

CATERING MENU

Spring & Summer 2026

11 Madison Ave



DINING GUIDELINES



Operating Hours

Core business hours are 7:00AM–6:00PM. Events taking place before or after core business hours will incur labor and staff charges as detailed in the staff charging section.

Booking Guidelines

Catering orders must be finalized by 12:00PM EST the day before the event. Kindly direct all inquiries past the cut off time to the Catering Manager for accommodations.

Evening receptions must be finalized 48-hours prior to the event. Your order is not confirmed until you receive an email confirmation. Catering services less than \$5.25 are subject to an unmet minimum fee.

Catering Approval

Events serving alcohol will require approval from a Managing Director/Complex Director or higher.

Receptions & Events with Alcohol

All bar packages require a dedicated bartender to serve the alcohol. Additionally, food must be ordered for each guest to the headcount of the bar package. All events with alcohol held at Lincoln Harbor require a minimum of 17 days notice.

Please reach out to the Catering Manager for more details.

Cancellation Policies

Events canceled less than 24 hours in advance will be liable for all charges relating to food and committed staffing and rental charges.

Payment

State sales tax will be applied to all orders placed on credit cards. Credit card payments are due the day of the event. Please reach out to the Catering Manager for more details.

AV Support

A technical assistant is provided to set up AV requirements 30 minutes prior to the event. AV requirements must be specified 48-hours prior to the event.

Wi-Fi

If required, please create a Wi-Fi account for your guest at [goto/wifi](#).

Rentals/Flowers

Rentals and flowers can be organized via the Catering Department.

Kosher Meals & Dietary Restrictions

Special dietary meals can be organized via the Catering Department.

Please be aware that we handle and prepare egg, milk, wheat, shellfish, fish, soy, peanut and tree nut products and other potential allergens in the food production areas of our facility.

OUR COMMITMENT

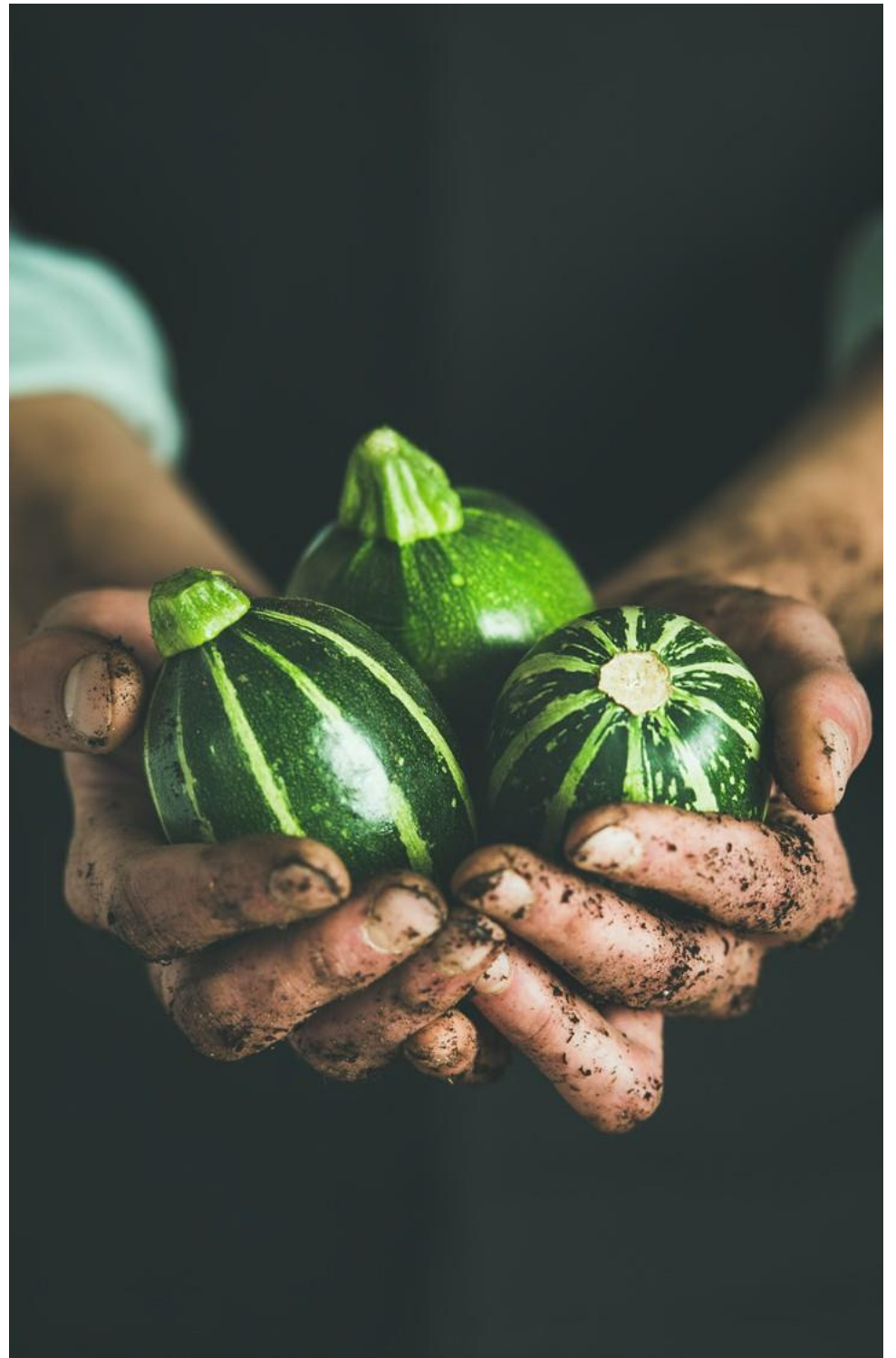
We see food as an agent to make a difference in the lives of our guests, the health of our planet, and the well-being of our communities. We have a long-standing commitment to responsible sourcing, fair food, and outreach.

