

CATERING MENU

Fall/Winter 2024/2025

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. External catering is not permitted.

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

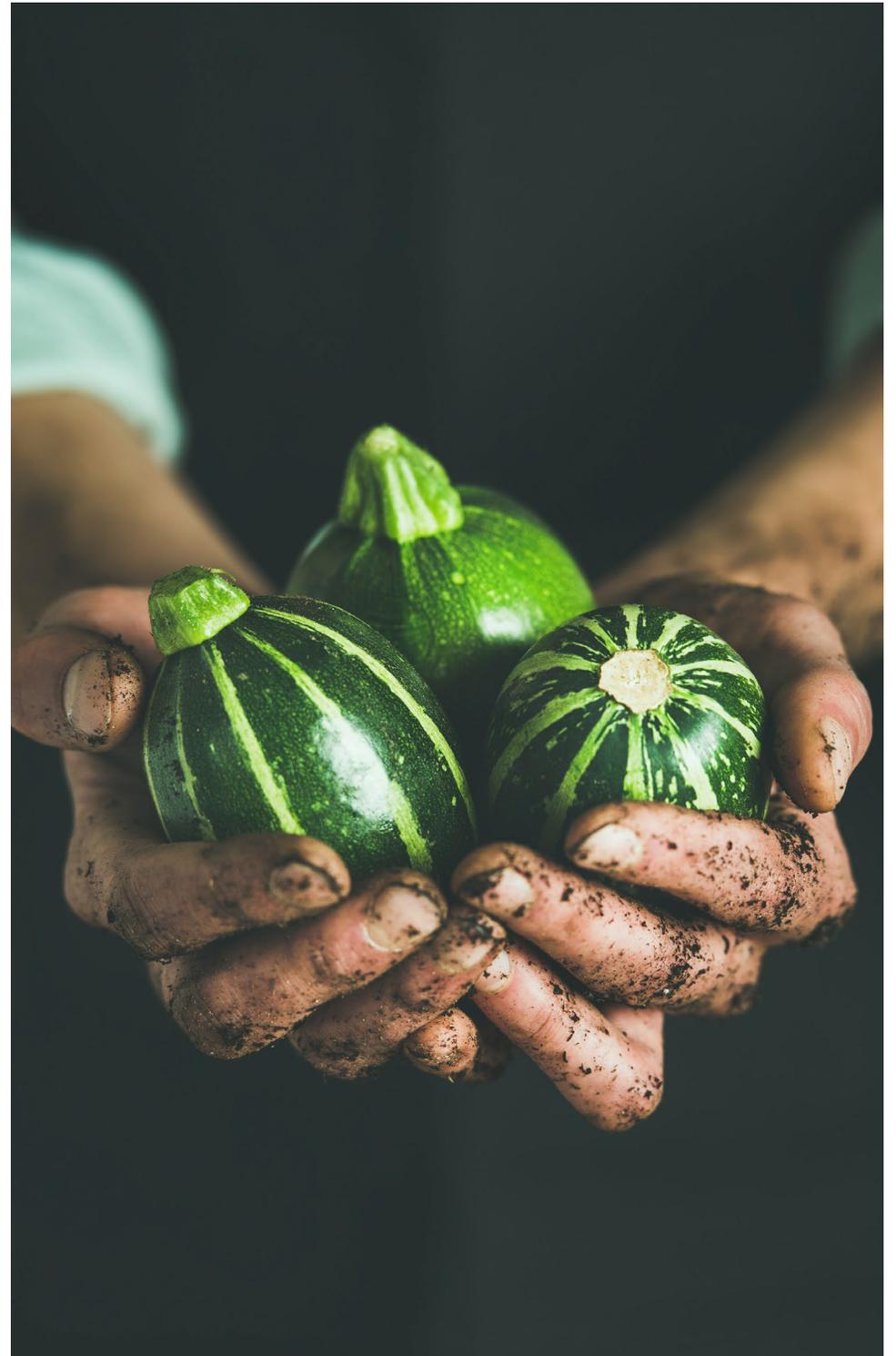
We see food as an agent to make a difference in the lives of our guests, the health of our planet, and the well-being of our communities. We have a long-standing commitment to responsible sourcing, fair food, and outreach.

