gelato, Valrhona chocolate sauce *
- Tiramisu della Nonna with marscarpone cream, espresso dipped lady fingers *
- Homemade Gelato/Sorbetto del giorno

Regular and Decaffeinated Coffee and Tea service

Buca di Beppo Italian Restaurant

Italian Cuisine

<http://www.bucadibeppo.com>

Location

1540 Broadway

(entrance on 45th between Broadway & 6th Ave.

Mid West Side

<http://goo.gl/maps/C8xfj>



For a great dining experience that's perfect for just about any group, there's Manhattan's Buca di Beppo Italian Restaurant. This Italian restaurant, which has plenty of room for groups, offers traditional and special pasta dishes, pizza, savory entrees and wonderful starters, including various antipasti and insalate.

Stuffed Mushrooms, Fried Calamari and Muscles Bianca are among their winning starting dishes. Apple Gorgonzola Salad is a favorite featuring Granny Smith apples, spiced walnuts, dried cranberries and Gorgonzola tossed with mixed lettuce in their signature Italian vinaigrette. Traditional chopped Antipasto Salad and Caesar Salad also are very popular.

Entrees include chicken, veal and fish dishes. Favorites include Chicken Glorioso, featuring artichokes and sun-dried tomatoes in an Alfredo sauce, Salmon Sorrento, served in lemon butter sauce with tomatoes and capers, and Veal Parmigiana, which is caressed by Buca di Beppo's special marinara sauce.

Traditional pasta dishes offered include lasagna, spaghetti and meatballs and stuffed ravioli. Specialty pasta creations include savory seafood, such as shrimp, mussels and clams, spicy Italian sausage, and various pasta sauces that are made with the finest ingredients. Buca di Beppo Italian Restaurant is a popular destination for groups that desire a quality Italian dining experience.

FIRENZE MENU

INSALATE

Mixed Green Salad and Caesar Salad
(served with House Bread)

PASTA & MAIN COURSE

Spaghetti Marinara * Fettuccine Alfredo * Chicken Parmigiana

DESSERT (select one)

Homemade Cheesecake * Buca Cookie * Brownie Delight

BEVERAGES

Unlimited Soft Drinks, Coffee and Tea

MILANO MENU

INSALATE (select two)

Mixed Green Salad * Caesar Salad *
Apple Gorgonzola Salad (Served with House Bread)

PASTA/BAKED PASTA (select two)

Spaghetti with Marinara * Spaghetti with Meat Sauce *
Penne Basilica * Fettuccine Alfredo * Cheese Manicotti *
Baked Rigatoni

MAIN COURSE (select one)

Eggplant Parmigiana * Chicken Parmigiana * Chicken Limone

DESSERT (select one)

Homemade Cheesecake * Buca Cookie * Brownie Delight

BEVERAGES

Unlimited Soft Drinks, Coffee and Tea

Roma menu on next page

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ROMA MENU

INSALATE (select two)

Mixed Green Salad, Caesar Salad * Apple Gorgonzola Salad *
Mozzarella Caprese (served with house bread)

PASTA/BAKED PASTA (select two)

Spaghetti with Marinara * Spaghetti with Meat Sauce *
Penne Basilica * Fettuccine Alfredo * Cheese Manicotti *
Baked Rigatoni * Penne San Remo * Ravioli al Pomodoro *
Spicy Chicken Rigatoni

MAIN COURSE (select one)

Eggplant Parmigiana * Chicken Parmigiana * Chicken Limone *
Chicken Marsala * Oven-Roasted Salmon

DESSERT (select one)

Homemade Cheesecake * Tiramisu * Cannoli * Brownie Delight

BEVERAGES

Unlimited Soft Drinks, Coffee and Tea



Carmine's

Italian Cuisine

<http://www.carminesnyc.com/locations/uwny/index.php>

Location

2450 Broadway
(between 90th and 91st Streets)
Upper West Side
<http://g.co/maps/b7juk>

If interested in great Italian food that is served quickly and efficiently, Carmine's is an excellent choice. The dining room's high ceiling is dotted with fans, chandeliers and art deco fixtures. The room is spacious, well lit and includes large and small tables. Family style lunches and dinners are served daily.

Offering both variety and value, the Express Menu allows you to choose your pasta, entrée, beverage and dessert.

The lunch and dinner menus include appetizers, pasta, entrées, the dessert sampler and beverage. While the Lunch menu offers more choices than the Express menu, the Dinner menu is brimming with even more choices. There are numerous appetizers, including Zuppa di Clams and Carmine's Salad. Entrées include Eggplant Parmigiana, Chicken Marsala with mushrooms, Salmon Oreganato, and Sausage, Peppers, Onions and Potatoes (an old Italian favorite).

The food is delicious and plentiful and the service is friendly. If you're headed to a midtown theatre after dinner, you'll need to leave some extra time since Carmine's is in the 90s. This is a quality dining experience and a fine prelude to the theatre.

Everything Is served family style to the table at Carmine's

SUPER EXPRESS LUNCH MENU

APPETIZER

Garlic Bread and Mixed Green Salad

MAIN COURSE

Penne and Meatballs

DESSERT

Chocolate Torte

Unlimited Soda and Ice Tea

LUNCH or EARLY DINNER MENU

APPETIZER (select two)

Caesar Salad * Mixed Greens Salad * Carmine's Salad *

Garlic Bread * Baked Clams * Stuffed Mushrooms *

Zuppa di Clams (red or white sauce) *

Zuppa di Mussels (red or white sauce)

PASTAS (select two with your preferred pasta and sauce)

Penne, Rigatoni * Angle Hair * Spaghetti or Linguine *

Clams (red or white) * Garlic and Olive Oil *

Fresh Pomodoro (with or without Prosciutto) *

Vegetarian Marinara * Giardinera (red or white, with or without Prosciutto) *

Ragu with assorted meats * Rigatoni and Broccoli (red or white) *

Rigatoni Country Style * Rigatoni * Penne alla Vodka *

Broccoli and Sausage (red or white)

MAIN COURSE (select two)

Eggplant Parmigiana * Salmon Oreganato * Chicken Parmigiana *

Chicken Marsala with mushrooms * Chicken with lemon butter *

Chicken Scarpariello * Pork Chop Pizzaiola *

Sausage/Peppers/Onion/Potatoes

menu continued on next page

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DESSERT

Dessert sampler for the table

Coffee and Hot Tea

(menu available with *optional* unlimited soft drinks or
draft beer and house wine)

DINNER MENU

APPETIZER (select two)

Garlic Bread * Baked Clams * Fried Calamari * Fried Zucchini *
Stuffed Mushrooms * Roaster peppers and Bocconcini *
Hot Antipasto *
Cold Antipasto * Zuppa di Clams (red or white) *
Zuppa di Mussels (red or white) * Caesar Salad *
Mixed Greens Salad * Carmine's Salad

PASTA (select two with preferred pasta and sauce)

Penne * Rigatoni * Angel Hair * Spaghetti *
Linguine and Clams (red or white) * Shrimp (red or white) *
Calamari (red or white) with garlic and olive oil *
Fresh Pomodoro (with or without prosciutto) *
Vegetarian Marinara * Giardinera (with or without prosciutto) *
Ragu with assorted meats *
Rigatoni Broccoli and Sausage (red or white) * Cheese Manicotti *
Ravioli (marinara or ragu) * Rigatoni Country Style *
Rigatoni and Broccoli (red or white) * Penne alla Vodka

MAIN COURSE (select two)

Eggplant Parmigiana * Salmon Oreganato * Veal Parmigiana *
Veal Marsala and mushrooms * Veal Saltimbocca *
Chicken Parmigiana * Veal Lemon and butter sauce *
Chicken Marsala with mushrooms *
Chicken with lemon butter * Chicken Scarpariello *
Chicken Saltimbocca * Shrimp Scampi * Shrimp Marinara

SIDE TABLE ITEMS (select one)

Broccoli * Escarole * Spinach

DESSERT

Dessert Sampler for the table

American Coffee or Hot Tea

(Menu available with *optional* unlimited soft drinks or draft beer and
house wine)



Cotton Club

Ethnic Cuisine

<http://www.cottonclub-newyork.com/?id=6>

Location

656 West 125th Street

(near Riverside Drive)

Upper West Side

<http://g.co/maps/2u52f>

Great music, an inviting dance floor and fantastic food are all a part of the Cotton Club experience. Offering both buffet and à la carte service, the Cotton Club can attend to your group's needs and desires.

Snapper, shell steak and herb roasted chicken are all first-rate. The Saturday and Sunday Gospel Brunch and Dinner are unique dining and listening experiences.

Enjoy flavorful Braised Turkey Wings, rich Sautéed Chicken Livers and tasty Fried Chicken. If you're into jazz and blues, you'll revel in the Blues and Jazz Show Dinner served buffet style Thursday through Saturday. The succulent Barbecue Veal Ribs are the highlight of this offering. Sides are varied and expansive. They include buttered grits, Creole tomatoes, collard greens and black-eyed peas. The music will transport you to another place and time and the food will satisfy each and every palate.

Enjoy the Cotton Club before or after the theatre or make it a special night out for the entire group. Jazz and blues, Southern and Northern cuisine and an all-American experience are yours at the Cotton Club.

