



catering
by restaurant associates

fall/winter 2019-2020

Restaurant Associates

HOSPITALITY EXCELLENCE
PREMIER CLIENTS

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

Requests that do not fall within UBS policy and events serving alcohol will require approval from a Managing Director/Complex Director or higher.

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, 212.713.4897 (NY), 201.352.0548 (NJ).

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 2019-2020

BUFFETS

continental

8.25 per person

sliced fresh fruit & berries, assorted balthazar pastries, assorted 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:
macerated berries, pumpkin seed granola
crumbled goat cheese, roasted butternut squash
herbed feta, kalamata olives
heirloom beets, peppered arugula
crumbled egg, sliced cucumber*

hot

*16.25 per person
(10 person minimum)*

sliced fresh fruit, scrambled cage-free eggs, applewood smoked bacon, chicken apple sausage, assorted mini bagels, muffins, croissants & danishes, cream cheese, butter, preserves



BREAKFAST

fall/winter 2019-2020

FRUITS AND PARFAITS

sliced fresh fruit

4.75 per person

whole fruit

1.50 per person

greek yogurt, mixed berries, spiced granola

4.50 per person

chia overnight oatmeal, clove honey

2.50 per person

PASTRIES

mini bagels, butter, cream cheese, preserves

2.50 per person

assorted balthazar pastries

3.25 per person

assorted mini muffins

2.75 per person

HOT SANDWICHES AND SIDES

(5 person minimum)

5.25 per person

applewood smoked bacon

chicken apple sausage

sweet potato hash, chopped kale

mini ham, cheese, croissant

egg, cheese, brioche

egg white, cheese, spinach wrap

scrambled cage-free eggs

frittata, market vegetables, spinach

warm quinoa, egg white scramble, arugula, herbs



BREAKFAST

fall/winter 2019-2020

SHAKE UPS

6.95 per person

kick start

*cold brew coffee, almond milk, cinnamon,
banana, hemp seeds*

berry chia

almond milk, strawberry, blueberry, chia, honey

green refresh

coconut water, pineapple, mango, kale, spinach

ab&b

almond milk, almond butter, banana, honey

almond bliss

*almond milk, coconut water, banana, almond butter,
cacao, honey*

concrete jungle

almond milk, coconut water, blueberry, spinach

turmeric treatment

almond milk, turmeric, mango, black pepper

stress down

almond milk, strawberry, mango, pineapple, hemp

ENHANCEMENTS

1.50 per person

laird superfood creamer

laird cacao creamer

laird turmeric creamer

laird dairy-free superfood creamer

laird hydrate



LUNCH

fall/winter 2019-2020

SOUP & CHILI

5.00 per person

(5 person minimum)

served with bread sticks and crostini

select 1:

herb chicken and orzo

wild mushroom bisque

potato leek soup

new england clam chowder

chipotle turkey chili, sour cream, cheddar

harvest vegetable chili, sour cream, jack cheese

BRODO

7.00 per person

(5 person minimum)

*slow-simmered bone broth made from scratch founded
by Chef Marco Canora*

chicken

100% organic chicken and fresh vegetables

hearth

100% organic chicken, turkey, beef, vegetables

*seaweed + mushroom 100% vegan
organic shiitake mushroom, seaweed*

BUTCHER BLOCK

14.50 per person

lettuce wraps, artisanal bread selection

all-natural deli meats

grilled free-range chicken

assorted cheese

grilled seasonal vegetables

house made pickles, mustard, mayo

VEGGIE BLOCK

12.50 per person

seasonal grilled vegetables

crispy vegetable milanese

sliced cheeses

taziki, hummus, capponata spreads

artisanal bread, grilled pita

BLOCK ADD ONS *5.25 per person*

fall chicken waldorf salad

deviled egg salad, old bay mayo

dill shrimp salad

classic macaroni salad

tarragon tuna salad

LUNCH

fall/winter 2019-2020

ARTISANAL FLATBREAD

14.50 per person

(5 person minimum)

