



ALLOW US TO
ELEVATE YOUR EVENT



A PLACE WHERE EXTRAORDINARY CUISINE COMPLEMENTS THE ENVIRONMENT

EXPERIENCE A NEW WAY TO MEET WITH CONTEMPORARY
MUSIC-INFUSED DESIGN AT THE VENUE.

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MIDTOWN MORNING

\$65 PER PERSON

BREAKFAST BUFFET INCLUDES: LAVAZZA REGULAR & DECAFFEINATED COFFEE / FORTÉ TEAS

PRICING BASED ON TWO HOURS OF SERVICE

JUICES

SEASONAL FRUITS

HOUSE-MADE PASTRIES

CROISSANTS: TRADITIONAL / CHOCOLATE

MUFFINS: BLUEBERRY / LEMON POPPY SEED

NY-STYLE-BAKED BAGELS

ORIGINAL / POPPY SEED / BLUEBERRY

OAT / CREAM CHEESE

UPTOWN MORNING

\$68 PER PERSON

BREAKFAST BUFFET INCLUDES: LAVAZZA REGULAR & DECAFFEINATED COFFEE / FORTÉ TEAS
PRICING BASED ON TWO HOURS OF SERVICE

JUICES

SEASONAL FRUITS

NOUNOS GREEK YOGURT

INDIVIDUAL FLAVORS

FREE-RANGE SCRAMBLED EGGS

CHIVES / AGED CHEDDAR

THE CLASSICS

APPLEWOOD SMOKED BACON / COUNTRY-STYLE PORK SAUSAGE / HERB-ROASTED POTATOES

NY-STYLE-BAKED BAGELS

ORIGINAL / POPPY SEED / BLUEBERRY / OAT / CREAM CHEESE

HOUSE-MADE PASTRIES

CROISSANTS: TRADITIONAL / CHOCOLATE
MUFFINS: BLUEBERRY / LEMON POPPY SEED

DOWNTOWN MORNING

\$76 PER PERSON

BREAKFAST BUFFET INCLUDES: LAVAZZA REGULAR & DECAFFEINATED COFFEE / FORTÉ TEAS

PRICING BASED ON TWO HOURS OF SERVICE

JUICES

SEASONAL FRUITS

ORGANIC BERRIES

NOUNOS GREEK YOGURT

INDIVIDUAL FLAVORS

FREE-RANGE EGG WHITE SCRAMBLE

CHIVES

THE CLASSICS

TURKEY BACON / COUNTRY-STYLE CHICKEN / APPLE SAUSAGE

NY-STYLE-BAKED BAGELS

ORIGINAL / POPPY SEED / BLUEBERRY / OAT / CREAM CHEESE

HOUSE-MADE PASTRIES

MUFFINS: BLUEBERRY / LEMON POPPY SEED / OAT BRAN

STEEL CUT OATS

BROWN SUGAR / RAISINS / FLAX SEEDS

GRANOLA BY GRANOCHIK

BREAKFAST ENHANCEMENTS

PRICING BASED ON TWO HOURS OF SERVICE

BAGELS & HOUSE-CURED LOX \$21 PER PERSON

BEEFSTEAK TOMATOES / RED ONIONS / CAPERS / LEMON / CREAM CHEESE

OMELETTE STATION* \$22 PER PERSON

CAGE-FREE EGGS / EGG WHITES / SPINACH / MUSHROOMS / TOMATOES / ASPARAGUS
PEPPERS / CHEDDAR CHEESE / SWISS CHEESE / HAM / BACON

BREAKFAST BURRITOS \$16 PER PERSON

SCRAMBLED EGGS / CHORIZO / REFRIED BEANS / CHEDDAR CHEESE
JALAPEÑOS / SOUR CREAM / PICO DE GALLO

BRIOCHE FRENCH TOAST \$16 PER PERSON

VANILLA-ROASTED APPLE COMPOTE / WHIPPED BUTTER
MAPLE SYRUP / POWDERED SUGAR

SOUFFLÉ PANCAKES \$18 PER PERSON

BLUEBERRIES / BANANAS / CHOCOLATE SHAVINGS
WHIPPED BUTTER / MAPLE SYRUP / POWDERED SUGAR

ORGANIC BERRY BAR \$14 PER PERSON

HANDPICKED BERRIES / YOGURT / HONEY

STEEL CUT OATS \$12 PER PERSON

BROWN SUGAR / RAISINS / FLAX SEEDS

BREAKFAST JARS \$16 PER PERSON

SELECT ONE:

TEFF PUDDING: APPLES / DRIED BLUEBERRIES & COCONUT

CHIA SEEDS: ALMOND MILK / GRANOLA CLUSTERS

QUINOA: COCONUT MILK / COCO POWDER / MAPLE / VANILLA

*Prepared by a uniformed Culinarian for each station, charged at \$275 per attendant, per 2 hours. One culinary attendant is required for every 75 guests.

