

# CATERING MENU

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Fall / Winter 2025-2026

Lincoln Harbor Tennis Courts



# DINING GUIDELINES

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## 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. Kindly direct all inquiries past the cut off time to the Catering Manager for accommodations. 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 & 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. External alcohol is not permitted.

## Presentation

All tennis court catering will utilize disposable serving ware.

## 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 90F, temperatures below 40F, 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.

## Cancellation Policies

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

## Wi-Fi

If required, please create a Wi-Fi account for your guest at goto/wifi.

## 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 & Dietary Restrictions

Special dietary meals can be organized via the Catering Department.

*For special events, please contact our Catering Manager, 201-352-0788 (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.*

# OUR COMMITMENT

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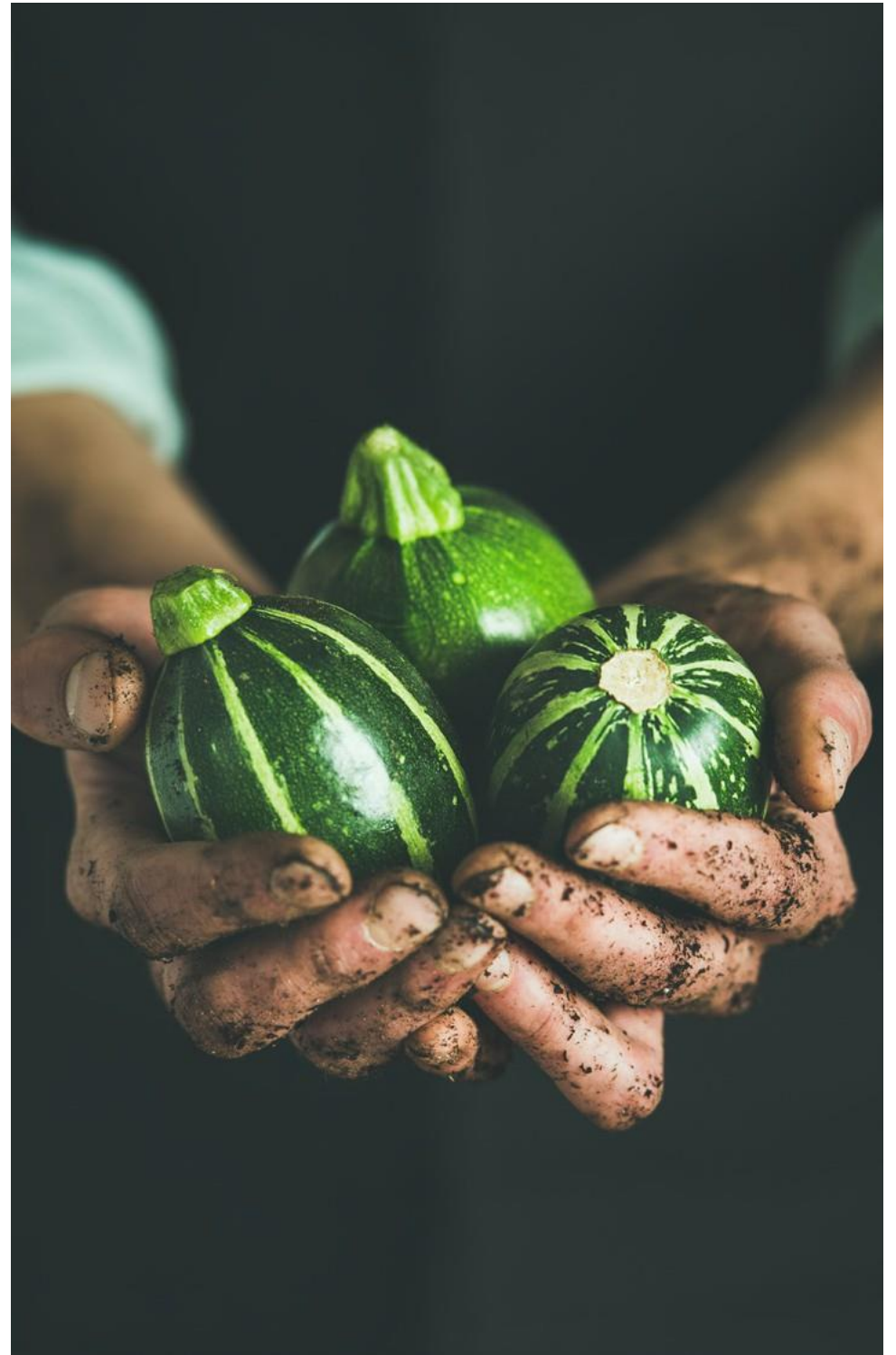
We see food as an agent to make a difference in the lives of our guests, the health of our planet, and the well-being of our communities. We have a long-standing commitment to responsible sourcing, fair food, and outreach.

