

CATERING MENU

Fall & Winter 2026-2027

Lincoln Harbor Tennis Courts



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 staffing charges section.

Booking Guidelines

Catering orders must be finalized by 12:00PM EST the day before the event. Kindly direct all inquiries past the cutoff 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.

Tennis Court Occupancy

The maximum tennis court occupancy for cocktail hours or meetups is 44 people. For a seated event, the maximum occupancy is 32 people.

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 the same number of guests covered by the bar package. External alcohol is not permitted.

Presentation

All tennis court catering will utilize disposable serving ware.

Weather

Events on the tennis courts are weather-permitting. The following are weather conditions under which the tennis courts would be closed: snow, rain, temperatures above 90F, temperatures below 40F, and wind conditions greater than 25mph. The decision to not move forward with an event due to inclement weather will be made 2 hours prior to the scheduled start time.

Cancellation Policies

Events canceled less than 24 hours in advance will be liable for all food costs 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.

Wi-Fi

If required, please create a Wi-Fi account for your guest at goto/wifi.

Rentals/Flowers/Equipment

Rentals and flowers can be organized via the Catering Department. All catering orders for the tennis courts will incur a rental fee for required support equipment. Tennis equipment can be borrowed from the fitness center and must be returned by the user prior to the fitness center closing at 8:00 PM.

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

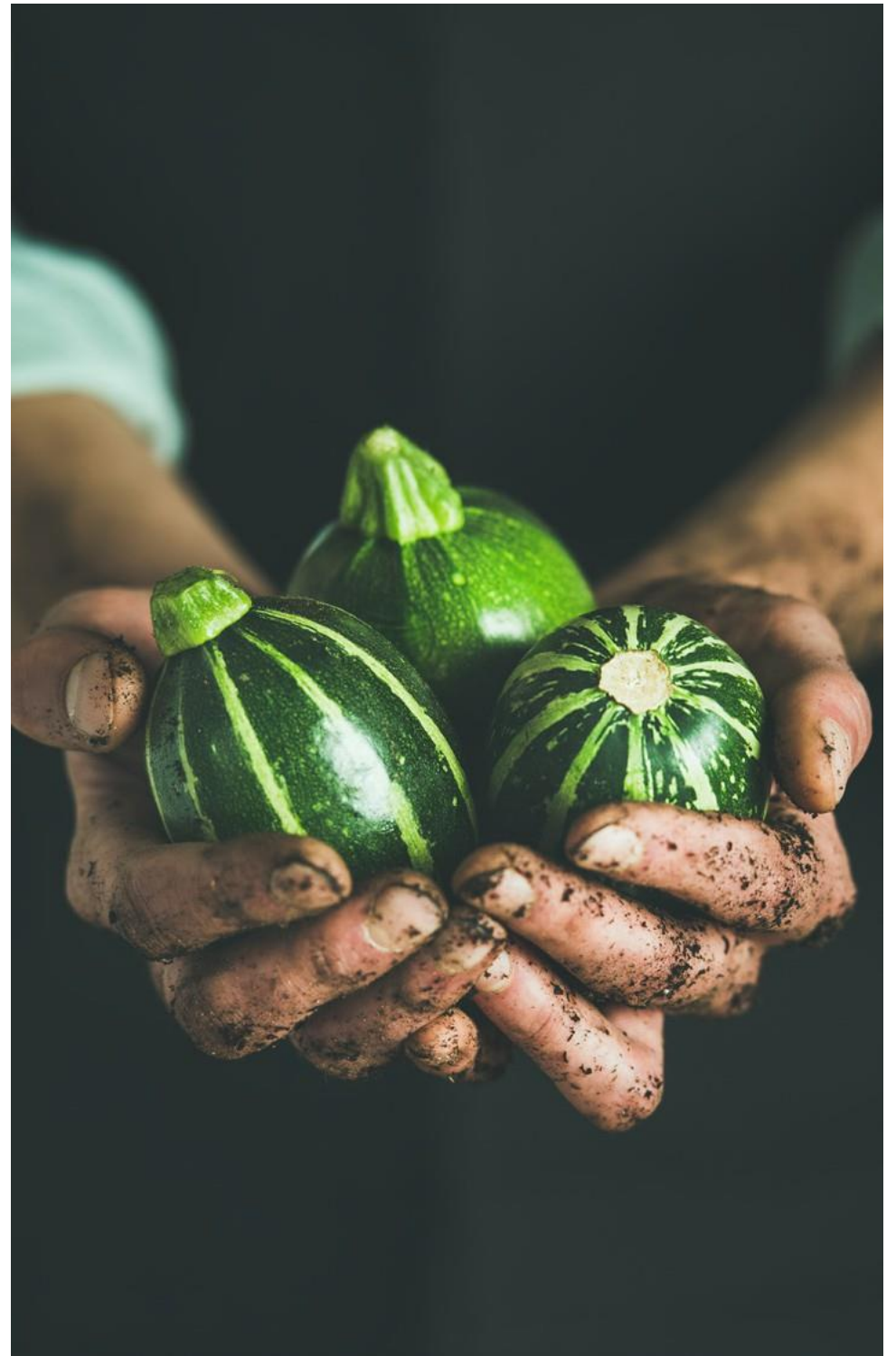
We see food as an agent to make a difference in the lives of our guests, the health of our planet, and the well-being of our communities. We have a long-standing commitment to responsible sourcing, fair food, and outreach.