select 3 flatbreads & 1 side:

cremini mushroom

swiss, baby spinach

charred cauliflower

herb hummus, grilled sweet peppers

pancetta

shaved brussels sprouts, fontina

buffalo

crispy chicken, crumbled blue cheese, shaved celery

grilled chicken

black pepper pecorino, creamy leeks

chili-lime shrimp

avocado, peperonata

pulled pork

sweet peppers, bbq cheddar

roasted butternut squash

kale, crumbled goat cheese

DELI

14.50 per person

(5 person minimum)

select 3 sandwiches & 1 side:

roasted turkey

gruyere, honey pears

turkey pastrami

swiss, gardenia pickled aioli

roast beef

horseradish cheddar, red pepper mayo

honey ham

beecher's cheese, whole grain maple mustard

grilled chicken

sharp cheddar, tomato mustard pesto

albacore tuna

old bay seasoning, lemon dressing

smoked salmon

smoky bacon, bibb lettuce, tomato

cauliflower falafel

masala shaved brussels sprouts, lemon hummus

grilled vegetables

beet goat cheese, arugula

LUNCH

fall/winter 2019-2020

ROOM TEMPERATURE ENTREES

9.95 per person

(5 person minimum)

grilled free-range chicken paillard
apple celery root slaw, watercress, cranberries

garlic rosemary chicken
roasted sweet and purple potatoes, heirloom carrots

thyme roasted turkey
mustard braised brussels sprouts

rosemary fennel charred beef
roasted figs, cipollini onions

pesto grilled jumbo shrimp
pappardelle pasta, white beans, spiral vegetables

herb mustard skuna bay salmon
charred lemons, wilted spinach

mezze platter
roasted vegetables, grape leaves, herbed feta, chickpea falafel, hummus

roasted root vegetable tart
pickled shaved vegetables, sunchoke chips

HOT ENTREES

9.95 per person

(10 person minimum)

turmeric seared chicken
smashed sweet potato, olive oil brussels sprouts

braised short ribs
pumpkin brown rice, tomato broccolini

roasted beef sirloin
potato horseradish galette, red wine jus

cider brined turkey breast
roasted parsnips, green beans, crispy shallots

tamarind shrimp
green papaya vegetable, rice noodles

wild mushroom chicken scaloppini
thyme roasted fall vegetables

grilled skuna bay salmon
peruvian quinoa, lemon asparagus

slow roasted tomato chicken pea stew
ancient grain pilaf, shaved autumn vegetables

crispy eggplant parmesan
baby peppers, shaved mozzarella, basil

LUNCH

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SIDES

5.25 per person

(5 person minimum)

organic mixed greens
cranberry vinaigrette

kale salad
caesar dressing

roasted root vegetables
pumpkin seed oil

sweet potato salad
maple mustard vinaigrette

orecchiette pasta salad
basil pesto, fresh mozzarella, tomato

bulgur wheat tabbouleh
cranberries, feta

seven grain salad
roasted squash, arugula

olive french bean salad
pressed lemon olive oil

heirloom roasted beets
crumbled goat cheese

grilled asparagus
shaved parmesan

turmeric roasted cauliflower
flaxseed bread crumbs

heirloom tomato & mozzarella
basil oil

ENHANCEMENTS

house made soup *5.00 per person*

brodo bone broth *7.00 per person*

bread basket *2.00 per basket*

ROLLING TABLES

sushi and sashimi
chef prepared select specialty rolls
asian-inspired garnish
25.00 per person

poke and crudo
chef select chirashi bowls
tuna mango poke
25.00 per person

texas bbq
pulled pork bbq
harvest vegetable chili
charred corn salad
20.00 per person

asian noodle and dim sum
steamed dim sum
crispy spring rolls
shiitake soba noodle stir fry
20.00 per person

taqueria
mesquite grilled chicken tacos
chili-lime roasted vegetables
charred corn salsa
pico de gallo, guacamole
20.00 per person

(10 person minimum each rolling table)
dedicated chef upon request 300.00

PLATED

Let our talented culinary staff design your private dining event with locally sourced market produce, sustainable seafood and artisanal meats and poultry.

