



SONESTA™
HOTELS, RESORTS & CRUISES

Sonesta White Plains
BANQUET MENU



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BREAKFAST



PLATED BREAKFAST

Includes freshly squeezed orange juice, cranberry juice, freshly brewed regular & decaffeinated coffee, specialty teas, breakfast breads and pastries. A \$200 labor fee will be charged for all groups under 20 guests.

FRUIT FESTIVAL

30 per person

Seasonal fresh fruit & berries ^{GF}

House-made yogurt and granola

HALE

34 per person

French toast or pancakes with maple syrup

Applewood smoked bacon or banger sausage

WAKE UP CALL

32 per person

Applewood smoked bacon or banger sausage

Scrambled eggs & potatoes ^{GF}

Freshly baked croissants, muffins, and assorted bagels with cream cheese, sweet butter and fruit preserves

TASTE OF HOME

36 per person

Fresh fruit martini

Quiche with organic spinach & local hudson valley cheddar cheese

Breakfast potatoes ^{GF}

UPSTREAM EGGS BENEDICT*

43 per person

Melon slices ^V ^{VG} ^{GF} ^{DF}

Hudson valley benedict english muffins

Bourbon pepper salmon, poached egg and caper hollandaise sauce

Sweet potato hash ^V ^{VG} ^{GF} ^{DF}

Assortment of breakfast pastries with sweet butter and fruit preserves

ASPARAGUS BREAKFAST SKILLET

35 per person

Seasonal fruit cup ^V ^{VG} ^{GF} ^{DF}

Scrambled egg whites, grilled asparagus & roasted roma tomato ^V ^{GF}

Multigrain and whole wheat bagels with cream cheese, sweet butter, and fruit preserves ^V

^{DF} DAIRY-FREE ^V VEGETARIAN ^{VG} VEGAN ^{GF} GLUTEN-FREE

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

All prices are subject to a 25.5% service charge and 8.375% state sales tax. Menu pricing subject to change.

BREAKFAST BUFFETS

Includes freshly brewed regular & decaffeinated coffee and specialty teas. A \$200 labor fee will be charged for all groups under 20 guests.

RISE & SHINE CONTINENTAL

40 per person

Chilled freshly squeezed orange juice,
grapefruit & tomato juices

Sliced fresh seasonal fruits and berries (V) (VG) (GF) (DF)

Hard-boiled eggs (GF)

Multigrain & wheat bagels with cream cheese,
sweet butter and fruit preserves

International cheese display

House-made yogurt & granola

BLOOMINGDALE

44 per person

Chilled freshly squeezed orange juice & cranberry juice

Fluffy scrambled eggs

Grilled banger sausage applewood smoked bacon

Breakfast potatoes

Sliced fresh seasonal fruits & berries (V) (VG) (GF) (DF)

Freshly baked muffins & croissants

Assorted bagels served with cream cheese, sweet
butter & fruit preserves

SONESTA CONTINENTAL

36 per person

Chilled freshly squeezed orange juice,
apple & cranberry juices

Sliced fresh seasonal fruits & berries (V) (VG) (GF) (DF)

Individual yogurts

Freshly baked muffins, breakfast breads & danishes

Assorted bagels served with cream cheese, sweet
butter & fruit preserves

SUNNYSIDE

45 per person

Chilled freshly squeezed orange juice,
grapefruit & cranberry juices

Belgian waffles or thick-cut challah french toast with
warm maple syrup

Fluffy scrambled eggs

Grilled banger sausage, applewood smoked bacon

Breakfast potatoes

Sliced fresh seasonal fruits & berries (V) (VG) (GF) (DF)

Freshly baked muffins & croissants

Assorted bagels served with cream cheese, sweet
butter & fruit preserves

EUROPEAN BREAKFAST

50 per person

Chilled freshly squeezed orange juice,
grapefruit & cranberry juices

Sliced fresh seasonal fruits & berries (V) (VG) (GF) (DF)

Homemade granola with berries

Individually flavored yogurts (GF)

Assorted cold meats & assorted sliced
international cheeses

Hard-boiled eggs (GF)

Sliced smoked salmon with diced tomatoes, bermuda
onions, capers & chopped egg (GF)

Whole wheat croissants served with sweet butter,
honey & fruit preserves

BREAKFAST ENHANCEMENTS

Enhancements must be included as breakfast buffet add-ons. Culinary attendants are required and are charged at \$200 each. A \$200 labor fee will be charged for all groups under 20 guests.

SMOKED SALMON

24 per person

Hudson valley smoked salmon, tomatoes, bermuda onions, capers, bagels & cream cheese

BACON, EGG & CHEESE SANDWICH

8 per person

Crisp applewood smoked bacon, scrambled eggs & local cheddar cheese on brioche

SPINACH, TOMATO & FETA SANDWICH

8 per person

Scrambled eggs, spinach & sun-dried tomato with feta cheese on grilled sourdough bread

CROISSANT, EGG & CHEESE SANDWICH

8 per person

Croissant with applewood smoked bacon, scrambled eggs & local cheddar cheese

HAM, EGG & CHEESE SANDWICH

8 per person

Ham, egg & cheese on an english muffin

BELGIAN WAFFLES

6 per person

Belgian waffles with maple syrup, berry compote, whipped cream, chocolate sauce & blueberry syrup

EGGS YOUR WAY*

20 per person

Scrambled, poached, sunny side up, omelets ^{GP} ^{DP}

Assorted local cheeses

Fillings to include smoked salmon, asparagus, grilled vegetables, grated cheeses, ham, onions, red & green peppers, mushrooms, chopped applewood smoked bacon, tomatoes & sautéed spinach

TURKEY SAUSAGE WRAP

7 per person

Turkey sausage, cheddar cheese & scrambled eggs

CHOROZO WRAP

7 per person

Scrambled eggs, chorizo, tomato & mozzarella cheese

SAUSAGE WRAP

6 per person

Chicken apple sausage ^{GP}

CEREAL

5 per person

Assorted cold cereals served with milk

PARFAITS

8 per person

Yogurt fruit parfaits

BERRY FILLED APPLE

9 per person

Green apple filled with blueberries and almonds

GRAPEFRUIT

6 per person

Half a grapefruit with cucumber slices, drizzled with honey

TURKEY SAUSAGE

5 per person

OATMEAL

6 per person

Irish steel-cut oatmeal with cinnamon and raisins

BREAKFAST ENHANCEMENTS

Culinary attendants are required and are charged at \$200 each. A \$200 labor fee will be charged for all groups under 20 guests.