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*)
- 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

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CONTINENTAL  
10.50 per person  
(5-person minimum)

Chobani Yogurt, Hard-boiled Egg, Fruit & Berry Cup, Granola  
Choice of Pre-packaged Muffin or Bagel

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TRADITIONAL  
AVOCADO TOAST  
10.50 per person  
(5-person minimum)

Smashed Avocado, Olive Oil, Chili Pepper, Sea Salt  
Grilled Sourdough, Hard-boiled Egg, Seasonal Mixed Berries

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FRESH FRUIT  
10.50 per person  
(5-person minimum)

Fresh Fruit & Berries, Hard-boiled Egg,  
Greek Yogurt Parfait, Mixed Berries, Granola





# BOARDS

## SAVORY BOARDS

(5-person minimum, unless otherwise noted)

### Garden Vegetable Crudité

Carrots, Tomatoes, Celery,  
Peppers, Roasted Pepper  
Hummus, Tzatziki

7.15 per person

### Mediterranean

Tahini Hummus, Baba  
Ghanoush, Shepherd's  
Salad, Grilled Pita

7.15 per person

### Tex-Mex Dip

Pico de Gallo, Guacamole, Salsa  
Verde, Tri-Color Tortilla Chips

7.15 per person

### Cheese & Fruit

Selection of Cheeses, Fresh  
Seasonal Fruit, Water Crackers

9.15 per person

### Graze

Sweet & Spicy Cashews, Vadouvan  
Almonds, Dried Fruits, Chocolate  
Covered Espresso Beans, Popcorn

7.15 per person

### Charcuterie

Prosciutto di Parma, Soppressata,  
Saucisson, Herb Crostini

12.50 per person  
(10-person minimum)

### Artisanal Cheese & Salumi

Prosciutto di Parma, Soppressata,  
Saucisson, Manchego, Beecher's  
Marco Polo, Bucheron Goat Cheese,  
Quince Paste, Honeycomb,  
Herb Crostini, Balsamic Figs

20.95 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

13.60 per person

### Italian Pastries

Cannoli, Rainbow  
Cookies, Biscotti

12.50 per person

### French Sweets

Petits Fours, French Macarons,  
French Butter Cookies

12.50 per person

# LUNCH PICNIC BOXES



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## DELI

18.50 per person  
(5-person minimum)

*Served with:*

Pasta Salad, Nut-free Pesto,  
Roasted Tomato,  
Caramelized Onion,  
Parmesan Chips & Choice  
of Oven Art Cookie or  
Brownie

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## CURATED BOWL

15.50 per person  
(10-person minimum)

*Served with:*

Grilled Broccolini, Pesto  
Farro Salad, Baby Tomato,  
Parmesan & Oven Art  
Cookie or Brownie

**Grilled Eggplant**, Red Lentil Hummus, Feta, Arugula, Wheat Wrap

**Roasted Sweet Peppers**, Fresh Mozzarella, Basil Pesto, Baby Arugula, Focaccia

**Balsamic Glazed Vegetable Wrap**, Hummus, Spinach, Wheat Wrap

**Grilled Chicken**, Avocado, Tomato, Lime, Wheat Wrap

**Smoked Turkey**, Swiss, Lettuce, Beefsteak Tomato, Parkerhouse Roll

**Buffalo Chicken Wrap** Buttermilk Fried Chicken, Blue Cheese, Frank's Red Hot

**Roasted Turkey**, Cheddar, Apple, Cranberry Mayo, Ciabatta

**Black Forest Ham**, Cheddar, Lettuce, Beefsteak Tomato, Sourdough Roll

**Bistro Grilled Steak**, Blue Cheese, Caramelized Onion, Dijon, Focaccia

**Roasted Beef**, Onion Marmalade, Brie, Ciabatta

**Bocadillo**, Serrano Ham, Parmesan, Tomato Conserva Spread, Ciabatta

**Albacore Tuna**, Lettuce, Beefsteak Tomato, 7-Grain

**Tuscan Prosciutto & Genoa Salami**, Asiago, Banana Peppers, Arugula,  
Roasted Peppers, Baguette

## Select up to 3:

Falafel, Sriracha Tzatziki

Chicken Milanese, Marinated Piquillo Peppers, Balsamic

Blackened Seared Salmon, Carolina Mustard Slaw

Miso Grilled Flank Steak, Stir-fried Shitake Mushrooms, Sesame, Scallion

# DESSERT, BEVERAGES & SNACKS

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## SNACKS

Kind Bar	2.50 per person
Rx Bar	3.40 per person
Luna Bar	3.20 per person
Clif Bar	3.15 per person
Assorted Trail Mix	4.15 per person
Skinny Pop Popcorn	1.85 per person
Assorted Chips	1.95 per person
Pretzels	1.85 per person