We want you to know where your food comes from, so we've outlined our commitment in purchasing below, but you should always feel comfortable reaching out for more information from your catering manager.

- Our seafood is sustainable, sourced from responsibly-managed farms and fisheries by partnering with Monterey Bay Aquarium Seafood Watch
- We purchase poultry that is free of hormones and antibiotics
- All shelled eggs are certified humane cage-free
- We purchase local whenever possible
- Our dairy is free of artificial growth hormones
- We support Fair Trade Foods and Fair-Trade Coffee
- We support the Women's Business Enterprise National Council

Our Local Partners in Food:

- 5 Spoke Creamery (*Goshen, NY*)
- Bell & Evans Farms (*Fredericksburg, PA*)
- The Bread Gal Bakery (*Paterson, NJ*)
- Gotham Seafood (*Bronx, NY*)
- Hudson River Fruit (*Milton, NY*)
- Murray's Cheese (*New York, NY*)
- Norwich Meadows Farm (*Norwich, NY*)
- Pat LaFrieda (*North Bergen, NJ*)
- Satur Farms (*Cutchogue, NY*)





BREAKFAST

BUFFETS

All buffet packages include still & sparkling water service.
All breakfast packages include premium coffee & tea service.

CONTINENTAL

12.90 per person
(no min required)

Sliced Fresh Fruit & Berries
Assorted Pastries, Mini Bagels & Muffins
Cream Cheese, Butter & Preserves

Add on: Smoked Salmon Platter, Lemon, Tomato, Capers, Dill, Red Onions - \$9.40

PREMIUM CONTINENTAL

19.90 per person
(10-person minimum)
48 hours notice
required*

Sliced Fresh Fruit & Berries
Balthazar's Pastries, Canelés, Kouign Amann, Everything Croissant with Cheese
Add on: Smoked Salmon Platter, Lemon, Capers, Dill, Red Onions - \$9.40

ARTISAN BREAKFAST BAR

20.75 per person
(10-person minimum)

Avocado Toast, Lemon, Rustic Bread
Lemon Whipped Ricotta & Macerated Strawberry Toast, Multigrain Bread
Cage-free Egg Bites, Sautéed Spinach, Fontina, Sun-dried Tomato
Overnight Oats, Chia, Blueberry, Almond Milk, Honey, Toasted Almonds
Sausiccion, Brie, Figs
Seasonal Whole Fruit

HOT

21.95 per person
(10-person minimum)

Sliced Fresh Fruit
Fingerling Potato &
Pepper Hash

Select 1:

Southwest Tofu Scramble
Scrambled Cage-free Eggs, Chives

Select 2:

Vegetarian Sausage
Nueske Smoked Bacon
Chicken Apple Sausage



BREAKFAST

BUFFETS

All buffet packages include still & sparkling water service.
All breakfast packages include premium coffee & tea service.

BREAKFAST SANDWICHES

20.95 per person
(5-person minimum)
Served with sliced fruit and berries

BETTER FOR YOU

18.85 per person
(10-person minimum)

BALANCE

12.55 per person
(5-person minimum)
Additional selections
4.45 per person

RAPID RESPONSE

13.65 per person
Available for requests
past the cut-off time

Select 3:

Egg White, Asparagus, Boursin, Wheat Wrap
Egg, Cheddar, Brioche
Egg, Ham, Grilled Peppers, Pepper Jack, Wrap
Nueske BLT, Brioche
Smoked Salmon Multigrain Tartine, Scallion
Cream Cheese, Capers, Dill (open-faced)

Cage-free Egg Whites, Sauteed
Mushroom & Chive Frittata
Sweet Potato, Kale & Pepper Hash
Charred Romanesco Cauliflower
Fresh Berry Bowl
Very Berry Chia Pudding, Soy Milk

Select 2:

Mini Bagels, Cream Cheese, Butter, Jelly
Sliced Fruit & Berries
Seasonal Whole Fruit
Greek Yogurt Parfait, Mixed Berries, Granola
Overnight Oats, Chia, Blueberry,
Almond Milk, Honey, Toasted Almonds

Assorted Kind Bars
Whole Fruit
Oatmeal Cups

Egg White, Turkey Bacon, Spinach,
7-Grain Roll
Southwest Omelet Burrito, Peppers, Onions,
Pepper Jack
Egg, Bacon, Cheddar, Brioche
**Plant-forward substitution available upon
request: Southwest Tofu Scramble,
Vegetarian Sausage*

Assorted Danish & Pastries
Avocado Toast
Hard-boiled Eggs
Packaged Greek Yogurt



BREAKFAST ADD-ONS

(5-person minimum)

All add-ons must be ordered with an existing package.

