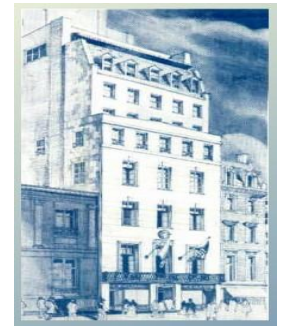


*3
West Club*



Meetings and Events Menu

3 West 51st Street, New York, New York 10019 www.3westclub.com

The 3 West Club is a historical building, providing the classic feel of “Old New York.” Complete with crystal chandeliers, high ceilings, and art deco touches, the Club is centrally located off of 5th Avenue, just across from Rockefeller Center and Radio City Music Hall. A fabulous and convenient location in midtown.

World-class cuisine and seamless service, together with diverse banquet spaces blend to create a unique and timeless setting. The Club can accommodate a wide variety of events, and offers a variety of unique event spaces, each with its own style.

The 3 West Club is dedicated to you throughout every step of the planning process. Your catering manager will customize a package and offer a personalized service experience that will make the planning process an enjoyable and smooth one.

Food and Beverage

The 3 West Club’s Executive Chef, Gary Eisenberg’s world-class culinary creations will grace your evening and astonish your guests.

Pricing

All events are subject to a 20% administration charge and appropriate 8.875% New York sales tax on all food, and 8.875% New York liquor tax on alcoholic beverage charges. Prices are current and subject to change. A \$130.00 labor fee will apply for parties below 30 guests. No gratuity is included.

Facility Resources

The Club provides tables and chairs, linens and napkins, stemware and glassware, china and silverware. Votive candles will be placed throughout your event spaces, all included in your package pricing below. Additional décor is also welcomed.

Guest Attendance

Guaranteed guest attendance is required seven (7) business days prior to your event. Final attendance cannot be lowered after the signing of a contract, but can be increased. If a guarantee is not received within the above time frame, you will be charged the most recent estimated attendance or actual attendance, whichever is greater.

Room Rental

A room rental fee applies to all event spaces, and varies based on the room.



BREAKFAST MENU SELECTIONS

Continental Breakfast Buffet

\$19.75 per person

Includes the following:

Assorted Chilled Fresh Fruit Juices

Freshly Brewed Coffee, Assorted Tea, Decaffeinated Coffee

An Assortment of Croissants, Rolls, Danish, Muffins, Butter and Preserves

A Display of Fresh Fruit

Deluxe Continental Breakfast Buffet

\$23.00 per person

Includes the Following:

Assorted Chilled Fresh Fruit Juices

Freshly Brewed Coffee, Assorted Tea, Decaffeinated Coffee

An Assortment of Bagels and Cream Cheese, Croissants, Rolls, Danish, Muffins, Butter and Preserves

An Assortment of Yogurts, and Cold Cereals with whole and skim milk

A Display of Fresh Fruit

**Add Smoked Salmon for an Additional \$5. 50 per person



Full American Breakfast Buffet

\$32.50 per person

Includes the Following:

Assorted Chilled Fresh Fruit Juices

Freshly Brewed Coffee, Assorted Tea, Decaffeinated Coffee

Fresh Scrambled Eggs, French Toast, Rashers of Bacon and Link Sausages, and Home Fries

Hot Oatmeal

An Assortment of Croissants, Mini Bagels, Danish, Muffins, Butter and preserves

A Display of Fresh Sliced Fruit

An Assortment of Yogurts and Cold Cereals with whole and skim milk

The Club's Breakfast

**** Seated Breakfast**

\$35.00 per person

PRE-SET Assorted Chilled Fruit Juices and Fresh Sliced Fruit

Fresh Scrambled Eggs and French Toast

Crispy Bacon or Link Sausage

Home fries

PRE-SET Croissants, Rolls, Danishes, and Muffins

Butter and Preserves

Coffee, Tea and Decaffeinated Coffee



The Club's Deluxe Hot Breakfast Buffet

\$39.75 per person

Assorted Chilled Fruit Juices, Coffee, Tea and Decaffeinated Coffee

Almond Studded French Toast (*)

Classic Eggs Benedict (*)

Rashers of Bacon and Link Sausages

Home Fries

Omelet Station:

Uniformed Chef to Prepare Omelet Station to include the following selections:

Ham, Peppers, Onions, Cheddar Cheese, Swiss Cheese, Mushrooms, Asparagus and Scallions

Hot Oatmeal

Croissants, Mini Bagels, Danish and Muffins

Butter and Preserves

Plain and Flavored Cream Cheese

Fresh Sliced Fruit, An Assortment of Yogurts and Cold Cereals with Whole and Skim Milk

(*) Or Choose Entrée Alternates from Additional Selections listed on the following page.

