



catering
fall/winter 2022-2023

Roof Deck
1285 Avenue of the Americas

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.

Roof Deck Occupancy

Roof deck occupancy for a cocktail hour or meet ups is 60 to include guests and food service staff. For a plated dinner, the maximum occupancy is 12 people.

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.

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.

Weather

Events on the roof deck are weather-permitting. The following are weather conditions where the roof deck would be closed: snow, rain, temperatures above 90°F, temperatures below 40°F, and wind conditions greater than 25mph. The decision to move forward with an event due to inclement weather will be made 2 hours prior to the scheduled start time.

Blankets are available for use on the roof deck upon request, \$45.00 per person

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.

BOARDS

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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

italian pastries

cannoli, rainbow cookies, biscotti

11.95 per person

PICNIC BOXES

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deli sandwich

*15.00 per person
(5 person minimum)*

served with roasted asparagus salad with corn and poblano, packaged potato chips, and choice of oven art cookie or brownie

select up to 3:

*roast turkey, caramelized onion, provolone, smoked tomato relish, kale slaw, seven grain roll
roast beef, frizzled onions, blue cheese, brioche roll
prosciutto, salami, roasted pepper asiago, banana peppers, baby arugula, tuscan baguette
mediterranean tuna salad, capers, feta, whole wheat roll
grilled seasonal vegetables, balsamic glaze, hummus, ciabatta*

salad

*15.00 per person
(10 person minimum)*

served with oven art cookie or brownie

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*

specialty offering

*22.00 per person
(10 person minimum)*

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

steakhouse hero

grilled filet mignon, frizzled onion, roasted tomato, baby spinach, blue cheese spread, baguette

BEVERAGES

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la colombe cold brew

3.50 per person

vivreau water service

delivery charge only

citrus infused waters

delivery charge only

canned water bottle

1.85 per person

la croix

1.75 per person

assorted canned sodas

1.40 per person

EVENING

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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*

poultry

*buffalo chicken waffle with buttermilk ranch and shaved celery
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
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*

dessert

*vanilla sweet bun dusted with spiced sugar
chocolate petite four
french macaroons*

additional labor fees apply

EVENING

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3-COURSE DINNER

(5 person minimum, 12 person maximum)

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

(5 person minimum, 12 person maximum)

*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.

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*

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

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

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

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

ENTREES

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*

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

roasted beef tenderloin au poivre sauce *asparagus with baby glazed carrots and olives*

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 with roasted tomato and fennel*

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

DESSERTS

artisanal cheese plate *murray's jams and honeycomb*

petite fours

seasonal fruit and berries

BAR

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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

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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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

taylor-nicole.degen@ubs.com

account director

jennifer collazo

jennifer.collazo@ubs.com