

# Manhattan Community Board 4

## Liquor License/Sidewalk Cafe Stipulations Application

(All Fields Must Be Completed)

<b>CORPORATION NAME</b>		<b>DOING BUSINESS AS (DBA)</b>	
<b>GUCKENHEIMER SERVICES, LLC</b>		<b>Guckenheimer @ The Chocolate Factory</b>	
<b>STREET ADDRESS</b>		<b>CROSS STREETS</b>	<b>ZIP CODE</b>
<b>636 11th Avenue</b>		<b>West 46th &amp; West 47th</b>	<b>10036</b>
<b>OWNER</b> <small>(Attach a list of all the people that will be associated/listed with the license)</small>	<b>NAME:</b> Helene Keenan / John Sumner	<b>NAME:</b> Max Bookman, Esq.	
	<b>PHONE:</b> (650)-339-3622 / (770)-371-3173	<b>PHONE:</b> (212)-513-1988	
	<b>EMAIL:</b> helene.kennan@guckenheimer.com john.sumner@us.issworld.com	<b>EMAIL:</b> max@pb.law	
<b>MANAGER</b>	<b>NAME:</b> Jonathan Harris	<b>NAME:</b> Hakimian Capital	
	<b>PHONE:</b> (212)-237-5300	<b>PHONE:</b> (212)-302-4066	
	<b>EMAIL:</b> jonathan.harris@guckenheimer.com	<b>EMAIL:</b>	
<b>APPLICATION TYPE</b> ( <input checked="" type="checkbox"/> <i>Liquor License</i> <input type="checkbox"/> <i>Unenclosed Sidewalk Cafe</i> )			
<input checked="" type="radio"/> <b>New</b>	Has applicant owned or managed a similar business?	<input checked="" type="radio"/> YES	<input type="radio"/> NO
	What is/was the name and address of establishment?	ANN INC- Time Square Tower New York, NY- 09/2016- 12/2017	
	What were the dates applicant was involved with this former premise?	<del>Barclays Bank- 1301 6th Ave New York, NY- 01/2017 - 05/2018</del> Spotify- 4 Locations throughout New York City- 05/2018- 01/2019	
<input type="radio"/> <b>Corp</b> <b>Change/Class Change/Removal</b>	What is the license # and expiration date?		
	Is applicant making any alterations or operational changes?	<input type="radio"/> YES	<input type="radio"/> NO
	If alterations or operational changes are being made, please describe/list all changes.		
<input type="radio"/> <b>Alteration</b>	What is the current license # and expiration date?		
	Please list/describe the nature of all the changes and attach the plans:		
<b>METHOD OF OPERATION</b>			
<b>TYPE OF ALCOHOL</b>	<input checked="" type="radio"/> Liquor/Wine/Beer & Cider <input type="radio"/> Beer & Cider <input type="radio"/> Wine/Beer & Cider		
<b>ESTABLISHMENT TYPE</b>	<input type="radio"/> Restaurant <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input type="radio"/> Bar/Tavern <input checked="" type="radio"/> Catering Establishment <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Club (Fraternal Organization - Members Only)		
Has applicant/owner filed with the SLA? If yes, when? If no, when do you plan to file?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	<b>We will file after CB meeting</b>
Is the 500 Foot Rule applicable? If yes, please attach a diagram of the On-Premise liquor license establishments within a 500 ft. radius of your establishment and the Public Interest Statement.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	<b>See attached</b>
Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship that trigger the rule.	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	

**OPERATIONAL DETAILS (\*Closing time will be when establishment is vacated of all patrons )**

HOURS* (Indoor Only)		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Operation			2:30 PM	11:00 PM			
	Kitchen			6:30 AM	11:00 PM			
	Music	ALL OPERATING HOURS						

If you plan to have music, what type(s)? (Circle all that apply)

BACKGROUND     LIVE MUSIC     DJ     JUKE BOX     KARAOKE

**OCCUPANCY**

	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Stand-Up Bar
INSIDE	234	234	↗	↖	0	1	0
OUTSIDE (Other than sidewalk café)	N/A						
SIDEWALK CAFÉ	N/A						

Seating varies depending on event but will not exceed capacity.

How many floors are there? What is the capacity for each floor?      **1 floor - 234 capacity**

How frequently will the owner(s) be at the establishment?      **All hours of operation**

Will there be dancing?       YES     NO

Will applicant have bottle or table service for beverage alcohol?      YES     NO

Will you be hosting private; promotional or corporate events?       YES     NO      **Private and Corporate Events**

Will outside promoters be used on a regular basis? If yes please describe.      YES     NO

Will you have a security plan? If, yes please attach.       YES     NO      **See attached**

Will security plan be implemented?       YES     NO

Will State certified security personnel be used?      YES     NO

Will New York Nightlife Association and NYPD Best Practices be followed?       YES     NO

Will applicant be using delivery bicycles? If yes, how many?      YES     NO

Will delivery bicycles be clearly marked with the name of the restaurant and will staff wear attire clearly noting name as described by NYC Law?      YES     NO      **N/A**

Where will delivery bicycles be stored during the day when not in use?      **N/A**

LOCATION & ZONING		
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	<input checked="" type="radio"/> NO
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="radio"/> YES	NO
Is a Public Assembly permit required?	<input checked="" type="radio"/> YES	NO
Are your plans filed with DOB?	YES	<input checked="" type="radio"/> NO

