

# CATERING MENU

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Spring & Summer 2026

Lincoln Harbor



# 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.

## 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 \$5.25 are subject to an unmet minimum fee.

## 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. All events with alcohol held at Lincoln Harbor require a minimum of 17 days notice.

Please reach out to the Catering Manager for more details.

## 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. 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.

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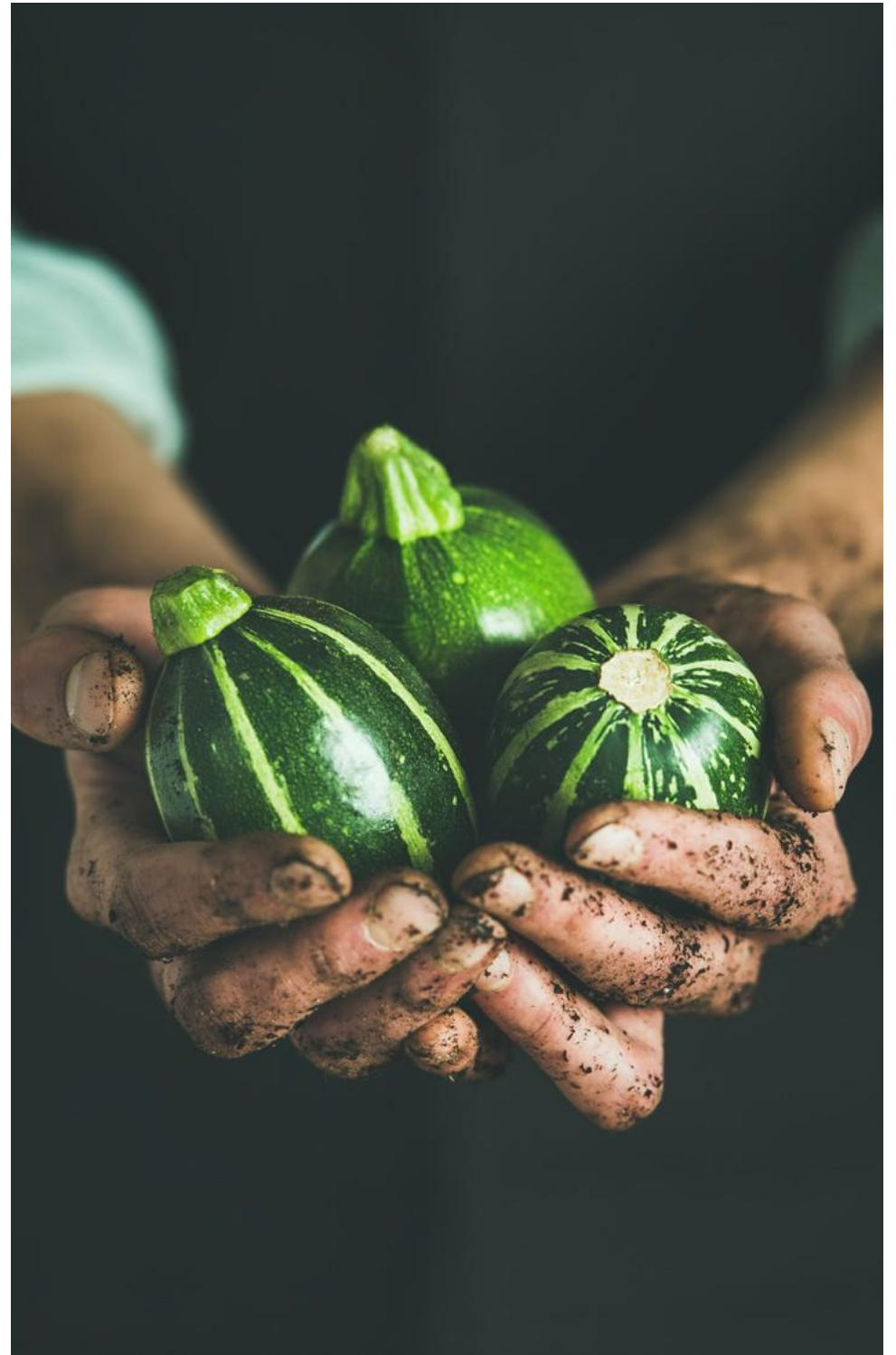
We see food as an agent to make a difference in the lives of our guests, the health of our planet, and the well-being of our communities. We have a long-standing commitment to responsible sourcing, fair food, and outreach.

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

## BUFFETS

All buffet packages include still & sparkling water service.  
All breakfast packages include premium coffee & tea service.