Sliced Fruit & Berries	5.00 per person
Seasonal Whole Fruit	1.55 per person
Greek Yogurt Parfait, Mixed Berries, Granola	4.75 per person
Overnight Oats, Chia, Blueberry, Almond Milk, Honey Toasted Almonds	2.65 per person
Mini Bagels, Butter, Cream Cheese, Preserves	2.65 per person
Hard-boiled Eggs	4.00 per person
Scrambled Cage-free Eggs, Chives	5.20 per person
Cage-free Egg Bites, Sauteed Spinach, Fontina, Sun-dried Tomato	5.20 per person
Nueske Bacon	5.20 per person
Chicken Apple Sausage	5.20 per person



LUNCH

POWER BOWL

19.50 per person
(10-person minimum)
Includes still & sparkling water service

Select 2 Power Grain Salads:

Bistro

Beluga Lentils, Freekeh, Spring Peas, Shaved Fennel, Roasted Shallots, Baby Artichokes, Maitake & Honshemeji Mushrooms, Arugula, Champagne Vinegar, Chives, Chervil, White Truffle Extra Virgin Olive Oil

Toppings

Almonds, Goat Cheese, Crispy Bacon Crumbles

Mezze

Heirloom Quinoa Blend, Bulgar Wheat, Cucumber, Za'atar Spiced Crispy Garbanzo, Green Garbanzo, Grilled Asparagus, Baby Tomato, Spinach, Parsley, Oregano, Tahini Lemon Vinaigrette

Toppings

Dukkah, Kalamata Olives, Feta

Latin

Farro, Shredded Kale, Grilled Corn, Black Bean, Avocado, Pickled Red Onion, Charred Poblano, Mango, Crispy Tortilla Strips, Cilantro, Lime, Extra Virgin Olive Oil

Toppings

Pepitas, Raisins, Cotija Cheese

Select 2 Proteins*

Grilled Tofu, Chickpea Falafel, Herb Grilled Chicken, Pepper Crusted Strip Steak, Grilled Salmon

**Additional Protein 7.00 per person*

ARTISANAL FLATBREAD

15.25 per person
(5-person minimum)
Includes still & sparkling water service
Select up to 3 flatbreads & 1 room temperature side.

Served room temperature:

Grilled Asparagus

Harissa Pepper Puree, Feta, Parsley

Wild Mushroom

Goat Cheese, Shallots, Chives

Heirloom Tomato

Heirloom Tomato, Mozzarella, Basil

BBQ Chicken

Scallions, Bacon, Cheddar

Buffalo Chicken

Shaved Celery, Frank's Red Hot, Blue Cheese

Pesto Chicken

Asiago, Peppadew, Chili

Chorizo

Shaved Asparagus, Aji Verde Sauce, Asiago, Oaxaca Cheese

Shaved NY Strip Steak

Caramelized Onions, Shaved Kale, Boursin Cheese

Prosciutto

Fig Jam, Fontina, Arugula, Aged Balsamic

Gremolata Shrimp

Sautéed Red Onion, Cherry Peppers, Sliced Caperberry, Asiago



LUNCH

DELI*

15.25 per person

(5-person minimum)

Includes still & sparkling water service

Select up to 3 sandwiches & 1 room temperature side:

Charred Eggplant

Shaved Parmesan, Arugula, Smokey Romesco, Baguette

Roasted Sweet Peppers

Fresh Mozzarella, Basil Pesto, Baby Arugula, Focaccia

Caponata Roasted Vegetables

Peppers, Eggplant, Squash, Mushroom, Olives, Feta, Tomato, Wheat Wrap

Grilled Chicken Caesar

Parmesan, Romaine, Caesar Dressing, Wrap

Chicken Milanese

Asiago, Heirloom Tomato, Baby Arugula, Sun-dried Tomato & Roasted Garlic Aioli, Focaccia

Buffalo Chicken Wrap

Blue Cheese, Frank's Red Hot

BUTCHER BLOCK

15.25 per person

(5-person minimum)

Served with mixed garden salad

& still & sparkling water service

Lettuce Wraps, Artisanal Bread Selection,

Grilled Seasonal Vegetables

Chickpea Falafel, All-natural Deli Meats,

Grilled Free-range Chicken, Albacore Tuna Salad

Assorted Cheeses

House-made Pickles, Mustard, Mayo

Turkey BLT

Avocado, Bacon, Pepper Jack, Chipotle Mayo, Ciabatta

Black Forest Ham

Cheddar, Lettuce, Beefsteak Tomato, Sourdough Roll

Roast Turkey

Gruyere, Baby Spinach, Sun-dried Tomato Pesto, Focaccia

Roasted Beef

Brie, Arugula, Horseradish Aioli, Sourdough Roll

Chorizo

Chorizo, Manchego, Sun-dried Tomato Spread, Arugula, Baguette

Albacore Tuna

Dijon, Red Onion, Lemon, Lettuce, Beefsteak Tomato, Parkerhouse Roll

Prosciutto

Soppressata, Mortadella, Fresh Mozzarella, Basil, Tomato, Ciabatta

**Rapid Response: Chef's choice of sandwiches and side are available for requests past the cut off time.*

If you have a food allergy, please notify us



LUNCH

CHEF-CURATED PACKAGES

All chef-curated packages include still & sparkling water service
(15-person minimum)

MEXICAN

20.95 per person

Served Hot:

Chipotle Chicken Machaca
Beef Picadillo
Mexican Rice
Braised Black Beans
Pico de Gallo, Salsa Verde, Cotija Cheese, Shredded Lettuce,
Guacamole, Sour Cream, Flour Tortilla, Taco Shells, Nacho Chips

STEAKHOUSE

20.95 per person

Served Hot:

Slow-roasted Young Chicken,
Truffle Chicken Jus, Fried Maitake, Chervil
Grilled NY Strip Loin, Cabernet Demi-Glace
Grilled Broccolini
Garlic Herb Roasted Heirloom Fingerling Potato

MEDITERRANEAN

20.95 per person

Served Hot:

Lemon Oregano Chicken Breast, Harissa Sauce, Parsley,
Dill & Oregano
Seared Bronzino, Lemon, Olive Oil, Capers, Parsley
Haricot Vert, Roasted Garlic, Fresh Herbs
Creamy Toasted Walnut Farro, Brown Butter, Sage

PACIFIC RIM

20.95 per person

Served Room Temperature:

Honey Hoisin Flank Steak, Pickled Daikon Radish &
Carrot Slaw
Ginger Lemongrass Shrimp, Mango Chili Sauce,
Watercress
Stir-fried Cremini, Shiitake, Oyster Mushrooms, Scallion,
Sesame, Soy
Chili Lime Cucumber Watermelon Salad, Sambal



LUNCH

PREMIUM CHEF-CURATED PACKAGES

All chef-curated packages include still & sparkling water service
(15-person minimum)

SUSHI & SASHIMI BAR

26.25 per person

Avocado Cucumber Roll, Eel Avocado Roll, California Roll, Spicy Tuna Roll, Tuna Cucumber Roll, Salmon Avocado Roll

Wakame Salad

Edamame

Salmon Sashimi, Pea Shoots, Wasabi Oil

Lemongrass Chicken Dumpling

ITALIAN COUNTRYSIDE

30.50 per person

Served Room Temperature:

Chicken Milanese, Bruschetta Tapenade, Mozzarella, Tomato, Basil Pesto

Pan-seared Salmon, White Wine, Lemon, Red Onions, Caperberry & Toy Box Tomato Relish

Orecchiette, Broccoli Rabe, Roasted Garlic, Red Chili, Parmesan, Lemon

Eggplant Caponata Salad, Olives, Capers

Rocket Arugula, Toasted Pine Nuts, Burrata, Aged Balsamic

BETTER FOR YOU

23.00 per person

Pan-seared Chicken, Roasted Red Pepper Puree, Parmesan

Herb-roasted Arctic Char, Chimichurri

Pesto Farro Salad, Baby Tomato, Parmesan

Baby Arugula, Red Onion, Baby Tomato, Cucumber, Balsamic Vinaigrette

BISTRO

35.75 per person

Served Hot:

Roasted NY Strip Loin, Wild Mushroom Duxelles, Bordelaise

Char-grilled Romanesco, Lemon Caper Beurre Noisette

Served Room Temperature:

Jumbo Grilled Shrimp, Baby Gem Lettuce, Ruby Red Grapefruit, Chervil Dressing

Haricot Vert, Toasted Almonds, Port Braised Shallots, Fine Herb Vinaigrette



LUNCH

ROOM TEMPERATURE ENTREES

20.95 per person*

(10-person minimum)

Includes still & sparkling water service

Select 2 proteins & 2 sides:

Falafel

Sriracha Tzatziki

Chicken Milanese

Heirloom Tomato & Baby Arugula Salad

Grilled Chicken

Aji Verde Sauce, Cilantro

Honey Hoisin Flank Steak

Pickled Daikon Radish & Carrot Slaw

Mojo Marinated Pork Tenderloin

Spicy Avocado Yogurt Crema

Blackened Seared Salmon

Carolina Mustard Slaw

Ginger Lemongrass Shrimp

Mango Chili Sauce, Watercress

Better For You Selections

Pan-seared Chicken

Roasted Red Pepper Puree, Parmesan

Herb-roasted Arctic Char

Chimichurri

*Additional protein 7.30 per person

HOT ENTREES

20.95 per person*

(10-person minimum)

Includes still & sparkling water service

Select 2 proteins & 2 sides:

Char-grilled Eggplant Steak

Green Tahini Sauce, Lemon Zest

Charred Romanesco

Lemon Caper Beurre Noisette

Penne alla Vodka

Green Peas, Blistered Tomato, Parmesan

Lemon Oregano Chicken Breast

Harissa Sauce, Parsley, Dill & Oregano

Slow-roasted Young Chicken

Truffle Chicken Jus, Fried Maitake, Chervil

Grilled NY Strip Loin

Cabernet Demi-Glace

Seared Bronzino

Lemon, Olive Oil, Capers, Parsley

Better For You Selections

Grilled Salmon

Fava Bean Salad, Tarragon, Extra Virgin Olive Oil

Pork Tenderloin

Roasted Apple, Fennel & Red Onion

*Additional protein 7.30 per person

If you have a food allergy, please notify us



LUNCH

ROOM TEMPERATURE SIDES

Additional sides 4.15 per person

Lemon Grilled Asparagus
Farro Tabbouleh
Grilled Broccolini
Sesame Snow Peas, Peppers, Shiitake, Scallion
Chili Lime Cucumber Watermelon Salad
Pasta Salad, Nut-free Pesto, Roasted Tomato, Caramelized Onion, Parmesan
Baby Kale & Romaine Salad, Radishes, Dried Cherries, Toasted Almonds, Balsamic Vinaigrette
Watercress & Endive Salad, Shaved Pears, Red Onion, Blue Cheese, Ranch Dressing
Classic Caesar Salad, Croutons, Parmesan
Classic Potato Salad
House Potato Chips

