SUPERNOVA at Novotel New York Times Square
- 226 West 52 Street - New York, NY 10019
YOUR PRIVATE DINNER WITH DIRECT VIEWS OF TIMES SQUARE

EVENT PROPOSAL PREPARED BY:

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BUFFET STYLE A

$59++ per person

Salads

Caprese Salad
With Fresh Mozzarella, Tomatoes, Basil & Balsamic Vinaigrette

Field of Greens
Sweet-n-Spicy walnut, Sundried Cranberries, Bleu Cheese & Honey Vinaigrette

Entrees

Chicken Diane
Finished with the Classic Sauce of Mushrooms, Shallots, Brandy & Dijon

Pan Roasted Salmon
with Charred Tomato Broth

Penne W/ Vegetables A la Vodka
Roasted vegetables topped with a Classic Vodka Sauce

Sides

Goat Cheese & Artichoke Mashed Potatoes

Roasted vegetables
Cauliflower, Brussels Sprouts & Fresh Herbs

Dessert

Assorted French pastries and cakes
Soft Drinks, Freshly brewed Lavazza coffee, decaffeinated coffee and teas
BUFFET STYLE B

$65++ per person

Salads

(Choose two)

Caesar with traditional condiments
Greek salad, Feta cheese, black olives cucumbers and tomatoes
Mixed field greens with balsamic vinaigrette
Beefsteak tomatoes and fresh buffalo mozzarella scented with basil

Entrées

(Choose Three)

Oven roasted salmon with beurre blanc sauce
Marinated and grilled skirt steak with natural jus
Marinated grilled chicken breast with wild mushrooms sauce
Penne pasta with roasted vegetables and creamy pesto sauce
Baked Cod fish with saffron sauce
Seared chicken breast with pommery mustard sauce
Ravioli filled with spinach and cheese tomato sauce

Served with chef's selection of vegetables,
Rice pilaf OR roasted potatoes

Desserts

Assorted French pastries and cakes
Soft Drinks, Freshly brewed Lavazza coffee, decaffeinated coffee and teas
SUPERNOVA BANQUET STYLE MENU
$75 ++ per person

Choice of One Soup
- Yogurt Cucumber Gazpacho
  Cold cucumber and cubanelle soup with cashews and chives on the side
- Roasted Tomato Soup
  Homemade Roasted Tomato Soup

Choice of Two Salads
- Watercress and arugula salad, shaved beets, grapefruit and nuts, citrus vinaigrette
- Romaine lettuce, shaved Manchego cheese, croutons with pesto, classic Caesar dressing
- Mixed green salad, peppered strawberries, sunflower seeds, tomatoes vinaigrette

Choice of Two Main Courses
Roast beef rib-eye with sea salt, mushrooms and artichokes, black fig sauce
Grilled pork loin, roasted root vegetables, curry orange sauce
Beef short ribs with cauliflower puree, baby carrots, pearl onion and horseradish cream
Roasted free range chicken, saffron-parmesan risotto, seasonal vegetable and chardonnay sauce
Herb-crusted Alaskan salmon fillet, braised leeks and mushroom beurre blanc
Marinated Cod, grilled asparagus, roasted tomatoes, lemon butter and black pepper sauce
Ravioli with roasted Portobello mushrooms, smoked mozzarella, white truffle oil
Tortelloni with ricotta cheese, herbs and pesto

Desserts
Chef’s pastry selection
Tea, Coffee, & Soft Drinks included
**BUFFET STYLE C**

$80++ per person

**Salads**
- Beefsteak tomatoes and fresh buffalo mozzarella scented with basil
- Mixed green salad, peppered strawberries, sunflower seeds, tomatoes vinaigrette
- Artisanal cheese selection with bread, crackers and condiments

**Carving Stations**
- Herb and salt crusted standing rib roast with morel sauce
- Roasted leg of lamb with rosemary jus

**Main Courses**
- Sear-roasted salmon with honey-glazed fennel
- Chicken Diane Finished with the Classic Sauce of Mushrooms, Shallots, Brandy & Dijon
- Pasta with roasted cauliflower, prosciutto and arugula
- Seafood jambalaya

**Sides**
- Truffle whipped Yukon potato
- Seasonal vegetables

**Dessert**
- Mini cheese cakes and sliced fruit
BUFFET STYLE D

$120++ per person

Bar Service:

2 Hours of Call Brand Open Bar

45 Minutes Passed Hors D’oeuvres: (Please select 4)

- Crispy chicken bites with spicy glaze
- Angus beef sliders with chipotle sauce
- Beef wellington
- Cherry tomato with fresh mozzarella and pesto cream
- Goat Cheese & Roasted Red Pepper Crostini
- Smoked Salmon Pinwheel

Buffet

Salads

- Beefsteak tomatoes and fresh buffalo mozzarella scented with basil
- Mixed green salad, peppered strawberries, sunflower seeds, tomatoes vinaigrette
- Artisanal cheese selection with bread, crackers and condiments

Carving Stations

- Herb and salt crusted standing rib roast with morel sauce
- Roasted leg of lamb with rosemary jus

Main Courses

- Sear-roasted salmon with honey-glazed fennel
- Chicken Diane Finished with the Classic Sauce of Mushrooms, Shallots, Brandy & Dijon
- Pasta with roasted cauliflower, prosciutto and arugula
- Seafood jambalaya

Sides

- Truffle whipped Yukon potato
- Seasonal vegetables

Dessert

- Mini cheese cakes and slice fruit
ADDITIONAL STATIONS

French Cheeses
Assorted five cheeses with dried apricots, figs and walnuts, red grapes
Served with French rolls and crackers
$25 per person

Choice of Pasta Station
Choice of two
Fresh tortellini, ravioli, gnocchi, farfalle, with tomato sauce and pesto
Choice of two
$19 per person

Sushi Station
Tuna, yellow tail, salmon, shrimp,
crab sashimi and California rolls
$22 per person
**Dim Sum**

Assorted Asian snacks in steam baskets,
Hot sauce and sweet soy dipping sauce

$12 per person

**Carving Stations**

**Choice of Three**

Braised country ham, Pineapple glazed
Farm raised turkey, Orange-cranberry chutney
Ribeye of beef, horseradish sauce
Roasted Australian lamb leg, Rosemary jus
Roasted salmon, Lemon-herb sauce

(Carving stations served with mixed vegetables and roasted potatoes)

$21 per person

*Prices are per person. Taxes and 22% service are not included.*
More information

MENUS

Novotel New York’s Supernova welcomes discussing alternative menus in order to provide you with a personalized event. Lunch and dinner entrées include Chef’s selection of seasonal vegetables, French bread, butter and coffee service.

PRICING

22% Service Charge and 8.875% New York sales tax to all food and beverage charges. Prices are current and subject to change.

FOOD AND BEVERAGE

Novotel New York does not permit any food or beverage, with the exception of Kosher events, to be brought into the hotel. Hosted bar require one bartender per 75 guests a $125 bartender fee will apply.

AUDIO-VISUAL

Your Catering Sales Manager in conjunction with our in-house audio-visual department will coordinate audio visual equipment required for your conference.

COAT CHECK

A coat check attendant may be arranged, please ask your Catering Sales Manager for fees.

DECORATORS, MUSICIANS AND PHOTOGRAPHERS

Your Catering Sales Manager can provide suggestions and recommendations.