

**catering**  
*fall/winter 2022 - 2023*



# 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. All pricing within the core business hours includes staffing charges.*

## Booking Guidelines

*Catering orders must be finalized by 12:00PM EST the day before the event. Evening receptions must be finalized 48-hours prior to the event. Your order is not confirmed until you receive an email confirmation.*

## Catering Approval

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

## Receptions and 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.*

## Cancellation Policies

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

## 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/wireless.*

## Rentals/Flowers

*Rentals and flowers including non-standard AV equipment can be organized via the Catering Department.*

## Kosher Meals and Dietary Restrictions

*Special dietary meals can be organized via the Catering Department.*

*For special events, please contact our Catering Manager, 212-882-5132.*

*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.*

# BREAKFAST

*fall/winter 2022 - 2023*

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## BUFFETS

continental

*8.25 per person*

*sliced fresh fruit & berries  
assorted pastries, mini bagels & muffins  
cream cheese, butter & preserves*

artisan toast bar

*12.75 per person*

*(5 person minimum)*

*served with toasted rustic & multigrain bread, whipped ricotta & smashed avocado spreads*

*select 2:*

*balsamic, black pepper, macerated strawberries  
roasted butternut squash, cinnamon, vermont maple syrup, chevre  
pancetta, hard boiled egg, fine herbs  
citrus mascarpone, moscatel vinegar, marinated berries  
charred eggplant & pepper puree, harissa  
smoked salmon, scallion, dill, capers +2.50 pp*

hot

*18.25 per person*

*(10 person minimum)*

*sliced fresh fruit  
scrambled cage-free eggs, chives\*  
egg white quinoa scramble, kale, oven dried tomato, goat cheese  
nueske smoked bacon  
chicken apple sausage\*  
sweet potato & mushroom hash  
broiled tomato  
baby kale salad, shaved beets and citrus vinaigrette*

*\*plant forward substitution available upon request – southwest tofu scramble, impossible sausage*



# BREAKFAST

*fall/winter 2022 - 2023*

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## BUFFETS

breakfast sandwiches

*13.95 per person*

*(5 person minimum)*

*served with baby kale salad, shaved beets, citrus vinaigrette*

*select 2:*

*egg, ham, american, mini croissant*

*egg, american, brioche panini*

*egg white, bacon, cheddar, brioche panini*

*egg, turkey sausage, pepper jack, mini croissant*

*egg, pork sausage, cheddar, wrap*

*egg white, spinach, mushroom, swiss, wrap*

*egg, peppers, onions, jack cheese, wrap*

*\*plant forward substitution available upon request – southwest tofu scramble, impossible sausage*

euro breakfast

*20.00 per person*

*(10 person minimum)*

*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*



# BREAKFAST

*fall/winter 2022 - 2023*

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## BUFFETS

### nosh break #1

*9.95 per person  
(5 person minimum)*

*greek yogurt parfait, mixed berries, granola  
chia overnight oats, cinnamon spiced roasted pear, honey  
assorted mini muffins  
seasonal whole fruit*

### nosh break #2

*14.95 per person  
(10 person minimum)*

*smoked salmon, bagel chips  
scallion cream cheese, avocado spread  
capers, red onion, hardboiled eggs*

### nosh break #3

*7.95 per person  
(5 person minimum)  
additional selections 4.25 per person*

*select 2:  
mini bagels, cream cheese, butter, jelly  
sliced fruit and berries  
seasonal whole fruit  
greek yogurt parfait, mixed berries, granola  
chia overnight oats, cinnamon spiced roasted pear, honey  
assorted danish and pastries  
hard boiled eggs  
avocado toast  
packaged greek yogurt*