EMPIRE STATE MORNING

PLATED BREAKFAST INCLUDES: LAVAZZA REGULAR & DECAFFEINATED COFFEE / FORTÉ TEAS
PRICING BASED ON TWO HOURS OF SERVICE

UPPER WEST SIDE **\$87** PER PERSON

JUICE

POACHED EGGS

SMOKED PORK SHOULDER

BRUSSEL SPROUTS

DICED APPLE

CONFIT POTATOES

VARIETY OF HOUSEMADE PASTRIES JAMS & BUTTER

UPPER EAST SIDE **\$85** PER PERSON

JUICE

SCRAMBLED EGGS

APPLEWOOD SMOKED BACON

ROASTED POTATOES

GRILLED ASPARAGUS

SLOW-COOKED TOMATO

VARIETY OF HOUSEMADE PASTRIES JAMS & BUTTER

GOOD MORNING SUNSHINE BRUNCH

\$95 PER PERSON

PRICING BASED ON TWO HOURS OF SERVICE

JUICES

SEASONAL FRUITS

ORGANIC BERRIES

SEASONALLY INSPIRED ANTIPASTO & CHARCUTERIE DISPLAY

FREE-RANGE SCRAMBLED EGGS

CHIVES / AGED CHEDDAR

HOUSE-CURED & SMOKED SALMON

CAPERS / ONION / TOMATO / BAGEL CHIPS / TROUT ROE / WHIPPED CRÈME FRAÎCHE

SHELLFISH & OYSTERS

OYSTERS ON THE HALF SHELL / JUMBO PRAWNS

MIGNONETTE / TRADITIONAL COCKTAIL SAUCE / LEMON WEDGES

BELGIAN-STYLE WAFFLES

MACERATED STRAWBERRIES / BLUEBERRY COMPOTE / BOURBON MAPLE SYRUP

BREAKFAST MEATS

APPLEWOOD SMOKED BACON / COUNTRY-STYLE PORK SAUSAGE

ROASTED POTATOES

FRESH HERBS

HOUSE-MADE PASTRIES

SEASONALLY INSPIRED

ANTIPASTO & CHARCUTERIE DISPLAY

ADD "BUBBLES & MIMOSAS" FOR \$25 PER PERSON

UPGRADE TO "CHAMPAGNE & MIMOSAS" FOR \$30 PER PERSON

ADD GOSPEL CHOIR PRICING

BEVERAGE ENHANCEMENT STATIONS

*BARTENDER REQUIRED

\$175 BARTENDER FEE APPLIES TO ALL BAR PACKAGES / 1 BARTENDER PER 75 GUESTS

PRICING BASED ON TWO HOURS OF SERVICE

BUBBLY BAR*

SPARKLING WINE & ASSORTED JUICES \$32 PER PERSON

CHAMPAGNE & ASSORTED JUICES \$38 PER PERSON

BLOODY MARY BAR*

UPGRADED VODKA / BLOODY MARY MIX / ASSORTMENT OF FANCY GARNISHMENTS

\$32 PER PERSON

LET'S TAKE A BREAK

PRICING BASED ON TWO HOURS OF SERVICE

NY STYLE WARM PRETZELS **\$12** PIECE

QUESO / MUSTARD

KETTLE BAKED CHIPS & POPCORN **\$6** PIECE

ENERGY BARS **\$8** PIECE

KIND BARS / PROTEIN BARS

FRESH FRUIT SKEWERS **\$8** PER PERSON

YOGURT DIP

BOWL OF SEASONAL WHOLE FRUIT **\$24**

MIXED NUTS **\$36** LB / SERVES 15 GUESTS

HOUSE-MADE COOKIES **\$68** DOZEN

CHOCOLATE CHIP / OATMEAL CRANBERRY / SUGAR COOKIES

HOUSE-MADE PASTRIES **\$36** DOZEN

CROISSANTS / MUFFINS

SOFT DRINKS **\$15** PER PERSON

ASSORTED REGULAR & DIET SODAS

SPARKLING & STILL WATERS / BOTTLED JUICES

COFFEE & TEA SERVICE **\$25** PER PERSON

LAVAZZA REGULAR & DECAFFEINATED COFFEE

FORTÉ TEAS / FRESHLY BREWED ICED TEA

BEVERAGE BREAK **\$32** PER PERSON

2 HOUR SERVICE

LAVAZZA COFFEES / FORTÉ TEAS / FRESHLY BREWED ICED TEA

ASSORTED REGULAR & DIET SODAS / SPARKLING & STILL WATER / BOTTLED JUICES

CENTRAL PARK STROLL

"JOHN LENNON & YOKO ONO"

BREAKS INPIRED BY THE BEAUTIFUL AND OFTEN SYNONOMOUS PARKS WITHIN NYC.

