

Manhattan Community Board 4

(All Fields Must Be Completed)

Liquor License/Sidewalk Cafe Stipulations Application

CORPORATION NAME LG Concepts Inc		DOING BUSINESS AS (DBA) Lavan 541	
STREET ADDRESS 541 W 25 TH ST		CROSS STREETS 11 TH Ave & Highline	ZIP CODE 10001
OWNER <small>(Attach a list of all the people that will be associated/listed with the license)</small>	NAME: Gil Ohana	ATTORNEY/ REPRESENTATIVE	NAME: Michael Kelly
	PHONE: (347) 210-8699		PHONE: (914) 632-6036
	EMAIL: Gilohana@gmail.com		EMAIL: KELLYMLK13@gmail.com
MANAGER	NAME: Gil Ohana	LANDLORD	NAME: L & L Holding
	PHONE: (347) 210-8699		PHONE: (212) 920-3360
	EMAIL: Gilohana@gmail.com		EMAIL:
APPLICATION TYPE (<input checked="" type="checkbox"/> Liquor License <input type="checkbox"/> Unenclosed Sidewalk Cafe)			
<input checked="" type="radio"/> New	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?	404 NYC 450 W 33 RD ST	
	What were the dates applicant was involved with this former premise?	2009 TO 2018	
<input type="radio"/> Corp Change/Class Change/Removal	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"/> Alteration	What is the current license # and expiration date?		
	Please list/describe the nature of all the changes and attach the plans:		
METHOD OF OPERATION			
TYPE OF ALCOHOL:	<input checked="" type="radio"/> Liquor/Wine/Beer & Cider <input type="radio"/> Beer & Cider <input type="radio"/> Wine/Beer & Cider		
ESTABLISHMENT TYPE	<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?	YES	<input checked="" type="radio"/> NO	
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	
Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship that trigger the rule.	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	8am to 2am 7 days a week						depending on function	
	Kitchen	Same as above							
	Music	Same as above							

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	Pending	275	20	200	0	1	0
OUTSIDE (Other than sidewalk café)	N/A	N/A	N/A	N/A	N/A	N/A	N/A
SIDEWALK CAFÉ	N/A	N/A	N/A	N/A			

How many floors are there? What is the capacity for each floor?

1, up to 275

How frequently will the owner(s) be at the establishment?

All The Time

Will there be dancing?

YES NO Depending on event weddings etc

Will applicant have bottle or table service for beverage alcohol?

YES NO

Will you be hosting private; promotional or corporate events?

YES NO

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

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

Will be applying for an LNO

Community Notification/Relations		
NOTIFICATION: 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	
	# 2	
	# 3	
	# 4	
	# 5	
Please provide dates when applicant met with the groups listed above.		
Who was your contact person at each group you met with?		
When did applicant post the notice that was provided?		
Where did applicant post the notice that was provided?		
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
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

611. (347) 210-8699

BUILDING DESIGN

State the name and type of business previously located in the space.			
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	our sign will be put up
Will applicant have a vestibule within the establishment?	<input checked="" type="radio"/> YES	NO	
Will applicant use a storm enclosure?	<input checked="" type="radio"/> 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)	FRENCH DOORS		GARAGE DOORS
			WINDOWS THAT CAN BE OPENED
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	The Block is completely Commercial
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?	YES	NO	IF necessary
Will the kitchen exhaust system extend to the roof?	YES	NO	N/A
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?	EXISTING		
When was the air conditioner installed?	1995		

OUTDOOR ITEMS - OTHER THEN SIDEWALK CAFÉ

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

OUTDOOR ITEMS – SIDEWALK CAFÉ

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

ADDITIONAL STIPULATIONS: (Office Use Only)

- All music & amplified sound will be controlled by applicant & utilized applicant equipment exclusions

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
May 1, 2019 full board meeting, with 35 members voting in favor
of the recommendation, 0 members opposed, 4 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


