



Specializing in Group Sales

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

RESTAURANT DIRECTORY 2012 / 2013

Offering a wide selection of restaurants
for your group to enjoy.
Each restaurant is unique and will further enhance your
group's total New York experience.

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

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

In the main part of the directory, restaurants are in alphabetical order by restaurant name.

Cuisine

Address

Lower East Side

Pete's Tavern	American Cuisine	129 East 18th Street
Puglia	Italian Cuisine	189 Hester Street

Lower Manhattan

Harbour Lights	Seafood Cuisine	Pier 17, 3rd Floor, South Street Seaport
Peking Duck House	Chinese Cuisine	28 Mott Street
PJ Bricks	American Cuisine	735 10th Avenue
Sequoia NYC	Continental Cuisine	89 Fulton Street

Lower Mid Manhattan

SPQR	Italian Cuisine	133 Mulberry Street
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Maritime Cruise

Lexington Yacht Cruise	Continental Cuisine	
Marco Polo Cruises	American Cuisine	
Noa Danielle	Continental Cuisine	Chelsea Piers
Spirit Dining Cruises	Continental Cuisine	
Star of America	Continental Cuisine	Chelsea Piers
World Yacht	Continental Cuisine	Pier 81 at West 42nd Street

Mid East Side

Brasserie 8 ½	French Cuisine	9 West 57th St.
Café Centro	French Cuisine	200 Park Avenue
Cucina & Co. MetLife Building	Mediterranean Cuisine	200 Park Avenue
Cucina & Co. Rockefeller Center	Mediterranean Cuisine	30 Rockefeller Center Concourse Level
McCormick & Schmicks	American Cuisine	1285 Avenue of the Americas
Petrossian	French Cuisine	182 West 58th Street
Rock Center Café	Continental Cuisine	20 West 50th Street

Mid Town

Blue Fin	Seafood Cuisine	1567 Broadway
Brasserie 1605	Continental Cuisine	1605 Broadway
Dallas BBQ	Southern Cuisine	Three locations (see restaurant description)

Restaurants by Location

In the main part of the directory, restaurants are in alphabetical order by restaurant name.

	Cuisine	Address
Ellen's Stardust Diner	American Cuisine	1650 Broadway
H B Burger	American Cuisine	127 West 43rd Street
Hard Rock Café	American Cuisine	1501 Broadway
Heartland Brewery & Chophouse	American Cuisine	127 West 43rd Street
Hurley's	Continental Cuisine	232 West 48th Street
L'Allegria	Italian Cuisine	623 9th Avenue
Legends New York City	American Cuisine	6 West 33rd Street
Mustang Harry's	American Cuisine	352 7th Avenue
O'Casey's	Irish Cuisine	22 East 41st Street
Planet Hollywood	American Cuisine	1540 Broadway
St. Andrews	European Cuisine	140 West 46th Street
The View	Continental Cuisine	1535 Broadway
Tony's Di Napoli	Italian Cuisine	147 West 43rd Street

Mid West Side

A J Maxwell's Steakhouse	Steak Cuisine	57 West 48th Street
Applebee's	American Cuisine	234 West 42nd Street
B.B. King Blues Club & Grill	Ethnic Cuisine	237 West 42nd Street
Bond 45	Italian Cuisine	154 West 46th Street
Brazil Brazil Grill	Brazilian Cuisine	330 West 46th Street
Daniela Ristorante	Italian Cuisine	728 8th Avenue
Gallagher's	Steak Cuisine	228 West 52nd Street
Les San Culottes	French Cuisine	1085 2nd Avenue
Mont Blanc	European Cuisine	315 West 48th Street
Pietrasanta	Italian Cuisine	638 9th Avenue
Trattoria Trecolori	Italian Cuisine	254 West 47th Street

Upper West Side

Carmines	Italian Cuisine	2450 Broadway
Cotton Club	Ethnic Cuisine	656 West 125th Street
Sylvia's	Ethnic Cuisine	328 Lenox Avenue



A J Maxwell's Steakhouse

Steak Cuisine

<http://www.ajmaxwells.com>

Location

57 West 48th Street
(between 5th & 6th Avenues)
Mid West Side
<http://g.co/maps/bcqmr>

AJ Maxwell's Steakhouse has that American steakhouse look. You'll find solid-wood, armless chairs, roomy tables and white linen napkins. The atmosphere combines a polished look and a rustic edge. A welcoming environment will put you at ease and the friendly and efficient wait staff will make your dining experience a pleasure. Groups are welcome.

The menu features savory Filet Mignon with mashed potatoes. This is a restaurant favorite. For those who are extra hungry, the hearty New York Strip Steak is in order. It's ample and tender. In the mood for fish? AJ Maxwell's has a very special Oven Roasted Salmon served with grilled vegetables. Top off your lunch or dinner with cheesecake or sorbet and some coffee or tea.

This is the perfect place for lunch or a pre-theatre dinner. When the show is over stop by for a drink and dessert. With advance notice, special rooms can be arranged to accommodate groups.

A J Maxwell's will make you feel at home while you enjoy their delicious offerings.

LUNCH MENU

APPETIZER (select one)

Mixed Green Salad * Caesar Salad * Buffalo Mozzarella and Tomato

MAIN COURSE (select one)

Filet Mignon * New York Strip Steak * Chicken Parmigianino *
Oven Roasted Salmon * Pasta du Jour

DESSERT (select one)

Cheesecake * Sorbet

Coffee or Tea

PRE-THEATRE DINNER MENU

APPETIZER (select one)

Soup du Jour * Hearts of Lettuce and Tomato *
Buffalo Mozzarella and Tomato

MAIN COURSE (select one)

Filet Mignon with Mashed Potatoes *
Pinot Noir Braised Short Ribs with Mashed Potatoes *
Oven Roasted Salmon with Grilled Vegetables *
Pasta du Jour *
Shrimp Scampi with Spinach *
Chicken Marsala with Mushrooms and Mashed Potatoes

DESSERT (select one)

Bread Pudding * Cheesecake with Strawberries * Assorted Sorbets

Coffee or Tea

dinner menu continued on next page

DINNER MENU

APPETIZER (select one)

Tomato and Buffalo Mozzarella * Soup du Jour *
Hearts of Lettuce and Tomato * Crab Cake * Beef Carpaccio

MAIN COURSE (select one)

Filet Mignon * New York Sirloin *
Pinot Noir Braised Short Ribs * Oven Roasted Salmon *
Pasta du Jour * Shrimp Scampi * Chicken Marsala with Mushrooms

Assorted Sides

DESSERT (select one)

Bread Pudding * Cheesecake with Strawberries * Assorted Sorbets

Coffee or Tea



Applebee's

American Cuisine

<http://www.applebeesny.com/news/145>

Location

234 West 42nd Street

(between 7th & 8th Avenues)

Mid West Side

<http://g.co/maps/8cs26>

Applebee's is a favorite around the country and the one on West 42nd Street is specially equipped to meet your group's needs and desires. Dine in or order Grab-n-Go Boxes if you are on the run.

Enjoy breakfast, lunch or dinner. The restaurant offers a diverse, always-fresh buffet for each and every meal. You can eat as light or as heavily as you'd like. Try Applebee's famous Caesar Salad or the lunch buffet with an array of chicken and fish dishes.

Your group also can partake of special lunches and dinners. Choose the Big Apple and select four entrées that include chicken and fish, or go with the Best of Times Square and enjoy chicken, steak and fish. Each special dinner comes with Caesar Salad, beverage and dessert.

If your group is on a tight schedule, Applebee's certainly can accommodate you.

BREAKFAST MENUS

Grab-n-Go Boxed Breakfast: Fresh Fruit, Breakfast Pastry, Bagel and Spreads, OJ

Continental Breakfast: Fresh Fruit, Assorted Breakfast Pastry, Bagel and Spreads, Coffee, OJ

Breakfast Plated: Scrambled Eggs, Bacon, Sausage, Breakfast Potatoes, Fresh Fruit, Assorted Pastry, Coffee, OJ

Breakfast Buffet: Scrambled Eggs, Bacon, Sausage, Breakfast Potatoes, Fresh Fruit, Assorted Breakfast Pastry, Coffee, OJ

STUDENT MIX-N-MATCH

(lunch menu)

CREATE YOUR OWN MENU – Choose 4 items

Hamburger * Cheeseburger * Chicken Fingers Platter *
Grilled Italian Chicken Caesar Salad *
Oriental Chicken Salad * Grilled Chicken Sandwich *
Buffalo Wing Basket with Fries *
BBQ Chicken Sandwich * (2) Hot Dog Platter with Fries

Seasonal Dessert and Soft Drinks

STUDENT SPECIAL BUFFET MENU

(lunch or dinner)

SALAD

Caesar Salad

ENTRÉE (select three)

Applebee's BBQ Riblets * Grilled Garlic Herb Chicken *
BBQ Chicken * Three Cheese Penne *
Chicken Fingers

SIDE ORDERS (select two)

Mashed Potatoes * French Fries * Seasonal Vegetables

Ice Cream

Soft Drinks, Coffee, Tea

menu continues on next page

BEST OF NEW YORK BUFFET MENU

(lunch or dinner)

SALAD (select one)

House or Caesar Salad

ENTRÉE (select three)

Honey BBQ Rib lets * Garlic Herb Chicken * BBQ Chicken *
Fiesta Lime Chicken * Chicken Parmesan *
Three Cheese Shrimp Penne * Grilled Herb Salmon

SIDE ORDERS (select three)

Mashed Potatoes * French Fries * Rice Pilaf *
Seasonal Vegetables

Ice Cream

Soft Drinks, Coffee, Tea

BROADWAY LUNCH

(until 4 p.m. – dinner M-W only)

Hamburger * Cheeseburger * Chicken Fingers Platter with fries *
Grilled Italian Chicken Caesar Salad (available without
chicken for vegetarians)

Seasonal Dessert and Soft Drinks

THE BIG APPLE

(lunch or dinner)

Caesar Salad

ENTRÉE (select four)

Chicken Broccoli Alfredo (available without chicken) *
Chicken Fried Chicken * Double Crunch Shrimp * Grilled Tilapia *
Fiesta Lime Chicken

Seasonal Dessert and Soft Drinks

BEST OF TIMES SQUARE

(lunch or dinner)

Caesar Salad

House Sirloin * Garlic Herb Grilled Chicken * Garlic Herb Salmon *
Served with Mashed Potatoes and seasonal Veggies

Seasonal Dessert and Soft Drinks

menu continued on next page

GRAB-N-GO BOXES

CHOICE OF

Zesty Ranch Chicken Wrap * Chicken Fajita Rollup *

Classic Clubhouse Grille * Oriental Chicken Salad *

Grilled Chicken Caesar Salad (available without chicken for vegetarians)

Brownie



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

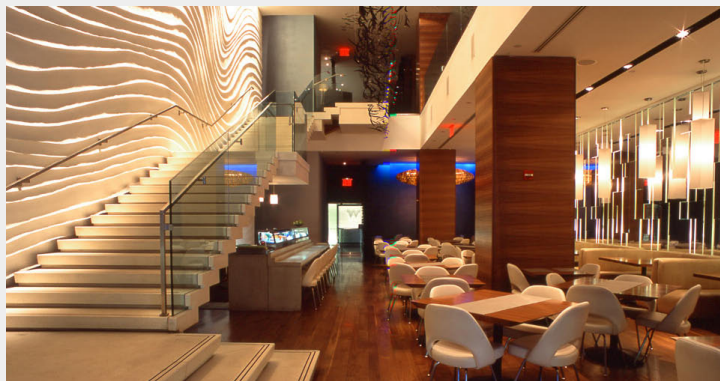
Purple Potato Salad *

BBQ Salmon with creamy Potato Puree *

Rigatoni Pasta with Smokey 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

STARTER (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 *

ENTRÉE (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 *
- Crispy Skin Scottish Salmon with English Pea Puree, Morels and New Potatoes *
- Grilled Branzini with Wheat Berries, Chanterelle Mushrooms, Pine Nuts and Lemon *

menu continued on next page

DESSERTS (pre-select two)

Chocolate Graham Cracker S'mores with Toasted Marshmallow
and Cinnamon Ice Cream *

Butterscotch Crème Brulee 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/Bond_45_new_york_steakhouse_NYC_home.html

Location

154 West 46th Street
(between 6th and 7th Avenues)
Mid West Side
<http://g.co/maps/zc5kd>

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 Ragu, 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

ENTRÉE (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

menu continued on next page

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

ENTRÉE (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



Brasserie 1605

Continental Cuisine

<http://www.cpmannhattanintimesquare.com/brasserie-1605.html>

Location

1605 Broadway
(at the Crowne Plaza in Times Square)
Mid Town
<http://g.co/maps/7k45z>

The Crowne Plaza Times Square hotel is the setting for this elegant, modernistic restaurant. Patrons are offered wonderful views and a respite from the hustle and bustle of Midtown Manhattan. Warm reds, rich earth tones and modern furnishings combine to create the perfect ambience for those in want of a special lunch or dinner.