BAGELS

6 per person

Assorted bagels with original & flavored cream cheese

FRUIT

6 per person

Sliced or whole fresh fruit (V) (VG) (GF) (DF)

BREAKFAST BAKERIES

6 per person

Scones, muffins & cinnamon rolls (V)

PASTRIES

5 per person

Freshly baked apple turnovers & cinnamon rolls (V)

SCONES

5 per person

Freshly baked scones with assorted blackberry, raspberry jam & orange marmalade (V)

QUICHE

8 per person

Spinach, swiss cheese & applewood-smoked bacon quiche

ASSORTED NAKED JUICE SHOOTER

8 per person

Blue machine, berry blast, green machine, mighty mango & protein zone

SOFT DRINKS

7 each

Assorted soft drinks & bottled water

BOTTLED ICED TEA/LEMONADE

7 each

ASSORTED BOTTLED FRUIT SMOOTHIES

8 each

ASSORTED ENERGY DRINKS

8 each

JUICE BY THE GALLON

45 per gallon

Chilled freshly squeezed orange juice, cranberry, tomato, grapefruit & apple juice

COFFEE & TEA

16 per person

Freshly brewed regular/decaffeinated coffee and specialty tea



BREAKS

BREAK PACKAGES

Each break package includes freshly brewed regular/decaffeinated coffee & specialty assorted tea. A \$200 labor fee will be charged for all groups under 20 guests.

AFTERNOON BAKESHOP TOWER

27 per person

Assorted freshly baked cupcakes

French butter cookies

Chocolate dipped pretzels

Lemon bars

THE LOCAL APPLE BREAK

30 per person

Mini baked cinnamon apples

Assorted apples dipped in chocolate, apples served in warm puff pastry

Miniature apples stuffed with apple sorbet, apple chips, warm apple cider

STADIUM BREAK

29 per person

Corn dogs with spicy deli mustard

Warm new york-style pretzels

Assortment of snacks: house-made potato chips and butter popcorn

ICE CREAM EXTRAVAGANZA

25 per person

Häagen-dazs vanilla & chocolate ice cream & frozen yogurt

Choice toppings: whipped cream, hot fudge, caramel sauce, strawberry sauce, sprinkles, oreo's, m&m's, reese's pieces, gummi bears and cherries

Root beer floats

Assorted drinks

ENERGIZER BREAK

29 per person

Pineapples (V) (VG) (GF) (DF)

Mangos (V) (VG) (GF) (DF)

Chocolate chips (V) (GF)

Chocolate covered almonds (V) (GF)

Power bars, energy and protein bars

Nuts and dried fruits (V) (VG) (GF) (DF)

SNACK ATTACK

26 per person

Candy display: raisinettes, goobers, gummi bears, plain and peanut m&m's

Assorted snacks: potato chips, doritos, bbq chips, smartfood popcorn, pretzels

Assorted ice cream bars

HUDSON VALLEY BREAK

35 per person

Elaborate display of international and hudson valley artisan cheeses

Sliced fresh seasonal fruits, berries & carr's water crackers

Fresh cut garden vegetables with parmesan peppercorn and blue cheese dressing (V) (VG) (GF) (DF)

Sesame/coconut chicken tenders with sweet & sour sauce

SOUTHWEST

28 per person

Tricolored nachos

Warm cheddar cheese sauce, sour cream, guacamole & salsa

Mango chicken quesadillas

Churros

MEZZA BREAK

26 per person

Hummus, baba ghanoush and tabbouleh (GF) (DF)

Kalamata olives, feta cheese, pita chips and vegetable samosa

BEVERAGE PACKAGES

Half day: 30 per person

All day: 48 per person

INCLUDES

Regular and decaffeinated coffee

Assortment of herbal teas

Assortment of pepsi co. soft drinks

Bottled evian water

BREAKS À LA CARTE

A \$200 labor fee will be charged for all groups under 20 guests.

ASSORTED POPCORN

One flavor: 4 per person
Two flavors: 5 per person
Three flavors: 6 per person

FLAVOR SELECTIONS

Original, cheddar cheese or caramel

GRANOLA & ENERGY BARS

7 per person

FRESH FRUIT SKEWERS

9 per person

Assorted dipping sauces

ASSORTED BAKED GOODS

7 per person

Freshly baked david's cookies or freshly baked brownies & blondies

ASSORTMENT SNACK BAGS

6 per person

Pretzels, popcorn and chips

DRIED FRUITS VG GF DF

8 per person

INDIVIDUAL TRAIL MIX

7 per person

CHOCOLATE DIPPED PRETZELS

5 per person

HOMEMADE POTATO CHIPS

6 per person

MIXED BERRIES IN A WAFFLE CONE

6 per person

PRETZELS WITH TWO ASSORTED HUMMUS FLAVORS

8 per person

FROZEN GRAPES V VG GF DF

5 per person

ALL DAY BREAK PACKAGES

A \$200 labor fee will be charged for all groups under 20 guests.

