
557 LEXINGTON AVENUE
AT 50TH STREET
NEW YORK, NY 10022

— THE —
NATIONAL
BAR & DINING ROOMS



PRIVATE DINING MENU

DINNER PACKAGES

Three Course

*If you would like to add an additional choice of
Starter or Entrée please add \$20 per Each Selection*

Menu 1

Selection of One Starter, One Entrée from Menu 1 Selections, Two Sides & One Dessert
Seated \$120 / Buffet \$100

Menu 2

Selection of Two Starters, One Entrée from Menu 1 or 2 Selections, Two Sides & Two Desserts
Seated \$135 / Buffet \$120

Menu 3

Selection of Two Starters, Two Entrées from all Selections, Two Sides & Two Desserts
Seated \$150/ Buffet \$135

Four Course

Includes two Starter Courses

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Starter or Entrée please add \$20 per Each Selection*

Luxe

Selection of Two Starters, Two Entrées from all Selections & Two Desserts
\$175

Grand

Personal menu with Executive Chef Consultation
Starting at \$250

Price Per Person for 2 Hours

STARTER

Tortilla Soup

Chicken, Cilantro

Butternut Squash Soup

Pepitas, Fried Sage, Pumpkin Oil

Market Salad

Local Lettuce, Shaved Seasonal Vegetables, Shallot Champagne Vinaigrette

Caesar Salad

Romaine, Parmesan, Crouton

Red & White Endive Salad

Apple, Orange, Citrus Vinaigrette

Kale Salad

Carrot, Radish, Pecorino Cheese, Honey Vinaigrette

Beet Salad

Orange, Watercress, Walnuts, Garlic Crème Fraiche

Cold Pasta Salad

Roasted Tomato, Dodonis Feta, Balsamic Basil

Red Quinoa Salad

Marion Almonds, Fennel, Lemon Dressing, Olive Oil

MENU 1 SELECTIONS

Hand Made Cavatelli

San Marzano Tomato, Basil, Burrata di Bufala

Roasted Chicken

Charred Lemon Jus

Pan Roasted Scottish Salmon

Citrus Sauce

Grilled Pork Tenderloin

Onion Jus

MENU 2 ADDITIONAL SELECTIONS

Red Snapper

Saffron Sauce

Roasted Duck

a l'Orange

MENU 3 ADDITIONAL SELECTIONS

Mediterranean Branzino

Pesto Verde Sauce

Sirloin Steak

Mushroom Sauce

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SIDES

Grilled Asparagus
Crispy Brussel Sprouts
Roasted Baby Sweet Carrots
Baby Zucchini and Patty Pan Squash
Roasted Fingerling Potato
Yukon Gold Potato Puree
Salt Baked Potato
Polenta
Herbed Heirloom Rice

DESSERT

Ricotta Cheesecake
Blueberry Compote, Candied Pistachio

Milk Chocolate Mousse
Devil's Food Cake, Strawberry Sorbet

Tahitian Vanilla Crème Brulee
Fruit Compote

Meyer Lemon Tart
Chantilly Cream, Blackberries

House Made Cookies & Brownies

Freshly Brewed La Colombe Coffee & Le Palais Des Thés Tea Included

Menu Enhancements

CANAPES TO START

\$20 Per Person

To start your Seated Dinner with half an hour of
three selections from our Canapé Reception Package