### CONTINENTAL

12.90 per person  
(no min required)

Sliced Fresh Fruit & Berries  
Assorted Pastries, Mini Bagels & Muffins  
Cream Cheese, Butter & Preserves

*Add on: Smoked Salmon Platter, Lemon, Tomato, Capers, Dill, Red Onions - \$9.40*

### PREMIUM CONTINENTAL

19.90 per person  
(10-person minimum)  
48 hours notice  
required\*

Sliced Fresh Fruit & Berries  
Balthazar's Pastries, Canelés, Kouign Amann, Everything Croissant with Cheese  
*Add on: Smoked Salmon Platter, Lemon, Capers, Dill, Red Onions - \$9.40*

### ARTISAN BREAKFAST BAR

20.75 per person  
(10-person minimum)

Avocado Toast, Lemon, Rustic Bread  
Lemon Whipped Ricotta & Macerated Strawberry Toast, Multigrain Bread  
Cage-free Egg Bites, Sautéed Spinach, Fontina, Sun-dried Tomato  
Overnight Oats, Chia, Blueberry, Almond Milk, Honey, Toasted Almonds  
Sausiccion, Brie, Figs  
Seasonal Whole Fruit

### HOT

21.95 per person  
(10-person minimum)

Sliced Fresh Fruit  
Fingerling Potato &  
Pepper Hash

#### Select 1:

Southwest Tofu Scramble  
Scrambled Cage-free Eggs, Chives

#### Select 2:

Vegetarian Sausage  
Nueske Smoked Bacon  
Chicken Apple Sausage

# BREAKFAST

## BUFFETS

All buffet packages include still & sparkling water service.  
All breakfast packages include premium coffee & tea service.

## BREAKFAST SANDWICHES

20.95 per person  
(5-person minimum)  
Served with sliced fruit and berries

## BETTER FOR YOU

18.85 per person  
(10-person minimum)

## BALANCE

12.55 per person  
(5-person minimum)  
Additional selections  
4.45 per person

## RAPID RESPONSE

13.65 per person  
Available for requests  
past the cut-off time

### Select 3:

Egg White, Asparagus, Boursin, Wheat Wrap  
Egg, Cheddar, Brioche  
Egg, Ham, Grilled Peppers, Pepper Jack, Wrap  
Nueske BLT, Brioche  
Smoked Salmon Multigrain Tartine, Scallion  
Cream Cheese, Capers, Dill (open-faced)

Cage-free Egg Whites, Sauteed  
Mushroom & Chive Frittata  
Sweet Potato, Kale & Pepper Hash  
Charred Romanesco Cauliflower  
Fresh Berry Bowl  
Very Berry Chia Pudding, Soy Milk

### Select 2:

Mini Bagels, Cream Cheese, Butter, Jelly  
Sliced Fruit & Berries  
Seasonal Whole Fruit  
Greek Yogurt Parfait, Mixed Berries, Granola  
Overnight Oats, Chia, Blueberry,  
Almond Milk, Honey, Toasted Almonds

Assorted Kind Bars  
Whole Fruit  
Oatmeal Cups

Egg White, Turkey Bacon, Spinach,  
7-Grain Roll  
Southwest Omelet Burrito, Peppers, Onions,  
Pepper Jack  
Egg, Bacon, Cheddar, Brioche

\*Plant-forward substitution available upon  
request: Southwest Tofu Scramble,  
Vegetarian Sausage

Assorted Danish & Pastries  
Avocado Toast  
Hard-boiled Eggs  
Packaged Greek Yogurt





# BREAKFAST ADD-ONS

(5-person minimum)

All add-ons must be ordered with an existing package.

Sliced Fruit & Berries	5.00 per person
Seasonal Whole Fruit	1.55 per person
Greek Yogurt Parfait, Mixed Berries, Granola	4.75 per person
Overnight Oats, Chia, Blueberry, Almond Milk, Honey Toasted Almonds	2.65 per person
Mini Bagels, Butter, Cream Cheese, Preserves	2.65 per person
Hard-boiled Eggs	4.00 per person
Scrambled Cage-free Eggs, Chives	5.20 per person
Cage-free Egg Bites, Sautéed Spinach, Fontina, Sun-dried Tomato	5.20 per person
Nueske Bacon	5.20 per person
Chicken Apple Sausage	5.20 per person

# LUNCH

## POWER BOWL

19.50 per person  
(10-person minimum)  
Includes still & sparkling water service

### Select 2 Power Grain Salads:

#### Bistro

Beluga Lentils, Freekeh, Spring Peas, Shaved Fennel, Roasted Shallots, Baby Artichokes, Maitake & Honshemeji Mushrooms, Arugula, Champagne Vinegar, Chives, Chervil, White Truffle Extra Virgin Olive Oil