ALL DAY PACKAGE ONE

50 per person

MID-MORNING BREAK

Assortment of breakfast pastries
Freshly brewed regular & decaffeinated coffee
Assortment of herbal teas
Assortment of pepsi co. soft drinks
Bottled water

AM BEVERAGE REFRESH

Freshly brewed regular & decaffeinated coffee
Assortment of herbal teas
Assortment of pepsi co. soft drinks
Bottled water

AFTERNOON BREAK

Assortment of cookies & fudge brownies
Freshly brewed regular & decaffeinated coffee
Assortment of herbal teas
Assortment of pepsi co. soft drinks
Bottled water

ALL DAY PACKAGE TWO

60 per person

MID-MORNING BREAK

Egg & cheese croissants
Freshly brewed regular & decaffeinated coffee
Assortment of herbal teas
Assortment of pepsi co. soft drinks
Bottled water

AM BEVERAGE REFRESH

Freshly brewed regular & decaffeinated coffee
Assortment of herbal teas
Assortment of pepsi co. soft drinks
Bottled water

AFTERNOON BREAK

International & domestic cheeses, seasonal sliced fresh
fruits & berries with french bread and crackers
Freshly brewed regular & decaffeinated coffee
Assortment of herbal teas
Assortment of pepsi co. soft drinks
Bottled water



LUNCH

PLATED LUNCH

Includes one soup or salad and one dessert. a \$200 labor fee will be charged for all groups under 20 guests.

SOUP OR SALAD | SELECT ONE

WESTCHESTER SEAFOOD CHOWDER

Fresh local seafood with applewood smoked bacon, potatoes & vegetables in an anise scented tomato broth

CREAMY PARSNIP & APPLE SOUP

Focaccia croutons

ARTISAN LETTUCE

Grape tomatoes, shredded carrots, cucumbers with champagne vinaigrette (V) (VG) (GF)

BIBB LETTUCE

Julienned jicama, beets & carrots with dried figs with balsamic fig vinaigrette (V) (VG) (GF) (DF)

SONESTA SALAD

Assorted field greens, dried cranberries, candied walnuts, gorgonzola cheese with balsamic vinaigrette (GF)

BABY ORGANIC SPINACH SALAD

Hard-cooked eggs, mushrooms & red onions with warm pancetta dressing

HOUSE-MADE MOZZARELLA

Heirloom tomatoes, fresh basil, roasted garlic with extra virgin olive oil



PLATED LUNCH

Includes one soup or salad and one dessert. A \$200 labor fee will be charged for all groups under 20 guests.

GRILLED CHICKEN

68 per person

Grilled chicken breast with apricot chutney and rice with pistachios & raisins

ALMOND CRUSTED CHICKEN

68 per person

Almond crusted chicken with orange ginger glaze and jasmine rice

SAUTÉED CHICKEN

68 per person

Sautéed boneless chicken breast with pancetta, roasted red peppers & fresh mozzarella, tomato basil sauce and creamy polenta

CRISPY SKIN CHICKEN

68 per person

Crispy skin chicken with preserved lemon, shallot velouté

COLD CHICKEN COBB SALAD

55 per person

Cobb salad with artisan lettuce grilled chicken, applewood smoked bacon, hard-cooked eggs, tomato, avocado & blue cheese

GRILLED BEEF TRI TIP*

68 per person

Marinated in local captain lawrence beer, chilies & fresh herbs, celery root, potato mash, tomato coulis

GINGER & SOY CHICKEN

58 per person

Ginger & soy marinated seared chicken, field greens with almonds, scallions, carrots, green beans & red peppers with wasabi vinaigrette ^{GF}

SALMON*

68 per person

Crispy salmon with peppadew pepper coulis, sautéed garlic spinach

BASS

\$ Market

Pan-seared bass with tomato & fennel, saffron toasted barley pilaf

VEGETARIAN

60 per person

Grilled vegetables, scallion infused quinoa ^V ^{VG} ^{GF} ^{DF}

PLATED LUNCH

Includes one soup or salad and one dessert. A \$200 labor fee will be charged for all groups under 20 guests.

DESSERTS | SELECT ONE

CARROT CAKE

TIRAMISU

CHOCOLATE ROYAL

Chocolate mousse, milky hazelnut

CRUNCH AND GANACHE

Topping orange genoise layered with sweet cream & topped with white chocolate curls

RED VELVET CAKE

Red velvet cake with a rich cream cheese filling

TUXEDO BOMBE

Chocolate genoise, white milk & dark chocolate mousse, chocolate ganache coating

PEANUT BUTTER EXPLOSION

Moist chocolate genoise, rich peanut butter mousse & fudge garnished with brownie bits

MARQUISE AU CHOCOLAT

Bittersweet chocolate mousse with two layers of chocolate sponge, soaked with kirsh syrup, glazed with a chocolate mirror



LUNCH BUFFET

Lunch buffet served with assorted soft drinks, water, freshly brewed regular& decaffeinated coffee and assorted teas. A \$200 labor fee will be charged for all groups under 20 guests.

BUILD YOUR OWN DELI

59 per person

Select two starters, two cheeses and three meats

INCLUDES

Lettuce, tomatoes, onions, pickles, dijon mustard, mayonnaise

Selection of sliced breads & rolls

Chef's selection of gourmet desserts

STARTERS

Butternut squash & coconut soup (VG) (GF)

Chicken & corn chowder

Heirloom tomato & roasted shallot soup (VG) (GF) (DF)

Artisan lettuce with balsamic vinaigrette (VG) (GF) (DF)

Radicchio and arugula with pears, toasted almonds & camembert with mango lime vinaigrette (GF)

Poached salmon with campanelle pasta, capers, red onions & grape tomatoes with lemon herb vinaigrette* (GF)

Caesar salad with black beans & corn (V) (GF)

Yukon gold potato salad with mustard with herb vinaigrette (V) (GF)

Asian vegetable slaw with sambal and ginger with sweet soy dressing (VG) (GF) (DF)

Roasted beet salad with goat cheese and candied pecans & red wine vinaigrette (V) (GF)

Mixed field greens with shaved fennel, dried cranberries & crumbled bleu cheese with blueberry and pomegranate dressing

Grilled vegetable platter with balsamic syrup (VG) (GF) (DF)

House-made chips (VG) (GF) (DF)

CHEESES

American

Swiss

Cheddar

Smoked gouda

Muenster

Pepper jack

Havarti with dill

Provolone

Monterey jack

MEATS

Grilled chicken breast with fresh herbs

Oven-roasted turkey breast

Hardwood-smoked ham

Roast beef

Ny pastrami

Corned beef

Capicola

Genoa salami

Roast pork loin

Mortadella

LUNCH BUFFET

Lunch buffet served with assorted soft drinks, water, freshly brewed regular/decaffeinated coffee and assorted teas. A \$200 labor fee will be charged for all groups under 20 guests.

