

# 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>			
Restaurant Associates, LLC		N/A			
<b>STREET ADDRESS</b>		<b>CROSS STREETS</b>	<b>ZIP CODE</b>		
10 Columbus Circle, 9th and 10th FLs		Columbus Cir. & Broadway	10019		
<b>OWNER</b> <small>(Attach a list of all the people that will be associated/listed with the license)</small>	<b>NAME:</b>	See attached rider	<b>ATTORNEY/ REPRESENTATIVE</b>	<b>NAME:</b>	Lindsey Farina, Esq.
	<b>PHONE:</b>	732-727-5030		<b>PHONE:</b>	732-727-5030
	<b>EMAIL:</b>	sskene@skenelawfirm.com		<b>EMAIL:</b>	sskene@skenelawfirm.com
<b>MANAGER</b>	<b>NAME:</b>	TBD	<b>LANDLORD</b>	<b>NAME:</b>	Google, Inc.
	<b>PHONE:</b>			<b>PHONE:</b>	212-565-0000
	<b>EMAIL:</b>			<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="checkbox"/> <b>New</b>	Has applicant owned or managed a similar business?		<b>YES</b>	<b>NO</b>	Yes
	What is/was the name and address of establishment?		Please see attached rider.		
	What were the dates applicant was involved with this former premise?				
<input type="checkbox"/> <b>Corp</b> <b>Change/Class</b> <b>Change/Removal</b>	What is the license # and expiration date?				
	Is applicant making any alterations or operational changes?		<b>YES</b>	<b>NO</b>	
	<i>If alterations or operational changes are being made, please describe/list all changes.</i>				
<input type="checkbox"/> <b>Alteration</b>	What is the current license # and expiration date?				
	<i>Please list/describe the nature of all the changes and attach the plans:</i>				
<b>METHOD OF OPERATION</b>					
<b>TYPE OF ALCOHOL</b>	<input checked="" type="checkbox"/> Liquor/Wine/Beer & Cider <input type="checkbox"/> Beer & Cider <input type="checkbox"/> Wine/Beer & Cider				
<b>ESTABLISHMENT TYPE</b>	<input type="checkbox"/> Restaurant <input type="checkbox"/> Cabaret <input type="checkbox"/> Night Club <input type="checkbox"/> Hotel <input type="checkbox"/> Bar/Tavern <input checked="" type="checkbox"/> Catering Establishment <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?			<b>YES</b>	<b>NO</b>	No, Applicant will file 30 days upon providing the Board with the Standardized Notice
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.			<b>YES</b>	<b>NO</b>	Yes
Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship that trigger the rule.			<b>YES</b>	<b>NO</b>	No
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?			<b>YES</b>	<b>NO</b>	Yes

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

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<b>HOURS*</b> <i>(Indoor Only)</i>	<b>Operation</b>	Varies per catered events Monday - Sunday						
	<b>Kitchen</b>	Varies per catered events Monday - Sunday						
	<b>Music</b>	Varies per catered event-- music outdoors will			be from 4PM - 9PM			
If you plan to have music, what type(s)? (Circle all that apply)			<input checked="" type="checkbox"/> BACKGROUND	<input type="checkbox"/> LIVE MUSIC	<input type="checkbox"/> DJ	<input type="checkbox"/> JUKE BOX	<input type="checkbox"/> KARAOKE	

**OCCUPANCY**

	Capacity (Certificate of Occupancy)	Maximum # of Persons 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
<b>INSIDE</b>	TBD- C of O pending	varies per catered event	varies event	per catered	0	MAX 2	0
<b>OUTSIDE</b> <i>(Other than sidewalk café)</i>	300 per terrace	varies per catered event	varies event	per catered	0	varies	0
<b>DCA APPROVED UNENCLOSED SIDEWALK CAFÉ</b>	N/A						