# BREAKFAST

*fall/winter 2022 - 2023*

## BREAKFAST ADD ONS

*(5 person minimum)*

*all add ons must be ordered with an existing package*

<i>sliced fruit and berries</i>	<i>4.75 per person</i>
<i>seasonal whole fruit</i>	<i>1.50 per person</i>
<i>greek yogurt parfait, mixed berries, granola</i>	<i>4.50 per person</i>
<i>chia overnight oats, cinnamon spiced roasted pear, honey</i>	<i>2.50 per person</i>
<i>mini bagels, butter, cream cheese preserves</i>	<i>2.50 per person</i>
<i>assorted pastries</i>	<i>3.25 per person</i>
<i>assorted mini muffins</i>	<i>2.75 per person</i>
<i>hard boiled eggs</i>	<i>3.95 per person</i>
<i>berry goji protein smoothie</i>	<i>6.95 per person</i>
<i>ginger almond protein smoothie</i>	<i>6.95 per person</i>
<i>golden mango protein smoothie</i>	<i>6.95 per person</i>
<i>peanut butter protein smoothie</i>	<i>6.95 per person</i>
<i>sweet potato mushroom hash</i>	<i>3.95 per person</i>
<i>scrambled cage free eggs, chives</i>	<i>4.95 per person</i>
<i>egg white quinoa scramble, kale, tomato, goat cheese</i>	<i>4.95 per person</i>
<i>southwest tofu scramble</i>	<i>4.95 per person</i>
<i>nueske bacon</i>	<i>4.95 per person</i>
<i>chicken apple sausage</i>	<i>4.95 per person</i>
<i>impossible sausage</i>	<i>4.95 per person</i>
<i>broiled tomato</i>	<i>3.95 per person</i>



# LUNCH

*fall/winter 2022 - 2023*

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## POWER BOWL

*18.50 per person  
(10 person minimum)*

***select 1 grain:***

*farro, red quinoa, black barley*

***select 2 greens:***

*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 pp*

***select 3 toppings:***

*pomegranate seeds, dried cranberries, goji berries, sunflower seeds, almonds, raisins, chia seeds, flax seeds, croutons*

***select 2 proteins\*:***

*grilled chicken, charred flank steak, pan seared salmon, grilled tofu, chickpea falafel  
\*additional protein 6.95 per person*

***select 2 dressings:***

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

## BUTCHER BLOCK

*16.50 per person  
(5 person minimum)  
served with mixed garden salad*

*lettuce wraps, artisanal bread selection  
all-natural deli meats, grilled free-range chicken, albacore tuna salad, chickpea falafel  
assorted cheeses  
grilled seasonal vegetables  
red pepper hummus, charred cauliflower puree  
house made pickles, mustard, mayo*