Choose from various lunch or dinner menus. Each offers an appetizer, entrée selections and dessert. One of the lunch entrées is a Grilled Chicken Sandwich Pancetta, topped with lettuce, tomato, red onions, spicy herbed aioli, and crisp waffle fries. Other luncheon entrées include the Grilled Meatloaf Sandwich with Frites and the special Salmon Burger, featuring fresh Atlantic salmon, scallions, cornichon remoulade, and potato chips.

Dinner selections include succulent Seared Atlantic Salmon served with zucchini and squash spaghetti in spiced tomato concase and a perfectly prepared Chicken Marsala sautéed with button and shitake mushrooms and finished with an imported Marsala wine.

Winner of the OpenTable.com 2010 Diners' Choice award, Brasserie 1605 is perfect for your theatre party whether it be a pre-matinee lunch or a pre-performance dinner. The service staff is dedicated to making sure you make your curtain. Centrally located, you'll be just minutes away from your next theatre experience.

LUNCH MENU 1

STARTER

Soup du jour

MAIN COURSE

Chicken Parmesan with Mezzo rigatoni, garlic bread *

Grilled Cheese Burger Sliders with Tater Tots

DESSERT

CP's Big Chocolate Cake with whipped cream, fresh berries

LUNCH MENU 2

STARTER

Soup du jour

MAIN COURSE

Salmon Burger with fresh Atlantic salmon, scallions, cornichon remoulade, and potato chips *

House-made 3-cheese Mac and Cheese with grilled shrimp, and Japanese bread crumbs

DESSERT

Vanilla Gelato and fresh berries

LUNCH MENU 3

STARTER

House salad Gala apples, cucumbers, grape tomatoes, sliced red onions and Port wine vinaigrette

MAIN COURSE

Grilled chicken sandwich Pancetta, lettuce, tomato, red onions, spicy herbed aioli, waffle fries *

Grilled Meatloaf Sandwich with Frites

DESSERT

Juniors cheese cake with fresh berries, whipped cream

menu continued on next page

LUNCH MENU 4

STARTER

French Onion soup

MAIN COURSE

Southwestern Fiesta Burger with fresh guacamole, pepper jack cheese,
fried onions, lettuce and tomato *

Shrimp Parmesan, Fettuccine, cheesy garlic bread

DESSERT

Seasonal Bread Pudding with fresh berries, whipped cream

DINNER MENU 1

STARTER

House Salad

MAIN COURSE

Chicken Parmesan with Mezzo rigatoni, garlic bread *

Grilled Cheese Burger Sliders with Tater tots

DESSERT

CP's Big Chocolate Cake with whipped cream, fresh berries

DINNER MENU 2

STARTER

House Salad sliced cucumbers, grape tomatoes, shredded carrots
with Italian Vinaigrette *

MAIN COURSE

Grilled Angus Burger on Brioche bun with Waffle fries *

Grilled Maui Chicken with Tropical Salsa, Carefully Marinated with
Fresh Cilantro, Pineapple Juice, Garlic and Spices, grilled and topped
with a Papaya, Mango, Melon and Sweet Red Onion Salsa *

DESSERT

Vanilla Gelato with fresh berries

DINNER MENU 3

STARTER

Soup du Jour

MAIN COURSE

Seared Atlantic salmon, Zucchini and squash spaghetti in
spiced tomato concase *

Chicken Marsala, tender Chicken Breast, traditionally sautéed with
Button and Shitake Mushrooms, finished with an imported

Marsala Wine

DESSERT

CP's Big Chocolate Cake with fresh berries, whipped cream

menu continued on next page

DINNER MENU 4

STARTER

French Onion soup

MAIN COURSE

Chicken and Waffles with savory waffles Maple chicken Jus *

Sole Florentine filet of traditionally prepared, baked with
a white wine, lemon and butter sauce, served over a
bed of wilted baby Spinach

DESSERT

Junior's cheesecake with fresh berries, whipped cream



Brasserie 8 1/2

French Cuisine

http://www.patinagroup.com/restaurant.php?restaurants_id=67

Location

9 West 57th St.

(between 5th & 6th Avenues)

Mid East Side

<http://g.co/maps/8fgh7>

Brasserie 8 1/2 is a wonderful French restaurant in Midtown Manhattan. Located in the Skidmore, Owings' renowned "bell-bottom" building, the setting is elegant, artful and modern, featuring a grand sweeping staircase, a unique by Fernand Leger glass sculpture and the inspired works of Henri Matisse. This restaurant has been a favorite for more than a decade and provides the perfect setting for those interested in innovative French cuisine.

There are two different dinner menus. The Matisse Dinner Menu entrées include tender Pan Roasted Skirt Steak, tasty North Atlantic Salmon Roulade and succulent Pan Roasted Organic Chicken Breast. Each comes with its own specially prepared accompaniments. There's also a wonderful selection of appetizers such as Jumbo Lump Crab Cake; Preserved Lemon, Pine Nuts and Avocado; and Seasonal Crudités and Tomato Confit with a Citrus-Mustard Vinaigrette.

The Leger Dinner Menu includes Bacon Wrapped Black Organic Salmon with Butternut Squash Flan, Black Trumpet Mushrooms, Slow Cooked Tasmanian Sea Trout with Butternut Squash Flan, and Braised Beef Short Ribs with Creamy Polenta, Mushroom Chips and Au Jus. Also featured is a savory Berkshire Pork Loin with Creamy Baby Basmati Rice, Coconut and Red Curry Broth. Steaks include Petit Filet Mignon and Dry Aged N.Y. Sirloin Steak.

BRUNCH BUFFET – served Sundays only

Smoked Fish Selections * Chilled Fish and Seafood *
 Poached Salmon with Roasted Pepper and Onion Relish *
 Brasserie Charcuterie * Grilled Chicken Salad with Apples *
 Golden Tomato Gazpacho * Assorted Cheeses *
 Pate de Campagne *
 Featured Roasted Sirloin of Beef *
 Omelet – Made to order (Choice of): Cheddar, Swiss Cheese,
 Goat Cheese, Mushrooms, Peppers, Onions, Chorizo,
 Smoked Salmon, Ham, Tomatoes *
 Vegetables and Salads * Chilled Asparagus Vinaigrette *
 Grilled Seasonal Vegetables *
 Crunchy Haricot Verts with Sherry Vinaigrette * Marinated Olives *
 Tomato and House-Made Mozzarella Cheese *
 Boston Bibb Lettuce with Citrus-Mustard Vinaigrette *
 Mesclun Salad, Dijon Vinaigrette * Deviled Eggs * Pasta of the Day *
 Morning Breads and Mini Pastries *
 Eggs Benedict Made to Order (Choice of): Ham or Smoked Salmon *
 French Toast – Made to Order * Waffles – Made to Order

DESSERTS

Assorted Tarts and Pies * Carrot Cake * Chocolate Mousse *
 Seasonal Cheesecake * Assorted Mini Cupcakes * Crème Caramel
 Coffee and Tea Service

MATISSE LUNCH MENU

APPETIZER (pre-select one)

Baby Mixed Greens
 Seasonal crudités, Tomato Confit, Citrus-Mustard Vinaigrette *
 Frisee au Lardons – Apples, Blue Cheese Croutons and Quail Egg *
 Seasonal soup du Jour * Jumbo Lump Crab Cake *
 Artichoke Sea Bean Salad, Mustard Butter Sauce (Additional \$3) *
 Japanese Yellowtail Tartare *
 Avocado, Passion Fruit Caviar (Additional \$3)

menu continued on next page

In addition to its enticing dinner menus, the restaurant offers a Sunday brunch and fine lunch offerings.

Brasserie 8 ½ is great for adult groups on their way to the theatre, opera or symphony. Refined dining, excellent service and innovative menu selections define this premium restaurant.

ENTRÉE (pre-select one)

Chicken Salad Chinoise *

Tropical Fruit, Napa Cabbage, Cashews, Honey Ginger Dressing *

Avocado, Heirloom Tomatoes, Crisp Bacon, Jalapeno Mayonnaise *

Pan Roasted Organic Chicken Breast *

Baby Stuffed Bell Peppers, Lemon Thyme Jus *

North Atlantic Salmon Roulade * Lobster Club *

Chick Pea Cake, Tapenade, Lemon and Parsley *

Pan Roasted Skirt Steak with Pressed Potatoes, Carrot Red Wine Sauce

DESSERTS (pre-select one)

Warm Chocolate Cake with Caramel Ice Cream and Vanilla Sauce *

Frozen Banana Praline Soufflé with Roasted Pineapple *

Lemon-Lime Meringue Tart with Berry Coulis

Coffee and Tea Service

LEGER LUNCH MENU

APPETIZER (pre-select one)

Baby Mixed Greens

Seasonal Crudités, Tomato Confit, Citrus-Mustard Vinaigrette *

Frisee au Lardons * Apples, Blue Cheese Croutons and Quail Egg *

Seasonal Soup du Jour * Jumbo Lump Crab Cake *

Artichoke Sea Bean Salad, Mustard Butter Sauce (Additional \$3) *

Japanese Yellowtail Tartare *

Avocado, Passion Fruit Caviar (Additional \$3)

ENTRÉE (pre-select one)

Line Caught Chatham Cod

Miso Glaze, Carrot and Almond Puree, Wild Watercress *

Slow Cooked Tasmanian Sea Trout * Steak Frites *

Rutabaga and Razor Corn Chowder * Braised Beef Short Ribs *

Creamy Polenta, Mushroom Chips, Au Jus * Berkshire Pork Loin *

Creamy Baby Basmati Rice, Coconut and Red Curry Broth *

Jumbo Lump Crab Cakes *

Artichoke Sea Bean Salad, Mustard Butter Sauce

DESSERT (pre-select one)

Vanilla Crème Caramel with Fresh Berries *

Dark and White Chocolate Terrine with mocha sauce *

Trio of Sorbets *

Coffee and Tea Service

dinner menu continued on next page

MATISSE DINNER MENU

APPETIZER (pre-select one)

