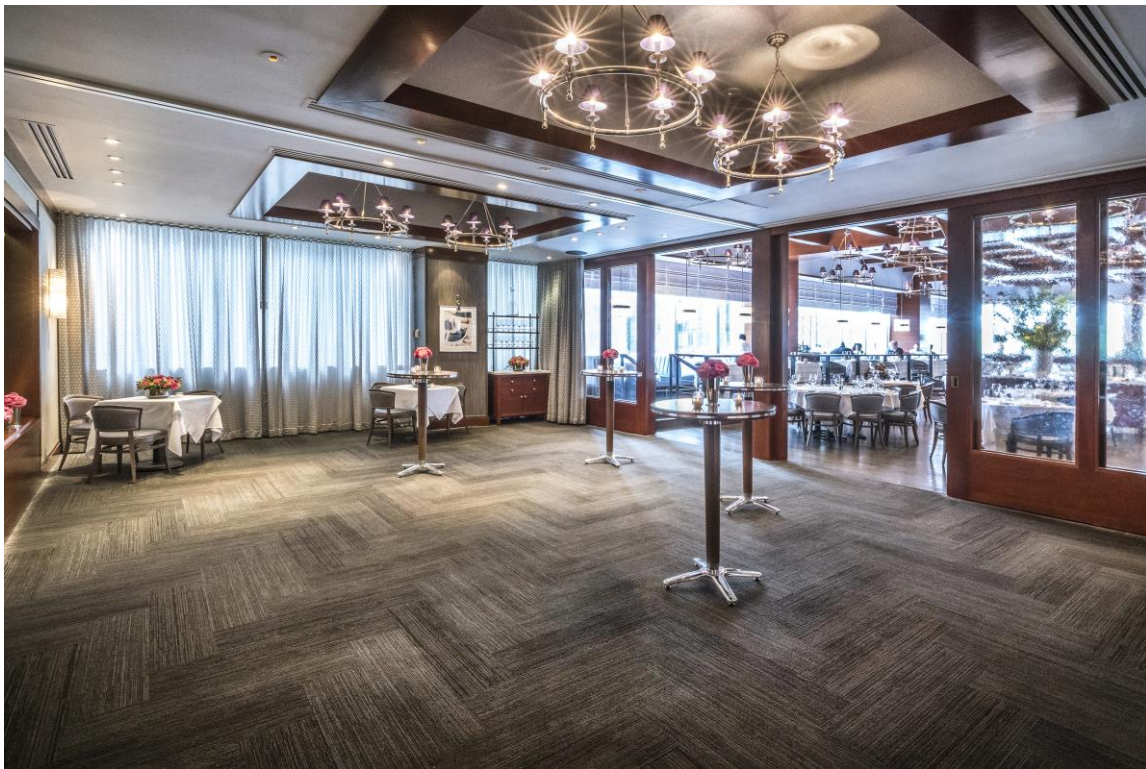




10 Columbus Circle / Fourth Floor
New York, NY 10019
(212) 823-9477

Porter House Bar and Grill is an American steakhouse, reinvented. Here, Michael Lomonaco mixes modern style and culinary insights with the congeniality and hearty welcome of the porter house of old. His continued presence in the kitchen, and as often as possible in the dining room, allows diners to experience the best of American Cuisine and a New York showplace. The comfortable room, the gracious staff and the top-quality fare guarantee an experience that diners savor fully, and which they return to time and time again.



A PLACE FOR EVERY EVENT

Porter House Bar and Grill can accommodate a variety of special events, from small personal gatherings to large sophisticated affairs. The Vintage Room can be used fully (seating up to 60 guests or 85 standing for cocktails) or divided into two private spaces (Vintage Room North and Vintage Room South), ideal for more intimate events and occasions. For gala events it's also possible to book the entire restaurant.

Cocktail Reception

Passed Canapes

HOT

Mini Jumbo Lump Crab Cakes
 Grilled Filet Mignon Tips
 Mediterranean Style Chicken Souvlaki
 Wild Mushroom Arancini
 All Beef Pigs in Blanket
 Mini Quiche Tarts with Bacon
 Ebi Panko Shrimp / Tartar Sauce
 Mini Beef Sliders / Cheddar Cheese
 Baby Lamb Chops

COLD

Smoked Salmon on Black Bread / Crème Fraiche & Caviar
 Tuna Tartare / Potato Chip
 Hand-Chopped Beef Filet Tartare
 Scallop Ceviche / Pepper Vodka Dressing
 Fresh Mozzarella & Tomato with Pesto on Skewers
 Parma Prosciutto on Asparagus Spears
 Sliced Steak on Crostini / Horseradish Sauce
 Tomato and Basil Bruschetta

Stationary Platters

Mixed Vegetable Crudités / Dijon and Blue Cheese Dips

Shrimp Cocktail / 75 pc. Per platter

Oysters on the Half Shell / 48 pc. Per platter

Chilled Seafood Display

The Freshest Oysters, Clams, Shrimp, Crab and Lobster with Traditional Sauces and Garnish

Charcuterie Display

A Selection of Cured Italian Meats with Marinated Olives & Cornichons

Artisanal Cheese Display

Imported Cheeses with Breads & Crackers, Dried Fruits & Nuts

Sliced Filet Mignon / Horseradish Sauce

Dessert Station / Pastries, cookies, tarts and brownies



The Vintage Room Capacity

Used Fully

Maximum 75 Guests Standing for a Cocktail Reception

Divided into Vintage Room North & Vintage Room South

Maximum 30 Guests Standing for a Cocktail Reception for Each Room

For more information or to request a contract, please contact:
Deena Krobot at 212.823.9477 or dkrobot@porterhousenewyork.com