GOURMET SANDWICH BUFFET

57 per person

Roast turkey breast with smoked gouda & chipotle mayonnaise

Roast beef with stout braised onions & horseradish cheddar cheese

Hickory smoked ham with swiss cheese & cherry mustard

Roasted eggplant with tomato & fresh mozzarella, balsamic syrup (V) (GF)

Greek salad with tomato, red onions, cucumber, feta cheese & kalamata olives with a lemon-dill dressing (V) (GF)

Campanelle pasta with sun-dried tomatoes, spinach & cannellini beans (VG) (DF)

House-made chips

Assorted cookies, brownies, and fruit bars

WRAP BUFFET*

57 per person

Chicken & mango salad with scallion & red chilies on a tomato wrap

Roasted vegetable & red pepper hummus on a whole wheat wrap

Smoked turkey with swiss, arugula & tomato on a spinach wrap, honey mustard

Top sirloin steak with spinach, red pepper & chimichurri on a cheddar cheese wrap

Old fashioned potato salad

Artisan lettuce with walnuts, asparagus & red peppers, mango & mint dressing

Fresh fruit salad with honey

Cookies & brownies

BESTCHESTER*

68 per person

Artisan lettuce with cucumbers, tomatoes, diced eggs, applewood smoked bacon bits, shredded cheddar cheese, croutons, mushrooms, black olives, beets, carrots & jicama

Roasted cauliflower with walnuts, peppers, scallions & capers (VG) (GF) (DF)

Chilled marinated flank steak

Grilled chicken breast (GF)

Chimichurri marinated shrimp

Marinated & grilled asparagus, red & yellow roasted peppers (VG) (GF) (DF)

Oven-roasted tomatoes (VG) (GF) (DF)

Freshly baked garlic bread

Crème brûlée & mini fruit tarts

FAR EASTERN*

68 per person

Coconut chicken soup with coconut and kaffir lime (GF)

Mixed greens with thai peanut dressing (VG) (GF)

Fresh lotus root salad with sesame and soy (VG) (GF) (DF)

Green papaya salad with lime, tomato and green beans (VG) (GF) (DF)

Massaman curry beef with potatoes

Stir fried basil chicken (GF) (DF)

Stir fried szechuan eggplant (VG) (GF) (DF)

Steamed jasmine rice (VG) (GF) (DF)

Mango sorbet (VG) (GF) (DF)

Black rice pudding (GF)

LUNCH BUFFET

Lunch buffet served with assorted soft drinks, water, freshly brewed regular/ decaffeinated coffee and assorted teas. A \$200 labor fee will be charged for all groups under 20 guests.

TUSCANY

67 per person

Fresh mozzarella & tomato salad with basil & extra virgin olive oil ^{GF}

Italian salad with artichokes, green beans, cherry tomatoes, black olives & red onions ^{VG GF DF}

Radicchio, arugula & fennel with figs, red wine vinaigrette ^{VG GF DF}

Grilled eggplant with tomato, fresh mozzarella & roasted garlic pesto ^{GF}

Baked bronzini with lemon, olives, capers & oregano, extra virgin olive oil ^{DF}

Campanelle pasta with chicken, mushrooms & thyme in a light shallot cream sauce

Tiramisu bites, cannoli's & pastries

Sliced fresh fruit ^{VG GF DF}

SONESTA BUFFET*

73 per person

Soup du jour

Zucchini & apple slaw ^{V GF}

Chickpeas with edamame, dried cranberries, red & green peppers, shredded carrots, lemon, cumin & extra virgin olive oil ^{VG GF DF}

Herb marinated shrimp & scallop kabobs ^{GF GF DF DF}

Warm sliced tenderloin of beef, black garlic & oregano aioli ^{GF}

New york cheesecake

Flourless chocolate cake ^{GF}

Mixed berries with balsamic syrup & cream ^{GF}



BOXED LUNCH

Includes bottled water, whole fruit, an individual bag of potato chips, choice of salad/sandwich and choice of chocolate chip cookie/brownie. A \$200 labor fee will be charged for all groups under 20 guests.

EXECUTIVE BOXED LUNCH

One selection: 40 per person

Two selections: 42 per person

Three selections: 45 per person

SALADS

Fruit salad (VE) (GF) (DP)

Coleslaw (GF)

Purple potato salad (GF)

Pasta salad (GF)

Spinach & feta cheese salad (GF)

SANDWICHES

Grilled chicken breast with fresh mozzarella, sambal slaw on ciabatta roll

Asian roast beef with cucumbers, shredded carrots, scallions, mint & basil, hoisin mayonnaise on a tomato basil wrap

Pepperoni, capicola, salami, ham, provolone cheese & roasted peppers on italian bread

Turkey, house pickled vegetables and monterey jack cheese on a tomato basil wrap

Grilled vegetable with goat cheese, arugula (GF)





RECEPTION

HORS D'OEUVRES

Chef attendant fees are \$200 each. A \$200 labor fee will be charged for all groups under 20 guests.