PRICING BASED ON TWO HOURS OF SERVICE

BRYANT PARK \$35 PER PERSON

POTATO CHIPS / TORTILLA CHIPS / VEGETABLE CHIPS / ONION DIP / GUACAMOLE
EDAMAME HUMMUS

CENTRAL PARK \$34 PER PERSON

TWIZZLERS / ROCK CANDY / BUBBLE GUM / CIRCUS PEANUTS / PIXIE STICKS
TAFFIES / MINI CHOCOLATE BARS / LOLLIPOPS

MADISON SQUARE PARK \$35 PER PERSON

CHURROS / CUPCAKES / COOKIES / STICKY BUNS / MONKEY BREAD

INWOOD PARK \$35 PER PERSON

HOUSE-MADE TRAIL MIX / TAPROOM GOURMET NUTS
MARCONA ALMONDS

THE SOHO LUNCH

\$87 PER PERSON

CHOICE OF: (1) SOUP / (1) SALAD / (2) SANDWICHES

LUNCH BUFFETS INCLUDE: LAVAZZA REGULAR & DECAFFEINATED COFFEE / FORTÉ TEAS

PRICING BASED ON TWO HOURS OF SERVICE

SOUPS

COUNTRY TOMATO & BASIL

LENTIL & LOCAL GRAINS

SALADS

CHEF'S GARDEN MIX

HARICOT VERT / HEIRLOOM CHERRY TOMATOES / BASIL LEAVES / BALSAMIC VINAIGRETTE

LITTLE GEMS

POINT REYES BLUE CHEESE / BACON LARDONS / PICKLED ONIONS / CHIVES

BLUE CHEESE DRESSING

ROASTED BEETS

FRISÉE / UPLAND CRESS / GOAT CHEESE / TARRAGON-CHAMPAGNE DRESSING

SANDWICHES

SMOKED TURKEY BLT

AVOCADO / MAYO / BRIOCHE

ROASTED BLACK PEPPER STRIP LOIN

CHICORY / CREAMED HORSERADISH / CIABATTA LAYERED VEGETABLES - SPROUTS

CHICKPEA / SPREAD / FOCACCIA BREAD

HAM & CHEESE

WHOLE GRAIN MUSTARD / CIABATTA

HOUSE-MADE COOKIES

MAKE IT A TO-GO BOXED LUNCH **\$92** PER PERSON

THE NOHO LUNCH

\$95 PER PERSON

CHOICE OF: (1) SOUP / (2) SALADS / (3) SANDWICHES

LUNCH BUFFETS INCLUDE: LAVAZZA REGULAR & DECAFFEINATED COFFEE / FORTÉ TEAS

PRICING BASED ON TWO HOURS OF SERVICE

SOUPS

COUNTRY TOMATO & BASIL

MANHATTAN CLAM CHOWDER

SALADS

LITTLE GEMS

POINT REYES BLUE CHEESE / BACON LARDONS / PICKLED ONIONS / CHIVES

BLUE CHEESE DRESSING

ROASTED BEETS

FRISÉE / UPLAND CRESS / GOAT CHEESE / TARRAGON-CHAMPAGNE DRESSING

TRICOLORED KALE "CAESAR"

