

CATERING MENU

Spring / Summer 2025

1285 Roof Terrace



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. 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](#).

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

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

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

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

DELI

15.00 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

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

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

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

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

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

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

DESSERTS

Lemon Raspberry Layer Cake

Petits Fours Tasting

Cookies & Crème Cheesecake

Seasonal Fruit & Berries

Belgian Chocolate Petite Gateau



BAR

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

SPECIALTY COCKTAILS

8.00 per person

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

SPECIALTY MOCKTAIL

6.00 per person

Cranberry Citrus Fizz

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

SNACKS

Mixed Nuts	5.00 per person
Tortilla Chips, Salsa	5.00 per person
Flavored Popcorn	5.00 per person
Fruit & Nut Trail Mix	5.00 per person
Premium Chips	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
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 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

Jennifer Collazo

Regional Director

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