

Manhattan Community Board 4
(All Fields Must Be Completed)

Liquor License/Sidewalk Cafe Stipulations Application

CORPORATION NAME Levy Premium Foodservice, LP, Restaurant Associates Inc. and NY Convention Ctr Operating Corp.		DOING BUSINESS AS (DBA) Levy @ Javits Center	
STREET ADDRESS 655 W. 34th Street (Javits Center)		CROSS STREETS 11th and 12th Avenues	ZIP CODE 10001
OWNER <small>(Attach a list of all the people that will be associate/dlisted with the license)</small>	NAME: NY Convention Center Operating Corp.	ATTORNEY/ REPRESENTATIVE	NAME: Lindsey Farina, Esq. Skene Law Firm, PC
	PHONE: 212.216.2122		PHONE: 732-727-5030
	EMAIL: slow@javitscenter.com		EMAIL: Lfarina@skenelawfirm.com
MANAGER	NAME: Daniel Palawasta	LANDLORD	NAME: n/a - owned by one of the applicants
	PHONE: 312.335.5034		PHONE:
	EMAIL: dpalawasta@Levyrestaurants.com		EMAIL:
APPLICATION TYPE (<input checked="" type="checkbox"/> <i>Liquor License</i> <input type="checkbox"/> <i>Unenclosed Sidewalk Cafe</i>)			
<input checked="" type="radio"/> New <input type="radio"/> *Transfer	Has applicant owned or managed a similar business?	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>
	What is/was the name and address of establishment?	USTA National Tennis Facility, Barclays Center, Nassau Coliseum	
	What were the dates applicant was involved with this former premise?	currently operating at all of the above NY locations	
<input type="radio"/> Corp Change/Class Change/Removal	What is the license # and expiration date?		
	Is applicant making any alterations or operational changes?	YES <input type="checkbox"/>	NO <input type="checkbox"/>
	<i>If alterations or operational changes are being made, please describe/list all changes.</i>		
<input type="radio"/> Alteration	What is the current license # and expiration date?		
	<i>Please list/describe the nature of all the changes and attach the plans.</i>		
METHOD OF OPERATION			
TYPE OF ALCOHOL	<input checked="" type="checkbox"/> Liquor/Wine/Beer & Cider <input type="checkbox"/> Beer & Cider <input type="checkbox"/> Wine/Beer & Cider		
ESTABLISHMENT TYPE	<input checked="" type="checkbox"/> Restaurant <input type="checkbox"/> Cabaret <input type="checkbox"/> Night Club <input type="checkbox"/> Hotel <input type="checkbox"/> Bar/Tavern <input type="checkbox"/> Catering Establishment & Convention Center <input type="checkbox"/> Adult Entertainment <input type="checkbox"/> Wine Bar <input type="checkbox"/> Dance Club <input type="checkbox"/> Sports Bar <input type="checkbox"/> 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 type="checkbox"/>	NO <input checked="" type="checkbox"/>	Will file with NYSLA upon expiration of the thirty day notice period.
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.	YES <input type="checkbox"/>	NO <input checked="" type="checkbox"/>	
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 type="checkbox"/>	NO <input checked="" type="checkbox"/>	
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>	

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

HOURS* <i>(Indoor Only)</i>		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Operation							
	Kitchen	Note that the hours of operation for kitchen music and daily operations will vary as needed for convention center events.						
	Music							
If you plan to have music, what type(s)? (Circle all that apply)		<input checked="" type="checkbox"/> BACKGROUND	<input checked="" type="checkbox"/> LIVE MUSIC	<input checked="" type="checkbox"/> DJ	<input checked="" type="checkbox"/> JUKE BOX	<input checked="" type="checkbox"/> 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	64,375	64,375	varies per event	varies per event	0	37	0	
OUTSIDE <i>(Other than sidewalk café)</i>	n/a							
SIDEWALK CAFÉ	n/a							
How many floors are there? What is the capacity for each floor?					3 levels - first floor-19,628, mezzanine 1 -22,374 , mezzanine 2 - 22,373			
How frequently will the owner(s) be at the establishment?					infrequently			
Will there be dancing?					YES	NO <input checked="" type="checkbox"/>		
Will applicant have bottle or table service for beverage alcohol?					YES <input checked="" type="checkbox"/>	NO		
Will you be hosting private, promotional or corporate events?					YES <input checked="" type="checkbox"/>	NO		
Will outside promoters be used on a regular basis? If yes please describe.					YES <input checked="" type="checkbox"/>	NO		
Will you have a security plan? If, yes please attach.					YES <input checked="" type="checkbox"/>	NO		
Will security plan be implemented?					YES <input checked="" type="checkbox"/>	NO		
Will State certified security personnel be used?					YES <input checked="" type="checkbox"/>	NO		
Will New York Nightlife Association and NYPD Best Practices be followed?					YES <input checked="" type="checkbox"/>	NO	n/a - this is not a night life facility	
Will applicant be using delivery bicycles? If yes, how many?					YES <input checked="" type="checkbox"/>	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 - no bicycle delivery will be used	
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	NO	
		<input checked="" type="checkbox"/>	
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	YES	NO	
	<input checked="" type="checkbox"/>		
Is a Public Assembly permit required?	YES	NO	
	<input checked="" type="checkbox"/>		
Are your plans filed with DOB?	YES	NO	
	<input checked="" type="checkbox"/>		

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	Manhattan Community Board 4	
	# 2	See the attached list of additional community organizations which were notified via email.	
	# 3		
	# 4		
	# 5		
Please provide dates when applicant met with the groups listed above.		N/A. The community organizations were notified by email.	
Who was your contact person at each group you met with?		See the attached list.	
When did applicant post the notice that was provided?		4/15/19	
Where did applicant post the notice that was provided?		At the front doors of the facility.	
Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided.	YES	NO	
	<input checked="" type="checkbox"/>		
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?	YES	NO	
	<input checked="" type="checkbox"/>		

First name	Last name	ORGANIZATION	E-MAIL
Kathleen	Treat	HKNA (incl. Dog Run)	kathleentreat123@gmail.com
Frank	Strock	West 36th Street	mcgee79@aol.com
Joe	Restuccia	CHDC (incl. Bob's & bird parks)	info@clintonhousing.org; jrestuccia2@clintonhousing.org
Ryan	Marcano	CHDC (incl. Bob's & bird parks)	rmarcano@clintonhousing.org
Bob	Benfatto	Hudson Yards Hell's Kitchen Alliance	rjbenfatto@hyhkalliance.org
Patty	Gouris	Hudson Yards Hell's Kitchen Alliance	pgouris@hyhkalliance.org
Scott	Hupe	Hotel Americano	
Donna	Langman	Highline537	
Bill	Borock	Donna Langman Costumes	donna@donnelangman.com
Christine	Berthet	Council Chelsea Block Association	wborock@hotmail.com
		CHEKPEDS	cberthet@me.com

BUILDING DESIGN			
State the name and type of business previously located in the space.	The location is the Jacob K. Javits Convention Center. Our client is merely taking over the food and beverage operations at such facility.		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	YES x	NO	The liquor license is now held by Service America Corporation and it will be transferred to our client.
Do you plan any changes to the existing façade? If yes, please describe.	YES	x NO	
Will applicant have a vestibule within the establishment?	YES	x NO	
Will applicant use a storm enclosure?	YES	x 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?	YES x	NO	
Will applicant comply with the NYC noise code?	YES x	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	x 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?	YES	x NO	n/a
Will the kitchen exhaust system extend to the roof?	x YES	NO	
Will the establishment have an illuminated sign?	YES	x NO	
Will the establishment have a canopy extending over the sidewalk?	YES	x NO	
Where will the air conditioner be located? What type is it?	All units are Dx - direct Expansion package roof top units.		
When was the air conditioner installed?	2014		