TOASTED ALMONDS / ROMAINE HEARTS / FETA / RED PEPPERS / CUCUMBER

OLIVES / CAESAR DRESSING VINAIGRETTE

SANDWICHES

SMOKED TURKEY BLT

AVOCADO / MAYO / BRIOCHE

ROASTED BLACK PEPPER STRIP LOIN

CHICORY / CREAMED HORSERADISH / CIABATTA

LAYERED VEGETABLES

SPROUTS / CHICKPEA SPREAD / FOCACCIA BREAD

HAM & CHEESE

WHOLE GRAIN MUSTARD / CIABATTA

PORCHETTA

PURPLE MUSTARD / FRISÉE / MEMBRILLO / BAGUETTE

HOUSE-MADE COOKIES

THE ASTORIA LUNCH

\$110 PER PERSON

LUNCH BUFFETS INCLUDE: LAVAZZA REGULAR & DECAFFEINATED COFFEE / FORTÉ TEAS
PRICING BASED ON TWO HOURS OF SERVICE

SOUP

FARMERS MARKET TOMATO SOUP

ARTISANAL BREADS / BUTTER

SALADS

TOMATO

BURRATA / HARICOTS VERTS / BASIL OIL

ROMAINE HEARTS

CHERRY TOMATOES / CUCUMBER / FETA / SALTED BLACK OLIVES

CHAMPAGNE-OREGANO VINAIGRETTE

GRILLED VEGETABLES

PEARL COUSCOUS

MAINS

SEARED BEEF TENDERLOIN

GRILLED SALMON

CAVATELLI PASTA

CELLINGINI CHEESE / CHERRY TOMATOES / BASIL

FARMERS MARKET GRILLED VEGETABLES

WILD MUSHROOMS

FARRO BROCCOLI LEAVES

VARIETY OF HOUSE-MADE DESSERTS

BAKLAVA / FLOURLESS-OLIVE OIL CHOCOLATE CAKE

COCONUT MOROCCAN COOKIES

BAY RIDGE LUNCH

\$103 PER PERSON

LUNCH BUFFET INCLUDES: LAVAZZA REGULAR & DECAFFEINATED COFFEE / FORTÉ TEAS
PRICING BASED ON TWO HOURS OF SERVICE

SOUP

MINISTRONE SOUP

ARTISANAL BREADS / BUTTER

SALADS

WEDGE

POINT REYES BLUE CHEESE / PICKLED ONION / CANDIED WALNUTS
BLUE CHEESE DRESSING

ARTICHOKE

FRISÉE / UPLAND CREST / TOASTED HAZELNUTS / BROWN BUTTER DRESSING

MOZZARELLA & TOMATO PANZANELLA

CARAMELIZED ONIONS / BALSAMIC VINAIGRETTE

MAINS

GRILLED CHICKEN BREAST

SAFFRON-SCENTED FREGULA SARDA / TUSCAN BLACK KALE

PAN-SEARED BRANZINO

OVEN-DRIED TOMATOES / ROASTED ROOT VEGETABLES / TOMATO COULIS

LASAGNA AL FORNO

RICOTTA / MOZZARELLA BROCCOLINI / TOASTED ALMONDS

VARIETY OF HOUSE-MADE DESSERTS

TIRAMISU / ALMOND-ORANGE PANNA COTTA / ITALIAN SANDWICH COOKIES

THE HEIGHTS LUNCH

\$107 PER PERSON

LUNCH BUFFET INCLUDES: LAVAZZA REGULAR & DECAFFEINATED COFFEE / FORTÉ TEAS
PRICING BASED ON TWO HOURS OF SERVICE

SOUP

HOT & SOUR

ARTISANAL BREADS / BUTTER

SALADS

GREEN PAPAYA

BIRD'S EYE CHILI / CHERRY TOMATO / GREEN BEANS / TOASTED PEANUTS

CHINESE CUCUMBER

SESAME SEEDS / SEAWEED / BEAN SPROUTS / SPICY DRESSING

EDAMAME

MANGO / AVOCADO / SHAVED CABBAGE / RADISHES / PICKLED CARROTS
AVOCADO VINAIGRETTE

MAINS

GLAZED SALMON

BALSAMIC / TERIYAKI SAUCE / SESAME SEEDS

CHICKEN KATSU

GAJ LAM / ORANGE-GINGER SAUCE

THAI GREEN CURRY

SHIITAKE MUSHROOMS / EGGPLANT / RED PEPPERS

WOK-FRIED VEGETABLES

SESAME-CITRUS GLAZE STEAMED RICE

VARIETY OF HOUSE-MADE DESSERTS

MATCHA-MOUSSE CAKE / YUZU-MERINGUE TART / CARAMEL-MISO CREAM PUFF

THE TRIBECA LUNCH

\$107 PER PERSON

LUNCH BUFFET INCLUDES: LAVAZZA REGULAR & DECAFFEINATED COFFEE / FORTÉ TEAS
PRICING BASED ON TWO HOURS OF SERVICE

SOUP

TORTILLA

GUAJILLO CHILE / AVOCADO / QUESO FRESCO

ARTISANAL BREADS / BUTTER

SALADS

WILD ROCKET

CHAYOTE SQUASH / JICAMA / CRISPY TORTILLA CHIPS / CHIPOTLE VINAIGRETTE

TRICOLORED KALE

SHAVED PARMESAN / ENDIVE / HAND-ROASTED CORN / ANCHOVY DRESSING

RED & GOLD BEETS

AGAVE SYRUP / AVOCADO / PEPITAS / CILANTRO VINAIGRETTE

MAINS

BEEF, CHICKEN & PORTOBELLO FAJITAS

MIXED PEPPERS / ONIONS / CILANTRO / WARM CORN & FLOUR TORTILLAS

FRIJOLES NEGROS / CREMA AGRIA

MEXICAN-STYLE RICE

PICO DE GALLO / TOMATILLO SALSA / SALSA ROJA

VARIETY OF HOUSE-MADE DESSERTS

TRES LECHE / CHILE-SPICED CHOCOLATE POT DE CREME

MEXICAN WEDDING COOKIES

THE SUMMIT LUNCH

\$125 PER PERSON

ADDITIONAL MAIN DISH SELECTION \$25

PLATED LUNCH INCLUDES: LAVAZZA REGULAR & DECAFFEINATED COFFEE / FORTÉ TEAS

PRICING BASED ON TWO HOURS OF SERVICE

THREE COURSES

CHOICE OF: (1) SOUP OR SALAD / (1) MAIN / (1) DESSERT

SOUPS

COUNTRY TOMATO

BASIL / FOCACCIA CROUTONS

MUSHROOM CAPPUCCINO

TOASTED BRIOCHE

SWEET CORN BISQUE

CHARRED KERNELS

ARTISANAL BREADS WITH CREAMERY BUTTER

SALADS

HEIRLOOM TOMATO TOWER

SOFT MOZZARELLA / MICRO GREENS / BALSAMIC REDUCTION

GREEN & WHITE ASPARAGUS

FRISÉE / MACHE / PEPITAS / TRUFFLE EMULSION

PANZANELLA

TOMATOES / LITTLE GEMS / BALSAMIC VINAIGRETTE

MAINS

GROUPER

SALT-BAKED PEEWEE POTATOES / VINE-RIPENED TOMATO / CHARRED PARSNIPS

FERMENTED GRAPE SAUCE

SEARED SALMON

CAVATELLI PASTA / BABY ARTICHOKE BARIGOULE

THE SUMMIT LUNCH

CONTINUED

PLATED LUNCH INCLUDES: LAVAZZA REGULAR & DECAFFEINATED COFFEE / FORTÉ TEAS

MAINS

PAN-ROASTED CHICKEN BREAST

FINGERLING POTATO LYONNAISE / GREEN BEANS / LARDONS / RED WINE SAUCE

CHARRED HANGER STEAK

DOUBLE-BAKED FINGERLING POTATOES / ASPARAGUS FRICASSEE
PORTOBELLO MUSHROOMS / RED WINE SAUCE

QUINOA CAKE

POTATO & CAULIFLOWER CURRY / CHAAT

VEGETABLE STREUSEL

PESTO / TOMATO COULIS

DESSERTS

BITTERSWEET CHOCOLATE & PASSION FRUIT DOME

TROPICAL SALSA-DULCE DE LECHE FROMAGE / STRAWBERRIES / LIMES

RIESLING-POACHED PEAR

MASCARPONE CREMA / VANILLA SYRUP

CLASSIC FRUIT TART

CHANTILLY CREAM

WORLD MUSIC

TRAY-PASSED HORS D'OEUVRES / PRICE BASED ON ONE HOUR OF SERVICE
SELECT 4 ITEMS \$45 PP / SELECT 6 ITEMS \$55 PP / SELECT 8 ITEMS \$62 PP