#### Toppings

Almonds, Goat Cheese, Crispy Bacon Crumbles

#### Mezze

Heirloom Quinoa Blend, Bulgar Wheat, Cucumber, Za'atar Spiced Crispy Garbanzo, Green Garbanzo, Grilled Asparagus, Baby Tomato, Spinach, Parsley, Oregano, Tahini Lemon Vinaigrette

#### Toppings

Dukkah, Kalamata Olives, Feta

#### Latin

Farro, Shredded Kale, Grilled Corn, Black Bean, Avocado, Pickled Red Onion, Charred Poblano, Mango, Crispy Tortilla Strips, Cilantro, Lime, Extra Virgin Olive Oil

#### Toppings

Pepitas, Raisins, Cotija Cheese

### Select 2 Proteins\*

Grilled Tofu, Chickpea Falafel, Herb Grilled Chicken, Pepper Crusted Strip Steak, Grilled Salmon

\*Additional Protein 7.00 per person

## ARTISANAL FLATBREAD

15.25 per person  
(5-person minimum)  
Includes still & sparkling water service  
Select up to 3 flatbreads & 1 room temperature side.

### Served room temperature:

#### Grilled Asparagus

Harissa Pepper Puree, Feta, Parsley

#### Wild Mushroom

Goat Cheese, Shallots, Chives

#### Heirloom Tomato

Heirloom Tomato, Mozzarella, Basil

#### BBQ Chicken

Scallions, Bacon, Cheddar

#### Buffalo Chicken

Shaved Celery, Frank's Red Hot, Blue Cheese

#### Pesto Chicken

Asiago, Peppadew, Chili

#### Chorizo

Shaved Asparagus, Aji Verde Sauce, Asiago, Oaxaca Cheese

#### Shaved NY Strip Steak

Caramelized Onions, Shaved Kale, Boursin Cheese

#### Prosciutto

Fig Jam, Fontina, Arugula, Aged Balsamic

#### Gremolata Shrimp

Sautéed Red Onion, Cherry Peppers, Sliced Caperberry, Asiago





# LUNCH

## **DELI\***

15.25 per person  
(5-person minimum)  
Includes still & sparkling water service  
Select up to 3 sandwiches & 1 room temperature side:

### **Charred Eggplant**

Shaved Parmesan, Arugula, Smokey Romesco, Baguette

### **Roasted Sweet Peppers**

Fresh Mozzarella, Basil Pesto, Baby Arugula, Focaccia

### **Caponata Roasted Vegetables**

Peppers, Eggplant, Squash, Mushroom, Olives, Feta, Tomato, Wheat Wrap

### **Grilled Chicken Caesar**

Parmesan, Romaine, Caesar Dressing, Wrap

### **Chicken Milanese**

Asiago, Heirloom Tomato, Baby Arugula, Sun-dried Tomato & Roasted Garlic Aioli, Focaccia

### **Buffalo Chicken Wrap**

Blue Cheese, Frank's Red Hot

## **BUTCHER BLOCK**

15.25 per person  
(5-person minimum)  
Served with mixed garden salad  
& still & sparkling water service  
Lettuce Wraps, Artisanal Bread Selection,  
Grilled Seasonal Vegetables  
Chickpea Falafel, All-natural Deli Meats,  
Grilled Free-range Chicken, Albacore Tuna Salad  
Assorted Cheeses  
House-made Pickles, Mustard, Mayo

### **Turkey BLT**

Avocado, Bacon, Pepper Jack, Chipotle Mayo, Ciabatta

### **Black Forest Ham**

Cheddar, Lettuce, Beefsteak Tomato, Sourdough Roll

### **Roast Turkey**

Gruyere, Baby Spinach, Sun-dried Tomato Pesto, Focaccia

### **Roasted Beef**

Brie, Arugula, Horseradish Aioli, Sourdough Roll

### **Chorizo**

Chorizo, Manchego, Sun-dried Tomato Spread, Arugula, Baguette

### **Albacore Tuna**

Dijon, Red Onion, Lemon, Lettuce, Beefsteak Tomato, Parkerhouse Roll

### **Prosciutto**

Soppressata, Mortadella, Fresh Mozzarella, Basil, Tomato, Ciabatta

*\*Rapid Response: Chef's choice of sandwiches and side are available for requests past the cut off time.*

*If you have a food allergy, please notify us*



# LUNCH

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## CHEF-CURATED PACKAGES

All chef-curated packages include still & sparkling water service (15-person minimum)