How many floors are there? What is the capacity for each floor?	2 floors; TBD- C of O pending	
How frequently will the owner(s) be at the establishment?	Applicant principals oversee all businesses nationwide however, a manager will be present at all operating hours	
Will there be dancing?	YES	NO No
Will applicant have bottle or table service for beverage alcohol?	YES	NO Yes
Will applicant be hosting private; promotional or corporate events?	YES	NO Yes, Applicant will host private, corporate events
Will outside promoters be used on a regular basis? If yes please describe.	YES	NO No
Will applicant have a security plan? If, yes please attach.	YES	NO Yes, please see attached.
Will security plan be implemented?	YES	NO Yes
Will State certified security personnel be used?	YES	NO Security will be provided by Deutsche Bank
Will New York Nightlife Association and NYPD Best Practices be followed?	YES	NO Yes
Does applicant agree to notify MCB4 prior to making changes to its method of operation?	YES	NO Yes
Will applicant be using delivery bicycles? If yes, how many?	YES	NO 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 No
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	No
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	YES	NO	Pending
Is a Public Assembly permit required?	YES	NO	Yes
Are your plans filed with DOB?	YES	NO	Yes

## 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	Please see attached rider	
	# 2		
	# 3		
	# 4		
	# 5		
Please provide dates when applicant met with the groups listed above.	5/3/2021 via e-mail		
Who was your contact person at each group you met with?	Please see attached rider		
When did applicant post the notice that was provided?	5/3/2021		
Where did applicant post the notice that was provided?	At front entrance of establishment		
Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided.	YES	NO	Yes, Frank Miglino 203.253.1590
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?	YES	NO	Yes

<b>BUILDING DESIGN</b>			
State the name and type of business previously located in the space.	Deutsche Bank corporate office		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	YES	NO	No
Do you plan any changes to the existing façade? If yes, please describe.	YES	NO	No
Has the applicant/owner(s) read MCB 4 ADA Guidelines Memo?	YES	NO	Yes
Is the entrance ADA Compliant?	YES	NO	Yes
Do you plan any changes to the existing façade? If yes, please describe.	YES	NO	No
Will applicant have a vestibule within the establishment?	YES	NO	No
Will applicant use a storm enclosure?	YES	NO	No
Does applicant agree to keep the sidewalk clear of all items or obstructions, such as sandwich boards, sidewalk signs, freestanding menus and plants, as per the law?	YES	NO	Yes
Will applicant comply with the NYC noise code?	YES	NO	Yes
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- background level music only
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- background level music only
Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?	YES	NO	NN/A- background level music only/A- no music
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	N/A- background level music only
Will the kitchen exhaust system extend to the roof?	YES	NO	10N kitchen discharges out west elevation to Mezzanine 10
Will the establishment have an illuminated sign?	YES	NO	No
Will the establishment have a canopy extending over the sidewalk?	YES	NO	No
Where will the air conditioner be located? What type is it?	Served by an AHU installed in the core with ductwork serving the entire floor. It's a chilled water unit (no compressors). It's a new unit installed under this project.		
When was the air conditioner installed?			

**OUTDOOR ITEMS - OTHER THAN SIDEWALK CAFÉ**

Has the applicant/owner(s) read MCB 4 Rear Yard Rooftop Policy?	YES	NO	Yes
Will applicant use any outdoor spaces: rooftop, rear yard, patio, porch, balcony, pavilion, tents, deck, gazebo or open dining in the parking lane? If yes, which one(s)?	YES	NO	Yes, terraces
Are the floorplans for the outdoor space(s) included?	YES	NO	Yes
Will applicant close and vacate the outdoor space(s) by 11PM on Friday & Saturday and 10 PM on all other days?	YES	NO	Yes
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	YES	NO	Yes
Will applicant not allow standing space for patrons to drink or smoke in any outdoor space(s) or on the sidewalk?	YES	NO	Yes
Will there be no amplified music, as per the law?	YES	NO	Yes
If amplified sound is played inside the establishment, will windows and doors be closed?	YES	NO	N/A- background level music only
Will applicant agree to post signs outside asking customers to respect the neighbors'?	YES	NO	Yes
Will applicant agree to train staff to encourage a peaceful environment?	YES	NO	Yes
Will applicant provide effective sound control (landscaping enclosure, soundproofing tenants apartments)	YES	NO	N/A- background level music only
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	YES	NO	Yes
If open dining in the parking lane, will applicant agree to leave the sidewalk free of any furniture?	YES	NO	N/A
If open dining, will you comply with all NYC DOT guidelines?	YES	NO	N/A - Catered events only
If open dining, will the installation be year-round?	YES	NO	N/A - Catered events only