À LA CARTE MENU

Buffalo Wings *

Vegetable Platter: Snow peas, broccoli, cauliflower, carrots and mushrooms

MAIL COURSE

Herb Roasted Chicken served with choice of three vegetables *

Broiled Blue Snapper served with choice of three vegetables *

Broiled Shell Steak served with sautéed mushroom, sauce Bordelaise and choice of three vegetables *

(Choice of vegetables: Broccoli and cauliflower, collard greens, black beans, rice pilaf, mashed potatoes or candied yams)

DESSERT

Carrot Cake, Chocolate Cake, Pound Cake [add'l]

Coffee, Tea [add'l]

GOSPEL BRUNCH AND DINNER

(Saturday and Sunday)

BUFFET STYLE MENU

Rolls, Corn Bread, Biscuits

Baked Fish * Fried Chicken * Herb Roasted Chicken * Meatloaf *
Braised Turkey Wings * Sautéed Chicken Livers * Scrambled Eggs

Collard Greens * String beans * Mixed Vegetables * Candied Yams *

Black Beans (Cuban style) * Black Eye Peas *

Baked Macaroni and Cheese * Rice Pilaf * Buttered Grits *

Creole Tomatoes *

Green Salad * Potato Salad * Southern Beet Salad *

Tuna Pasta Salad

Desserts – Assorted Cakes and Bread Pudding

Coffee, Tea

Unlimited Fruit Punch or Iced Tea [add'l]

Blues and Jazz Show menu on next page

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BLUES AND JAZZ SHOW DINNER

(Thursday, Friday and Saturday)

BUFFET STYLE MENU

Rolls, Corn Bread, Biscuits

Baked Fish * Fried Chicken * Herb Roasted Chicken * Meatloaf *
Braised Turkey Wings * Barbecued Veal Ribs

Collard Greens * String beans * Mixed Vegetables * Candied Yams *
Black Beans (Cuban style) * Black Eye Peas *

Baked Macaroni and Cheese * Rice Pilaf * Buttered Grits *
Creole Tomatoes

Green Salad * Potato Salad * Southern Beet Salad *
Tuna Pasta Salad

Dessert – Assorted Cakes and Bread Pudding

Coffee, Tea



Dallas BBQ

Southern Cuisine

<http://www.dallasbbq.com/>

Location

Three locations (see restaurant description)

Mid Town

<http://www.maps.google.com>

Dallas BBQ has three great locations for its mouthwatering southern-fare restaurant. One is on the upper West Side while the others are in or near the theatre district:

- * 261 8th Avenue (at 23rd Street)
- * 241 West 42nd Street (between 7th and 8th Avenues)
- * 27 West 72nd Street (Just off Central Park West near Lincoln Center)

It's hard to miss the big red and yellow Dallas BBQ sign in Times Square. It's an inviting sight for those who savor wonderful barbecue amidst a simple setting. Inside, you'll discover murals of buffalo and a large, life-size buffalo sculpture.

The servings are big, the food succulent and savory. The combo sirloin steak and ribs platter will more than impress you as will the restaurant's Super Combo Platter of ribs and shrimp. Corn bread, coleslaw and French fries or baked potato are included.

Dallas BBQ is not fancy but the servings are generous, the service friendly and fast, and the food simply delicious. Conveniently located near Broadway, Dallas BBQ is a dining establishment your entire group will relish.

MENU

Half Rotisserie Chicken

Chicken and Rib Combo

Super Combo Platter: chicken, ribs and shrimp

Baby Back Ribs Platter

Combo Special Sirloin Steak and Ribs

Crispy Fish and Shrimp Platter

All Served with corn bread, coleslaw and a choice of baked potato or French fries

Ice Cream

Unlimited Soda * Coffee * Hot Tea



Daniela Trattoria

Italian Cuisine

<http://danielarestaurant.com>

Location

728 8th Avenue
(between 45th & 46th Streets)
Mid West Side
<http://g.co/maps/x84h9>

Located in the midst of New York's great and thriving Theatre District, Daniela Trattoria Restaurant is a haven for those who love Italian food. Newly renovated, the restaurant offers groups a beautifully appointed private dining room that can accommodate up to 70 people. Natural wood tables and chairs, tastefully decorated red brick walls, and stylishly tiled floors combine to provide guests with an ambience that is charming, relaxing and conducive to good times and a wonderful dining experience.

The group menu includes either a three- or four-course dinner. The three-course menu features the special soup of the day or a tossed house salad, various quality entrées and dessert. The four-course menu offers more choice, including various tempting appetizers such as sweet, succulent Fried Calamari, hearty, rich Portabello Balsamico and premium Hot Antipasto. For the second course choose from one of three authentic pastas. The third course offers four different premium entrées including the restaurant's unique and tasty Salmon Daniela's. Save room for the fourth course, a fine dessert, such as cheesecake, tiramisu or cannolis.

For those who want their New York experience to include special moments with food, friends and fine times, Daniela Trattoria Restaurant offers a sublime Italian menu, a convenient location, and a winning atmosphere.

LUNCH MENU

1st COURSE (select one)

Chef's Soup of the Day * Daniela's House Salad

2nd COURSE (select one)

Hot Sandwich with Chicken Parm or Grilled Chicken or Sausage and Peppers * Individual Pizza * Rigatoni Bolognese * Rafalle e Salmone

3rd COURSE (select one)

Fresh Fruit * Carrot Cake
(Includes Coffee or Tea)

DINNER MENU #1

1st COURSE (select one)

Chef's Soup of the Day * Daniela's House Salad

2nd COURSE (select one)

Penne Alfredo * Rigatoni Bolognese * Lasagna * Chicken Marsala * Chicken Francaise * Eggplant Parmigiana

3rd COURSE

Family Style Dessert
Strawberry Cheesecake and Tiramisu and Canollis
(Includes Coffee or Tea)

DINNER MENU #2

1st COURSE

Family Style Appetizer
Fried Calamari * Portabello Balsamico * Daniela's House Salad * Hot Antipasto * Homemade Mozzarella Sticks

2nd COURSE

Family Style Pasta
Rigatoni Bolognese and Penne Vodka and Orichette Baresi

menu continued on next page

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3rd COURSE (select one)

Chicken Marsala * Eggplant Parmigiana *

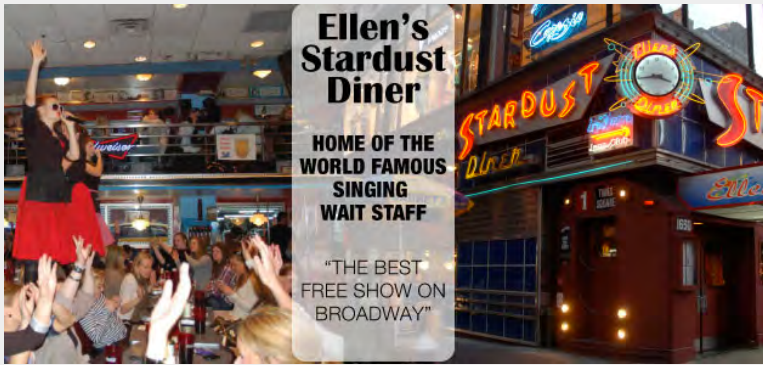
Veal Piccata * Salmon Daniela's

4th COURSE

Family Style Dessert

Strawberry Cheesecake and Tiramisu and Cannolis

(Includes Coffee or Tea)



Location

Ellen's Stardust Diner

American Cuisine

<http://www.ellensstardustdiner.com>

1650 Broadway

(at 51st Street)

Mid Town

<http://g.co/maps/jevd6>

With a unique ambience that combines pop-modern and 50s styles, Ellen's Stardust Diner features singing waiters and waitresses decked out in clothes that go back to the time when Frankie and Annette were teen icons. There's a real record hop feel to this restaurant that includes booths and chairs with red upholstery and pepper-grey tables with chrome trim.

Lunch includes burgers, chicken fingers, chicken sandwich and fries. There's also pasta and salad. The dinner menu provides such diner classics as meatloaf, roast turkey and sirloin steak. Light beverages such as soda, coffee, iced tea and tea are included and for dessert there's Ellen's Mini Ice Cream Sundae.

Rock and roll permeates this thoroughly entertaining eating establishment. A perfect venue for theme-based casual dining and photo opportunities, your group will savor the upbeat, nostalgic ambience and traditional American diner favorites. There's plenty of room in this two-tiered establishment for groups of all sizes. It's a fun trip down memory lane or a history lesson for some in your group at Ellen's Stardust Diner.

LUNCH MENU

MAIN COURSE

American Cheeseburger * Chicken Fingers *
 Grilled Chicken Breast Sandwich *
(all above served with French fries)
 Large Caesar Salad with or without chicken *
 Pasta Pommodora with or without chicken

DESSERT

Mini Ice Cream Sundae

BEVERAGE

Soda, Iced Tea, Coffee or Tea

DINNER MENU

APPETIZER

Small Caesar Salad

MAIN COURSE

Sirloin Steak * Roast Turkey * Meatloaf *
 Chicken Breast Entrée *
 Large Chicken Caesar Salad *
 Pasta Pommodora with or without chicken

DESSERT

Mini Ice Cream Sundae * NY Best Brownie

BEVERAGE

Soda, Iced Tea, Coffee or Tea



H B Burger

American Cuisine

http://www.heartlandbrewery.com/HB_Burger.php

Location

127 West 43rd Street
(between 6th & 7th Avenues)

Mid Town

<http://g.co/maps/cfx3k>

You'll feel welcome and at home at H B Burger for this restaurant is very different from the other "fast food" burger joints. The relaxed atmosphere, delicious food and dedicated service make this an American favorite. If your group is looking for burgers, salads and fries, then this is the perfect place. Student groups will love this restaurant.