Baby Mixed Greens *

Seasonal Crudités, Tomato Confit, Citrus-Mustard Vinaigrette *

Jumbo Lump Crab Cake *

Artichoke Sea Bean Salad with Mustard Butter Sauce (add \$3) *

Salad of Farmer's Market Vegetables *

Beet-Raspberry Emulsion, Micro Greens *

Salmon Belly Tartare *

Preserved Lemon, Pine Nuts and Avocado *

Seasonal Soup du Jour

ENTRÉE (pre-select one)

Line Caught Chatham Cod *

Poached in Olive Oil, Cockles, Braised Fennel, Parsley Broth *

Pan Roasted Organic Chicken Breast *

Baby Stuffed Bell Peppers, Lemon Thyme Jus *

Steak Frites * North Atlantic Salmon Roulade *

Chick Pea Cake, Tapenade, Lemon and Parsley *

Pan Roasted Skirt Steak with Pressed Potatoes, Carrot Red Wine Sauce

DESSERT (pre-select one)

Vanilla Crème Caramel with Fresh Berries *

Lemon Lime Meringue Tart with Berry Coulis * Trio of Sorbets

Coffee and Tea Service

LEGER DINNER MENU

APPETIZER (pre-select one)

Baby Mixed Greens with seasonal Crudités, Tomato Confit,
Citrus-Mustard Vinaigrette *

Jumbo Lump Crab Cake with Artichoke Sea Bean Salad, Mustard Butter
Sauce (additional \$3) *

Salad of Farmer's Market Vegetables with Beet-Raspberry Emulsion,
Micro Greens *

Salmon Belly Tartare with Preserved Lemon, Pine Nuts and Avocado

ENTRÉE (pre-select one)

Bacon Wrapped Black Organic Salmon

Butternut Squash Flan, Black Trumpet Mushrooms

Slow Cooked Tasmanian Sea Trout

Rutabaga and Razor Corn Chowder

Braised Beef Short Ribs

Creamy Polenta, Mushroom Chips and Au Jus

menu continued on next page

Berkshire Pork Loin with Creamy Baby Basmati Rice,
Coconut and Red Curry Broth *
Petit Filet Mignon with Creamy Truffle Spinach, Truffle Jus *
Dry Aged N.Y. Sirloin Steak with Garlic Mashed Potatoes,
Braised Endive

DESSERT (pre-select one)

Warm Chocolate Cake with Caramel Ice Cream with Vanilla Sauce *
Frozen Banana Praline Souffle with Roasted Pineapple *
Lemon Lime Meringue Tart with Berry Coulis
Regular Coffee, Decaffeinated Coffee and Herbal Teas



Brazil Brazil Grill

Brazilian Cuisine

<http://www.brazil46.com>

Location

330 West 46th Street
(between 8th & 9th Avenues)
Mid West Side
<http://g.co/maps/stezq>

At Brazil Brazil Grill you'll find the decor simple, subtle, and tasteful...and the food wonderfully diverse. The restaurant accommodates groups including those comprised primarily of students.

There's a tapas menu that includes steak, mussels and shrimp. Tapas come three to a plate and are served with Brazilian rice and black beans.

The dinner menu includes Pan Roasted Salmon Filet in a Lemon Butter Reduction and Chicken Bossa Nova Pan Roasted with White Wine, Garlic and Mushroom Reduction. A house salad, dessert and drink are all included.

Brazil, Brazil Grill caters to groups on their way to the theatre, coming from a matinée or on an outing. The authentic Latin dishes are the highlight of this restaurant, which serves Caipirinha, the national drink of Brazil. Enjoy some light dining via the Tapas menu or full dinners at Brazil Brazil Grill.

STUDENT LUNCH

TOUR MENU (choose one)

Beef Stroganoff with Mushrooms, Onion and Cream served with Rice Pilaf and a Vegetable *

Grilled Breast of Chicken with Baby Lettuce, Diced Green Apple, Parmesan Cheese and Vinaigrette Dressing *

Cheese Ravioli with Homemade Tomato Sauce

DESSERT

New York Cheesecake

Glass of Iced Tea or Soda included

TAPAS MENU

Three Tapas Plated with Individual Portions

Picadinhá: Diced Sirloin Steak, Chicken and Brazilian Sausage *

Mexilhão: Steamed Mussels with Shallots, Fresh Herbs, White Wine and Garlic *

Camarão Guiso: Shrimp Sautéed in Garlic and White Wine Sauce

All above served with Brazilian Rice and Black Beans (Family Style)
Includes a glass of Caipirinha, House Wine, Beer, Iced Tea or Soda
(Caipirinha is the national drink of Brazil)

DINNER MENU

House Salad

ENTRÉE (select one)

Beef Stroganoff with Mushrooms, Onion and Cream,
Rice Pilaf and Vegetable *

Chicken Bossa Nova Pan Roasted with White Wine, Garlic and
Mushroom Reduction *

Pan Roasted Salmon Filet in a Lemon Butter Reduction *
Pasta Primavera with Fresh Vegetables

menu continued on next page

DESSERT

New York Cheese Cake

Above Served with Glass of House Wine, Iced Tea or Soda



Café Centro

French Cuisine

http://www.patinagroup.com/restaurant.php?restaurants_id=62

Location

200 Park Avenue

(MetLife Building Concourse)

Mid East Side

<http://g.co/maps/e6kkt>

Set in the landmark MetLife Building on Park Avenue at East 45th Street, Café Centro occupies a special place in Manhattan. The building is known for its signature international panache and the restaurant for its rich, elegant ambience. The menu includes French favorites that are enriched with a spiced Mediterranean flair.

The entrées are deliciously unique utilizing an array of contrasting and complimentary flavors. The menu features a Seared Sea Scallops Salad with Citrus Vinaigrette, Couscous Tabouleh and Arugula Orange Supremes; Seared Petit Filet Mignon accompanied by porcini mushrooms, mashed potatoes and peppercorn sauce; and Grilled Pork T-bone enhanced by horseradish sauce and served with honey roasted root vegetables and chive mashed potatoes.

Café Centro uses the freshest ingredients for its appetizers. The Classic Caesar Salad is made with toasted garlic croutons, shaved Parmesan cheese and cherry tomatoes. Another favorite, the Endive Salad, includes goat cheese, walnuts and roasted red beets.

Be sure to savor one of their fine desserts such as Mango Key Lime Pie topped with mango sauce and delicately toasted coconut or Vanilla Crème Brulee, which features a chocolate crust.

This restaurant, which includes delicately grilled selections, intensely seared entrées and slowly

LUNCH MENU

APPETIZER (pre-select one)

Classic Caesar Salad with Toasted Garlic Croutons,

Shaved Parmesan Cheese, Cherry Tomatoes *

Endive Salad *

Goat Cheese, Walnuts, Roasted Red Beets *

Farmer's Mixed Greens Sherry Vinaigrette, Fines Herbs *

Potato Leek Soup with Chive Crème Fraiche *

Shrimp Cocktail – 3 Shrimp Per Person (Additional \$6.00)

ENTRÉE (pre-select one)

Roasted Chicken Breast with Rosemary Jus, Whipped Parsnips,

Wild Mushrooms *

Baked Atlantic Salmon with Wilted greens, Pommery mustard sauce,

Roasted red pepper aioli *

10 oz. Minute Steak Frites *

Chicken Salad Chinoise *

Grilled Breast of Chicken, Cucumbers, Pineapple Napa Cabbage,

Yuzu Soy Vinaigrette *

Seared Sea Scallops Salad *

Citrus Vinaigrette, Couscous Tabouleh, Arugula Orange Supremes

DESSERT (pre-select one)

Molten Chocolate Cake with Vanilla Ice Cream *

Mango Key Lime Pie with Mango Sauce, Toasted Coconut *

Cookie Sampler *

Vanilla Crème Brulee with Chocolate Crust *

Fruit Plate

Regular Coffee, Decaffeinated Coffee and Herbal Teas

dinner menu on next page

baked creations on its menu, is a delightful setting for lunch or dinner.

DINNER ONE

APPETIZER (pre-select one)

Classic Caesar Salad with Toasted Garlic Croutons,
Shaved Parmesan Cheese, Cherry Tomatoes *
Potato and Ricotta Gnocchi with Tomato Basil Sauce,
Pecorino Cheese *
Lobster Bisque with Celery Root, Lobster Nuggets *
Farmer's Mixed Greens with Sherry Vinaigrette and Fines Herbs *
Wild Mushroom and Sweet Peas Risotto with Shaved Parmesan Cheese

ENTRÉE (pre-select one)

Roasted Rack of Pork with Rosemary and Garlic Rub,
Grain Mustard sauce, Soft Polenta *
Rotisserie Chicken with Truffle Mashed Potatoes, Haricots Verts,
Lemon Thyme Jus *
Atlantic Salmon with Roasted Artichokes, Fingerling Potato, Leeks
Beurre Blanc *
Grilled Barramundi with Leaf Spinach, Glazed Carrots,
Lemon Thyme Vinaigrette *
8 oz. Petit Filet Mignon with Idaho Potato Gratin, Snow Peas,
Red Wine Sauce *
10 oz. Steak Frites with Béarnaise Sauce

DESSERT (pre-select one)

Molten Chocolate Cake – Vanilla Ice Cream *
Mango Key Lime Pie - Mango Sauce, Toasted Coconut *
Cookie Sampler *
Strawberry Cheesecake with Strawberry Coulis *
Fruit Plate *
Lemon Pudding Cake with Raspberry Sauce *
Carrot Cake with Brown Butter Ice Cream
Regular Coffee, Decaffeinated Coffee and Herbal Teas

DINNER TWO

APPETIZER (pre-select one)

Classic Caesar Salad *
Toasted Garlic Croutons, Shaved Parmesan Cheese, Cherry Tomatoes *
Provencale Fish Soup with Lobster, Shrimp, Crabmeat, Rouille Toast *
White Beans and Roasted Tomato Soup with Garlic Croutons *
Farmer's Mixed Greens with sherry vinaigrette, fines herbs,
Baby Bibb Lettuce *
Roasted shallots vinaigrette, shaved carrots and celery *
Crabmeat Cake *
Root Vegetables remoulade, pommerey Mustard Sauce and
Horseradish

dinner menu continued on next page

ENTRÉE (pre-select one)

Grilled 12 oz. Sirloin Beurre Maitre D'Hotel with French Fries *

8 oz. Seared Petit Filet Mignon with Porcini mushrooms, mashed potatoes, peppercorn sauce *

Striped Bass *

Manila Clams, leaf spinach, tomatoes and saffron *

Braised Coq au Vin with Red Wine Sauce, button mushrooms, pearl onions, apple smoked bacon, spaetzle noodles *

Grilled Pork T-bone with Horseradish sauce, Honey Roasted Root Vegetables, chive mashed potatoes

DESSERT (pre-select one)

Molten Chocolate Cake with Vanilla Ice Cream *

Mango Key Lime Pie with Mango Sauce, Toasted Coconut *

Cookie Sampler *

Strawberry Cheesecake with Strawberry Coulis *

Fruit Plate *

Lemon Pudding Cake with Raspberry Sauce *

Carrot Cake with Brown Butter Ice Cream *

Regular Coffee, Decaffeinated Coffee and Herbal Teas



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

FIRST COURSE

Garlic Bread and Mixed Green Salad

SECOND 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)

ENTRÉES (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

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 * Carmines 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

ENTRÉE (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

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)

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]

menu continued on next page

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



Cucina & Co. MetLife Building

Mediterranean Cuisine

http://www.patinagroup.com/restaurant.php?restaurants_id=64

Location

200 Park Avenue
(MetLife Building Concourse)
Mid East Side
<http://g.co/maps/e6kkt>

Fresh and flavorful is an apt description of the menu at Cucina & Co. Located in the Concourse at the MetLife Building, the restaurant provides a dining experience that is simultaneously simple and rich. Known as a wonderful takeout haunt, this gourmet café and Mediterranean marketplace also provides a quality eat-in menu for groups. Fresh salads, special pasta creations and seductive pastries are on-hand.