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### MEXICAN

20.95 per person

**Served Hot:**

Chipotle Chicken Machaca  
Beef Picadillo  
Mexican Rice  
Braised Black Beans  
Pico de Gallo, Salsa Verde, Cotija Cheese, Shredded Lettuce, Guacamole, Sour Cream, Flour Tortilla, Taco Shells, Nacho Chips

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### STEAKHOUSE

20.95 per person

**Served Hot:**

Slow-roasted Young Chicken, Truffle Chicken Jus, Fried Maitake, Chervil  
Grilled NY Strip Loin, Cabernet Demi-Glace  
Grilled Broccolini  
Garlic Herb Roasted Heirloom Fingerling Potato

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### MEDITERRANEAN

20.95 per person

**Served Hot:**

Lemon Oregano Chicken Breast, Harissa Sauce, Parsley, Dill & Oregano  
Seared Bronzino, Lemon, Olive Oil, Capers, Parsley  
Haricot Vert, Roasted Garlic, Fresh Herbs  
Creamy Toasted Walnut Farro, Brown Butter, Sage

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### PACIFIC RIM

20.95 per person

**Served Room Temperature:**

Honey Hoisin Flank Steak, Pickled Daikon Radish & Carrot Slaw  
Ginger Lemongrass Shrimp, Mango Chili Sauce, Watercress  
Stir-fried Cremini, Shiitake, Oyster Mushrooms, Scallion, Sesame, Soy  
Chili Lime Cucumber Watermelon Salad, Sambal



# LUNCH

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## PREMIUM CHEF-CURATED PACKAGES

All chef-curated packages include still & sparkling water service  
(15-person minimum)

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## SUSHI & SASHIMI BAR

26.25 per person

Avocado Cucumber Roll, Eel Avocado Roll, California Roll, Spicy Tuna Roll, Tuna Cucumber Roll, Salmon Avocado Roll

Wakame Salad

Edamame

Salmon Sashimi, Pea Shoots, Wasabi Oil

Lemongrass Chicken Dumpling

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## ITALIAN COUNTRYSIDE

30.50 per person

### Served Room Temperature:

Chicken Milanese, Bruschetta Tapenade, Mozzarella, Tomato, Basil Pesto

Pan-seared Salmon, White Wine, Lemon, Red Onions, Caperberry & Toy Box Tomato Relish

Orecchiette, Broccoli Rabe, Roasted Garlic, Red Chili, Parmesan, Lemon

Eggplant Caponata Salad, Olives, Capers

Rocket Arugula, Toasted Pine Nuts, Burrata, Aged Balsamic

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## BETTER FOR YOU

23.00 per person

Pan-seared Chicken, Roasted Red Pepper Puree, Parmesan

Herb-roasted Arctic Char, Chimichurri

Pesto Farro Salad, Baby Tomato, Parmesan

Baby Arugula, Red Onion, Baby Tomato, Cucumber, Balsamic Vinaigrette

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## BISTRO

35.75 per person

### Served Hot:

Roasted NY Strip Loin, Wild Mushroom Duxelles, Bordelaise

Char-grilled Romanesco, Lemon Caper Beurre Noisette

### Served Room Temperature:

Jumbo Grilled Shrimp, Baby Gem Lettuce, Ruby Red Grapefruit, Chervil Dressing

Haricot Vert, Toasted Almonds, Port Braised Shallots, Fine Herb Vinaigrette



# LUNCH

## ROOM TEMPERATURE ENTREES

20.95 per person\*  
(10-person minimum)  
Includes still & sparkling water service  
Select 2 proteins & 2 sides:

### Falafel

Sriracha Tzatziki

### Chicken Milanese

Heirloom Tomato & Baby Arugula Salad

### Grilled Chicken

Aji Verde Sauce, Cilantro

### Honey Hoisin Flank Steak

Pickled Daikon Radish & Carrot Slaw

### Mojo Marinated Pork Tenderloin

Spicy Avocado Yogurt Crema

### Blackened Seared Salmon

Carolina Mustard Slaw

### Ginger Lemongrass Shrimp

Mango Chili Sauce, Watercress

## Better For You Selections

### Pan-seared Chicken

Roasted Red Pepper Puree, Parmesan

### Herb-roasted Arctic Char

Chimichurri

*\*Additional protein 7.30 per person*

## HOT ENTREES

20.95 per person\*  
(10-person minimum)  
Includes still & sparkling water service  
Select 2 proteins & 2 sides:

### Char-grilled Eggplant Steak

Green Tahini Sauce, Lemon Zest

### Charred Romanesco

Lemon Caper Beurre Noisette

### Penne alla Vodka

Green Peas, Blistered Tomato, Parmesan

### Lemon Oregano Chicken Breast

Harissa Sauce, Parsley, Dill & Oregano

### Slow-roasted Young Chicken

Truffle Chicken Jus, Fried Maitake, Chervil

### Grilled NY Strip Loin

Cabernet Demi-Glace

### Seared Bronzino

Lemon, Olive Oil, Capers, Parsley

## Better For You Selections

### Grilled Salmon

Fava Bean Salad, Tarragon, Extra Virgin Olive Oil

### Pork Tenderloin

Roasted Apple, Fennel & Red Onion

*\*Additional protein 7.30 per person*

*If you have a food allergy, please notify us*



# LUNCH

## ROOM TEMPERATURE SIDES

*Additional sides 4.15 per person*

- Lemon Grilled Asparagus
- Farro Tabbouleh
- Grilled Broccolini
- Sesame Snow Peas, Peppers, Shiitake, Scallion
- Chili Lime Cucumber Watermelon Salad
- Pasta Salad, Nut-free Pesto, Roasted Tomato, Caramelized Onion, Parmesan
- Baby Kale & Romaine Salad, Radishes, Dried Cherries, Toasted Almonds, Balsamic Vinaigrette
- Watercress & Endive Salad, Shaved Pears, Red Onion, Blue Cheese, Ranch Dressing
- Classic Caesar Salad, Croutons, Parmesan
- Classic Potato Salad
- House Potato Chips

## Better For You Selections

- Pesto Farro Salad, Baby Tomato, Parmesan
- Baby Arugula, Red Onion, Baby Tomato, Cucumber, Balsamic Vinaigrette

## HOT SIDES

*Additional sides 4.15 per person*

- Haricot Vert Almondine
- Grilled Broccolini
- Stir-fried Cremini, Shitake, Oyster Mushrooms, Scallion, Sesame, Soy
- Honey Roasted Baby Heirloom Carrots, Thyme
- Sautéed Cremini, Baby Tomato, Spinach, Shallots
- Roasted Romanesco Cauliflower, King Trumpet Mushroom, Hazelnuts
- Lemon Grilled Asparagus
- Mushroom Risotto, Parsley, Parmesan
- Garlic Herb Roasted Heirloom Fingerling Potato
- Rice Pilaf, Parsley
- Red Bliss Mashed Potatoes, Chives
- Fragrant Red Lentil & Jasmine Rice, Ginger, Scallions
- Creamy Toasted Walnut Farro, Brown Butter, Sage

## Better For You Selections

- Maple Glazed Sweet Potatoes
- Sauteed Rainbow Carrots & Asparagus

# SNACKS & DESSERT

## 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
Assorted Mini Bagels	2.65 per person

## UBS Packaged Mints

4.25 per small bowl (25 servings)
8.25 per medium bowl (50 servings)

## FRUIT & YOGURT

Sliced Fruit & Berries	5.00 per person
Seasonal Whole Fruit	1.55 per person
Assorted Individual Greek Yogurt	3.40 per person
Parfait	4.75 per person
<i>(Greek Yogurt, Mixed Berries, Granola)</i>	

## DESSERTS

Premium Cookies	4.45 per person
House Baked Cookies	3.40 per person
Assorted Mini Muffins	2.90 per person
Assorted Pastries	3.40 per person
Assorted Brownies	3.40 per person
Assorted Mini Cupcakes	3.40 per person
Assorted French Macarons	4.45 per person
Assorted Petits Fours	4.45 per person
Assorted Nut-based Friandises	4.45 per person
Assorted Biscotti	3.65 per person
Full-sized Packaged Candy	2.90 per person
<i>(Peanut M&amp;Ms, Kit Kat, Hershey Bar, Skittles, Sour Patch Kids)</i>	

## CUSTOM CAKES

*Please inquire with the catering manager for cake selections & pricing. Custom inscriptions & decorations available.*



# SNACKS & DESSERT

## SAVORY BOARDS

(5-person minimum, unless otherwise noted)

**Garden Vegetable Crudité** 7.15 per person  
Carrots, Tomatoes, Celery, Peppers,  
Roasted Pepper Hummus, Tzatziki

**Mediterranean** 7.15 per person  
Tahini Hummus, Baba  
Ghanoush, Shepherd's Salad,  
Grilled Pita

**Tex-Mex Dip** 7.15 per person  
Pico de Gallo, Guacamole,  
Salsa Verde, Tri-color Tortilla Chips

**Cheese & Fruit** 9.15 per person  
Selection of Cheeses, Fresh Seasonal  
Fruit, Water Crackers

**Graze** 7.15 per person  
Sweet & Spicy Cashews, Vadouvan  
Almonds, Dried Fruits, Chocolate  
Covered Espresso Beans, Popcorn

