

# CATERING MENU

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Fall/Winter 2024/2025

Client Solutions Center



# 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. External catering is not permitted.

## 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 cancelled 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.

## 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 and Dietary Restrictions

Special dietary meals can be organized via the Catering Department.

*For special events, please contact our Catering Manager, 201-352-0788 (NJ).*

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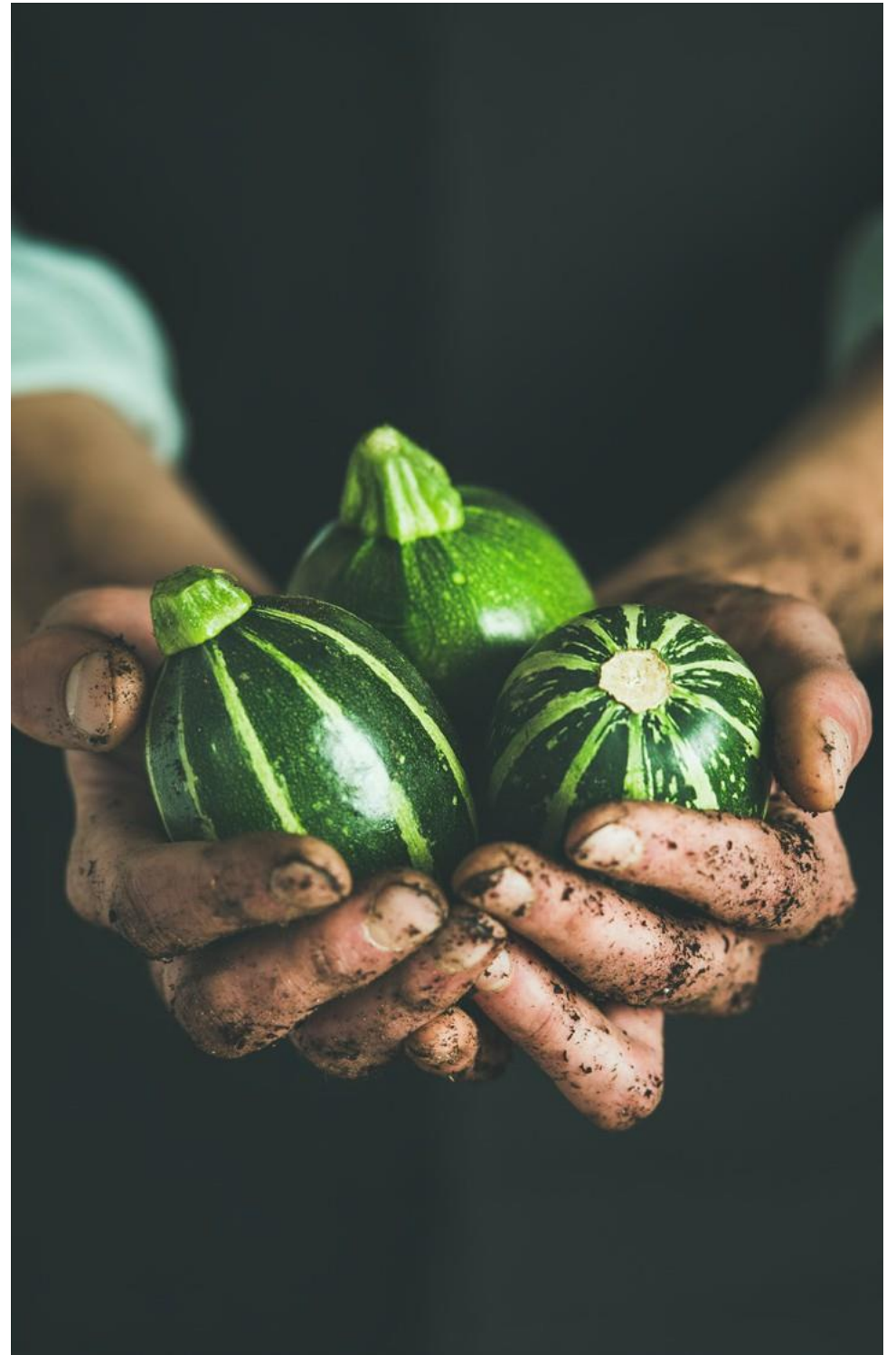
We see food as an agent to make a difference in the lives of our guests, the health of our planet, and the well-being of our communities. We have a long-standing commitment to responsible sourcing, fair food, and outreach.