Start your lunch or dinner with appetizers such as Mixed Greens with Balsamic Vinaigrette, Classic Caesar Salad or the Soup of the Day. Italian entrées include Meat or Vegetable Lasagna, Penne with Fresh Tomatoes, Mozzarella, Basil and Chicken Parmigiana served with Linguine. Or you may want to enjoy grilled salmon, rotisserie chicken or a sirloin steak.

Dessert is definitely a rich experience as Chocolate Mousse Cake, Strawberry Shortcake and Chocolate Tiramisu tempt the palate. Or you may decide to indulge in Mixed Berry Coulis or Blueberry Almond Tart topped with whipped cream.

Cucina & Co at the MetLife Building Concourse serves home-style Mediterranean culinary classics freshly created with the finest ingredients. The restaurant features a simple, tasteful environment and is a wonderful stop for groups desiring a quality dining experience that is a bit speedier than a fine restaurant but still savory and definitely fulfilling.

LUNCH

APPETIZER (pre-select one)

Mixed Greens Balsamic Vinaigrette *
Classic Caesar Salad * Soup of the Day

ENTRÉE (pre-select one)

Cucina's Rotisserie Chicken * Meat Lasagna *
Penne with Fresh Tomatoes, Mozzarella, Basil *
Sliced Sirloin Steak with French Fries *
Grilled Salmon with Roasted Vegetables, Lemon, Thyme

DESSERT (pre-select one)

Chocolate Mousse Cake - Coffee Emulsion * Fruit Tart *
Strawberry Shortcake Mixed Berry Coulis * Cookie Sampler Plate
Regular Coffee, Decaffeinated Coffee and Herbal Teas

DINNER ONE

APPETIZER (pre-select one)

Mixed Greens Balsamic Vinaigrette * Classic Caesar Salad *
Soup of the Day * Mozzarella, Tomato and Basil

ENTRÉE (pre-select one)

Cucina's Rotisserie Chicken * Meat or Vegetable Lasagna *
Penne Pasta with Fresh Tomato Sauce, Eggplant and Mozzarella

DESSERT (pre-select one)

Chocolate Mousse Cake Coffee Emulsion * Chocolate Tiramisu *
Strawberry Shortcake Mixed Berry Coulis * Cookie Sampler Plate *
Blueberry Almond Tart with Whipped Cream
Regular Coffee, Decaffeinated Coffee and Herbal Teas

dinner menu continued on next page

DINNER TWO

APPETIZER (pre-select one)

Mixed Greens Balsamic Vinaigrette * Classic Caesar Salad *
Soup of the Day * Mozzarella, Tomato and Basil

ENTRÉE (pre-select one)

Stuffed Chicken Breast * Spinach and Sun-dried Tomatoes *
Sliced Sirloin Steak * Chicken Parmigiana and Linguine

DESSERT (pre-select one)

Chocolate Mousse Cake Coffee Emulsion * Chocolate Tiramisu *
Strawberry Shortcake Mixed Berry Coulis * Cookie Sampler Plate *
Blueberry Almond Tart with Whipped Cream

Regular Coffee, Decaffeinated Coffee and Herbal Teas



Cucina & Co. Rockefeller Center

Mediterranean Cuisine

http://www.patinagroup.com/restaurant.php?restaurants_id=65

Location

30 Rockefeller Center Concourse Level

(between 49th & 50th Street)

Mid East Side

<http://g.co/maps/bgrn2>

This trendy Mediterranean café and marketplace utilizes the freshest ingredients to create dishes that skillfully combine flavors and seasonings. Among the various selections for groups is the popular Dinner Buffet, which includes salads, pasta and chicken dishes with fresh seafood added for an extra charge.

The buffet includes Caesar Salad with Romaine Hearts, Croutons and Parmesan Cheese; Romaine, Radicchio, Carrots and Tomatoes and Mesclun Greens with Tomato and Cucumber.

Pastas, from which your group will choose two, are Lasagna Bolognese, Spaghetti and Meat Balls, Eggplant Parmesan, Four Cheese Baked Ziti, Cheese Ravioli Al Forno and Penne Caprese. Boneless chicken breast choices, from which one is selected, are Francese, Scaloppini, Piccata, Parmesan, Cacciatore and Marsala. For an additional charge, boneless fish, such as Atlantic Salmon, Tilapia or Catfish may be included. These are offered grilled, seared, sauteed, Francese or Milanese.

Other dining options for your group are the 30 Rock Special or the Fifth Avenue Exclusive sit-down menu. Both of these provide patrons with numerous choices. The 30 Rock Special offers simpler but very tasty entrées while the Fifth Avenue Exclusive includes a more diverse, richer menu.

Cucina & Co at Rockefeller Center provides

DINNER BUFFET

Dinner Rolls and Butter

SALADS (pre-select one)

Caesar Salad, Romaine Hearts, Croutons and Parmesan Cheese *

Mixed Greens; Romaine, Radicchio, Carrots and Tomatoes *

Mesclun Greens, Tomato and Cucumber

PASTA (pre-select two)

Lasagna Bolognese * Spaghetti and Meat Balls * Penne Caprese *

Eggplant Parmesan * Four Cheese Baked Ziti *

Cheese Ravioli Al Forno

CHICKEN BREAST (pre-select one style)

Francese * Scaloppini * Piccata * Parmesan *

Cacciatore * Marsala

BONELESS FISH FILET (additional \$7.00; pre-select one)

Atlantic Salmon Filet * Tilapia Filet * Catfish Filet

Grilled, Seared, Sauteed, Francese or Milanese

DESSERT

Jumbo Chocolate and Vanilla Cupcakes

CHOICE OF:

Unlimited Soft Drinks and Iced Tea OR Unlimited Coffee, Tea and Decaf

30 ROCK SPECIAL

Mesclun Greens, Tomato and Cucumber

ENTRÉE (pre-select one)

Cucina's Rotisserie Chicken with Mashed Potatoes *

Cheddar Cheese Burger with French Fries

menu continued on next page

groups with a superlative dining experience in a casual atmosphere. The buffet is perfect for those groups on the run who desire variety. The other two menus provide quality sit-down choices. This café has something for everyone.

DESSERT

Jumbo Chocolate or Vanilla Cupcake
Includes Soft Drinks, Coffee or Tea Service

FIFTH AVENUE EXCLUSIVE

APPETIZER (pre-select one)

Soup of the Day * Mixed Green Salad

ENTRÉE (pre-select one)

Cucina's Rotisserie Chicken With Mashed Potatoes *
8 Oz. Grilled Ribeye With Shoestring Fries and Herb Shallot Butter *
Skillet Seared Salmon with Vegetable Ragout (Additional \$5.00) *
Penne Pasta With Tomato, Basil and Mozzarella

DESSERT (pre-select one)

New York Cheesecake * Chocolate Truffle Cake
Coffee and Tea Service



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 Broadway and 8th Avenue)
- * 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 Ristorante

Italian Cuisine

<http://danielarestaurant.com/media/websitedaniela.html>

Location

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

Walking through the doors of Daniela Ristorante, guests will be struck by the red tablecloths overlaid with white linen, a two-tiered dining room and soothingly light yellow walls decorated with tasteful paintings. The setting is relaxing, the service is impeccable...and the food is fresh!

The group menu includes either a three- or four-course dinner. The three-course dining menu offers the soup of the day or a house salad, various entrées and dessert.

The four-course menu includes numerous appetizers such as sweet Fried Calamari, hearty Portabello Balsamico and premium Hot Antipasto. For the second course choose from one of three authentic pastas. The third course offers four different entrées including the restaurant's unique Salmon Daniela's. Save room to enjoy the fourth course of cheesecake, tiramisu or cannolis.

For those who want their New York experience to include special moments of food, friends and fine times, this is the perfect spot. With an Italian menu that is sublime, Daniela Ristorante is certain to please every member of your group.

THREE-COURSE DINNING MENU

1ST COURSE

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

2ND COURSE

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

3RD COURSE

Family Style Dessert Strawberry Cheesecake * Tiramisu * Canolli's

FOUR-COURSE DINNING MENU

1ST COURSE

Family style Appetizer

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

2ND COURSE

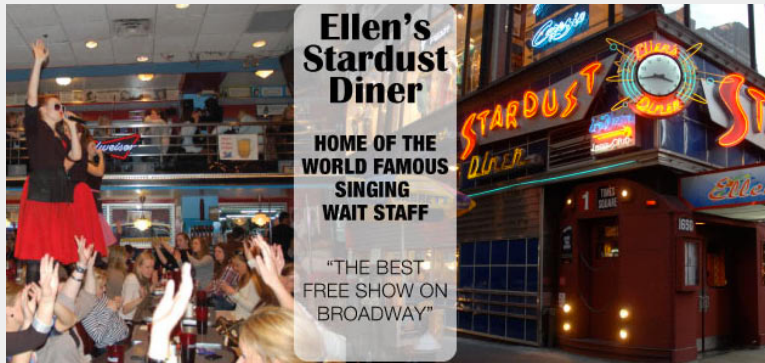
Family style Pasta Rigatoni Bolognese * Penne Vodka *
Orichette Baresi

3RD COURSE

Choice of Entrée: Chicken Marsala * Eggplant Parmigiana *
Veal Piccata * Salmon Daniela's

4TH COURSE

Family style Dessert
Strawberry Cheesecake * Tiramisu * Cannolis



Ellen's Stardust Diner

American Cuisine

<http://www.ellensstardustdiner.com>

Location

1650 Broadway

(at 51st Street)

Mid Town

<http://g.co/maps/jev6>

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

STARTER

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



Gallagher's

Steak Cuisine

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

Location

228 West 52nd Street
(between Broadway & 8th Avenue)
Mid West Side
<http://g.co/maps/h2ebc>

Gallagher's Steakhouse, which has been serving prime cuts of beef to the famous, infamous and relatively unknown since 1927, is a classic American restaurant. This steakhouse has a rich history that dates back to the time when it was a speakeasy, serving alcohol and various types of premium red meat to playwrights, actors, politicians, artists, athletes and judges. After Prohibition ended, Gallagher's, unlike many speakeasies, managed to survive due to the fact that it was simply a great place to savor a succulent steak.

The steakhouse ambience of Gallagher's offers a grand mural of the celebs who have dined there as well as walls covered with individual photos of many of their most famous patrons.

For groups, Gallagher's offers two lunch menus and six different dinner menus. Beef, chicken, pork and fish are all on the lunch menu with Angus beef being featured and fries, mashed potatoes and salads offered. New York Strip and filet mignon are both on the menu.

Dinner includes soup, with onion being featured, or jumbo lump crab cocktail as appetizers and mixed greens. Dry-Aged Sirloin, grilled filet mignon and prime rib of beef may be chosen and the dessert is Gallagher's signature NY Style Cheesecake with Fresh Strawberries and Whipped Cream.