Better For You Selections

Pesto Farro Salad, Baby Tomato, Parmesan
Baby Arugula, Red Onion, Baby Tomato, Cucumber, Balsamic Vinaigrette

HOT SIDES

Additional sides 4.15 per person

Haricot Vert Almondine
Grilled Broccolini
Stir-fried Cremini, Shitake, Oyster Mushrooms, Scallion, Sesame, Soy
Honey Roasted Baby Heirloom Carrots, Thyme
Sautéed Cremini, Baby Tomato, Spinach, Shallots
Roasted Romanesco Cauliflower, King Trumpet Mushroom, Hazelnuts
Lemon Grilled Asparagus
Mushroom Risotto, Parsley, Parmesan
Garlic Herb Roasted Heirloom Fingerling Potato
Rice Pilaf, Parsley
Red Bliss Mashed Potatoes, Chives
Fragrant Red Lentil & Jasmine Rice, Ginger, Scallions
Creamy Toasted Walnut Farro, Brown Butter, Sage

Better For You Selections

Maple Glazed Sweet Potatoes
Sautéed Rainbow Carrots & Asparagus

SNACKS & DESSERT

SNACKS

Kind Bar	2.50 per person
Rx Bar	3.40 per person
Luna Bar	3.20 per person
Clif Bar	3.15 per person
Assorted Trail Mix	4.15 per person
Skinny Pop Popcorn	1.85 per person
Assorted Chips	1.95 per person
Pretzels	1.85 per person
Assorted Mini Bagels	2.65 per person

UBS Packaged Mints

4.25 per small bowl (25 servings)
8.25 per medium bowl (50 servings)

FRUIT & YOGURT

Sliced Fruit & Berries	5.00 per person
Seasonal Whole Fruit	1.55 per person
Assorted Individual Greek Yogurt	3.40 per person
Parfait	4.75 per person
<i>(Greek Yogurt, Mixed Berries, Granola)</i>	

DESSERTS

Premium Cookies	4.45 per person
House Baked Cookies	3.40 per person
Assorted Mini Muffins	2.90 per person
Assorted Pastries	3.40 per person
Assorted Brownies	3.40 per person
Assorted Mini Cupcakes	3.40 per person
Assorted French Macarons	4.45 per person
Assorted Petits Fours	4.45 per person
Assorted Nut-based Friandises	4.45 per person
Assorted Biscotti	3.65 per person
Full-sized Packaged Candy	2.90 per person
<i>(Peanut M&Ms, Kit Kat, Hershey Bar, Skittles, Sour Patch Kids)</i>	

CUSTOM CAKES

Please inquire with the catering manager for cake selections & pricing. Custom inscriptions & decorations available.





SNACKS & DESSERT

SAVORY BOARDS

(5-person minimum, unless otherwise noted)

Garden Vegetable Crudité

Carrots, Tomatoes, Celery, Peppers,
Roasted Pepper Hummus, Tzatziki

7.15 per person

Mediterranean

Tahini Hummus, Baba
Ghanoush, Shepherd's Salad,
Grilled Pita

7.15 per person

Tex-Mex Dip

Pico de Gallo, Guacamole,
Salsa Verde, Tri-color Tortilla Chips

7.15 per person

Cheese & Fruit

Selection of Cheeses, Fresh Seasonal
Fruit, Water Crackers

9.15 per person

Graze

Sweet & Spicy Cashews, Vadouvan
Almonds, Dried Fruits, Chocolate
Covered Espresso Beans, Popcorn

7.15 per person

Charcuterie

Prosciutto di Parma, Soppressata,
Saucisson, Herb Crostini

12.50 per person
(10-person minimum)

Artisanal Cheese & Salumi

Prosciutto di Parma, Soppressata,
Saucisson, Manchego, Marco Polo,
Bucheron Goat Cheese, Quince
Paste, Honeycomb, Herb Crostini,
Balsamic Figs

20.95 per person
(20-person minimum)

SWEET BOARDS

(5-person minimum)

Cookies & Brownies

Assorted Cookies,
Brownies, Blondies

7.60 per person

Chocolate Lovers

Chocolate Covered Strawberries,
Brownies, Mini Chocolate Cupcakes,
Chocolate Covered Pretzels

13.60 per person

Italian Pastries

Cannoli, Rainbow Cookies,
Biscotti

12.55 per person

French Sweets

Petits Fours,
French Macarons,
French Butter Cookies

12.55 per person



BEVERAGES

Premium Coffee & Tea	5.25 per person
La Colombe Cold Brew	3.70 per person
Saratoga Still Water 12 Oz	1.60 per person
Saratoga Sparkling Water 12 Oz	1.60 per person
Saratoga Still Water 28 Oz	2.95 per person
Saratoga Sparkling Water 28 Oz	2.95 per person
Water Service, Vivreau	Delivery charge only
Citrus Infused Waters	Delivery charge only
La Croix	1.85 per person
Assorted Bottled Iced Tea	2.90 per person
Brewed Harney & Sons Iced Tea	10.50 per pitcher
Assorted Canned Sodas	1.50 per person
Freshly Squeezed Orange Juice	2.70 per person
Assorted Juices	2.25 per person