PASSED HORS D'OEUVRES

35 per person, per hour

COLD SELECTIONS - SELECT TWO

Spicy tuna poke on a wonton chip*

Scallop ceviche shooter* ^{GF}

Peppered beef tenderloin with jalapeño & roasted garlic cream*

Fig and bleu cheese wrapped with prosciutto

Grape tomato, mozzarella & basil skewer with balsamic syrup

Wild mushroom & roasted garlic crostini with shaved parmesan

Tomato, olive & red onion crostini

Roasted chicken with apples & pecans in a cucumber cup ^{GF}

Asiago crisp with asparagus, roasted red pepper & balsamic syrup ^{GF}

HOT SELECTIONS - SELECT FOUR

Pad thai spring roll

Kalamata olive & artichoke tart

Pan-fried chicken & lemongrass dumpling

Pecan chicken tenders

Asian short rib pot pie

Malaysian beef satay*

Coney island dogs

Balsamic fig & goat cheese flatbread

Sriracha chicken meatballs

Coconut shrimp

Spicy peanut & sambal sauce

Jumbo lump crab cakes with cajun remoulade

Grilled baby lamb chops with a pomegranate dipping sauce

LOCAL CHEESE SELECTION

34 per person

Adirondack one year aged cow's milk cheddar

Nettle meadow kunik soft ripened goats milk cheese

Old chatham columbia blue

Served with french baguettes, grissini & carr's water crackers

IMPORTED CHEESE SELECTION

27 per person

Finlandia swiss

Havarti dill

Cheddar

Served with french baguettes, grissini & carr's water crackers

RECEPTION STATIONS

Chef attendant fees are \$200 each. A \$200 labor fee will be charged for all groups under 20 guests.

3 WAY VEGETABLE DISPLAY

24 per person

Grilled seasonal vegetables with basil, extra virgin olive oil & balsamic syrup (VG) (GF) (DF)

Market veggie shots with avocado-ranch dipping sauce (GF)

Assorted house pickled vegetables (VG) (GF) (DF)

ANTIPASTO

26 per person

Selection of cured meats, olives, roasted peppers, marinated artichoke hearts, sun-dried tomatoes & mozzarella with extra virgin olive oil, balsamic syrup, french bread & ciabatta crostini

MEZE DISPLAY

24 per person

Traditional and roasted beet hummus, assorted olives, herb marinated feta, tzatziki, roasted eggplant, marinated artichokes, toasted pita & naan bread (VG) (GF) (DF)

CHARCUTERIE

38 per person

Prosciutto, capicola, genoa salami & pepperoni with camembert, gouda & fontina cheese

Cornichons, dijon mustard, sliced baguettes & water crackers

ICED SEAFOOD DISPLAY*

\$ market

Poached jumbo shrimp, jonah crab claws, raw blue point oysters & littleneck clams with cocktail sauce, mignonette, horseradish & lemon wedges

AMERICAN STATION*

27 per person | 50 guests maximum

Mini burgers with ny cheddar cheese

Mini jalapeño & applewood smoked bacon mac n' cheese

Tomato bisque shooters with mini grilled cheese sandwiches

Coney island dogs with sauerkraut & mustard

Tater tots

FLATBREAD STATION | SELECT THREE

26 per person

Hoisin bbq chicken with scallion & thai bird chilies (GF)

Pepper steak with peppers, onions & provolone* (GF)

Artichoke, sun-dried tomato & feta (GF)

Applewood smoked bacon, tomato, arugula & cheddar

Shrimp with broccoli, caramelized onion & parmesan cheese (GF)

Prosciutto with fresh mozzarella, roasted grape tomatoes & pesto (GF)

PASTA STATION | SELECT TWO

30 per person

Campanelle pasta with lemon cream sauce, chicken & chives

Butternut squash ravioli with roasted red pepper & sage cream

Gemelli pasta with, italian sausage, broccoli rabe, onions, garlic, crushed red pepper & extra virgin olive oil (DF)

Burrata ravioli with puttanesca sauce

Orecchiette pasta with cannellini beans, roasted tomatoes, arugula & garlic, extra virgin olive oil & fresh thyme (VG) (DF)

SUSHI DISPLAY

45 per person

California rolls, green vegetable roll, dragon shrimp roll with wasabi, pickled ginger & soy sauce

An attendant can prepare to order for an additional \$200

SOUTH OF THE BORDER*

34 per person

Hard and soft taco shells (GF) (DF)

Carne asada – marinated, diced steak (GF) (DF)

Carnitas – tender braised pork (GF) (DF)

Chili spiced roasted vegetables (VG) (GF) (DF)

Slow simmered black beans (VG) (GF) (DF)

Mini chicken empanadas

Guacamole, sour cream, pico de gallo (GF)

(DF) DAIRY-FREE (V) VEGETARIAN (VG) VEGAN (GF) GLUTEN-FREE

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RECEPTION STATIONS

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BUILD YOUR OWN PASTA STATION

30 per person

PASTA | SELECT TWO

Gemelli
Campanelle
Penne
Farfalle
Casarecce ^{GF}

SAUCE | SELECT TWO

Bolognese ^{GF}
Pesto ^{VG} ^{GF}
Marinara ^{VG} ^{GF}
Garlic and oil ^{VG} ^{GF}
Light cream ^{GF}
Vodka sauce ^{GF}

GARNISH | SELECT TWO

Caramelized cippolini onion ^{VG} ^{GF} ^{DF}
Chicken ^{GF} ^{DF}
Wild mushrooms ^{VG} ^{GF} ^{DF}
Roasted pepper ^{VG} ^{GF} ^{DF}
Roasted eggplant ^{VG} ^{GF} ^{DF}
Pancetta ^{GF}
Diced tomato ^{VG} ^{GF} ^{DF}
Herbs de provence ^{VG} ^{GF} ^{DF}
Spinach ^{VG} ^{GF} ^{DF}
Sautéed zucchini and yellow squash ^{VG} ^{GF} ^{DF}
Jumbo shrimp +4 per person