Nely Gonzalez
CB4 Assistant District Manager


Frank Holozubiec
CB4 BLP Committee Co-Chair


Yoni Bokser
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 →

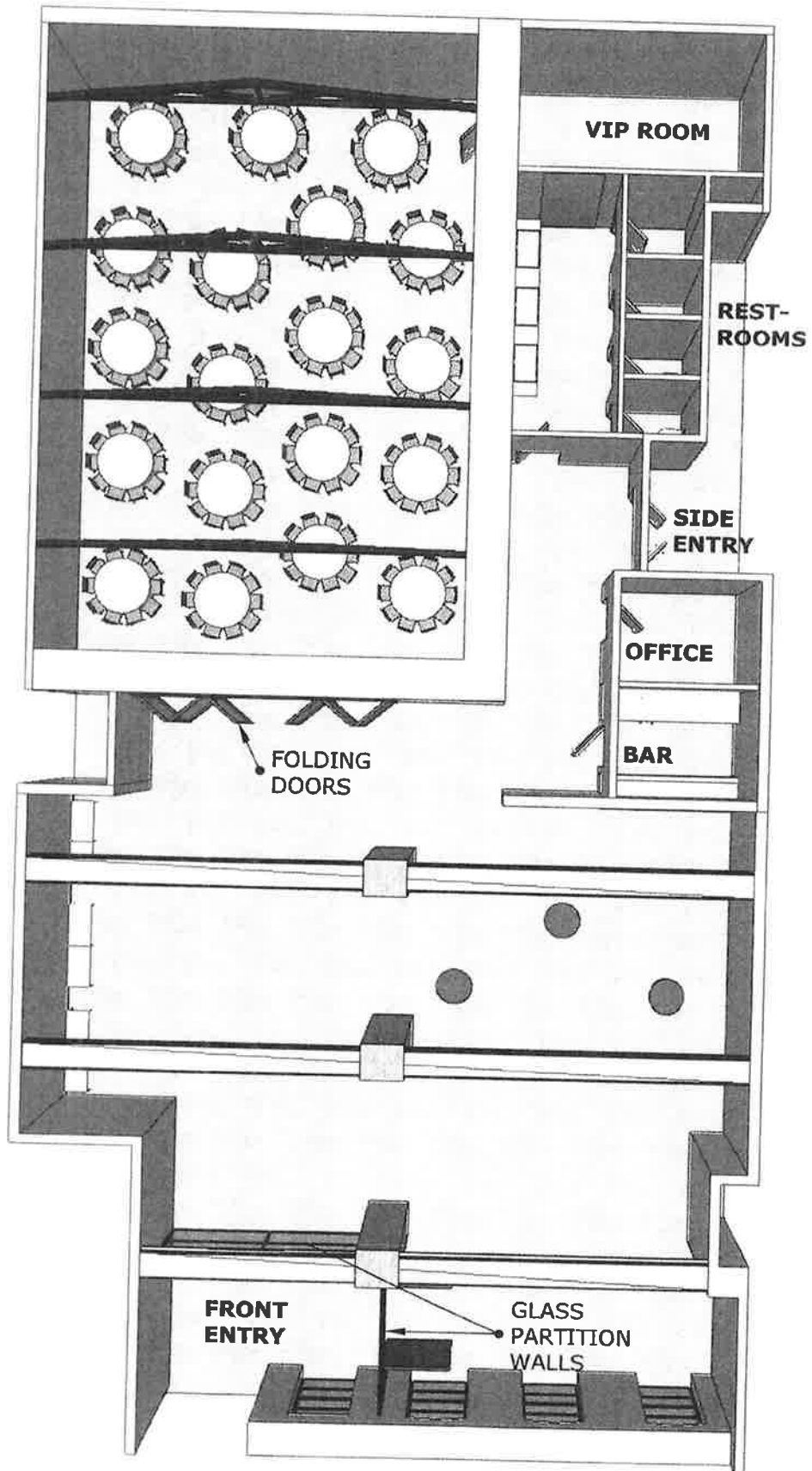
Liron David
GIL OHANA
PRINT NAME OF APPLICANT