Community Notification/Relations		
<b>NOTIFICATION:</b> List all block associations; tenant associations, co-op boards or condo boards of residential buildings; and community groups that applicant has notified regarding its application. For each please list both the organization and individual you contacted	# 1	See outreach emails in rider A attached
	# 2	
	# 3	
	# 4	
	# 5	
Please provide dates when applicant met with the groups listed above.	Email sent 09/27/2019	
Who was your contact person at each group you met with?	See attached rider A (Emails)	
When did applicant post the notice that was provided?	09/27/2019	
Where did applicant post the notice that was provided?	Entrance of Premises	
Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided.	<input checked="" type="radio"/> YES	NO (212)-237-5300
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?	<input checked="" type="radio"/> YES	NO

**BUILDING DESIGN**

State the name and type of business previously located in the space.	<b>Ogilvy (advertising firm) offices</b>		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	YES	<input checked="" type="radio"/> NO	
Do you plan any changes to the existing façade? If yes, please describe.	<input checked="" type="radio"/> YES	NO	<b>Bringing up to city code</b>
Has the applicant/owner(s) read MCB 4 ADA Guidelines Memo?	<input checked="" type="radio"/> YES	NO	
Is the entrance ADA Compliant?	<input checked="" type="radio"/> YES	NO	
Do you plan any changes to the existing façade? If yes, please describe.	<input checked="" type="radio"/> YES	NO	<b>Bringing up to city code</b>
Will applicant have a vestibule within the establishment?	<input checked="" type="radio"/> YES	NO	
Will applicant use a storm enclosure?	YES	<input checked="" type="radio"/> NO	
Will applicant agree not to place any items or obstructions on the sidewalk, for example, sandwich boards, sidewalk signs, freestanding menus and plants, as per the law?	<input checked="" type="radio"/> YES	NO	
Will applicant comply with the NYC noise code?	<input checked="" type="radio"/> YES	NO	
Will the establishment have any of the following: (circle all that apply)	<b>FRENCH DOORS</b>		<b>GARAGE DOORS</b> <b>WINDOWS THAT CAN BE OPENED</b>
Will applicant close all windows, French doors, garage doors when any music or amplified sound (including televisions) is played inside the establishment?	YES	NO	N/A
Will applicant close all windows, French doors, garage doors by 11 PM Friday and Saturday and 10 PM on all other days even if no music or amplified sound is played inside the establishment?	YES	NO	N/A
Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?	YES	<input checked="" type="radio"/> NO	
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?	<input checked="" type="radio"/> YES	NO	
Will the kitchen exhaust system extend to the roof?	<input checked="" type="radio"/> YES	NO	
Will the establishment have an illuminated sign?	YES	<input checked="" type="radio"/> NO	
Will the establishment have a canopy extending over the sidewalk?	YES	<input checked="" type="radio"/> NO	
Where will the air conditioner be located? What type is it?	<b>Roof - Hvac unit</b>		
When was the air conditioner installed?	<b>2009</b>		

<b>OUTDOOR ITEMS - OTHER THEN SIDEWALK CAFÉ</b>	<b>N/A</b>	
Has the applicant/owner(s) read MCB 4 Rear Yard Rooftop Policy?	YES	NO
Will applicant use any outdoor spaces: rooftop, rear yard, patio, porch, balcony, pavilion, tents, deck or gazebo? If yes, which one(s)?	YES	NO
Are the floorplans for the outdoor space(s) included?	YES	NO
Will applicant close and vacate the outdoor space(s) by 11PM on Friday & Saturday and 10 PM on all other days?	YES	NO
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	YES	NO
Will applicant not allow standing space for patrons to drink or smoke in any outdoor space(s)?	YES	NO
Will there be no amplified music, as per the law?	YES	NO
If amplified sound is played inside the establishment, will windows and doors be closed?	YES	NO
Will applicant agree to post signs outside asking customers to respect the neighbors'?	YES	NO
Will applicant agree to train staff to encourage a peaceful environment?	YES	NO
Will applicant provide effective sound control (landscaping enclosure, soundproofing tenants apartments)	YES	NO
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	YES	NO

<b>OUTDOOR ITEMS -- SIDEWALK CAFÉ</b>		<b>N/A</b>	
Has the applicant/owner(s) read MCB4 Sidewalk Café Policy?	<b>YES</b>	<b>NO</b>	
Will applicant be applying for a sidewalk café now or in the future?	<b>YES</b>	<b>NO</b>	
Is applicant in this application seeking to include a sidewalk café in its liquor license?	<b>YES</b>	<b>NO</b>	
If yes, has applicant submitted an application and plans to NYC Dept. of Consumer Affairs? Please attach application and plans.	<b>YES</b>	<b>NO</b>	
Will applicant close and vacate the sidewalk café by 11 PM on Friday & Saturday and 10 PM on all other days?	<b>YES</b>	<b>NO</b>	
Will applicant be serving alcohol in the sidewalk café? If so, will you have waiter service?	<b>YES</b>	<b>NO</b>	
Will the café have a 3 ft. wide serving aisle running the entire length of the sidewalk café?	<b>YES</b>	<b>NO</b>	
Will applicant mark the perimeter of the café on the sidewalk?	<b>YES</b>	<b>NO</b>	
Will the service and consumption of alcohol in the sidewalk café only be via seated food service?	<b>YES</b>	<b>NO</b>	
Will the sidewalk café not provide standing space for drinking or smoking?	<b>YES</b>	<b>NO</b>	
Will applicant use any portable natural gas heaters? If so, do you have the requisite approvals from DOB & the Fire Department?	<b>YES</b>	<b>NO</b>	
Will applicant have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	<b>YES</b>	<b>NO</b>	
Will all furniture, plants and barricades be stored inside between the evening closing hours and the morning opening hours?	<b>YES</b>	<b>NO</b>	
Will all furniture be stored inside between December 21 <sup>st</sup> and March 21 <sup>st</sup> , and any other day when it rains or snows?	<b>YES</b>	<b>NO</b>	
Will applicant use umbrellas?	<b>YES</b>	<b>NO</b>	
If construction or construction protection has reduced the sidewalk width, will applicant always maintain an 8 foot clear path of sidewalk between the perimeter of the café and the closes obstruction including construction barricades?	<b>YES</b>	<b>NO</b>	