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 and sparkling water service.

All breakfast packages include premium coffee & tea service.

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## CONTINENTAL

12.25 per person

Sliced Fresh Fruit & Berries

Assorted Pastries, Mini Bagels & Muffins

Cream Cheese, Butter & Preserves

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## ARTISAN BREAKFAST BAR

19.75 per person  
(10 person minimum)

Avocado Toast, Lemon, Rustic Bread

Strawberry Toast, Lemon Mascarpone, Honey, Black Pepper, Multigrain Bread

Egg White Frittata, Sautéed Mushrooms, Chives, Gruyère

Quinoa Berry Bowl, Pepitas, Toasted Almonds, Mint

Overnight Oats, Almond Milk, Roasted Apple, Honey, Cranberries

Seasonal Whole Fruit

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## HOT

20.95 per person  
(10 person minimum)

### Select 1:

Southwest Tofu Scramble

Scrambled Cage-Free Eggs, Chives

### Select 2:

Vegetarian Sausage

Nueske Smoked Bacon

Chicken Apple Sausage

Served with sliced  
fresh fruit and  
sweet potato,  
mushroom &  
thyme hash



# BREAKFAST

## BUFFETS

All buffet packages include still and sparkling water service.

All breakfast packages include premium coffee & tea service.

## BREAKFAST SANDWICHES

19.95 per person  
(5 person minimum)

*Served with sliced fruit and berries*

### Select 3:

Southwest Tofu Scramble, Wrap

Cage-Free Fried Eggs, Avocado, Queso Fresco, Parker House Roll

Egg White, Kale, Sweet Peppers, Pepper Jack Cheese, Wrap

Egg, Cheddar, Brioche

Egg, Prosciutto, Boursin, Mini Croissant

Egg White, Ham, Smoked Gouda, Brioche

Egg, Turkey Sausage, Swiss, Mini Croissant

Egg, Bacon, Cheddar, Wrap

*\*Plant Forward Substitution Available Upon Request – Southwest Tofu Scramble, Vegetarian Sausage*

## BETTER FOR YOU

22.00 per person  
(10 person minimum)

Spinach, Roasted Tomato, Goat Cheese Frittata

Red Bliss Potato Hash

Smoked Salmon Platter, Lemon, Capers, Dill, Red Onion, Cream Cheese, Mini Whole Wheat Bagel

Hard Boiled Eggs

Kale Blueberry & Beet Salad, Avocado, Green Tea Dressing

## BALANCE

11.95 per person  
(5 person minimum)

*Additional selections  
4.25 per person*

### Select 2:

Mini Bagels, Cream Cheese, Butter, Jelly

Sliced Fruit & Berries

Seasonal Whole Fruit

Greek Yogurt Parfait, Mixed Berries, Granola

Overnight Oats, Almond Milk, Apple, Honey, Cranberries

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	4.75 Per Person
Seasonal Whole Fruit	1.50 Per Person
Greek Yogurt Parfait, Mixed Berries, Granola	4.50 Per Person
Overnight Oats, Almond Milk, Apple, Honey, Cranberries	2.50 Per Person
Mini Bagels, Butter, Cream Cheese, Preserves	2.50 Per Person
Assorted Pastries	3.25 Per Person
Assorted Mini Muffins	2.75 Per Person
Strawberry Banana Smoothie	6.95 Per Person
Avocado Cacao Smoothie	6.95 Per Person
Ginger Almond Smoothie	6.95 Per Person
Sweet Potato Hash, Mushrooms, Thyme	3.95 Per Person
Challah French Toast, Vanilla, Cinnamon	4.95 Per Person
Avocado Toast	4.95 Per Person
Southwest Tofu Scramble	4.95 Per Person
Broiled Tomato	3.95 Per Person
Hard Boiled Eggs	3.95 Per Person
Scrambled Cage-Free Eggs, Chives	4.95 Per Person
Egg White Frittata, Quinoa, Broccoli, Cheddar	4.95 Per Person
Nueske Bacon	4.95 Per Person
Chicken Apple Sausage	4.95 Per Person
Smoked Salmon	8.95 Per Person



