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## STANDING BUFFETS

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Minimum number of participants: 20 | All-you-can drink beverage packages available

Prices displayed are for Members and non-Members and include consumption tax.  
Room, seating, beverage, basic audio-visual and service charges apply.

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## BREAKFAST

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### AMERICAN MORNING

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5,800 | 7,000

Vegan Antipasto Salad with Roasted Mushrooms and Artichokes  
Brioche French Toast, Cranberry Cream Cheese and Maple Syrup  
Soft Scrambled Eggs  
Local Greek Yogurt Parfait with Citrus-Poached Yellow Peach Compote  
Thick-Cut Snow-Aged Bacon  
Smoked Beef Brisket Hash with Roasted Peppers and Chives  
Fresh-Cut Agave- and Lemon-Marinaded Fruit Salad  
Assorted Gluten-Free Vegan Muffins  
Freshly Baked Croissants  
Cinnamon and Dried Apple Granola with Soy or Regular Milk  
Juices (Apple, Orange, Grapefruit)  
Streamer Coffee and Organic Tea

### CONTINENTAL TABLE

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4,000 | 4,800

Smoked Salmon with Lemon and Capers  
French Camembert Cheese  
Platter of Cold Cuts and Cheese  
Local Greek Yogurt Parfait with Citrus-Poached Yellow Peach Compote  
Fresh-Cut Agave- and Lemon-Marinaded Fruit Salad  
Assorted Gluten-Free Vegan Muffins  
Freshly Baked Croissants  
Chocolate Danishes  
Juices (Apple, Orange, Grapefruit)  
Streamer Coffee and Organic Tea

### AZABU MORNING

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5,000 | 6,000

Vegan Antipasto Salad with Roasted Mushrooms and Artichokes  
Fresh-Cut Agave- and Lemon-Marinaded Fruit Salad  
Local Greek Yogurt Parfait with Citrus-Poached Yellow Peach Compote  
Blended Miso Soup, Silken Tofu  
Koshinotori Chicken and Herb Sausages  
Koji-Marinaded Salmon, Goji Berries  
Steamed Koshihikari Rice  
Chef's Selection of Special Japanese Pickles  
Baked Eggs en Cocotte, Chives and Koji-Soy Sauce  
Juices (Apple, Orange, Grapefruit)  
Streamer Coffee and Organic Tea



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## BREAKFAST

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### PETIT FRENCH BREAKFAST

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5,000 | 6,000

Smoked Salmon with Lemon and Capers  
French Camembert Cheese  
Local Greek Yogurt Parfait with Citrus-Poached Yellow Peach Compote  
Brioche French Toast with Cranberry Cream Cheese and Maple Syrup  
Fresh-Cut Agave- and Lemon-Marinaded Fruit Salad  
Croissants  
Chocolate Danishes  
Soft Scrambled Eggs with Black Truffles and Chives  
Juices (Apple, Orange, Grapefruit)  
Streamer Coffee and Organic Tea

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## LUNCH

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### UPSTATE

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12,000 | 14,400

Roasted Caponata Tart with Spiced Baba Ghanoush and Manchego Cheese  
Koshinotori Chicken and Pork Terrine, Cured Mustard Seeds  
Wagyu Beef Jerky with Piquillo Mayonnaise and Endives  
Smoked Salmon Penne Pasta Salad, Pine Nuts, Semi-Dried Tomatoes, Herbs  
Edamame and Mint Hummus with Crispy Pita Croutons  
Farro and Summer Squash Salad with Mint Pesto  
Niigata F1 Wagyu Roast Beef with Salsa Criolla  
Roasted Oninotakara Pork with Apple-Mustard Chutney  
Andouille Sausage Mac and Cheese with Peppers and Lemon  
Jerk Spice-Roasted Chicken, Thyme-Roasted Potatoes, Mango-Lime Chutney  
Pan-Roasted Hokkaido Scallops with Fennel Pollen and Shiso-Basil Cream  
Mini NYC Reubens on Rye  
Texan Pecan Tarts  
Classic Lime Tarts  
Assorted Parisian Macarons  
Streamer Coffee and Organic Tea

### MANHATTAN

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10,000 | 12,000

Wagyu Beef Jerky with Piquillo Mayonnaise and Endives  
Roasted Caponata Tarts with Spiced Baba Ghanoush and Manchego Cheese  
Octopus Ceviche, Romesco, Dill  
Edamame and Mint Hummus with Crispy Pita Croutons  
Koshinotori Chicken and Pork Terrine, Cured Mustard Seeds  
Creole Spiced Chicken Salad with Tomato, Avocado, and Dill Ranch Dressing  
Snow-Aged Bacon Steaks and American Pork Sausage with House BBQ Sauce  
Andouille Sausage Mac and Cheese with Peppers and Lemon  
Spicy Vegetarian Lentils with Garam Marsala and Sweet Pepper Couscous  
Pepper-Charred Salmon Steaks with Chimichurri  
Crispy Hiroshima Oysters with Chipotle Rémoulade  
Classic Lime Tarts  
Yellow Peach Cobbler  
Belgian Chocolate Brownies with Valencia Orange  
Streamer Coffee and Organic Tea



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## LUNCH

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### BROOKLYN

7,800 | 9,400

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Koshinotori Chicken and Pork Terrine, Cured Mustard Seeds  
Creamy Texas Slaw  
Vegan Antipasto Salad with Roasted Mushrooms and Artichokes  
Smoked Salmon Penne Pasta Salad, Pine Nuts, Semi-Dried Tomatoes, Herbs  
Chilled Corn and Edamame Succotash with Lime-Cilantro Dressing  
Creole Spiced Chicken Salad with Tomato, Avocado, and Dill Ranch Dressing  
Wagyu and Pork Rissoles with Mushroom-Tarragon Sauce  
Andouille Sausage Mac and Cheese with Peppers and Lemon  
Jerk Spice-Roasted Chicken, Thyme-Roasted Potatoes, Mango-Lime Chutney  
Spicy Vegetarian Lentils with Garam Marsala and Sweet Pepper Couscous  
Lobster Cream Croquettes with Spicy Tomato Coulis  
Classic Lime Tarts  
Belgian Chocolate Brownies with Valencia Orange  
Assorted Parisian Macarons  
Streamer Coffee and Organic Tea