**ADDITIONAL STIPULATIONS: (Office Use Only)**

***To the extent any additional stipulation on pages 7 and 8 of this application conflicts with any response on pages 1 – 6 of this application, the stipulations on pages 7 and 8 control.***

**ADDITIONAL STIPULATIONS: (Office Use Only), *Continued***

***To the extent any additional stipulation on pages 7 and 8 of this application conflicts with any response on pages 1 – 6 of this application, the stipulations on pages 7 and 8 control.***



Manhattan Community Board 4 (MCB4) recommends:  
 (MCB4's recommendation is based on a vote taken at its  
 November 6, 2019 full board meeting, with 37 members voting in favor  
 of the recommendation, 0 members opposed, 0 members  
 abstaining and 0 present but not eligible)

Denial unless all stipulations agreed to by applicant/owner are part of the method of  
 operation

Denial  Approval

**CB4 REPRESENTATIVES**

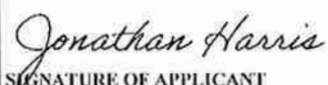
  
 Nelly Gonzalez  
 CB4 Assistant District Manager

  
 Frank Holozublec  
 CB4 BLP Committee Co-Chair

  
 Tony Bokor  
 CB4 BLP Committee Co-Chair

**APPLICANT AGREEMENT WITH THE COMMUNITY**

Applicant agrees to these stipulations as the basis for the community support of this application and acknowledges that all of these stipulations are essential prerequisites to the MCB4 recommendation regarding this application. Applicant agrees to have these stipulations incorporated in the method of operation of its liquor license. The stipulations in this application constitute the entire agreement between MCB4 and applicant and may only be altered in writing signed by MCB4 and applicant. These stipulations supersede any oral statements or representations in connection with this application.

SIGN HERE →	<b>Jonathan Harris</b>		9/27/2019
	PRINT NAME OF APPLICANT	SIGNATURE OF APPLICANT	DATE

MAX BROKHAN ESQ.  
 ATTORNEY

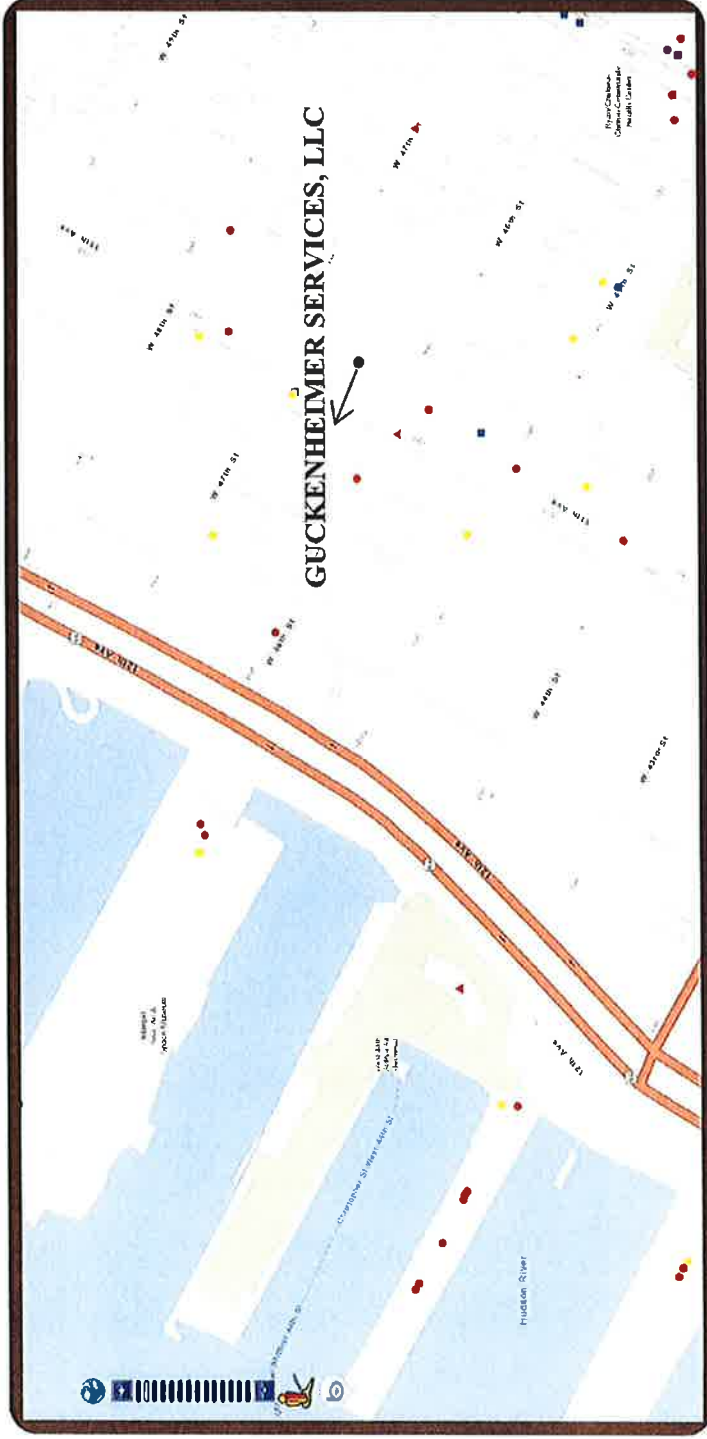


10/17/19

Legend

LEGEND

- On-Premise Licenses
- On-Premise Liquor ●
- On-Premise Wine and Beer ▲
- On-Premise Beer ■
- On-Premise Licenses
- Off-Premise Liquor ●
- Off-Premise Wine ▲
- Off-Premise Beer ■
- Wholesale Licenses ●
- Pending Licenses ●
- All Licenses ▲
- Off-Premise Liquor ●
- Off-Premise Wine and Beer ▲
- Off-Premise Beer ■
- Off-Premise Liquor ●
- Off-Premise Wine ▲
- Off-Premise Beer ■
- Wholesale ●
- Pending ●
- Churches ⬇
- Schools ⬆
- Zones ■
- Counting\_Boards □
- Police\_Precincts □
- Comics □



Disclaimer: The NYS Liquor Authority is not responsible for the accuracy of maps or data obtained from third party sources.