# LUNCH

*fall/winter 2022 - 2023*

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## ARTISANAL FLATBREAD

*14.50 per person*

*(5 person minimum)*

*select up to 3 flatbreads & 1 room temperature side:*

hot honey grilled chicken

*roasted pear, smoked gouda, shaved brussels sprouts*

buffalo chicken

*shaved celery, franks red hot, blue cheese*

pepper seared steak

*charred onion, radish, arugula, cheddar jack*

shaved prosciutto

*asiago, figs, saba, arugula*

serrano ham

*manchego, piquillo peppers*

classic caprese

*heirloom tomato, mozzarella, basil*

eggplant caponata

*capers, sultanas, green olive, shaved parmesan*

grilled butternut

*fontina, sage, pomegranate glaze*

catalan charred vegetables

*roasted garlic hummus, arugula pesto*

## DELI

*14.50 per person*

*(5 person minimum)*

*select up to 3 sandwiches & 1 room temperature side:*

chicken milanese

*eggplant caponata, lemon aioli, hoagie roll*

roast turkey

*cheddar, apple, cranberry mayo, ciabatta*

buffalo chicken wrap

*buttermilk fried chicken, blue cheese, frank's red hot*

turkey BLT

*avocado, pepper jack, chipotle aioli, ciabatta*

roast beef

*frizzled onions, blue cheese, brioche roll*

jamon serrano

*fig spread, rocket arugula, manchego, sourdough*

roast beef

*brie, onion marmalade, ciabatta*

italian hero

*salami, capicola, roasted peppers, provolone, baguette*

shrimp caesar wrap

*romaine, parmesan, caesar dressing*

prosciutto

*fresh mozzarella, marinated peppers, arugula, baguette*

southwest tuna wrap

*jalapeno, tomato, avocado*

falafel wrap

*red pepper hummus, tomato, pepitas*

roasted peppers & fresh mozzarella

*baby arugula, basil pesto, focaccia*

roasted eggplant & zucchini

*charred red pepper, hummus, balsamic, ciabatta*



# LUNCH

*fall/winter 2022 - 2023*

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## ROOM TEMPERATURE ENTREES

*9.95 per person  
(10 person minimum)  
select 1 protein and 1 side:*

chicken milanese  
*roasted peppers, balsamic, basil*

moroccan spiced chicken  
*harissa garlic sauce*

korean bbq chicken  
*asian pear & kimchi slaw*

herb grilled turkey breast  
*bourbon bacon jam, green onion*

marinated hangar steak  
*roasted cipollini onion*

grilled skirt steak  
*chimichurri*

aleppo pepper roast pork  
*watercress, aji verde sauce*

sesame crusted salmon  
*sautéed bok choy, yuzu miso vinaigrette*

pan seared arctic char  
*avocado habanero dressing*

chili lime shrimp  
*mango cabbage slaw*

curried red lentil cakes  
*cucumber yogurt sauce*

impossible meatballs  
*baby arugula, calabrian pepper relish*

## HOT ENTREES

*9.95 per person  
(10 person minimum)  
select 1 protein and 1 side:*

pan roasted chicken  
*tagine vegetables, herbed yogurt*

grilled chicken paillard  
*tamarind lime sauce, stir fry vegetables*

hard wood grilled filet of beef  
*heirloom carrots, shiraz reduction*

charred strip loin  
*wild mushrooms, thyme, shallots, sea salt*

stuffed leg of lamb  
*olive persillade, mint rosemary jus*

pink peppercorn grilled prawns  
*citrus chili glaze*

slow roasted atlantic salmon  
*pickled radish, brussels sprouts*

simply grilled market fish  
*celery and hudson valley apple salad*

pappardelle with morel mushrooms  
*spinach and heirloom tomato nage*

bibimbap grilled tofu  
*carrots, bok choy, zucchini, shiitake, daikon, scallions,  
sesame brown rice, gochujang*

4 cheese ravioli with honeynut squash  
*brown butter preserved meyer lemon sauce, basil*

## ROOM TEMPERATURE SIDES

*side options for room temperature entrees*

*additional sides 3.95 per person, must be ordered with an existing package to the headcount*

*sweet potato salad, arugula, pear, pomegranate, dijon vinaigrette*

*roasted brussels sprouts, apple, pistachio*

*freekeh cranberry salad, butternut*

*quinoa sweet potato salad, cranberry, cashew*

*honey roasted butternut squash*

*charred broccolini*

*roasted mushrooms, leeks, thyme*

*rocket arugula, endive, radicchio, balsamic vinaigrette*

*baby kale salad, shaved beets, citrus vinaigrette*

*watercress, fennel, red onion, smoky tomato vinaigrette*

## HOT SIDES

*side options for hot entrees*

*additional sides 3.95 per person, must be ordered with an existing package to the headcount*

*charred broccolini*

*honey roasted butternut squash*

*thyme roasted heirloom baby carrots*

*sautéed broccoli rabe, garlic, chili pepper*

*haricot vert almondine*

*braised kale & tomato*

*fingerling potato, rosemary, sea salt*

*brussels sprout & sweet potato hash*

*farro risotto, butternut, mushroom*

*braised bok choy, ginger, garlic, sesame*

# LUNCH

*fall/winter 2022 - 2023*

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## ROLLING TABLES

*(10 person minimum each rolling table)  
additional labor fees apply*

### sushi and sashimi bar

*california roll, spicy tuna roll, salmon cucumber roll  
salmon avocado roll, unagi vegetable roll  
tuna mango poke  
salmon coconut poke  
seaweed salad, baby octopus salad  
25.00 per person*

### tapas

*serrano ham, manchego, quince paste, dried figs  
marinated olives, grilled asparagus  
marinated piquillo peppers in lemon oil  
tomato bread  
25.00 per person*

### mezze hummus bowl

*classic hummus, red pepper hummus, baba ganoush  
charred cauliflower, charred eggplant  
cucumber, tomato, feta  
pickled turnip & beets, parsley, pine nuts, olives  
lemon tahini, harissa, tzatziki  
grilled pita points  
20.00 per person*

### taqueria

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

### raw

*fall vegetable salad, butternut, jicama, asian pear,  
banyuls vinegar, pumpkin seeds  
pickled baby vegetables, asparagus, fennel, beets,  
radish, peppers  
hearts of palm ceviche, bitter orange, grapefruit,  
cilantro, thai bird chili  
greek yogurt sauce, fine herbs, capers, shallots  
edamame puree, spinach, feta, parsley, aleppo  
pepper  
harissa sauce, roasted peppers, lemon, oregano  
grilled naan  
20.00 per person*