HOT

SPANAKOPITA	TERIYAKI BEEF SATAY
ALMOND BRIE EN CROÛTE	POPPY SEED-STEAMED BUNS BEEF TONGUE / PICKLED CUCUMBER
FALAFEL / TZATZIKI	CRAB CAKES / REMOULADE
PAPARD-CRUSTED PRAWNS	LOBSTER CORN DOG / PURPLE MUSTARD
ARANCINI / TOMATO COULIS	MINI BEEF SLIDERS / AGED CHEDDAR HORSERADISH MAYO
CHICKEN TANDOORI / RAITA	FONTINA GRILLED CHEESE
CHICKEN SATAY / PEANUT SAUCE	MINI BEEF WELLINGTON
CHICKEN CHERMOULA / SPICED AIOLI	CIGAR BITES / POBLANO PEPPERS QUESO FRESCO / ASPARAGUS
SHRIMP TEMPURA / WASABI MAYONNAISE	EMPANADAS / PORTOBELLO MUSHROOMS / AVOCADOS / SPROUTS
LAMB SEEKH KABOB / RAITA	
THAI-STYLE PORK BELLY	

CHILLED

TUNA TARTAR / TACO SHELL	VEGETARIAN RICE PAPER ROLLS MINT BASIL-SOY DRESSING
HAMACHI POKE / SEAWEED CONES	POACHED JUMBO SHRIMP HORSERADISH SAUCE
TOMATO TARTAR / BASIL CHILI CONE	SPICY TUNA / CRISPY RICE SERRANO CHILI
BUFFALO-MOZZARELLA CHERRY TOMATO	BEEF TATAKI / GREEN PAPAYA SOY-CILANTRO DRESSING
CEVICHE-STYLE MARINATED SCALLOPS	
COMPRESSED WATERMELON WHIPPED FETA	

WORLD MUSIC

CONTINUED

STATION PRICING BASED ON TWO HOURS OF SERVICE

CHEESE BOARD \$38

LOCAL & IMPORTED FROMAGE

DIM SUM \$40

CHICKEN POT STICKERS / CILANTRO SOY SAUCE
VEGETABLE SPRING ROLLS / PONZU / CHICKEN SHU MAI
BBQ PORK BUN / VEGETABLE POT STICKER SHRIMP HAR GOW
WITH PEKING DUCK ADDITIONAL \$20

FRESH CRUDITE \$32

CARROTS / TOMATOES / ASPARAGUS / HARICOTS VERTS / SNAP PEAS / MUSHROOMS
CUCUMBERS / SWEET PEPPERS / CAULIFLOWER / SPROUTED LENTILS
CHICKPEA SPREAD / AVOCADO & EDAMAME DIP / RANCH DRESSING
BLUE CHEESE DRESSING / RED PEPPER HUMMUS

MEZZE SPREAD \$40

MARINATED LAMB KAFTA KABOB
CHARRED RAS EL HANOUT SHRIMP KABOB / FALAFEL / TABBOULEH SALAD / FETA
CHEESE OLIVES / HUMMUS / BABA GHANOUSH / TZATZIKI / GRILLED PITA

MEDITERRANEAN SPREAD \$45

HEIRLOOM TOMATO / BURRATA / TORN BASIL / SHAVED FENNEL / PARMESAN
LEMON / GRILLED VEGETABLES / ARTICHOKES PEPPERS / EGGPLANT / ZUCCHINI
MUSHROOMS / OLIVES / CARROTS / ASPARAGUS / SUNDRIED TOMATOES
PARMESAN / REGGIANO / GRANA PADANO / ASIAGO / TALEGGIO / LA TUR
PROSCIUTTO / SALAMI / SOPPRESSATA / CAPICOLA
HONEYCOMB / ALMONDS / DRIED FRUIT / JAM
ARTISANAL BREADS WITH ASSORTED MUSTARDS

SUSHI & SASHIMI BAR \$13 / PIECE

TUNA / SHRIMP / SALMON / HAMACHI / YELLOWTAIL
SPICY TUNA ROLLS / CALIFORNIA ROLLS
PICKLED GINGER / WASABI / SOY SAUCE
TWO DOZEN MINIMUM PER EVENT

WORLD MUSIC

CONTINUED

STATION PRICING BASED ON TWO HOURS OF SERVICE

BUTCHERS BLOCK*

ROASTED-PEPPERED BEEF TENDERLOIN \$44

POTATO AU GRATIN / GRILLED ASPARAGUS / WILD MUSHROOMS / HORSERADISH CREAM

ROASTED WHOLE TURKEY \$40

GRILLED BROCCOLINI / APPLE-CHESTNUT STUFFING / GRAVY CORNBREAD

SLOW-COOKED CRISPY PORCHETTA \$43

GARLIC-CHILI BROCCOLI RABE / RED FLINT POLENTA / SAGE PORK JUS

PASTA* \$38

BUTTERNUT SQUASH RAVIOLI / BROWN BUTTER SAGE

FOUR CHEESE TORTELLINI / TOMATO BASIL

CAVATELLI / TARRAGON / BISON BOLOGNESE

*Prepared by a uniformed Culinarian for each station, charged at \$275 per attendant, per 2 hours. One culinary attendant is required for every 75 guests.