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 Crudite

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

Gastropub

6.75 per person

Spinach Artichoke Dip,
Cheddar Ale Spread, Pretzel Bites,
Kettle Chips

Charcuterie

12.50 per person

(10 person minimum)

Prosciutto Di Parma, Soppressata,
Parmesan, Ciliegine Mozzarella With
Charred Peppers, Basil Marinated
Olives, Herb Crostini, Balsamic Figs

Artisanal Cheese & Salumi

19.95 per person

(20 person minimum)

Prosciutto Di Parma, Soppressata,
Saucisson, Manchego, Marco Polo,
Bucheron Goat Cheese, Quince Paste,
Honeycomb, Seasonal Berries & Grapes,
Dried Fruit

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



PICNIC BOXES

BOXED

18.00 per person
(10 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

Select up to 3:

Caprese, Heirloom Tomato, Pesto, Fresh Mozzarella, Ciabatta

Charred Eggplant, Parmesan, Arugula, Romesco, Ciabatta

Charred Broccolini, Red Pepper Hummus, Cremini, Butternut, Wheat Wrap

Chicken Milanese, Parmesan, Red Onion, Aged Balsamic, Hoagie Roll

Roast Turkey, Fontina, Honey Mustard, French Hero

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

Turkey BLT, Bacon, Avocado, Mayonnaise, Baguette

Black Forest Ham, Swiss, Honey Mustard, Pretzel Roll

Roast Beef, Brie, Red Onion Jam, Watercress, Brioche

Mortadella, Prosciutto, Soppressata, Fresh Mozzarella, Ciabatta

Mediterranean Albacore Tuna, Celery, Peppers, Red Onion, Lemon, Wheat Wrap

Italian, Capicola, Salami, Fresh Mozzarella, Olive Tapenade, Pesto, Spicy Pepper Relish, Baguette

Black Forest Ham, Cheddar, Lettuce, Tomato, Sourdough

Roast Turkey, Swiss, Lettuce, Tomato, Parker House Roll

CURATED BOWL

15.00 per person
(10 person minimum)

Served with Green Garbanzo, Cucumber & Radish Salad, Olive, Harissa Dressing and Oven Art Cookie or Brownie

Select up to 3:

Cauliflower Steak, Herb Puree, Lemon Zest

Chicken Milanese, Ricotta Pumpkin Seed Pesto

Pistachio Crusted Salmon, Roasted Fennel &

Onion Carne Asada Strip Steak, Aji Verde Puree

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

Corn Hushpuppies, Roasted Pepper, Herb Aioli
Grilled Halloumi, Cantaloupe, Mint Pesto
Fig Jam, Brie, Crostini

Seafood

Pan Con Tomate, White Sardines,
Extra Virgin Olive Oil
Crab Cake, Lemon Caper Aioli
Tuna Tartar Cone, Wasabi Tobiko,
Fried Shallot, Sesame, Scallion

Poultry

Sesame Chicken Sate, Harissa Pomegranate Aioli
Duck Pastrami, Grain Mustard, Gherkins, Raisin Walnut Crostini
Curried Chicken Salad, Raisin Walnut Crostini, Toasted Coconut

Meat

Savory Tart, Carne Asada, Smokey Pepper Puree, Cilantro
Prosciutto Crostini, Fig Jam, Truffle Pecorino Lamb
Adana Kebab, Cucumber Yogurt

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 And 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 In A Green Herb Dressing

Shaved California Romaine, Za'atar Zucchini Bacon, Trevisano, Shaved Parmesan, Black Pepper Parmesan Dressing

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

Pan Con Tomate, Toasted Baguette, White Sardines, Micro Greens, Lemon Extra Virgin Olive Oil

Rocket Arugula Greens, Blackberries, Herbed Goat Cheese

ENTREES

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

Eggplant Ricotta Cannelloni, Grilled Artichokes, Fresh Tomato Puree, Arugula Pesto, Shaved Parmesan

Grilled Branzino, Charred Heirloom Courgette, Pearl Onion, Spinach Couscous, Lemon Confit

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

Slow Roasted Duck Breast, Brussels Sprouts With Apples, Toasted Fregola, NY Apple Cider Reduction

Frenched Chicken Breast, Herbed Fingerling Potato, Caramelized Shallots, Candied Green Top Carrots, Madeira 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 Puree, Baby Vegetables, Chive Puree, Au Poivre Sauce

DESSERTS

Chocolate Decadence Cake

Red Fruit Petite Gateau, White Chocolate

New York Cheesecake

Seasonal Fruit & Berries



BAR

STARTERS

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 and 2 House White Wines

Imported and Domestic Beer

Sodas, Juices and Water

Standard *22.00 per person, 2-hour reception*

Choice of 2 House Red and 2 House White Wines

Imported and Domestic Beer

House Select Liquors and Accompaniments

Sodas, Juices and Water

Top Shelf *27.00 per person, 2-hour reception*

Choice of 2 House Red and 2 House White Wines

Imported and Domestic Beer

Premium Liquors and Accompaniments

Sodas, Juices and 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 0.0

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 and Nut Trail Mix 5.00 per person

Premium Chips 5.00 per person

STAFFING CHARGES

STAFFING CHARGES	PRICING METHOD	2024 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

Fall/Winter 2024/2025

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!

Tarnue Kesselly

Senior Catering Manager, 1285 Avenue of the Americas

Email: tarnue.kesselly@ubs.com

Jennifer Collazo

Regional Director

Email: jennifer.collazo@ubs.com

