



sample catering menu*
spring/summer 2022

**menu items rotate weekly, please contact the catering manager directly for current selections*

BREAKFAST

spring/summer 2022

BOXED

continental

*10.00 per person
(5 person minimum)*

*chobani yogurt, hard boiled egg, fruit & berry cup, granola
choice of pre-packaged muffin or bagel*

traditional avocado toast

*10.00 per person
(5 person minimum)*

*smashed avocado, olive oil, chili pepper, sea salt, grilled sourdough
hard boiled egg, seasonal mixed berries*

frittata

*10.00 per person
(10 person minimum)*

served with baby kale salad, shaved beets and citrus vinaigrette

select 1:

*mexican chorizo frittata, avocado tomato salad
egg white, mushroom and spinach frittata, rosemary fingerling potatoes*



BREAKFAST

spring/summer 2022

BOXED

fresh fruit

*10.00 per person
(5 person minimum)*

*fresh fruit & berries, hard boiled egg
greek yogurt parfait, raspberry, honey granola*

energy

*10.00 per person
(5 person minimum)*

hard boiled egg, peanut butter energy bites, pre-packaged almond butter, apple



BREAKFAST

spring/summer 2022

TENDED STATIONS

(10 person minimum)

artisan toast bar

toasted rustic and multigrain bread

whipped lemon honey ricotta

koginut squash puree, goat cheese, maple, sage

smashed avocado

shaved radish, oven dried tomato, hard boiled egg, bacon, goat cheese, charred corn, scallions

almond, flax seed, aleppo pepper

12.75 per person

breakfast power bowl

plain and vanilla greek yogurt

freekeh, grano, quinoa

granola, chia seed, flax seed, dukkah, almond, sunflower seed

goji berry, sultanas, dried cranberries

strawberries, blueberries

honey, maple, agave

12.75 per person

breakfast buffet

scrambled eggs, chives

egg white, quinoa, kale

chicken apple sausage

nueske bacon

sweet potato & mushroom hash

fresh fruit

16.25 per person

additional labor fees apply



BREAKFAST

spring/summer 2022

TENDED STATIONS

(10 person minimum)

omelet bar

chef selection of seasonal vegetables & cheeses

cage-free whole eggs, egg whites

sweet potato & mushroom hash

16.25 per person

breakfast sandwich

mini croissant, ham, american

egg, cheese, brioche panini

egg white, bacon, cheddar, wrap

egg white, spinach, mushroom, swiss, brioche panini

baby kale salad, shaved beets, citrus vinaigrette

16.25 per person

euro breakfast

bagel chips, multigrain toast, mini croissant

smoked salmon, sliced serrano ham, saucisson

st. andre, manchego

caper berries, pickled vegetables

scallion cream cheese, preserves, fig jam

20.00 per person

additional labor fees apply



LUNCH

spring/summer 2022

BOXED

deli sandwich

*15.00 per person
(5 person minimum)*

served with cauliflower tabbouleh, packaged potato chips, and choice of oven art cookie or brownie

select up to 3:

*baja chicken wrap, pepper jack, guacamole, pico de gallo
roast turkey blt, avocado, pepper jack, chipotle aioli, ciabatta
jamon serrano, fig spread, rocket arugula, manchego, sourdough
mediterranean tuna salad, capers, feta, whole wheat roll
balsamic charred portobello mushroom, artichoke hearts, provolone, sundried tomato pesto, focaccia*

room temperature

*18.00 per person
(10 person minimum)*

served with lemon grilled asparagus, barley and quinoa sprouted lentil salad with orange miso dressing, baby arugula and radicchio salad with balsamic vinaigrette, and choice of oven art cookie or brownie

select up to 3:

*chicken milanese, roasted peppers, balsamic, basil
grilled salmon, fava bean salad, tarragon, lemon
grilled skirt steak, chimichurri
char-grilled pork souvlaki, roasted pepper yogurt sauce, parsley
impossible meatballs, calabrian pepper relish, baby arugula*

