



catering
spring/summer 2024

Client Solutions Center - Tennis Courts

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.

Presentation

All tennis court catering will utilize disposable serving ware.

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 services less than \$5 are subject to an unmet minimum fee.

Tennis Court Occupancy

Tennis Court occupancy for a cocktail hour or meet ups is 44. For a seated event, the maximum occupancy is 32 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.

Rentals/Flowers/Equipment

Rentals and flowers can be organized via the Catering Department. All catering orders for the tennis courts will incur a rental fee for required support equipment. Tennis equipment can be borrowed from the fitness center and must be returned by the user prior to the fitness center closing at 8:00 PM.

Kosher Meals and Dietary Restrictions

Special dietary meals can be organized via the Catering Department.

Weather

Events on the tennis courts are weather-permitting. The following are weather conditions where the tennis courts would be closed: snow, rain, temperatures above 90 °F, temperatures below 40 °F, and wind conditions greater than 25mph. The decision to not move forward with an event due to inclement weather will be made 2 hours prior to the scheduled start time.

For special events, please contact our Catering Manager, 201-352-0788 (NJ) or 212-713-4891 (NY).

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 plant, 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)
- Beecher's Cheese (New York, 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 PICNIC BOXES

spring/summer 2024

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*

fresh fruit

*10.00 per person
(5 person minimum)*

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

BOARDS

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SAVORY BOARDS

(5 person minimum, unless otherwise noted)

*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*

*cheese & fruit
selection of cheeses, fresh seasonal fruit, water
crackers
8.75 per person*

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

*charcuterie
prosciutto di parma, soppressata, parmesan,
ciliegine mozzarella with charred peppers, basil
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*

*french sweets
petits fours, french macarons, french butter cookies
11.95 per person*

PICNIC BOXES

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deli sandwich

*15.00 per person
(5 person minimum)*

served with rotini pasta salad with pesto, roasted tomato, caramelized onion and parmesan, packaged potato chips, and choice of oven art cookie or brownie

select up to 3:

*caprese, heirloom tomato, pesto, fresh mozzarella, ciabatta
grilled asparagus, roasted portobello, tomato, goat cheese, wrap
grilled buffalo cauliflower, lettuce, tomato, buttermilk avocado dressing, wheat wrap
yucatan chicken, cilantro, tomato, shredded lettuce, lime, wheat wrap
turkey cemita, black bean spread, caramelized onions, avocado, jalapeno, cotija, hoagie roll
buffalo chicken, buttermilk fried chicken, blue cheese, frank's red hot, wrap
roast turkey, gruyere, spinach, sundried tomato pesto, focaccia
black forest ham, brie, apple, dijon, honey, brioche
roast beef, muenster, tomato, horseradish cream, french hero
serrano ham, baby arugula, quince paste, manchego, croissant
southwest albacore tuna, peppers, avocado, lime, wheat wrap
Italian, capicola, salami, provolone, calabrian chili relish, balsamic, focaccia
black forest ham, cheddar, lettuce, tomato, sourdough
roast turkey, swiss, lettuce, tomato, parker house roll*

curated bowl

*15.00 per person
(10 person minimum)*

served with quinoa tabbouleh and oven art cookie or brownie

select up to 3:

*cauliflower steak, chimichurri sauce
chicken cutlet, arugula almond pesto
miso marinated salmon, stir fried shiitake, sesame, scallion
carne asada strip steak, aji verde puree*