### ADD-ONS

(minimum 20 pax)

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Wagyu Burgers with American Cheddar, Bacon Jam, Bread and Butter Pickles, and Black Garlic Aioli (20 each)	19,000   22,800
Texan Smoked Brisket Carving (approx. 2kg) Cornbread Muffins	25,000   30,000
Niigata F1 Wagyu Roast Beef Carving (approx. 2kg) Salsa Criolla	40,000   48,000

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## DINNER

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### EXECUTIVE SNOW-AGED WAGYU BUFFET

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13,500 | 16,300

Koshinotori Chicken and Pork Terrine, Cured Mustard Seeds  
Bocconcini Mozzarella and Spicy Eggplant Caviar  
Red Shrimp Tartare with Spaghetti Squash and Amanatsu Dressing  
Farro and Summer Squash Salad with Mint Pesto  
Wagyu Beef Jerky with Piquillo Mayonnaise and Endives  
Chef Carved Snow-Aged Niigata Wagyu Beef with Salsa Criolla  
Andouille Sausage Mac and Cheese with Peppers and Lemon  
Roasted Oninotakara Pork with Apple-Mustard Chutney  
Spicy Paccheri alla Vodka, Smoked Paprika, Parmesan Cream  
Pan-Roasted Hokkaido Scallops with Fennel Pollen and Shiso-Basil Cream  
The Club's Snow Crab Cakes, Creole Rémoulade  
Assorted Parisian Macarons  
Belgian Chocolate Brownies with Valencia Orange  
Mango and Mascarpone Delight  
Streamer Coffee and Organic Tea

### EAST COAST

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12,200 | 14,700

Roasted Caponata Tarts with Spiced Baba Ghanoush and Manchego Cheese  
Koshinotori Chicken and Pork Terrine, Cured Mustard Seeds  
Octopus Ceviche, Romesco, Dill  
Bocconcini Mozzarella and Spicy Eggplant Caviar  
Farro and Summer Squash Salad with Mint Pesto  
Wagyu Beef Jerky with Piquillo Mayonnaise and Endives  
Niigata F1 Wagyu Roast Beef with Salsa Criolla  
Andouille Sausage Mac and Cheese with Peppers and Lemon  
Pepper-Charred Salmon Steaks with Chimichurri  
Spicy Paccheri alla Vodka, Smoked Paprika, Parmesan Cream  
Wagyu and Pork Rissoles with Mushroom-Tarragon Sauce  
Jerk Spice-Roasted Chicken, Thyme-Roasted Potatoes, Mango-Lime Chutney  
Summer Berry Cream Cheese Tarts  
Belgian Chocolate Brownies with Valencia Orange  
Yellow Peach Cobbler  
Streamer Coffee and Organic Tea



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## DINNER

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### WEST COAST

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10,000 | 12,000

Koshinotori Chicken and Pork Terrine, Cured Mustard Seeds  
Smoked Salmon Penne Pasta Salad, Pine Nuts, Semi-Dried Tomatoes, Herbs  
Bocconcini Mozzarella with Spicy Eggplant Caviar  
Roasted Caponata Tarts with Spiced Baba Ghanoush and Manchego Cheese  
Farro and Summer Squash Salad with Mint Pesto  
Creole Spiced Chicken Salad with Tomato, Avocado, and Dill Ranch Dressing  
Wagyu Burgers with American Cheddar, Bacon Jam, Bread and Butter Pickles,  
and Black garlic Aioli  
Andouille Sausage Mac and Cheese with Peppers and Lemon  
Roasted Oninotakara Pork and Apple-Mustard Chutney  
Jerk Spice-Roasted Chicken, Thyme-Roasted Potatoes, Mango-Lime Chutney  
Spicy Vegetarian Lentils with Garam Marsala and Sweet Pepper Couscous  
Pepper-Charred Salmon Steaks with Chimichurri  
Classic Lime Tarts  
Belgian Chocolate Brownies with Valencia Orange  
Yogurt Panna Cotta with Blueberry Sauce  
Streamer Coffee and Organic Tea

### ADD-ONS

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(minimum 20 pax)

Wagyu Burgers with American Cheddar, Bacon Jam, Bread and Butter Pickles, and Black Garlic Aioli (20 each)	19,000   22,800
Texan Smoked Brisket Carving (approx. 2kg) Cornbread Muffins	25,000   30,000
Niigata F1 Wagyu Roast Beef Carving (approx. 2kg) Salsa Criolla	40,000   48,000



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## DINNER

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### COAST & COUNTRY

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7,200 | 8,700

Koshinotori Chicken and Pork Terrine, Cured Mustard Seeds  
Wagyu Beef Jerky with Piquillo Mayonnaise and Endives  
Bocconcini Mozzarella and Spicy Eggplant Caviar  
Roasted Caponata Tarts with Spiced Baba Ghanoush and Manchego Cheese  
Jerk Spiced Chicken Skewers, Mango-Lime Chutney  
Lobster Cream Croquettes with Spicy Tomato Coulis  
Crispy Hiroshima Oysters with Chipotle Rémoulade  
Wagyu Burgers with American Cheddar, Bacon Jam, Bread and Butter Pickles,  
and Black Garlic Aioli