# LUNCH

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## POWER BOWL

18.50 per person

(10 person minimum)

Includes still and sparkling water service

### Select 2 Power Grain Salads:

#### Bistro

Lentils, Baby Chickpeas, Haricot Verts, Avocado, Tomato, Radish, Charred Corn, Roasted Golden Patty Pans, Herb Greens, Red Chili, Lemon, Extra Virgin Olive Oil

#### Toppings

Almonds, Goat Cheese, Crispy Bacon Crumbles

#### Fall Harvest

Wheatberry, Edamame, Caramelized Pear, Radicchio, Baby Kale, Butternut Squash, Sautéed Leeks, Sage, Cider Vinegar, Extra Virgin Olive Oil

#### Toppings

Pumpkin Seed, Cranberries, Boursin

#### 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 6.95 Per Person

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## BUTCHER BLOCK

16.50 per person

(5 person minimum)

Served with mixed garden salad and still and 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

Red Pepper Hummus, Charred Cauliflower Puree House Made Pickles, Mustard, Mayo



# LUNCH

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## ARTISANAL FLATBREAD

14.50 per person  
(5 person minimum)

Includes still and sparkling water service

Select up to 3 flatbreads & 1 room temperature side:

### Charred Broccoli

Cauliflower Puree, Cheddar, Scallion

### Mushroom Duxelle

Gruyère, Chives, Shallots

### Heirloom Tomato

Heirloom Tomato, Mozzarella, Basil

### Curry Chicken

Apricots, Babaganoush, Fried Paneer

### Buffalo Chicken

Shaved Celery, Franks Red Hot, Blue Cheese

### Turmeric Herb Chicken

Fava, Corn, Cherry Tomato, Farmers Cheese

### Prosciutto

Basil Pesto, Peppadew, Asiago

### Charred Coffee Rubbed Steak

Caramelized Onion, Balsamic Peppers, Smoked Maple Cheddar

### Iberico Ham

Piquillo Peppers, Oil Cured Olives, Manchego

### Za'atar Seared Shrimp

Green Garbanzo Hummus, Peppadew, Feta

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## DELI

14.50 per person

(5 person minimum)

Includes still and sparkling water service

Select up to 3 flatbreads & 1 room temperature side:

### 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





# LUNCH

## ROOM TEMPERATURE ENTREES

19.95 per person\*

(10 person minimum)

Includes still and sparkling water service

Select 2 proteins & 2 sides:

### Maryland-Style Hearts Of Palm Cake

Grain Mustard Remoulade

### Cumin & Coriander Crusted Tofu Steak

Cilantro Chutney

### Herb Charred Cauliflower Steak

Persillade Sauce

### Chicken Milanese

Ricotta Pumpkin Seed Pesto

### Herb Seared Chicken

Fresh Herbs, Wild Mushrooms

### Slow Roasted Turkey Breast

Herb Compound Butter

### Carne Asada Strip Steak

Aji Verde Puree

### Honey Hoisin Flank Steak

Sesame, Scallions

### Bourbon Glazed Pork Roast

Honey Roasted Pears

### Pistachio Crusted Salmon

Roasted Fennel & Onion

### Seared Bronzino

Herb Gremolata

### Old Bay Seared Shrimp

Watercress, Cajun Remoulade

## HOT ENTREES

19.95 per person

(10 person minimum)

Includes still and sparkling water service

Select 2 proteins & 2 sides:

### Sun-Dried Tomato, Spinach & Asiago Polenta Cake

Calabrian Chili Butter, Roasted Garlic

### Cauliflower Steak

Herb Puree, Lemon Zest

### Tuscan Herb Seared Tofu

Charred Pepper Sauce, Parsley Oil

### Jerk Chicken

Charred Pineapple, Jerk Sauce

### Slow Roasted Young Chicken

Truffle Chicken Jus, Fried Maitake, Chervil

### Cast Iron Seared Tenderloin

Roasted Fennel, Bermuda Onions, Bordelaise

### Rosemary Charred NY Strip

Cabernet Demi Glace

### Peppercorn Roasted Rack of Lamb

Sauce Robert, Rosemary

### Garlic Lime Seared Shrimp

Aji Amarillo Sauce, Cilantro

### Broiled Faroe Island Salmon

Braised Tomato Confit

### Simply Grilled Market Fish

Lemongrass Soy Emulsion, Pea Tendrils

\*Additional protein 6.95 per person

# LUNCH

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## ROOM TEMPERATURE SIDES

Side options for room temperature entrees

Additional sides 3.95 per person

Lemon Grilled Asparagus  
Grilled Broccolini  
Roasted Brussels Sprouts, Apple, Toasted Pistachio  
Farro, Butternut, Mizuna, Maple Vinaigrette, Pumpkin Seeds  
Buckwheat Soba Noodle Salad, Sesame  
Lemon Olive Oil Fingerling Potato Salad, Chives, Parsley  
Spicy Heirloom Carrot Salad, Leeks, Harissa  
Green Garbanzo, Cucumber & Radish Salad, Olive, Harissa Dressing  
Pasta Salad, Pesto, Roasted Tomato, Caramelized Onion, Parmesan  
Rocket Arugula Salad, Heirloom Tomato, Boursin Cheese,  
Toasted Walnuts, Truffle Chive Dressing  
Classic Caesar Salad, Croutons, Anchovies, Parmesan  
Baby Kale, Apple, Celery Salad, Red Grapes,  
Cider Yogurt Dressing, Honey

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## HOT SIDES

Side options for hot entrees

Additional sides 3.95 per person

Lemon Grilled Asparagus  
Grilled Broccolini  
Rice Pilaf, Parsley  
Crispy Parmesan Brussels Sprouts  
Sautéed Haricot Vert, Roasted Garlic, Fresh Herbs  
Maple Roasted Acorn Squash  
Saffron Risotto, Parmesan  
Garlic Herb Roasted Heirloom Fingerling Potato  
Quinoa Garbanzo Pilaf, Tomato,  
Rosemary Parmesan Garlic Butter  
Miso Roasted Root Vegetables, Ginger  
Honey Roasted Baby Heirloom Carrots, Thyme  
Red Bliss Mashed Potato



# LUNCH

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## CHEF-CURATED PACKAGES

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

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## SUSHI & SASHIMI BAR

25.00 per person

Mushroom Tempura Roll, Unagi Vegetable Roll, California Roll, Spicy Tuna Roll, Salmon Cucumber Roll, Salmon Avocado Roll, Wakame, Edamame, Sashimi, Salmon Salad  
Lemongrass Chicken Dumplings

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## STEAKHOUSE

19.95 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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## ITALIAN COUNTRYSIDE

29.00 per person

Served Room Temperature:

Chicken Milanese, Rocket Arugula, Roasted Sweet Peppers  
Pan Seared Salmon, Tomato Caper Relish, Parsley, Grilled Fennel, Portobello Mushrooms, Radicchio, Lemon Oil  
Farro Salad, Olives, Sun-Dried Tomato, Green Garbanzo, Shredded Spinach, Pesto Vinaigrette  
Marinated Heirloom Tomato, Basil, Burrata

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## CARIBBEAN

19.95 per person

Served Hot:

Jerk Chicken, Charred Pineapple, Jerk Sauce  
Garlic Lime Seared Shrimp, Aji Amarillo Sauce, Cilantro  
Honey Roasted Baby Heirloom Carrots, Thyme  
Rice Pilaf, Parsley