TAKING IT TO THE STREETS

\$165 PER PERSON

EACH OF NEW YORK CITY'S NEIGHBORHOODS HAS ITS OWN VIBE & FLAVOR
CHOICE OF (2) "NEIGHBORHOODS"

DINNER BUFFET INCLUDES: LAVAZZA REGULAR & DECAFFEINATED COFFEE / FORTÉ TEAS
BUFFET PRICING BASED ON TWO HOURS OF SERVICE

SPANISH HARLEM

MARINATED SKIRT STEAK & CHICKEN FAJITAS / JICAMA-CILANTRO-CABBAGE-JALAPEÑO SALAD
WARM-CORN-FLOUR-TORTILLA-CHEESE ENCHILADA / REFRIED BEANS / SPANISH RICE
SALSA VERDE / PICO DE GALLO / SALSA QUEMADA

CHINATOWN

CHICKEN POT STICKERS / VEGETABLE SPRING ROLLS
CHICKEN SHU MAI / PORK STEAM BUNS / SHRIMP HAR GOW SRIRACHA
CILANTRO-CHILI SOY / HOT MUSTARD

RIVERDALE

SEASONAL VEGETABLE CRUDITÉ DISPLAY / BUTTERMILK RANCH / OLIVE TAPENADE
WHITE BEAN DIP / BLUE CHEESE DRESSING
LOCAL CHEESES / HANDCRAFTED BREADS / FIG CAKE / ROASTED NUTS / DRIED FRUIT

DUMBO

OYSTERS ON THE HALF SHELL / MIGNONETTE / HORSERADISH / COCKTAIL SAUCE / LEMON WEDGES
CRAB SALAD / BUTTER LETTUCE / POACHED JUMBO PRAWNS
STEAMED OCTOPUS SALAD / LOCAL FISH CEVICHE

LITTLE ITALY

ANTIPASTO & CHARCUTERIE DISPLAY
CRISPY ROMAINE HEARTS / PARMESAN / CROUTONS / CAESAR DRESSING
RIGATONI BOLOGNESE / FRESH BASIL / AGED PARMESAN
FRESH-TOSSED PIZZA:
MARGARITA-STYLE / ITALIAN-PICANTE-SALAMI / CHOPPED GREENS & PROSCIUTTO