<b>DCA APPROVED UNENCLOSED SIDEWALK CAFÉ</b>			
Has the applicant/owner(s) read MCB4 Sidewalk Café Policy?	YES	NO	Yes
Will applicant be applying for a sidewalk café now or in the future?	YES	NO	No
Is applicant in this application seeking to include a sidewalk café in its liquor license?	YES	NO	No
If yes, has applicant submitted an application and plans to NYC Dept. of Consumer Affairs? Please attach application and plans.	YES	NO	N/A- No sidewalk cafe
Will applicant close and vacate the sidewalk café by 11 PM on Friday & Saturday and 10 PM on all other days?	YES	NO	N/A- No sidewalk cafe
Will applicant be serving alcohol in the sidewalk café? If so, will you have waiter service?	YES	NO	N/A- No sidewalk cafe
Will the café have a 3 ft. wide serving aisle running the entire length of the sidewalk cafe?	YES	NO	N/A- No sidewalk cafe
Will applicant mark the perimeter of the café on the sidewalk?	YES	NO	N/A- No sidewalk cafe
Will the service and consumption of alcohol in the sidewalk café only be via seated food service?	YES	NO	N/A- No sidewalk cafe
Will the sidewalk café not provide standing space for drinking or smoking?	YES	NO	N/A- No sidewalk cafe
Will applicant use any portable natural gas heaters? If so, do you have the requisite approvals from DOB & the Fire Department?	YES	NO	N/A- No sidewalk cafe
Will applicant have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	N/A- No sidewalk cafe
Will all furniture, plants and barricades be stored inside between the evening closing hours and the morning opening hours?	YES	NO	N/A- No sidewalk cafe
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?	YES	NO	N/A- No sidewalk cafe
Will applicant use umbrellas?	YES	NO	N/A- No sidewalk cafe
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 closest obstruction including construction barricades?	YES	NO	N/A- No sidewalk cafe
If open dining is in the parking lane, will applicant agree to remove its sidewalk café?	YES	NO	N/A- No sidewalk cafe

**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 2, 2021 full board meeting, with 43 members voting in favor  
 of the recommendation, 0 members opposed, 2 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**

 <b>Nelly Gonzalez</b> <i>CB4 Assistant District Manager</i>	 <b>Frank Holozubiec</b> <i>CB4 BLP Committee Co-Chair</i>	 <b>Burt Lazarin</b> <i>CB4 BLP Committee Co-Chair</i>
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**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.

<p><b>SIGN HERE</b> →</p>	<p>Jennifer L. McConnell</p> <p><b>PRINT NAME OF APPLICANT</b></p>	 <p><b>SIGNATURE OF APPLICANT</b></p>	<p>5/5/2021</p> <p><b>DATE</b></p>
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**RIDER TO LIQUOR LICENSE STIPULATIONS APPLICATION  
OWNERSHIP INFORMATION**

Names of Officers and Directors	Residence Address	Title	Citizen-ship	DOB
Adrian L. Meredith	5728 Canter Oaks Drive, Charlotte, NC 28173	President & CFO	UK	9/4/1961
Jennifer L. McConnell	748 Ellsworth Road, Charlotte, NC 28211	Executive Vice President, Secretary & General Counsel	USA	10/24/1972
Daniel M. Thomas	2508 Maybank Drive, Charlotte, NC 28211	Treasurer and Senior VP	USA	1/17/1968
Richard J. Rossitch	9501 Brandemere Court, Charlotte, NC 28210	Assistant Secretary	USA	11/5/1970
Deborah K. Delano	5101 Old Plantation Lane, Charlotte, NC 28226	Assistant Secretary	USA	9/29/1951
Restaurant Associates, Inc.	2400 Yorkmont Rd., Charlotte, NC 28217	Shareholder		

**RIDER TO LIQUOR LICENSE STIPULATION APPLICATION  
SECURITY PLAN**

The applicant will host private, corporate events only. As such, all guests will be Deutsche Bank employees and their registered guests. All guests will be chaperoned to catered areas. All guests will gain building access with their Deutsche Bank badges. Servers will be trained in the responsible service of alcoholic beverages. All patrons will be ID'd and monitored for intoxication. Servers will refuse service to any such patrons.