PASSED HORS D'OEUVRES

26.25 per person, 2-hour reception
(20-person minimum)

Select 6:

Veggie

Saffron Asiago Arrancini, Fava Bean, Parsley
Maitake Mushroom Flatbread, Fontina, Thyme
Gruyere Sourdough Grilled Cheese,
Caramelized Onions
Babaganoush Pita Crips, Sesame Pine Nut Crunch
Brie & Fig Jam Crostini

Seafood

Crab Cake, Cajun Remoulade
Shrimp Cocktail, Horseradish Cocktail Sauce
Togarashi Seared Tuna, Rice Cracker,
Yuzu Kosho Aioli, Scallion
New England Lobster Roll
Shrimp Tempura Roll, Eel Sauce, Scallions

Poultry

Thai Chicken Satay, Red Curry Coconut Mango Sauce
Duck Pastrami, Grain Mustard, Gherkins, Raisin Walnut Crostini
Korean BBQ Chicken, Asian Pear, Gochujang Aioli, Wonton Crisp
Chicken Ropa Vieja Flauta, Lime Crema
Curried Chicken Salad, Toasted Coconut, Raisin Walnut Crisp

Meat

Greek Lamb Meatball, Feta, Aleppo Pepper, Tzatziki
Kansas City Style Pulled Pork, Cole Slaw, Potato Roll
Nduja & Fontina Panini, Ciabatta
Classic Bistro Sliders, Cheddar, Sriracha Ketchup
Beef Carpaccio Crostini, Parmesan, Micro Arugula, Truffle Oil

Dessert

Red Currant & Cacao Nib Chocolate Squares
Assorted Mini Cheesecakes Bites
Lemon Tart
Chocolate Petits Fours
French Macarons





THEMED STATIONARY HORS D'OEUVRES

18.90 per person
(15-person minimum)

Asian

Vegetable Spring Rolls, Soy Sauce

Chicken Dumplings, Sweet Chili Sauce

Pork Gyoza, Soy Sauce

Latin

Beef Empanada, Salsa Roja

Arepa, Jalapeno, Cheese, Salsa Roja

Chicken Quesadilla, Salsa Verde

American

Franks en Croûte, Mustard

Spicy Chicken Bites, Frank's Red Hot & Blue Cheese

Quattro Formaggi Mac & Cheese Balls

Mediterranean

Spanakopita

Falafel, Tzatziki

Asparagus Arancini



STATIONARY HORS D'OEUVRES

18.90 per person
(15-person minimum)
Additional Selections 3.75 per person

Select 3:

Vegetable Samosa, Mango Chutney
Vegetable Spring Rolls, Soy Sauce
Spanakopita
Asparagus Arancini
Vegetable & Shrimp Shumai
French Onion Boule, Gruyère
Chicken Dumplings, Sweet Chili Sauce
Beef Empanada, Salsa Roja
Chicken Empanada, Salsa Verde
Franks en Croûte, Mustard
Spicy Chicken Bites, Frank's Red Hot & Blue Cheese

Manchego Quince Tarts
Pork Gyoza, Soy Sauce
Arepa, Jalapeno, Cheese, Salsa Roja
Peking Duck Spring Roll, Duck Sauce
Falafel, Tzatziki
Quattro Formaggi Mac & Cheese Balls
Edamame Pot Sticker, Soy Sauce
Chicken Quesadilla, Salsa Verde
Coconut Shrimp
Chocolate Petits Fours
French Macarons



EVENING 10" INDIVIDUAL PIZZA PARTY

18.90 per person

Includes still & sparkling water service
(10-person minimum, 40-person maximum)

Select 3 Pizza Types:

Margherita
Neapolitan
Mushroom
White
Ricotta, Broccoli & Onion
White Spinach, Garlic, Ricotta Peppers & Onions
Roasted Peppers & Olives Pepperoni
Sausage
Pepperoni Sausage
White Prosciutto, Pesto

Vegan Cheese & Cauliflower Crust available upon request

Custom Selections Available – 4.15 upcharge per person for each custom selection

Served With:

Caesar Salad, Croutons, Anchovies, Parmesan, Creamy Caesar Dressing or Mixed Garden Salad, Balsamic Dressing
Cookies, Mini Cannoli



EVENING

DINNER BUFFET

(10-person minimum)
90.00 per person

Includes House Red & White Wine
Selection of Premium Coffee, Tea, Sodas, Water
1 Starter, 2 Entrees with Sides, 1 Dessert, Sliced Fruit

3-COURSE DINNER

(10-person minimum)
131.00 per person

Includes House Red & White Wine
Selection of Premium Coffee, Tea, Sodas, Water
1 Starter, 2 Entrees, 1 Dessert

4-COURSE WINE PAIRING DINNER

(10-person minimum)
179.00 per person

Includes Premium Wine Pairing
Selection of Premium Coffee, Tea, Sodas, Water
1 Starter, 2 Entrees, Cheese Course, 1 Dessert

Please make your selections from the following menu. Custom menus are available upon request.