WEST VILLAGE

FUNFETTI CAKES / BANANA-VANILLA PUDDING / S'MORES CHOCOLATE TARTS

DINNER IN THE HAMPTONS

\$180 PER PERSON

DINNER BUFFET INCLUDES: LAVAZZA REGULAR & DECAFFEINATED COFFEE / FORTÉ TEAS
PRICING BASED ON TWO HOURS OF SERVICE

WILD-PICKED GREENS

HUMBOLDT FOG BLUE CHEESE / BEETS / PEA SHOOTS

FOREST-PICKED MUSHROOMS

ROASTED EGGPLANT BHAJI / PICKLED TOMATOES / SALSA VERDE

SMOKED SALMON

SWEET ONION / TARRAGON LEAVES / YELLOW TOMATOES

CLAMS

FENNEL / CITRUS / TOASTED RYE BREADCRUMBS

CHARRED CALAMARI

PEEWEE POTATOES / WHOLE MUSTARD SEEDS / CORN

MONTAUK CIOPPINO

TOMATO / FENNEL / GRILLED CIABATTA

HALIBUT

CULTIVATED MUSHROOMS / PEAS / FRIED ARTICHOKES

GRILLED BEEF TENDERLOIN

TRUFFLED POLENTA / CHARRED TRI COLOR CHARD

ROASTED CHICKEN

CHIPOTLE MARINADE / HOMINY POZOLE / SHAVED CABBAGE

GRILLED NOPALES

ROASTED CORN SUCCOTASH / QUESO FRESCO

ARTISANAL BREAD AND CREAMERY BUTTER DISPLAY

VARIETY OF HOUSE-MADE DESSERTS

THE EMPIRE STATE DINNER

3 COURSE DINNER **\$155 PER PERSON**

CHOICE OF: (1) APP, SOUP OR SALAD / (1) MAIN / (1) DESSERT

4 COURSE DINNER **\$169 PER PERSON**

CHOICE OF: (1) APP, SOUP OR (1) APP, SALAD OR (1) SALAD, SOUP / (1) MAIN / (1) DESSERT

5 COURSE DINNER **\$183 PER PERSON**

CHOICE OF: (1) APP / (1) SOUP / (1) SALAD / (1) MAIN / (1) DESSERT

ADDITIONAL MAIN DISH SELECTION \$48 PER PERSON

PLATED DINNER INCLUDES: LAVAZZA REGULAR & DECAFFEINATED COFFEE / FORTÉ TEAS

PRICING BASED ON TWO HOURS OF SERVICE

APPETIZERS

RAINBOW TROUT

NIÇOISE-STYLE

CLASSIC CRAB CAKES

CHARRED CORN / SALTED CUCUMBER SALAD

SLOW-COOKED BEEF CHEEKS

SOFT POLENTA / AGED PARMESAN / CELERY STICKS / SALSA VERDE

CRISPY PORK BELLY

WARM LENTILS / CHICKPEAS / HONEY

SOUPS

HEIRLOOM TOMATO

BASIL OIL / TOMATO CROSTATA

MUSHROOM CAPPUCINO

TOASTED BRIOCHE

SWEET CORN BISQUE

CRISP CORN BREAD

ARTISANAL BREADS AND BUTTER

THE EMPIRE STATE DINNER

CONTINUED

PLATED DINNER INCLUDES: LAVAZZA REGULAR & DECAFFEINATED COFFEE / FORTÉ TEAS

SALADS

HEIRLOOM TOMATO STACK

HAND-PULLED MOZZARELLA / BASIL-PESTO BALSAMIC GLAZE

WILD ROCKET

MANCHEGO CHEESE / FARRO / DATES / WALNUT DRESSING

TRICOLORED QUINOA

PINE NUTS / GREEN BEANS / PEA SHOOTS / AVOCADO / PEAS

SEAFOOD

RED SNAPPER

BROILED TRUMPET MUSHROOMS / CHARRED BROCCOLI RABE / HEIRLOOM BEET HASH

SCALLOPS

FRESH GRITS / PEAS / PEA SHOOTS / BROWN BUTTER

SALMON

WILD RED RICE / MISO / BROCCOLI LEAVES / SORGHUM

MEAT

GRILLED BEEF TENDERLOIN

MASHED POTATOES / GRILLED CHICORY / ASPARAGUS / RED WINE SAUCE

BEEF FILET MIGNON

SALT-BAKED CELERIAC / CANNELLINI BEANS / GUANCIALE / YOUNG BROCCOLINI / BORDEAUX SAUCE

BEEF SHORT BEEF

CAULIFLOWER MASH / PECORINO CHEESE / HERB-ROASTED BUTTERNUT SQUASH
GREMOLATA / MADEIRA SAUCE

THE EMPIRE STATE DINNER

CONTINUED

PLATED DINNER INCLUDES: LAVAZZA REGULAR & DECAFFEINATED COFFEE / FORTÉ TEAS

POULTRY

GRILLED CHICKEN BREAST

SPAGHETTI SQUASH / PARMESAN / FARROTTO / ESCAROLE / SAGE-BUTTER SAUCE

DUCK BREAST

RUTABAGA / BERBER-SPICED CARROTS / CHARRED DATES / MUSTARD GREENS
PORT WINE REDUCTION

ROASTED CHICKEN BREAST

CHERMOULA / SMOKED POTATO / DRIED LIMES / GOLD QUINOA / CHICKPEAS / VERMOUTH JUS

VEGETARIAN

GNOCCHI

FORAGED MUSHROOMS / HAZELNUTS / FAVA BEANS

QUINOA CAKE

POTATO AND CAULIFLOWER CURRY / CHAAT

RATATOUILLE LASAGNA

TOMATO SUGO / RICOTTA

THE EMPIRE STATE DINNER

CONTINUED

PLATED DINNER INCLUDES: LAVAZZA REGULAR & DECAFFEINATED COFFEE / FORTÉ TEAS

DESSERT

VANILLA BEAN CRÈME BRULEE

BRANDY SNAP / BERRIES / DRIED MERINGUE

VALRHONA CHOCOLATE TART

ESPRESSO CRÈME ANGLAISE / ICE WINE REDUCTION / CHOCOLATE PEARLS

CINNAMON-APPLE PARFAIT

VANILLA BEAN / CARAMEL / APPLE CRUMBLE

ALMOND TART

LEMON CURD / CITRUS-WHITE FUDGE SHAVINGS

CHOCOLATE-HAZELNUT DOME

NUTELLA CENTER / RASPBERRIES / HAZELNUT TUILE

THE AFTER PARTY

STATION PRICING BASED ON TWO HOURS OF SERVICE

HYPNOTIZE \$28 PER PERSON

DOUBLE CHOCOLATE CHUNK COOKIES / ÉCLAIRS / LEMON MERINGUE TARTS / TIRAMISU
RUM BABA / PARIS-BREST / PÂTE DE FRUIT

NEW YORK, NEW YORK \$32 PER PERSON

RED VELVET MINI CUPCAKES / BLUEBERRY-YUZU TARTS / KEY LIME PIE / MARSHMALLOW
CRUNCHY MERINGUE / MACAROONS / CAKE POPS

ICE ICE BABY* \$18 PER PERSON

TAHITIAN VANILLA BEAN / CHOCOLATE / STRAWBERRY

ICE CREAM ENHANCEMENTS

CLASSICS \$6 PER PERSON

SPRINKLES / CHERRIES / CHOCOLATE SHAVINGS / ALMONDS / WHIPPED CREAM
FUDGE / CARAMEL SAUCE

REMIX \$8 PER PERSON

M&M'S / GUMMIES / OREOS / PEANUT BUTTER CUPS / PECANS
WHIPPED CREAM / BUTTERSCOTCH

*Prepared by a uniformed Culinarian for each station, charged at \$275 per attendant, per 2 hours. One culinary attendant is required for every 75 guests.