This report is for informational purposes only in aid of identifying establishments potentially subject to 500 and 200 foot rules. Distances are approximated using industry standard GIS techniques and do not reflect actual distances between points of entry. The NYS Liquor Authority makes no representation as to the accuracy of the information and disclaims any liability for errors.

<b>Proximity Report For:</b>	
Location	<b>10 Columbus Cir, New York, 10019</b>
Geocode	<b>Latitude: 40.76836 longitude: -73.98264</b>
Report Generated On	<b>5/5/2021</b>

<b>8 Closest Liquor Stores</b>		
<b>Name</b>	<b>Address</b>	<b>Distance</b>
COLUMBUS CIRCLE LIQUORS STORE INC Ser #: 1192500	1802 BROADWAY NEW YORK, NY 10019	464 ft
1843 BROADWAY LIQUORS INC Ser #: 1053130	344A W 57TH STREET NEW YORK, NY 10019	605 ft
NINTH AVENUE WINE & LIQ CORP Ser #: 1023639	860 9TH AVENUE NEW YORK, NY 10019	1,078 ft
921 WESTERLY LIQUOR CORP Ser #: 1255189	921 8TH AVE NEW YORK, NY 10019	1,190 ft
54 WINES & SPIRITS INC Ser #: 1297881	400 W 55TH ST AKA 839 9TH AVE NEW YORK, NY 10019	1,307 ft
57TH & B'WAY WINE & SPIRITS CORP Ser #: 1299919	171 W 57TH ST UNIT 1A NEW YORK, NY 10019	1,329 ft
501 WEST 57 LIQUORS INC Ser #: 1267672	501 W 57TH ST NEW YORK, NY 10019	1,677 ft
WEST 54 LIQUORS LLC Ser #: 1210031	453 W 54TH ST CNR-10TH AVE NEW YORK, NY 10019	1,757 ft

<b>Schools within 500 feet</b>		
<b>Name</b>	<b>Address</b>	<b>Distance</b>
No Schools within 500 feet		

<b>Churches within 500 feet</b>	
<b>Name</b>	<b>Distance</b>
No Churches within 500 feet	

<b>Pending On Premises Liquor Licenses within 750 feet</b>		
<b>Name</b>	<b>Address</b>	<b>Distance</b>
No Active On Premises Liquor Licenses within 750 feet		