**Name:**

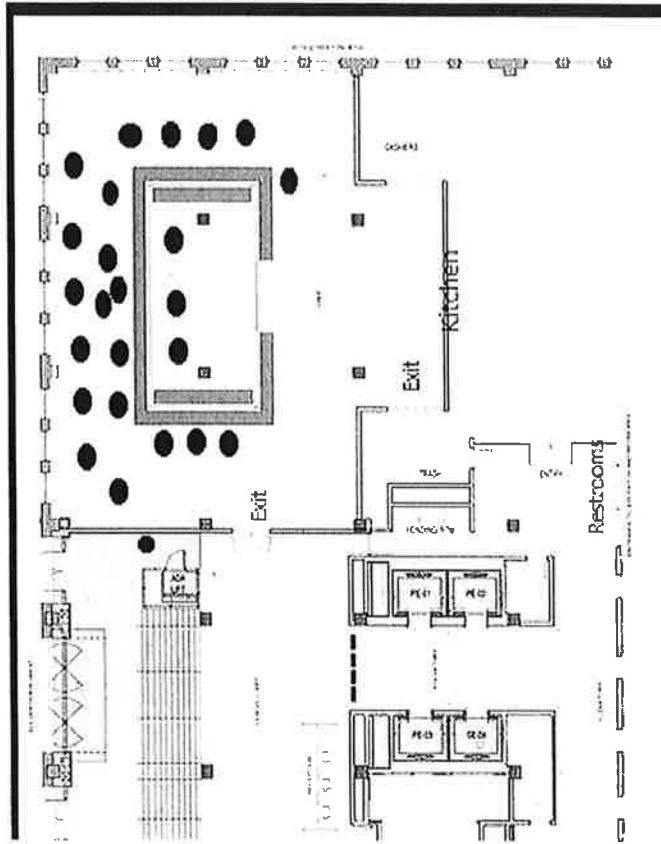
- LANDMARK TAVERN LLC
- 621 EVENTS LLC
- MARIN IN NYC LLC
- SONNIER & CASTLE BY RHUBARB LLC
- GW MARKET LLC

**Address:**

- 626 11TH AVE
- 621 W 46TH ST
- 653 11TH AVE
- 554 W 48TH ST
- 600 11TH AVE

**Approx Distance:**

- 170 ft
- 235 ft
- 275 ft
- 375 ft
- 385 ft



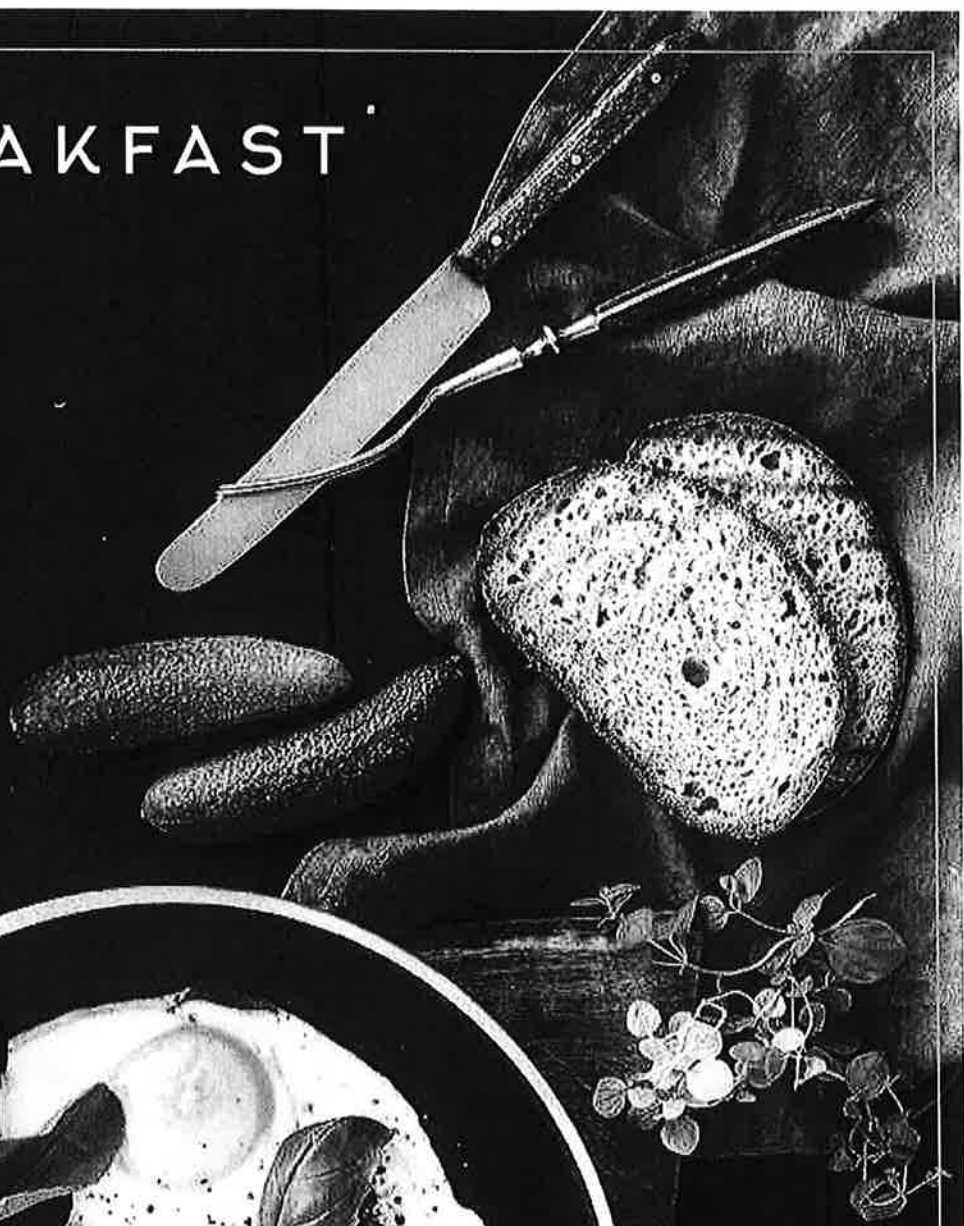
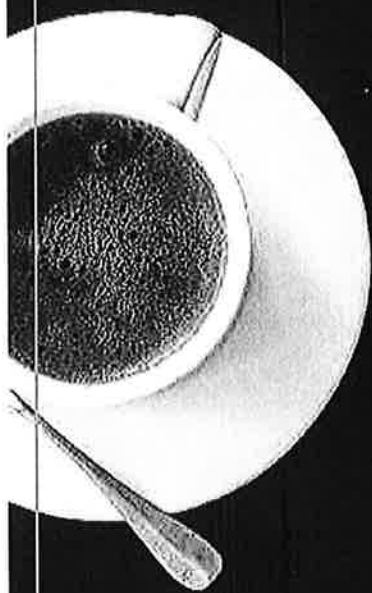
Ogilvy 1st Floor