As early as one week before your event, our team will design a custom plated lunch menu to compliment your expectations as well as the expectations of your guests.

plated pre-set
chef designed custom menu includes entree and dessert
35.00 per person

DESSERTS & SNACKS

fall/winter 2019-2020

ALA CARTE

kind bar

2.40 per person

rx bar

3.25 per person

premium cookies

4.25 per person

assorted rich's cookies

3.25 per person

assorted david's brownies

3.25 per person

carousel cupcakes

2.50 per person

seasonal whole fruit

1.50 per person

sliced fruit and berries

4.75 per person

assorted trail mix

3.95 per person

skinny pop popcorn

1.75 per person

food should taste good chips

1.85 per person

rold gold pretzels

1.75 per person

justin's peanut butter

1.50 per person

CUSTOM CAKES

additional charge for decorations & inscriptions

10" cake

serves 12 - 16

45.00 each

1/4 sheet cake

serves 25

75.00 each

1/2 sheet cake

serves 50

105.00 each

full sheet cake

serves 100

150.00 each

DESSERTS & SNACKS

fall/winter 2019-2020

VEGGIES, DIPS, PLATTERS

*6.95 per person
(5 person minimum)*

garden fresh vegetable crudite
lemon hummus, cucumber tzatziki

mediterranean dip platter
grilled pita, pickled vegetables

tex mex dip platter
pico de gallo, guacamole, tri-color tortillas

gastropub
spinach dip, three-cheese dip, jalapeno mustard, crispy pita and pretzel rolls

gather
trail mix, popcorn, mixed nuts, dried fruit

BOARDS

*8.95 per person
(5 person minimum)*

artisanal cheeses
fresh seasonal fruit, water crackers

charcuterie
select charcuterie, marinated artichoke, olives, roasted red pepper, crostini

italian
marinated heirloom peppers, olive oil cured sun-dried tomatoes, baby artichokes, eggplant caponata, provolone, sea salt crostini

sweet & savory
fig compote, honey ricotta, creamy brie, dried fruits, roasted nuts, toasted flatbreads

ARTISAN TOAST BAR

*12.75 per person
(5 person minimum)*

*served with toasted rustic & multigrain bread, whipped ricotta & smashed avocado spreads
select 2:*

*macerated berries, pumpkin seed granola
crumbled goat cheese, roasted butternut squash
herbed feta, kalamata olives
heirloom beets, peppered arugula
crumbled egg, sliced cucumber*

The following are served with your choice of dammann freres teas.

*20.00 per person
(5 person minimum)*

tea sandwiches

*smoked salmon, dill cream cheese, pumpernickel toast
curried chicken salad, dried bing cherries, walnut toast
english cucumber, whipped goat cheese, mini brioche*

scones

*served with devonshire cream & preserves
blueberry
lemon buttermilk*

home made pastries

*apple crumb parfaits
chocolate mocha mousse
red velvet cake, candied orange peel
assorted chocolate truffles*

dammann freres tea

*chamomile
citrus rooibos
menthe poivree
breakfast black
earl grey
decaf
earl grey
darjeeling
smoky lapsang
jasmine
green*