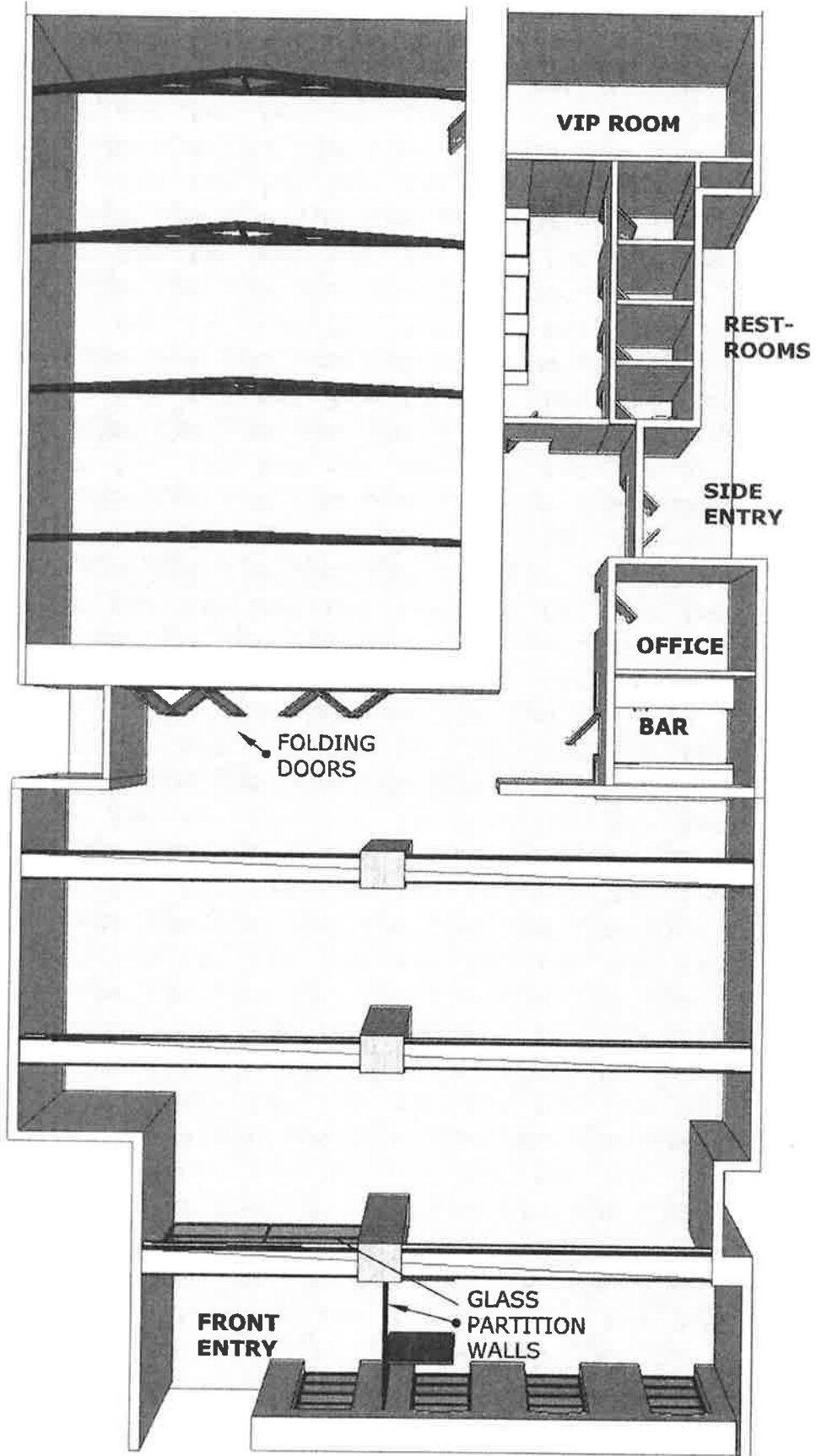
SIGNATURE OF APPLICANT

4/9/19
4-9-19
DATE

**541 W 25TH STREET
FLOOR PLAN 3.31.19**



**541 W 25TH STREET
FLOOR PLAN 3.31.19**









OFFICE OF THE
COMMISSIONER OF FINANCE
100 North Dearborn Street, Suite 1000
Chicago, Illinois 60610
www.chicago.gov

NOTICE
OF PUBLIC HEARING

PUBLIC NOTICE

Business Licenses and Permits Committee
will discuss all applications submitted by:

LG Concepts Inc.
541 W 25th Street

An application for a Liquor, Wine, Beer & Cider
License for a Catering Hall establishment with
Transferable Hours of Sale (T-Hours) for a period of
120 days.

DATE: Tuesday, April 6, 2010
TIME: 8:00 AM
PLACE: Chicago House
65 W. 37th Street, 2nd Floor

For more information, please contact the Office of the
Commissioner of Finance, 100 North Dearborn Street, Suite 1000,
Chicago, Illinois 60610. Telephone: (773) 554-3100. Fax: (773) 554-3101.
http://www.chicago.gov

For more information, please contact the Office of the
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http://www.chicago.gov

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GALLERY
ENTRANCE

PULL



WARM LUNCH BUFFET

WARM ENTRÉES

Poultry

Herbed Grilled Chicken Breast (GF)

Arugula Basil Pesto

Chicken Milanese

Breaded Chicken Cutlets, house made gravy, mozzarella

Chicken Teriyaki (GF)

Carrot, Broccoli, Crispy Rice Noodles

Stuffed Turkey Breast (GF)

Grilled Vegetable Stuffing, Creamy Shallot White Wine Sauce

Stuffed Chicken Breast (GF)

Prosciutto Stuffing, Gruyere Cheese, Sage, Fennel Sauce

Beef

Grilled Hanger Steak (GF)

Chimichurri

Pan-Seared Beef Tenderloin (GF)