# DESSERTS & SNACKS

*fall/winter 2022 - 2023*

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## SNACKS

kind bar

*2.40 per person*

rx bar

*3.25 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*

assorted mini bagels

*2.50 per person*

packaged peanut butter

*1.50 per person*

packaged almond butter

*1.50 per person*

## FRUIT & YOGURT

sliced fruit and berries

*4.75 per person*

seasonal whole fruit

*1.50 per person*

assorted individual greek yogurt

*3.25 per person*

parfait

*greek yogurt, mixed berries, granola*

*4.50 per person*

## CUSTOM CAKES

*additional charge for decorations, premium flavors & inscriptions*

10" cake

*serves 12-16*

*60.00 each*

1/4 sheet cake

*serves 25*

*80.00 each*

1/2 sheet cake

*serves 50*

*135.00 each*

full sheet cake

*serves 100*

*210.00 each*

## DESSERTS

premium cookies

*4.25 per person*

housemade cookies

*3.25 per person*

assorted mini muffins

*2.75 per person*

assorted pastries

*3.25 per person*

assorted brownies

*3.25 per person*

assorted mini cupcakes

*3.25 per person*

assorted french macarons

*4.25 per person*

assorted chocolate petite fours

*4.25 per person*

assorted biscotti

*3.25 per person*

# DESSERTS & SNACKS

*fall/winter 2022 - 2023*

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## SAVORY BOARDS

*(5 person minimum, unless otherwise noted)*

### cheese & fruit

*selection of cheeses, fresh seasonal fruit, water  
crackers  
8.75 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*

### charcuterie

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

### artisanal cheese & salumi

*prosciutto di parma, soppressata, saucisson, manchego,  
marco polo, bucheron goat cheese, quince paste,  
honeycomb, seasonal berries and grapes, dried fruit  
19.95 per person  
(20 person minimum)*

## SWEET BOARDS

*(5 person minimum)*

### cookies & brownies

*assorted cookies, brownies, blondies  
7.25 per person*

### chocolate lovers

*chocolate covered strawberries, brownies, mini  
chocolate cupcakes, chocolate covered pretzels  
12.95 per person*

### italian pastries

*cannoli, rainbow cookies, biscotti  
11.95 per person*

### movie theater break

*peanut m&m, kit kat, hershey bar, skittles, sour patch  
kids  
6.75 per person*



# DESSERTS & SNACKS

*fall/winter 2022 - 2023*

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## BUFFETS

nosh break #1

*9.95 per person  
(5 person minimum)*

*greek yogurt parfait, mixed berries, granola  
chia overnight oats, cinnamon spiced roasted pear, honey  
assorted mini muffins  
seasonal whole fruit*

nosh break #2

*14.95 per person  
(10 person minimum)*

*smoked salmon, bagel chips  
scallion cream cheese, avocado spread  
capers, red onion, hardboiled eggs*

nosh break #3

*7.95 per person  
(5 person minimum)  
additional selections 4.25 per person*

*select 2:  
mini bagels, cream cheese, butter, jelly  
sliced fruit and berries  
seasonal whole fruit  
greek yogurt parfait, mixed berries, granola  
chia overnight oats, cinnamon spiced roasted pear, honey  
assorted danish and pastries  
hard boiled eggs  
avocado toast  
packaged greek yogurt*

## BUFFETS

artisan toast bar

*12.75 per person  
(5 person minimum)*

*served with toasted rustic & multigrain bread,  
whipped ricotta & smashed avocado spreads*

*select 2:*

*balsamic, black pepper, macerated strawberries  
roasted butternut squash, cinnamon, vermont maple  
syrup, chevre*

*pancetta, hard boiled egg, fine herbs  
citrus mascarpone, moscatel vinegar, marinated berries  
charred eggplant & pepper puree, harissa  
smoked salmon, scallion, dill, capers +2.50 pp*

# BEVERAGES

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*fall/winter 2022 - 2023*

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*

saratoga still water 12 oz  
*1.50 per person*

saratoga sparkling water 12 oz  
*1.50 per person*

saratoga still water 28 oz  
*2.75 per person*

saratoga sparkling water 28 oz  
*2.75 per person*

vivreau water service  
*delivery charge only*

citrus infused waters  
*delivery charge only*

la croix  
*1.75 per person*

assorted bottled iced tea  
*2.75 per person*

brewed dammann iced tea  
*10.00 per pitcher*

assorted canned sodas  
*1.40 per person*

## PASSED HORS D'OEUVRES

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

select 6:

### meat

*mini bistro burgers topped with balsamic, vidalia onions, and blue cheese*  
*pepper-crusted tenderloin with young potato topped with tomato chutney*  
*korean pork meatball in a gochujang sauce with kimchi and seven spice*  
*seared duck breast with hoisin cherries on a crispy wonton*

### poultry

*buffalo chicken waffle with buttermilk ranch and shaved celery*  
*pulled chicken with jicama and a mango cilantro salad in a savory tart shell*  
*crispy chicken spring roll with a tamarind dipping sauce*  
*thai chicken salad garnished with thai basil and wonton skin*

### seafood

*sesame crusted salmon, pickled radish*  
*lemongrass grilled shrimp, pomegranate hibiscus glaze*  
*seared tuna tataki with avocado*  
*maryland crab cake topped with a cajun remoulade*

### veggie

*stilton crostini, roasted pears, candied walnuts*  
*portobello tempura with yuzu kosho aioli*  
*butternut bisque shooter, calvados, coconut cream*  
*fig and goat cheese crostini with a balsamic glaze drizzle*

### dessert

*vanilla sweet bun dusted with spiced sugar*  
*cinnamon brûléed pineapple drizzled with ginger syrup*  
*chocolate petite four*  
*french macarons*

*additional labor fees apply*



## STATIONARY HORS D'OEUVRES

*18.00 per person*

*(10 person minimum)*

*additional selections 3.50 per person*

*select 3:*

*franks en croute, mustard*

*vegetable spring rolls, soy sauce*

*spanakopita*

*chicken dumplings, sweet chili sauce*

*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*

*additional labor fees apply*

# EVENING

*fall/winter 2022 - 2023*

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## ROLLING TABLES

*(10 person minimum each rolling table)  
additional labor fees apply*

### sushi and sashimi bar

*california roll, spicy tuna roll,  
salmon cucumber roll, salmon avocado roll  
unagi vegetable roll  
tuna mango poke, salmon coconut poke  
seaweed salad, baby octopus salad  
25.00 per person*

### tapas

*serrano ham, manchego, quince paste, dried figs  
marinated olives, grilled asparagus  
marinated piquillo peppers in lemon oil  
tomato bread  
25.00 per person*

### mezze hummus bowl

*classic hummus, red pepper hummus  
baba ganoush  
charred cauliflower, charred eggplant  
cucumber, tomato, feta, pickled turnip & beets  
parsley, pine nuts, olives  
lemon tahini, harissa, tzatziki  
grilled pita points  
20.00 per person*

### taqueria

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

## DINNER BUFFET

*(10 person minimum)  
includes house red and white wine  
selection of premium coffee, tea, sodas, water  
1 starter, 2 entrees with sides, 1 dessert, sliced fruit  
85.00 per person*

## 3-COURSE DINNER

*(10 person minimum)  
includes house red and white wine  
selection of premium coffee, tea, sodas, water  
1 starter, 2 entrees, 1 dessert  
125.00 per person*

## 4-COURSE WINE PAIRING DINNER

*(10 person minimum)  
custom menu designed with UBS reserve wines  
dedicated sommelier\*  
1 starter, 2 entrees, cheese course, 1 dessert  
170.00 per person  
\*dedicated sommelier \$500.00*

*Please make your selections from the following menu.*

*Custom menus are available upon request.*

# EVENING

*fall/winter 2022 - 2023*

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## STARTERS

field picked organic greens *quinoa chip tossed in a light tomato vinaigrette*

shaved red california romaine *oil cured olives and feta cheese in a caesar dressing*

watercress, artichokes & endive *shaved manchego in a green herb dressing*

wild mushroom tart *thyme, goat cheese, shallot and micro greens*

mascarpone agnolotti *crisp prosciutto, roasted garlic, charred baby tomato and basil*

murray's burrata *dried figs, porto, micro arugula greens and pistachio drizzled with a balsamic glaze*

charred octopus *harissa, green yogurt and preserved lemon* +5.00 pp

blackened hamachi sashimi *guava caviar, pickled jalapeño and a jicama chip*

miso seared scallop *grapefruit and radicchio drizzled with chili oil* +5.00 pp

kabocha squash bisque *aged sherry, honey spiced cream, pepitas, sage*

## ENTREES

pan seared american snapper *green curry broth with lemon, courgettes and heirloom carrots*