*accompanied by a glass of champagne upon request
12.00 glass / 65.00 bottle*

BEVERAGES

fall/winter 2019-2020

premium coffee & tea

5.00 per person

la colombe cold brew

3.50 per person

la colombe cold brew with lemon or grapefruit

3.50 per person

acqua panna water 8.4 oz

1.85 per person

water service / vivreau

delivery charge only

citrus infused waters

delivery charge only

aguafresca

1.75 per person

la croix

1.75 per person

snapple

1.75 per person

brewed dammann iced tea

10.00 per pitcher

kombucha

3.99 per person

freshly squeezed orange juice

2.55 per person

assorted juices

1.95 per person

assorted canned sodas

1.40 per person

ENHANCEMENTS

laird superfood creamer

1.50 per person

laird cacao creamer

1.50 per person

laird turmeric creamer

1.50 per person

laird dairy-free superfood creamer

1.50 per person

laird hydrate

1.50 per person

PASSED HORS D'OEUVRES - 2 hour

25.00 per person (20 person minimum)

select 6:

meat

ancho grilled beef, cotija, and crispy tortilla
classic cheeseburger slider
red wine braised beef with parmesan tuile
fennel spiced pork skewer with tomato jam
country pate toast with molasses mustard
lamb meatballs with cumin and cucumber yogurt

poultry

apple chicken meatball with roasted garlic aioli
shiitake chicken spring roll sweet soy
roasted chicken salad on raisin walnut toast
smoky paprika fried chicken bites with orange glaze
5 spice seared duck, parsnip chips & cranberry aioli
chicken slider with gruyere and fig jam

seafood

curried crab salad on toasted brioche
hamachi crudo with blood orange and chili
prawn and avocado toasts
crispy salmon cakes with dill aioli
tuna tartar with white balsamic and pistachios
smoked salmon with horseradish and pumpernickel

veggie

beet, blue cheese, and toasted pecan crostini
carrot and feta fritter with curried aioli
za'atar lemon hummus on toasted pita crostini
crispy purple potato with rosemary and
parmesan
roasted butternut squash with honey and
pomegranate
wild mushroom ragu polenta cake with fried
sage

dessert

vanilla cheesecake with roasted pears
cinnamon donuts with orange cream
mexican chocolate mousse with candied
pumpkin seeds

STATIONARY HORS D'OEUVRES

5.95 each per person

franks en croute, honey mustard
mini beef wellington, guinness mustard
crispy spring rolls, sweet chili
spinach and feta phyllo, tzatziki
maryland crab cakes, tarragon remoulade
mini lobster rolls , buttered brioche
buffalo chicken bites, crumbled blue cheese
lemongrass chicken dumplings
classic bistro cheeseburger sliders

EVENING ENHANCEMENTS *fall/winter 2019-2020*

VEGGIES, DIPS, PLATTERS

*6.95 per person
(5 person minimum)*

*garden fresh vegetable crudite
lemon hummus, cucumber tzatziki*

*mediterranean dip platter
grilled pita, pickled vegetables*

*tex mex dip platter
pico de gallo, guacamole, tri-color tortillas*

*gastropub
spinach dip, three-cheese dip, jalapeno mustard,
crispy pita and pretzel rolls*

*gather
trail mix, popcorn, mixed nuts, dried fruit*

ARTISAN TOAST BAR

*12.75 per person
(5 person minimum)*

*served with toasted rustic & multigrain bread,
whipped ricotta & smashed avocado spreads
select 2:*

*macerated berries, pumpkin seed granola
crumbled goat cheese, roasted butternut squash
herbed feta, kalamata olives
heirloom beets, peppered arugula
crumbled egg, sliced cucumber*

BOARDS

*8.95 per person
(5 person minimum)*

*artisanal cheeses
fresh seasonal fruit, water crackers*

*charcuterie
select charcuterie, marinated artichoke, olives,
roasted red pepper, crostini*

*italian
marinated heirloom peppers, olive oil cured sun-dried
tomatoes, baby artichokes, eggplant caponata,
provolone, sea salt crostini*

*sweet & savory
fig compote, honey ricotta, creamy brie, dried fruits,
roasted nuts, toasted flatbreads*

EVENING

fall/winter 2019-2020

ROLLING TABLES

sushi and sashimi
*chef prepared select specialty rolls
asian-inspired garnish
25.00 per person*

poke and crudo
*chef select chirashi bowls
tuna mango poke
25.00 per person*

texas bbq
*pulled pork bbq
harvest vegetable chili
charred corn salad
20.00 per person*

asian noodle and dim sum
*steamed dim sum
crispy spring rolls
shiitake soba noodle stir fry
20.00 per person*

taqueria
*mesquite grilled chicken tacos
chili-lime roasted vegetables
charred corn salsa
pico de gallo, guacamole
20.00 per person*

*(10 person minimum each rolling table)
dedicated chef upon request, 300.00*

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 \$400.00

Please make your selections from the following menu.