Citrus Arugula, Asparagus Salad, Roasted Fingerlings

Slow-Cooked Short Ribs

Creamy Manchego Polenta



Seafood

Lemon Herb-Grilled Salmon (GF)

Seared Fluke (GF)

Mango-Corn Salsa

Curry Coconut Sautéed Shrimp (GF)

Braised Bok Choy

Sautéed Lemon Garlic Shrimp (GF)

Mahi Mahi

Meyer Lemon Pesto, Assorted Seasonal Vegetables

Pasta

Sausage & Broccoli Gemelli

White Wine, Garlic, Herbs

Wild Mushroom Mac & Cheese

Shitake, Oyster, Crimini, Gruyere, Cheddar

Grilled Vegetable Primavera Pasta

Zucchini, Yellow Squash, Eggplant, Peppers, Basil Pomodoro, Shaved Parmesan

Mediterranean Mascarpone Risotto

Artichoke, Crispy Pancetta, Diced Tomatoes, Scallions, White Wine, Kalamata Olives, Red Onions

HOT SIDES

Garlic Roasted Mashed Potatoes (GF)

Garden Pilaf Rice (GF)

Summer Vegetable Ragout (GF)

Lemon- Shallot Sautéed Asparagus (GF)



Baked Root Vegetables (GF)

Rustic Garlic Fingerling Potato (GF)

Roasted Pancetta Brussels Sprouts (GF)

Pecorino Sweet Potato Wedges (GF)

GREEN SALADS

Caesar Salad

Romaine Hearts, Parmesan, Croutons, Housemade Caesar Vinaigrette

House Salad (GF)

Mesclun Greens, Cherry Tomatoes, Cucumber, Carrots, Red Bell Peppers, House Vinaigrette

Greek Salad (GF)

Feta Cheese, Tomatoes, Cucumber Onion, Bell Peppers, Romaine, Kalamata Olives, Greek Vinaigrette

Mini Falafel Waffle

Diced Tomatoes, Cucumber, Onion, Chick Peas, Pita Chip, Tahini Vinaigrette

Mesclun Salad (GF)

Cherry Tomatoes, Vegetable Pickle, Salty Toasted Almonds, House Vinaigrette

Spinach Salad (GF)

Candied Pecans, Blue Cheese Crumble, Balsamic Strawberry Vinaigrette



Sushi Bar:

*Includes Professional Sushi Display, Watermelon Carving, Seaweed & Kami Salad
Wasabi, Ginger and Soy Sauce*

Regular Sushi Rolls

*California Roll, Tuna Roll, Salmon Roll, Tuna Avocado Roll, Salmon Avocado Roll, Spicy Tuna Roll,
Spicy Salmon Roll, Spicy Crab Roll,*

Vegetarian Sushi Rolls

Cucumber Roll, Sweet Potato Roll

Special Sushi Rolls

Rainbow Roll: Crab, Cucumber, Avocado Inside, Outside with Tuna, Salmon, White Fish & Avocado

Sumo Roll: Spicy Crab and Avocado Inside, Outside with Salmon, Tobiko and Spicy Mayo

Caterpillar Roll: Shrimp Tempura and Eel Inside Outside with Avocado and Tobiko

Summer Love Roll: Shrimp Tempura and Cucumber Inside, Outside with Crab and Spicy Mayo

Pink Lady Roll: Crunchy Spicy Tuna and Avocado inside, Outside Wrapped with Pink Soybean Paper

Nigiri & Sashimi:

Tuna, Salmon, Yellow Tail

Kosher Friendly Sushi Bar:

60% regular sushi rolls, 20% special rolls, 10% sushi (raw fish over rice), & 10% sashimi.

*Includes Professional Sushi Display, Watermelon Carving, Seaweed
Wasabi, Ginger and Soy Sauce*

Regular Sushi Rolls:

*California Roll, Tuna Roll, Salmon Roll, Tuna Avocado Roll, Salmon Avocado Roll, Spicy Tuna Roll,
Spicy Salmon Roll, Mango Avocado Roll*

Vegetarian Sushi Rolls:

Cucumber Roll, Sweet Potato Roll

Special Sushi Rolls:

Rainbow Roll: Crab, Cucumber, Avocado Inside, Outside with Tuna, Salmon, White Fish & Avocado

Sweet Heart Roll: Spicy Tuna and Avocado inside, Outside with Tuna with Heart Shape

Mango Dragon Roll: Cucumber and Avocado inside; Outside with Mango and Tobiko

Caterpillar Roll: Salmon Avocado inside; Outside with Thin Sliced Avocado with Spicy Mayo Sauce