OUTDOOR ITEMS - OTHER THEN SIDEWALK CAFE		N/A - no outdoor areas are being licensed.	
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	

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

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
 June 5, 2019 full board meeting, with 44 members voting in favor
 of the recommendation, 0 members opposed, 0 members
 abstaining and 1 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 Holmzabiec
 CB4 BLP Committee Co-Chair


 Yuri Bolshoy
 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 →	Robert Ellis PRINT NAME OF APPLICANT	 SIGNATURE OF APPLICANT	4/17/19 DATE
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Danica PARANIK
 REGIONAL DIRECTOR 
 5-14-19

THE CITY OF NEW YORK



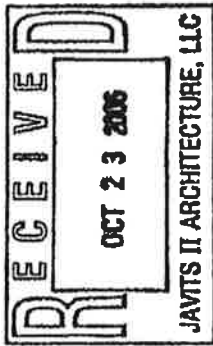
DEPARTMENT OF BUILDINGS ALTA 329/90
CERTIFICATE OF OCCUPANCY AMENDED

BOROUGH MANHATTAN DATE NOV 20 1991 NO. 0974
 Amended C.O. NO 94655 ZONING DISTRICT M2-3

This certificate amends the existing building premises located at
 THIS CERTIFIES that the new altered existing building premises located at
 445 11th Ave, AKA 600 W. 39th St., 655 W. 34th St. Block 680 Lot 1
 and 601 West 34th Street
 CONFORMS SUBSTANTIALLY TO THE APPROVED PLANS AND SPECIFICATIONS AND TO THE REQUIREMENTS OF ALL APPLICABLE LAWS,
 RULES, AND REGULATIONS FOR THE USES AND OCCUPANCIES SPECIFIED HEREIN.

PERMISSIBLE USE AND OCCUPANCY

BSMNT



STORY	LIVEABLE LBS PER SQ FT	MAXIMUM NO OF PERSONS PERMITTED	TOTAL DWELLING UNITS	BOARDING CODE HABITABLE ROOMS	LAND USE GROUP	BUILDING CODE OCCUPANCY GROUP	DESCRIPTION OF USE
Basement (Level 5)	150	51				D-2	Mechanical equipment
	150	91				B-1	storage areas
	150	51				E	offices
	150	114				D-1	shop areas
	350	77				B-1	truck dock
	150	24				F-1a	dressing rooms
	350	2,654				F-3	exhibition hall IV
	350	2,670				F-3	exhibition hall V
	150	87				D-2	food services
	350	3,815	(2,150)			F-1b (F-3)	exhibition hall VI
	150	45				F	employee lounge
	150	83				D-2	locker rooms (2)
	150	122				F-1a	stage
	150	150				F-1b	meeting rooms (small)
	150	182				F-1b	meeting rooms (D-503)
	150	140				F-1b	meeting room (E-10A)
	150	140				F-1b	meeting room (E-500)
	150	551				F-1b	meeting room (G-109)
	150	506				F-1b	meeting room (G-611)
	150	466				F-1b	meeting room (G-807)
150	466				F-1b	meeting room (G-1010)	
350	3,090	(1,545)			F-1b (F-3)	meeting room/exhibition hall	
350	3,045	(1,015)			F-1b (F-3)	special events room	
150	300				F-4	cafeteria lobby	
150	8				F-4	concession area (2)	
150	700				F-4	cafeteria	
Intermediate Level - Level 18	125	750				F-1b	Union halls
	125	192				B	offices
	125	42				B-1	storage areas
	125	22				D-2	mechanical equipment rooms
	125	630				F	meeting rooms
	125	576				F-1b	balconies (2)
	125	156				F-1b	galleries
	150	6				C	ticket booths (2)

BSMNT (level 2)

(CONTINUED)

OPEN SPACE USES: (SPECIFY PARKING SPACES LOADING DOCKS OTHER USES ABOVE)

M. G. NO CHANGES OF USE OR OCCUPANCY SHALL BE MADE UNLESS
 A NEW AMENDED CERTIFICATE OF OCCUPANCY IS OBTAINED
 THIS CERTIFICATE OF OCCUPANCY IS ISSUED SUBJECT TO FURTHER LIMITATIONS, CONDITIONS AND
 SPECIFICATIONS NOTED ON THE REVERSE SIDE.

[Signatures]
 BOROUGH SUPERINTENDENT COMMISSIONER

ORIGINAL OFFICE COPY - DEPARTMENT OF BUILDINGS COPY

THE CITY OF NEW YORK



DEPARTMENT OF BUILDINGS ALT# 329/90
CERTIFICATE OF OCCUPANCY AMENDED

BOROUGH MANHATTAN DATE: NOV 20 1991 NO. 095 82

This certificate Amended C.O. NO 94655 ZONING DISTRICT M2-3

THIS CERTIFICATE certifies that the ~~new~~ altered ~~existing~~ building premises located at 445 11th Ave. AKA 600 W. 19th St., 655 W. 34th St. Block 620 Lot 1 and 601 West 34th Street conforms SUBSTANTIALLY TO THE APPROVED PLANS AND SPECIFICATIONS AND TO THE REQUIREMENTS OF ALL APPLICABLE LAWS, RULES, AND REGULATIONS FOR THE USES AND OCCUPANCIES SPECIFIED HEREIN

PERMISSIBLE USE AND OCCUPANCY

001

MZ 1

MZ 2

MZ 3

FLOOR	LEVELD SQ FT	MAXIMUM SQ FT OF PERMITS PERMITTED	ZONING SCHEDULE OR PERMITTED USES	APPLICABLE ZONING ORDINANCE ARTICLE SECTIONS	ZONING DISTRICT	EXISTING ZONING DISTRICT	DESCRIPTION OF USE
First Floor (Level 32)	100	34				B-1	Storage areas
	350	68				B-1	truck dock
	350	12				F-4	concession
	350	4				E	offices
	350	3930 (5029)				F-3 (F-1b)	exhibit hall 3E (meeting room 3E)
	350	1680				F-1b	meeting room 3D
	350	5240 (7811)				F-3 (F-1b)	exhibition hall 3B (Meeting room 3B)
	350	3852 (5743)				F-3 (F-1b)	exhibition hall 3A (meeting room 3A)
	200	900				F-3	central hall
	Mezzanine Level 43.5d	100	105				F
100		232				F-3	balconies
100		155				F	conference rooms
100		2				E	offices
Mezzanine Level 46.0	100	240				F-4	Eating & drinking place
	150	20				D-2	Mechanical equip. Rooms A & B
Mezzanine Level 54.5	150	121 (2080)				F-3 (F-1b)	exhibition hall 4B (meeting room 4B)
	150	1760				(F-4)	(banquet hall 4B)
	150	5				D-1	storage room A
	150	25				B-1	storage room B
	150	960 (1280)				F-3 (F-1b)	exhibition hall 4A (meeting room 4A)
	150	950				(F-4)	(banquet hall 4A)

NOTE: This building is exempt from the New York City zoning resolution requirements.