Custom menus are available upon request.

STARTERS

celery root and potato soup

with black trumpet mushrooms and smoked olive oil croutons

organic greens

*shaved honey crispy apples, toasted flaxseed,
cranberry vinaigrette*

chopped kale salad

with bulgur wheat, aged gouda, and fresh mint in a hazelnut vinaigrette

charred spanish octopus

with crispy fingerlings and nduja aioli, garnished with asian pear and arugula

maple brook farm burrata cheese

with heirloom beets, crispy leeks drizzled with an aged balsamic

duck terrine

garnished with cornichons, cranberry mustard and rustic crisps

**5.00 surcharge*

ENTREES

pan roasted black bass

over braised greens, rissole potatoes drizzled with a bacon vinaigrette

olive crusted salmon

with braised artichokes in a sweet onion broth

mulled cider braised short ribs

butter whipped potato, pickled papaya

ny strip steak

with roasted cauliflower and beef fat fries in a red wine shallot puree

rosemary crusted rack of lamb*

with brown butter sweet potato & charred broccolini

**10.00 surcharge*

buttermilk baked chicken

with creamy fontina polenta and roasted broccoli in a black truffle jus

pappardelle

roasted acorn squash with toasted pine nuts and chevre cheese

ricotta gnocchi

with slow roasted tomatoes in a vodka cream sauce

EVENING

fall/winter 2019-2020

DESSERTS

fig panna cotta
with roasted pear and balsamic

croissant bread pudding
with a cherry compote and a toasted almond cream

pumpkin espresso crème brulee
caramelized ginger

torte
chocolate hazelnut

local cheese plate
with honeycomb and jam

seasonal fruit and berries

chef's selection of gelato and sorbet

Please feel free to inquire about select digestifs

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

apple ginger bourbon
8.00 per person

lemon basil vodka cooler
8.00 per person

BEERS

imported
*heineken
amstel light*

domestic
*sam adams seasonal ale
brooklyn lager
sixpoint sweet action ipa*

sommelier available upon request, 400.00

mixologist available upon request, 300.00

WINES

Whites:

2017 Murrieta White Blend

Lovely bouquet with scents of apple, quince, pear, and lime. The palate shows off nice underlying acidity with zesty citrus and pear flavors and a juicy mouthfeel.

2017 Bruno Giacosa Roero Arneis

Citrus and tropical aromas are complemented by hints of apricot, wet stones, and white flowers. More citrus flavors on the palate, with sweeping floral notes and stony minerality, boasting good cut and clarity on the finish.

2017 Margerum M5 White Wine Blend

This Rhone-styled white blend displays acacia, lemon blossom, banana, and orange zest on the nose. In the mouth, honeysuckle, lemon and peach notes are buoyed by a savory, full-bodied mouthfeel and refreshing length and nerve on the finish.

2018 Alix Carlin Sancerre

A gentle, flowery style of Sancerre coming from limestone vineyards. It is generous in the mouth, with fine balance and a dry, refreshing finish.

2018 Vincent Dampé Chablis

Bearing a fragrance of apple, ginger, lemon essence and white stones, the Dampé Petit Chablis shows good cut and clarity on the palate, with pungent acidity underlying bright citrus and pear flavors. Very fresh and forward, with a long, lively finish.

2016 Gehricke Chardonnay

This Chardonnay opens to vibrant scents of lemon meringue, lime oil, and floral jasmine, hinting at pineapple and mango. The mouth reveals a creamy texture from attack to finish, complemented by lemon rind and toast notes.