Pink Lady Roll: Crunchy Spicy Tuna and Avocado inside, Outside Wrapped with Pink Soybean Paper

Nigiri & Sashimi:

Tuna, Salmon, Yellow Tail



PLATED DINNER

Certain Ingredients May Change Seasonally, TBD

GF = Gluten Free

V = Vegetarian

First Course

Bibb Lettuce Salad (GF, V)

Roasted Artichokes, Cherry Tomatoes, Toasted Almonds, 3- Citrus Dressing

Mixed Baby Kale (GF, Vegan)

Marinated White Asparagus, Juillienned, Watermelon Radish and Perlini Mozzarella, Grilled Valencia Dressing

Mediterranean Diced Salad (GF, V)

Chickpeas, Feta, Heirloom Cherry Tomatoes, Cucumber on a bed of Grilled Asparagus

Roasted Shallot & Red Pepper Dressing

Niçoise Blanc Salad (GF)

Seared Hamachi, Frisée, Endive, White Asparagus, Boquerones, Quail Egg

Pear & Red Watercress Salad (V)

Champagne Dressing, Warm Brie in Pastry

Grilled Shrimp & Radicchio (GF)

Preserved Lemon Dressing, Micro Basil

Beet Carpaccio Salad (GF)

Frisée, Goat Cheese, Glazed Walnuts

Seared Sea Scallops (GF)

Caponata, Tapenade, Romesco, Lemon Crème Fraîche



Entrées

Seared Wild Salmon (GF)

Cognac Parsley Sauce, Artichokes, Kale

Grilled Swordfish (GF)

Eggplant, Arugula and Pistachio Pistou, Lemon, Capers, Herbs

Seared Monkfish (GF)

Saffron Risotto, Blistered Tomatoes, Spinach Mint Sauce

Fresh Ricotta-Stuffed Chicken Breast (GF)

Braised Sweet Potato, Red Cabbage, Fine Herb Sauce

Chicken Ala Mint (GF)

Roasted Chicken, Spinach, Mint Crème Fraîche Purée, Roasted Baby Brussels Sprouts, Beets, Parsnips

Grilled Filet Mignon (GF)

Bourbon Shallot Chili Butter, Roasted Garlic Mashed Potatoes, Sautéed Rapini and Baby Vegetables, Demi glace

Seared Aged Ribeye (GF)

Toasted Horseradish, Green Peppercorns, Potato Gratin, Asparagus Carrot Bundle

Roasted Lamb Loin (GF)

Provençal Vegetables, Niçoise Olive Sauce

Red Quinoa Cakes (GF, Vegan)

Vegetable Ragout, Trumpet Royal Mushrooms, Kale Chip



FUN HORS D'OEUVRES

Certain Ingredients May Change Seasonally, TBD

GF = Gluten Free

V = Vegetarian

Sliders

Classic Beef Burger

Tomato, Pickle, Ketchup, Brioche Bun

2-Napkin Lamb Slider

Fontina Cheese Pickled Eggplant, Red Pepper & Onion Slaw, Herbed Bun

Braised BBQ Short Ribs

Brioche Bun

Rueben

Sauerkraut, Gruyere, Russian Dressing, Pumpernickel

Chicken Parmesan

Herb Aioli, Focaccia

Cubano

Smoked Ham, Roasted Pork, Swiss Cheese, Mustard, Pickle, Brioche Mini Ficelle

Seared Sashimi-Grade Tuna

Spicy Red Cabbage Slaw, Sesame Brioche

Roasted Portobello Mushroom

Balsamic Marinade, Rosemary Aioli, Fresh Mozzarella



Mini Kobe Beef Corn Dog

Mini Lamb and Rosemary Corn Dog

Mini Paprika Shrimp Corn Dog

Chicken Dijon Lollipop

Sweet Red And Purple Potato Poutine
In Small Vessel With Demi-Glacé

Crisp Spiced Prosciutto Chips

Zucchini Tabasco Chip

"Completely Assembled" Nacho In One Chip
Cheese, Beans, Pico De Guillo

Jalapeño Stuffed With Duck Confit
Pepitas And Cotija Cheese

Vidalia Onion Rings
Pink Peppercorn Aioli

Soft Salted Guinness Pretzel Bites
Guinness Cheddar Dip/Sauce

Frozen Watermelon Cubes
Infused With Crop Cucumber Vodka

Bulleit Bourbon And Green Peppercorn Cured Salmon
On Rye Toast With Fresh Mascarpone

Croque Monsieur Mini
Smoked Ham, Gruyere Cheese, Cranberry Jam

Lobster Roll Mini
Fresh Maine Lobster, Crème Fraîche Dressing, Housemade Brioche

Caprese Bite (GF)
Cherry Tomato, White Balsamic Gelée, Ciligene Mozzarella, Basil



