

# CATERING MENU

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1285 Avenue of the Americas





# ESSENTIAL BREAKFAST

10 guest minimum.

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## CONTINENTAL

12.90  
per guest

- Petit Croissants, Petit Bagels, Assorted Pastries (vg)
- Farm Preserved Fruit, House Jams
- Fresh Orange Juice
- Seasonal Fruit Bowl (v)

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## ARTISAN TOAST

15.25  
per guest

- Avocado Toast, Feta Cheese, Marinated Sun-Dried Tomatoes, Toasted Chickpeas (vg)
- Smoked Salmon Toast, Cucumbers, Capers
- Seasonal Fruit Bowl (v)

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## ADD-ONS

- Caramelized Apple Overnight Oats (v) 2.65 per person
- Yogurt Parfait, Fig, Pecan and Pumpkin Seed Granola (vg) 4.75 per person
- Hard-boiled Eggs 4.00 per person
- Coffee & Tea 5.25 per person

V - Vegan | VG - Vegetarian

*Please let us know of any dietary restrictions in advance. While we take steps to minimize the risk of cross contact, this facility handles and serves all allergens, and ingredient cross-contact may occur. If you have a severe food allergy, please contact us so we can accommodate meals from an approved vendor. If you have a food allergy, please notify us.*

*All menu items are subject to change based on seasonality and availability.*



# SIGNATURE SANDWICHES

10 guest minimum.  
All sandwiches served with potato chips.

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## ESSENTIALS

15.25  
per guest  
*choice of  
four*

- Smoked Turkey Club, Brioche
- Ham & Swiss, Parkerhouse Roll
- Albacore Tuna Salad Wrap
- Grilled Chicken Caesar Wrap
- Roasted Vegetable & Hummus, Multi-grain Wrap (v)
- Beefsteak Tomato Caprese, Focaccia (vg)
- Soppressata, Prosciutto, Provolone, Banana Peppers, Olives, Tomato Tapenade, Semolina Hero
- Spiced Crispy Chicken, Sweet Pickles, Honey BBQ, Lettuce, Potato Roll
- Pastrami Reuben, Cole Slaw, House Thousand Island Dressing, Marble Rye

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## ADD-ONS

4.15 each  
per guest

- Mixed Greens Salad
- Seasonal Pasta Salads
- Healthful Grain Salads
- Seasonal Fruit Bowl

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# MARKET SALADS

10 guest minimum.

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## SALADS, PASTA & GRAINS

18.50 per guest  
*Choice of 3*

- Gotham Greens Bibb Lettuce, Cucumber, Tomato, Fried Shallots (v)
- Caesar, Romaine, Parmesan, Black Garlic Caesar Dressing (vg)
- Gem Lettuce, Spring Peas, Radish, Feta (vg)
- Freekeh & Quinoa Salad with Fig, Avocado & Burrata (vg)
- Mediterranean Pasta Salad, Olives, Feta Cheese, Oregano (vg)
- Chopped Pasta Salad, Salami, Pepperoncini, Rigatoni

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## PROTEINS

*Choice of 2*

- All-natural Herb Grilled Chicken
- Sustainably-raised Icelandic Salmon
- Marinated Tofu (v)

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## DRESSINGS

*Choice of 2*

- Lemon Shallot Vinaigrette (v)
- Honey Sesame Dressing (vg)
- Caesar Dressing (vg)
- Green Goddess Dressing (vg)
- White Balsamic Vinaigrette (v)
- \* Other salad dressings available upon request

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# GLOBAL FLAVORS

10 guests minimum. 23.20 per guest.

*All items in this package are designed to be enjoyed at room temperature.*

Served with dinner rolls, butter, & freshly-baked cookies.

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## ENTREES

*Choice of 2*

- Steak Au Poivre, Cracked Peppercorns, Cognac Cream Sauce
- Seared King Oyster Mushroom "Scallops", Lemon Vinaigrette, Garlic Haricot Verts (v)
- Roasted Organic Chicken, Fregola, Spinach, Artichokes, Crispy Parmesan
- Seared Icelandic Salmon, Farro, Pearl Onion, Dill, Radishes, Crème Fraiche
- Roasted Mediterranean Sea Bass, Yellow Wax Beans, Freekeh, Romesco, Salted Almonds

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## SALADS

*Choice of 2*

- Gotham Greens Bibb Lettuce, Cucumber, Tomato, Fried Shallots (v)
- Caesar, Romaine, Parmesan, Black Garlic Caesar Dressing (vg)
- Chicory Salad, Mustard Vinaigrette, Dates, Walnuts

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## ADD-ON SIDES

4.15 per guest

- French Lentils, Green Beans, Fine Herbs, Sherry Dressing (v)
- Roasted Potatoes (v)
- Roasted Brussel Sprouts (v)
- Salt Baked Beets, Goat Cheese Crouton, Chives (vg)

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# STATIONARY SELECTIONS

8 guest minimum.