CHOCOLATE FACTORY  
CATERING & EVENTS

212-237-5303

# BREAKFAST



## BREAKFAST PACKAGES

*Priced per person (Must be ordered by 2:00pm the day prior to event)*

Continental	14.00
Variety of muffins, breakfast pastries, Starbucks coffee, tea and bottled water	
Deluxe Continental	15.00
Variety of muffins, breakfast pastries, scones, fresh fruit platter, juice, Starbucks coffee, tea and bottled water.	
Healthy Break	19.00
Chia seed pudding, overnight oats, grilled banana bread, house-made granola bars, Starbucks coffee, tea and bottled water	
Morning Bagel Bar	12.25
Variety of bagels, assorted regular and low-fat schmears and jams, fresh fruit platter, juice, Starbucks coffee, tea and bottled water	
Add sliced smoked salmon with capers, sliced red onion, diced cage-free egg and sliced tomato	
	5.75

## HOT BREAKFAST SOLUTIONS

*All packages have a minimum order of 10 per selection unless otherwise noted. Priced per person. (Must be ordered by 2:00pm the day prior to event)*

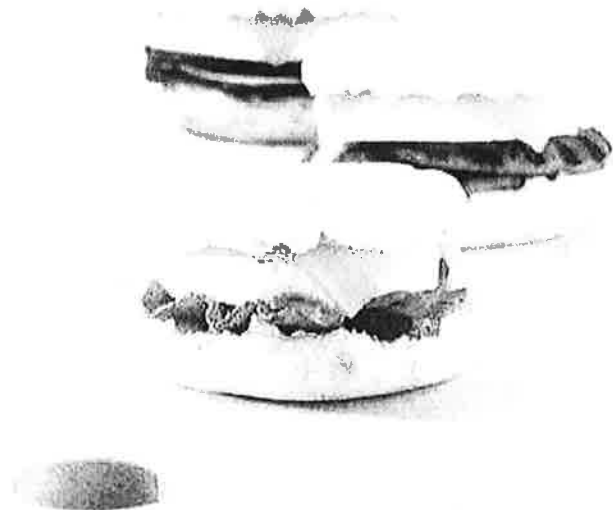
The Countryside Breakfast	20.75
Scrambled cage-free eggs, grilled sausage, country potatoes with sautéed onions and peppers, whole-grain breads with butter and jam, juices, Starbucks coffee and tea	
Breakfast Sandwiches Made Great	15.00
Assorted breakfast sandwiches, panini and wraps, served with breakfast potatoes, a fresh fruit platter, juices, Starbucks coffee and tea	
Create Your Own Omelet Bar	
Priced per person. Price may vary dependent on duration of event and guest count. (Must be ordered by 2:00pm the day prior to event).	
Served with Bacon, Sausage, breakfast potatoes, a fresh fruit platter, juices, Starbucks coffee and tea.	
	\$25.50

## BREAKFAST A LA CARTE

Fresh Hand Fruit	1.45 each
Fresh Fruit Salad	4.50 per person
Fresh Sliced Fruit Platter	4.50 per person
Individual Fruit and Yogurt Parfait	4.00 each
Butter Croissant	2.50 each
Muffin	2.50 each
Fresh Baked Scone	2.50 each
Bagel with Cream Cheese and Spreads	2.50 each
Danish	3.50 each

## MORNING BEVERAGES

Soy Milk	3.00 each
Bottled Water	2.35 each
Bottled 100% Natural Fruit Juices	3.45 each
Fresh Squeezed Orange Juice, carafe	10.00 each
House Brewed Starbucks Coffee and Tea	4.50 per person
Fresh Brewed Starbucks Iced Tea, carafe	10.00 each



LUNCH



## SANDWICH PLATTERS

All sandwiches are served with chips, cookie, beverage and mixed greens salad. (Must be ordered by 2:00pm the day prior to event). 6 person minimum.