Watermelon & Feta (GF)

Sheep's Milk Feta, Mint

Mini Avocado Toast (Vegan)

Kobe Pigs in a Blanket

Kobe Beef Franks, Puff Pastry

Grilled Cheese Bite with Tomato Soup Shots

Swiss Cheese, Brioche

Herbed Risotto Balls

Fine Herbs, Parmigiano-Reggiano

Mac 'n Cheese Fritters



CHEF MANED STATIONS

Certain Ingredients May Change Seasonally, TBD

GF = Gluten Free

V = Vegetarian

Boardwalk Station

- Corn Dogs
- Hot Dogs with Mustard, Relish, Ketchup, Sauerkraut
- Fried Shrimp
- Curly Fries
- Onion Rings
- Sweet Potato Fries

Comfort Station

- Mac & Cheese
- Beef Sliders
- Margarita Pizza
- Tacos with Fixings
- Fried Chicken / Chicken Fingers
- "Enchilada" Mac & Cheese with Salsa, Queso Fresco, Guacamole
- Shrimp Mac & Cheese

Slider Station

Select 3:

Classic Beef Burger

Tomato, Pickle, Ketchup, Brioche Bun

2-Napkin Lamb Slider

Fontina Cheese Pickled Eggplant, Red Pepper & Onion Slaw, Herbed Bun



Braised BBQ Short Ribs

Brioche Bun

Rueben

Sauerkraut, Gruyere, Russian Dressing, Pumpernickel

Chicken Parmesan

Herb Aioli, Focaccia

Cubano

Smoked Ham, Roasted Pork, Swiss Cheese, Mustard, Pickle, Brioche Mini Ficelle

Seared Sashimi-Grade Tuna

Spicy Red Cabbage Slaw, Sesame Brioche

Roasted Portobello Mushroom

Balsamic Marinade, Rosemary Aioli, Fresh Mozzarella

Tapas Station

- Frittatas
- Garlic Shrimp
- Bayonne Ham
- Cojonudas with Toast, Artichoke, Chorizo, Romesco, Manchego
- Gigante White Bean Salad
- Boquerones

Chilled Seafood Station

- Shrimp and Cocktail Sauce
- Scallop Salad
- Cucumber Salad
- Ceviche
- (Additional charge for Oysters and Shucker)



Latin Station

- Assorted Empanadas
- Arepas
- Pupusas
- Green & Red Salsas
- Red Pepper Cucumber & Tomatillo Salad
- Roasted Corn & Black Bean Salad

Carving Station

- Filet Mignon
- Flank Steak
- Mushroom Demi-Glacé
- Roasted Baby Potatoes
- Steamed Broccoli Rabe

Street Tacos

Mains (Choice of 3): Lime-Cilantro Shrimp, Mexican Chorizo, Cumin Chipotle Chicken, Pork Carnitas, Skirt Steak, Grilled Portobello, Cilantro Rustic Black Bean

Accompaniments: Queso Fresco, Housemade Guacamole, Crema, Shredded Lettuce, Diced Tomato, Pico de Gallo, Corn or Flour Soft Tortillas



Asian Classics

- Kung Pao Chicken
- Beef and Broccoli
- Assorted Fried and Steamed Dumplings
- Spicy Peanut Noodles (Served in Classic Take-Out Containers)
- Veggie Spring Rolls
Assorted Asian Vegetables, Tofu, Chili Lime Sauce

Meat Lovers (Select 2)

- 12-Hour BBQ Brisket
Country-Fried Chicken (Buttermilk-Brined)
- Espresso-Rubbed Hanger Steak
- Roasted Rolled Turkey Breast
Almond Goat Cheese Stuffing, Pinot Noir Gravy
- Accompaniments: Herb-Garlic Butter Whipped White Sweet Potato, Truffle Fingerling Potatoes, Mac & Cheese

Flatbreads

- Traditional Margherita
Housemade Marinara, Buffalo Mozzarella, Chiffonade Basil
- Goat Cheese and Caramelized Onions
Fig Spread
- Wild Mushroom And Truffle Oil
3 Seasonal Mushrooms, Ricotta, Tartufo, Pecorino, Mozzarella
- Mediterranean
Kalamata Olives, Artichokes, Feta, Sautéed Onions



Fresh Greens

- **Frisée**
Gourmet Tomato Medley, Feta Cheese, Kalamata Olives, Pickled Red Onion, Basil Vinaigrette
- **Baby Spinach & Jicama**
Strawberries, Toasted Cashews, Valencia Orange Segments, Gorgonzola Dolce, Honey, Balsamic Vinaigrette
- **Baby Romaine**
Shaved Manchego Cheese, Herbed Focaccia Crouton, Piquillo Pepper, Caesar Vinaigrette

