



*Special Events &  
Catering*

*2010*

AQUAVIT



## AQUAVIT CATERING & SPECIAL EVENTS

Restaurant Aquavit brilliantly reflects the love of Scandinavian cuisine and appreciation for mid-twentieth century Scandinavian design.

As a testament to the sensibilities of owner Hakan Swahn, Aquavit has reigned as one of New York's and the country's premier three-star restaurants.

Aquavit Catering combines the worldliness of a sea-faring people with modern refinements.

While we import many traditional ingredients, our chefs feature this region's excellent seasonal, organic products and sustainably raised land, game and seafood.

For corporate events, celebrations, special programs and all manner of dining, let Aquavit Catering bring our unique cuisine to your next event.

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Please note that menus are subject to change and that substitutions will be made based on market availability.

# AQUAVIT

## PRIVATE DINING INFORMATION

### Breakfast

Continental	\$30	Per Person
Farmer's Breakfast	\$40	Per Person
Nordic Festival	\$55	Per Person

### Smorgasbord

Brunch	\$65	Per Person
Dinner	\$80	Per Person

### Lunch

Traditional	\$60	Per Person
Traditional Inclusive	\$80	Per Person
Signature	\$70	Per Person
Signature Inclusive	\$90	Per Person

### Dinner

Weekender & Summer	\$75	Per Person
Weekender & Summer Inclusive	\$140	Per Person
Summer Signature 3-Course	\$85	Per Person
Summer Signature Inclusive	\$175	Per Person
Chef's Tasting Menu	\$115	Per Person

### Receptions

4 Selections	\$15 Per Person for ½ Hour / \$25 Per Person for 1 Hour
6 Selections	\$20 Per Person for ½ Hour / \$30 Per Person for 1 Hour
8 Selections	\$25 Per Person for ½ Hour / \$35 Per Person for 1 Hour
Stations	\$15-45 Per Person for 1 Hour
Standard Open Bar	\$15 Per Person per ½ Hour or By Consumption
Full Open Bar	\$20 Per Person per ½ hour or By Consumption

### Minimums

There is a 15 person minimum for all Lunch and Dinner events and a 20 person minimum for all Breakfast and Smorgasbord events.

### Room Fee

There is a \$250 room fee for all breakfast events.

### Additional Charges

Additional beverages will be billed by consumption plus tax and service.

Coat Check \$2 per person and rentals are additional when applicable.

8.875% Sales Tax and 22% Service will be applied to all non-inclusive menus and any additional charges.

Please note that menus are subject to change and that substitutions will be made based on market availability.

# AQUAVIT

## BREAKFAST AT AQUAVIT

### CONTINENTAL BREAKFAST BUFFET

\$30 Per Person

Additional charges include 8.875% Sales Tax and 22% Service Charges.

Assorted Breads, Pastries and Muffins served with House-Made Dill Butter and Wild Fruit Preserves

Homemade Granola and Yogurt

Minted Fruit Salad

Fresh Juices, Brewed Coffee and Assorted Teas

### FARMER'S BREAKFAST BUFFET

\$40 Per Person

Additional charges include 8.875% Sales Tax and 22% Service Charges.

Assorted Breads, Pastries and Muffins served with House-Made Dill Butter and Wild Fruit Preserves

Homemade Granola and Yogurt

Minted Fruit Salad

House-Smoked Salmon, Pickled Herring, Black Forest Ham

Egg Salad, Tomatoes & Cucumbers

Fresh Juices, Brewed Coffee and Assorted Teas

### NORDIC FESTIVAL BREAKFAST BUFFET

\$55 Per Person

Additional charges include 8.875% Sales Tax and 22% Service Charges.

The NORDIC BREAKFAST includes All of FARMER'S BREAKFAST plus

Pre-Select Three:

Swedish Pancakes Filled with Goat Cheese Cream, Cloudberry Coulis

Asparagus or Spinach & Cheese Frittata

Västerbotten Cheese Tart with Apple-Smoked Bacon & Caramelized Onions

Swedish Whole Kernel Oatmeal

Wild Mushroom Omelette

Pre-Select Two:

Warm Vegetable Compote

Cured Pork Sausage or Turkey Sausage

Apple-Smoked Bacon

Roesti Potatoes

Vegetable and Potato Hash



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## SMÖRGÅSBORD

Aquavit is celebrated for its traditional Sunday Smörgåsbord buffet. The smörgåsbord is terrific for occasions calling for a gracious but relaxed ambience such as wedding breakfasts, birthdays, christenings, and receptions.

Depending upon the time and occasion, Aquavit can incorporate breakfast items or adjust the menu to fulfill dietary requirements.