Rich wood walls, linen covered tables and solid

LUNCH ONE

APPETIZER (pre-select one)

Onion Soup * Caesar Salad * Mixed Green Salad

ENTRÉE (pre-select one)

Sliced Steak Sandwich

On a Crusty Baguette w/ Sautéed Onions and Thyme Butter and Served with warm Gallagher's Mustard Sauce and French Fries *

Grilled Chicken Breast, Brie Cheese, Smoked Bacon, Lettuce, Tomato, Tarragon * Mayonnaise on Grilled Sourdough and Served with Gallagher's Homemade Potato Chips *

Filet and Asparagus Salad * The Westie Club *

Medallions of Beef Tenderloin with Asparagus, Pan Roasted Potatoes, Smoked Bacon and Warm Vinaigrette *

Gallagher's Chopped Salad *

Grilled Chicken Breast, Avocado, Smoked Bacon, Roquefort Cheese, Tomato, Egg and Red Onion served over Mixed Greens *

Vegetarian Option: Grilled Vegetable Platter

DESSERT

Vanilla Bean Ice Cream, Valhrona Chocolate Sauce
Coffee, Tea

LUNCH TWO

APPETIZER (pre-select one)

Onion Soup * Caesar Salad * Mixed Green Salad

ENTRÉE (pre-select one)

NY Strip Steak – Boneless Certified Angus Beef Served with Gallagher's "Own" potatoes *

Petite Filet Mignon served with Chive Mashed Potatoes and Brandy and Peppercorn Sauce (on the side) *

Grilled Salmon Filet Served with Chive Mashed Potatoes *

menu continued on next page

wood chairs define Gallagher's. The all-American atmosphere is welcoming to groups and the food is classic, traditional U.S. fare expertly prepared and served.

Roasted Half Chicken Served with Chive Mashed Potatoes *
Grilled Center Cut Pork Chops Served with
Gallagher's "Own" Potatoes *
Vegetarian Option: Grilled Vegetable Platter

DESSERT

New York Style Cheesecake * Chocolate Mousse Cake *
Vanilla Bean Ice Cream, Valrhona Chocolate Sauce *
Coffee, Tea

DINNERS MENUS #1 TO #6

MENU #1

Onion Soup – with Grilled Croutons and Melted Gruyere *
Mixed Greens with Beefsteak Tomato and Mustard Vinaigrette *
Roast Prime Rib of Beef, with Gallagher's Steak Fries, Sauce au Jus *
Vanilla Ice Cream with Valrhona Chocolate Sauce *
Coffee or Tea Service

MENU #2

Onion Soup – with Grilled Croutons and Melted Gruyere *
Mixed Greens with Beefsteak Tomato and Mustard Vinaigrette *
10 oz. Grilled Filet Mignon with Mashed Potatoes and Brandy
Peppercorn Sauce *
NY Style Cheesecake with Fresh Strawberries and Whipped Cream *
Coffee or Tea Service

MENU #3

Onion Soup with Grilled Croutons and Melted Gruyere *
Mixed Greens with Beefsteak Tomato and Mustard Vinaigrette *
14 oz. Dry Aged Prime Sirloin Idaho Baked Potato,
Sour Cream, Chives *
NY Style Cheesecake with Fresh Strawberries and Whipped Cream *
Coffee or Tea Service

MENU #4

Jumbo Lump Crab Cocktail, Mustard Mayonnaise *
Mixed Greens Salad, Beefsteak Tomato and Mustard Vinaigrette *
14 oz. Dry-Aged Prime Sirloin Steak Idaho Baked Potato,
Sour Cream and Chives *
NY Style Cheesecake, Fresh Strawberries and Whipped Cream

dinner menu continued on next page

MENU #5

Jumbo Lump Crab Cocktail with Mustard Mayonnaise *

Mixed Greens with Beefsteak Tomato and Mustard Vinaigrette *

10oz Grilled Filet Mignon with Mashed Potatoes and
Brandy Peppercorn Sauce *

NY Style Cheesecake with Fresh Strawberries and Whipped Cream *

Coffee or Tea Service

MENU #6

Jumbo Lump Crab Cocktail with Mustard Mayonnaise *

Baby Spinach Salad – Tomato, Bacon, Chopped Egg,
Apple Onion Vinaigrette *

18 oz. Dry-Aged Prime Sirloin Steak with Idaho Baked Potato,
Sour Cream and Chives *

NY Style Cheesecake with Fresh Strawberries and Whipped Cream *

Coffee or Tea Service



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

ENTRÉE (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



Harbour Lights

Seafood Cuisine

<http://harbourlightsrestaurant.com/media/websiteharbourlights.html>

Location

Pier 17, 3rd Floor, South Street Seaport
(South Street Seaport)
Lower Manhattan
<http://g.co/maps/drx4m>

This family owned and operated restaurant has been serving great food and offering amazing views of the surrounding New York area for almost 25 years. Located on Pier 17 of South Street Seaport, this casual eatery's menu includes American and contemporary cuisine and seafood. While you dine, you'll enjoy views of Manhattan skyscrapers, the Brooklyn Bridge and passing river traffic.

Before your main entrée enjoy Farmer's Market Salad with Balsamic Vinaigrette; Classic Caesar Salad with Parmesan Crisp; New England Clam Chowder or Roasted Five Onion Soup with Gruyere Toast.

There are close to a dozen entrées from which you'll pre-select one. These include Wild Mushroom Ravioli, Seared Atlantic Salmon Steak and Cajun Jambalaya with Chicken & Shrimp spicy sausage. Pan Roasted Maryland Crab Cakes served with lobster butter and basil oil is a real treat. At an additional cost, you can select Charred Grilled Hanger Steak, N.Y. Cut Sirloin Steak or Dijon Mustard Crusted Rack of Lamb.

Finish off your dining experience with Warm Apple Tart Vanilla Bean Ice Cream or Harbour Lights Cheesecake while you continue to experience the soothing atmosphere of this nicely appointed and uniquely situated restaurant.

LUNCH OR DINNER MENU

APPETIZER (pre-select one)

Farmer's Market Salad, Balsamic Vinaigrette *
Classic Caesar Salad, Parmesan Crisp *
New England Clam Chowder *
Roasted Five Onion Soup, Gruyere Toast

ENTRÉE (pre-select one)

Wild Mushroom Ravioli, Tomato, Basil olive oil, Parmesan Cheese *
Penne with Grilled chicken goat cheese, tomato, herbs and pine nuts *
Seared Atlantic Salmon Steak, Dijon mustard and White Wine Butter *
Applewood Chicken Breast roasted lemon and rosemary sauce *
Charred Grilled Hanger Steak (Additional) with
sautéed mushrooms and red wine sauce *
Cajun Jambalaya with Chicken and Shrimp spicy sausage, rice *
Pan Roasted Maryland Crab Cakes, lobster butter and basil oil *
N.Y. Cut Sirloin Steak Cabernet Sauvignon Reduction (Additional) *
Filet Mignon and Lobster Tail (Additional) *
Dijon Mustard Crusted Rack of Lamb (Additional)

DESSERTS (pre-select one)

Warm Apple Tart Vanilla Bean Ice Cream *
Harbour Lights Cheesecake Selection *
Chocolate "Brooklyn Ridge" Vanilla Ice Cream (additional) *
Freshly Brewed Coffee and Barry's Irish Tea



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 drinks

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



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

ENTRÉE (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.hurleysnyc.com/media/hurleys.html>

Location

232 West 48th Street

(between 7th & 8th Avenues)

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

STARTERS

Mixed Green Salad W/balsamic Vinagrette * Soup Du Jour *
Beefsteak Tomato, Fresh Mozzarella And Basil

MAIN COURSE

Pizza Margarita Classic, tomato, basil and mozzarella *
Handcrafted Veggie Burger with sundried 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

STARTERS

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

MAIN COURSE

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

DESSERT

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

dinner menu continued on next page

PRE-THEATRE DINNER MENU

STARTERS

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, choron sauce *
Grilled Swordfish with mango chutney *
Veal Moran layered with mushrooms, black forest ham and baked with
Fontina cheese *
Tuscan Roasted Chicken
(All ENTRÉE served with baked potato and vegetables)

DESSERT

Ben and Jerrys Mint Chocolate Chunk, Vanilla or Chocolate *
New York Cheese Cake * Pecan Pie *
Midnight Chocolate Mousse Cake
Tea or Coffee



L'Allegria

Italian Cuisine

<http://www.lallegriarestaurant.com/media/websiteallegria.html>

Location

623 9th Avenue

(at 44th Street)

Mid Town

<http://g.co/maps/2zpu5>

This elegant restaurant serves Northern Italian cuisine in the heart of the Theatre District. The L'Allegria Restaurant is a beautifully appointed establishment offering patrons a quality dining experience. You'll find them welcoming and accommodating to groups.

The Northern Italian cuisine is first-rate. The lunch menu includes savory Salmon di Casa, which is the finest salmon perfectly grilled and served with lemon butter sauce and mixed vegetables. The Pollo Griglia is a delicately grilled and specially seasoned chicken breast served with capellina pasta in a nicely spiced tomato basil sauce. Salads are included with your lunch.

For dinner enjoy the Trout Oreganata. This succulent baked trout is bathed in a fine wine broth and served with vegetables and potato. The Scaloppini Francese, is one of the tenderest cuts of veal you'll ever enjoy. A salad or a choice of soup is included with dinner.

The concoctions at L'Allegria Restaurant are made from the freshest ingredients and each dinner is prepared with care. Make your group's day or evening in the theatre a special event from beginning to end with a fine meal at L'Allegria Restaurant.

LUNCH MENU

House Salad- Mixed greens with vinaigrette dressing *

Caesar Salad

Entrée

Pollo Griglia: Grilled chicken breast seasoned with herbs and served with capellina pasta in a tomato basil sauce *

Rigatoni Al Forno: Baked rigatoni with meat sauce and ricotta cheese *

Salmon di Casa: Grilled salmon with lemon butter sauce and served with mixed vegetables *

Ravioli Formagi: Homemade cheese ravioli with tomato basil sauce

DESSERT

Tortoni Italiano: Almond Ice Cream

Coffee or Hot Tea

DINNER MENU

House Salad * Caesar Salad * Minestrone Soup * Pasta Fagioli Soup

ENTRÉE

Pollo Marsala: Chicken breast cooked in Marsala wine with mixed vegetables and potato *

Scaloppini Francese: Veal with lemon wine sauce, served with mixed vegetables and potato *

Trout Oreganata: Baked trout in wine broth with mixed vegetables and potato *

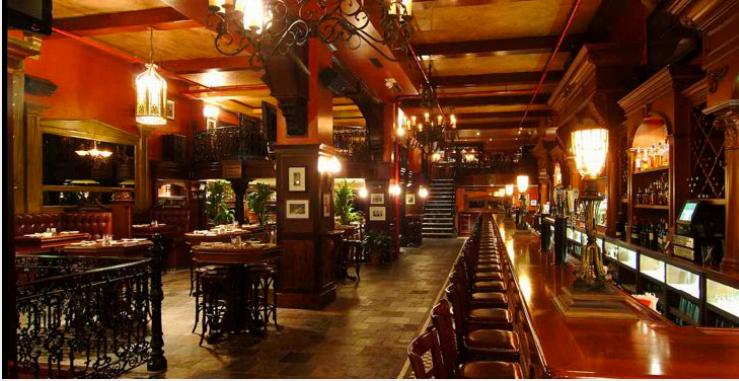
Ravioli Del Casa: Homemade ravioli with meat sauce *

Rigatoni Al Forno: Baked rigatoni with meat sauce and ricotta cheese

DESSERT

Tortoni Italiano: Almond Ice Cream

Coffee or Hot Tea



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

STARTERS

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

STARTER

Mixed Green Salad

MAIN COURSE

Grilled Breast of Chicken with Sautéed Vegetables and Pan Gravy *

Broiled Sole Filet w/ 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



Les San Culottes

French Cuisine

<http://www.les sanculottesny.com>

Location

1085 2nd Avenue

(at 57th Street)

Mid West Side

<http://g.co/maps/t7zr9>

Les Sans Culottes is a charming French café on the Upper East Side of New York. This restaurant is on two floors—main floor at request.