cedar plank roasted skuna bay salmon *brown butter kalettes and a pomegranate hibiscus glaze*

roasted sea bass *runner bean ragout garnished with a lacinato kale chip*

grilled sword fish *warm fingerling potato salad, sea beans, grain mustard and watercress vinaigrette*

hardwood grilled new york strip steak *haricot verts and young potatoes in a shiraz demi*

wood grilled veal chop *morel mushroom jus with roasted market baby vegetables* +10.00 pp

roasted beef tenderloin au poivre sauce *sautéed brussels & wild mushrooms, leeks and parsnip puree*

hickory smoked chicken breast *couscous and a saffron chermoula*

cast-iron roasted organic chicken *smashed potato and haloumi in a natural jus*

trumpet pasta *mascarpone, roasted tomato and fennel*

impossible quinoa kofta *charred eggplant sauce with toasted israeli couscous and market baby vegetables*

## DESSERTS

matcha panna cotta *macerated berries and citrus cream*

chocolate ganache torte *salted caramel*

artisanal cheese plate *murray's jams and honeycomb*

petite fours tasting

seasonal fruit and berries

chef's selection of gelato and sorbet

# EVENING ENHANCEMENTS *fall/winter 2022 - 2023*

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## SAVORY BOARDS

*(5 person minimum, unless otherwise noted)*

### cheese & fruit

*selection of cheeses, fresh seasonal fruit, water crackers*

*8.75 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*

### charcuterie

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

*12.50 per person*

*(10 person minimum)*

### artisanal cheese & salumi

*prosciutto di parma, soppressata, saucisson, manchego, marco polo, bucheron goat cheese, quince paste, honeycomb, seasonal berries and grapes, dried fruit*

*19.95 per person*

*(20 person minimum)*

## SWEET BOARDS

*(5 person minimum)*

### cookies & brownies

*assorted cookies, brownies, blondies*

*7.25 per person*

### chocolate lovers

*chocolate covered strawberries, brownies, mini chocolate cupcakes, chocolate covered pretzels*

*12.95 per person*

### italian pastries

*cannoli, rainbow cookie, biscotti*

*11.95 per person*

### movie theater break

*peanut m&m, kit kat, hershey bar, skittles, sour patch kids*

*6.75 per person*

## BUFFETS

### artisan toast bar

*12.75 per person*

*(5 person minimum)*

*served with toasted rustic & multigrain bread, whipped ricotta & smashed avocado spreads*

*select 2:*

*balsamic, black pepper, macerated strawberries*

*roasted butternut squash, cinnamon, vermont maple syrup, chevre*

*pancetta, hard boiled egg, fine herbs*

*citrus mascarpone, moscatel vinegar, marinated berries*

*charred eggplant & pepper puree, harissa*

*smoked salmon, scallion, dill, capers +2.50 pp*

## 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*

## SNACKS

mixed nuts  
*5.00 per person*

wasabi peas  
*5.00 per person*

flavored popcorn  
*5.00 per person*

honey roasted peanuts  
*5.00 per person*

gourmet chips  
*5.00 per person*

## SPECIALTY COCKTAILS

rosemary pomegranate prosecco  
*8.00 per person*

hot toddy  
*8.00 per person*

lime hibiscus vodka cooler  
*8.00 per person*

## BEERS

imported  
*heineken  
amstel light*

domestic  
*sam adams seasonal ale  
brooklyn lager  
lagunitas ipa*

*sommelier available upon request, 500.00*

*mixologist available upon request, 325.00*

# STAFFING CHARGES

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STAFFING CHARGES	PRICING METHOD	2022 Pricing
bartender	Per Hour	\$44
butler	Per Hour	\$44
captain	Per Hour	\$55
coat check	Per Hour	\$44
cook	Per Hour	\$40
chef	Per unit	\$350
overtime	Per Hour	\$43
pantry supervisor	Per Hour	\$51
porter	Per Hour	\$22
runner/barback	Per hour	\$30
water service (1 - 24 people)	unit	\$5
water service (25 - 49 people)	unit	\$10
water service (50 - 74 people)	unit	\$15
water service (75 - 100 people)	unit	\$20

*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.*

# **catering by RA**

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**fall / winter 2022 - 2023**

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**

jennifer collazo

[jennifer.collazo@ubs.com](mailto:jennifer.collazo@ubs.com)