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## BETTER FOR YOU

22.00 per person

Served Room Temperature:

Pan Seared Tofu, Mango Sweet Chili Sauce  
Herb Roasted Arctic Char, Chimichurri  
Farro, Pomegranate Seeds, Baby Arugula, Green Onion, Lemon  
Baby Kale Salad, Apples, Walnuts, Parmesan  
Shaved Radish Salad, Mint, Parsley

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## NEW AMERICAN

19.95 per person

Served Room Temperature:

Herb Seared Chicken, Wild Mushrooms  
Seared Branzino, Gremolata  
Green Garbanzo, Cucumber & Radish Salad,  
Olive, Harissa Dressing  
Grilled Broccolini

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## BISTRO

38.00 per person

Served Hot:

Grilled Butternut Squash Steak, Sage, Toasted Pepitas, Pomegranate Gastrique  
Peppercorn Crusted Filet Mignon, Wild Mushrooms, Chive Oil  
Served Room Temperature:  
Char-grilled Prawns, Baby Heirloom Tomato, Mango, Avocado, Cilantro  
Grain Mustard Fingerling Potato, Arugula, Green Onion  
Grilled Artichokes, Charred Baby Peppers, Basil



# DESSERT & SNACKS

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## SNACKS

Kind Bar	2.40 Per Person
Rx Bar	3.25 Per Person
Luna Bar	3.05 Per Person
Clif Bar	3.00 Per Person
Assorted Trail Mix	3.95 Per Person
Skinny Pop Popcorn	1.75 Per Person
Assorted Chips	1.85 Per Person
Pretzels	1.75 Per Person
Assorted Mini Bagels	2.50 Per Person
Packaged Peanut Butter	1.50 Per Person
Packaged Almond Butter	1.50 Per Person
<b>UBS Packaged Mints</b>	
	4.25 Per Small Bowl (25 Servings)
	8.25 Per Medium Bowl (50 Servings)

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## FRUIT & YOGURT

Sliced Fruit and Berries	4.75 per person
Seasonal Whole Fruit	1.50 per person
Assorted Individual Greek Yogurt	3.25 per person
Parfait	4.50 per person
<i>(Greek Yogurt, Mixed Berries, Granola)</i>	

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## DESSERTS

Premium Cookies	4.25 per person
House Baked Cookies	3.25 per person
Assorted Mini Muffins	2.75 per person
Assorted Pastries	3.25 per person
Assorted Brownies	3.25 per person
Assorted Mini Cupcakes	3.25 per person
Assorted French Macarons	4.25 per person
Assorted Petits Fours	4.25 per person
Assorted Nut Based Friandises	4.25 per person
Assorted Biscotti	3.25 per person
<b>Full-Sized Packaged Candy</b>	2.75 per person
<i>(Peanut M&amp;Ms, Kit Kat, Hershey Bar, Skittles, Sour Patch Kids)</i>	

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## CUSTOM CAKES

*Please inquire with the catering manager for cake selections and pricing, custom inscriptions and decorations available.*



# DESSERT & SNACKS

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## 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

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## 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



# BEVERAGES

<b>Premium Coffee &amp; Tea</b>	5.00 Per Person
<b>La Colombe Cold Brew</b>	3.50 Per Person
<b>Acqua Panna Water 8.4 Oz</b>	1.85 Per Person
<b>Saratoga Still Water 12 Oz</b>	1.50 Per Person
<b>Saratoga Sparkling Water 12 Oz</b>	1.50 Per Person
<b>Saratoga Still Water 28 Oz</b>	2.75 Per Person
<b>Saratoga Sparkling Water 28 Oz</b>	2.75 Per Person
<b>Water Service</b>	Delivery Charge Only
<b>Citrus Infused Waters</b>	Delivery Charge Only
<b>La Croix</b>	1.75 Per Person
<b>Assorted Bottled Iced Tea</b>	2.75 Per Person
<b>Brewed Dammann Iced Tea</b>	10.00 Per Pitcher
<b>Assorted Canned Sodas</b>	1.40 Per Person
<b>Freshly Squeezed Orange Juice</b>	2.55 Per Person
<b>Assorted Juices</b>	1.95 Per Person