LUNCH

spring/summer 2022

BOXED

salad

*15.00 per person
(10 person minimum)*

select up to 3:

pistachio crusted salmon

watercress salad, watermelon radish, red onion, fennel, enoki mushrooms, quinoa garbanzo blend, avocado green goddess dressing

char-broiled chicken pinchos

cauliflower tabbouleh, baby spinach, tomato olive salad, harissa tahini dressing

bibimbap tofu

sake soy marinated egg, cucumber, carrots, shiitake, pickled daikon, spinach, scallions, barley, sesame, gochujang sauce

sushi

*18.00 per person
(10 person minimum)*

california roll, wakame salad, wasabi, soy sauce

choice of salmon avocado roll or tuna avocado roll

empanada

*15.00 per person
(5 person minimum)*

pico de gallo, salsa verde

choice of beef, chicken, or spinach empanada

LUNCH

spring/summer 2022

TENDED STATIONS

(10 person minimum)

sandwich station

served with cauliflower tabbouleh and garden salad

select 3:

baja chicken wrap, pepper jack, guacamole, pico de gallo

roast turkey blt, avocado, pepper jack, chipotle aioli, ciabatta

jamon serrano, fig spread, rocket arugula, manchego, sourdough

mediterranean tuna salad, capers, feta, whole wheat roll

balsamic charred portobello mushroom, artichoke hearts, provolone, sundried tomato pesto, focaccia

15.00 per person

power bowl

select 1 grain & 2 greens:

farro, red quinoa, black barley, arugula, kale, mixed greens, romaine

select 5 vegetables:

oven-dried tomato, charred cauliflower, red onion, shaved radish, lemon grilled broccoli, corn, roasted sweet potato, pickled beets, english cucumber, red bell pepper, roasted honeynut, carrots, apple, avocado +1.00

select 3 toppings:

pomegranate seed, dried cranberry, goji berry, sunflower seed, almond, raisins, chia seed, flax seed, croutons

select 2 proteins:

grilled chicken, charred flank steak, pan seared salmon, grilled tofu

select 2 dressings:

avocado green goddess, yogurt caesar, spicy harissa vinaigrette, balsamic vinaigrette

18.50 per person

additional labor fees apply

LUNCH

spring/summer 2022

TENDED STATIONS

(10 person minimum)

taqueria

*mesquite grilled chicken, ancho beef
chili lime roasted vegetables
charred corn salsa, pico de gallo, guacamole
20.00 per person*

sushi and sashimi bar

*california roll, spicy tuna roll, salmon cucumber roll
salmon avocado roll, tuna avocado roll, unagi vegetable roll
assorted sashimi
seaweed salad, baby octopus salad
25.00 per person*

poke and crudo station

*spicy tuna chirashi
sashimi chirashi
salmon coconut poke
tuna mango poke
25.00 per person*

ramen bar

*shoyu tare broth, tonkatsu broth, miso mushroom broth
sake roasted chicken, braised pork
ramen noodles
sake soy marinated egg, bok choy, mushrooms, chili threads, scallions
20.00 per person*

additional labor fees apply

DESSERTS & SNACKS

spring/summer 2022

ALA CARTE

kind bar

2.40 per person

rx bar

3.25 per person

packaged mini cookies

3.95 per person

packaged mini brownie

2.50 per person

assorted trail mix

3.95 per person

skinny pop popcorn

1.75 per person

assorted chips

1.85 per person

pretzels

1.75 per person

packaged peanut butter

1.50 per person

packaged almond butter

1.50 per person

assorted packaged muffins

2.20 per person

assorted packaged croissants

2.20 per person

assorted packaged danishes

2.20 per person

SNACK BOXES

charcuterie

prosciutto di parma, soppressata, parmesan, burrata, sautéed tomato and pine nuts, marinated olives, herb crostini, balsamic figs