Try the tasty Southern Fried Pickle Spears and HB Buffalo Chips with Buffalo Ranch Dip. Hearty and nicely spiced Harland Nachos will take your taste buds to another place. Entrées include a hefty turkey burger, perfectly dressed Caesar chicken salad and penne pasta with marinara. Their French fries are fresh cut and use only Idaho potatoes. Succulent and flavorful, H B Burger's Heap of Onion Straws is as special as it gets when it comes to side dishes.

The restaurant offers a complete line of homemade sodas and their key lime pie is a simply wonderful dessert concoction.

H B Burger is a great place for fast, satisfying dining. If you are looking for a restaurant that offers traditional American food with some very nice twists, take your tour or theatre group to H B Burger.

STUDENT TOUR MENU

APPETIZER (select one, served family style)

Field of Green Salad with house vinaigrette *
Classic Caesar Salad *
Southern Fried Pickle Spears *
Heartland Nachos

MAIN COURSE (select two)

Mini Pulled Pork Sandwich on potato roll with BBQ sauce *
Mini Turkey Burgers, Three Bite Size on soft potato roll *
Mini Beef Burgers, Three Bite Size Black Angus on soft potato roll *
Herb Crusted Chicken Tenders with chipotle honey mustard *
Penne Pasta with marinara sauce

ACCOMPANIMENTS (select two)

Heap of Onion Straws * Cole Slaw * Mashed Potatoes * Tater Tots *
Fresh Cut Fries * Julienne Vegetables

DESSERT (select one)

Homemade Key Lime Pie * Platter of Cookies and Brownies

UNLIMITED HOMEMADE SODAS

Unlimited Root Beer * Diet Root Beer * Orange Cream *
Black Cherry * Chocolate * Pomegranate * Lime * Coke *
Diet Coke * Sprite



Hard Rock Café

American Cuisine

<http://www.hardrock.com/locations/cafes3/cafe.aspx?LocationID=99&MIBEnumID=3>

Location

1501 Broadway

(at 43rd Street)

Mid Town

<http://g.co/maps/267fh>

America loves rock and roll and America loves the Hard Rock Café. This truly special rock-themed restaurant has a diverse group menu that will please both hearty meat eaters and dedicated vegetarians.

Tender veggie burgers, creamy Caesar salads, and flavorful pulled pork are all available. For groups that desire a big dinner, there's the Hard Rock's ½ Rack of BBQ Ribs with French fries, coleslaw, or BBQ baked beans. The restaurant's Grilled Hawaiian Chicken with mashed potatoes and fresh vegetables is an exceptional creation.

Along with group lunch and dinner menus, the restaurant also offers breakfast.

Of course, you're going to love the rock theme that permeates this American restaurant. Rich in memories and memorabilia, the Hard Rock Café is a real audience pleaser. A visit to the Hard Rock Café is more than a fun dining experience; it's a front seat tour of our country's pop music history. Make it casual and light at the Hard Rock Café.

SOFT ROCK MENU

- Hamburger or Cheeseburger with seasoned French fries, lettuce, tomato and onion *
- Veggie Burger with seasoned French fries, lettuce tomato and onion *
- Grilled Chicken Caesar Salad
- Choice of Coffee, Tea, Soft Drink

CLASSIC ROCK MENU

- Cheeseburger or Bacon Cheeseburger with seasoned French fries, lettuce, tomato, and onion *
- Honey Mustard Grilled Chicken Sandwich with seasoned French fries, lettuce, tomato *
- BBQ Pulled Pork Sandwich with coleslaw and seasoned French fries *
- Veggie Burger with seasoned French fries, lettuce, tomato and onion *
- Grilled Chicken Caesar Salad
- Chocolate Chip Cookie
- Choice of Soda, Coffee, or Tea

ALTERNATIVE ROCK MENU

- Twisted Mac and Cheese (spicy 3-cheese sauce) with grilled chicken, garlic toast *
- ½ Rack of BBQ Ribs with seasoned French fries, coleslaw, or BBQ baked beans *
- Cheeseburger or Bacon Cheeseburger with seasoned French-fries, lettuce, tomatoes, onions, and pickles *
- Grilled Hawaiian Chicken with mashed potatoes and fresh vegetables *
- Veggie Burger with side salad
- Hot Fudge Sundae
- Choice of Coffee, Tea, or Soft Drink

Other menus including BOXED LUNCHEES and group breakfasts for 35 or more people are available. Please inquire.

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Heartland Brewery & Chophouse

American Cuisine

http://www.heartlandbrewery.com/Times_Square.php

Location

127 West 43rd Street
(between 6th & 7th Avenues)
Mid Town
<http://g.co/maps/k67aw>

Casual dining and an experienced wait staff await you at the Heartland Brewery and Chophouse. The food reflects the down-to-earth qualities that define the eclectic and hearty nature of great American food.

Appetizers include the specially flavored Chop House Tortilla Chips with Spinach Dip and spicy Buffalo Chicken Spring Roll. Their Crispy Fried Calamari with spicy Marinara is tender and nicely herbed.

The entrées are exceptional and include tender Skirt Steak and succulent Romanian Tenderloin. The signature St. Lewis Smoked Ribs with Heartland's Famous BBQ Sauce are as good as it gets. For those interested in a truly innovative entrée, make the amazing Wild Mushroom Ravioli with Asparagus in a tomato herb sauce among your group's selections. The generous sides include selections of various types of potato, spinach and mushroom dishes. For dessert, there's New York cheesecake or key lime pie. Every dinner is served with fresh baked bread and creamy butter.

The Heartland Brewery and Chophouse welcomes groups and is perfectly situated in Times Square to serve the theatre crowd. Good food and a setting that is both welcoming and comfortable—a perfect combination!

DINNER MENU

Fresh Baked Bread with creamy butter

APPETIZER (select one to be served family style)

Caesar Salad with garlic Parmesan croutons *
Field of Green Salad with house vinaigrette *
Buffalo Chicken Spring Roll

MAIN COURSE (select two)

Roasted Pork Loin with maple mustard glaze *
St. Lewis Smoked Ribs with Heartland's famous BBQ sauce *
Baked Atlantic salmon served with lemon and herb crust *
Wild Mushroom Ravioli with asparagus in a tomato herb sauce *
Chicken Marsala, with mushroom wine sauce

ACCOMPANIMENTS (select two)

Roasted Yukon Gold Potatoes with fresh herbs *
Homemade Mashed Idaho Potatoes *
Baked Asparagus with Parmesan *
Chophouse Classic Creamed Spinach * Sautéed Mushrooms *
Sweet Potato Mash * Fresh Cut Fries * Sautéed Spinach

DESSERT (select one)

Key Lime Pie * NY Cheesecake

Unlimited Coffee, Tea, Sodas



Hurley's

Continental Cuisine

<http://www.hurleynyc.com/media/hurleys.html>

Location

232 West 48th Street
(between Broadway & 8th Avenue)
Mid Town
<http://g.co/maps/xenm6>

Hurley's has a century-long history of being a bastion for New York's hungry theatergoers. Beautiful, dark hardwoods, richly upholstered furniture and elegantly detailed wall coverings define this establishment's tasteful interior. Groups are welcome at this restaurant that has a long-standing tradition of ensuring patrons make their curtain time.

Lunch and dinner menus are diverse and satisfying. Appetizers include French Onion Soup, Lobster Bisque and Beefsteak Tomato with Fresh Mozzarella and Basil. If you're in the mood for Thai food, you won't be disappointed by the beautifully prepared entrée of Thai Chicken with spicy sesame noodles, field greens and Thai peanut dressing. The Beer Battered Cod Sandwich is sweetly fresh and tender, and the restaurant's Sirloin Steak Sandwich with mushrooms, onions and cheese on French bread with fries is a true signature favorite. The dinner menu includes three exceptional dishes: Grilled Red Snapper, Chicken Marsala and Shrimp Scampi with garlic sauce. At meal's end, indulge one of three rich desserts: Midnight Chocolate Mousse Cake, Tollhouse Cookie Pie or New York Cheesecake.

This NYC historical landmark, in the heart of the Theatre District, has been serving food to theatre goers and visitors to New York since 1892. Hurley's is steeped in the type of tradition that defines great New York restaurants.