SLIDER STATION | SELECT TWO

25 per person

Mini burgers with ny cheddar*

Turkey burgers

Cajun chicken

Asian salmon*

Crab cake

Grilled tuna*

Served with avocado & roasted garlic mayo, jerk spiced ketchup, mango ketchup and wasabi aioli

RISOTTO STATION | SELECT TWO

30 per person

Requires a chef attendant

Butternut squash with roasted red peppers

Green pea with mint

Wild mushroom & shallot

Shrimp, scallop & mussels and saffron

Roasted vegetables

Chicken & chorizo

ASSORTED PASTRY STATION

25 per person

Napoleons, cannoli, tiramisu bites, chocolate eclairs

ICE CREAM SUNDAE BAR

25 per person

Vanilla and chocolate häagen-daz ice cream

Whipped cream, sprinkles, butterfinger smash, gummy bears, crushed oreos, m&ms, chocolate covered raisins & peanuts, cherries, strawberry topping & chocolate syrup

MINI CAKE STATION

24 per person

Apple tart, carrot cake, cannoli cake, tiramisu, chocolate royal, chocolate fantasy & red velvet cake

CARVING BOARD

Chef attendant fees are \$200 each.

SIRLOIN OF BEEF

700 | serves 25 guests

Herb Rubbed Sirloin of Beef with Horseradish Cream

TENDERLOIN OF BEEF

580 | serves 15 guests

Pepper Crusted Tenderloin of Beef with Chimichurri Sauce

LOIN OF PORK

500 | serves 30 guests

Smoked Loin of Pork with Apricot-Mustard Sauce

ROAST TURKEY

625 | serves 25 guests

Whole Roast Turkey with Cranberry Ginger Relish

ROAST LEG OF LAMB

\$ market price | serves 25 guests

Roast Leg of American Lamb with Chipotle Crust and Roasted Garlic Jus Lie'

SALMON

520 | serves 20 guests

Baked Salmon with Peppadew Coulis and Scallion Oil

HAM

500 | serves 25 guests

Honey, Orange, and Mustard Glazed Ham





DINNER

PLATED DINNER

A \$200 labor fee will be charged for all groups under 20 guests.

PLATED DINNER

One entrée selection pricing indicated on entrée listing

Two entrée selections: 8 additional per person

Three entrée selections: 12 additional per person

INCLUDES

One salad selection and one dessert selection

DESSERT

Carrot cake

Tiramisu

Chocolate royal | chocolate mousse, milky hazelnut

Crunch and ganache | topping orange genoise layered with sweet cream and topped with white chocolate curls

Red velvet cake with a rich cream cheese filling

Tuxedo bombe | chocolate genoise, white milk and dark chocolate mousse, chocolate ganache coating

Peanut butter explosion | moist chocolate genoise, rich peanut butter mousse & fudge garnished with brownie bits

Marquise au chocolat | bittersweet chocolate mousse with two layers of chocolate sponge, soaked with kirsh syrup, glazed with a chocolate mirror

SALAD | SELECT ONE

Greek salad ^{GF}

Organic arugula salad with house-made mozzarella, tear drop tomatoes, balsamic reduction & roasted walnut basil pesto

Boston bibb salad with crispy pancetta, shaved fennel, onions, mushrooms with a mustard vinaigrette

Organic mesclun salad with tomatoes, cucumbers & carrots with a champagne vinaigrette ^{VG} ^{GF} ^{DF}

Caesar salad with golden croutons, shaved parmesan cheese with a caesar dressing

Mixed field greens, candied walnuts, dried cranberries, gorgonzola cheese, balsamic vinaigrette ^{GF}

SOUP

6 per person

Lobster chowder

COLD HORS D'OEUVRES | SELECT ONE

7 per person

Roasted eggplant, yellow pepper, beefsteak tomato & house-made mozzarella, balsamic syrup ^{GF}

Roasted beet & goat cheese salad with julienned carrots, jicama, beets, mache, fig vinaigrette ^{GF}

House-made mozzarella with vine ripened tomatoes, extra virgin olive oil, balsamic vinaigrette ^{GF}

Fresh fruit martini ^{GF}

HOT HORS D'OEUVRES | SELECT ONE

7 per person

Braised chicken with wild mushrooms, white wine & cream over boursin polenta ^{GF}

Vegetable ravioli, roasted tomato garlic ^V

Whole wheat penne pasta with arugula, sautéed heirloom tomatoes & leeks ^{VG}

Grilled shrimp, celery root & parsnip purée

Cumin coriander crusted tenderloin of beef with cilantro oil & grilled naan*

PLATED DINNER ENTRÉES

A \$200 labor fee will be charged for all groups under 20 guests.

SAUTEED CHICKEN

87 per person

Sautéed chicken breast over wild mushroom risotto, tarragon mustard sauce, green beans & carrots

FRENCH BREAST OF CHICKEN

87 per person

French breast of chicken, lemon pepper, white wine velouté, green beans and sautéed red pepper, basmati rice with raisins & pistachios

CRUSTED CHICKEN

88 per person

Asiago crusted chicken with prosciutto, portobello mushrooms, fresh mozzarella with a tomato basil cream sauce

CHICKEN & SALMON*

99 per person

Pan-seared chicken breast & grilled salmon served with tomato fennel coulis, couscous & sautéed spinach

CHICKEN & PETITE FILET MIGNON*

102 per person

Chef selection of sauces, green beans & carrots with garlic mashed potatoes

VEGETABLE RISOTTO ⑤

60 per person

GRILLED VEGETABLE ⑤

60 per person

Grilled vegetable platter with a scallion infused quinoa

EGGPLANT ROLLATINI ⑤

60 per person

SHORT RIBS

95 per person

Captain lawrence braised boneless short ribs served over yukon gold mashed potatoes & roasted vegetables

NEW YORK STRIP*

95 per person

Dry aged new york strip with house-made steak sauce, sautéed spinach & garlic mashed potatoes

FILET MIGNON*

98 per person

Classic grilled filet mignon, truffle madeira wine sauce, fingerling potatoes, green & white asparagus

MAHI-MAHI

93 per person

Mahi-mahi spicy mango cream, served with jasmine rice & yellow squash

SALMON*

89 per person

Crispy skin salmon with garlic sautéed spinach over a parsnip purée, topped with caramelized shallots

COD

88 per person

Roasted cod fillet with braised leek, blood orange butter, couscous & asparagus

SWORDFISH

92 per person

Grilled swordfish with purple potatoes, butternut squash and roasted red peppers served with sautéed arugula, red wine butter

DINNER BUFFETS

A \$200 labor fee will be charged for all groups under 20 guests.