THIS CERTIFICATE OF OCCUPANCY MUST BE POSTED
 WITH THE OWNER IN CONFORMANCE WITH THE RULES
 OF THE DEPARTMENT OF BUILDINGS COMPILED MARCH 31ST, 1957

OPEN SPACE USES _____
(SPACE - PARKING SPACES - EXCEPT WHERE SHOWN OTHERWISE)

N.G. NO CHANGES OF USE OR OCCUPANCY SHALL BE MADE UNLESS
 A NEW AMENDED CERTIFICATE OF OCCUPANCY IS OBTAINED
 THIS CERTIFICATE OF OCCUPANCY IS ISSUED SUBJECT TO FURTHER LIMITATIONS, CONDITIONS AND
 SPECIFICATIONS NOTED ON THE REVERSE SIDE

ORIGINAL OFFICE COPY - DEPARTMENT OF BUILDINGS COPY

THAT THE ZONING LOT ON WHICH THE PREMISES IS LOCATED IS BOUNDED AS FOLLOWS

BEGINNING at a point on the North side of West 34th Street distant 0' North feet from the corner formed by the intersection of Twelfth Avenue and West 34th Street running thence North 1,227'-6" feet; thence East 600'-0" feet; thence South 98'-9" feet; thence East 200'-0" feet; thence South 1,128'-9" feet; thence West 300'-0" feet; thence East 300'-0" feet; thence West 300'-0" feet; to the point or place of beginning.

PERMIT No 329/90 DATE OF COMPLETION 8/9/89 CONSTRUCTION CLASSIFICATION 1B
 BUILDING OCCUPANCY GROUP CLASSIFICATION R-3 HEIGHT 2 STORIES, 155' FEET

THE FOLLOWING FIRE DETECTION AND EXTINGUISHING SYSTEMS ARE REQUIRED AND WERE INSTALLED IN COMPLIANCE WITH APPLICABLE LAWS.

		YES	NO		YES	NO
STANDPIPE SYSTEM	Existing	X		AUTOMATIC SPRINKLER SYSTEM		
YARD HYDRANT SYSTEM						
STANDPIPE FIRE TELEPHONE AND SIGNALING SYSTEM	Existing	X				
SMOKE DETECTOR	Existing	X				
FIRE ALARM AND SIGNAL SYSTEM	Existing	X				

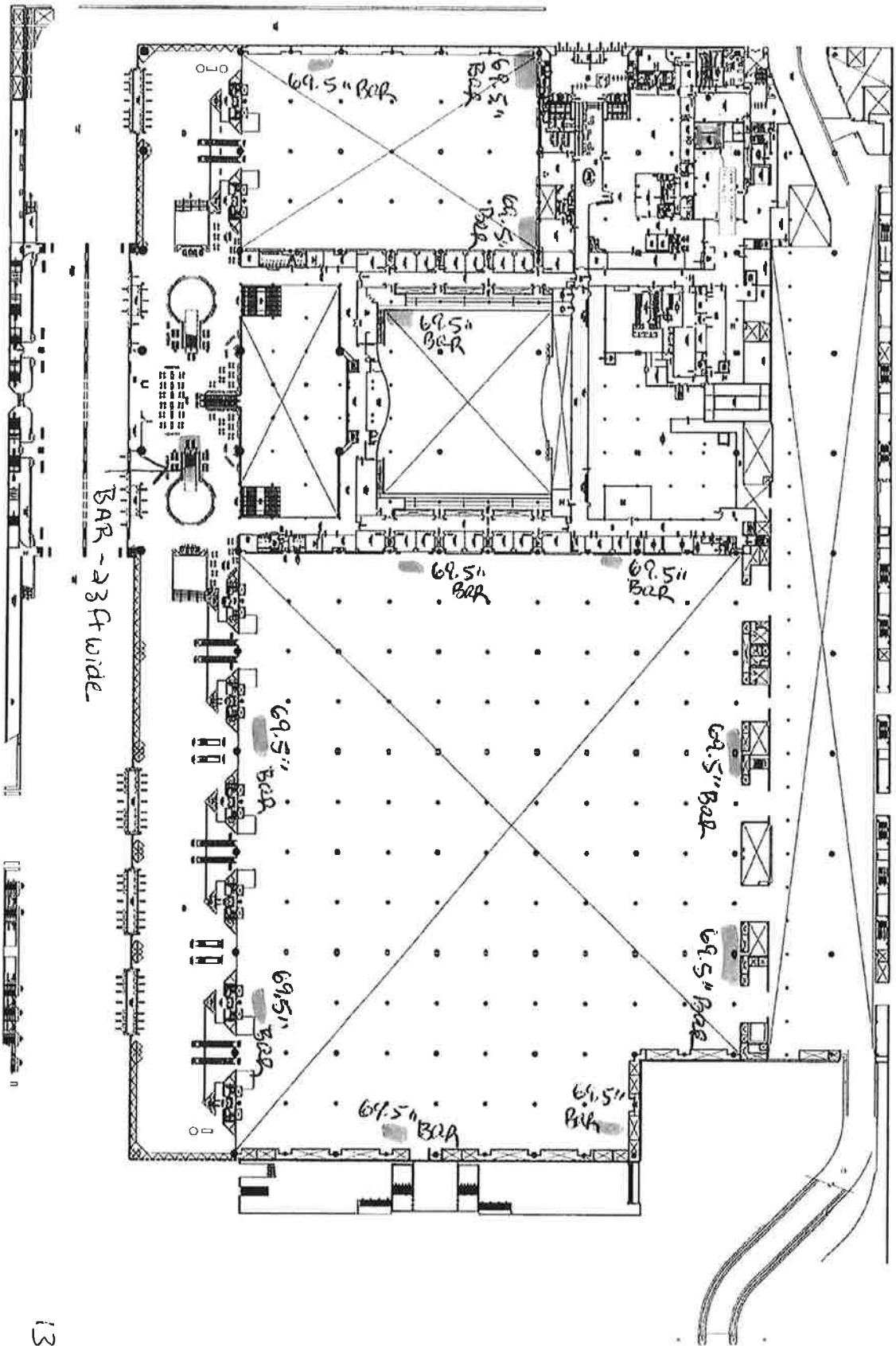
- STORM DRAINAGE DISCHARGES INTO:
- A) STORM SEWER B) COMBINED SEWER C) PRIVATE SEWAGE DISPOSAL SYSTEM
- SANITARY DRAINAGE DISCHARGES INTO:
- A) SANITARY SEWER B) COMBINED SEWER C) PRIVATE SEWAGE DISPOSAL SYSTEM