For elegant dining, Les Sans Culottes is a fine choice. The decor and atmosphere are refined and tasteful and the wait staff is focused on ensuring your time at their restaurant is a premium experience from start to finish.

The food, which utilizes the very best ingredients, is excellent. Start with a basket of fresh vegetables or a rack of sausage and Salamis Pate. Entrées include Le Boeuf Bourguignon, a restaurant favorite with red wine sauce accompanied by rice and vegetables. If you love duck, their Le Canard Montmorency served with a cherry sauce certainly will please. Le Poulet Cordon Blue, a tender chicken breast stuffed with ham and cheese and served with a mushroom sauce, is a standard at Les Sans Culottes. It is satisfying in every way. For dessert, your group can indulge in chocolate mousse with whipped cream or flan with caramel sauce.

Whether you are seeing a show at Lincoln Center or traveling downtown for your theatre experience, Les Sans Culottes will prove to be a wonderful choice for lunch or dinner. Fine dining is yours.

FAMILY-STYLE MENU

(Lunch or Dinner)

Basket of fresh vegetables *

Rack of sausage and Salamis Pate

ENTRÉES

Le Boeuf Bourguignon: A beef stew and red wine sauce served with rice and vegetables *

Le Poulet à l' Estragon: Roasted chicken on tarragon sauce, French fries, and vegetables *

Le Poulet Cordon Blue: Chicken breast stuffed with ham and cheese, served over mushroom sauce *

LE Saumon à l'aneth: Grilled salmon with dill sauce, served with rice and vegetables *

Le Canard Montmorency: Crispy duck with cherry sauce over rice and vegetables

DESSERT

Crème Caramel: Flan with caramel sauce *

Mouse au Chocolate: Chocolate mousse with whipped cream

Coffee or Hot Tea * Unlimited Sodas



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.

If your group desires an upscale, adventurous

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.

dining experience that can be tailored to your group in just about any manner, then the sophisticated excursions offered by Lexington Yacht Cruise are a fine choice.



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.



McCormick & Schmicks

American Cuisine

<http://www.mccormickandschmicks.com/Locations/new-york-city-new-york/avenue-of-the-americas.aspx>

Location

1285 Avenue of the Americas
(On the corner of 52nd St. & 6th Ave.)
Mid East Side
<http://g.co/maps/6qsjy>

McCormick & Schmick's, located in Midtown Manhattan, specializes in fresh seafood dishes as well as offering premium cuts of steak. They love to welcome groups into their establishment and the restaurant provides numerous types of menus including a Pre-Theatre Menu.

The Pre-Theatre Menu includes Steelhead Salmon that is cedar plank roasted and served with Northwest Berry Sauce and Cashew Crusted Red Tilapia with Jamaican rum butter sauce and tropical fruit salsa. Both include seasonal vegetables and mashed potatoes. Chicken Picatta with capers and fresh lemon served over orzo pasta is also on the Pre-Theatre Menu. Dinners include dessert, beverage and salad.

McCormick & Schmick's Seafood & Steaks is dedicated to creating dishes with the freshest ingredients and to providing great service. Located near the Theater District, 5th Avenue shopping, Radio City Music Hall, Top of the Rock and the Museum of Modern Art, this is a great stop for groups. If your group is attending a Broadway or Off-Broadway show, their Pre-Theatre Menu is the perfect choice. They'll work with you to ensure you get to the theatre and in your seats on time.

LUNCH

Garden Salad *

Mixed Baby Greens, Tomatoes, Carrots in a Wonton Bowl with
White Balsamic Vinaigrette

ENTRÉE (Pre-Select One)

Steelhead Salmon Cedar Plank Roasted with Northwest Berry Sauce,
Seasonal Vegetables and Mashed Potatoes *

Chicken Picatta with Capers and Fresh Lemon Over Orzo Pasta *
Cashew Crusted Red Tilapia *

Jamaican Rum Butter Sauce and Tropical Fruit Salsa Seasonal
Vegetables and Mashed Potatoes *
Vegetarian Meal Available upon Request

DESSERT

Chocolate Drizzled Profiterole filled with Vanilla Cream

Regular Coffee, Decaf Coffee or Iced Tea

PRE-THEATRE DINNER MENU

Garden Salad *

Mixed Baby Greens, Tomatoes, Carrots in a Wonton Bowl with
White Balsamic Vinaigrette

ENTRÉE (pre-select one)

Steelhead Salmon, Cedar Plank Roasted with Northwest Berry Sauce,
Seasonal Vegetables and Mashed Potatoes *

Chicken Picatta with Capers and Fresh Lemon Over Orzo Pasta *
Cashew Crusted Red Tilapia with Jamaican Rum Butter Sauce and
Tropical Fruit Salsa Seasonal Vegetables and Mashed Potatoes *

Vegetarian Meal Available upon Request

DESSERT

Chocolate Drizzled Profiterole filled with Vanilla Cream

Regular Coffee, Decaf Coffee or Iced Tea

dinner menu continued on next page

EMPIRE MENU

Baby Mixed Greens

Blue Cheese and Candied Walnuts in a White Balsamic Vinaigrette

ENTRÉE (pre-select one)

Steelhead Salmon Cedar Plank Roasted with Northwest Berry Sauce
Seasonal Vegetables and Mashed Potatoes *

Chicken Picatta with Capers and Fresh Lemon Over Orzo Pasta *

Cashew Crusted Red Tilapia with Jamaican Rum Butter Sauce and
Tropical Fruit Salsa Seasonal Vegetables and Mashed Potatoes *

Baby Mixed Greens with Blue Cheese and Candied Walnuts in a
White Balsamic Vinaigrette *

Vegetarian Meal Available upon Request

DESSERT

Chocolate Drizzled Profiterole filled with Vanilla Cream

Regular Coffee, Decaf Coffee or Iced Tea

LEXINGTON AVENUE MENU

Baby Mixed Greens with Blue Cheese and Candied Walnuts in a
White Balsamic Vinaigrette

ENTRÉE (pre-select one)

Cashew Crusted Red Tilapia with Jamaican Rum Butter Sauce and
Tropical Fruit Salsa Seasonal Vegetables and Mashed Potatoes *

Pan Roasted Chicken with Rosemary Butter Sauce, Fingerling Potatoes,
Pearl Onions, Tomato and Asparagus Ragu *

Stuffed Steelhead Salmon stuffed with Brie, Shrimp and Crab, topped
with Lemon Butter and served with Seasonal Vegetables and Mashed
Potatoes *

Petite Filet Mignon (Prepared Medium / Medium Rare),
Maitre d' Butter and served with Seasonal Vegetables and
Mashed Potatoes *

Vegetarian Meal Available upon Request

DESSERT

Chocolate Almond Velvet Cake with Raspberry Sauce



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

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

Salad

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)

Chocolate Mousse * Black Cherry Sundae * Apple Strudel

Coffee or Hot Tea

DINNER MENU

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

Salad

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

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

Coffee and Tea



Mustang Harry's

American Cuisine

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

Location

352 7th Avenue

(at 30th Street)

Mid Town

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

Mustang Harry's is a sports bar that has something for everyone. Fast service, great food and a welcoming ambience are all part of the experience you'll relish at Mustang Harry's. This sports bar offers plenty of opportunities for fans to watch the game and for groups to enjoy a great dinner.

The lunch menu includes fish and chips, chicken parmigiana and beer battered cod fillets. Caesar salad is the standard starter and ice cream and coffee, tea or soda are included.

For groups on the go, Mustang Harry's can provide box lunches. Sandwiches include Black Forest ham, cheddar cheese, lettuce and tomato on rye with dijonaise spread; olive oil poached tuna salad on seven-grain bread with lettuce and tomato; and sliced chicken sandwich with bacon, lettuce, tomato, cheddar. Other choices include Swiss and dijonaise on French bread and tomato and mozzarella sandwich, which includes fresh mozzarella, roasted and fresh tomatoes, basil, pesto and balsamic syrup in a ciabatta pocket. Chips, homemade brownie and bottled water, 7-up, Coke or Diet coke are included.

The dinner menu includes Harry's baby mixed green salad with shaved carrots, red onions, grape tomatoes and sweet onion balsamic vinaigrette dressing. Dinner entrées are Sirloin steak, chicken filet, seared sea bass and penne primavera. Dessert is bread pudding with raisins

BOX LUNCH

Black forest ham, cheddar cheese, lettuce and tomato on rye
with a dijonaise *

Olive oil poached tuna salad on 7-grain bread with
lettuce and tomato *

Sliced chicken sandwich with bacon, lettuce, tomato, cheddar, Swiss
and dijonaise on French bread *

Tomato and mozzarella sandwich with fresh mozzarella,
roasted and fresh tomatoes, basil, pesto and
balsamic syrup in a ciabatta pocket *

Bag of Chips

House made Brownie

Bottled water, 7-up, Coke or Diet coke

LUNCH MENU

STARTERS

Harry's Caesar salad

With garlic and herb roasted croutons and grated parmesan cheese

MAIN COURSE

Traditional fish and chips: Beer battered cod filet with fries, tartar
sauce and lemon wedges *

Chicken parmigiana on a bed of linguini *

Sherry bow tie with sliced mushrooms, sun dried tomatoes, shallots
and basil in a sherry butter sauce with parmesan cheese

DESSERT

Vanilla ice-cream Or Chocolate ice-cream

Includes soda and coffee/tea

dinner menu on next page

and caramel sauce.

If your group is on the run, Mustang Harry's box lunches provide a great solution for lunch, while those going to an evening event can be easily accommodated.

DINNER MENU 1

STARTER

Harry's baby mixed green salad with shaved carrots, red onions, grape tomatoes and a sweet onion balsamic vinaigrette

MAIN COURSE

Foretier chicken Filet of chicken sautéed with onions and mushroom in an pan sauce over whipped potato *

Pan seared sea bass oreganata in a vongole sauce with vegetable rice *

Penne primavera (vegetarian) Zucchini, broccoli, peppers, yellow squash, onions, mushrooms and tomatoes in a marinara sauce

DESSERT

Bread pudding with raisins and caramel sauce

Includes soda and coffee

DINNER MENU 2

STARTER

Harry's baby mixed green salad with shaved carrots, red onions, grape tomatoes and a sweet onion balsamic vinaigrette

MAIN COURSE

10oz New York sirloin steak au poiuvre with steak fries and sautéed spinach *

Forestier chicken - filet of chicken sautéed with onions and mushrooms in an pan sauce over whipped potato *

Pan seared sea bass oreganata in a vongole sauce with vegetable rice *

Penne primavera (vegetarian) Zucchini, broccoli, peppers, yellow squash, onions, mushrooms and tomatoes in a marinara sauce

DESSERT

Bread pudding with raisins and caramel sauce

Includes soda and coffee/tea



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 & 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 provide 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.