LUNCH MENU

APPETIZER

Mixed Green Salad with balsamic vinaigrette * Soup Du Jour *
Beefsteak Tomato, Fresh Mozzarella And Basil

MAIN COURSE

Pizza Margarita Classic, tomato, basil and mozzarella *
Handcrafted Veggie Burger with sun-dried tomato pesto and mozzarella cheese *
Chicken Parmesan over linguine *
Sirloin Steak Sandwich, mushrooms, onions, cheese on French bread with fries

DESSERT

Midnight Chocolate Mousse Cake * New York Cheesecake
Coffee or Tea

DINNER MENU #1

APPETIZER

Lobster Bisque * Soup du Jour * Caesar Salad *
Beefsteak Tomato, Fresh Mozzarella and Basil

MAIN COURSE

Grilled Salmon Filet, Charon sauce * Chicken Pot Pie *
Shrimp Scampi in garlic sauce * Shepherd's Pie *
Penne Pasta with broccoli, spinach, sun-dried tomato, garlic and olive oil
(All ENTRÉES served with baked potato and vegetable)

DESSERT

Midnight Chocolate Mousse Cake *
Tollhouse Cookie Pie * New York Cheesecake
Coffee or Tea

dinner menus continued on next page

DINNER MENU #2

APPETIZERS

BBQ Ribs * Lobster Bisque with crab meat * Caesar Salad

MAIN COURSE

Grilled Rib Eye Steak with onion rings and shiitake demi glaze *
Grilled Salmon Fillet with Charon sauce *
Chicken Berryhill with asparagus, mushrooms and champagne sauce
All above served with Baked Potato & Vegetables

DESSERT

Midnight Chocolate Mousse Cake *
New York Cheesecake * Pecan Pie

Coffee or Tea

PRE-THEATRE DINNER MENU

APPETIZER

French Onion Soup * Baked Stuffed Clams *
Lobster Bisque with crab meat * Caesar Salad

MAIN COURSE

Chicken Berryhill with sautéed mushrooms, asparagus and
champagne sauce *
Grilled Salmon Filet with Charon sauce *
Grilled Swordfish with mango chutney *
Veal Moran layered with mushrooms, black forest ham and baked with
Fontina cheese *
Tuscan Roasted Chicken
(All ENTRÉES served with baked potato and vegetables)

DESSERT

Ben and Jerry's Mint Chocolate Chunk, Vanilla or
Chocolate Ice Cream *
New York Cheese Cake * Pecan Pie *
Midnight Chocolate Mousse Cake

Coffee or Tea



Jekyll & Hyde Club Restaurant

American Cuisine

<http://www.jekyllandhydeclub.com/home.html>

Location

216 West 44th Street
(between 7th & 8th Avenues)
Mid Town
<http://goo.gl/maps/tE54c>

The Jekyll & Hyde Club Restaurant provides patrons with a truly unique dining experience that is harrowing, haunting and humorous. You can be scared silly, a tad spooked or totally distracted by the dark and foreboding atmosphere, special happenings and creatively designed ambience of the Jekyll & Hyde Club Restaurant.

Supposedly founded by the infamous Dr. Jekyll himself, the restaurant is extremely welcoming to groups looking for a dining experience that is entertaining, filled with surprises and a whole lot of fun. Jekyll & Hyde was created, above all, for great and memorable times.

The menu, which is American and Italian, is replete with carefully crafted salads, hearty burgers and generous entrées. Cobb and chef salads, steaks, fish and chicken dishes and hefty sandwiches are featured. Pasta and pizza are also a part of their popular menu. The appetizers are extensive and include nachos, calamari and sliders.

Anything can happen at Jekyll & Hyde. Experience it firsthand. You'll discover fantastic food served in an atmosphere that rivals any theatrical setting.

Menu Pricing:

**Monday–Thursday: Price Tier 1 / Friday & Sunday: Price Tier 2 /
Saturday: based on availability**

EXPLORERS MENU

MAIN COURSE (select one)

Burger (plain or with cheese) accompanied by French fries, lettuce, tomato and onion *

Chicken Fingers with French fries, lettuce, tomato and onion *

Cheese Pizza * Spaghetti with tomato sauce *

Grilled Chicken Caesar Salad

DESSERT

Ice Cream

BEVERAGES (select one)

Coffee * Tea * Soft Drink

CLUB MENU

SALAD (select one)

Caesar Salad * Mixed Baby Greens

MAIN COURSE (select one)

Burger with Swiss cheese, mushrooms and onions accompanied by French fries, lettuce, tomato and onion *

Penne Alla Vodka *

Grilled BBQ Chicken Sandwich with bacon, cheddar cheese and crispy onions accompanied by French fries, lettuce, tomato and onion

DESSERT

Ice Cream

BEVERAGES (select one)

Coffee * Tea * Soft Drink

Dr. Jekyll's menu on next page

DR. JEKYLL'S MENU

FAMILY STYLE APPETIZERS (select two)

Chicken Wings (Buffalo or BBQ) * Mozzarella Sticks *
Chicken Strips * Nachos Grande

SALAD (select one)

Caesar Salad * Mixed Baby Greens

MAIN COURSE (select one)

12 oz. N.Y. Strip Steak with mashed potatoes *
Cheese Tortellini with pomodoro sauce and prosciutto *
Extra Crispy Fried Chicken with mashed potatoes, gravy and biscuits

DESSERT

Ice Cream

BEVERAGES (select one)

Coffee * Tea * Soft Drink



Legends New York City

American Cuisine

<http://www.legends33.com/media/legends.html>

Location

6 West 33rd Street
(between 5th Ave. & Broadway)

Mid Town

<http://g.co/maps/q9c8v>

This is a multi-level sports-focused restaurant that embraces its athletic theme thoroughly. Deep wood tones, plenty of big screen TVs and nicely appointed tables and booths are all a part of this casual restaurant's atmosphere. There's always some sporting event being broadcast at Legends whether it's being played in the U.S. or in another part of the world.

Legends offers a Student Tour Lunch Menu that includes mixed green salad and student favorites such as hamburgers and cheeseburgers, fish and chips, and macaroni and cheese. Fries or mashed potatoes are included as is a dessert of vanilla ice cream. Soft drinks are served with lunch.

The dinner menu offers three entrées: Grilled Breast of Chicken with Sautéed Vegetables and Pan Gravy; Broiled Sole Filet with Saffron Rice and Lemon Butter Sauce and Pasta Primavera with Garden Vegetables in a Parmesan Cream Sauce. All include salad, dessert and sodas, coffee or tea.

Legends is a happening sports eatery with lots of room and great service for groups interested in a casual dining experience. There's a special lunch menu for students and plenty of sports-related memorabilia to enhance the atmosphere.

STUDENT TOUR LUNCH MENU

APPETIZER

Mixed Green Salad

MAIN COURSE

Hamburger or Cheeseburger with fries *

Fish and Chips with fries *

Shepherd's Pie *

Bangers (Irish Sausages) and mashed potatoes with gravy *

Macaroni and Cheese

DESSERT

Vanilla ice cream

BEVERAGES

Soda * Soft drinks

DINNER MENU

APPETIZER

Mixed Green Salad

MAIN COURSE

Grilled Breast of Chicken with sautéed vegetables and pan gravy *

Broiled Sole Filet with saffron rice and lemon butter sauce *

Pasta Primavera Garden Vegetables in a Parmesan cream sauce

DESSERT

Bread Pudding or Chocolate Brownie

BEVERAGES

Sodas, Coffee and Tea



Lexington Yacht Cruise

Continental Cuisine

Maritime Cruise

<http://www.lexingtonclassiccruises.com/>

Location

Maritime Cruise

Enjoy a wonderful Lexington Yacht Cruise that includes a 3+ hour excursion, a perfectly prepared meal, engaging entertainment and beautiful sites. The *Lexington* is a classically styled yacht with brilliantly polished wood handrails, a fine mahogany dining room and carefully crafted teak decks. These features and the canopy-covered bridge deck will bring you back to the era of the great yachts—the 1920s. Yet, it is a totally modern yacht that includes all conveniences.

Groups can savor amazing food while enjoying a lovely cruise. A special buffet can be prepared specifically for your group that includes various stations. Groups of 60 or more may choose seven hors d'oeuvres from a list of close to two-dozen. Choices include Shrimp and Mango Salsa in Tortilla cup, Traditional Pizza Triangles with your choice of topping and Lemon Marinated Lamb Kabobs with Cilantro Yogurt Sauce.

To further customize your meal, select one entrée from the carve station, a side dish, one entrée from the ethnic station and one dessert. Coffee and tea are included. The carving station option can be chosen from six different meats, including Grilled Marinated Flank Steak, Honey Apricot Glazed Ham and Cajun Roasted Turkey with Creole Gravy. The ethnic station includes Asian, Italian and Mexican dishes, while sides are amazingly creative.

PLEASE INQUIRE

There are many cruise and meal options.

Various schedules apply during certain times of the year.

Pricing varies by locations, time of year, meal options, music, night cruise, etc.



Marco Polo Cruises

American Cuisine

Maritime Cruise

<http://www.marcopolocruises.com/boats.html>

Location

Maritime Cruise

Marco Polo Cruises offers six different yachts for your waterway and dining pleasure. Lunch and dinner cruises are available and offer multiple menus, which may be customized. The buffet lunch and the DJ are especially popular with student groups. Chart your course, plan your menu and work out every detail with the staff of Marco Polo Cruises.

The 100-foot long *Cabana*, which is certified for 150 passengers, is perfect for a student cruise. If you have a smaller group, the 90-foot *Halfmoon* with room for 90 may be your best choice. For very large groups, the *Harbor Lights* is a spacious and ultra modern yacht that is certified for 350 passengers.

For over 18 years, Marco Polo Cruises have been taking passengers along New York's beautiful waterways. Create a unique and exciting experience for your group as you leave the city behind for a few hours and enjoy Manhattan from a different perspective.