# PASSED HORS D'OEUVRES

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

Select 6:

## **Veggie**

Eggplant, Feta, Dill, Corrozza, Tzatziki

Corn Hushpuppies, Roasted Pepper, Herb Aioli

Grilled Halloumi, Cantaloupe, Mint Pesto

Charred Pumpkin, Pomegranate Molasses,  
Toasted Pine Nuts, Lime Pickle

Fig Jam, Brie, Crostini

## **Seafood**

Pan Con Tomate, White Sardines,  
Extra Virgin Olive Oil

Crab Cake, Lemon Caper Aioli

Shrimp Toast, Sesame, Black Garlic Aioli

Tuna Tartar Cone, Wasabi Tobiko,  
Fried Shallot, Sesame, Scallion

Smoked Salmon, Dill Horseradish Cream,  
Pumpernickel Crostini

## **Poultry**

Sesame Chicken Sate, Harissa Pomegranate Aioli

Duck Pastrami, Grain Mustard, Gherkins, Raisin Walnut Crostini

Bulgogi Glazed Chicken Meatball, Scallion, Sesame

Ras El Hanout Chicken Arancini, Truffle Herb Aioli

Curried Chicken Salad, Raisin Walnut Crostini, Toasted Coconut

## **Meat**

Char Sui Pork, Wonton Crisp, Plum Glaze, Scallion

Corn Tostada, Carne Asada, Smokey Pepper Puree, Cilantro

Classic Bistro Sliders, Cheddar, Sriracha Ketchup

Prosciutto Crostini, Fig Jam, Truffle Pecorino

Lamb Adana Kebob, Cucumber Yogurt

## **Dessert**

Pistachio Crème, Chocolate Tartlet

Lemon Tart

Chocolate Petits Fours

French Macarons

*Additional Labor Fees Apply*



# STATIONARY HORS D'OEUVRES

18.00 per person  
(15 person minimum)  
Additional Selections 3.50 per person

Select 3:

Vegetable Samosa, Mango Chutney

Vegetable Spring Rolls, Soy Sauce

Spanakopita

Wild Mushroom Arancini

Pear & Roquefort Cheese Phyllo

French Onion Boule, Gruyère

Chicken Dumplings, Sweet Chili Sauce

Beef Empanada, Salsa Roja

Chicken Empanada, Salsa Verde

Franks En Croute, Mustard

Spicy Chicken Bites, Frank's Red Hot And Blue Cheese

Honey And Goat Cheese Phyllo

Pork Gyoza, Soy Sauce

Chicken Samosa, Coriander Chutney

Arepa, Jalapeno, Cheese, Salsa Roja

Chicken Cordon Bleu

Falafel, Tzatziki

Quattro Formaggi Mac & Cheese Balls

Edamame Pot Sticker, Soy Sauce

Chicken Quesadilla, Salsa Verde

Chocolate Petits Fours

French Macarons





# THEMED STATIONARY HORS D'OEUVRES

18.00 per person  
(15 person minimum)  
Additional Selections 3.50 per person

## **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 Croute, Mustard  
Spicy Chicken Bites, Frank's Red Hot And Blue Cheese  
Quattro Formaggi Mac & Cheese Balls

## **Mediterranean**

Spanakopita  
Honey And Goat Cheese Phyllo  
Falafel, Tzatziki





# 10” INDIVIDUAL PIZZA PARTY

18.00 Per Person  
(10 person minimum, 40 person maximum)

**Select 3 Types:**

- Margherita Pizza
  - Neapolitan Pizza
  - Mushroom Pizza
  - White Pizza
  - Ricotta, Broccoli & Onion
  - White Spinach, Garlic, Ricotta Peppers & Onions
  - Roasted Peppers & Olives Pepperoni Pizza
  - Sausage Pizza
  - Pepperoni Sausage Pizza
  - White Prosciutto, Pesto
- Custom Selections Available – 3.95 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