Additional Entrée Selections:

Fresh Breakfast Burrito in a Soft Tortilla with Cheese and Salsa

Smoked Salmon Platter with Sliced Tomato, Red Onion, Capers and Lemon Wedges

Buttermilk Pancakes with Traditional Maple Syrup

Cheese Blintzes with Fresh Berry Confit

Warm Crepes with Fresh Fruit

Traditional Southern Biscuits and Gravy

Corned Beef Hash with Poached Eggs



BREAK SELECTIONS

Coffee, Tea, and Decaffeinated Coffee

\$4.75 per Person

Replenishing Coffee, Tea, and Decaffeinated Coffee

\$2.75 per Person

Coffee, Tea, and Decaffeinated Coffee and Assorted Soft Drinks

\$7.50 per Person

Assorted Soft Drinks

\$3.50 per Person

Assorted Bottled Juices - Orange Juice, Odwalla

\$3.75 per person

Smoothie Station - Freshly Prepared Health Drinks

\$10.50 per Person

Fresh Fruit Kebobs - Chocolate Drizzle Available

\$7.00 per Person

Healthy Carrots and Celery served with Hummus

\$3.00 per person

Bowl of Whole Fresh Seasonal Fruit

\$3.50 per Person

The Club's Assorted Fresh Baked Cookies

\$3.00 per person

Assorted Granola Bars and Nutrigrain Bars, Bags of M&M's

\$3.75 Per Person

Individual Bags of Terra Chips, Pretzels and Potato Chips

\$3.00 per person



Petite Cups of Trail Mix

\$4.75 per person

Assorted Danish, Coffee, Tea and Decaffeinated Coffee

\$9.75 per Person

Assorted Breakfast Loaves, Coffee, Tea and Decaffeinated Coffee

\$9.75 per Person

Coffee, Tea, Decaffeinated Coffee and Assorted Soft Drinks with Cookies

\$11.00 per Person

*Pricing does not include 8.875% Sales Tax and 20% Administration fee (no gratuity included)

A Labor Charge of \$130.00 will be added for groups of less than 30 people.



LUNCH MENU SELECTIONS

PLATED LUNCHEON

Entrée Pricing Includes Choice of One (1) Appetizer and Choice of One (1) Dessert

**Choice of two entrees – add \$8.00 to the higher price for all

All Plated Lunches are served with Chef's choice of Potato or Rice and Seasonal Vegetables, and Include Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas, Assorted Sodas, and Juices.

Appetizers: (Choice of One Item)

Beggar's Purse Baked with Spinach, Mushrooms and Fontina Cheese

Classic Caesar Salad with Eggplant Croutons and Traditional Caesar Dressing

Field Greens with Dried Cranberries, Sugared Pecans, Orange Segments and Gorgonzola

Grilled Vegetable Napoleon

Mixed Field Greens and Fresh Garden Vegetables, Dressing of Choice

Roast Tomatoes and Arugula Salad, Over a Crostini

Roasted Portobello Mushroom with Tomato and Mozzarella, Served over Microgreens

Scottish Smoked Salmon and Grilled Asparagus, Chilled with a Vinaigrette Dressing

Soup du Jour

Tomato and Buffalo Mozzarella with Fresh Basil, Drizzled with Extra Virgin Olive Oil

Watercress, Endive, Radicchio with Raspberries, Raspberry Vinaigrette



Entrees: (Choice of One Item)