PLEASE INQUIRE

There are many cruise and meal options.

Various schedules apply during certain times of the year.

Pricing varies by locations, time of year, meal options, music, night cruise, etc.

Mont Blanc

European Cuisine

<http://www.montblancrestaurant.com/>

Location

315 West 48th Street
(between 8th & 9th Avenues)
Mid West Side
<http://g.co/maps/gh2m3>



Mont Blanc's wonderful food and pleasant atmosphere make this restaurant a favorite place to dine.

Located in the center of the theatre district, Mont Blanc is a truly special restaurant offering a range of finely prepared dishes. Able to accommodate your group prior to a matinee or evening performance, the cordial wait staff will be sure to facilitate your stay, ensuring that every detail is attended to and that your dining experience is perfect.

For lunch or dinner, choose from various appetizers, including luscious Herring in Sour Cream or their Pate de Jour. Lunch dishes include tender Viennese Veal Dumpling, light Omelette a la Francise and a very special Spinach Linguine with Pesto Sauce. Dinner entrées offer more variety, including the beautiful combination of Linguine and Farm Raised Manila Clams or the enchanting pasta dish Farfalle Delle Stagione. Lunch and dinner include vegetables, potato, dessert and coffee or tea.

Your group certainly will have a great time at Mont Blanc. The cuisine is first rate and the ambience encourages relaxation and pure enjoyment. With an international menu, Mont Blanc is sure to please all.

LUNCH MENU

APPETIZER

Herring and Sour Cream * Pate de Jour * Soup du Jour

Salad

MAIN COURSE

Viennese Veal Dumpling * Chicken Breast au Marsala *
Breaded Pork Chop * Omelette a la Francise *
Spinach Linguine-Pesto Sauce * Grilled Salmon *
(Above served with potato and vegetable)

DESSERT

Chocolate Mousse * Black Cherry Sundae * Apple Strudel

Coffee or Hot Tea

DINNER MENU

APPETIZER

Herring and Sour Cream * Pate de Jour *
Fresh Mozzarella and Seasonal Tomatoes * Potage du Jour

Salad

MAIN COURSE

Grilled Fillet of Salmon * Wiener Schnitzel * Breaded Pork Chop *
Viennese Veal Dumpling * Chicken Breast au Marsala *
Linguine and Farm Raised Manila Clams *
Farfalle Delle Stagione * Spinach Linguine-Pesto Sauce *
(Above served with potato and vegetables)

DESSERT

Flourless Chocolate Cake * Apple Strudel *
Meringue Glace with Ice Cream * Fresh Fruit

Coffee and Tea

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Noa Danielle

Continental Cuisine

<http://manhattansteamboat.typepad.com/>

Location

Chelsea Piers

Maritime Cruise



Manhattan Steamboat's classic-style yacht *Noa Danielle* offers the perfect venue for that special group experience that includes an extraordinary water adventure and fine dining. The *Noa Danielle*, which is certified for 49 guests, was first built as a private vessel. This is an amazing, upscale yacht and not your common party boat or dinner cruise vessel.

Manhattan Steamboat has booked unique dining experiences for an array of celebrities, companies and officials, including Jon Stewart of the Daily Show, NY Governor Andrew Cuomo and Sandra Lee, Former NY governor George Pataki, the George Soros family, Goldman Sachs, Google, Jewelry Designer David Yurman and the Italian Ambassador to the United Nations.

Manhattan Steamboat strives to provides a premium experience, one that is customized to you and your group. Menus can be specially designed for your event and each detail is considered. As part of the planning process, an appointment for a private tour of the vessel can be scheduled.

A cruise on the *Noa Danielle* offers a one-of-a-kind waterway adventure you'll remember forever.

PLEASE INQUIRE

There are many cruise and meal options.

Various schedules apply during certain times of the year.

Pricing varies by locations, time of year, meal options, music, night cruise, etc.



Paname Restaurant

French Cuisine

<http://panamenyc.com>

Location

1068 2nd Ave.

(between 56th & 57th Streets)

Mid East Side

<http://goo.gl/maps/ColLE>

If your group desires fine dining and French cuisine as part of their New York experience, then Paname Restaurant will ably fulfill those desires. Tastefully and subtly decorated and featuring a menu that defines fine dining, Paname is the perfect destination for those wanting carefully crafted and created dishes and refined service in a pleasant atmosphere.

Start with an appetizer, such as Tuna Tartar, Escargots de Bourgogne or Grilled Portabello Mushroom with Mozzarella. Featured salads include Caesar Salad, Asparagus Vinaigrette and Beets Salad. Fine dishes, such as Lobster Ravioli with Cream Sauce, Bouillabaisse with Shrimp, Cod, Clams, Mussels and Seafood in Broth with Garlic Aioli, and Hanger Steak Thin-Cut Butterfly Bistro Style are a few of the quality entrees. Side dishes such as steamed asparagus or broccoli, herbed roasted vegetables, and French fries are available on a daily basis.

Paname Restaurant, a neighborhood French restaurant, welcomes groups looking to discover and enjoy premium cuisine served in an elegant setting. At the Paname Restaurant, you can create the perfect fine dining experience for your group.

LUNCH MENU

APPETIZER

Soup du Jour * Mesclun Salad * Caesar Salad

MAIN COURSE (select one)

Hamburger * Mussels Marinieres *

Filet of Sole Meuniere Almandine *

Organic Chicken Breast with black olive tapenade, sun-dried tomatoes and lemon white wine sauce *

Caesar Salad with Grilled Chicken * Chicken Paillard *

Penne la Vodka * Spaghetti Bolognese *

Niman Ranch Pork Scaloppini with mushroom cream sauce

DESSERT DU JOUR

BEVERAGES

Soda, Coffee and Tea

DINNER MENU

APPETIZER

Soup du Jour * Mesclun Salad *

Caesar Salad * Quiche Lorraine

MAIN COURSE (select one)

Mussels Marinieres *

Filet of Sole Meuniere Almandine *

Organic Chicken Breast with black olive tapenade, sun-dried tomatoes and lemon white wine sauce *

Chicken Milanese * Pasta Puttanesca *

Hanger Steak with French fries

DESSERT DU JOUR

BEVERAGES

Soda, Coffee and Tea

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Peking Duck House

Chinese Cuisine

http://www.pekingduckhousenyc.com/?page_id=86

Location

28 Mott Street

Lower Manhattan

<http://g.co/maps/x6uh7>

It's difficult to find a more authentic Chinese restaurant than the Peking Duck House located in Manhattan's Chinatown. The interior provides ample space and is decorated in a simple but authentic Asian style. The atmosphere is bright and inviting.

Groups may choose from various lunch or dinner menus. Appetizers include tasty Chicken Corn Soup, light Vegetable Spring Rolls and hot Steamed Dumpling. Their specialty, tender Peking duck, is always on the menu. Other choices include genuine General Tso's Chicken, spiced Twin Lobster with ginger and scallions and melt-in-your-mouth Sautéed Fillet Mignon with broccoli. Like something a tad spicy? Try their Prawns with Chili sauce. Sautéed Mix Vegetables and assorted Fried Rice are offered with each dinner. Dessert and beverage always are included.

This is a great choice for groups touring Chinatown or for those wanting a bit of a jaunt after a Broadway or Off-Broadway matinee. Leave some time to shop around the district and to take in the ambience of this cultural enclave. The Peking Duck House is well worth the trip.

** Menu is served family style **

LUNCH (Monday – Friday)

Chicken corn soup *

Vegetable Spring Rolls * Steamed Dumpling *

Prawns with ginger and scallions *

General Tso's Chicken * Beef with Broccoli *

Sautéed Mix Vegetables * Slices Pork with Garlic Sauce *

Assorted Fried Rice

Pineapple and Fortune Cookies

Hot Tea

UPGRADED LUNCH (Monday – Sunday)

Assorted Corn Soup *

Vegetable Spring Rolls * Steamed Dumpling * Peking Duck *

Prawns with ginger and scallions *

General Tso's Chicken * Beef with Broccoli *

Sautéed Mix Vegetables * Assorted Fried Rice

Fried Bananas with walnuts and fortune cookies

Hot Tea

LUNCH (Monday – Sunday)

DINNER (Monday – Friday)

Assorted Corn Soup *

Spare Ribs with Honey * Vegetable Spring Rolls *

Steamed Dumpling *

Peking duck * General Tso's Chicken * Beef with Broccoli *

Sautéed Mix Vegetables * Assorted Fried Rice

Fried Bananas with walnuts and fortune cookies

Hot Tea

menu continued on next page

LUNCH or DINNER (served anytime)

Seafood corn soup * Steamed Dumpling *

Shrimp Ball * Spare Ribs with honey *

Vegetable Spring Rolls *

Peking Duck *

Twin Lobster with ginger and scallions *

Sautéed Fillet Mignon with broccoli *

Prawns with Chili sauce *

Sliced Chicken with orange flavor *

Sautéed Mix Vegetables *

Assorted Fried Rice

Fried Bananas with walnuts

Hot Tea



Pete's Tavern

American Cuisine

<http://www.petestavern.com/>

Location

129 East 18th Street
(between Park & 3rd Avenues)
Lower East Side
<http://g.co/maps/fm4rr>

Pete's Tavern, located near Gramercy Park, was established in 1864 and is the oldest continuously operating bar and restaurant in New York City. A trip to Pete's Tavern means a trip back in time. This 19th century establishment, which owes part of its legend to the famed author O. Henry, has been seen in innumerable movies and on various TV shows. Its diverse and long history aside, what differentiates Pete's Tavern from so many other dining establishments is its fine Italian-American cuisine. Many consider it to be the best in Manhattan.