CHEERS

BAR PACKAGES INCLUDE: ASSORTED JUICES / SODAS / STILL & SPARKLING WATER

*BARTENDER IS REQUIRED

\$175 BARTENDER FEE APPLIES TO ALL BAR PACKAGES / 1 BARTENDER PER 75 GUESTS

PRICING BASED ON TWO HOURS OF SERVICE

GOLD PACKAGE* \$50 PER PERSON

INCLUDES SELECTION OF HOUSE WINES: (1) RED / (1) WHITE / (1) SPARKLING

BEER: (1) DOMESTIC / (1) IMPORTED

PLATINUM PACKAGE* \$75 PER PERSON

INCLUDES SELECTION OF HOUSE WINES: (1) RED / (1) WHITE / (1) SPARKLING

BEER: (1) DOMESTIC / (1) IMPORTED

TITO'S VODKA / TANQUERAY GIN / BACARDI SELECT RUM / SAUZA HACIENDA SILVER TEQUILA

JACK DANIEL'S BOURBON / JAMESON IRISH WHISKEY / JOHNNIE WALKER RED SCOTCH

HENNESSEY VSOP COGNAC

MULTI-PLATINUM PACKAGE* \$95 PER PERSON

INCLUDES SELECTION OF HOUSE WINES: (2) RED / (2) WHITE / (1) SPARKLING

BEER: (2) DOMESTIC / (2) IMPORTED

GREY GOOSE VODKA / HENDRICK'S GIN / PLANTATION RUM / CASAMIGOS BLANCO TEQUILA

MAKER'S MARK BOURBON / JAMESON IRISH WHISKEY / KNOB CREEK RYE

JOHNNIE WALKER BLACK SCOTCH / REMY MARTIN VSOP COGNAC

INQUIRE WITHIN REGARDING OUR DIAMOND LEVEL PACKAGE

WINE

SPARKLING & CHAMPAGNE

SPARKLING, AVISSI EXTRA DRY PROSECCO, VENETO, ITALY	\$50
SPARKLING, GLORIA FERRER CARNEROS ANNIVERSARY CUVÉE, CARNEROS, CALIFORNIA	\$60
SPARKLING, MUMM NAPA BRUT ROSÉ, NAPA, CALIFORNIA	\$65
CHAMPAGNE, DOMAINE CHANDON BLANC DE BLANCS RESERVE, NORTH COAST, CALIFORNIA	\$75
CHAMPAGNE, VEUVE CLICQUOT BRUT RESERVE CUVÉE, CHAMPAGNE, FRANCE	\$95
CHAMPAGNE, RUINART, BRUT ROSE, CHAMPAGNE, FRANCE	\$125

ROSÉ

FLEURS DE PRAIRIE, LANGUEDOC, FRANCE	\$55
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WHITE

RIESLING SCHLOSS REINHARTSHAUSEN, RHEINGAU, GERMANY	\$48
PINOT GRIGIO, FOLNARI DELLE VENEZIE, VENETO, ITALY	\$50
SAUVIGNON BLANC, KIM CRAWFORD, MARLBOROUGH, NEW ZEALAND	\$60
SAUVIGNON BLANC, MICHAEL DAVID WINERY, LODI, CALIFORNIA	\$55
CHARDONNAY, STORYPOINT, CALIFORNIA	\$52
CHARDONNAY, J VINEYARDS, RUSSIAN RIVER VALLEY, CALIFORNIA	\$81

RED

PINOT NOIR, CLOUDFALL, MONTEREY, CALIFORNIA	\$50
PINOT NOIR, ACROBAT, OREGON	\$60
MERLOT, GHOST PINES WINEMAKER'S BLEND, SONOMA/NAPA COUNTY, CALIFORNIA	\$54
MALBEC, FELINO, MENDOZA, ARGENTINA	\$56
CABERNET SAUVIGNON, BELLACOSA, NORTH COAST, CALIFORNIA	\$60
CABERNET SAUVIGNON, JUSTIN, PASO ROBLES, CALIFORNIA	\$85
SANGIOVESE BLEND, CASTELLO BANFI CHIANTI CLASSICO RISERVA, TUSCANY, ITALY	\$68
NEBBIOLO BLEND, PIO CESARE OLTRE LANGHE, PIEDMONT, ITALY	\$72
SHIRAZ BLEND, PENFOLDS BIN 8, SOUTH AUSTRALIA, AUSTRALIA	\$70
ZINFANDEL BLEND, ORIN SWIFT, '8 YEARS IN THE DESERT', 2019 CALIFORNIA	\$xx

HOUSE WINE

SPARKLING

AVISSI, EXTRA DRY, PROSECCO, VENTO, IT	\$52
GLORIA FERRER, CARNEROS BRUT ROSE, CA	\$62

WHITE

SALMON RUN, RIESLING, FINGER LAKES, NY	\$52
CAPOSALDO, DELLE VENEZIE, PINOT GRIGIO, VENETO, IT	\$54
CHARDONNAY, STORYPOINT VINEYARDS, CALIFORNIA	\$54

RED

PINOT NOIR, CLOUDFALL, MONTEREY COUNTY, CALIFORNIA	\$58
MERLOT, BAREFOOT CELLARS, CALIFORNIA	\$52
TERRAZAS DE LOS ANDES, MENDOZA, ARGENTINA	\$54

BOTTLED BEER

IMPORTED AND DOMESTIC SELECTIONS UPON REQUEST