RESTRICTIONS OR RESTRICTIONS

BOARD OF STANDARDS AND APPEALS CAL NO _____

CITY PLANNING COMMISSION CAL NO _____

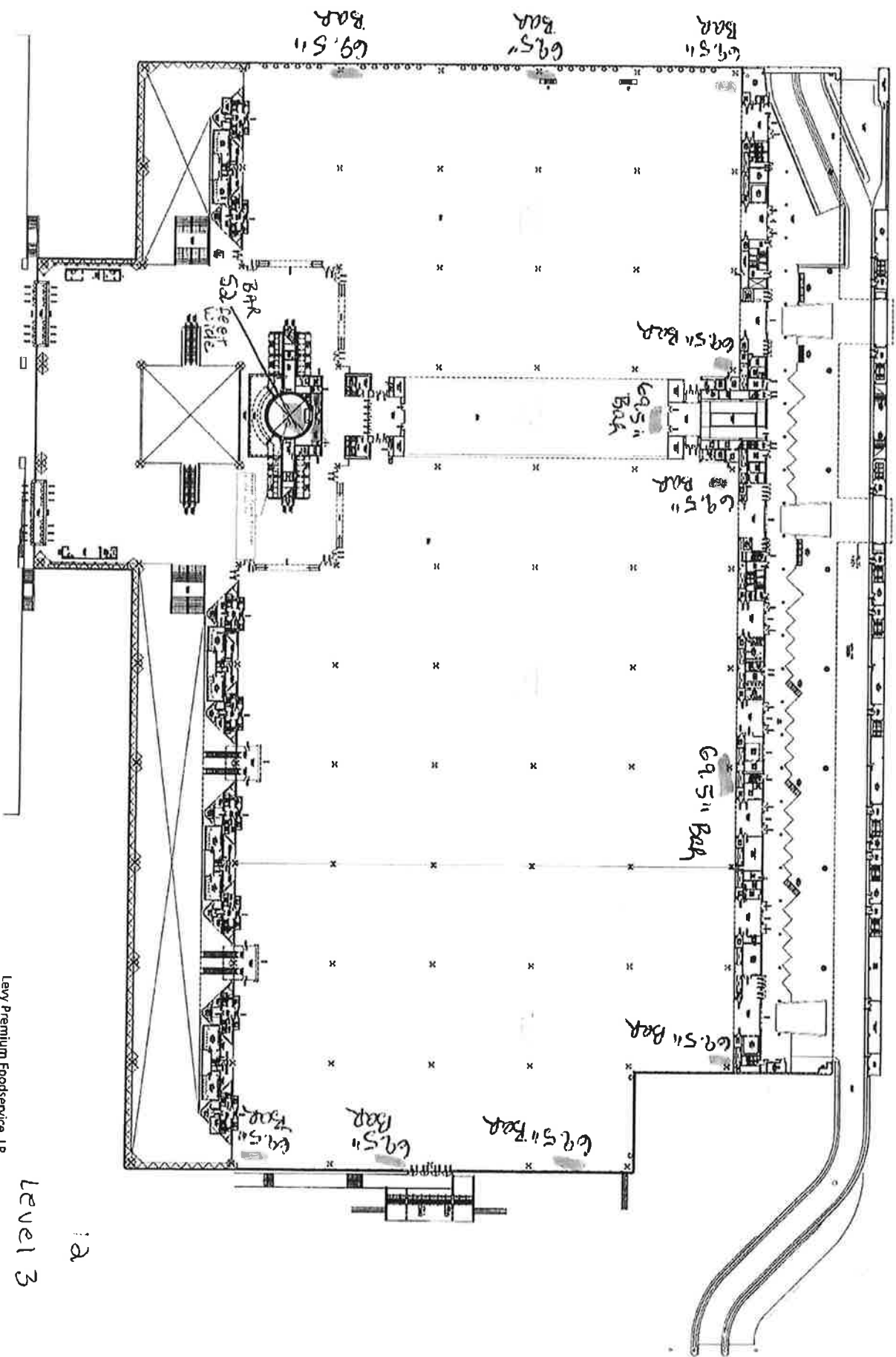
OTHERS _____



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Level 2

Levy Premium Foodservice, LP
 Restaurant Associates, Inc. and
 NY Convention Center Operating Corp.
 655 W. 34th St., NY, NY 10001



1a

Level 3

Levy Premium Foodservice, LP
 Restaurant Associates, Inc. and
 NY Convention Center Operating Corp.
 655 W. 34th St., NY, NY 10001

BREAKFAST

CONTINENTAL




Prices listed are per guest. Minimum of 12 guests
All continental breakfasts are accompanied with an assortment of fruit juices, brewed coffee, decaffeinated coffee and Iazo teas

Morning Glory \$22.00

An assortment of Javits' specialty pastries to include: mini butter croissants, muffins, mini raisin croissants and mini strawberry lattice, plain mini bagels accompanied with butter, house preserves and whipped cream cheese

Rise and Shine \$25.50

Fresh seasonal fruit and berries, an assortment of Javits' specialty pastries to include mini butter croissants, pain au chocolat, muffins, mini scones, mini strawberry lattice and mini bialys accompanied with butter, house preserves and whipped cream cheese

-  **Gluten-Free** \$31.00 | Minimum of 25 guests
Fresh seasonal fruit and berries, apple granola muffins, chocolate donuts, lemon pound cake accompanied with butter, house preserves and cream cheese
-  **Vegan** \$32.00 | Minimum of 25 guests
Fresh seasonal fruit and berries, assortment of mini bagels, chocolate-raspberry and strawberry pocket tarts, donuts accompanied with apple butter and house preserves
-  **Kosher** \$43.00
Fresh fruit salad, yogurt parfait, danish, bagel accompanied with cream cheese

JAVITS CENTER CATERING MENU

ENHANCEMENTS TO THE CONTINENTAL

Buttermilk Biscuit Sandwich \$9.00 each
Scrambled eggs, sausage, New York cheddar

English Muffin Sandwich \$9.00 each
Scrambled eggs, smoked bacon, New York cheddar

Butter Croissant Sandwich \$9.00 each
Scrambled eggs, Gruyère

Morning Burrito \$10.50 each
Scrambled eggs, sausage, New York cheddar, tortilla wrap accompanied with chile de árbol sauce

Healthy Start Burrito \$11.00 each
Scrambled egg whites, spinach, shiitake mushrooms, provolone cheese, fines herbes, tortilla wrap

Smoked Norwegian Salmon Display \$15.00 each
Accompanied with plain mini bagels, plain and vegetable whipped cream cheese, sweet red onions, capers, vino ripened tomato

Catering orders for events located in the exhibit hall require counter top space or tables to display catering. Your Catering Sales Manager will assist. Additional charges may be incurred for furniture rental.



BREAKFAST

BUFFET

Prices listed are per guest. Minimum of 25 guests.

All breakfast buffets are accompanied with an assortment of house-baked muffins and Sweet Generation's bakery breakfast breads, brewed coffee, decaffeinated coffee and herbal tea.

All American Breakfast \$28.50

All natural orange and cranberry juices

Scrambled eggs

Cottage fries with sweet bell peppers and onion

Breakfast sausage and smoked bacon

Assortment of bagels accompanied with butter, house preserves and whipped cream cheese

Morningside \$35.50

All natural orange and cranberry juices

Pelite fresh seasonal fruit cup

Scrambled eggs

Brioche French toast accompanied with warm *Local Bushel* maple syrup and butter

Cottage fries with sweet bell peppers and onion

Assortment of bagels accompanied with butter, house preserves and whipped cream cheese

ENHANCEMENTS TO THE BUFFET

The Roast Frittata \$13.75 each

Cage free eggs, baked with roasted zucchini squash, sweet bell peppers and plum tomatoes with house ricotta cheese

New York Style Quiche Lorraine \$14 each

Roasted sweet onions, local smoked bacon lardons, New York cheddar in a flaky pie crust

Belgian Waffle Stand* \$14 each

Freshly made to order by our chefs. Accompanied with *Local Bushel* maple syrup, butter and fresh seasonal berries

Cage Free Egg and Omelet Stand* \$17.50 each

Whole eggs or egg whites made to order by our chefs.

Fillings include local ham and smoked bacon, New York cheddar, feta, spinach, kale, roasted sweet bell peppers, cocktail tomatoes, and young portobello mushrooms

*Requires a Chef - fee \$185

Catering orders for events located in the exhibit hall require counter top space or tables to display catering. Your Catering Sales Manager will assist. Additional charges may be incurred for furniture rental.