Sushi Bar:

*60% regular sushi rolls, 20% special rolls, 10% sushi (raw fish over rice), & 10% sashimi.
Includes Professional Sushi Display, Watermelon Carving, Seaweed & Kani Salad
Wasabi, Ginger and Soy Sauce*

Regular Sushi Rolls

California Roll, Tuna Roll, Salmon Roll, Tuna Avocado Roll, Salmon Avocado Roll, Spicy Tuna Roll, Spicy Salmon Roll, Spicy Crab Roll,

Vegetarian Sushi Rolls

Cucumber Roll, Sweet Potato Roll

Special Sushi Rolls

Rainbow Roll: Crab, Cucumber, Avocado Inside, Outside with Tuna, Salmon, White Fish & Avocado

Sumo Roll: Spicy Crab and Avocado Inside, Outside with Salmon, Tobiko and Spicy Mayo

Caterpillar Roll: Shrimp Tempura and Eel Inside Outside with Avocado and Tobiko

Summer Love Roll: Shrimp Tempura and Cucumber Inside, Outside with Crab and Spicy Mayo

Pink Lady Roll: Crunchy Spicy Tuna and Avocado inside, Outside Wrapped with Pink Soybean Paper

Nigiri & Sashimi:

Tuna, Salmon, Yellow Tail



CONTINENTAL BREAKFAST

GF = Gluten Free

ASSORTED BREAKFAST PASTRIES

Choice of Four - or - Chef's Selection: (i.e. Blueberry Muffin is 1 Option)

Mini Blueberry Muffin

Mini Croissant

Mini Chocolate Croissant

Chocolate Croissant Topped With Powdered Sugar

Chocolate Chip Twist

Mini Croissant Topped With Chocolate Drizzle

Mini Apple Turnover

Assorted Mini Bagels

Assorted Mini Bagel Balls Stuffed With Cream Cheese

Mini Plain Doughnut with Chocolate Icing and Funfetti Sprinkles

Mini Jelly Doughnut Popper

Mini Chocolate Doughnut with Vanilla Icing and Chocolate Sprinkles

INCLUDED: Seasonal Fruit Platter



BUFFET /FAMILY-STYLE

Certain Ingredients May Change Seasonally, TBD

GF = Gluten Free

V = Vegetarian

SALADS

Escarole & Red Endive

Pickled White Asparagus, Watermelon Radish, Young Pecorino, Toasted Brazil Nuts, White Balsamic Dressing

Chicory, Radicchio, Frisée & Arugula

Perlini Mozzarella, Marinated Rapini, Multicolored Cauliflower, Champagne Basil Dressing

Red Oak Lettuce, Lola Rosa & Frisée

Baby Carrots, Grilled Yellow Squash, Heirloom Cherry Tomatoes, Marinated White Beans, Feta, Sherry Cumin Dressing

Iceberg, Spinach & Red Watercress

Bean Sprouts, Ginger Tofu, Shredded Carrots, Daikon Radish, Spiced Cashews, Sesame, Shallot & Cane Vinegar Dressing

Bibb Lettuce & Baby Red Mustard

Hearts of Palm, Granny Smith Apple, Watermelon Balls, Pink Peppercorn-Rolled Mild Goat Cheese, Toasted Hazelnuts, Tarragon Lemon Dressing

Mixed Baby Kales

Toasted Almonds, Toasted Farro, Roasted Tricolor Peppers, Shaved Parmesan, Orange Segments, Citrus Vinaigrette



MAIN COURSES

Stuffed Chicken Breast

Bel Paese Cheese, Roasted Peppers, Spinach, Green Herb Sauce

Seared Chicken Breast

Yellow Thai Curry, Lime Leaf, Eggplant, Tomatoes

Thyme Roasted Chicken

Light Peppercorn Aioli

Chicken Piccata

Lemon, Capers, Artichokes

Beef Tenderloin Bundle

Julienned Vegetable, Tomato Balsamic Glaze

Rendang-Style Braised Short Ribs

Lemongrass, Coconut Milk, Lime Leaf

Swiss Chard-Wrapped Salmon

Lemon & Chervil

Crisp Artichoke & Vegetable Pastries (V)

Herbed Yogurt Dip

Ratatouille-Stuffed Zucchini (V)