**Charcuterie** 12.50 per person  
(10-person minimum)  
Prosciutto di Parma, Soppressata,  
Saucisson, Herb Crostini

**Artisanal Cheese & Salumi** 20.95 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** 7.60 per person  
Assorted Cookies,  
Brownies, Blondies

**Chocolate Lovers** 13.60 per person  
Chocolate Covered Strawberries,  
Brownies, Mini Chocolate Cupcakes,  
Chocolate Covered Pretzels

**Italian Pastries** 12.55 per person  
Cannoli, Rainbow Cookies,  
Biscotti

**French Sweets** 12.55 per person  
Petits Fours,  
French Macarons,  
French Butter Cookies





# BEVERAGES

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Premium Coffee & Tea	5.25 per person
La Colombe Cold Brew	3.70 per person
Saratoga Still Water 12 Oz	1.60 per person
Saratoga Sparkling Water 12 Oz	1.60 per person
Saratoga Still Water 28 Oz	2.95 per person
Saratoga Sparkling Water 28 Oz	2.95 per person
Water Service, Vivreau	Delivery charge only
Citrus Infused Waters	Delivery charge only
La Croix	1.85 per person
Assorted Bottled Iced Tea	2.90 per person
Brewed Dammann Iced Tea	10.50 per pitcher
Assorted Canned Sodas	1.50 per person
Freshly Squeezed Orange Juice	2.70 per person
Assorted Juices	2.25 per person

# PASSED HORS D'OEUVRES

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

Select 6:

## **Veggie**

Saffron Asiago Arrancini, Fava Bean, Parsley  
Maitake Mushroom Flatbread, Fontina, Thyme  
Gruyere Sourdough Grilled Cheese,  
Caramelized Onions

Babaganoush Pita Crips, Sesame Pine Nut Crunch  
Brie & Fig Jam Crostini

## **Seafood**

Crab Cake, Cajun Remoulade  
Shrimp Cocktail, Horseradish Cocktail Sauce  
Togarashi Seared Tuna, Rice Cracker,  
Yuzu Kosho Aioli, Scallion  
New England Lobster Roll  
Shrimp Tempura Roll, Eel Sauce, Scallions

## **Poultry**

Thai Chicken Satay, Red Curry Coconut Mango Sauce  
Duck Pastrami, Grain Mustard, Gherkins, Raisin Walnut Crostini  
Korean BBQ Chicken, Asian Pear, Gochujang Aioli, Wonton Crisp  
Chicken Ropa Vieja Flauta, Lime Crema  
Curried Chicken Salad, Toasted Coconut, Raisin Walnut Crisp

## **Meat**

Greek Lamb Meatball, Feta, Aleppo Pepper, Tzatziki  
Kansas City Style Pulled Pork, Cole Slaw, Potato Roll  
Nduja & Fontina Panini, Ciabatta  
Classic Bistro Sliders, Cheddar, Sriracha Ketchup  
Beef Carpaccio Crostini, Parmesan, Micro Arugula, Truffle Oil

## **Dessert**

Red Currant & Cacao Nib Chocolate Squares  
Assorted Mini Cheesecakes Bites  
Lemon Tart  
Chocolate Petits Fours  
French Macarons



# THEMED STATIONARY HORS D'OEUVRES

18.90 per person  
(15-person minimum)

## **Asian**

Vegetable Spring Rolls, Soy Sauce  
Chicken Dumplings, Sweet Chili Sauce  
Pork Gyoza, Soy Sauce

## **Latin**

Beef Empanada, Salsa Roja  
Arepa, Jalapeno, Cheese, Salsa Roja  
Chicken Quesadilla, Salsa Verde

## **American**

Franks en Croûte, Mustard  
Spicy Chicken Bites, Frank's Red Hot & Blue Cheese  
Quattro Formaggi Mac & Cheese Balls

## **Mediterranean**

Spanakopita  
Falafel, Tzatziki  
Asparagus Arancini





# STATIONARY HORS D'OEUVRES

18.90 per person  
(15-person minimum)  
Additional Selections 3.75 per person

**Select 3:**

Vegetable Samosa, Mango Chutney  
Vegetable Spring Rolls, Soy Sauce  
Spanakopita  
Asparagus Arancini  
Vegetable & Shrimp Shumai  
French Onion Boule, Gruyère  
Chicken Dumplings, Sweet Chili Sauce  
Beef Empanada, Salsa Roja  
Chicken Empanada, Salsa Verde  
Franks en Croûte, Mustard  
Spicy Chicken Bites, Frank's Red Hot & Blue Cheese