EVENING

STARTERS

Burrata, Grilled Artichokes, Marinated Olives, Preserved Lemon Extra Virgin Olive Oil, Maldon Sea Salt
Local Satur Farms Spring Greens, English Cucumber, Olives, Radishes, Toy Box Tomato, Feta, Lemon Dressing
Baby Gem Lettuce Wedge Salad, Sugar Bomb Tomato, Shaved Red Onion, Danish Blue Cheese Dressing
Classic Caesar Salad, Romaine, Sourdough Croutons, Creamy Caesar Dressing, Parmesan
Chicory Greens, Roasted Persimmons, Dried Cherries, Walnuts, Boursin Cheese, Aged Sherry Vinaigrette
Baby Watercress & Travisano Greens, Blackberry, Herbed Goat Cheese, Toasted Almonds, Aged Balsamic Berry Vinaigrette
Vichyssoise, Cream, Potato, Leeks, Chives
Prawn Cocktail, Horseradish Cocktail Sauce, Lemon +5.00pp

ENTREES

Inari Tofu Shiitake, Quinoa, Edamame, Pickled Baby Carrots & Sweet Chili, Japanese Eggplant
Wild Mushroom Ravioli, Sautéed Baby Spinach, Vodka Sauce, Basil, Shaved Asiago
Pan-seared Striped Bass, Quinoa, Herbs, Oven-dried Tomatoes, Kale, Charred Patty Pan Squash, Smoked Tomato Broth
Pan-seared Faroe Island Salmon, Braised French Lentils with Shallots & Fava Beans, Sautéed Asparagus, English Peas & Haricot Vert, Lemon Herb Beurre Blanc
Garganelle Pasta, Prawns, Charred Romanesco Cauliflower, Arrabbiata Sauce, Shaved Pecorino
Rosemary Garlic Seared Chicken Breast, Sautéed Fregola, Roasted Garlic, Parsley & Basil, Sautéed Spinach, Blistered Tomato, Chervil Vin Blanc
Berkshire Pork Tenderloin, Ginger Balsamic Glaze, Yukon Gold Potato Broccoli Rabe & Pearl Onion Hash, Creamy Pommery Mustard Demi
Shallot Herb Frenched Chicken Breast, Farro Asparagus Risotto, Asiago, Grilled Broccolini, Wild Mushroom Pan Gravy
Fire-grilled Prime Beef Sirloin, Fingerling Potato with Shallots, Sautéed Asparagus Tips, Heirloom Carrots, Sea Salt, Bordelaise
Cast Iron Seared Filet Mignon, Truffled Pomme Purée, Baby Vegetables, Chive Purée, Au Poivre Sauce
Herb Crusted Rack of Lamb, Goat Cheese Pomme Puree, Honey Glazed Heirloom Carrots, Zinfandel Demi

DESSERTS

Hazelnut Praline & Chocolate Petit Gâteau
Cookies & Cream Cheesecake
Belgian Chocolate Petite Gâteau
Yuzu White Chocolate Cheesecake

Artisanal Cheese Plate
Quince Paste & Honeycomb
Chocolate Truffles

Petits Fours
Seasonal Fruit & Berries



EVENING

CHEF-CURATED PACKAGES

All chef-curated packages include still & sparkling water service
(15-person minimum)

SUSHI & SASHIMI BAR

26.25 per person

Avocado Cucumber Roll, Eel Avocado Roll,
California Roll, Spicy Tuna Roll,
Tuna Cucumber Roll, Salmon Avocado Roll,
Wakame Salad, Edamame
Salmon Sashimi, Pea Shoots, Wasabi Oil
Lemongrass Chicken Dumpling

STEAKHOUSE

20.95 per person

Served Hot:

Slow-roasted Young Chicken, Truffle Chicken Jus,
Fried Maitake, Chervil
Rosemary Charred NY Strip, Cabernet Demi-Glace,
Crispy Parmesan Brussels Sprouts
Garlic Herb Roasted Heirloom Fingerling Potato

BISTRO

35.75 per person

Served Hot:

Roasted NY Strip Loin, Wild Mushroom Duxelle, Bordelaise
Char-grilled Romanesco, Lemon Caper Beurre Noisette

Served Room Temperature:

Jumbo Grilled Shrimp, Baby Gem Lettuce, Ruby Red Grapefruit,
Chervil Dressing
Haricot Vert, Toasted Almonds, Port Braised Shallots,
Fine Herb Vinaigrette

MEXICAN

20.95 per person

Served Hot:

Chipotle Chicken Machaca
Beef Picadillo
Mexican Rice
Braised Black Beans
Pico de Gallo, Salsa Verde, Cotija Cheese, Shredded Lettuce,
Guacamole, Sour Cream, Flour Tortilla, Taco Shells, Nacho Chips

ITALIAN COUNTRYSIDE

30.50 per person

Served Room Temperature:

Chicken Milanese, Bruschetta Tapenade, Mozzarella, Tomato,
Basil Pesto
Pan-seared Salmon, White Wine, Lemon, Red Onions,
Caperberry & Toy Box Tomato Relish
Orecchiette, Broccoli Rabe, Roasted Garlic, Red Chili, Parmesan,
Lemon
Eggplant Caponata Salad, Olives, Capers
Rocket Arugula, Toasted Pine Nuts, Burrata, Aged Balsamic



EVENING

CHEF-CURATED PACKAGES

All chef-curated packages include still & sparkling water service
(15-person minimum)