BREAKFAST

BUFFET continued

Prices listed are per guest. Minimum of 25 guests / 7 day advance notice required for specialty meals

Gluten-Free \$41.00

Fresh seasonal fruit display, scrambled eggs, cottage fries with sweet bell peppers and onion, smoked bacon, apple granola muffins, chocolate donuts and lemon pound cake accompanied with butter and house preserves

Vegan \$41.50

Fresh seasonal fruit display, turmeric tofu scramble with kale, cauliflower and young portobello mushrooms, cottage fries with sweet bell peppers and onion, chocolate-raspberry and strawberry pocket tarts, donuts accompanied with apple butter and house preserves

Vegetarian \$35.50

Fresh seasonal fruit display, Israeli shakshuka, scrambled eggs, avocado and roasted tomato on toasted bialy, assortment of Sweet Generations breakfast breads, pretzel croissants accompanied with butter, house preserves and whipped cream cheese

Halal Hot Breakfast Buffet \$39.50

Fresh seasonal fruit display, scrambled eggs, beef bacon, cottage fries with sweet bell peppers and onion, feta and goat cheeses, assortment of cured olives, assortment of muffins, mini danish and mini bagels accompanied with butter and house preserves

Kosher Plated Hot Breakfast \$46.00

(4) day advance notice required

- Plain Omelet
- Cheese Omelet
- Scrambled Eggs
- Pancakes with Maple Syrup

All Kosher breakfasts served with breakfast potatoes, sliced fruit and muffins

Kosher Catering orders under (10) guests will incur a \$60 delivery fee



BREAKFAST

PLATED

Prices listed are per guest. Minimum of 12 guests

All plated breakfasts are served with individual fresh seasonal fruit cups, pretzel croissant, butter, house preserves, orange juice, brewed coffee, decaffeinated coffee and herbal teas

West Side Breakfast \$27.50

Scrambled eggs, cottage fries with sweet bell peppers, onion and applewood smoked bacon

The Parisian \$35.50

Brioche French toast, scrambled eggs, sage pork sausage accompanied with *Local Bushel* maple syrup and organic vanilla bean butter

Rockefeller \$37.00

Kale and shiitake mushroom frittata with fines herbes, roasted jumbo asparagus, crispy fingerling potato confit, *Brooklyn Grange* micro greens salad

Upstate \$32.00

Five Acre Farm buttermilk pancakes, local applewood smoked bacon, accompanied with New York apple preserves, butter and spiced *Local Bushel* maple syrup

Power Breakfast \$32.00

Avocado toast with 8-minute egg, dukkah, hemp seeds, black kale, radish, red sorrel, house fermented cucumber-seaweed-edamame salad

Waitstaff is required and staffing charges will be added to your contract



A LA CARTE

BEVERAGES

Brewed Coffee (1 gallon) Regular or decaffeinated	\$61.00	Dasani Bottled Water (12 oz)	\$2.95	Hydration Station (gallon)	\$65.00
Lavazza Premium Coffee (1 gallon) Regular or decaffeinated	\$63.00	San Pellegrino Sparkling Mineral Water (3.45 oz bottle)	\$4.95	Three (3) gallon minimum order per flavor	
Starbucks Premium Coffee (1 gallon) Regular or decaffeinated	\$67.75	San Pellegrino Sparkling Fruit Beverage (11.1 oz can) Limonata or Arancia	\$5.25	• Lime	
Lipton and Tazo Hot Teas (1 gallon)	\$61.00	La Colombe Draft Latte Can (9 oz can)	\$4.25	• Pineapple-orange	
Shangri La Premium Hot Tea (1 gallon)	\$62.95	Assorted Soft Drinks (12 oz can) Coca Cola Products	\$3.75	• Lemon	
Assorted Individual Minute Made Bottled Fruit Juices (12 oz bottle) Apple, orange, cranberry, or grapefruit	\$3.95	Individual Cartons of Milk (8 oz carton) Whole, skim, low fat, fat free, or chocolate	\$3.50	• Cucumber-mint	
Fruit Juices (quart) Orange, grapefruit, or cranberry	\$10.75	Red Bull (8.4 oz can) Regular or Sugar Free	\$6.25	Includes disposable cups, napkins, stirrers, sweeteners and fifty (50) 7 oz cups	
Lemonade (gallon)	\$44.95	Ice Cubes		Additional Infused Beverage Dispensers	\$175.00
Brewed Iced Tea (gallon)	\$44.95	20 Pound Bag	\$10.50	Electric Cold Water Dispenser	\$190.00
		40 Pound Bag	\$21.00	Three-day Rental Minimum	
				Each additional day	\$72.95
				Five (5) Gallon Water Jugs (each)	\$30.75
				Please order the electric required through Javits Electrical Team 110 volts 3 amps @ 300 watts	
				Electric Hot/Cold Water Dispenser	\$225.00
				Three-day Rental Minimum Must be ordered (18) days in advance	
				Each Additional Day	\$85.00
				Five (5) Gallon Water Jugs (each)	\$30.75
				Please order the electric required through Javits Electrical Team 110 volts 3 amps @ 300 watts	

A LA CARTE

DESSERTS

COOKIES

The Classics \$38 dozen
Chocolate chip, sugar and oatmeal raisin

Peanut Butter \$38 dozen
With mini Reese's \$40.50 dozen

Mini Black and White \$44.25 dozen

Les Petits \$44.25 dozen
An assortment of classic macarons to include:
vanilla, pistachio, coffee, raspberry, lemon
and chocolate

 Assortment of Gluten-Free \$85 dozen

BROWNIES

Sweet Generation Nutella Blondie \$40 dozen

White Chocolate Matcha \$40 dozen

Local Sea Salt and Caramel \$40 dozen

Sweet Generation Vegan Blackout \$44 dozen

CONFECTIONS ON A STICK

Rice Krispy Treats \$24.50 dozen
Dipped in chocolate \$28 dozen

Chocolate Dipped
Cheesecake Pops \$72 dozen
Coated with an assortment of toppings
to include: coconut, pistachio, chopped
nuts or unicorn sprinkles

MINI TARTLETS AND BARS

Dulce de Leche Tartlet \$48 dozen
Chocolate

Classic Lemon Bar \$44 dozen

Seasonal Fruit Tartlet \$48 dozen
Pastry cream, confectioner's sugar

Pink Lemonade Bar \$44 dozen
Elderflower

CUPCAKES

Sweet Generation Selection \$49 dozen



BREAK SERVICE

BREAK PACKAGES

Prices listed are per guest. Minimum of 12 guests

All break services are priced based on an event duration of (2) hours
Beverages are sold a la carte

Power Up \$20.50

Nature Valley and Kashi bars
Bananas, apples and oranges
Brewed coffee and decaffeinated coffee
Assortment of Tazo teas

Chocolate and All

the Right Ingredients \$27.50
Milk chocolate dipped shortbreads
White chocolate dipped pretzel rods
Dark chocolate dipped strawberries
Matcha white chocolate mini tart
Dark chocolate bouchons

New York State of Mind \$21.50

Local apples
Soft pretzels with mustard
Mini black and white cookies
Pelite cannolis

Ballpark \$25

Soft pretzels with mustard
Classic Sabrett hot dogs with traditional condiments
Dry roasted peanut cups
Vogel mini popcorn bags

Donut Mess Around \$22

A wall display of artisan donuts
Seasonal varieties provided upon request
Donut Wall Rental \$100 per day

Dips and Chips \$23

Tortilla and lavash chips
Queso
Salsa roja
Avocado hummus
Black baba ghanoush

The Wall of Pretzels \$26

Mini soft pretzels
Mustard
Hot chocolate fudge
Hot spiced caramel
Pretzel Display Rental \$100 per day



