



STAGE
forty3

Hors d'oeuvres, Buffet & Desserts
Catering Menu by Executive Chef Gonzalo Colín

Classic Package

5 Hors d'oeuvres
Pastry Chef Dessert Selects
3-Hour House Open Bar

Choose from:
Continental, Sliders,
Empanadas, & Quesadillas

Premium Package

8 Hors d'oeuvres
5 Desserts
3-Hour Premium Open Bar

Choose from:
All Categories

Full Premium Package

Full Buffet
8 Hors d'oeuvres
5 Desserts
3-Hour Premium Open Bar

Choose from:
All Categories



Buffet Dinner

Select 1 Salad

Field Green Salad

*herbs, turnip, manchego cheese,
aged sherry vinaigrette*

Spinach Salad

*raspberry vinaigrette, macarona
almonds, orange segments*

Baby Arugula

*wild strawberries, shaved fennel,
crispy prosciutto, champagne
vinaigrette*

Select 1 Pasta

Ricotta Cavatelli

*Braised short ribs ragout, fine
herbs, red wine au jus*

Penne

*Roasted tomatoes, basil, aged
asiago, olive oil (vegetarian)*

Orecchiette Bolognese

fresh herbs, pecorino

Select 2 Mains

Seared Chilean Sea Bass

achiote americaine sauce

Roasted Organic Chicken

Chanterelles, mushroom ragout

Grilled New York Strip

mango steak sauce

Vegetable Lasagna

*Zucchini, roasted red peppers,
eggplant*

Select 3 Sides

Pommes Frites

Sautéed Wild Mushrooms

Sautéed Baby Spinach

Grilled Asparagus

Truffle Mac & Cheese

Whipped Potato Mash

Sautéed Green Beans

Passed Hors d'oeuvres

Continental

Mini Falafel

tzatziki, oregano olive oil

Braised Curry Chicken

papadum

Mini Meat Balls

pesto cream sauce

Stuffed Dates

roquefort cheese, prosciutto di parma, aged balsamic

Diver Sea Scallops Wrapped in Serrano Ham

port wine shallot au jus

Chicken Tenders

dijon honey mustard

Wild Mushroom Pizzette

grilled flat bread, goat cheese baby arugula

Stuffed Mushroom Cap

parmigiano-reggiano

Marinated Tomato and Mozzarella

red wine vinaigrette

Truffle Mac & Cheese Tart

3 cheeses, béchamel, breadcrumbs

Andaluz Gazpacho Shooters**White Asparagus**

foie gras foam

Pizza Bites

basil pomodoro

Mini Grilled Cheese

cheddar, bacon chorizo oil

Smoked Salmon Canapé

english cucumber, dill and grain mustard sauce

Mini Crab Cakes

charred pepper, herbs, meyer lemon aioli

Watermelon, Feta, Red Radish

aged balsamic shallot vinaigrette

Ceviches

Smoked Salmon Cucumber Roll

micro cilantro, pickled fresno pepper

Tuna Ceviche Spoons

pineapple, lemon grass, ginger, coconut mojo

Red Snapper

mango salsa, jalapeño citrus, jicama and canchita

Hamachi Crudo

watermelon radish, meyer lemon, shallots, cilantro

Fluke Crudo

fennel sprouts, chives, blood orange

Charred Portuguese Octopus

squid ink vinaigrette, orange segments

Mexican Ceviche

shrimp, citrus aguachile, Jicama, avocado, plantain chip

Oyster Ceviche

habanero pico de gallo & tequila sangrita

Lobster Ceviche

habanero mango salsa, coconut ginger vinaigrette

Yellow Fin Tuna Tartare

fresh avocado seaweed salad, thai vinaigrette

Salmon Tartare

cured in sour orange jus, avocado & taro root chip

Barcelona Steak Tartare

caper berry marinade, crème fraîche, potato chip

Peruvian Ceviche

bay scallop, red onion, aji Pepper, red radish, leche de tigre

Sliders

Kobe Beef Classic Sliders
ketchup, Caramelized Onion

Classic Maine Lobster Roll
tarragon Lemon Sauce

Crispy Oysters
red cabbage coleslaw, serrano pepper sorrel aioli

Jim Bean Smoked B.B.Q.
berkshire pulled pork

Braised Chicken Tinga
crème fraîche & queso fresco

Goat Cheese and Endive Kobe Beef Sliders
vanilla fig marmalade, asiago cheese truffle aioli

Braised Leg of Lamb
creole sauce

Short Ribs
gruyère cheese, demi glace au jus

Beer Batter Shrimp
boston lettuce, pickles, rémoulade sauce

Canapés

Grilled Hanger Steak
arugula, garlic aioli

Filet Mignon
horse radish sauce

Warm Brie Cheese
apples and cranberries compote

Herb Pesto & Tomato Mousse

Foie Gras Mousse
fig vanilla compote

Prosciutto Di Parma
grilled fennel & cantaloupe

Serrano Ham
manchego cheese & fennel slaw

Maine Lobster
tarragon lemon sauce, buttered crostini cracker

Cabrales Cheese
fig shallot marmalade

Goat Cheese
spanish olive tapenade

Cod & Potato Brandade

Empanadas

Spanish Choriqueso
herbed crème fraîche and queso fresco

Huitlacoche & Oaxaca Cheese
herbed crème fraîche and queso fresco

Norwegian Bacalao, Wild Olives & Prunes
prune purée

Braised Chicken Caper Tomato
chipotle aioli

Beef Picadillo Stew
fresno pepper aioli

Piquillo Pepper Spinach and Monterey Jack Cheese
cilantro aioli

Asian

Crispy Veggie Spring Rolls
mango sweet chili sauce

Vegetables Dumplings
spicy ginger soy sauce

Beef Tataki
*seared flat iron steak, ginger
cilantro vinaigrette*

Asian Marinated Shrimp
boston lettuce roll

Quesadillas

Braised Chipotle Chicken
*pico de gallo, guacamole cream
fraîche, and queso fresco*

Smoked Salmon
*charred summer corn, cilantro,
pico de gallo, guacamole cream
fraîche, and queso fresco*

Guajillo Marinated Garlic Shrimp
*pico de gallo, guacamole cream
fraîche, and queso fresco*

Seasonal Vegetables

Croquettes

Jumbo Lump Crab
Caper meyer lemon aioli

Wild Mushroom
truffle aioli

Manchego and Serrano Ham
membrillo (quince) sauce

Salted Cod
spicy tartar sauce

Desserts

Mini Vanilla Flan

Mini Chocolate Éclair

Chocolate Dipped Strawberries

Mini Chocolate Mousse

Fresh Fruit Tartlets

**Warm Homemade Cookies &
Brownies**

Tiramisu

NY Style Cheesecake Bites

**Marbled Chocolate Cheesecake
Bites**

Pastry Chef Selection of the Day

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