## BRUNCH SMÖRGÅSBORD

\$65 Per Person

Includes choice of one Danish Mary, Carlsberg Beer, Mimosa, Soda or Juice  
Additional Beverages Billed by Consumption  
Additional Charges include 8.875% Sales Tax and 22% Service

## DINNER SMÖRGÅSBORD

\$80 Per Person

Includes choice of one Danish Mary, Carlsberg Beer, Mimosa, Soda or Juice  
Additional Beverages Billed by Consumption  
Additional Charges include 8.875% Sales Tax and 22% Service

Our Smörgåsbord presents over 25 different dishes including:

Assorted Herring  
Gravlax  
Smoked and Poached Salmon  
Salads  
Cheeses  
Cured and Roasted Meats  
Swedish Meatballs  
Jansson's Temptation  
Hearth Breads  
Abundant Desserts



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# AQUAVIT

## TRADITIONAL LUNCHEON

MENU: \$60 Per Person

BEVERAGES: All beverages billed by consumption

*Additional charges include 8.875% Sales Tax 22% service*

## INCLUSIVE TRADITIONAL LUNCHEON

\$80 Per Person INCLUDES THE FOLLOWING:

MENU: Three-Course Luncheon

BEVERAGES: Soft Drinks, Juices, Coffee & Tea Service

Sales Tax & Service included

### FIRST COURSE

*Pre-Select Two*

Chilled Green Tomato Soup

Pear Salad

Cold-Smoked Salmon

"Toast Skagen"

Matjes Herring

Mixed Greens

crab meat, apple, horseradish

Danish blue cheese, caramelized walnuts, crispy & raw celeriac

potato cake, sour cream

shrimp, trout roe, brioche

yellow beets, sour cream, pickled red pearl onions

apple, radish, lemon vinaigrette

### ENTREES

*Pre-Select Two*

Poached Chatham Cod

Cold Poached Salmon

Asparagus Barley Risotto

Grilled Pork Chop

Sage Roasted Chicken Breast

Swedish Meatballs

Grilled NY Strip

potato confit, leeks, trout roe salad, horseradish sauce

red quinoa salad, chervil hollandaise

asparagus, Västerbotten broth, green herb butter

butternut squash, mustard-tarragon butter

sautéed spinach, snap peas, wax beans, grilled spring onion cream

lingonberries, cream sauce and mashed potatoes

French fries, pearl onions, peppercorn sauce [\$15 per person surcharge]

### DESSERTS *Pre-Select Two*

Apple Crumb Tart

Chocolate Pot de Crème

Berry Plate

Spice Cake

Stuffed Swedish Pancakes

vanilla custard, cinnamon streusel, vanilla ice cream

blackberries, crème fraîche, almond-orange skorpor

basil foam, lime sherbet

cream cheese, orange sorbet, pecans

goat cheese cream, cloudberry coulis



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# AQUAVIT

## SIGNATURE LUNCHEON

MENU: \$70 Per Person

BEVERAGES: All beverages billed by consumption

*Additional charges include 8.3875% Sales Tax 22% service*

## INCLUSIVE SIGNATURE LUNCHEON

\$90 Per Person INCLUDES THE FOLLOWING:

MENU: Three-Course Luncheon

BEVERAGES: Soft Drinks, Juices, Coffee & Tea Service

Sales Tax & Service included

*Inclusive Luncheons are allotted 2 hours in the private dining room.*

### FIRST COURSE

Pre-select Two

Chilled Green Tomato Soup

Horseradish Herring

Cold Smoked Salmon

Goat Cheese Salad

Mixed Greens

Duck Sausage

lump crab meat, apple, horseradish

trout roe, fingerling potato, sour cream

affila cress, crispy nut bread, meyer lemon crème fraiche

grilled asparagus, endive, pumpkin seeds

apple, breakfast radishes, lemon thyme vinaigrette, croutons

crispy shallots, skånsk mustard, pickled vegetables

### ENTREES

Pre-select Two

Scandinavian Bouillabaisse

Laughing Bird Shrimp Salad

Poached Chatham Cod

Asparagus Barley Risotto

Penobscot Chicken Breast

Beef Rydberg Medallions

Grilled NY Strip

cod, shrimp, scallop, mussels, parsley aioli

pickled porcini, quinoa, baby heirloom tomatoes

horseradish, roasted beets, baby turnips, brown butter

asparagus, Västerbotten broth, green herb butter

stuffed, sautéed zucchini and tomato, wild mushrooms, parsnip, chicken jus

mustard glazed potatoes, heirloom egg, red wine sauce

potato gratin, pearl onions, peppercorn sauce [\$15 per person surcharge]