MARTINE

86 per person

Caesar salad with black beans & corn

Citrus barley salad with lemon, mushrooms and leeks, celery root & fennel soup with focaccia croutons ^(V)

Baked cod with roasted tomatoes & ancho chilies over jicama slaw

Almond chicken with kumquat & ginger butter

Penne arrabbiata

Wild and white rice pilaf

Fresh vegetables ^(V) ^(GF) ^(DF)

Artisan bread basket

Chocolate kahlúa cake, piña colada cake & individual fruit tarts

WESTCHESTER*

91 per person

Orange and fennel salad with arugula, white balsamic dressing and red onion ^(V) ^(GF) ^(DF)

Antipasto salad

Israeli couscous with roasted vegetables, white bean soup with basil pistou ^(V) ^(DF)

Paella valenciana with chicken, shrimp, clams, mussels & green peas

Grilled beef tenderloin tri tip marinated with captain lawrence beer, lime & cilantro-beer infused chimichurri

Penne pasta with fontina cream, caramelized shallots, arugula & sautéed red peppers ^(V)

Assorted fresh vegetables ^(V) ^(GF) ^(DF)

Artisan bread basket

Ny style cheesecake, key lime pie & red velvet cake

DINNER BUFFETS

A \$200 labor fee will be charged for all groups under 20 guests.

HAMILTON

96 per person

Wheat berry salad with walnuts, dried cranberries, scallion, lemon, parsley and olive oil (VG) (GF) (DF)

Mixed field greens with toasted almonds and strawberries, with a mango and lime dressing (VG) (GF) (DF)

Zucchini & green apple slaw (VG) (GF) (DF)

Cornmeal crusted flounder with cajun remoulade butter

Red wine braised short ribs with caramelized root vegetables

Pan-seared chicken with wild mushrooms over champagne braised cabbage & pancetta (GF)

Soft polenta (GF)

Assorted fresh vegetables (GF)

Artisan bread basket

Individual apple tarts, frangelico cake with hazelnut chiffon & vanilla häagen-dazs ice cream

BANK*

101 per person

Spinach salad, grape tomatoes, chopped egg, warm pancetta dressing (GF)

Jicama salad with red & yellow peppers, red onion & chili vinaigrette (VG) (GF) (DF)

Tossed fingerling potato salad, mustard vinaigrette, served with flat iron steak with house-made steak sauce & fried leeks

Pan-roasted salmon with hazelnut crust, parsnip purée & beet cream

Crispy skin chicken with zinfandel velouté over sautéed asparagus, carrots & parsnips

Celery root smashed potatoes with sour cream & chives (GF)

Green beans & sautéed red peppers (VG) (GF) (DF)

Artisan bread basket

Strawberry shortcake, carrot cake & orange creamsicle cake

ROCKEFELLER*

104 per person

Roasted pineapple salad (VG) (GF) (DF)

Organic baby arugula with roasted mushrooms, belgian endive, red & yellow peppers, champagne vinaigrette (VG) (GF) (DF)

Mixed ceviche salad (GF)

Pan-seared tenderloin of beef with jameson whiskey sauce

Chipotle crusted leg of lamb with cilantro mojito

Grilled vegetable ravioli with tomato, fennel & saffron (VG) (GF) (DF)

Roasted potatoes (VG) (GF) (DF)

Green beans & toasted walnuts (VG) (GF) (DF)

Artisan bread basket

Baily's irish cream, lemon & raspberry mousse cake and assorted mini pastries & cookies



BARS & BEVERAGE

BAR PACKAGES

One bartender required for every 99 guests at \$2200 per bartender for 3 hours of service, \$100 each additional hour. Each bar package includes soft drinks and evian water.

HOUSE

Selection of spirits: Conciere Vodka, Conciere Gin, Conciere Rum, Conciere Whiskey, Dos Santos Tequila, DeKuyper Triple Sec

Selection of beer: Coors Light, Budweiser, Bud Light

Selection of wine: Wycliff Sparkling Brut, Bulletin Place Chardonnay, Sauvignon Blanc, Merlot and Cabernet Sauvignon

SIGNATURE

Selection of spirits: Svedka Vodka, New Amsterdam Gin, Cruzan Rum, Jack Daniel's, Rittenhouse Rye, Corazón Tequila, DeKuyper Cordials, Martini & Rossi Vermouth

Selection of beer: Stella Artois, Corona, Corona Light, Heineken, Local IPA

Selection of wine: Wycliff Sparkling Brut, Bulletin Place Chardonnay, Sauvignon Blanc, Merlot and Cabernet Sauvignon

PREMIUM

Selection of spirits: Tito's Handmade Vodka, Sipsmith Gin, Bacardí Rum, Maker's Mark Bourbon, Knob Creek Rye, Patrón Silver Tequila, DeKuyper Cordials, Martini & Rossi Vermouth

Selection of beer: Stella Artois, Corona, Corona Light, Heineken, Local IPA

Selection of wine: J Vineyards Cuvée Sparkling, Louis Latour Chardonnay, Spy Valley Satellite Sauvignon Blanc, Cline Seven Ranchlands Pinot Noir and Cabernet Sauvignon

HOUSE BAR

One hour	32 per person
Two hours	55 per person
Three hours	70 per person
Four hours	85 per person
Five hours	100 per person

SIGNATURE BAR

One hour	35 per person
Two hours	63 per person
Three hours	83 per person
Four hours	103 per person
Five hours	123 per person

PREMIUM BAR

One hour	40 per person
Two hours	73 per person
Three hours	98 per person
Four hours	123 per person
Five hours	148 per person

BEVERAGES

One bartender required for every 99 guests at \$200 per bartender for 3 hours of service, \$100 each additional hour.