Manchego Quince Tarts  
Pork Gyoza, Soy Sauce  
Arepas, Jalapeno, Cheese, Salsa Roja  
Peking Duck Spring Roll, Duck Sauce  
Falafel, Tzatziki  
Quattro Formaggi Mac & Cheese Balls  
Edamame Pot Sticker, Soy Sauce  
Chicken Quesadilla, Salsa Verde  
Coconut Shrimp  
Chocolate Petits Fours  
French Macarons



# EVENING 10" INDIVIDUAL PIZZA PARTY

18.90 per person

Includes still & sparkling water service  
(10-person minimum, 40-person maximum)

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**Select 3 Pizza Types:**

- Margherita
- Neapolitan
- Mushroom
- White
- Ricotta, Broccoli & Onion
- White Spinach, Garlic, Ricotta Peppers & Onions
- Roasted Peppers & Olives Pepperoni
- Sausage
- Pepperoni Sausage
- White Prosciutto, Pesto

*Vegan Cheese & Cauliflower Crust available upon request*

*Custom Selections Available – 4.15 upcharge per person for each custom selection*

**Served With:**

Caesar Salad, Croutons, Anchovies, Parmesan, Creamy Caesar Dressing or Mixed Garden Salad, Balsamic Dressing  
Cookies, Mini Cannoli



# EVENING

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## DINNER BUFFET

(10-person minimum)  
90.00 per person

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

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## 3-COURSE DINNER

(10-person minimum)  
131.00 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

(10-person minimum)  
179.00 per person

Includes Premium Wine Pairing  
Selection of Premium Coffee, Tea, Sodas, Water  
1 Starter, 2 Entrees, Cheese Course, 1 Dessert

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

# EVENING

## STARTERS

Burrata, Grilled Artichokes, Marinated Olives, Preserved Lemon Extra Virgin Olive Oil, Maldon Sea Salt  
Local Satur Farms Spring Greens, English Cucumber, Olives, Radishes, Toy Box Tomato, Feta, Lemon 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  
Chicory Greens, Roasted Persimmons, Dried Cherries, Walnuts, Boursin Cheese, Aged Sherry Vinaigrette  
Baby Watercress & Travisano Greens, Blackberry, Herbed Goat Cheese, Toasted Almonds, Aged Balsamic Berry Vinaigrette  
Vichyssoise, Cream, Potato, Leeks, Chives  
Prawn Cocktail, Horseradish Cocktail Sauce, Lemon +5.00pp

## 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  
Pan-seared Faroe Island Salmon, Braised French Lentils with Shallots & Fava Beans, Sautéed Asparagus, English Peas & Haricot Vert, Lemon Herb Beurre Blanc  
Garganelle Pasta, Prawns, Charred Romanesco Cauliflower, Arrabbiata Sauce, Shaved Pecorino  
Rosemary Garlic Seared Chicken Breast, Sautéed Fregola, Roasted Garlic, Parsley & Basil, Sautéed Spinach, Blistered Tomato, Chervil Vin Blanc  
Berkshire Pork Tenderloin, Ginger Balsamic Glaze, Yukon Gold Potato Broccoli Rabe & Pearl Onion Hash, Creamy Pommery Mustard Demi  
Shallot Herb Frenched Chicken Breast, Farro Asparagus Risotto, Asiago, Grilled Broccolini, Wild Mushroom Pan Gravy  
Fire-grilled Prime Beef Sirloin, Fingerling Potato with Shallots, Sautéed Asparagus Tips, Heirloom Carrots, Sea Salt, Bordelaise  
Cast Iron Seared Filet Mignon, Truffled Pomme Purée, Baby Vegetables, Chive Purée, Au Poivre Sauce  
Herb Crusted Rack of Lamb, Goat Cheese Pomme Puree, Honey Glazed Heirloom Carrots, Zinfandel Demi

## DESSERTS

Hazelnut Praline & Chocolate Petit Gateau  
Cookies & Cream Cheesecake  
Belgian Chocolate Petite Gateau  
Yuzu White Chocolate Cheesecake

Artisanal Cheese Plate  
*Quince Paste & Honeycomb*  
Chocolate Truffles

Petits Fours  
Seasonal Fruit & Berries



# EVENING

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## CHEF-CURATED PACKAGES

All chef-curated packages include still & sparkling water service  
(15-person minimum)