### DESSERTS

Pre-select Two

Arctic Circle

Caramelized Banana Mousse

Apple Sorbet

Berry Plate

Chocolate Mousse

Apple Crumb Tart

goat cheese parfait, passion fruit, black current sorbet

gingerbread, caramel sauce, walnut ice cream

white chocolate-fennel cream, basil jelly

basil foam, lime sherbet

raspberries, macadamia nuts, salted caramel ice cream

vanilla custard, cinnamon streusel, vanilla ice cream



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# AQUAVIT

## TRADITIONAL SUMMER DINNER

MENU: \$75 Per Person

BEVERAGES: All beverages billed by consumption . *Additional charges include 8.875% Sales Tax 22% service*

## INCLUSIVE TRADITIONAL DINNER

\$140 Per Person INCLUDES THE FOLLOWING:

MENU: Half Hour Passed Hors D'oeuvres & Three-Course Dinner

BEVERAGES: Half Hour Reception with Standard Cocktails, House Wines with Dinner, Coffee & Tea Service

8.875% Sales Tax & 22% Service included

### FIRST COURSE *Pre-Select Two*

Chilled Green Tomato Soup	crab meat, apple, horseradish
Anjou Pear Salad	Danish blue cheese, caramelized walnuts, crispy & raw celeriac
Gravlax	cured salmon, hovmästar sauce, lemon, dill
"Toast Skagen"	shrimp, trout roe, brioche
Matjes Herring	yellow beets, sour cream, pickled red pearl onions

### ENTREES *Pre-Select Two*

Poached Chatham Cod	potato confit, leeks, trout roe salad, horseradish sauce
Cold Poached Salmon	red quinoa salad, chervil hollandaise
Asparagus Barley Risotto	grilled asparagus, Västerbotten broth, parsley
Grilled Pork Chop	butternut squash, mustard, tarragon butter
Sage Roasted Chicken Breast	sautéed spinach, snap peas, wax beans, grilled spring onion cream
Swedish Meatballs	lingonberries, cream sauce and mashed potatoes
Grilled NY Strip	French fries, pearl onions, peppercorn sauce [\$15 per person surcharge]

### DESSERTS *Pre-Select Two*

Apple Crumb Tart	vanilla custard, cinnamon streusel, vanilla ice cream
Chocolate Pot de Crème	blackberries, crème fraiche, almond-orange skorpor
Spice Cake	cream cheese, orange sorbet, pecans
Stuffed Swedish Pancakes	goat cheese cream, cloudberry coulis
Berry Plate	basil foam, lime sherbet

## WEEKENDER DINNER MENU

Offered Friday, Saturday & Sunday Evenings Only

MENU: \$75 Per Person

BEVERAGES: All other beverages billed by consumption

*Additional charges include 8.875% Sales Tax 22% service*

## INCLUSIVE WEEKENDER DINNER

\$140 Per Person INCLUDES THE FOLLOWING:

MENU: Half Hour Passed Hors D'oeuvres & Three-Course Dinner

BEVERAGES: Half Hour Reception with Standard Cocktails, House Wines with Dinner, Coffee & Tea Service

8.875% Sales Tax & 22% Service included

### FIRST COURSE

Chilled Green Tomato Soup	crab meat, apple, horseradish
Anjou Pear Salad	Danish blue cheese, caramelized walnuts, celeriac, mache lettuce
Gravlax	cured salmon, hovmästar sauce, lemon, dill

### ENTREES

Sage Roasted Chicken Breast	sautéed spinach, snap peas, wax beans, sage bechamel
Cold Poached Salmon	red quinoa salad, chervil hollandaise
Swedish Meatballs	lingonberries, cream sauce and mashed potatoes

### DESSERTS

Apple Crumb Tart	vanilla custard, cinnamon streusel, vanilla ice cream
Chocolate Mousse	banana ice cream, hazelnut
Stuffed Swedish Pancakes	goat cheese cream, cloudberry coulis

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# AQUAVIT

## SIGNATURE THREE-COURSE DINNERS

MENU \$85 Per Person

BEVERAGES Billed by consumption. Wine pairings available starting at \$60 per person

*Additional charges include 8.875% Sales Tax 22% service*

## INCLUSIVE SIGNATURE DINNER

\$175 Per Person INCLUDES THE FOLLOWING:

MENU: One Hour Passed Hors D'oeuvres & Three-Course Dinner

BEVERAGES: One Hour Reception with Standard Cocktails, Selected Wines with Dinner, Coffee & Tea Service