Active On Premises Liquor Licenses within 750 feet		
Name	Address	Distance
D & D TIME WARNER LLC Ser #: 1309948	10 COLUMBUS CIRCLE UNIT R1 3RD FL NEW YORK, NY 10019	36 ft
MOMO NB 3 LLC Ser #: 1310541	10 COLUMBUS CIR SHOPS AT COLUMBUS CIR UNIT 301 NEW YORK, NY 10019	36 ft
MASA NY LLC Ser #: 1147016	10 COLUMBUS CIRCLE SPACE 401 NEW YORK, NY 10019	100 ft
TKNYC LLC Ser #: 1145197	10 COLUMBUS CIR REST #6 4TH FL NEW YORK, NY 10019	100 ft
COLUMBUS REST FUND IV LLC & COLUMBUS STEAKS LLC Ser #: 1178493	10 COLUMBUS CIRCLE 4TH FL 58 & 60TH STREETS NEW YORK, NY 10019	100 ft
JAZZ AT LIN CTR INC & GT PER AAW INC Ser #: 1153671	10 COLUMBUS CIRCLE 5TH & 6TH FLOORS NEW YORK, NY 10023	100 ft
WHOLE FOODS MARKET GROUP INC Ser #: 1279177	10 COLUMBUS CIR STE SC101A NEW YORK, NY 10019	101 ft
COLUMBUS BAR LLC Ser #: 1145141	10 COLUMBUS CIR, REST #5 4FL 58TH & 60TH NEW YORK, NY 10019	153 ft
COLUMBUS REST FUND IV LLC & COLUMBIA STEAKS LLC Ser #: 1262802	10 COLUMBUS CIRCLE SPACE K4A NEW YORK, NY 10019	233 ft
GABWAL RESTAURANT INC Ser #: 1027179	11 WEST 60TH STREET AKA 1841 BROADWAY STORE A NEW YORK, NY 10023	274 ft
MINORU INC Ser #: 1304207	330B W 58TH ST NEW YORK, NY 10019	290 ft
MINORU INC Ser #: 1304194	330A W 58TH ST NEW YORK, NY 10019	290 ft
TRIOMPHE RESTAURANT CORP Ser #: 1027249	1 CENTRAL PARK W NEW YORK, NY 10023	310 ft
BROFISH LLC Ser #: 1184524	308 W 58TH ST NEW YORK, NY 10019	327 ft
ARK MAD DINING LLC Ser #: 1229618	2 COLUMBUS CIRCLE 7TH & 9TH FLOORS NEW YORK, NY 10019	343 ft
BB 57 LLC Ser #: 1285060	313 W 57TH ST NEW YORK, NY 10019	458 ft
VARIETY 57TH STREET HOLDINGS LLC Ser #: 1293719	311 W 57TH ST NEW YORK, NY 10019	499 ft
ALAIA WINGS INC Ser #: 1304804	327 W 57TH ST NEW YORK, NY 10019	530 ft
NORDSTROM INC Ser #: 1307010	235 W 57TH ST AKA 1775 BROADWAY NEW YORK, NY 10019	542 ft
LEITRIM PUB INC Ser #: 1026291	351 W 57TH STREET NEW YORK, NY 10019	582 ft



## **Catering and Events Menu**

## **/BREAKFAST/**

**Continental Breakfast** *minimum 8 guests* \$14.95 per guest  
Breakfast Basket: Bagels, Artisan Bread, Scone, Muffin, Preserves, Cream Cheese, Peanut Butter  
Coffee & Tea Service

**Conference Breakfast** *minimum 8 guests* \$17.95 per guest  
Breakfast Basket: Bagels, Artisan Bread, Scone, Muffin, Preserves, Cream Cheese, Peanut Butter  
Baked Frittata with Broccoli, Onion & Farmhouse Cheddar  
Fresh Fruit and Berries  
Yogurt & Granola  
Coffee & Tea Service

**Better For You Breakfast** *minimum 8 guests* \$19.95 per guest  
Artisan Whole Grain Bread, Peanut Butter  
Egg White Frittata with Spinach and Mushroom  
Wheatberry Breakfast Salad, Chopped Kale, Berries and Almond  
Fresh Fruit and Berries  
Smart Water and Dasani Sparkling Water  
Coffee & Tea Service

**Hot Breakfast** *minimum 12 guests* \$19.95 per guest  
Baked Frittata with Broccoli, Onion & Farmhouse Cheddar  
Egg White Frittata, Spinach and Mushroom  
Rustic Breakfast Potatoes  
Smoked Bacon & Turkey Sausage  
Fresh Fruit and Berries  
Breakfast Basket: Bagels, Artisan Bread, Scone, Muffin, Preserves, Cream Cheese, Peanut Butter  
Coffee & Tea Service

Add:  
Brioche French Toast, Pecan Maple Syrup \$3.50 per guest  
Whole Wheat Pancakes \$3.50 per guest



**Breakfast Sandwiches** *minimum 8 guests, choose 3*

\$14.95 per guest

Ham, Egg and Swiss Cheese on Croissant

Egg, Sausage Patty and Cheese on English Muffin

Scrambled Egg Burrito with Peppers, Onion, Jack Cheese and Salsa

“The Vegetarian” Scallion Cream Cheese, Cucumbers, Roasted Peppers, Lettuce, Tomato on a Plain bagel

“The New Yorker” Smoked Salmon, Grilled Zucchini, Roasted Tomatoes with a smear Lemon Dill Cream Cheese on a Everything Bagel

“The Columbus Circle Tartine” Egg Salad, Broccoli, Spinach Red pepper and Green Onions. Served Opened Faced on Pumpernickel