For groups, this restaurant is a real find. The menu has been refined to offer theater and tour groups various choices, among them some of their finest dishes. Appetizers are mouthwatering and include lightly breaded Fried Calamari, finely spiced Clams Oreganata and savory Stuffed Mushrooms.

The dinner menu offers a wonderful Seared Shell Steak with Wine Sauce served with potato and vegetables. The Veal Cutlet Parmigiana served with Pasta is sweetly tender. Groups have numerous choices regarding drinks and desserts.

The service, food and ambiance are all as good and as genuine as they can get. Weather permitting, Pete's also offers sidewalk seating. Pete's Tavern is an authentic New York gem.

LUNCH or DINNER

APPETIZER (select one)

Fried Calamari * Clams Oreganata * Stuffed Mushrooms *
Cup of Soup or Salad (select one)

MAIN COURSE (select one)

Chicken Breasts A La Rossi * Fish of the Day * Penne a la Vodka *
NY Cut Shell Steak Sandwich with lettuce, tomato, coleslaw and fries

DESSERT (select one)

Spumoni, Tortoni, Apple Pie, Pecan Pie
Coffee or Tea

DINNER

APPETIZER (select one)

Fried Calamari * Baked Three Cheese Manicotti

Mixed Green Salad with choice of homemade dressing

MAIN COURSE (select one)

Chicken Breast du Jour with potato and vegetables *
Veal Cutlet Parmigiana served with pasta *
Roasted Filet of Salmon served with potato and vegetables *
Seared Shell Steak with wine sauce, potato and vegetables

DESSERT (select one)

Pecan Pie * Apple Pie * Tortoni * Spumoni * Cheese Cake

Coffee and Tea

ALSO includes two (2) mixed drinks per person

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Petrossian

French Cuisine

<http://www.petrossian.com/restaurant.html>

Location

182 West 58th Street

(at 7th Avenue)

Mid East Side

<http://g.co/maps/ygtyc>

For groups that desire the ultimate elegant dining experience, there is Petrossian. Named after the the family that founded this gourmet restaurant, this establishment offers French-influenced contemporary cuisine.

Located in the historic Alwyn Court Building on the West Side of Manhattan, Petrossian features a dining room designed by Ion Oroveanu. Petrossian's upscale design elements combine to create a look that is unique, inspired and ultimately pleasing to the eye. From the Lalique crystal wall sconces to the Limoges china that grace each table, every element is coordinated to create the ultimate unified effect.

Groups may enjoy the dinner menu daily or the brunch menu on Saturday and Sunday. Every dish is created with the best and freshest ingredients. Entrées include Seared Wild Salmon, Roasted Hanger Steak and Crispy Duck Breast. For brunch indulge in their Premier Smoked Salmon or Duck Confit Risotto with wild mushrooms. The food is superb! You'll long remember your dinner or brunch at Petrossian.

Both Carnegie Hall and Lincoln Center are nearby, making this the perfect place to go prior to the ballet, opera or concert. Since 1984, Petrossian has been serving premium cuisine to a discerning clientele.

BRUNCH

Served Saturday and Sunday

APPETIZER (pre-select two)

Our Premier Smoked Salmon served with toasts points, and crème fraiche *

Cassis Poached Pear and La Peral Cheese Salad with toasted walnut vinaigrette *

Smoked Fish and Bagel Platter with smoked salmon, smoked sable and accompaniments *

Petrossian Borscht with crème fraiche and pirojkis *

Duck Confit Risotto with wild mushrooms, black truffles and fines herbes

MAIN COURSE (pre-select two)

Southern Buttermilk Pancakes with ricotta, blueberries, blueberry preserves, vanilla Chantilly cream *

Eggs Benedict with smoked salmon and sautéed baby spinach *

Seared Wild Salmon with ricotta potato cake, salmon roe, sour cream and tarragon sauce *

Grilled Skirt Steak *

Scrambled eggs with crushed herbed potatoes, port wine reduction

DESSERT (pre-select two)

Seasonal Fruit Tart *

Opera Cake *

Chocolate Opera Cake with vanilla ice cream *

Fruit Mousse with raspberry coulis

Coffee and Tea Service

lunch and dinner menus continued on next page

LUNCH

APPETIZER (pre-select two)

Traditional Borscht with pirojkis and crème fraiche *

Salmon Tartare with salmon roe, crème fraiche and lemon sauce *

Petrossian Smoked Salmon served with toasts points,
crème fraiche and dill *

Field Green Salad with radishes, cherry tomatoes, crumbled chevre

MAIN COURSE (pre-select two)

Seared Atlantic Salmon with ratatouille, spinach and basil oil *

Roast Free Range Chicken with potato puree, stewed cranberries,
roasted Brussel sprouts and brown sauce *

Grilled Hanger Steak with sautéed seasonal vegetables,
bacon lardons and red wine sauce

DESSERT (pre-select two)

Seasonal Fruit Tart * Fruit Mousse with raspberry coulis *

Opera Cake with vanilla ice cream *

Coffee and Tea Service

PRIX FIXE DINNER

APPETIZER (pre-select two)

Seasonal Soup *

Garden Salad, dry cherries, blue cheese *

Transmontanus USA Farmed Caviar – Served on a Blini with
crème fraiche (Additional \$17.00) *

Petrossian Salmon Tartare *

Smoked and Fresh Salmon, croutons, sour cream tarragon sauce *

Smoked Trout Salad with red beets, watercress, walnuts,
walnut oil vinaigrette

MAIN COURSE (pre-select two)

Seared Striped Bass with red beets, carrot puree, sautéed spinach *

Sautéed Atlantic Cod with brussels sprouts, red pepper,
bacon lardons, parsley risotto *

Pan Roasted Duck Breast with roasted pearl onions, Yukon gold
potatoes, carrots, apple puree *

Roast Petit Filet Mignon with potato puree, baby spinach and
red wine sauce

DESSERT (pre-select two)

Seasonal Fruit Tart * Opera Cake with vanilla ice cream *

Fruit Mousse with raspberry coulis

Coffee and Tea Service

dinner menus continued on next page

PRINCE DINNER

APPETIZER (pre-select two)

Foie Gras Salad Haricot Verts with green apple and walnuts *

Petrossian Borscht with crème fraiche and pirojkis *

Yellow Fin Tuna Sashimi with daikon radish, scallions,
two saki soy sauce *

Petrossian Salmon Sampler: Our Premier Smoked, Classic Tsar Cut
Jamaican Spiced, Tsar Black Sea Spiced and Salmon Roe

MAIN COURSE (pre-select two)

Pan Seared Sea Bass with melted eggplant, Provencal tomato sauce *

Lobster Risotto with sautéed porcini mushrooms, parmesan and
fines herbs *

Seared Long Island Duck Breast with soy braised bok choy,
duck confit wild rice and star anise sauce *

Roast Filet Mignon with potato puree, sautéed spinach and
red wine reduction

DESSERT (pre-select two)

Seasonal Fruit Tart * Opera Cake with vanilla ice cream *

Fruit Mousse with raspberry coulis

Coffee or Tea Service

ROYAL DINNER

CAVIAR

Caviar Transmontanus USA Farmed 15 gr. Presentation

Served with toast points and crème fraiche

APPETIZER (pre-select two)

Caviar and Steak Tartare * Seared Hudson Valley Foie Gras *

Piquillo peppers, shallots, capers and Armagnac,

Caviar Royal Transmontanus USA *

Petrossian Tasting: Foie Gras, Transmontanus USA Caviar, Smoked
Salmon on Blinis *

Poached Rhubarb, Parsnip Puree * Seared Rare Tuna *

Smoked Sturgeon, Cucumber and Crème Fraiche, Caviar Royal
Transmontanus USA

MAIN COURSE (pre-select two)

Pan Roasted Chilean Sea Bass with braised Nantes carrots,
black olives, Caviar Royal Transmontanus USA, Braising Juices *

Herb Roasted Maine Lobster with risotto, sautéed Porcini mushrooms,
Caviar Royal Transmontanus USA *

Seared West Coast Sturgeon with asparagus and fingerling potato
salad, Caviar Beurre Blanc *

Sauteed Black Angus Filet with black truffle potato puree, Sautéed
Chanterelles, Sauce Perigourdine

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menu continued on next page

DESSERT

Petrossian Dessert Tasting

The Chef's Selection

Coffee or Tea Service



Planet Hollywood

American Cuisine

<http://www.planethollywoodintl.com/locations/new-york>

Location

1540 Broadway

(at 45th Street)

Mid Town

<http://g.co/maps/t8wqp>

Planet Hollywood, with its Silver Screen theme, can be described as Tinsel Town comes to the Great White Way. Sit amidst memorabilia, talk about your favorite movies and stars and get down to some star-studded eating before the show.