8.875% Sales Tax & 22% Service included

### FIRST COURSE *Pre-Select Two*

Matjes Herring	roasted yellow beets, sturgeon caviar, sour cream
Butter Poached Brook Trout	ramps, smoked mussels, trout roe, cucumber
Chilled Maine Lobster	pickled baby tomatoes, Belgian endive, asparagus, celery
House Aged Steak Salad	beef loin, shaved foie gras, grilled and crispy artichokes
Crispy Sweetbreads	endive terrine, baby carrots, goat cheese, orange glaze
Venison Tartar	wood sorrel, huckleberries, capers, mustard truffle vinaigrette
Heirloom Tomato	salt-baked beets, goat cheese, pumpkin seeds, elderflower vinaigrette

### ENTREES *Pre-Select Two*

Cod Confit with Ängamat	steamed vegetables, sea urchin, organic cream
Seared Arctic Char	fennel cured char, cauliflower, salted hazelnuts, watercress
Seared Diver Scallops	butter poached lobster, sauerkraut, quinoa, oysters vinaigrette
Asparagus Barley Risotto	asparagus, sorrel, Västerbotten broth, green herb butter
Duck Breast Roulade	potato dumpling, fresh garbanzos, Swiss chard, lingonberry jus
Angus Beef Duo	New York Strip, braised short ribs, parsley root, morels, demiglace
Berkshire Pork	loin, belly confit, smoked Napa cabbage, herbed sherry and foie gras broth
Grilled Lamb Saddle	lamb sausage, artichoke, spring onion, Skånsk mustard, peanut potato

### DESSERTS *Pre-Select Two*

Arctic Circle	goat cheese parfait, passion fruit, black current sorbet
Caramelized Banana Mousse	gingerbread, caramel sauce, walnut ice cream
Strawberry Rhubarb "Trifle"	vanilla bavaroise, rhubarb marmalade, elderflower gelee, strawberry sorbet
Garrotxa La Bauma	cloudberry and raisin chutney, pistachios
Berry Plate	basil, verjus sorbet
Chocolate Mousse	raspberries, almond dacquoise, toasted almond ice cream

## CHEF'S FOUR-COURSE TASTING MENU

MENU \$115 Per Person

BEVERAGES: Billed by consumption. Wine pairings available starting at \$75 per person

*Additional charges include 8.875% Sales Tax 22% service*

### SAMPLE:

Amuse	
Chilled Maine Lobster	pickled baby tomato, Belgian endive, asparagus, celery
Seared Arctic Char	littleneck clams, cauliflower, salted hazelnuts, red watercress
Grilled Lamb Saddle	lamb sausage, artichoke, spring onion, Skånsk mustard, peanut potato
Intermezzo	
Chocolate Bar	raspberry, amaretto foam, toasted almond ice cream
Petit fours	

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## HORS D'OEUVRES

Selection of four	\$25 Per Person for 1 hour / \$15 Per Person for ½ hour
Selection of six	\$30 Per Person for 1 hour/ \$20 Per Person for ½ hour
Selection of eight	\$35 Per Person for 1 hour/ \$25 Per Person for ½ hour

Shrimp Toast Skagen  
Gravlax Tartar, Hovmästar Sauce  
Seafood Croquettes  
Scallops on Half Shell  
Herring Crisps, yellow beets, red onion  
Foie Gras Tarts  
Chilled Green Tomato Soup with Crab  
Mushroom Barley Risotto Balls  
Swedish Meatballs with Lingonberries  
Sliders *a la Lindstrom*  
Goat Cheese Croquettes, Thyme Honey  
Zucchini "Caviar"  
Smoked Salmon, Meyer Lemon Crème Fraiche  
Duck Sausage with Pickled Vegetables  
Grilled Västerbotten Sandwiches  
Caraway Gougere

## STATIONS

Drinking Board	seasonal crudités, cheeses and breads	\$18 Per Person
Swedish Meatballs	lingonberries, pickled cucumbers	\$15 Per Person
Herring and Salmon	traditional accompaniments	\$20 Per Person
Seafood Bar	jumbo shrimp, oysters, clams, oysters	\$35 Per Person
Carving Station	loin of pork, baby racks of lamb, filet of beef	\$30-45 per person \$125 for Carver
Dessert Table	tarts, bars, roulades, cookies, fresh fruit	\$15 Per Person

## BAR

Standard Open Bar	\$25 Per Person for 1 <sup>st</sup> hour, \$20 per person each additional hour
Full Open Bar	\$35 Per Person for 1 <sup>st</sup> hour, \$30 per person each additional hour

Beverages can also be billed by consumption

Note: Single Malt Scotch, Cognac, Port and Ultra-Premium Liquors Excluded

Additional Charges include 8.875% Sales Tax & 22% Service

All reception events require a 15 person minimum.



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