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## ITALIAN ANTIPASTI

19.95 per guest

- Prosciutto, Salami, Soppressata
- Fresh Mozzarella, Sun-Dried Tomato and Basil (vg)
- Artichoke Alla Romana Toast, Parmesan, Lemon (vg)
- Roasted Peppers, Marinated Mushrooms, Olives (v)
- Sliced Italian Breads, Grilled Herb Focaccia (vg)

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## CROSTINI & ARTISAN CHEESE

19.95 per guest

- Grilled Focaccia, Toasted Baguette, Toasted Pita
- Imported & Domestic Artisan Cheese
- Grapes, Dried Fruits, Honey, Jams, Spiced Nuts
- Assorted Cured Meats

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## COOKIE & BROWNIE PLATTER

7.60 per guest

- Brown Buttered Chocolate Chip Cookies
- Chocolate Brownies
- Triple Chocolate Cookies

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# BETWEEN & AFTER

*10 guests minimum*

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## **SWEET & SALTY**

7.15 per guest

- Pretzels (vg)
- Popcorn (v)
- Brown Buttered Chocolate Chip Cookies (vg)
- Dark Chocolate Chips (vg)

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## **SAY GREEK**

7.15 per guest

- Chickpea Hummus, Olive Oil (v)
- Roasted Eggplant Baba Ghanoush (v)
- Yogurt Cucumber Dip (vg)
- Feta, Olive Pepper Tapenade (vg)
- Grilled Pita, Toasted Baguette, Focaccia Crisps (v)

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## **CHOCOLATE BREAK**

13.60 per guest

- Chocolate Brownies (vg)
- Triple Chocolate Cookies (vg)
- Dark Chocolate (vg)
- Seasonal Fruit Bowl (v)

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# BITES & SIPS

*A La Carte items are available in addition to package orders.*

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## **A LA CARTE SNACKS**

- Unreal Chocolate Almonds 4.00 per person
- Unreal Chocolate Pretzels 4.00 per person
- Unreal Coconut Bar 4.00 per person
- Unreal Milk Chocolate Gems 4.00 per person
- KIND Bars 2.50 per person
- Seasonal Fruit Bowl 5.00 per person (5 person minimum)
- Salted Chocolate Chip Cookies 3.40 per person (5 person minimum)

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## **A LA CARTE BEVERAGES**

- Saratoga Still Water 12 Oz 1.60 per person
- Saratoga Sparkling Water 12 Oz 1.60 per person
- La Croix 1.85 per person
- Assorted Bottled Iced Tea 2.90 per person
- Assorted Canned Sodas 1.50 per person
- Illy Cold Brew 3.50 per person
- Illy Cappuccino 3.50 per person
- Illy Latte Macchiato 3.50 per person
- Boylan Soda 1.75 per person
- Health-Aid Kombucha 4.90 per person

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# DINING GUIDELINES

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## Operating Hours

The primary business hours are from 7:00 AM to 6:00 PM. Any events scheduled outside these core hours will be subject to additional labor and staffing fees as outlined in the staffing charges section. All prices quoted during core business hours include staffing costs.

## Delivery & Order Minimums

All Catering Orders must be confirmed by 12PM 48 business hours prior to the desired date of service. For same-day delivery requests please contact the Catering Manager directly at [claire.Sansaricq@ubs.com](mailto:claire.Sansaricq@ubs.com). There are no exceptions to the package minimum requirements.

## Cancellation Policies

Events & catering canceled less than 48 business hours in advance will be liable for all charges relating to food, committed staffing, and rental 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. Please reach out to the Catering Manager for more details.

## 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/wifi.

## Rentals/Flowers

Rentals and flowers can be organized via the Catering Department.

## Kosher Meals & Dietary Restrictions

Special dietary meals can be organized via the Catering Department.

For special events, please contact our Catering Manager at [claire.sansaricq@ubs.com](mailto:claire.sansaricq@ubs.com) or 212-713-1868.

*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. If you have an allergy, please let us know.*