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## DESSERTS

Premium Cookies	4.45 per person
House-baked Cookies	3.40 per person
Assorted Brownies	3.40 per person
Full-sized Packaged Candy	2.95 per person

*(Peanut M&M, Kit Kat, Hershey Bar, Skittles, Sour Patch Kids)*

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## BEVERAGES

La Colombe Cold Brew	3.70 per person
Water Service	Delivery charge only
Citrus Infused Waters	Delivery charge only
Canned Water Bottle	1.95 per person
La Croix	1.85 per person
Assorted Canned Sodas	1.50 per person



# PASSED HORS D'OEUVRES

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

Select 6:

## **Veggie**

Butternut & Boursin Cheese Arancini, Sage,  
Hot Honey

Wild Mushroom & Artichoke, Tartlet, Thyme,  
White Truffle Oil, Chives

Gruyere Sourdough Grilled Cheese,  
Caramelized Onions

Heirloom Tomato Skewer, Fresh Mozzarella, Basil

Brie, Fig Jam, Crostini

## **Seafood**

Crab Cake, Cajun Remoulade

Shrimp Toast, Sesame, Black Garlic Aioli

Togarashi Seared Tuna, Rice Cracker,  
Yuzu Kosho Aioli, Scallion

New England Lobster Roll

Shrimp Tempura Roll, Eel Sauce,  
Scallions

## **Poultry**

Sesame Chicken Satay, Sweet Soy

Duck Pastrami, Grain Mustard, Gherkins, Raisin Walnut,  
Crostini

Spiced Chicken Kofta, Labneh Tzatziki, Pomegranate  
Molasses

Chicken Ropa Vieja Flauta, Lime Crema

Truffle Chicken Salad Tartlet, Chives, Parmesan

## **Meat**

Greek Lamb Meatball, Feta, Aleppo Pepper, Tzatziki

Serrano Ham, Manchego, Quince Paste, Piquillo Pepper  
Puree, Crostini

Nduja & Fontina Panini, Ciabatta

Classic Bistro Sliders, Cheddar, Sriracha Ketchup

Pepper Crusted Filet, Horseradish Cream, Chive, Crostini

## **Dessert**

Dark Chocolate Mousse Tart

Assorted Mini Cheesecakes Bites

Lemon Tart

Chocolate Petits Fours

French Macarons

*Additional Labor Fees Apply*







# BAR

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*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.*

2.15 per beer bottle

34.00 per house red, white, or sparkling wine bottle

68.50 per champagne bottle

## **Beer & Wine**

18.25 per person, 2-hour reception

Choice of 2 House Red & 2 House White Wines

Imported & Domestic Beer

Sodas, Juices & Water

## **Standard**

23.50 per person, 2-hour reception

Choice of 2 House Red & 2 House White Wines

Imported & Domestic Beer

House Select Liquors & Accompaniments

Sodas, Juices & Water

## **Top Shelf**

29.00 per person, 2-hour reception

Choice of 2 House Red & 2 House White Wines

Imported & Domestic Beer

Premium Liquors & Accompaniments

Sodas, Juices & Water



# BAR

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## SPECIALTY COCKTAILS

8.25 per person

Warm Mulled Vanilla Bourbon Apple Cider  
Ginger Pear Vodka Mule  
Honey Citrus Gin Spritz

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## SPECIALTY MOCKTAIL

6.30 per person

Blood Orange Rosemary Smash

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## 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  
Athletic Free Wave Hazy IPA

Sommelier available upon request \$500.00

Mixologist available upon request \$325.00

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## SNACKS

Mixed Nuts	5.25 per person
Tortilla Chips, Salsa	5.25 per person
Flavored Popcorn	5.25 per person
Fruit & Nut Trail Mix	5.25 per person
Premium Chips	5.25 per person

# STAFFING CHARGES

STAFFING CHARGES	PRICING METHOD	PRICING
Bartender	per hour	66.00
Butler	per hour	66.00
Captain	per hour	86.00
Coat Check	per hour	54.00
Cook	per hour	56.00
Chef	unit	350.00
Overtime	per hour	66.00
Pantry Supervisor	per hour	80.00
Porter	per hour	45.00
Runner / Barback	per hour	53.00
Water Service (1-24 people)	unit	5.25
Water Service (25-49 people)	unit	10.50
Water Service (50-74 people)	unit	15.75
Water Service (75-100 people)	unit	21.00
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

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Fall/Winter 2025-2026

With a 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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