THE ALL-AMERICAN SANDWICH

SANDWICH COMBINATIONS

Prices listed are per guest. Minimum of 12 guests

Prices are based on an event duration not to exceed two (2) hours
Gluten-free bread available. Beverages are sold a la carte



Sandwich Buffet \$36

An assortment of Javits' sandwiches and wraps, choice of side salads with potato chips

Selection of sandwiches and wraps. *Choose five (5):*

New York style tuna on seven grain bread | Applewood smoked turkey and Havarti on Kaiser | Coronation chicken salad on multigrain roll | Black Angus roast beef on hero bread | Chicken Caesar wrap | Avocado green goddess wrap | Antipasto wrap | Turkey club wrap

Selection of salads. *Choose two (2):*

Little gem Caesar | Garden | Sweet corn | Harvest slaw | Purple picnic potato | Ancient grain | Greek orzo

The Exhibitor \$28.50

An assortment of Javits' sandwiches and wraps with potato chips

Selection of sandwiches and wraps. *Choose four (4):*

New York style tuna on seven grain bread | Applewood smoked turkey and Havarti on Kaiser | Coronation chicken salad on multigrain roll | Black Angus roast beef on hero bread | Chicken Caesar wrap | Avocado green goddess wrap | Antipasto wrap | Turkey club wrap

OPEN TOP SANDWICHES ON TOAST

All toast sandwiches served on French Country bread



Gluten-free bread available

Avocado and Ricotta \$18

House lemony ricotta, everything spice, radish, dill

Tarragon Tomato \$18

Roasted and raw cherry tomatoes, tarragon, carrot Romesco

Ribeye and Boursin \$25

Prime beef roast, boursin-horseradish spread, chives, pickled red onion, cornichon

New York Style Corned Beef \$24

Corned beef, cabbage, pickled mustard seeds, cornichon, house Russian dressing

Roast Chicken Provencal \$22

Brie cheese, black olive aioli, roasted cocktail tomatoes, tarragon



THE ALL-AMERICAN SANDWICH

SOUPS AND SWEETS

Prices listed are per guest. Minimum 12 guests
Gluten-free available. Beverages are sold a la carte



Soup Selection \$11

Choose one (1):

Minestrone

Chicken noodle

Butternut squash

Italian wedding

Tomato

French onion

Chilled gazpacho Andaluz

Chilled cucumber & yogurt

Chocolate Chip Cookies

\$35 dozen

Sweet Generation Vegan
Brownies

Pastry cream, confectioner's sugar

\$36 dozen

Classic Lemon Bars

\$44 dozen

Petite Seasonal Fruit Tartlet

Pastry cream, confectioner's sugar

\$48 dozen



BUFFET PACKAGES

LUNCH

Prices listed are per guest. Minimum of 25 guests

All lunch buffets are accompanied with fluffy dinner rolls, butter, brewed coffee, decaffeinated coffee and a selection of iced and herbal teas. Prices are based on an event duration not to exceed two (2) hours

BEEF

The Roast \$54

Garden salad

Ancient grains salad

Herb crust slow-roasted top sirloin with pearl onions and sauce bery

Whipped potato and cauliflower puree

Roasted rainbow baby carrots with honey and thyme

Chocolate ganache tarts

London Broil Au Poivre \$54

Strawberry and Parmesan salad

Sweet corn and wheat berries salad

Green peppercorn and herb infused top round steak with forest mushrooms and sauce au poivre

Whipped potato and rutabaga puree

Pelite crème brûlée and macarons

Santa Maria Style \$50

Bloody Mary tomato-cucumber salad

Char-grilled tri tip steak rubbed with house spices

Skillet-fried new potatoes

String beans with lime-cilantro vinaigrette

Pineapple upside down tortes

Classic Beef Tenderloin \$60

Little gem Caesar salad

Seared dry aged tenderloin medallions with cipollini onions, yellow zucchini and natural jus

Charred and steamed asparagus with lemon and fines herbs

Pomme Anna

Lemon meringue tarts and small sweet bites

Short Rib \$56

Beetroot and citrus salad

Garden salad

Braised beef short rib in red wine jus with glazed rainbow baby carrots and pearl onions

Chive whipped potatoes

Glazed sugar snap peas with mint and butter

Seasonal fruit tarts

Waitstaff is required and staffing charges will be added to your contract

Clients placing orders for events located in the Exhibit Hall are required to provide shelf, counter space, or reserve tables from Show Decorator to display catering



PLATED LUNCH A LA CARTE

STARTERS

Prices listed are per guest. Minimum of 25 guests

All plated lunches are accompanied with dinner rolls, butter, brewed coffee, decaffeinated coffee and a selection of iced and herbal teas

Local Burrata and Fig Jam \$18
Pistachio, sunflower oil, toast

Tomato Galette \$16
Goat cheese, tapenade, pumpkin seeds, young greens salad, green gazpacho

Gazpacho Blanco Andaluz \$18
Marcona almond, grapes, sherry vinegar, bread tuile, Albuquira olive oil

Javits Super Salad \$16
Kale, pineapple, grapefruit, sprouts, edamame, crispy amaranth, avocado-yuzu dressing

Little Gem Caesar \$16
Bread crisps, aged Parmesan, yogurt dressing

Beetroot and Citrus Beluga Lentil Salad \$18
Endives, little gem, radish, bloody sorrel, cured egg yolk

Caprese "Moderne" \$18
Baby heirloom tomatoes, mozzarella, lemon and balsamic gels, young greens

Camembert, Fig and Onion Tart \$18
Walnuts, local sunflower oil, sesame seed dressing

Seasonal Greens \$16
Walnuts, Hudson Valley sunflower oil, radishes, sesame seed dressing



PLATED LUNCH A LA CARTE

ENTRÉES

Prices listed are per guest. Minimum of 25 guests

All a la carte lunches are accompanied with flaky dinner rolls, butter, brewed coffee, decaffeinated coffee and a selection of iced and herbal teas

Honey and Lavender Crust

Free-Range Chicken Breast \$32

Chestnut puree, young turnips, fingerling potatoes, natural jus

Seared New England Swordfish \$38

Young greens and herbs salad, radish, cucumber, buttermilk vinaigrette

Braised Beef Short Rib \$44

Whipped potato, young vegetables, barolo-fig jus

Free-Range Chicken Breast

with Lentils A la Francaise \$32

Smoked bacon, celeriac puree, glazed baby rainbow carrots, chives, natural jus

Norwegian Salmon Fillet \$44

Glazed beetroot, butternut squash puree, wheat berries, watercress, orange gel

Dry-Aged New York Strip \$48

Chive whipped potato, glazed baby rainbow carrots, white beech mushrooms, sauce Bordelaise

Maitake Mushroom En Croute \$30

Labneh, spinach, young greens-herb salad, tomato chutney

Aubergine, Frikke and Cashew Tagline \$30

Arabic spices, coriander, currants, pearl onions, marble potatoes, carrot crepe

Dry-Aged Petite Beef Tenderloin \$52

Horseradish whipped potato, skillet-fried potatoes, roasted cocktail tomatoes, glazed garden peas



