

# CATERING MENU

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Spring / Summer 2025

1285 Roof Terrace



# 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.

## Roof Deck Occupancy

Occupancy for a cocktail hour or meet ups is 60. 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. External alcohol is not permitted.

## 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](http://goto/wifi).

## Rentals/Flowers

Rentals and flowers 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, 212-713-1868 (1285/787).

*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

10.00 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

10.00 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

10.00 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

6.75 per person

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

### Mediterranean

6.75 per person

Tahini Hummus, Babaganoush,  
Shepherd's Salad, Grilled Pita

### Tex-Mex Dip

6.75 per person

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

### Cheese & Fruit

8.75 per person

Selection of Cheeses, Fresh Seasonal  
Fruit, Water Crackers

### Graze

6.75 per person

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

### Charcuterie

11.95 per person

(10 person minimum)

Prosciutto di Parma, Soppressata,  
Saucisson, Herb Crostini

### Artisanal Cheese & Salumi

19.95 per person

(20 person minimum)

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

## SWEET BOARDS

(5 person minimum)

### Cookies & Brownies

7.25 per person

Assorted Cookies, Brownies,  
Blondies

### Chocolate Lovers

12.95 per person

Chocolate Covered Strawberries,  
Brownies, Mini Chocolate Cupcakes,  
Chocolate Covered Pretzels

### Italian Pastries

11.95 per person

Cannoli, Rainbow Cookies,  
Biscotti

### French Sweets

11.95 per person

Petits Fours, French Macarons,  
French Butter Cookies



# LUNCH PICNIC BOXES

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## DELI

10.10 per person

(5 person minimum)

*Served with:*

Grilled Broccolini

Classic Caesar Salad with  
Croutons, Anchovies &  
Parmesan

Green Garbanzo,  
Cucumber & Radish Salad,  
Olive, Harissa Dressing

*Choice of:*

Oven Art Cookie or  
Brownie

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## CURATED BOWL

15.00 per person

(10 person minimum)

*Served with:*

Green Garbanzo,  
Cucumber & Radish Salad,  
Olive, Harissa Dressing

*Choice of:*

Oven Art Cookie or  
Brownie

**Caprese** Heirloom Tomato, Pesto, Fresh Mozzarella, Ciabatta

**Pesto Portobello** Boursin, Arugula, Sourdough

**Falafel Wrap** Red Pepper Hummus, Pepitas, Tomato, Spinach Wrap

**Chicken Milanese** Baby Arugula, Fresh Mozzarella, Balsamic Glaze, Focaccia

**Turkey Gruyère** Spinach, Gruyère, Sundried Tomato Pesto, Focaccia

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

**Turkey BLT** Bacon, Avocado, Mayonnaise, Baguette

**Black Forest Ham** Pepper Jack, Honey Mustard, Parker House Roll

**Roast Beef** Provolone, Red Onion Jam, Baby Greens, Ciabatta

**Prosciutto** Fresh Mozzarella, Fig Chutney, Tomato Focaccia

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

**Smoked Ham** Cheddar, Lettuce, Tomato, Sourdough

**Roasted Turkey** Swiss, Lettuce, Tomato, Parker House Roll

## Select up to 3:

Cauliflower Steak, Herb Puree, Lemon Zest

Chicken Milanese, Heirloom Tomato & Arugula Salad

Pistachio Crusted Salmon, Roasted Fennel & Onion

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



# BEVERAGES

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**La Colombe Cold Brew**

3.50 per person

**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**

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

Grilled Halloumi, Cantaloupe, Mint Pesto

Fig Jam, Brie, Crostini

## **Seafood**

Pan con Tomate, White Sardines, Extra Virgin Olive Oil

Crab Cake, Lemon Caper Aioli

New England Lobster Roll

## **Poultry**

Thai Chicken Satay, Peanut Sauce

Duck Pastrami, Grain Mustard, Gherkins, Raisin Walnut Crostini

Curried Chicken Salad, Raisin Walnut Crostini, Toasted Coconut

## **Meat**

Pepper Crusted Filet, Horseradish Cream, Chive, Crostini

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

Corn Tostada, Carne Asada, Smokey Pepper Purée, Cilantro

## **Dessert**

Lemon Tart

Chocolate Petits Fours

French Macarons

*Additional Labor Fees Apply*







# EVENING

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## 3-COURSE DINNER

(5 person minimum, 12 person maximum)  
125.00 per person

Includes House Red & White Wine  
Selection of Premium Coffee, Tea, Sodas, Water  
1 Starter, 2 Entrees, 1 Dessert