Champagne

NV Henri Dubois Brut

This charming sparkler offers wonderful fruit aromas with fresh, crisp character and a long finish.

NV Schramsberg Brut Rosé Mirabelle

A gorgeous blend shows off aromas of toast, strawberry licorice, fresh bread, and watermelon on the vibrant nose. Delicious on its own, with vegetarian fare, or baked salmon. It would also enliven a dessert of fresh fruit and cream!

WINES CONTINUED..

Reds:

2016 Juan Gil '18 Mesas' Blue Label

A blend of 60% Monastrell with Cabernet Sauvignon and Syrah, this wine has a spicy, smoky nose with hints of toasted vanilla and roasted black fruits. Rich blueberry and black currant notes are met by abundant tannins and a faint vanilla note resonant on the long finish.

2015 Failla Pinot Noir Willamette Valley Oregon

Aromatics of red berry, Earl Grey tea, and currant are expanded on the palate, which shows off bright acids with luscious red plum and smoked meat notes. The tannins are polished, and the back palate and finish reveal abundant floral notes.

2016 Le Volte Dell' Ornellaia

This Merlot-based Super Tuscan boasts a bouquet laden with a complex blend of black fruit, iodine, cherry, coffee and rose petals. The tannins are velvety, the fruit is succulent and rich, and there's a freshness and savoriness to the back palate and finish, complements of the Sangiovese component.

2015 Domaine de Piaugier Gigondas

This wine is brought to life by its heady fragrances of raspberry, indigo, spicebox and smoke. Spicy tannins and berry flavors are buoyed by crushed mineral notes and a subtle spiciness that lingers onto the finish.

2016 Buck Shack Red Blend

Attractive aromas of cherry, blackberry, wood and peppery spices fill the nose of this wine. It is filled with layers of blueberry, mocha and cherry flavors, a fresh mouthfeel, and thick, juicy tannins. This medium-to-full-bodied wine is made for red meats!

2016 Bodegas Catena Zapata la Consulta Malbec

This is a complex blend has a perfumed notes of violets and black cherries, and a touch of spices. The palate has great balance, elegance and subtleness with very fine tannins.

STAFFING CHARGES

STAFFING CHARGES	PRICING METHOD	PRICE
bartender	unit	235
butler	unit	150
captain	unit	287
coat check	unit	150
cook	unit	200
chef	unit	300
overtime	hourly (specific)	43
pantry supervisor	unit	235
porter	unit	105
runner/barback	unit	150
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.

Staffing charges are incurred for water services.



The Cooking School is a platform for you to explore food, culinary and nutrition literacy that will positively impact your food choices and experiences. The main goal of The Cooking School is to expand your knowledge of the culinary world & a healthy lifestyle in a collaborative and team building environment. With our selection of afternoon and evening events, you'll engage with your peers through interactive 'how-to' activities.

For more information, contact Catering Director, Marybeth Hollywood
Marybeth.Hollywood@ubs.com

Master Chef

Compete together as a team and then finalists will compete against each other in a three course cook off! We will feature all of the famous challenges taken from the hit series, Master Chef by Gordon Ramsay, including the skills test, mystery box, elimination test, team challenge, and finally the pressure test. A great team building event!

Iron Chef

Compete together as a team in preliminary battles and then face individual iron chef competitions! You will be tasked to cook a multicourse meal around a theme ingredient that must be present in each dish. Let the team building begin!

Sushi 101

In this introductory class, you'll learn the basics of making maki-zushi (rolled sushi), including how to shop for the freshest, sustainable seafood and how to use traditional sushi tools. In addition to making several rolls in both the traditional and popular "inside out" styles, you'll be guided through techniques for preparing perfect sushi rice, pickled ginger and wasabi. While dining on your finished masterpiece learn about the history and evolution of Japan's most famous culinary export, as well as tips on how to order and eat in sushi restaurants.

