CATERING MENU

Fall & Winter 2026-2027

1285 6th Avenue



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. 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.

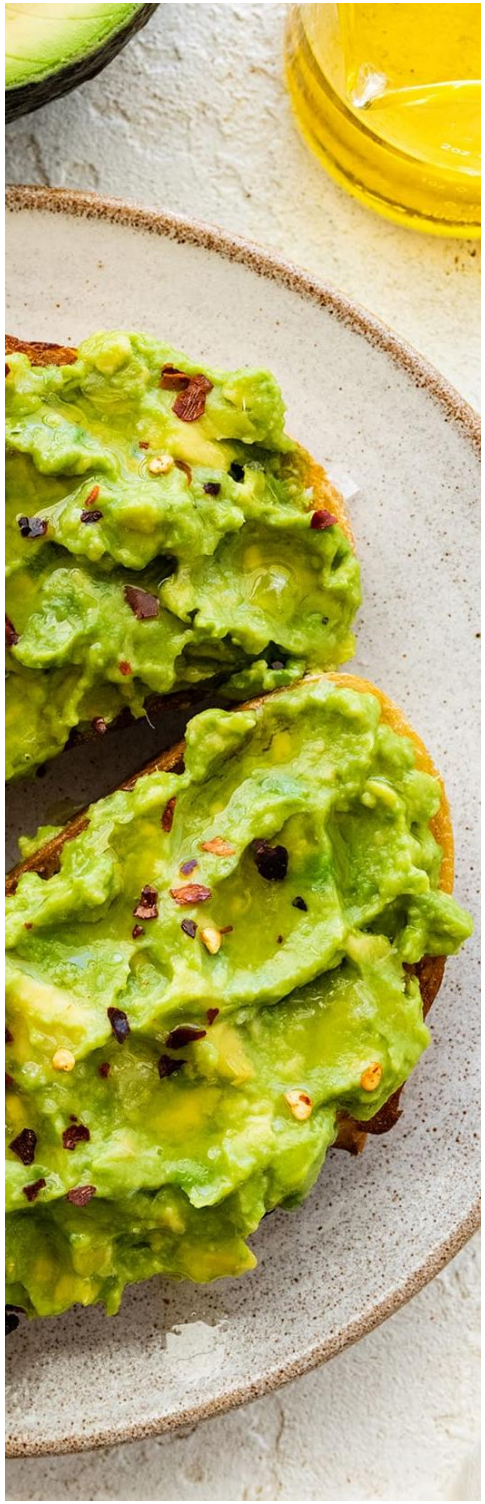
We want you to know where your food comes from, so we've outlined our commitment in purchasing below, but you should always feel comfortable reaching out for more information from your catering manager.

- 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

ARTISAN BREAKFAST BAR

20.75 per person
(10-person minimum)

Avocado Toast, Lemon, Rustic Bread
Nutella Toast, Caramelized Banana, Cacao Nibs, Multigrain Bread
Cage-free Egg Bites, Smoked Salmon, Goat Cheese, Chives, Dill
Chia Pudding, Roasted Apple, Honey, Craisins, Toasted Walnuts, Cinnamon
Sausiccion, Brie, Figs
Seasonal Whole Fruit

HOT

21.95 per person
(10-person minimum)

Sliced Fresh Fruit
Fingerling Potato Home Fries

Select 1:
Southwest Tofu Scramble
Scrambled Cage-free Eggs, Chives

Select 2:
Vegetarian Sausage
Nueske Smoked Bacon
Chicken Sausage

If you have a food allergy, please notify us



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

Select 3:

Egg White, Mushroom, Swiss, Wheat Wrap

Egg, Cheddar, Brioche

Egg, Chorizo, Tomato, Mozzarella, Wrap

Nueske BLT, Brioche

Smoked Salmon Multigrain Tartine, Scallion Cream Cheese, Capers, Dill (open-faced)

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

BETTER FOR YOU BOWLS

18.85 per person
(10-person minimum)

Bases - Greek Yogurt, Overnight Oats with Oat Milk, Chia Pudding with Soy Milk, Cottage Cheese

Toppings - Fresh Berries, Toasted Almonds, Dried Cranberries, Cacao Nibs, Raisins, Granola, Hazelnut Dukkah with Sesame & Almond, Pumpkin Seeds, Honey, Maple Syrup, & Agave

BALANCE

12.55 per person
(5-person minimum)
Additional selections 4.25 per person

Select 2:

Mini Bagels, Cream Cheese, Butter, Jelly

Sliced Fruit & Berries

Seasonal Whole Fruit

Greek Yogurt Parfait, Mixed Berries, Granola

Chia Pudding, Roasted Apples, Honey, Craisins, Toasted Walnuts, Cinnamon

Assorted Danish & Pastries

Avocado Toast

Hard-boiled Eggs

Packaged Greek Yogurt

RAPID RESPONSE

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

Assorted Kind Bars

Whole Fruit

Oatmeal Cups

If you have a food allergy, please notify us



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
Chia Pudding, Roasted Apple, Honey, Craisins, Toasted Walnuts, Cinnamon	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, Smoked Salmon, Goat Cheese, Chives, Dill	5.20 per person
Nueske Bacon	5.20 per person
Chicken Sausage	5.20 per person
Smoked Salmon Platter, Lemon, Capers, Dill, Red Onions	10.40 per person