Chicken Marsala with Mushrooms

\$39.00

Pecan Crusted Tilapia Served with Citrus Butter

\$39.00

Sautéed Breast of Chicken Française with Lemon

\$39.00

Sautéed Breast of Chicken Piccata with Lemon and Capers

\$39.00

Sliced Loin of Pork with an Apricot Soy Reduction

\$39.00

Stuffed Breast of Chicken with Arugula, Sundried Tomatoes and Fontina Cheese

\$39.00

Vegetable Wellington, Spinach, and Duxelles of Wild Mushroom, Carrots and Peas

\$39.00

French Cut Pork Chop with Fig Reduction

\$41.00

Roast Breast of Chicken, French cut, Mélange of Wild Mushrooms

\$41.00

Baked Fillet of Salmon, Lemon Dill Beurre Blanc

\$44.00

Grilled Fillet of Salmon, Mango Salsa

\$44.00

Icelandic Herb Crusted Cod

\$44.00

Sliced Roast Shell of Beef, Sauce Bordelaise

\$44.00

Roasted Sliced Tenderloin of Beef, Perigourdine Sauce

\$50.00



Filet Mignon, Perigourdine Sauce
\$53.00

Rack of Lamb, Roasted Garlic Thyme Jus
\$53.00

Veal Chop, Forestiere
\$56.00

Desserts: (Please Select One)

Apple Strudel with Crème Anglaise

Crème Caramel

Duo of Sorbets, Garnished with Fresh Whipped Cream and Mint

Individual Apple Tart

Seasonal Fruit Tartlets

The Chef's Famous Chocolate Mousse

The Club's New York Cheesecake

**** Add Assorted Italian Pastries for an Additional \$2.00 per person**

HOT LUNCH BUFFET

\$53.00 per person

Buffet Pricing Includes Choice of One (1) Salad, Choice of Two (2) Appetizers, Choice of Two (2) Entrées, Choice of One (1) Pasta, and Choice of Three (3) Desserts.

****Choice of Three Entrée Items – Add \$5.00 per person**

All are accompanied by the Chef's choice of Seasonal Vegetables and Rice or Potatoes, and Coffee, Decaffeinated Coffee, Assorted Teas, and Assorted Sodas and Juices.



Salads: (Choice of One Item)

Baby Spinach Salad with Mushrooms, Bacon, and Red Onions
Accompanied by Warm Vinaigrette Dressing

Caesar Salad with Eggplant Croutons

Field Greens
Accompanied by a Choice of Two Dressings

Tri Colored Salad with Endive, Arugula, and Radicchio

Appetizers: (Choice of Two Items)

Avocado Salad with Red Onions, Cilantro, Red and Yellow Peppers

Haricot Vert Salad with Toasted Sliced Almonds

Hearts of Artichoke and Palm

Orzo Salad with Medley of Vegetables

Penne Pasta Salad with Bocconcini, Olives, and Sundried Tomatoes

Roasted Vegetable Platter

Sliced Tomato and Mozzarella, Vinaigrette with Basil

Soup Du Jour

Spicy Asian Noodle Salad

Traditional Prosciutto and Melon (Seasonal)

Entrees: (Choice of Two Items)

Baked Salmon Fillet with Lemon Beurre Blanc

Beef Stew with a Red Wine Reduction

Chicken Milanese with Diced Tomato, Basil, and Onion

Grilled Fillet of Salmon with Mango Salsa

Pepper Steak with Red and Yellow Holland Peppers and Chipotle Onions

Sautéed Breast of Chicken Française with Lemon

Sautéed Breast of Chicken Piccata with Lemon and Capers

Sautéed Breast of Chicken with Arugula, Sundried Tomatoes, and Fontina Cheese

Sliced Loin of Pork with an Apricot Soy Reduction

Tilapia Provençal

Wild Mushroom Ravioli with Baby Spinach and Sundried Tomatoes

Mignonette of Beef with Onion Jam (Supplemental \$3.00 per person)

Curried Lamb Stew, Mango Chutney (Supplemental \$3.00 per person)

Shrimp and Scallop Scampi Style (Supplemental \$3.50 per person)

Veal Scaloppini Marsala (Supplemental \$3.50 per person)

Pasta: (Choice of One Pasta and One Sauce)