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## 4-COURSE WINE PAIRING DINNER

(5 person minimum, 12 person maximum)  
170.00 per person

Custom Menu Designed with UBS Reserve Wines  
Dedicated Sommelier\*  
1 Starter, 2 Entrees, Cheese Course, 1 Dessert

\*Dedicated sommelier \$500.00

*Please make your selections from the following menu.  
Custom menus are available upon request.*



# EVENING

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## STARTERS

Watercress, Artichokes & Endive, Shaved Manchego, Green Herb Dressing

Baby Gem Lettuce Wedge Salad, Sugar Bomb Tomato, Shaved Red Onion, Danish Blue Cheese Dressing

Classic Caesar Salad, Romaine, Sourdough Croutons, Creamy Caesar Dressing, Parmesan

Rocket Arugula, Frisée, Heirloom Toy Box Tomatoes, Walnuts, Ricotta Salatta, Roasted Garlic White Balsamic Dressing, Basil

Baby Chicory Greens, Strawberries, Boursin, Toasted Almonds, Aged Balsamic Vinaigrette

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## ENTREES

Inari Tofu Shiitake, Quinoa, Edamame, Pickled Baby Carrots & Sweet Chili, Japanese Eggplant

Wild Mushroom Ravioli, Sautéed Baby Spinach, Vodka Sauce, Basil, Shaved Asiago

Pan-seared Striped Bass, Quinoa, Herbs, Oven Dried Tomatoes, Kale, Charred Patty Pan Squash, Smoked Tomato Broth

Grilled Faroe Island Salmon, Herb Polenta, Truffle Tremor Goat Cheese, Spinach, Port Wine Reduction

Pan-roasted Chicken Breast, Toasted Fregola, Spring Peas, Brown Butter, Haricot Vert, Maitake Mushrooms, Truffle Pan Gravy

Shallot Herb Frenched Chicken Breast, Farro Asparagus Risotto, Asiago, Grilled Broccolini, Wild Mushroom Pan Gravy

Cast Iron Seared Filet Mignon, Truffled Pomme Purée, Baby Vegetables, Chive Purée, Au Poivre Sauce

Colorado Lamb Chops, Goat Cheese Risotto, Fine Herbs, Thumbelina Carrots, Zinfandel Demi, Rosemary

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## DESSERTS

Lemon Raspberry Layer Cake

Petits Fours Tasting

Cookies & Crème Cheesecake

Seasonal Fruit & Berries

Belgian Chocolate Petite Gateau



# 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 13.*

*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, or Sparkling Wine Bottle

65.00 per Champagne Bottle

## **Beer and Wine** 17.00 per person, 2-hour reception

Choice of 2 House Red & 2 House White Wines

Imported & Domestic Beer

Sodas, Juices & Water

## **Standard** 22.00 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** 27.00 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

8.00 per person

Spiced Sangria (Choice of red or white)  
Apple Cinnamon Hot Toddy  
Maple Pomegranate Tequila Punch

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## SPECIALTY MOCKTAIL

6.00 per person

Cranberry Citrus Fizz

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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

<b>Mixed Nuts</b>	5.00 per person
<b>Tortilla Chips, Salsa</b>	5.00 per person
<b>Flavored Popcorn</b>	5.00 per person
<b>Fruit &amp; Nut Trail Mix</b>	5.00 per person
<b>Premium Chips</b>	5.00 per person



# STAFFING CHARGES

STAFFING CHARGES	PRICING METHOD	PRICING
Bartender	per hour	54.00
Butler	per hour	54.00
Captain	per hour	86.00
Coat Check	per hour	54.00
Cook	per hour	40.00
Chef	per unit	350.00
Overtime	per hour	43.00
Pantry Supervisor	per hour	80.00
Porter	per hour	22.00
Runner/ Barback	per hour	30.00
Water Service (1-24 people)	unit	5.00
Water Service (25-49 people)	unit	10.00
Water Service (50-74 people)	unit	15.00
Water Service (75-100 people)	unit	20.00
<p>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.</p>		

# CONTACT US

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Spring/Summer 2025

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!

## **Catering Services**

Email: [sh-americas-cateringservices@ubs.com](mailto:sh-americas-cateringservices@ubs.com)

## **Jennifer Collazo**

Regional Director

Email: [jennifer.collazo@ubs.com](mailto:jennifer.collazo@ubs.com)