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## SUSHI & SASHIMI BAR

26.25 per person

Avocado Cucumber Roll, Eel Avocado Roll,  
California Roll, Spicy Tuna Roll,  
Tuna Cucumber Roll, Salmon Avocado Roll,  
Wakame Salad, Edamame  
Salmon Sashimi, Pea Shoots, Wasabi Oil  
Lemongrass Chicken Dumpling

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## STEAKHOUSE

20.95 per person

### Served Hot:

Slow-roasted Young Chicken, Truffle Chicken Jus,  
Fried Maitake, Chervil  
Rosemary Charred NY Strip, Cabernet Demi-Glace,  
Crispy Parmesan Brussels Sprouts  
Garlic Herb Roasted Heirloom Fingerling Potato

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## BISTRO

35.75 per person

### Served Hot:

Roasted NY Strip Loin, Wild Mushroom Duxelle, Bordelaise  
Char-grilled Romanesco, Lemon Caper Beurre Noisette

### Served Room Temperature:

Jumbo Grilled Shrimp, Baby Gem Lettuce, Ruby Red Grapefruit,  
Chervil Dressing  
Haricot Vert, Toasted Almonds, Port Braised Shallots,  
Fine Herb Vinaigrette

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## MEXICAN

20.95 per person

### Served Hot:

Chipotle Chicken Machaca  
Beef Picadillo  
Mexican Rice  
Braised Black Beans

Pico de Gallo, Salsa Verde, Cotija Cheese, Shredded Lettuce,  
Guacamole, Sour Cream, Flour Tortilla, Taco Shells, Nacho Chips

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## ITALIAN COUNTRYSIDE

30.50 per person

### Served Room Temperature:

Chicken Milanese, Bruschetta Tapenade, Mozzarella, Tomato,  
Basil Pesto  
Pan-seared Salmon, White Wine, Lemon, Red Onions,  
Caperberry & Toy Box Tomato Relish  
Orecchiette, Broccoli Rabe, Roasted Garlic, Red Chili, Parmesan,  
Lemon  
Eggplant Caponata Salad, Olives, Capers  
Rocket Arugula, Toasted Pine Nuts, Burrata, Aged Balsamic



# EVENING

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## CHEF-CURATED PACKAGES

All chef-curated packages include still & sparkling water service  
(15-person minimum)

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## PACIFIC RIM

20.95 per person

### Served Room Temperature:

Honey Hoisin Flank Steak, Pickled Daikon Radish & Carrot Slaw  
Ginger Lemongrass Shrimp, Mango Chili Sauce, Watercress  
Stir-fried Cremini, Shitake, Oyster Mushrooms, Scallion, Sesame, Soy  
Chili Lime Cucumber Watermelon Salad, Sambal

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## MEDITERRANEAN

20.95 per person

### Served Hot:

Lemon Oregano Chicken Breast, Harissa Sauce, Parsley, Dill & Oregano  
Seared Bronzino, Lemon, Olive Oil, Capers, Parsley  
Haricot Vert, Roasted Garlic, Fresh Herbs  
Creamy Toasted Walnut Farro, Brown Butter, Sage



# EVENING ENHANCEMENTS

## 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, 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

7.60 per person

### Chocolate Lovers

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

13.60 per person

### Italian Pastries

Cannoli, Rainbow Cookies,  
Biscotti

12.55 per person

### French Sweets

Petits Fours,  
French Macarons,  
French Butter Cookies

12.55 per person





# 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 27. Standard and top shelf bar packages do not include staffing. All events with alcohol require a minimum of 17 days notice. Please reach out to the Catering Manager for more details.*

## **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

Red or White Sangria

Spring Bloom: Vodka, Honey, Lemon, Mint, Club Soda

Hugo Spritz: Elderflower, Prosecco, Club Soda

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## SPECIALTY MOCKTAIL

6.30 per person

Mint & Honey Limeade

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## BEERS

Imported, Domestic and Non-alcoholic beers available.

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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

# THE COOKING SCHOOL

UBS Cooking School specializes in interactive, team-building culinary experiences. Each session is designed to foster collaboration and engagement, whether in-person or virtual, and is led by expert chefs. Groups work together on global, wellness-focused menus, building connections through hands-on cooking and shared achievements.

Booking is easy - visit our [website](#) to plan your next team event!

**IN-PERSON PRICE** 7.40 per person

**VIRTUAL PRICE** Free



# STAFFING CHARGES

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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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## Spring / Summer 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!

### **Isa Altamirano**

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Regional Director

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