12.50 per person

garden vegetable crudite

carrots, tomatoes, celery, peppers, roasted pepper hummus, tzatziki

6.75 per person

mediterranean

tahini hummus, baba ganoush, shepherd's salad, grilled pita

6.75 per person

tex-mex dip

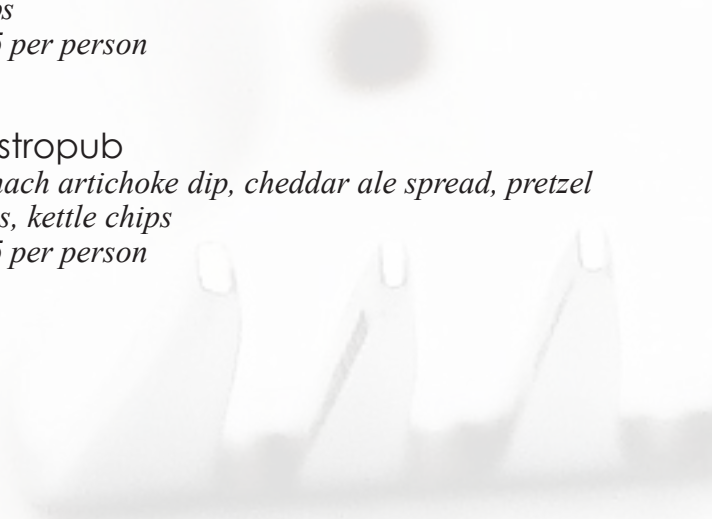
pico de gallo, guacamole, salsa verde, tri-color tortilla chips

6.75 per person

gastropub

spinach artichoke dip, cheddar ale spread, pretzel bites, kettle chips

6.75 per person



BEVERAGES

spring/summer 2022

premium coffee & tea
5.00 per person

freshly squeezed orange juice
2.55 per person

la colombe cold brew
3.50 per person

assorted juices
1.95 per person

acqua panna water 8.4 oz
1.85 per person

acqua panna water 25.3 oz
2.95 per person

saratoga still water 12 oz
1.50 per person

saratoga sparkling water 12 oz
1.50 per person

water service / vivreau
delivery charge only

citrus infused waters
delivery charge only

la croix
1.75 per person

assorted harney & sons iced tea
2.75 per person

brewed dammann iced tea
10.00 per pitcher

assorted canned sodas
1.40 per person

EVENING

spring/summer 2022

TENDED STATIONS

(10 person minimum)

taqueria

*mesquite grilled chicken, ancho beef
chili lime roasted vegetables
charred corn salsa, pico de gallo, guacamole
20.00 per person*

sushi and sashimi bar

*california roll, spicy tuna roll, salmon cucumber roll
salmon avocado roll, tuna avocado roll, unagi vegetable roll
assorted sashimi
seaweed salad, baby octopus salad
25.00 per person*

poke and crudo station

*spicy tuna chirashi
sashimi chirashi
salmon coconut poke
tuna mango poke
25.00 per person*

ramen bar

*shoyu tare broth, tonkatsu broth, miso mushroom broth
sake roasted chicken, braised pork
ramen noodles
sake soy marinated egg, bok choy, mushrooms, chili threads, scallions
20.00 per person*

additional labor fees apply

EVENING

spring/summer 2022

TENDED STATIONS

(10 person minimum)

hors d'oeuvres

select 3:

franks en croute, mustard

vegetable spring rolls, soy sauce

spanakopita

chicken dumplings, sweet chili

beef empanada

vegetable pakora

chicken empanada

wild mushroom arancini

buffalo chicken bites, blue cheese

fig & goat cheese in phyllo

pork pot sticker

vegetable samosa

french mini pastries

chocolate petit fours

french macarons

18.00 per person

3.50 per additional selection

additional labor fees apply

EVENING ENHANCEMENTS *spring/summer 2022*

SNACK BOXES

charcuterie

*prosciutto di parma, soppressata, parmesan,
burrata, sautéed tomato and pine nuts, marinated
olives, herb crostini, balsamic figs*
12.50 per person

garden vegetable crudite

*carrots, tomatoes, celery, peppers, roasted pepper
hummus, tzatziki*
6.75 per person

mediterranean

*tahini hummus, baba ganoush, shepherd's salad, grilled
pita*
6.75 per person

tex-mex dip

*pico de gallo, guacamole, salsa verde, tri-color tortilla
chips*
6.75 per person

gastropub

*spinach artichoke dip, cheddar ale spread, pretzel
bites, kettle chips*
6.75 per person

TENDED

standard

*choice of 2 house red and 2 house white wines
imported and domestic beer
sodas, juices and water
17.00 per person, 2-hour reception*

premium

*choice of 2 house red and 2 house white wines
imported and domestic beer
house select liquors and accompaniments
sodas, juices and water
22.00 per person, 2-hour reception*

top shelf

*choice of 2 house red and 2 house white wines
imported and domestic beer
premium liquors and accompaniments
sodas, juices and water
27.00 per person, 2-hour reception*