\*Vegetarian options available for each item

Signature Deli 19.00 per person

Chef's selection of sandwiches from an array of fresh meats, including house roasted beef, smoked turkey and ham with a variety of cheeses, whole grain sliced breads and spreads

Cut Above Deli (6 Guest Minimum) 21.75 per person

Choice of 3 options from our Upper Crust Sandwich Selections

Add an extra side salad to your lunch 1.95 per person

### Side Salad Selections:

Fresh Fruit Salad

Seasonal Vegetable Salad

Tabbouleh

Vegetable Pasta Salad

Traditional Potato Salad

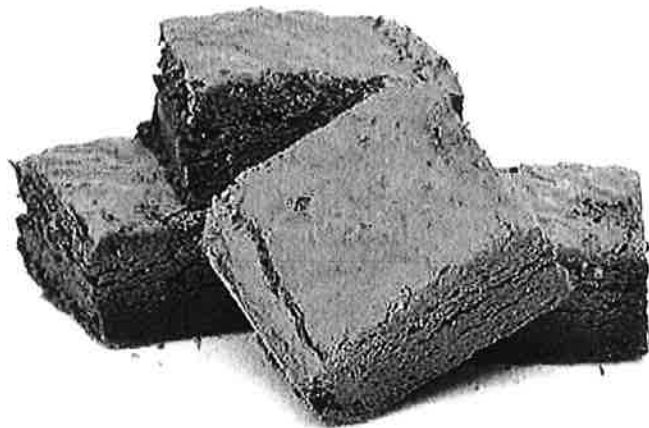
Caesar Salad

Upgrade from a Cookie to:

Brownie 1.50 each

Dessert Bar 2.50 each

Mini Tiramisu 4.50 each



## UPPER CRUST SANDWICHES

All sandwiches are served with chips, cookie, beverage and mixed greens salad.

(48 hour notice prior to event). 6 person minimum.

### Pesto Grilled Chicken Panini

Pesto grilled chicken with roasted peppers and fresh mozzarella on rosemary focaccia

### Italian Herb Turkey

Herb roasted turkey breast with olive oil poached tomatoes, provolone cheese and apricot mustard on baguette

### Oven Roasted Turkey

Oven roasted turkey breast, cheddar cheese and arugula with horseradish mustard on a baguette

### Balsamic Portobello

Balsamic marinated portobello mushrooms and smoked gouda cheese with arugula pesto on multi-grain hero

### Buffalo Wrap

Buffalo chicken wrap with crisp romaine, celery and carrots with blue cheese

### Cuban

Roasted pork shoulder, smoked ham, swiss cheese and house-made pickles on a baguette

### Cauliflower Tikka Masala

Cauliflower tikka with feta cheese, mango and corn salad on a naan roll with tamarind chutney

### Smoked Ham Hero

Smoked ham with aged cheddar cheese, roma tomatoes, caramelized onions and honey mustard on hero roll

### Eggplant Parmesan

Fried eggplant, fresh mozzarella, basil marinara on a hero roll

### Italian Combo

Salami, ham, provolone cheese, cherry peppers and romesco sauce on semolina hero

### Maple Turkey

Maple turkey, brie cheese, frisee with caramelized pear and cranberry mayo on multi-grain roll

### Tuna Salad

Lemon tuna salad, frisee and tomatoes on a croissant

### Roast Beef

Roasted beef, blue cheese, arugula, beefsteak tomatoes and horseradish on a baguette



## HEARTH OVEN PIZZA

We proudly feature gourmet large 16" pizza pies. Pizzas are eight slices and serve 4-5 people. Whole wheat crust is available upon request. Priced per person. (Must be ordered by 2:00pm the day prior to event).

Cheese Pizza	16.00
Sausage or Pepperoni Pizza	18.00
Margherita Pizza	
Whole milk mozzarella, fresh tomato sauce and basil	18.00
Vegetarian Combination	
Zucchini, broccoli, mushrooms and roma tomatoes	18.00
Wild Mushroom	
Crimini, Shitake, Oyster mushrooms and Fontina Cheese	19.00
Barbecue Chicken	
Smoky barbecue, mesquite grilled chicken breast, red onions and cilantro	19.00
Meat Lovers	
Pepperoni, ham and Italian sausage	19.00
Add salad, cookie and beverage to your pizza order.	9.00 per person



## Taqueria

Build your own Taco Bar  
Served with Corn. Priced per person. (Must be ordered by 2:00pm the day prior to event). 6 person minimum.

- Grilled Carne Asada
  - Chipotle Tomato Braised Chicken
  - Roasted Peppers & Onions
  - Spanish Rice
  - Cotija Cheese
  - Crema
  - Pico de Gallo
  - Fresh Guacamole
  - Warm Tortillas
  - Tres Leches Cake- additional 4.50
- \$22.95 per person

## Stir Fry

Served with Brown Rice & Noodles  
Choice of 1 protein, 2 sides. Priced per person. (Must be ordered 48 hours in advance). 6 person minimum.