PLATED LUNCH A LA CARTE

SWEETS

Prices listed are per guest. Minimum of 25 guests


Mango Panna Cotta \$12

Passion fruit popping boba, mint

-  Flourless Almond Chocolate Torte \$12
Strawberry textures

Key Lime Pie in a Jar \$12

Italian meringue, sable breton, freeze dried
raspberry crunch

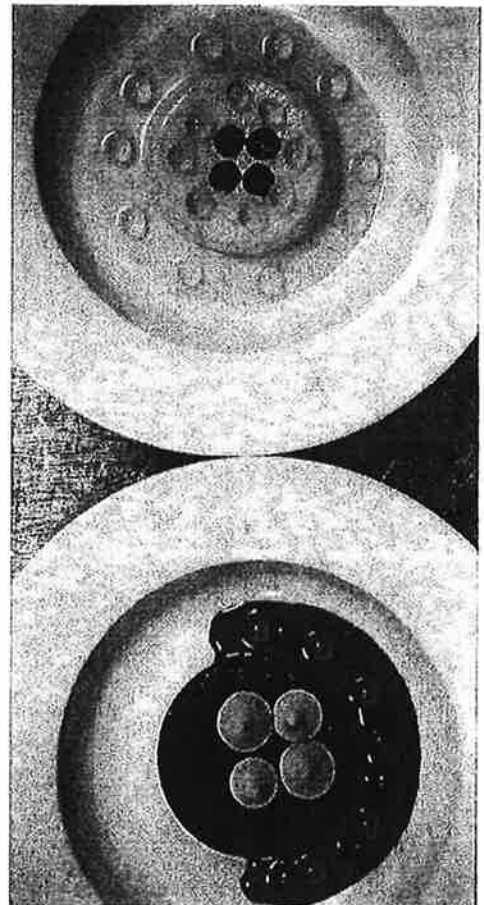
-  Vegan Blackout Brownie \$14
Sweet Generation's brownie, chestnut and butternut squash
purees, soft whipped butter, pumpkin seed granola

New York Style Cheesecake \$14

Elderflower strawberries, mango popping bobas

Warm Savarin with Raspberries \$12

White chocolate and vanilla bean cream, mint syrup



PLATED LUNCH

TWO COURSE MEAL

Prices listed are per guest. Minimum 25 guests per selection

All Plated Lunches are accompanied with fluffy dinner rolls, butter, brewed coffee, decaffeinated coffee and a selection of iced and herbal teas

Please select one entree and one dessert from the following:

ENTRÉES

Flat Iron Steak \$35

Seasonal house-assorted lettuces, cucumber, snow peas, broccoli, edamame, coriander, masago, ginger and Thai basil vinaigrette

Paillard of Free-Range Chicken Breast \$39

Mizuna, caper berries, pickled beech mushrooms, radishes, haricot verts, lemon-honey vinaigrette

Goat Cheese Tart \$30

Glazed asparagus, garden peas, young greens, herbs salad, tomato chutney

Norwegian Salmon Salad \$42

Seasonal house-assorted lettuces, cucumber, roasted cocktail tomatoes, picholine olives, cured egg yolk, radishes, balsamic gel, herb vinaigrette

Free-Range Roast Chicken Breast \$37

Waldorf salad, vanilla vinaigrette

Herb-Roasted Turkey Tartine \$33

Pickled celery, cucumber, dill, preserved lemon Greek yogurt

Unagi Tofu Banh Mi Sandwich \$30

Pickled cucumber and carrot salad, dailkon, serrano pepper, coriander, spicy mayonnaise, French baguette

DESSERTS

Mango Panna Cotta

 Flourless Chocolate Torte

New York Style Cheesecake

 Vegan Blackout Brownie



PLATED DINNER

THREE COURSE MEAL

Prices listed are per guest. Minimum 25 guests per selection.

Please select one starter, one entrée and one dessert from the following:

STARTERS

Farmer's Market Salad

Seasonal local vegetables, house-flowering herbs vinaigrette

Charred Octopus

Black baba ghanoush, romesco sauce, skillet-fried potatoes

Local Burrata

Baby heirloom tomatoes, balsamic and lemon gels, watercross

Salt Crust-Roasted Beetroots

Labneh, Asian pear, hazelnut tahini, young greens

Smoked Eggplant Carpaccio

Feta, raw tahini, dates, pistachio, rose water, sprouts

"Gazpacho" Andaluz

Fermented cucumber, smoked tomato, gordal olive jam

Asparagus and Hollandaise Tart
Chives, herb and young greens salad

Chicken Liver Parfait

Onion jam, farmer's market greens

Endives Salad

Local blue cheese, apple, radish, buttermilk vinaigrette

Dry-Aged Beef Carpaccio Tartare

Traditional condiments, young greens

Mushroom Duxelle

Pickled mushrooms, Jerusalem artichoke

Lobster Bisque

Crème fraîche, tarragon chives

Stuffed Piquillo Pepper

Crab, corn, coriander

PLATED DINNER

THREE COURSE MEAL *continued*

ENTRÉES

Honey Lavender Crust Free-Range
Chicken Breast \$48
Chestnut puree, young turnips, fingerling potatoes, natural jus

Pork Belly \$47
Apple puree, broccolini, natural jus

Norwegian Salmon Piccata \$66
Lemony fregula, white beech mushrooms, baby zucchini, arugula

Maitake Mushroom En Croute \$43
Labneh, spinach, young green-herb salad, tomato chutney

Dry-Aged Petite Beef Tenderloin \$68
Horseradish whipped potato, skillet-fried potatoes, roasted
cocktail tomatoes, glazed garden peas

Oolong Tea infused Chicken Breast \$46
Market vegetables to meIn, unagi sauce, furikake spice

Beef Short Rib \$68
Chive and truffle whipped potatoes, mushrooms

Roast Poussin \$55
Honey, lavender, rutabaga puree, seasonal
baby vegetables

Risotto of Black Truffles \$72
Aged Parmesan, roasted cocktail tomatoes

Cavatelli Pasta \$66
Oxtail ragout, pecorino

Stuffed Loin of Pork \$68
Dried fruits, mushroom spaetzle, red wine-braised
red cabbage

Unagi Laquered Halibut \$85
Sugar snap peas, straw mushrooms, coriander



PLATED DINNER

THREE COURSE MEAL *continued*

ENTRÉES *continued*

Aubergine, Frekke and Cashew Tagine \$54
Arabic spices, coriander, ourrants, pearl onions,
marble potatoes, carrot crape

Free-Range Chicken Roulade \$61
Stuffed with spinach and shiitake mushrooms,
market vegetables, tarragon beurre blanc

Dry-aged Beef Filet \$78
Potato pave, baby rainbow carrots, Truffle Jus

Maitake Mushroom En Croute \$54
Labneh, spinach, young greens-herb salad,
tomato chutney

Monkfish Piccata \$72
Citrus supremes, caper berry, watercress,
saffron citronette

DESSERTS

Olive Oil Cake Shortcake
Strawberry and cardamom consomme, soft cream

Chocolate Nougatine Tart
Vanilla bean soft cream, hazelnut brittle

Sweet Generation Blackout Brownie
Chestnut and butternut squash purees, soft whipped
organic milk, pumpkin seed granola

Miso and Corn Crème Brûlée
Lime meringue kisses

New York Style Cheesecake
Elder flower strawberries, mango popping bobas



BEVERAGES

HOSTED BEVERAGES

All beverages are purchased by the host. Charges are based on consumption.
One bartender per 75 guests is recommended.