# DINNER

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## CHEF-CURATED PACKAGES

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

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### SUSHI & SASHIMI BAR

25.00 per person

Mushroom Tempura Roll, Unagi Vegetable Roll,  
California Roll, Spicy Tuna Roll,  
Salmon Cucumber Roll, Salmon Avocado Roll,  
Wakame, Edamame,  
Sashimi, Salmon Salad  
Lemongrass Chicken Dumplings

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### STEAKHOUSE

19.95 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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### ITALIAN COUNTRYSIDE

29.00 per person

Served Room Temperature:

Chicken Milanese, Rocket Arugula, Roasted Sweet Peppers  
Pan Seared Salmon, Tomato Caper Relish, Parsley  
Grilled Fennel, Portobello Mushrooms, Radicchio, Lemon Oil  
Farro Salad, Olives, Sun-Dried Tomato, Green Garbanzo,  
Shredded Spinach, Pesto Vinaigrette  
Marinated Heirloom Tomato, Basil, Burrata

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### CARIBBEAN

19.95 per person

Served Hot:

Jerk Chicken, Charred Pineapple, Jerk Sauce  
Garlic Lime Seared Shrimp, Aji Amarillo Sauce, Cilantro  
Honey Roasted Baby Heirloom Carrots, Thyme  
Rice Pilaf, Parsley

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### BETTER FOR YOU

22.00 per person

Served Room Temperature:

Pan Seared Tofu, Mango Sweet Chili Sauce  
Herb Roasted Arctic Char, Chimichurri  
Farro, Pomegranate Seeds, Baby Arugula, Green Onion, Lemon  
Baby Kale Salad, Apples, Walnuts, Parmesan  
Shaved Radish Salad, Mint, Parsley

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### BISTRO

38.00 per person

Served Hot:

Grilled Butternut Squash Steak, Sage, Toasted Pepitas,  
Pomegranate Gastrique  
Peppercorn Crusted Filet Mignon, Wild Mushrooms, Chive Oil  
Served Room Temperature:  
Char-grilled Prawns, Baby Heirloom Tomato, Mango, Avocado, Cilantro  
Grain Mustard Fingerling Potato, Arugula, Green Onion  
Grilled Artichokes, Charred Baby Peppers, Basil

# EVENING

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## DINNER BUFFET

(10 person minimum)  
85.00 per person

Includes House Red And 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)  
125.00 per person

Includes House Red And 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)  
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

Jamon Serrano, Honeydew Melon, Shaved Fennel, Olive Oil Crostini  
Burrata, Roasted Sweet Peppers, Basil, Micro Arugula, Extra Virgin Olive Oil, Maldon Sea Salt  
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, 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  
Prawn Cocktail, Yuzu Cocktail Sauce, Pickled Watermelon Radish +5.00pp

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## 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  
Garganelle Pasta, Prawns, Charred Romanesco Cauliflower, Arrabiata Sauce, Shaved Pecorino  
Slow Roasted Duck Breast, Brussels Sprouts With Apples, Toasted Fregola, NY Apple Cider Reduction  
Frenched Chicken Breast, Herbed Fingerling Potato, Brie, 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  
Pesto-Rubbed Roasted Loin Of Colorado Lamb, Fregola Spinach, Confetti Vegetables, Fresh Herbs, Sautéed Kale Sprouts, Pearl Onion

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## DESSERTS

Chocolate Decadence Cake  
New York Cheesecake  
Red Fruit Petite Gateau, White Chocolate

Artisanal Cheese Plate  
*Quince Paste And Honeycomb*  
Chocolate Truffle Tasting

Petits Fours Tasting  
Seasonal Fruit & Berries

# EVENING ENHANCEMENTS

## 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





# 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 25. 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

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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 0.0  
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 and Nut Trail Mix</b>	5.00 per person
<b>Premium Chips</b>	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

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Fall/Winter 2024/2025

With a healthy 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!

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