### Protein

- Miso Glazed Salmon
- Sesame Beef
- Sweet n' Sour Chicken
- Sweet Chili Tofu

### Sides

- Baby Bok Choy
- Steamed Broccoli
- Stir Fried Veggies
- Miso Glazed Eggplant
- Napa Cabbage Asian Slaw

\$23.95 per person

## ROOM TEMPERATURE LUNCH BUFFET

*Choice of 1 protein, 2 sides and 1 dessert from our Room Temperature Lunch Selections. Priced per person. (Must be ordered 48 hours in advance). 6 person minimum.*

Roasted Chicken	
Rosemary, lemon, thyme, olive oil and sea salt	28.00
Sesame Scallion Tofu	
Ginger, scallion, black and white sesame seeds, rice vinegar, mirin, sesame oil and sea salt	28.00
Seared Atlantic Salmon with herb salad parsley, lemon, capers, dill, olive oil, black pepper and sea salt	32.00
Slowed Roasted Porchetta	
Crispy herb rolled porchetta, Italian salsa verde	32.00
Grilled Flank Steak	
Housemade steak sauce, horseradish gremolata	32.00
Chef's Choice	
Chef's choice of protein, sides and dessert	28.00
Add an extra protein to your lunch	4.99



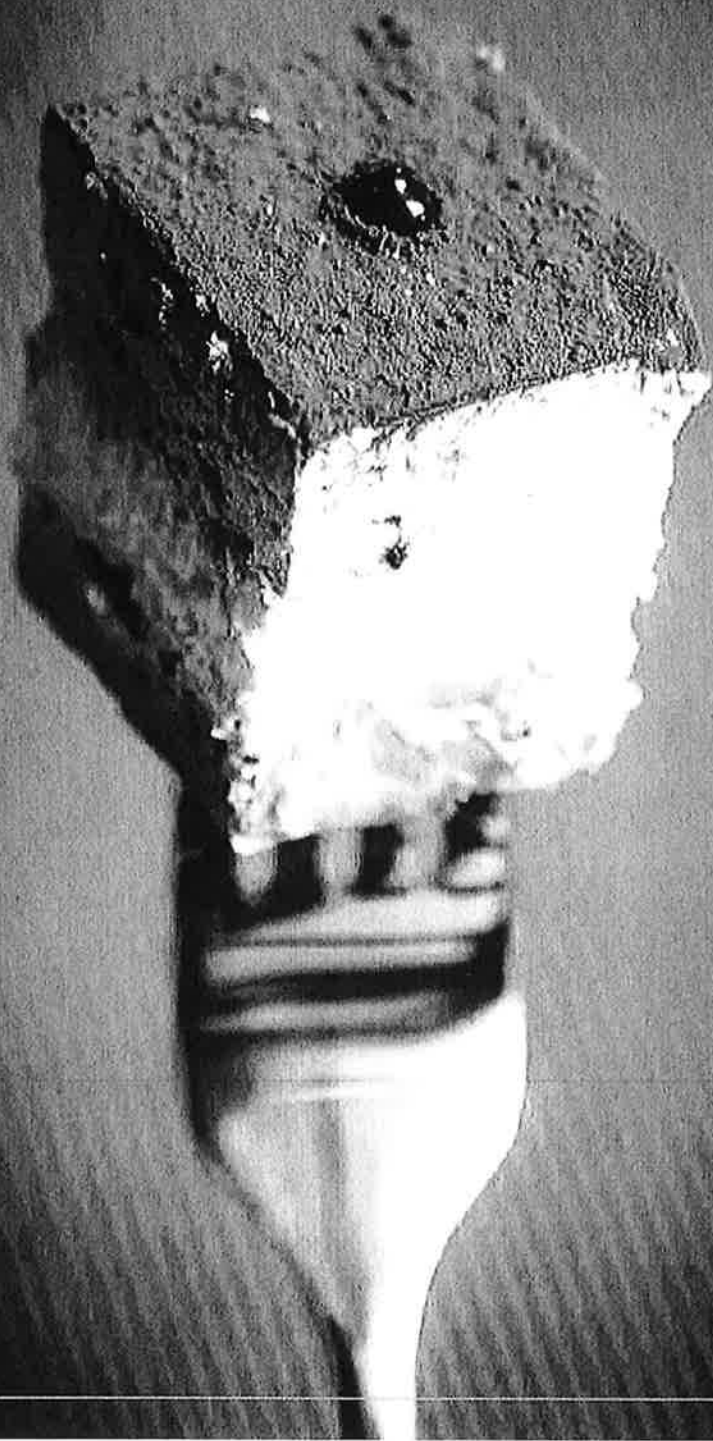
## ROOM TEMPERATURE LUNCH BUFFET SIDES

Kale and Apple Salad	
Organic kale, fuji apple, purple cabbage, sunflower seeds, soy honey dressing	
Quinoa with Corn and Smokey Lime Vinaigrette	
Quinoa, red bell pepper, roasted corn, pickled red onion, cilantro, grape tomato	
Cauliflower Salad	
Roasted cauliflower, shaved red onion, capers, grated parmesan, golden raisin coulis, toasted almonds	
Seared Brussels Sprouts & Farro Salad	
Bacon lardons, roasted pearl onions, fine herbs, garlic confit butter	
Roasted Root Vegetable Hash	
Assorted seasonal vegetables with a cherry mustard glaze	
Grilled Caesar Salad	
Cornbread croutons, avocado, smoked caesar dressing	
Black Bean Salad	
Roasted red peppers, cumin, pickled shallots, scallions, avocado, lime- cilantro vinaigrette	
Roasted Sweet Potato Salad	
Pecans, dried cranberry, rosemary, cayenne, honey lemon dressing	
Maple Roasted Butternut Squash	
Goat cheese, pickled jalapenos, charred cipolini onions, maple glazed pepitas, shallot champagne vinaigrette	

## ROOM TEMPERATURE LUNCH BUFFET DESSERTS

Chocolate Croissant Bread Pudding
Sea salt caramel and chantilly cream
Apple Bourbon Spice Cake
Spiced walnuts and crème anglaise
Tres Leches Cake
Assorted Cookies and Brownies

AFTERNOON  
SELECTIONS



## AFTERNOON BREAKS

6 person minimum. (Must be ordered 48 hours in advance).