HOST BAR

Spirits

House	14 per drink
Signature	16 per drink
Premium	18 per drink

Wine by the glass

House	14 per glass
Signature	17 per glass
Premium	20 per glass

Beer

Imported	11 per bottle
Domestic	11 per bottle
Craft	12 per bottle

Non-alcoholic

Evian water	10 each
Soft drinks	6 each

CASH BAR

Spirits

House	15 per drink
Signature	17 per drink
Premium	19 per drink

Wine by the glass

House	16 per glass
Signature	18 per glass
Premium	21 per glass

Beer

Imported	13 per bottle
Domestic	12 per bottle
Craft	13 per bottle

Non-alcoholic

Evian water	11 each
Soft drinks	7 each



A CART FOR EVERY CRAVING

A \$200 labor fee will be charged for all groups under 20 guests.

THE STORY OF CHOCOLATE

35 per person

Experience a decadent dessert while learning the history of chocolate from around the world

TEA PARTY

30 per person

A fancy tea party is all the rage! Sample loose leaf teas from local westchester vendors

SPIRIT TASTING

45 per person

Enhance your evening with a variety of whiskey tastings





INFORMATION

INFORMATION

MEAL GUARANTEES

To ensure availability, all setup and menu selections are due thirty (30) days to the date of arrival. A final meal guarantee is required 72 business hours prior to your function and is not subject to reduction. We are pleased to set 5% over the guarantee for functions. If the final guarantee is not advised by this time, the hotel will bill based on the last available estimate or actual attendance, whichever is greater.

Limited Menus: If an event is booked within ten (10) days of the function date, menu selection will be limited due to availability. This also applies to events that have not selected their menu within ten (10) days of the function date.

OUTSIDE FOOD AND BEVERAGE POLICY

The State of New York issues the licenses for the sale and services of alcoholic beverages. The hotel is responsible for the administration of these regulations. It is the hotel's policy that all alcoholic beverages must be provided by the hotel. Additionally, the hotel does not allow food to be brought onto the property, whether purchased or catered from outside sources, except for cakes which need to be pre-arranged. All food and beverage must be served by hotel staff and consumed on the property. Any unauthorized outside food and beverage is subject to removal and/or corkage fees by the hotel.

SPECIAL CATERING SERVICES

Our Catering & Convention Service Managers are available to assist you in planning any special themed parties or special events to take place in the hotel. Please contact your manager for a preferred vendor list.

SERVICE CHARGES

A 25% service charge is added to all food & beverage charges. A portion of this combined charge is a gratuity and will be fully distributed to servers, and where applicable, bussers and/or bartenders assigned to the event. Current State sales tax is added to the total. If you are a tax-exempt organization, please provide us with a copy of a valid New York Tax Exempt Certificate.

LABOR CHARGES

Bartenders are available at a charge of \$200 for the first three hours & \$25 per hour thereafter. Chefs and culinary attendants are required for some menu items and are charged at \$200 each. Cake Cutting Fees are required for outside cakes brought into the hotel and are charged at \$4 per person. Buffet Functions with less than 20 guests will incur a \$200 labor charge.

AUDIO-VISUAL

Sonesta White Plains has partnered with Cross City Audio Visual. Your Cross City AV Manager can provide a complete list of AV aids available and arrange rental. Current prices are subject to change without notice. The hotel cannot be responsible for AV equipment brought into the hotel by guests. Use of any AV/production companies other than Cross City AV is prohibited without consent. Where consent is authorized, a Certificate of Insurance will be required, and an outside AV liaison fee will be charged to the group.

PICKUP AND DROPOFF POINT

For groups arriving on buses, mini coaches, coaches or other large vehicles, please utilize Paulding Street in the back of the hotel. Large buses may drop off in front of the hotel on Hale Street.

DAMAGES

Group/catering clients are responsible for all damage, loss, or theft, which occur during the period of time the function's guests, independent contractors or other agents are on site.

PROMOTIONAL MATERIAL

Nothing shall be posted on, nailed, screwed, or otherwise attached to columns, walls, floors, furniture or other parts of the building. Any special measures taken in connection with affixing promotional material to hotel property, for the protection of equipment or furniture, will be at the customer's expense and only with the hotel's prior approval.

INFORMATION

SHIPMENTS

Due to storage limitations, the hotel can only accept your shipment within three (3) days of your group arrival. Up to five (5) boxes may be sent and held at no charge. For additional boxes the following charges apply: \$5 per box and \$75 per pallet. If your group requires extensive storage space, or if boxes arrive more than three (3) days prior to your arrival, the hotel reserves the right to assess an additional storage charge. Please inform your Convention Services Manager of the total number of boxes being shipped. To ensure proper handling of your materials, shipping labels must include the following:

Sonesta White Plains Downtown

66 Hale Ave

White Plains, NY 10601

Attention: Catering/Convention Service Manager's Name

Hold For: Guest Name/Convention Name/ Conference Dates

Vendor Name (if applicable)

SECURITY

The hotel may require security officers for certain events. Security officer fee is \$55 per hour, four (4) hour minimum applies.

Should security be required, contracting for these services by the hotel will be necessary at least thirty (30) days prior to arrival. Fees for services will be provided at time of request.

Permission to provide organization's own security must be obtained at least thirty (30) days prior to the event and will not be unreasonably withheld or delayed. The hotel may require that such vendor, if approved, provide the hotel proof of adequate insurance coverage naming hotel as an additional insured.