Ultra-Premium Spirits and Finest Call Mixers \$10

By the cocktail

Grey Goose Vodka
Bombay Sapphire Gin
Bacardi 8 Rum
Herradura Silver Tequila
Johnnie Walker Black Scotch
Woodford Reserve Whiskey
Crown Royal Whisky

Premium Spirits and Finest Call Mixers \$9

By the cocktail

Ketel One Vodka
Tanqueray Gin
Captain Morgan Original Spice Rum
Camarena Silver Tequila
Dewar's 12 Scotch
Bulleit Whisky
Seagram's VO Whisky

Deluxe Spirits and Finest Call Mixers \$8.50

By the cocktail

New Amsterdam Vodka
Bombay Original Gin
Bacardi Superior Rum
Jose Cuervo Especial Tequila
Dewar's White Label Scotch
Jack Daniel's Whiskey
Seagram's 7 Crown Whisky



Centerplate offers the following
rentals for your convenience:

Rolling Bars (each) \$250 per day
White Counters (each) \$250 per day

Professional bartenders are required.
A bartender fee of \$185.00 per bartender
per four hour period is required.

BEVERAGES

HOSTED BEVERAGES continued

Premium Wine \$9.00

By the glass

Ecco Domani, Delle Venezie, Pinot Grigio

A by Acacia, California, Chardonnay

19 Crimes, Red Blend

Brotherhood Winery, Cabernet Sauvignon

Deluxe Wine \$8.50

By the glass

Castello Banfi, Pinot Grigio

Fatzer Echo Ridge, Sauvignon Blanc

Canyon Road, Chardonnay

Edna Valley, Pinot Noir

Bonterra Organic, Merlot

Sterling Vinters Collection, Cabernet Sauvignon

Imported and Craft Beer \$8.50

By the bottle/can

Corona Extra

Cerveza Modelo Especial

Stella Artois

Blue Moon

American Premium Beer \$8

By the bottle

Budweiser

Miller Lite

Coors Light

O'Doul's Non-Alcoholic

Beer From New York \$8.50

By the bottle/can

Blue Point Brewing Co. Lager

Westhampton Beach Brewing Co. Lager

Saranac Pale Ale

1911 Hard Cider

Angry Orchard Cider

Other Beverages - Bar

Soft Drinks (each) \$3.75

Bottled Water (each) \$2.95

Sparkling Water (each) \$4.95

Juice (each) \$3.95

Professional bartenders are required

A bartender fee of \$105.00 per bartender per four hour period is required



BEVERAGES

WINE BY THE BOTTLE

SPARKLING

La Marca, Prosecco – Italy \$48.00

Aromas of fresh citrus, honey and white flowers. Flavors of ripe lemon, green apple and grapefruit teamed by mineral undertones

Chandon Brut – California \$59.00

Apple, pear and citrus flavors and aromas with a hint of spice that leads to a soft, dry finish

Banfi Rosa Regale – Italy \$64.00

Aromatic with a hint of rose petals and raspberries, a unique sparkling ruby-red wine

Moët & Chandon Imperial, Champagne – France \$150.00

The iconic champagne is distinguished by its bright fruitiness, its seductive palate and its elegant maturity. Subtle on the palate with the delicious generosity of white fruits

Veuve Clicquot, Champagne – France \$150.00

Fruity aromas of peach, mirabelle plum and pear with vanilla and toasty brioche

WHITE WINE

Pinot Grigio Canyon Road – California \$38.00

This medium bodied wine has hints of green apple, citrus, white peach and floral blossom. Crisp, refreshing finish

Castello Banti, San Angelo – Italy \$56.00

Intense, fruity aroma, followed by a clean refreshing taste – A unique and aristocratic Tuscan wine

Pinot Gris J Vineyards – California \$48.00

Aromas of roasted pineapple, rich, fruit forward wine with ripe flavors of zesty orange, mango and Asian pear

Sauvignon Blanc Felzer, Echo Ridge – California \$39.00

Crisp and clean with well-balanced citrus notes

Sterling Vineyards – California \$46.00

Bright grapefruit, lemon blossom and pineapple aromas with rich citrus, lemon oil, golden apples, guava and passion fruit

Bonterra Organic – California \$54.00

Crisp acidity gives this wine a fresh vibrant feel with flavors of grapefruit

Viognier Stags' Leap Winery – California \$73.00

Elegant and complex, driven by delicate rose and citrus bloom aromas.

Riesling Pacific Rim – Washington \$35.00

Wonderful balance, full flavored, fruity and round. A mix of peaches, apricots and Mandarin oranges

Chardonnay Canyon Road – California \$40.00

Aromas of pear and stone fruit. Rich fruit carries through on the palate with caramel and toasted oak sitting just behind the fruit

A by Acacia – California \$46.00

Lusciously ripe fruit expression of white peach, ripe pear, Golden Delicious apple, mango and papaya

Bonterra Organic – California \$54.00

Rich, buttery cream turns to aromas of honey and toasted almonds, followed by tropical aromas of pineapple, lemon and crème brûlée

William Hill Estate Winery, – California \$55.00

Flavors of ripe tropical and stone fruit are complemented by notes of caramel, brown spice and toasted oak

BEVERAGES

WINE *continued*

RED WINE

Pinot Noir

Edna Valley – California

Aromatically complex with nuances of rose petal, cola, saffron and black cherry. **Medium bodied with a full mouthfeel.**

\$49.00

Rainstorm – Oregon

Strawberry, rose hips and cranberry. Taste: red berries, soft and elegant with flavors of bright cherry and pomegranate.

\$55.00

Malbec

Trivento Golden Reserve, – Argentina

Bouquet of berry fruits, plum jam, coffee and tobacco notes. Elegant and powerful on the palate with velvety tannins.

\$68.00

Merlot

Bonterra Organic – California

Aromas of black currant, black cherries and a touch of wood smoke with flavors of plums, dark berries, toasty oak and vanilla spice.

\$48.00

Sterling Vintner's Collection, – California

Rich black cherry, cocoa and brambly berries lay the foundation. Hints of sage and pepper bring layers of varietal interest, joined by subtle oak nuances.

\$48.00

Beaulieu Vineyards, Napa Valley – California

Intriguing nuances of dark chocolate and dried Marasca cherries layer the ripe plum and blackberry notes. Hints of fig and licorice.

\$70.00

Red Blend

19 Crimes – Australia

Intense lifted vanilla aromatics balanced with ripe red to dark berry fruits. Full and round on the palate with a distinct sweetness.

\$44.00

Cabernet Sauvignon

Fetzer Valley Oaks – California

A multi-layered wine with textures of ripe blackberry, mocha, toffee and vanilla.

\$40.00

Natura Organic – Chile

Aromas of ripe, red and black berries with a touch of chocolate, good structure and sweet, smooth tannins with a persistent finish.

\$54.00

Silver Totem – Washington

Full bodied with notes of blackberry and oak that has been aged for 18 months to soften tannins and give it an extra flair.








\$59.00



BEVERAGES

NEW YORK WINE

Indicates winners of the 2018 New York Wine Classic 

-  Brut Seduction
Sparkling Pointe Winery – North Fork, Long Island \$65.00
-  Pinot Gris
Lakewood Vineyards – Finger Lakes \$40.00
- Sauvignon Blanc
Bedell Callars – North Fork, Long Island \$35.00
-  Chardonnay
Osmole Wines – Cayuga Lake \$43.00
-  Dry Rosé
Sheldrake Point Winery – Finger Lakes \$32.00
-  Merlot
New York Icon, Brotherhood Winery
– Finger Lakes \$45.00
-  Cabernet Sauvignon
New York Icon, Brotherhood Winery
– Finger Lakes \$47.00
-  Riesling Late Harvest (500 ml)
Brotherhood Winery – Finger Lakes \$50.00