PACIFIC RIM

20.95 per person

Served Room Temperature:

Honey Hoisin Flank Steak, Pickled Daikon Radish & Carrot Slaw

Ginger Lemongrass Shrimp, Mango Chili Sauce, Watercress

Stir-fried Cremini, Shitake, Oyster Mushrooms, Scallion, Sesame, Soy

Chili Lime Cucumber Watermelon Salad, Sambal

MEDITERRANEAN

20.95 per person

Served Hot:

Lemon Oregano Chicken Breast, Harissa Sauce, Parsley, Dill & Oregano

Seared Bronzino, Lemon, Olive Oil, Capers, Parsley

Haricot Vert, Roasted Garlic, Fresh Herbs

Creamy Toasted Walnut Farro, Brown Butter, Sage



EVENING ENHANCEMENTS

SAVORY BOARDS

(5-person minimum, unless otherwise noted)

Garden Vegetable Crudité

7.15 per person

Carrots, Tomatoes, Celery,
Peppers, Roasted Pepper
Hummus, Tzatziki

Mediterranean

7.15 per person

Tahini Hummus, Baba
Ghanoush, Shepherd's Salad,
Grilled Pita

Tex-Mex Dip

7.15 per person

Pico de Gallo, Guacamole, Salsa
Verde, Tri-color Tortilla Chips

Cheese & Fruit

9.15 per person

Selection of Cheeses, Fresh Seasonal
Fruit, Water Crackers

Graze

7.15 per person

Sweet & Spicy Cashews, Vadouvan
Almonds, Dried Fruits, Chocolate
Covered Espresso Beans, Popcorn

Charcuterie

12.50 per person
(10-person minimum)

Prosciutto di Parma, Soppressata,
Saucisson, Herb Crostini

Artisanal Cheese & Salumi

20.95 per person
(20-person minimum)

Prosciutto di Parma, Soppressata,
Saucisson, Manchego, Marco Polo,
Bucheron Goat Cheese, Quince
Paste, Honeycomb, Herb Crostini,
Balsamic Figs

SWEET BOARDS

(5-person minimum)

Cookies & Brownies

7.60 per person

Assorted Cookies,
Brownies, Blondies

Chocolate Lovers

13.60 per person

Chocolate Covered Strawberries,
Brownies, Mini Chocolate Cupcakes,
Chocolate Covered Pretzels

Italian Pastries

12.55 per person

Cannoli, Rainbow Cookies,
Biscotti

French Sweets

12.55 per person

Petits Fours,
French Macarons,
French Butter Cookies



BAR

Consumption and beer and wine packages are inclusive of one bartender and one butler for events up to 60 guests. Any staffing required beyond that would incur staffing charges outlined on page 27. Standard and top shelf bar packages do not include staffing.

Consumption

Any unopened bottles returned at the end of the event will be deducted from the service.

2.15 per Beer Bottle

34.00 per House Red, White, or Sparkling Wine Bottle

68.50 per Champagne Bottle

Beer & Wine

18.25 per person, 2-hour reception

Choice of 2 House Red & 2 House White Wines

Imported & Domestic Beer

Sodas, Juices & Water

Standard

23.50 per person, 2-hour reception

Choice of 2 House Red & 2 House White Wines

Imported & Domestic Beer

House Select Liquors & Accompaniments

Sodas, Juices & Water

Top Shelf

29.00 per person, 2-hour reception

Choice of 2 House Red & 2 House White Wines

Imported & Domestic Beer

Premium Liquors & Accompaniments

Sodas, Juices & Water



BAR

SPECIALTY COCKTAILS

8.25 per person

Red or White Sangria

Spring Bloom: Vodka, Honey, Lemon, Mint, Club Soda

Hugo Spritz: Elderflower, Prosecco, Club Soda

SPECIALTY MOCKTAIL

6.30 per person

Mint & Honey Limeade

BEERS

Imported, Domestic and Non-alcoholic beers available.

SNACKS

Mixed Nuts	5.25 per person
Tortilla Chips, Salsa	5.25 per person
Flavored Popcorn	5.25 per person
Fruit & Nut Trail Mix	5.25 per person
Premium Chips	5.25 per person

STAFFING CHARGES

STAFFING CHARGES	PRICING METHOD	PRICING
Bartender	per hour	66.00
Butler	per hour	66.00
Captain	per hour	86.00
Coat Check	per hour	54.00
Cook	per hour	56.00
Chef	unit	350.00
Overtime	per hour	66.00
Pantry Supervisor	per hour	80.00
Porter	per hour	45.00
Runner/ Barback	per hour	53.00
Water Service (1-24 people)	unit	5.25
Water Service (25-49 people)	unit	10.50
Water Service (50-74 people)	unit	15.75
Water Service (75-100 people)	unit	21.00
Staffing charges are incurred for events outside of business hours and special requests for events. Minimum of 5 hours. Staffing charges are incurred for water services.		

CONTACT US

Spring / Summer 2026

With a mix of sweet and savory, healthy and tempting, you'll be sure to find dishes that suit numerous appetites.

We look forward to hosting your next event!

David Wagner

Senior Catering Manager, 11 Madison Ave

Email: david-za.wagner@ubs.com

Antonio Randazzo

GM, 11 Madison Ave

Email: antonio.randazzo@ubs.com

Jennifer Collazo

Regional Director

Email: jennifer.collazo@ubs.com