If you have a food allergy, please notify us



LUNCH

POWER BOWL

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

Select 2 Power Grain Salads:

Harvest
Wheatberry, Wild Rice, Balsamic Charred Brussels Sprouts, Roasted Butternut Squash, Honeycrisp Apples, Roasted Sweet Potato, Edamame, Beet Ribbons, Lacinato Kale, Sage, Rosemary, Aged Cider Vinegar, Maple, & Extra Virgin Olive Oil

Toppings
Walnuts, Goat Cheese, Craisins

Mezze
Heirloom Quinoa Blend, Bulgur 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:

Butternut Squash
Goat Cheese, Sage, Honey Apple

Balsamic Portobello
Sauteed Leeks, Fontina, Thyme

Heirloom Tomato
Heirloom Tomato, Mozzarella, Basil

Chicken Florentine
Roasted Garlic, Spinach, Parsley, Fontina

Buffalo Chicken
Shaved Celery, Franks Red Hot, Blue Cheese

Pesto Chicken
Asiago, Peppadew, Chili

BBQ Pulled Pork
Grilled Scallions, Cheddar Jack, Caramelized Onions

Shaved NY Strip Steak
Caramelized Onions, Shaved Kale, Boursin Cheese

Prosciutto
Fig Jam, Fontina, Arugula, Aged Balsamic

Garlic Shrimp
Piquillo Peppers, Aji Verde, Oaxaca

If you have a food allergy, please notify us



LUNCH

DELI*

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

Balsamic Portobello
Roasted Peppers, Smoked Gouda, Spinach, Roasted Garlic Aioli, Ciabatta

Roasted Sweet Peppers
Fresh Mozzarella, Basil Pesto, Baby Arugula, Focaccia

Grilled Vegetables
Squash, Zucchini, Cabbage, Carrots, Whipped Feta, Tahini, Arugula, Wrap

Vegan Hummus Wrap
Portobello, Red Onion, Roasted Peppers, Zucchini, Spinach, Hummus, Romaine, Spinach Wrap

Grilled Chicken Caesar
Parmesan, Romaine, Caesar Dressing, Wrap

Chicken Milanese
Broccoli Rabe, Cherry Peppers, Fresh Mozzarella, Lemon Garlic Vinaigrette, Ciabatta

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

Roast 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

**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



CURATED PACKAGES

All chef-curated packages include still & sparkling water service. Available for lunch & evening services.
(15-person minimum)

MEXICAN

20.95 per person

Served Hot:

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

NEW AMERICAN

20.95 per person

Served Hot:

Maple Mustard Frenched Chicken Breast, Shaved Fennel & Radish Slaw

Herb Rubbed Sirloin Roast, Caramelized Pearl Onions, Bordelaise

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

If you have a food allergy, please notify us



CURATED PACKAGES

All chef-curated packages include still & sparkling water service. Available for lunch & evening services.
(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, Artichoke with Sun-dried Tomato & Olive Salad, Parsley, Basil, Lemon Zest

Char-grilled Salmon, Shaved Fennel, Radicchio & Citrus Salad, Toasted Pistachio

Farro Maitake Mushroom Salad, Spinach, Parmesan

Kale & White Bean Salad, Anchovies, Capers, Parsley, Lemon

Rocket Arugula, Toasted Pine Nuts, Burrata, Aged Balsamic

BETTER FOR YOU

20.95 per person

Served Room Temperature:

Pan-seared Cilantro Lime Chicken, Aji Verde Sauce

Herb Grilled Salmon, Blood Orange Mojo

Spanish-style Quinoa, Olive Oil

Citrus Jicama Salad, Watercress

BISTRO

35.75 per person

Served Hot:

Pepper Crusted Filet Mignon, Crispy Leeks, Au Poivre

Ratatouille, French Lentils, Fine Herbs

Served Room Temperature:

Sauteed Jumbo Shrimp Salad, Frisee, Haricot Vert, Shaved Radishes, Tarragon Pommery Mustard Vinaigrette

Endive, Roasted Pears, Candied Walnuts, Roquefort Cheese, Champagne Vinaigrette

If you have a food allergy, please notify us



LUNCH

ROOM TEMPERATURE ENTREES

20.95 per person*
(10-person minimum)
Includes still & sparkling water service
Select 2 proteins & 2 sides:

Malai Potato & Paneer Kofta
Cilantro Chutney

Chicken Milanese
Heirloom Tomato & Baby Arugula Salad

Rosemary Garlic Chicken
Artichoke, Sun-dried Tomato & Olive Salad

Honey Hoisin Flank Steak
Pickled Daikon Radish & Carrot Slaw

Mojo Marinated Pork Tenderloin
Spicy Avocado Yogurt Crema

Grilled Icelandic Salmon
Sriracha Honey Glaze

Ginger Lemongrass Shrimp
Mango Chili Sauce, Watercress

Better For You Selections

Pan-seared Cilantro Lime Chicken
Aji Verde Sauce

Herb Grilled Salmon
Blood Orange Mojo

**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

Malai Potato & Paneer Kofta
Cilantro Chutney

Penne alla Vodka
Green Peas, Blistered Tomato, Parmesan

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

Maple Mustard Frenched Chicken Breast
Fennel & Radish Slaw

Herb Rubbed Sirloin Roast
Caramelized Pearl Onions, Bordelaise

Seared Bronzino
Lemon, Olive Oil, Capers, Parsley

Better For You Selections

Honey Miso Glazed Steelhead Trout
Ginger, Sake, Chives

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

Balsamic Roasted Brussels Sprouts

Quinoa Garbanzo & Feta Salad, Lemon, Mint

Grilled Broccolini

Sesame Snow Peas, Peppers, Shiitake, Scallion

Chili Lime Cucumber Watermelon Salad

Pasta Salad, Nut-free Pesto, Roasted Tomato, Caramelized Onion, Parmesan

Mesclun Greens, Apple, Dried Cranberries, Toasted Walnuts, 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

Farro Almond Greek Salad

Citrus Jicama Salad, Watercress

HOT SIDES

Additional sides 4.15 per person

Haricot Vert Almondine

Grilled Broccolini

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

Honey Roasted Baby Heirloom Carrots, Thyme

Sautéed Cremini, Baby Tomato, Spinach, Shallots

Maple Roasted Acorn Squash

Balsamic Roasted Brussels Sprouts

Mushroom Risotto, Parsley, Parmesan

Garlic Herb Roasted Heirloom Fingerling Potato

Rice Pilaf, Parsley

Red Bliss Mashed Potatoes, Chives

Za'atar Braised Lentils, Lemon Zest, Mint

Mac & Cheese

Better For You Selections

Maple Glazed Sweet Potatoes

Glazed French Green Beans & Baby Carrots

If you have a food allergy, please notify us



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

UBS Packaged Mints

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

DESSERTS

Premium Cookies	4.45 per person
House-baked Cookies	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 *(Peanut M&Ms, Kit Kat, Hershey Bar, Skittles, Sour Patch Kids)*	2.90 per person

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 *(Greek Yogurt, Mixed Berries, Granola)*	4.75 per person

Available for lunch & evening services.

CUSTOM CAKES

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

If you have a food allergy, please notify us



SNACKS & DESSERT

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

Cheese, Fruit & Salumi — 16.50 per person (10-person minimum)
Selection of Cheeses, Salumi, Fresh Seasonal Fruit, Water Crackers

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

Available for lunch & evening services.

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

If you have a food allergy, please notify us



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

If you have a food allergy, please notify us



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

If you have a food allergy, please notify us



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

If you have a food allergy, please notify us



STATIONARY HORS D'OEUVRES

18.90 per person
(15-person minimum)
Additional Selections: 3.50 per person

Select 3:

Vegetable Samosa, Mango Chutney
Vegetable Spring Rolls, Soy Sauce
Spanakopita
Saffron Asiago Arancini
Vegetable & Shrimp Shumai
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

If you have a food allergy, please notify us



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)
131.50 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. Please share any dietary restrictions and preferences with the catering manager.

UBS

Sample Menu
September xx, 2026

Starter

Baby Gem Lettuce Wedge Salad
sugar bomb tomato, shaved red onion, danish blue cheese dressing

Choice of Entrée

Grilled Icelandic Salmon
saffron & fennel jasmine rice, honey roasted root vegetables, grain mustard beurre blanc
~or~
Grilled Sirloin Steak
herb roasted peruvian potatoes, heirloom baby carrots, aji verde sauve

Choice of Dessert

Belgian Chocolate Petite Gateau
~or~
Seasonal Sliced Fruit & Berries

if you have a food allergy, please notify us



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 in the Staffing Charges section. Standard and top shelf bar packages do not include staffing.

Please reach out to the Catering Manager for more details.

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
2 House Red & 2 House White Wines
Imported & Domestic Beer
Sodas, Juices & Water

Standard 23.50 per person, 2-hour reception
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
2 Premium Red & 2 Premium 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

If you have a food allergy, please notify us

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

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!

Claire Sansaricq
Catering manger
Email: claire.sansaricq@ubs.com

Gustavo Lopez
Director
Email: gustavo.lopez@ubs.com

Jennifer Collazo
Regional Director
Email: jennifer.collazo@ubs.com