SPECIALTY COCKTAILS

rosemary pomegranate prosecco
8.00 per person

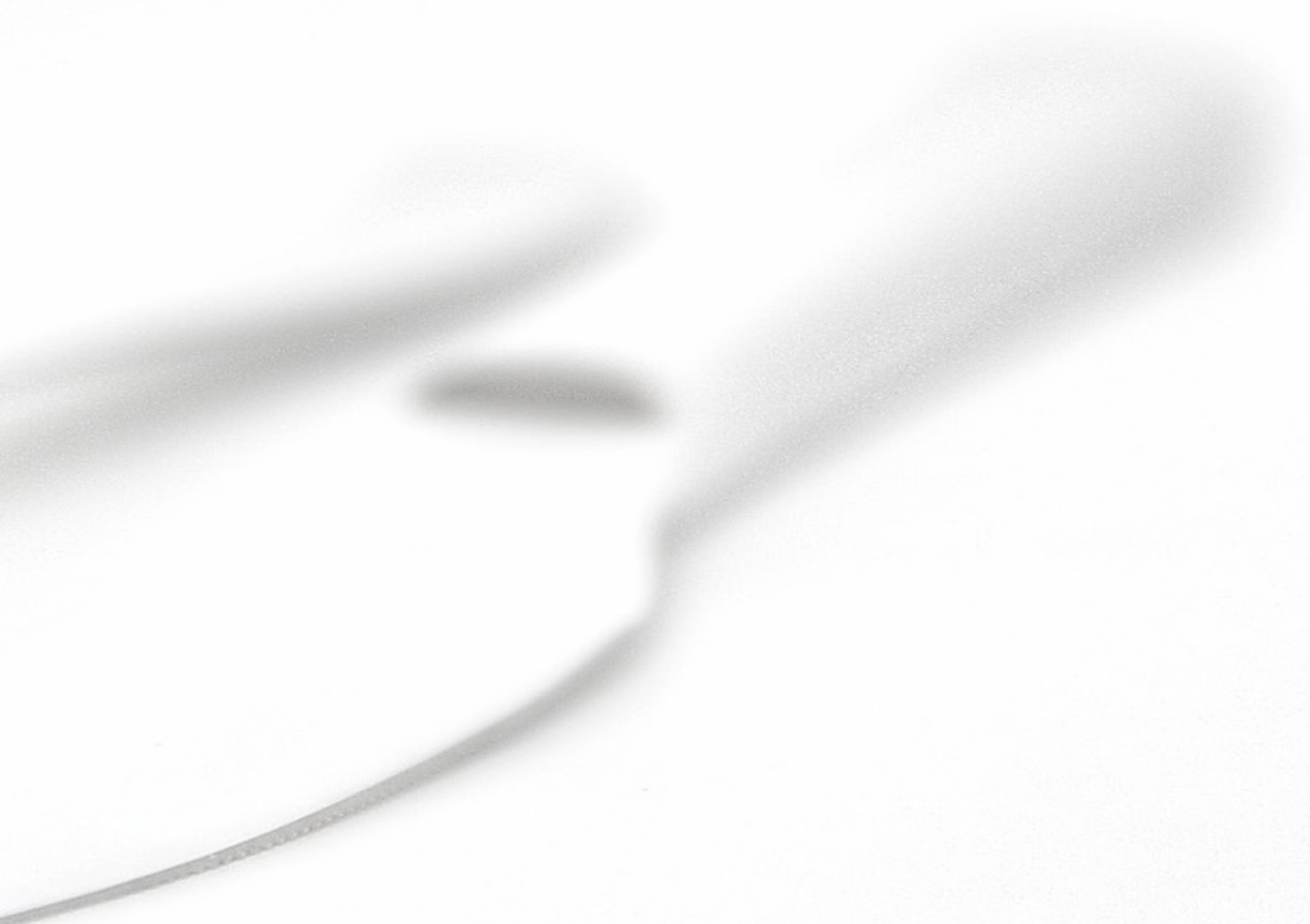
apple ginger bourbon
8.00 per person

pomegranate hibiscus vodka cooler
8.00 per person

BEERS

imported
*heineken
amstel light*

domestic
*sam adams seasonal ale
brooklyn lager
sixpoint bengali ipa*



spring / summer 2022

With a healthy 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!

senior catering manager, lincoln harbor

taylor degen

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regional director

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