Cheese 101

We'll walk you through a tasting of seven families of cheese--from fresh to bloomy to blue and everything in between...creating a customized experience for you and your guests to ensure everyone an event to remember. Some of our most popular classes include international cheeses, hands-on mozzarella making, and a grilled cheese workshop.

Wine & Cheese Pairing

The marriage of wine and cheese is a timeless craft and creating the perfect wine and cheese pairing is a skill everyone should have. In this class, we introduce wine and cheese pairings that range from the solidly traditional to the whimsically offbeat. We will discuss what makes each so special, and taste a number of the most exciting, unexpected – and delicious – combinations you can experience.

Wine & Chocolate Pairing

Wine & chocolate are natural partners. Pairing chocolate with complex wine flavors will make your mouth happier than it's ever been. In this special class, we are pairing our favorite chocolates with some of our favorite wine styles.

Mixology

Want to learn about your favorite cocktails in a fun and interactive environment? Mixology classes are not only great for groups and private events but are also a great tool for team building events. This class is perfect for groups who are passionate about modern mixology and who want to expand their knowledge of the craft.

Craft Beer 101

Have you ever wondered what the difference is between an ale and a lager? What exactly is an IPA? How about a dry stout or a sweet stout? What is beer actually made from? Wonder no more as we run through the basics of beer and introduce you to the major beer styles. We'll discuss everything from the craft beer evolution to the founders of this hoppy delight. Whether you're already a beer lover or you are just sipping slowly, we welcome you to join us for some fun times and fun brews.

Whiskey 101

Whiskey, with its myriad styles, regions, and labels, can be intimidating. Why are there so many different kinds of whiskey, and how different are they really? We've all been there at one point or another. The good news is - it's not as complicated as it seems. Whiskeys come in many forms, and we're here to help you distinguish between the three main types (bourbon, scotch and rye) plus show you a few cocktails to remember them by! This class will break down, in the simplest terms possible, the major categories of whiskey out there today.

Old World vs New World Wines

Find out the differences between new world and old world wine and how winemaking practices and regional climate greatly effect the taste of wine. This class will allow you to taste and flavor profile each term so you can better understand and pair them with your favorite foods.

Coffee Cupping

This interactive class will teach the valuable and crucial skill used by all coffee professionals throughout the supply chain. We will cover all of the techniques and protocol for cupping, and will also focus on essential tasting techniques and terminology that is commonly used in the industry. After cupping several coffees, students will have a chance to taste their favorite coffees to see how the flavors on the cupping table translate into the final beverage.

Tea Tasting

During this course, you will live a unique tea experience. You will learn about the history of tea, from its origins to its spread to the west. The class will cover different types of tea, from harvest to cup, and will allow you to taste outstanding Dammann Freres teas, harvested in small plantations, from different parts of the world.

Cooking with Laird Superfoods

Laird superfood is making a positive impact in the art of cooking. This class will give you the unique opportunity of experimenting with recipes by swapping out a key ingredient for one of these amazing superfoods.

THE COOKING SCHOOL *fall/winter 2019-2020*

Private Chef Tables

Get up close and personal to the best seats in the house! Let our chefs prepare a 3 - 5 course lunch or dinner highlighting the best of the season's availability. Watch how the dishes come together with an intimate view of all the action.

Private Chef Table & Wine Pairing

Enhance your private dining experience with select wines complimenting each course. A dedicated sommelier available as well to elevate the event even more!

**All events can be customized to suit your budget. Please contact your catering manager to help you design the perfect experience.*

**Staffing charges will be incurred for events greater than 10 people*

**Available in Lincoln Harbor only*

catering by RA

fall / winter 2019 - 2020

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!

catering director

marybeth hollywood
marybeth.hollywood@ubs.com

manager, lincoln harbor

rosanne arrabito
rosanne.arrabito@ubs.com

Restaurant Associates

HOSPITALITY EXCELLENCE
PREMIER CLIENTS