DESSERTS, BEVERAGES & SNACKS

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SNACKS

kind bar

2.40 per person

rx bar

3.25 per person

luna bar

3.05 per person

clif bar

3.00 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

DESSERTS

premium cookies

4.25 per person

house baked cookies

3.25 per person

assorted brownies

3.25 per person

full-sized packaged candy

peanut m&m, kit kat, hershey bar, skittles,

sour patch kids

2.75 per person

BEVERAGES

la colombe cold brew

3.50 per person

vivreau water service

delivery charge only

citrus infused waters

delivery charge only

canned water bottle

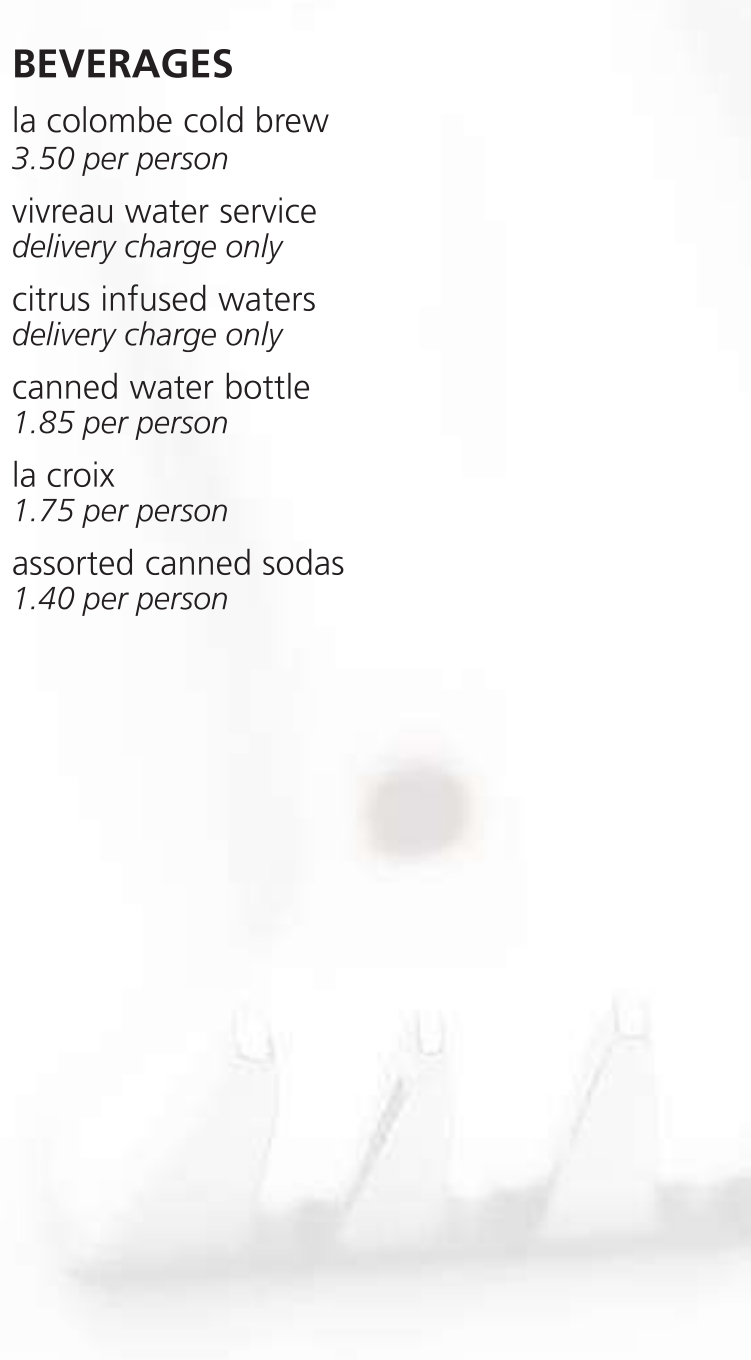
1.85 per person

la croix

1.75 per person

assorted canned sodas

1.40 per person



PASSED HORS D'OEUVRES

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

select 6:

veggie

*moo shu stir fried oyster mushroom, scallion pancake, hoisin
pickled watermelon skewer, whipped goat cheese, basil puree
fig jam, brie, crostini*

seafood

*lobster avocado toast
tuna tartar cone, peruvian potato, crispy capers, herbs, lemon
pan con tomate, white sardines, extra virgin olive oil*

poultry

*moroccan lemon olive chicken, naan
duck pastrami, grain mustard, gherkins, raisin walnut crostini
curried chicken salad, raisin walnut crostini, toasted coconut*

meat

*cracked pepper seared filet, crispy potato, roasted garlic aioli
prosciutto crostini, fig jam, truffle pecorino
lamb adana kebob, cucumber yogurt*

dessert

*double vanilla donuts
chocolate petits fours
french macarons*

additional labor fees apply

TENDED

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 on page 24. Standard and top shelf bar packages do not include staffing.

consumption

any unopened bottles returned at the end of the event will be deducted from the service

1.95 per beer bottle

31.00 per house red, white, rose, or sparkling wine bottle

65.00 per champagne bottle

beer and wine

*choice of 2 house red, 2 house white wine, 1 house rose wine
imported and domestic beer*

sodas, juices and water

17.00 per person, 2-hour reception

standard

*choice of 2 house red, 2 house white wine, 1 house rose wine
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 premium red, 2 premium white, 1 premium rose wine
imported and domestic beer*

premium liquors and accompaniments

sodas, juices and water

27.00 per person, 2-hour reception

SPECIALTY COCKTAILS

tropical green tea spritzer
8.00 per person

mint cherry mimosa
8.00 per person

appletini punch
8.00 per person

SPECIALTY MOCKTAIL

ginger passionfruit refresher
6.00 per person

BEERS

imported
heineken
amstel light

domestic
sam adams seasonal ale
allagash white
sixpoint the crisp
brooklyn lager
lagunitas IPA
founders all day IPA

non-alcoholic
heineken 0.0
athletic free wave hazy IPA

sommelier available upon request, 500.00

mixologist available upon request, 325.00

SNACKS

mixed nuts
5.00 per person

tortilla chips, salsa
5.00 per person

flavored popcorn
5.00 per person

fruit and nut trail mix
5.00 per person

premium chips
5.00 per person

STAFFING CHARGES

STAFFING CHARGES	PRICING METHOD	2024 Pricing
bartender	Per Hour	\$54
butler	Per Hour	\$54
captain	Per Hour	\$80
coat check	Per Hour	\$54
cook	Per Hour	\$40
chef	Per unit	\$350
overtime	Per Hour	\$43
pantry supervisor	Per Hour	\$80
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.

CONTACT US

spring/summer 2024

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!

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