We want you to know where your food comes from, so we've outlined our purchasing commitments 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 PICNIC BOXES

CONTINENTAL

10.50 per person
(5-person minimum)

Chobani Yogurt, Hard-boiled Egg, Fruit & Berry Cup, Granola
Choice of Pre-packaged Muffin or Bagel

TRADITIONAL AVOCADO TOAST

10.50 per person
(5-person minimum)

Smashed Avocado, Olive Oil, Chili Pepper, Sea Salt
Grilled Sourdough, Hard-boiled Egg, Seasonal Mixed Berries

FRESH FRUIT

10.50 per person
(5-person minimum)

Fresh Fruit & Berries, Hard-boiled Egg,
Greek Yogurt Parfait, Mixed Berries, Granola





BOARDS

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

Prosciutto di Parma, Soppressata,
Saucisson, Herb Crostini

(10-person minimum)

Cheese, Fruit & Salumi

16.50 per person

Selection of Cheeses, Salumi, Fresh
Seasonal Fruit, Water Crackers

(10-person minimum)

Artisanal Cheese & Salumi

20.95 per person

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

(20-person minimum)

SWEET BOARDS

(5-person minimum)

Cookies & Brownies

7.25 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

LUNCH PICNIC BOXES



DELI

18.50 per person
(5-person minimum)

Served with:

Pasta Salad, Nut-free
Pesto, Roasted Tomato,
Caramelized Onion,
Parmesan, Chips, &
Choice of Oven Art
Cookie or Brownie

Buffalo Chicken Wrap

Blue Cheese, Frank's Red Hot

Turkey BLT

Avocado, Bacon, Pepper Jack, Chipotle Mayo, Ciabatta

Black Forest Ham

Cheddar, Lettuce, Beefsteak Tomato, Sourdough Roll

Roasted Turkey

Apple, Honey, Brie, Wheat Wrap

Roasted Beef

Caramelized Onions, Roasted Tomato, Blue Cheese, Spinach, Baguette

Chorizo

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

Albacore Tuna

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

Mortadella

Pistachio, Fresh Mozzarella, Roasted Peppers, Arugula Pesto, Baby Kale, Semolina Hero

Roasted Sweet Peppers

Fresh Mozzarella, Basil Pesto, Baby Arugula, Focaccia

Grilled Chicken Caesar

Parmesan, Romaine, Caesar Dressing, Wrap

CURATED BOWL

15.50 per person
(10-person minimum)

Served with:

Grilled Broccolini, Quinoa Garbanzo Salad, Feta,
Mint, & Oven Art Cookie or Brownie

Select up to 3:

Char-grilled Eggplant Steak, Green Tahini Sauce, Lemon Zest

Chicken Milanese, Heirloom Tomato & Baby Arugula Salad

Grilled Icelandic Salmon, Sriracha Honey Glaze

Honey Hoisin Flank Steak, Pickled Daikon Radish & Carrot Slaw

DESSERT, BEVERAGES & SNACKS

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

DESSERTS

Premium Cookies	4.45 per person
House-baked Cookies	3.40 per person
Assorted Brownies	3.40 per person
Full-sized Packaged Candy	2.95 per person

(Peanut M&Ms, Kit Kat, Hershey Bar, Skittles, Sour Patch Kids)

BEVERAGES

La Colombe Cold Brew	3.70 per person
Water Service	Delivery charge only
Citrus-infused Waters	Delivery charge only
Canned Water Bottle	1.95 per person
La Croix	1.85 per person
Assorted Canned Sodas	1.50 per person





PASSED HORS D'OEUVRES

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

Select 6:

Veggie

"Pulled Pork" Slider, Vinegar Slaw, Potato Bun
Maitake Mushroom Flatbread, Fontina, Thyme
Gruyere Sourdough Grilled Cheese,
Caramelized Onions
Baba Ghanoush Pita Crisps, 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
Anchovy Avocado Toast, Seaweed
Sesame Crunch

Poultry

Thai Chicken Satay, Red Curry Coconut Mango Sauce
Moo Shu Duck, Shiitake, Cabbage, Scallion Crepe
Korean BBQ Chicken, Asian Pear, Gochujang Aioli, Wonton Crisp
Chicken Ropa Vieja Flauta, Lime Crema
Curried Chicken Salad, Toasted Coconut, Raisin Walnut Crisp

Meat

Lamb & Quinoa Kofta, Harissa Yogurt Sauce with Pomegranate
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

Strawberry Champagne Bonbon
Assorted Mini Cheesecake Bites
Lemon Tart
Chocolate Petits Fours
French Macarons

Additional Labor Fees Apply

A photograph of two elegant wine glasses filled with sparkling wine, showing bubbles. They are on a light-colored surface next to a small bowl of nuts and some fruit. The background is dark.

BAR

Consumption and beer-and-wine packages are inclusive of one bartender and one butler for events up to 60 guests. 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 bill.

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

Cranberry Mule: Vodka, Lime Juice, Ginger Beer, Cranberry Juice

Cider Punch: Vodka, Apple Cider, Ginger Beer, Cinnamon

SPECIALTY MOCKTAIL

6.30 per person

Pomegranate Punch: Pomegranate Juice, Lime Juice, Lemon-Lime Soda

BEERS

Imported, Domestic & 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. A five-hour minimum applies. Staffing charges are incurred for water services.		

CONTACT US

Fall / Winter 2026-2027

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!

Isa Altamirano

Senior Catering Manager, Lincoln Harbor

Email: isa.altamirano@ubs.com

Taylor Degen

Assistant General Manager, Lincoln Harbor

Email: taylor-nicole.degen@ubs.com

Jennifer Collazo

Regional Director

Email: jennifer.collazo@ubs.com