Pasta Options: Penne, Fusilli, Farfalle, Gemelli, Cavatelli

Sauce Options: Pesto, Marinara, Vodka, Primavera, Bolognese, Alfredo

Dessert: (Choice of Three Items)

Chocolate Truffle Cake

Duo of Desserts to include: Crème Brûlée, Dark and Milk Chocolate, Chocolate Cappuccino

Flan with Berries in Season

Freshly Baked Assorted Cookies

Seasonal Fruit Tartlets

Sliced Fresh Fruit

The Chef's Chocolate Mousse

The Club's New York Cheesecake

**** Add Assorted Italian Pastries for an Additional \$2.00 per person**



STANDARD SANDWICH BUFFET

\$41.00 per person

For Groups of 50 people and under

Includes Coffee, Decaffeinated Coffee, Assorted Tea, and Assorted Sodas and Juices

Salad:

Mixed Greens

Accompanied by Choice of Two Dressings

Freshly Made Sandwiches

For Groups of 25 and Under choice of Three (3) Sandwiches

For Groups of 26-50 choice of Four (4) Sandwiches

Smoked Turkey, Arugula, Sundried Tomato, and Honey Mustard

Southwest Chicken, Guacamole, and Salsa

Shrimp Salad Sandwich

Black Forest Ham, Swiss Cheese, Lettuce, Tomato, and Mayo

Tomato, Mozzarella, Portobello Mushroom

Chicken Salad Sandwich

Dessert:

Assorted Cookies

GOURMET SANDWICH BUFFET

\$47.00 per person

Includes Coffee, Decaffeinated Coffee, Assorted Tea, and Assorted Sodas and Juices

Salads: (Choice of One Item)

Baby Spinach Salad with Mushrooms, Bacon, and Red Onions

Accompanied by Warm Vinaigrette Dressing



Caesar Salad with Eggplant Croutons

Field Greens with a Choice of Two Dressings

Tri Colored Salad with Endive, Arugula, and Radicchio

Appetizers: (Choice of Two Items)

Soup Du Jour

Avocado Salad with Red Onions, Cilantro and Red and Yellow Peppers

Haricot Vert Salad with Toasted Sliced Almonds

Hearts of Artichoke and Palm

Orzo Salad with Medley of Vegetables

Penne Pasta Salad with Bocconcini, Olives, and Sundried Tomatoes

Roasted Vegetable Platter

Sliced Tomato and Mozzarella with Vinaigrette and Basil

Spicy Asian Noodle Salad

Traditional Prosciutto and Melon (Seasonal)

Freshly Made Sandwiches

For Groups of 25 and under Choice of Three (3) Sandwiches

For Groups of 26-50 Choice of Four (4) Sandwiches

For Groups of 51 and Over Choice of Five (5) Sandwiches

Smoked Turkey, Arugula, Sundried Tomato, and Honey Mustard

Southwest Chicken, Guacamole, and Salsa

Shrimp Salad Sandwich

Black Forest Ham, Swiss Cheese, Lettuce, Tomato, and Mayo



Tomato, Mozzarella, and Portobello Mushroom

Chicken Salad Sandwich

Desserts: (Choice of Three Items)

Chocolate Truffle Cake

Duo of Desserts to include: Crème Brûlée, Dark and Milk Chocolate, Chocolate Cappuccino

Flan with Berries in Season

Seasonal Fruit Tartlets

Sliced Fresh Fruit

The Chef's Chocolate Mousse

The Club's New York Cheesecake

****Add Assorted Italian Pastries for an Additional \$2.00 per person**

DELI PLATTER BUFFET

\$35.00 per person

*Served with a Variety of Rolls and Breads, Sliced Tomatoes, Bermuda Onions, Pickles,
and Lettuce*

Includes Coffee, Decaffeinated Coffee, Assorted Sodas and Juices

All Sandwiches are Accompanied by Pasta Salad and Fresh Chocolate Chip Cookies

Platters of Assorted Cold Cuts to Include:

Sliced Roast Beef, Sliced Breast of Turkey, Sliced Virginia Ham

Swiss, Provolone and American Cheeses

Russian Dressing, Mayonnaise and Mustard