The Movie Star Classic Menu is designed to please all groups. Grilled chicken, char-grilled burgers and barbecue pulled pork are highlights. Or you may decide you're in the mood for a Caesar salad laced with creamy Caesar dressing and topped with grilled chicken. The Penne Pasta Pomodoro blends spaghetti with fresh Roma tomato sauce, extra virgin olive oil, basil and aged Parmesan cheese. It's a delightful concoction.

The bright lights in Planet Hollywood rival those outside on Broadway. The ambiance is worthy of an Oscar and the dishes are perfect for those who want light to medium fare prepared and served in plenty of time to allow your group to easily get to your show. The stars are always out in Planet Hollywood where Tinsel Town comes alive and there's always a happy ending. Enjoy the show!

MOVIE STAR CLASSIC MENU

(Groups of 20 or more)

Grilled Chicken Breast Sandwich served with lettuce, tomato, and French fries *

Classic Hamburger or Cheeseburger-Char-grilled ground beef served on sesame bun with choice of lettuce, tomato, red onion dill pickle and French fries *

BBQ Pulled Pork Sandwich *

Penne Pasta Pomodoro – Fresh Roma tomato sauce, extra virgin olive oil, basil and aged Parmesan cheese blended with spaghetti *

Grilled Chicken Caesar Salad-Crisp romaine lettuce tossed with creamy Caesar dressing and garlic croutons topped with grilled chicken

Chef's Selections of Desserts

Soda, Coffee, Hot Tea

Other menus available, please inquire.



Puglia

Italian Cuisine

<http://www.pugliaofnyc.com/>

Location

189 Hester Street

Lower East Side

<http://g.co/maps/k4ncb>

Puglia Restaurant is an authentic bistro in the heart of Little Italy with a reputation for being a wonderful neighborhood Italian eatery.

The restaurant was founded in 1919 by Gregorio Garofalo who immigrated to America from the Puglia region of Southern Italy. The original Puglia Restaurant started in a basement with Garofalo cooking on coal stoves and serving up authentic dishes and homemade wines. Now, more than 90 years later, a third generation oversees his original venture, utilizing his recipes and their newfound knowledge of foods and cooking.

Today, Puglia Restaurant serves up traditional Italian food, including lasagna, ziti, chicken Parmesan and spaghetti and meatballs. All dinners include garlic bread, the house salad, dessert and a beverage.

Your dinner at Puglia Restaurant will be delicious, served hot and fresh by a wait staff that will attend to your every need. This is a great stop for those touring through the Lower East Side or wanting to get away from glitz and hubbub of Times Square and Broadway. Your experience at Puglia Restaurant will be genuine in every way.

LUNCH or DINNER MENU #1

House Salad

Garlic Bread

MAIN COURSE

Chicken Cutlet Parmesan with spaghetti * Lasagna *
Spaghetti and Meatballs * Baked Ziti * Eggplant Parmesan

DESSERT

Ice Cream

Coffee, Hot Tea, Soda

DINNER MENU #2

APPETIZER

Served Family Style

Hot Antipasto includes shrimp, clams, eggplant, stuffed mushrooms,
fried zucchini, potato croquettes *

Garlic Bread * Caesar Salad

MAIN COURSE

Choice of

Stuffed Eggplant with pasta * Chicken Parmigana *

Lasagna and Meatballs *

Veal Scallopine Marsala with pasta *

Shrimp Organata with pasta or Shrimp Francaise

BEVERAGE

One bottle of House Wine * Pitcher of Beer or Soda

1-Choice per 5-persons

DESSERT

Cheesecake * Cannoli * Chocolate Fudge Cake

Cappucino * Espresso * American Coffee

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Spirit Dining Cruises

Continental Cuisine

Maritime Cruise

<http://www.spiritofnewyork.com/>

<http://groups.entertainmentcruises.com/NY/Spirit/home>

Location

Maritime Cruise

Spirit Cruises provide unique waterway and dining experiences for students and adults. The *Spirit of New York* is a contemporary vessel that may be booked for anywhere from 20 to 600 passengers.

Wondrous views, specially created grand buffets and great events, including the chance to enjoy their dance floors, a Top-40 DJ and singing staff are all included. There's an array of cruise packages that are designed for every group imaginable, including tour, student and camps. Your Spirit Cruise is ready to go any time you are.

Book the *Spirit of New York* (and once it is refurbished and newly outfitted the *Spirit of New Jersey*) for Breakfast, Lunch, Midday and Dinner cruises. Fireworks and Moonlight excursions may be arranged. The line also offers the National 9/11 Memorial Cruise, which is a truly unforgettable experience.

Affordable, fun and unique, a Spirit Cruise has something for everyone.

PLEASE INQUIRE

There are many cruise and meal options.

Various schedules apply during certain times of the year.

Pricing varies by locations, time of year, meal options, music, night cruise, etc.

St. Andrews

European Cuisine

<http://www.standrewsnyc.com/>

Location

140 West 46th Street
(between 6th & 7th Avenues)
Mid Town
<http://g.co/maps/4ea6w>



Located between 6th Avenue and 46th Street, St. Andrews provides theatre groups and others visiting New York City with a fine setting to enjoy food and friends. The restaurant offers a diverse menu and is able to accommodate groups with ease. With a focus on service and expertly prepared food, St. Andrews gives those headed to a Broadway or Off-Broadway show or other event the chance to relish a truly special dinner.

Appetizers include Baby Greens Salad, P.E.I Mussels served with garlic toast and steamed in lemon, garlic and white wine, and Maryland Crab Cake with vegetable ratatouille and a wholegrain mustard tartar sauce. Dinner entrées are various with everything from Grilled Rib Eye Steak served over caramelized onions and mushrooms and with scallion whipped potatoes to Pan Seared Mahi Mahi with sweet potatoes, crabmeat, oyster mushrooms and a red bell pepper sauce. An American classic, BBQ Baby Back Ribs with coleslaw and fresh cut French fries, is a favorite of many. Included with dinner is Crème Brulee or ice cream and tea or coffee.

St. Andrews, with its solid red and red plaid upholstery, deep-grained wood trim and pleasantly toned off-white walls provides patrons with a soothing atmosphere. The choices are wide-ranging and the food is expertly prepared and quickly and competently served. Providing groups with numerous and quite different menu options, this is a real find.

LUNCH MENU

APPETIZER

Baby Greens Salad * Caesar Salad * Soup of the Day

MAIN COURSE

St. Andrews Char Grilled Burger with American, Swiss, cheddar, blue or mozzarella served with fresh cut French fries *

Belhaven Battered Fish n' Chips *

Artichoke Ravioli with cherry tomatoes, asparagus and extra virgin olive oil *

Grilled Chicken on Baby Greens with beets, oven roasted tomatoes, toasted cumin chick peas and feta cheese

DESSERT

Selection of Homemade Cookies
Tea or Coffee

LUNCH or DINNER MENU

APPETIZER

Baby Greens Salad * Caesar Salad * Soup of the Day

MAIN COURSE

Baby Spinach Salad with portobello mushrooms, crispy goat cheese and caramelized onions in a roasted tomato vinaigrette *

Crispy Skin Scottish Isle Salmon with scallion potato cake, caramelized baby carrots and spinach in a parsnip leek broth *

Penne Pasta with grilled chicken, Portobello mushrooms and sun dried tomatoes in a basil pesto *

Maryland Crab Cake Sandwich served on sourdough roll topped with coleslaw, chipotle aioli and fresh cut French fries

DESSERT

Crème Brûlée or Ice Cream
Tea or Coffee

dinner menu continued on next page

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DINNER MENU

APPETIZER

Baby Greens Salad *

P.E.I Mussels served with garlic toast steamed in lemon, garlic and white wine *

Maryland Crab Cake with vegetable ratatouille and a whole-grain mustard tartar sauce *

Beefsteak Tomato Salad with Maytag blue cheese, grilled red onions, crumbled Ayreshire bacon and balsamic vinaigrette *

MAIN COURSE

Grilled Rib Eye Steak over caramelized onions and mushrooms with scallion whipped potatoes *

Roasted Thistle Honey Free Range Chicken with sautéed lemon spinach and whipped potatoes *

Pan Seared Mahi Mahi with sweet potatoes, crab meat, oyster mushrooms and a red bell pepper sauce *

BBQ Baby Back Ribs with coleslaw and fresh cut French fries

DESSERT

Crème Brûlée or Ice Cream

Tea or Coffee

Star of America

Continental Cuisine

Maritime Cruise

<http://manhattansteamboat.typepad.com/>

Location

Chelsea Piers

Maritime Cruise



Manhattan Steamboat's 130-foot luxury yacht *Star of America* offers the perfect venue for that special group experience that includes an extraordinary water adventure and a fine dining. The *Star of America*, which is certified for 149 guests, was first built as a private vessel. This grand yacht is not your common party boat or dinner cruise vessel.

Manhattan Steamboat has booked unique dining experiences for an array of celebrities, companies and officials, including Jon Stewart of the Daily Show, NY Governor Andrew Cuomo & Sandra Lee, Former NY governor George Pataki, the George Soros family, Goldman Sachs, Google, Jewelry Designer David Yurman and the Italian Ambassador to the United Nations.

Manhattan Steamboat strives to provides a premium experience, one that is customized to you and your group. Menus can be specially designed for your event and each detail is considered. As part of the planning process, an appointment for a private tour of the vessel can be scheduled.