Standard Break Service <i>Starbucks Coffee, tea, bottled water, cookies and brownies</i>	12.95 per person
Executive Break Service <i>Starbucks Coffee, tea, bottled water, cookies, brownies and sliced fruit</i>	14.00 per person
Candy Break Dark chocolate almonds, yogurt pretzels, chocolate bark	12.50 per person
Artisan Cheese Board	7.95 per person
Popcorn and Pretzel Bites	5.95 per person
Assorted Hand Fruit	1.45 each
Energy Bars	2.95 each
Tortilla Chips with Guacamole and Salsa	5.75 each
Greek Yogurt Parfait	6.25 each
Hummus with Olives, Pita and Vegetables	6.25 each
Trail Mix	5.95 each
Fruit Skewer with Yogurt Dip Housemade	6.25 each
Warm Cookies	2.50 each
	2.75 each

House Baked Brownies	
Ice Cream Sundae Bar <i>(48 hour notice required)</i>	Call for details

## DESSERTS

Assorted Cupcakes	3.50 each
¼ Sheet Cake (serves 16-24) ½	60.00
Sheet Cake (serves 32-48)	110.00
Full Sheet Cake (serves 64-96)	150.00
<i>(48 hour notice required for all cake orders)</i>	
<i>Cost may vary depending on design</i>	

## AFTERNOON REFRESHMENTS

Assorted Canned Sodas	2.35 each
Sparkling Water Bottled	3.00 each
Water	2.35 each
Infused Spa Water	2.00 each







BURT LAZARIN  
Chair  
JESSE BODINE  
District Manager

CITY OF NEW YORK  
MANHATTAN COMMUNITY BOARD No. 4  
330 W 42nd Street, 28th floor New York, NY 10036  
212-736-4536 fax: 212-947-9512  
www.nyc.gov/mc4

## PUBLIC NOTICE

Business Licenses and Permits Committee  
will discuss an application submitted by

**Guckenheimer Services LLC**  
**636 11<sup>th</sup> Avenue**

An application for a liquor, wine, beer & cider  
license for a Catering Establishment with Recorded  
Music, Corporate Events, Private Company  
Receptions

DATE:	Thursday, October 17, 2019
TIME:	6:30 PM
PLACE:	Hotel Trades Council 305 W 44 <sup>th</sup> Street, 2 <sup>nd</sup> Floor

We invite you to attend this meeting and give your comments on this application.  
Alternately, you may mail, fax or email us at the address listed above.  
For more information, please call 212-736-4536.

Posted according to the Administrative Code of the City of New York section 10-119. Please do not remove until after the above meeting date.



# NEW YORK POST

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Six

FRIDAY, SEPTEMBER 27, 2019 Sunny, 78° Weather: P. 57 \*\* LATE CITY FINAL \*\* SEP 27, 2019 \$2.00

## D.C. MYSTERY:

Who is the  
deep state  
whistleblower  
targeting Trump?



# THE

TOP SECRET

# Rider A

Outreach emails



Nadia Cantave &lt;nadia@pb.law&gt;

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**FW: Manhattan Community Board No. 4's Business Licenses & Permits Committee Meeting**

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Harris, Jonathan <jonathan.harris@guckenheimer.com>  
To: Nadia Cantave <nadia@pb.law>

Fri, Sep 27, 2019 at 1:04 PM

**From:** Harris, Jonathan

**Sent:** Friday, September 27, 2019 9:27 AM

**To:** rjbenfatto@hyhkalliance.org; pgouris@hyhkalliance.org; kathleentreat123@gmail.com; mcgee79@aol.com; cberthet@me.com; info@clintonhousing.org; jrestuccia2@clintonhousing.org; rmarcano@clintonhousing.org; eduardozeiger@compuserve.com; mpta@mptenants.com; ashleyll@aol.com; twocatsltd@worldnet.att.net; rapapiri@aol.com; block45@hellskitchen.net; tangotanner@gmail.com; west45ba@gmail.com; west45ba@gmail.com; chanawid@gmail.com; stephenfanto@gmail.com; aefearshk@earthlink.net; larrymichaelroberts@gmail.com; jamesbogues@gmail.com; chasmv@hotmail.com; chluderernyc@yahoo.com; nancyroylance@ymail.com; mariagnys@aol.com; ecelnik@actorsfund.org; rpimentel@commonground.org; dsage@commonground.org; buzany@rcn.com; nkyriacou@yahoo.com; gdclay@att.net; jeandaniel@aol.com; john.mudd@usa.net; bill@midtownsouthcc.org; ploeb315@aol.com; west55ba@gmail.com; hk5051@gmail.com; hk5051@gmail.com; rrlarios@hotmail.com; awm3333@me.com; jessbondy@aol.com

**Subject:** Manhattan Community Board No. 4's Business Licenses & Permits Committee Meeting

Dear Neighbor,

I am the General Manager for Guckenheimer Services LLC, the company that provides food service at the Ogilvy offices at 636 11th Avenue, New York, NY 10036. Guckenheimer will be providing food and beverage service at certain catered events in a café area within this building, and is applying for a beer, wine, spirits, and cider license to be able to sell and serve these beverages at private catered events within this limited space. Guckenheimer operates these types of food and beverage venues across the country, and is committed to responsible and safe alcohol sales and service. We do not anticipate any impact whatsoever to your property or business, since these events will be within confined interior spaces and limited in terms of frequency and duration.

I wanted to make you aware that Guckenheimer will be presenting its beer, wine, spirits, and cider license application at an upcoming Manhattan Community Board No. 4's Business Licenses & Permits Committee meeting. We welcome any feedback you may have about our proposed operations, and thank you for welcoming us into the neighborhood.

Regards,

Jonathan Harris

General Manager @ The Chocolate Factory

M-973-464-1863

O-212-237-5300