

ROLLING TABLES (10 person minimum)

Sushi and Sashimi	25 per person	Quantity	Asian Noodle and Dim Sum	20 per person	Quantity
chef prepared select specialty rolls		_____	steamed dim sum		_____
asian-inspired garnish		_____	crispy spring rolls		_____
			shiitake soba noodle stir fry		_____
Poke and Crudo	25 per person	Quantity	Taqueria	25 per person	Quantity
chef select chirashi bowl		_____	mesquite grilled chicken tacos		_____
tuna mango poke		_____	pico de gallo, guacamole		_____
Texas BBQ	20 per person	Quantity	chili-lime roasted vegetables		_____
pulled pork		_____	charred corn salsa		_____
charred corn salad		_____	fresh corn tortillas		_____
harvest vegetable chili		_____			_____

LUNCH ENTREES

Room Temperature (5 person minimum)	9.95 per person	Quantity	Hot (10 person minimum)	9.95 per person	Quantity
grilled free-range chicken paillard, apple celery slaw, watercress, cranberries		_____	turmeric seared chicken, smashed sweet potato, olive oil brussels sprouts		_____
garlic rosemary chicken, roasted sweet and purple potatoes, heirloom carrots		_____	braised short ribs, pumpkin brown rice, tomato broccolini		_____
thyme roasted turkey, mustard braised brussels sprouts		_____	roasted beef sirloin, potato horseradish galette, red wine jus		_____
rosemary beef tenderloin, roasted figs, cipollini onions		_____	cider brined turkey breast, roasted parsnips, green beans, crispy shallots		_____
pesto grilled jumbo shrimp, pappardelle pasta, white beans, spiral vegetables		_____	tamarind shrimp, green papaya vegetable, rice noodles		_____
mezze platter, roasted vegetables, grape leaves, feta, chickpea falafel, hummus		_____	wild mushroom chicken scaloppini, thyme roasted fall vegetables		_____
roasted root vegetable tart, pickled shaved vegetables, sunchoke chips		_____	grilled skuna bay salmon, peruvian quinoa, lemon asparagus		_____
	9.95 per person	Quantity	slow roasted tomato chicken pea stew, grain pilaf, autumn vegetables		_____
Sides			crispy eggplant parmesan, baby peppers, shaved mozzarella, basil		_____
organic mixed greens, cranberry vinaigrette		_____	Enhancements		
kale salad, caesar dressing		_____	house made soup & chili		5 per person
roasted root vegetables, pumpkin seed oil		_____	bread basket		2 per basket
sweet potato salad, maple mustard vinaigrette		_____	brodo bone broth		7 per person
orecchiette pasta salad, basil pesto, fresh mozzarella, tomato		_____	chicken		_____
bulgur wheat tabbouleh, cranberries, feta		_____	hearth		_____
seven grain salad, roasted squash, arugula		_____	seaweed + mushroom		_____
olive french bean salad, pressed lemon olive oil		_____			_____
heirloom roasted beets, crumbled goat cheese		_____			_____
grilled asparagus, shaved parmesan		_____			_____
turmeric roasted cauliflower, flax seed breadcrumbs		_____			_____
heirloom tomato & mozzarella, basil oil		_____			_____

PLATED

Pre-Set: Chef-Crafted Custom Menu: Includes Entree & Dessert	35 per person	Quantity
_____	_____	_____

BEVERAGES

	Quantity		Quantity
premium coffee & tea	5.00 per person	_____	kombucha
La Colombe cold brew	3.50 per person	_____	3.99 per person
La Colombe cold brew (lemon/grapefruit)	3.50 per person	_____	_____
water service vivreau	delivery charge only	_____	freshly squeezed orange juice
citrus infused waters	delivery charge only	_____	2.55 per person
agua fresca	1.75 per person	_____	_____
la croix	1.75 per person	_____	assorted juices
acqua panna	1.85 per person	_____	1.95 per person
brewed dammann iced tea	10.00 per pitcher	_____	_____
snapple iced tea	1.75 per person	_____	assorted canned sodas
			1.40 per person

			laird superfood creamer
			1.50 per item

			laird cacao creamer
			1.50 per item

			laird turmeric creamer
			1.50 per item

			laird hydrate
			1.50 per item

			laird dairy free superfood creamer
			1.50 per item

DINING GUIDE

Conference Center Phone: 201.352.7400
 New York: 212.713.4897 / New Jersey: 201.352.0548
***Your order is not confirmed until you receive a confirmation from us.**

*Once the form is filled out, please e-mail it to: sh-americas-conferenceservices@ubs.com
 *There will be an additional charge for missing equipment.
 *For special requests and customized menus, please consult the Catering Manager.

NOTES