A cruise on the *Star of America* offers a one-of-a-kind waterway adventure you'll remember forever.

PLEASE INQUIRE

There are many cruise and meal options.

Various schedules apply during certain times of the year.

Pricing varies by locations, time of year, meal options, music, night cruise, etc.



Sylvia's

Ethnic Cuisine

<http://www.sylviasrestaurant.com/>

Location

328 Lenox Avenue
(between 126th & 127th Streets)
Upper West Side
<http://g.co/maps/6dwv8>

Sylvia's Restaurant has a trendy contemporary look and some of the finest food in Harlem. There's plenty of room for groups and plenty of food, too. Enjoy lunch or dinner family style from Monday through Friday.

On their busiest days, Saturday and Sunday, lunch and dinner are served on heaping platters. No matter what day you go to Sylvia's Restaurant, you'll enjoy the same amazing food. Choices include Sylvia's special BBQ ribs, authentically herbed southern fried chicken and a real favorite, country fried fish. Sassy Rice, collard greens and potato salad are served with each dinner. Top your meal off with one of Sylvia's premium desserts. Pitchers of soft drinks are included.

This is a fine eatery for a pre-theatre dinner or a great stop when touring the Apollo Theatre and other historic Harlem sites. Sylvia's Restaurant offers some of the best home cooking you'll ever have when dining out. It's one of the most unique dining experiences you'll enjoy on the Island of Manhattan.

Lunch or Dinner

Served family style Monday – Friday

Lunch or Dinner

Served Saturday & Sunday: large platters of the following

Bar-B-Q Ribs * Southern Fried Chicken *
Country Fried Fish *
Potato Salad * Collard Greens * Sassy Rice
Assorted Desserts
Pitchers of soft drinks
Coffee, hot tea

The View

Continental Cuisine

<http://www.theviewnyc.com/>

Location

1535 Broadway
(between 45th & 46th Streets)
Mid Town
<http://g.co/maps/ur5k3>



Located at the top of the Marriott Marquis Hotel, The View is New York's only *revolving* rooftop restaurant. With stunning panoramic views of New York and New Jersey, patrons are treated to a 360-degree tour every hour as they enjoy brunch or dinner.

The brunch menu is extensive and served buffet style. It includes everything from pastries to salads to delightful appetizers such as Smoked Salmon Rosette with Honey Mustard on Ficelle Crouton. Entrées include their super Stuffed French Toast, elegantly rich Eggs Benedict and sublimely Roasted Salmon with Cannellini Beans and Lemon Vinaigrette. There's a chef's station that will prepare omelets and waffles to your specifications.

For dinner, you'll revel in the Lobster Bisque - tarragon crème fraiclie and enjoy the flavorful Vegetable Napoleon with Portobello with squash, fresh mozzarella, and tomato sauce.

The view, service and cuisine at this top-flight restaurant are unparalleled. The View Restaurant offers patrons a one-of-a-kind experience with the entire City of New York as the show.

GRAND BRUNCH BUFFET

SALAD AND APPETIZER BUFFET

Assorted Breads * Flat Breads * Mini Bagels *
Croissants * Rolls * Danish * Muffins *
Whipped Butter * Scallion Cream Cheese * Whipped Cream Cheese *
Poached Shrimp with watercress and horseradish dressing *
Smoked Chicken with black olive tapenade and Pecorino *
Smoked Salmon Rosette with honey mustard on ficelle crouton *
Shredded Serrano Ham with frisee and creame fraiche *
Sliced Italian Salamis and Cured Meats with Caesar salad, Parmesan cheese, croutons, Caesar dressing *
Mixed Baby Greens with white balsamic vinaigrette, bruschetta, Roma tomato, olives *
Roasted Forest Mushrooms with toasted ficelle, hummus, baba ghanoush, marinated olives *
Tabbouleh Salad with sun-dried tomato, tapenade

MAIN COURSE SELECTIONS

Maple Bacon * Chicken and Apple Sausage *
Stuffed French Toast * Eggs Benedict *
Roasted Potatoes with peppers and onions * Asparagus *
Corn Succotash *
Cheese tortellini with fennel, capers and lobster sauce *
Roasted Salmon with cannellini beans and lemon vinaigrette *
Seared Chicken: Thighs, poultry jus, sautéed escarole, orzo Salad

CHEF'S STATIONS, A LA MINUTE, CHEFS PREPARE AS YOU LIKE

Fresh Waffles made to order, with your favorite toppings *
Omelets with your choice of ingredients *
Carved Prime Rib of Beef with all the trimmings

DESSERT BUFFET

Our Pastry Kitchen's Selection of Mini Pastries, Cookies and Sweets *
Artisanal Cheeses and Fruit Compotes

dinner menu continued on next page

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SIT-DOWN DINNER

Select one in each group

APPETIZER

- Lobster Bisque - tarragon crème fraiclie *
- Petit Field Green Salad - tomato, shaved parmesan cheese with balsamic vinaigrette *
- Beet Salad - peppercross, ricotta salata, with banuls vinaigrette *
- Grilled Quail - Warm whole grain salad with a sherry fig vinaigrette

MAIN COURSE

- Roasted Chicken Breast with gingered basmati, baby bok choy, and plum poultry jus *
- Braised Short Rib with buttermilk potato puree, green beans, and red wine sauce *
- Seared Salmon Filet with Swiss chard, black beans, and citrus emulsion *
- Vegetable Napoleon with Portobello with squash, fresh mozzarella, and tomato sauce

DESSERT

- Pumpkin Brulee and Olive Financier with butter pecan ice cream *
- New York's Finest Cheesecake with fresh marinated strawberries *
- Giamluja Chocolate Slice with Café Brulot ice cream

Coffee or Hot Tea



Trattoria Trecolori

Italian Cuisine

<http://www.trattoriatrecolori.com/>

Location

254 West 47th Street
(between Broadway & 8th Avenue)
Mid West Side
<http://g.co/maps/fd3qv>

Conveniently located in Manhattan's theatre district, Trattoria Trecolori, is dedicated to excellence and hospitality. Since it first opened in 1991, this family owned and operated restaurant has maintained a reputation for authentic Italian dishes at reasonable prices.

Trattoria Trecolori's freshly prepared Italian specialties are sure to please. If you enjoy pasta, try the Farfalle alla Primavera or the Tortelline alla Panna Montata. Should you prefer seafood, Fritto Mistro may be the way to go. Pollo Scarpariello is the restaurant's succulent poultry entrée served with sweet Italian sausage. Antipasto Trecolori offers an assortment of Italian cured meats with mozzarella, tomato and basil olives and red peppers. Can't make up your mind? Try them all from the restaurant's generous buffet.

Be sure to save some room for dessert, for the Tiramisu or Ricotta Creme Cheesecake are sure to tempt. Both are served with fresh seasonal berries.

A staff that known for being helpful and attentive, a location convenient to theatres or for touring, and food that is simply delicious... Trattoria Trecoloria is a wonderful choice for your group!

BUFFET

Consists of all of the following:

Insalata Mistra: Mixed green salad with red onion, radicchio and julienne carrots In our honey-herb vinaigrette

Antipasto Trecolori: An assortment of Italian cured meats served with fresh mozzarella, tomato and basil, marinated olives and roasted red peppers

Fritto Mistro: Our fried medley of calamari, shrimp, zucchini and cherry peppers served with marinara sauce

Farfalle alla Primavera: Bow-tie pasta with fresh garden vegetables and mushrooms sautéed with roasted garlic and virgin olive oil

Tortelline alla Panna Montata: Homemade cheese-filled pasta prepared in a parmesan cream sauce with green peas and prosciutto cotto

Pollo Scarpariello: Breast of chicken sautéed with sweet Italian sausage in a delectable rosemary, garlic and wine reduction

Select One (1)

Salmond Contadina * Veal Trefunghi

HOMEMADE DESSERTS

(choose 1 served individually)

Tiramisu *

Ricotta Crème Cheesecake served with fresh seasonal berries

Coffee and Tea

World Yacht

Continental Cuisine

Maritime Cruise

<http://www.worldyacht.com/>

Location

Pier 81 at West 42nd Street

Maritime Cruise

<http://g.co/maps/9ndbw>



A delightful Brunch, Lunch and Dining experience with the world's famous skyline as a moving backdrop awaits you when you board the World Yacht. Gentlemen are required to wear jackets for dinner cruises. Brunch cruises are casual attire; however, jeans and sneakers are not permitted.

Please call for up-to-date information and cruising events!

If your group is looking to go off the beaten path, then perhaps they should take to the waterways. World Yacht will transport your group along the waters that surround Manhattan for a unique dining and entertainment experience. Climb aboard one of their pristine luxury yachts where you'll be treated to exceptional cuisine, astounding views and first class entertainment. Sophisticated, urbane and delightful, you'll feel as if you're in a Noel Coward play or at the opening night party of a Broadway show. It does not get better than this.

World Yacht will take you and the members of your group away from everything. This is an experience that will long be remembered by everyone. Romance, natural beauty and good times are all on deck with World Yacht.

PLEASE INQUIRE

There are many cruise and meal options.

Various schedules apply during certain times of the year.

Pricing varies by locations, time of year, meal options, music, night cruise, etc.

Experience World Yacht!