

RYANBROWN

CORPORATE GALA SAMPLE MENU



From the Bar

Client providing all alcohol. RBCNY providing flat and sparkling water, all natural sodas and juices, mixers, garnishes, and ice.

Cocktail Hour - Passed Hors D'Oeuvres

Tuna crudo on a rice puff with cucumber and lemon
Crispy chicken ravioli with basil-walnut dipping sauce
Puffed potatoes with black truffle mayonnaise



Seated Dinner

FIRST COURSE

Baby arugula with roasted tomatoes on the vine, burrata, and ciabatta crouton

MAIN COURSE (Choice of 1)

Chicken breast stuffed with house made Italian sausage; mustard-pear sauce

Beef tenderloin with pickled onions, arugula pesto, and crispy potato

Silent vegetarian option: Vegetarian paella cake with grilled vegetables and paella crisp

SIDES

Roasted fingerling potatoes with garlic, herbs, and olive oil

Sweet roasted carrots with carrot top pesto

DESSERT-Accompanied by tableside coffee & tea service

Lemon tart with whipped creme fraiche, basil sugar, and olive oil