Homemade Soft Ricotta, Toasted Pistachios



SIDES

Rice & Quinoa Cakes

Red, Black and Jasmine Rice, Red Quinoa, Coconut Fruit Chutney

Black Bean & Queso Fresco Pupusas

Green Salsa, Pico De Gallo, Crema

Ratatouille-Filled Shredded Potato Shells

Roasted Baby Vegetables

Yellow Patty Pan, Zucchini, Carrots, Turnips, Fine Herbs, Lemon

Green Israeli Couscous

Spinach Mint, Herbs, Heirloom Cherry Tomatoes, Crumbled Feta

Roasted Brussels Sprouts

Homemade Raisins, Toasted Almonds



ASSORTED MINI LUNCH SANDWICHES & WRAPS

All Breads are Baked at Our In-House Bakery

Poultry

Lemon Grilled Chicken

Monterey Jack, Avocado Aioli, Alfalfa Sprouts

Chicken Caprese

Grilled Chicken Breast, Tomato, Basil, Fresh Mozzarella, Balsamic Glaze, Extra Virgin Olive Oil

Smoked Turkey

Gruyere Cheese, Spinach, Dijon Aioli

House Roasted Turkey

Smoked Bacon, Lettuce, Tomato, Spicy Mustard

Turkey Bacon

Fried Green Tomato, Spicy Pear Slaw, Herb Goat Cheese

Club Sandwich

Marinated Turkey Breast, Smoked Bacon, Gruyere Cheese, Tomato Aioli, Hydroponic Baby Arugula

Herbed Roasted Chicken Breast Wrap (GF)

Swiss Cheese, Arugula, Lemon Garlic Mayo

Beef

Skirt Steak

Blue Cheese Spread, Pickled Red Onion, Spinach

Roast Beef

Lemon Garlic Aioli, Crispy Shallot, Arugula, Tomato Confit, Herb Reduction

Grilled Hanger Steak (GF)

Brie Cheese, Pickled Granny Smith Apple, Spinach, Garlic Aioli – Served On Gluten Free Bread

Reuben

Pastrami, Red Cabbage Sauerkraut, Gruyere Cheese, Pickles



Pork

Carnitas

Queso Cotija, Avocado Aioli, Shredded Lettuce, Tomatoes

Prociutto and Manchego

Roasted Pepper Aioli, Spinach

BLT

Peppered Bacon, Smoked Tomato Relish, Lettuce, Tomato

Italian Hero

Ham, Lettuce, Tomato, Provolone, Olive Oil, Red Wine Vinaigrette

Vegetarian

Balsamic Marinated Grilled Vegetables (GF)

Spinach, Basil Aioli, Yucca Roll

Grilled Portobello

Goat Cheese, Arugula, Basil Pesto

Falafel Sandwich

Citrus Hummus, Feta Cheese, Arugula

Sea Food

Lobster Roll

Chilled Maine Lobster Salad, Citrus-Tarragon Aioli, Alfalfa Sprouts

Pan-Seared Tuna

Miso Sesame Aioli, Baby Kale

Fried Catfish Po' Boy

Fried Green Tomatoes, Lemon Aioli, Boston Lettuce

Garlic Shrimp

Smoked Tomato Relish, Caramelized Red Onion, Mesclun Greens



SIDE SALADS

Herbed Couscous

Dill, Tarragon, Chervil, Chives, Parsley, Cilantro-Infused Olive Oil

Kale Salad (GF)

Kale, Quinoa, Dried Cranberries, Pumpkin Seeds, Citrus-Infused Olive Oil

Rustic Roasted Potato Salad (GF)

Sautéed Red Onion, Trio Peppers, Carrot, Celery, Roasted Potatoes, Creamy Champagne Vinaigrette

Pasta Salad

Orzo Pasta, Sundried Tomatoes, Prosciutto, Sautéed Vegetables, Ricotta Salata Roasted Garlic Balsamic Vinaigrette

GREEN SALADS

Caesar Salad

Romaine Hearts, Parmesan, Croutons, Housemade Caesar Vinaigrette

House Salad (GF)

Mesclun Greens, Cherry Tomatoes, Cucumber, Carrots, Red Bell Peppers, House Vinaigrette

Greek Salad (GF)

Feta Cheese, Tomatoes, Cucumber Onion, Bell Peppers, Romaine, Kalamata Olives, Greek Vinaigrette

Mini Falafel Waffle

Diced Tomatoes, Cucumber, Onion, Chick Peas, Pita Chip, Tahini Vinaigrette

Mesclun Salad (GF)

Cherry Tomatoes, Vegetable Pickle, Salty Toasted Almonds, House Vinaigrette

Spinach Salad (GF)

Candied Pecans, Blue Cheese Crumble, Balsamic Strawberry Vinaigrette