

Vista

SKY LOUNGE
& PENTHOUSE BALLROOM



Lunch Menu (Buffet Style)

EXECUTIVE CHEF CREATES MENUS UTILIZING SEASONAL, & LOCAL PRODUCTS.

FEATURING

Event Space With Capacity For 160 Guests For A Seated Lunch/Dinner
And
200 Guests For A Standing Cocktail Event

WEDDING*SOCIAL*CORPORATE EVENTS*ROOFTOP PARTIES

Event Inquires & Estimates

MD.Mannan , Catering Director . 347-536-3606 . md@vistany.com

Vista Skylounge & Penthouse Ballroom
Four Points By Sheraton Hotel
27-05 39TH AVENUE, LIC, NY, 11101

Full premium Bar

Serving Well Brand Liquors
Red & White Wine, Domestic & Imported Beer & Assorted sodas

Or

Beer & Wine Bar

Red & White Wine, Domestic & Imported Beer, Assorted Sodas & Juices

Buffet Style Lunch

SALAD

(Please Select One)

Salad Bar

Fresh Mixed Greens, Cucumbers, Cherry Tomatoes, Julienne Carrots
Black Olives, Bowls of Gorgonzola, Feta & shredded cheese
Garlic Croutons, Assorted Selection of Dressings

Vista Skyline Salad

Mixed Green Salad ,Candied Walnuts, Beets & Feta cheese , Raspberry Dressing

Mixed Field Greens Gourmet

Cherry Tomatoes, European Cucumber & Endive Threads
Champagne Vinaigrette

Greek salad

Sliced Cucumbers, Black Olives, Feta Cheese, Mediterranean Dressing

Classic Caesar

Garlic Croutons, Parmesan, and Creamy Caesar Dressing

Cold Pasta Salad

(Please Select One)

Basil Pesto Pasta Salad

Cherry Tomatoes & Baby Mozzarella

Napa Valley Pasta

Tricolor Cheese Tortellini, Zucchini, Tomatoes & Onion
Garlic White Wine Vinaigrette

Fresh Mozzarella & Roma Tomato

Grilled Vegetables Platter

Imported and House Made Charcuterie Platter

Artisanal Cheese's Platter with Dried Fruits

Entree

(Please Select Three)

Marinated flank steak, Chimichuri Sauce

Crisp Skinned Seared Salmon ,Bueree Blanc Sauce

Teriyaki Salmon w/ Sautéed Pepper and onions and edamame

Oven Roasted Cajun tilapia w/ lemon caper beurre Blanc
and roasted cherry tomatoes

Classic Chicken Parmigiana

Chicken Piccata

Chicken Francese

Baked Eggplant Rollitini

Penne Alla Vodka

Baked Ziti Siciliana

Rigatoni

Asparagus, Artichoke Hearts, Sundried Tomatoes
Light Garlic Cream Sauce

Bowtie Pasta

Broccoli Rabe & Sausage Ragu

Rigatoni Pasta

Broccoli Rabe & Italian Sausage

Accompanied By
(Please Select One)

Truffle Mashed Potato - Yukon Gold Mashed Potato

Garlic Mashed Potato - Red Bliss Mashed Potatoes

Roasted Yukon Gold Potatoes

Rice Pilaf

(Please Select One)

Grilled Asparagus With Garlic Butter

Sautéed String Beans

Sautéed Broccoli Rabe with garlic parmesan

Market Vegetable Medley

DESSERT

Specialty Cake

OR

A Scrumptious Assortment Of

Mini Pastries & Petit Fours

(Coffee & Tea Service Included)

Additional Desserts (Minimum 50 guests)

Viennese

An Elaborate Assortment Of Rich Whole Cakes, Tortes & Pies
Fresh Sliced Seasonal Fruit, Mini Pastries, Petit Fours, Assorted
Cookies, Brownies & Blondies, Chocolate Dipped Strawberries
(\$12.95 Per Person)



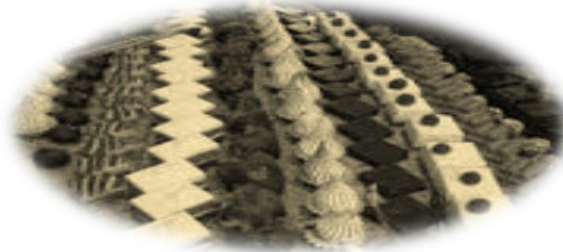
COOKIE JAR

Assorted Cookies, Brownies & Blondies, Chocolate Dipped Biscotti
(\$5.95 Per Person)



A Scrumptious Assortment Of

Mini Pastries & Petit Fours
Chocolate Dipped Strawberries
(\$5.95 Per Person)



Chocolate Fountain Fondue

Accompanied With Rice Krispie Treats, Vanilla & Chocolate Pound
Cake, Pretzel Rods, Sliced Seasonal Fresh Fruit

Marshmallows, Bananas & MORE!!!

(\$10.95 Per Person)

(Minimum 50 guests)



Ice-cream Sundae Bar

Three Flavors Topped With Hot Fudge, Caramel, Whipped cream
Marshmallows, Assorted Sprinkles, Oreo Cookie Crumbles

M&M's, Reece's Pieces & A Cherry On Top

(\$5.95 Per Person)