O'Casey's

Irish Cuisine

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

Location

22 East 41st Street
(between 5th Ave & Madison Ave.)
Mid Town
<http://g.co/maps/eeh7y>

Celebrating 35 years in business, this Irish-themed restaurant is a favorite with groups. O'Casey's Irish Bar and Restaurant immediately welcomes guests with its green and white awning. The interior features dark woods, deep green walls and tablecloths and white linen napkins. The setting is warm and welcoming.

The food is hearty and varied. Your group can enjoy breakfast, lunch or dinner at this bar and restaurant. Eggs, bagels, fresh fruit and more await you in the morning.

For lunch or dinner, groups have two different menus from which to choose. Menu 1's selections include their Corned Beef Sandwich and the signature O'Casey's Hamburger. All the lunch or dinner choices on Menu 1 include fries, coleslaw and pickle along with a dessert and beverage.

Menu 2 offers three different dinners. Enjoy their tasty Broiled Filet of Salmon with sun-dried tomato and capers or a perfectly prepared Grilled Sirloin Steak. There's also O'Casey's finely Sautéed Chicken Breast with julienne vegetables. The soup of the day or garden salad plus dessert and beverage come with all items on Menu 2.

The atmosphere is always convivial at O'Casey's and the service always grand. You're sure to feel at home.

BREAKFAST

Fresh Orange Juice

Scrambled Eggs, Bacon, Ham or Sausage with home fries potatoes *

Cold Cereal with fresh fruit *

Bagel with Cream Cheese and Jelly served with the above

Coffee, Hot Tea, Milk

LUNCH OR DINNER MENU #1

Corned Beef Sandwich *

O'Casey's Hamburger *

Grilled Chicken Sandwich with tomato and mozzarella *

Tuna Salad Sandwich *

Grilled Steak Sandwich with Swiss cheese and onions *

Above served with French fries, coleslaw and pickle

Apple Pie with Fresh Cream

Coffee, Hot Tea, Soda

LUNCH OR DINNER MENU #2

Soup of the Day or Mixed Green Salad

Broiled Filet of Salmon with sun dried tomato and capers *

Grilled Sirloin Steak *

Sautéed Chicken Breast with julienne vegetables

Apple Pie with fresh cream

Coffee, Hot Tea, Soda



Peking Duck House

Chinese Cuisine

http://www.pekingduckhousenyc.com/locations/locations_chinatown.html

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)

ENTRÉE (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

ENTRÉE (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 with potato and vegetables

DESSERTS (select one)

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

Coffee and Tea

ALSO includes two (2) mixed drinks per person



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 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: Smoked Salmon, Smoked Sable and Accompaniments *

Petrossian Borscht with Crème Fraiche and Pirojkis *

Duck Confit Risotto with Wild mushrooms, Black Truffles and Fines Herbes

ENTRÉE (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 and 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 – Pirojkis and Crème Fraiche *

Salmon Tartare, Salmon Roe, Crème Fraiche, Lemon Sauce *

Petrossian Smoked Salmon served with Toasts Points,
Crème Fraiche and Dill *

Field Green Salad with Radishes, Cherry Tomatoes, Crumbled Chevre

ENTRÉE (pre-select two)

Seared Atlantic Salmon, Ratatouille, Spinach and Basil Oil *

Roast Free Range Chicken with Potato Puree, stewed Cranberries,
roasted Brussels sprouts, brown sauce *

Grilled Hanger Steak *

Sauteed seasonal vegetables, bacon lardons, 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

ENTRÉE (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

menu continued on next page

PRINCE DINNER

APPETIZER (pre-select two)

Foie Gras Salad Haricot Verts, Green Apple and Walnuts *

Petrossian Borscht – Crème Fraiche and Pirojkis *

Yellow Fin Tuna Sashimi: 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

ENTRÉE (pre-select two)

Pan Seared Sea Bass with Melted Eggplant, Provençal 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, 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 *

Piquillo peppers, shallots, capers and Armagnac,
Caviar Royal Transmontanus USA *

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

Seared Hudson Valley Foie Gras *

Poached Rhubarb, Parsnip Puree * Seared Rare Tuna *

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

ENTRÉE (pre-select two)

Pan Roasted Chilean Sea Bass with Braised Nantes Carrots,
Black Olives, Caviar Royal Transmontanus USA, Braising Juices *

Herb Roasted Maine Lobster Risotto Sautéed Porcini Mushrooms,
Caviar Royal Transmontanus USA *

entrées continued on next page

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

DESSERT

Petrossian Dessert Tasting

The Chef's Selection

Coffee or Tea Service



Pietrasanta

Italian Cuisine

<http://www.pietrasantany.com/media/pietrasanta.html>

Location

638 9th Avenue

(at 47th Street)

Mid West Side

<http://g.co/maps/ht5zt>

Pietrasanta one of the theatre district's most popular Italian eateries. Sleek and glowing with a warm light, it offers a wide selection of delicious Italian favorites.

This restaurant is a perfect fit for groups on their way to a matinee or evening performance. Named after a town on the Northern Coast of Tuscany, the eatery offers a relaxing atmosphere, topnotch service and a menu of Italian dishes that include chicken, fish and pasta.

The Student Lunch Menu features a flavorful Ravioli di Zucca, a pumpkin ravioli in red pepper sauce with a touch of cream. Equally delicious is the Pollo Melanzana made of chicken with roasted eggplant, tomato and Parmesan cheese and served with vegetables. The Lunch/Dinner Menu offers a pan-roasted salmon with a Dijon glaze served with a vegetable. This is a restaurant favorite. Entrées include beverage and dessert.

Pietrasanta is a convenient, popular Italian restaurant with competitive prices, fine service and an inviting environment.

STUDENT LUNCH MENU

ENTRÉES

Spaghetini Pomodori Basilico - thin spaghetti in a tomato and meat sauce *

Pollo Melanzana - breast of chicken with roasted eggplant, tomato and Parmesan cheese served with vegetables *

Ravioli di Zucca - pumpkin ravioli in red pepper sauce with a touch of cream

DESSERT

New York Cheesecake

Iced Tea, Soda

LUNCH OR DINNER MENU

APPETIZER

Insalata di Casa-house salad with Vinaigrette

ENTRÉES

Pollo di Casa: Breast of chicken in white wine and lemon sauce served with mashed potato and vegetable *

Rigatoni Bolognese - Rigatoni in a tomato sauce *

Pan roasted salmon with Dijon glaze served with vegetable *

Ravioli di Zucca: Pumpkin ravioli in red pepper sauce with a touch of cream *

Spaghetti Pomodoro e Basilico - thin spaghetti in a tomato basil sauce

DESSERT

Cheese Cake

Coffee, Hot Tea (dinner includes glass of house wine)



PJ Bricks

American Cuisine

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

Location

735 10th Avenue

(at 49th Street)

Lower Manhattan

<http://g.co/maps/j7zsk>

PJ Bricks Restaurant & Bar is new in town. The restaurant is tastefully decorated in a soothing, modern motif. Simple elegance, a casual atmosphere and a friendly wait staff define this restaurant. Divided into five separate seating areas, the restaurant can accommodate groups of various sizes.

The restaurant offers both a lunch and dinner menu designed for groups. A House Salad is served with both lunch and dinner. Lunch entrées include Penne ala Vodka Penne with creamy pink vodka sauce; Chicken Parmesan, which is a breaded cutlet over penne pasta adorned with marinara sauce; and Sea Bass Oreganata, which is a seasoned filet featuring mixed vegetables.

The dinner menu, which also includes sea bass, also has Parmesan Crusted Chicken Breast with rice pilaf and mushrooms and Pasta Primavera, which is linguini and mixed vegetables served with red sauce. Desserts include a vanilla ice cream sundae with two scoops, chocolate syrup and whipped cream or New York style Cheesecake with strawberry drizzle.

PJ Bricks has reasonable prices, generous servings and traditional classic fare that is served with flair. Located a few blocks from Broadway, it's convenient for theatre patrons. Featuring a relaxed atmosphere and dedicated serving staff, this is a fine choice for groups.

LUNCH MENU

STARTER

House Salad

MAIN COURSE (select one)

Penne ala Vodka Penne with creamy pink vodka sauce *

Chicken Parmesan Breaded Chicken Cutlet over Penne Pasta with marinara sauce *

Sea Bass Oreganata seasoned Filet and mixed Vegetables

DESSERT

Vanilla Ice cream Sundae 2 scoops, with chocolate syrup and whipped cream

BEVERAGE

Coffee, Soda, or Tea

DINNER MENU

STARTER

House Salad

MAIN COURSE (select one)

Roasted Chicken Au Jus *

½ Roasted Chicken with mashed Potato *

Grilled Salmon with mixed Vegetable *

Meat Loaf with Gravy and mashed Potato

DESSERT (select one)

Vanilla Ice cream with chocolate sauce *

New York style Cheesecake with Strawberry Drizzle

BEVERAGE

Soda, Coffee and Tea



Planet Hollywood

American Cuisine

http://www.planethollywoodintl.com/locations_newyork.php

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

House Salad

Garlic Bread

Chicken Cutlet Parmesan with spaghetti *

Spaghetti and Meatballs *

Baked Ziti *

Eggplant Parmesan *

Lasagna *

Ice Cream

Coffee, Hot Tea, Soda



Rock Center Café

Continental Cuisine

http://www.patinagroup.com/restaurant.php?restaurants_id=18

Location

20 West 50th Street
(between 5th Ave & Rockefeller Plaza)
Mid East Side
<http://g.co/maps/58d9j>

This is a truly unique restaurant. The interior of the Rock Center Café includes a series of original prints by one of the most innovative artists of the 20th century, Andy Warhol. During the winter, diners are treated to an amazing view of the skaters at The Rink at Rockefeller Center. The menu offers groups contemporary classics for lunch and dinner.

The lunch menu offers a 10 oz. Beef Cheddar Burger served with tomato, crisp onions and fries; Caesar Salad with Roasted Chicken Breast and laced with Parmesan cheese and croutons or Pennette Pasta Caprese embraced by fresh tomato sauce and seasoned with mozzarella and basil.

The dinner menu offers seared salmon or the daily fish seared, NY strip steak, filet mignon or herb roasted organic chicken. Appetizers for both lunch and dinner include the soup of the day or baby greens with sliced radishes and grape tomatoes dressed with extra virgin olive oil and white balsamic vinaigrette. For dessert with either lunch or dinner there's the choice of the signature Rock Center Key Lime Pie or Cheesecake.

This is an exceptional restaurant that provides patrons with a pleasant and refined ambience and topnotch service. A wonderful stop for groups, the Rock Center Café is simply a pleasant and enjoyable experience in every way.

LUNCH MENU

APPETIZER (pre-select one)

Baby Greens with Sliced radishes, grape tomatoes, extra virgin olive oil, white balsamic vinaigrette *
Soup of the Day

ENTRÉE (pre-select one)

10 oz. Beef Cheddar burger with Tomato, Crisp Onions and Fries *
Caesar Salad, Roasted Chicken Breast with
Parmesan Cheese Croutons *
Pennette Pasta Caprese with Fresh Tomato Sauce,
Mozzarella and Basil

DESSERT (pre-select one)

Rock Center Key Lime Pie * Cheesecake
Coffee and Tea Service

DINNER ONE

APPETIZER (pre-select one)

Soup of the Day *
Baby Greens with Sliced radishes, grape tomatoes, extra virgin olive oil, white balsamic vinaigrette

ENTRÉE (pre-select one)

Herb Roasted organic chicken with Seasonal Accompaniments *
Seared Salmon with Seasonal Accompaniments *
12 oz. Certified Angus Sirloin Steak with Chef's Selection of Potatoes

DESSERT (pre-select one)

Rock Center Key Lime Pie * Cheesecake
Coffee and Tea Service

dinner menu continued on next page

DINNER TWO

APPETIZER (pre-select one)

Fresh Mozzarella and Oven roasted tomatoes with extra virgin olive oil,
aged balsamic *

Crab and Risotto Cake * Jumbo Shrimp Cocktail

ENTRÉE (pre-select one)

10 oz. Filet Mignon with Chef's Selection of Potatoes *

Seared Daily Fish with Seasonal Accompaniments *

Herb Roasted Boneless Organic Chicken with Seasonal
Accompaniments *

Seasonal Pasta with Shrimp and Vegetables

DESSERT (pre-select one)

Rock Center Key Lime Pie * Cheesecake

Coffee and Tea Service



Sequoia NYC

Continental Cuisine

http://www.arkrestaurants.com/sequoia_nyc.html

Location

89 Fulton Street
(South Street Seaport, Pier 17)
Lower Manhattan
<http://g.co/maps/75qj4>

Sequoia NYC is located on the water, providing patrons with beautiful views of Manhattan, the surrounding area and the river. The ambience is cleanly modern and elegantly refined. Streamlined railings create smooth lines reminiscent of a boat cutting through the water. Sailing and nautical artwork and artifacts reinforce the boating motif. This is a truly special setting for a very different restaurant.

Groups are welcome and both the lunch and dinner menus include selections just for kids such as hamburgers with French fries, spaghetti and meatballs, or chicken fingers. Soda and ice cream are included.

Adults in your group can enjoy a lunch that offers an appetizer, entrée and dessert. For dinner, choose between the three- or four-course menus. The dinner selections help to make the group menu a unique creation. The freshest fish, including salmon, tilapia or mahi-mahi, is offered as well as chicken, pasta or steak.

Appetizers, which are exceptional, include New England Clam Chowder, Sequoia's House Salad, Crab Cake over warm Corn Salad, and Fried Calamari. Rolls and butter and coffee or tea are included. Dessert may either be Chocolate Soufflé or Raspberry Sorbet.

Your group will feel completely relaxed and at ease in this riverfront restaurant. Providing

LUNCH

Baskets of Rolls and Butter

APPETIZER (pre-select one)

New England Clam Chowder * Soup of the day *
Sequoia's House Salad

ENTRÉE (pre-select one)

Chicken Paillard With Grainy Mustard Sauce, roasted Potatoes and Vegetables *
Atlantic Salmon With Caper Beurre Blanc, roasted Potatoes and Vegetables *
Penne Pasta With Chicken Fresh Tomato, Black Olives, Garlic and Extra Virgin Olive Oil *
Blackened Tilapia with mashed potatoes, sautéed spinach and mango chutney

DESSERT (pre-select one)

Death by Chocolate * New York Cheesecake

Coffee or Tea

KIDS' MENU

Hamburgers with French Fries OR Spaghetti and Meatballs OR
Chicken Fingers

Ice Cream * Soda

DINNER 3-Course

Baskets of Rolls and Butter

APPETIZER (pre-select one)

Sequoia's House Salad * Fried Calamari *
New England Clam Chowder

3-course dinner menu continued on next page

patrons with fine views, prime service and expertly prepared dishes, Sequoia NYC is a genuine gem.

ENTRÉE (pre-select one)

Grilled Breast of Chicken Served with Roasted Potatoes and Vegetables *

Blackened Tilapia with Mashed Potatoes, Sautéed Spinach and Mango Chutney *

Grilled New York Steak (Additional) with Wild Mushroom Demi Glace, Fingerling Potatoes and Wilted Spinach *

Rigatoni with Sweet Italian Sausage Chopped Tomatoes Seasonal Vegetables

DESSERT (pre-select one)

Chocolate Soufflé * Raspberry Sorbet

Coffee or Tea

KIDS' MENU

Hamburgers with French Fries OR Spaghetti and Meatballs OR Chicken Fingers

Ice Cream * Soda

DINNER, 4-Course

Baskets of Rolls and Butter

FIRST COURSE (pre-select one)

Caesar Salad * New England Clam Chowder

APPETIZER (pre-select one)

Shrimp Cocktail * Crab Cake over Warm Corn Salad

ENTRÉE (pre-select one)

Mahi-Mahi With Creole Rice, Tomato Tarragon Vinaigrette and Grilled Asparagus *

Grilled Atlantic Salmon Over Basmati Rice with Grilled Vegetables *

New York Steak with Whipped Potatoes, Vegetables and Mushroom Demi Glace *

Roasted Chicken with Natural Jus, Mashed Potatoes and Greens * Linguini with Clam Sauce

DESSERT (pre-select one)

Chocolate Soufflé * Raspberry Sorbet

Coffee or Tea

KIDS' MENU (select one)

Hamburgers with French Fries * Spaghetti and Meatballs * Chicken Fingers

Ice Cream * Soda



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.



SPQR

Italian Cuisine

<http://spqrnyc.com/aboutus.html>

Location

133 Mulberry Street
(between Grand and Hester Streets)
Lower Mid Manhattan
<http://g.co/maps/bq434>

Ristorante S.P.Q.R., located in the heart of Little Italy, draws inspiration from Ancient Rome. The letters S.P.Q.R. stand for "Senatus Populus Que Romanus." Translated from the Latin they mean "the Senate and the people of Rome." Ristorante S.P.Q.R.'s mission is to continue the over 2,000 year-old tradition established by the Romans—greeting visitors as welcomed and honored guests. And that is exactly how you will be treated at Ristorante S.P.Q.R.

It starts with fine service and an immaculate dining room replete with polished hardwood floors, coordinated columns and plenty of well-dressed tables that can accommodate any and all groups. Of course, it is the food that makes a restaurant and the food at this Little Italy gem is fantastic. Your lunch or dinner includes pasta, the house salad and entrées that include chicken, fish and veal. The veal and chicken offerings are both immensely tender. The fish dishes are diverse and include subtly seasoned Broiled Salmon, delicately flavored Trout Rosemarino served with white wine, and the perfectly prepared Cod Marichiara. For vegetarians, there's Pasta Primavera and Eggplant Parmigana.

Enjoy some of the finest traditional dishes you'll find west of Rome itself.

LUNCH OR DINNER

APPETIZER (select one)

Penne Marinara * Penne with Vodka Sauce * Ravioli

House Salad

ENTRÉE (select at restaurant)

Chicken Francese * Chicken Parmigana *

Chicken Marsala * Veal Marsala *

Veal Parmigana * Veal Francese *

Broiled Salmon * Trout Rosemarino with white wine *

Cod Marichiara * Pasta Primavera *

Eggplant Parmigana

DESSERT

Black and White Chocolate Mousse Cake *

Cannoli * Tiramisu

Coffee, Hot Tea (unlimited soft drinks or ice tea, add \$3.00)



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

ENTREE

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

ENTREE

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 Brulee or Ice Cream

Tea or Coffee

dinner menu continued on next page

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 wholegrain mustard tartar sauce *

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

ENTREE

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, crabmeat, oyster mushrooms and a red bell pepper sauce *

BBQ Baby Back Ribs with coleslaw and fresh cut French Fries

DESSERT

Crème Brulee 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 provide 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 fraiche 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, Caesar Salad, Parmesan Cheese, Croutons, Caesar Dressing *
Mixed Baby Greens with White Balsamic Vinaigrette, Bruschetta, Roma Tomato, Olives *
Roasted Forest Mushrooms, Toasted Ficelle, Hummus, Baba Ghanoush, Marinated Olives *
Tabbouleh Salad, 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

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 - peppercress, ricotta salata, with banuls vinaigrette *

Grilled Quail - Warm whole grain salad with a sherry fig vinaigrette

ENTRÉES

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



Tony's Di Napoli

Italian Cuisine

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

Location

147 West 43rd Street
(between 6th & 7th Avenues)
Mid Town
<http://g.co/maps/sm5bb>

The first Tony's Di Napoli was founded in New York City in 1959. Since that time, the restaurant has been serving food steeped in the Southern Neapolitan tradition and influenced by Old New York Italian favorites. Family style platters and authentic old NY Italian favorites have appealed to diners for decades. The food is exceptional in flavor, freshness and ingredients.

Tony's Di Napoli is convenient for theatre goers and its group menu is one of the most extensive you'll find in the City of New York. The lunch menu offers patrons three different entrées, a generous salad rich with ingredients, desserts and beverages. Italian bread from Little Italy is included.

For dinner, choose one of the three different meal packages—all are brimming with authentic Italian creations. Each package includes the choice of various appetizers, pastas, entrées and desserts. Meals are served family style on platters with each platter serving approximately three people.

Tony's has beautiful private party rooms available, great for tour groups.

LUNCH MENU (11 a.m.-3 p.m.)

Tony's Salad-iceberg lettuce, tomatoes, shredded carrots, red onion, pimientos and calamata olives *

Italian Bread from Little Italy

Chicken Parmigiana * Spaghetti with Meatballs *

Penne Eggplant and Mozzarella

Mini Cannoli's * Cheesecake

Unlimited Sodas

DINNER PACKAGES

Package #1 – choose one item from each group (no veal or seafood)

Package #2 – Choose one salad, one Appetizer, three Pastas and three Entrées (one veal dish and no seafood)

Package #3 – Choose three items from each group (one seafood from each list only, one salad and two APPETIZER)

APPETIZER

House Salad * Tricolor Salad * Caesar Salad *

Tony's Salad * Zucchini Fritti * Stuffed Mushrooms *

Mozzarella in carrozza * Calamari Fritti * Shrimp Luciano *

Mussels Luciano * Mussels Fra Diavolo Baked Clams *

Hot Antipasto * Cold Antipasto

PASTAS

Rigatoni with Vodka and Mushrooms *

Rigatoni with Eggplant and Mozzarella *

Penne With broccoli, garlic and oil *

Spaghetti Marinara * Spaghetti with Meatballs *

Baked Ziti Napilitano * Baked Ziti Bolognese *

Linguine with Red Clam Sauce * Linguine with white Clam Sauce *

Linguine with Shrimp Fra Diavolo * Fettuccine Alfredo *

Ravioli Napilitano * Ravioli Bolognese *

Homemade Ravioli Amatricina * Wild Mushroom Truffle Ravioli

menu continued on next page

ENTRÉES

Chicken Parmigiana * Chicken Marsala * Chicken Piccata *
Chicken Francese * Chicken Pizzaiola * Chicken Scarpiello *
Chicken Scarpiello with Peppers * Tony's Chicken *
Eggplant Parmigiana * Sausage and Peppers *
Shrimp Fra Diavolo * Shrimp Francese *
Shrimp Luciano * Shrimp Scampi * Shrimp Oreganato *
Veal Parmigiana * Veal Marsala * Veal Piccata *
Veal Francese * Veal Pizzaiola *
Salmon * Salmon Oreganato * Sausage and Meatballs

DESSERT

Homemade Tiramisu * mini Cheesecake * Cannoli's

Coffee, 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!