Coffee & Tea Service

*Egg Whites available as an alternative all of the above options.*

**Please refer to the quarterly seasonal specials for additional menu options.**

## **Breakfast Add-ons** *minimum 8 guests*

**Breakfast Board** \$10.75 per guest  
European-style breakfast: Ham, Chicken, Brie, Swiss Cheese, Olives, Tomato, Artisan Bread

**Breakfast Boxes** **\$15.95 per guest**

Avocado Toast with Hard Boiled Eggs and Salad Greens, Yogurt Parfait with homemade Granola and Fresh Cut Fruit

Breakfast Tropical Fruit Cous Cous , Roasted Vegetable Egg Salad and Croissant

**Breakfast Grain Bowl** **\$15.95 per guest**  
Farro, Quinoa and Red Lentils with Broccolini, Roasted Tomatoes, Pumpkin seeds and Arugula Citrus Yogurt Dressing

**Greek Yogurt Bar GYB** \$8.50 per guest  
*PB&J – Swirled Grape Jelly Yogurt, Whipped Peanut Butter, Grapes, Roasted Peanuts*  
*Orange Chocolate Crunch – Orange Yogurt, Toasted Hazelnut, Dark Chocolate, Orange, Mint, Honey*  
*"Everything" Smoked Salmon – Everything Spice Yogurt, Smoked Salmon, Tomato, Red Onion, Capers, Radish, Bagel Chips*

Smoked Salmon, Tomato, Onion, Capers, Bagels and Artisan Bread \$12.25 per guest

Muffins, Danish and Croissants \$5.50 per guest

### **A la Carte**

Whole Fresh Fruit \$1.75 each

Hard Boiled Eggs \$1.25 each

Individual Yogurt Cups \$2.95 each

Individual Chobani Yogurt \$3.50 each

Individual Yogurt Granola Parfaits \$4.50 each

Individual Fresh Fruit Smoothies \$4.25 each

Individual Fresh Fruit Cups \$4.95 each

Fresh Fruit and Berries Tray \$5.95 per guest

Yogurt Loaves \$3.50 per guest

Warm Cinnamon Buns \$3.50 per guest

Breakfast Basket: Bagels, Artisan Bread, Scone, Muffin, Preserves, Cream Cheese, Peanut Butter \$7.50 per guest

Steel Cut Hot Oatmeal, Brown Sugar, Raisins \$5.25 per guest

Fresh Squeezed Orange Juice \$3.50 per guest

Coffee & Tea Service \$4.25 per guest

**Fresh Pressed Juices** *minimum 8 guests* \$5.95 per guest  
Carrot, Orange, Lime  
Beet, Green Apple, Celery and Ginger  
Spinach, Kale, Pineapple and Cucumber  
Beet, Carrots, Lemon, Ginger, Apple

**Morning Breaks** *minimum 8 guests*

**Beverage & Snack Morning Break** \$8.95 per guest  
Coffee & Tea Service  
Granola and Fruit & Nut Bars  
Bananas and Seasonal Whole Fruit

**Nut & Fruit Bazaar**

Cashews, Almonds, Dried Fruit Selection \$6.95 per guest

## /LUNCH/

**Sandwich Luncheons** *minimum 8 guests*

*In order to provide built-in variety, RA Caters offers a seasonal cycle menu of featured sandwiches and salad changing daily. Please refer to the Featured Sandwiches and Salads Menu for details. Classic sandwiches are available as a substitution.*

**Note: All Buffets can be set up as pre-packaged sets. Inquire regarding service details.**

*Classics* - available as a substitution to the *Featured Sandwiches*.

Signature House Roasted Turkey, Smashed Avocado, Tomato, Lime Mojo Mayonnaise  
Ham, Swiss, Grain Mustard, Lettuce and Tomato  
Beefsteak Tomato, Fresh Mozzarella, Basil Pesto, Arugula  
Traditional Albacore Tuna Salad, Lettuce and Tomato  
Smoked Turkey, Provolone, Lettuce and Tomato  
Classic Chicken Salad, Lettuce and Tomato

**Conference Lunch**

\$21.95 per guest  
4 Daily Selections of *Featured Sandwiches*, Signature Chopped Salad, Chips and Pretzels, Dessert Tray, Soft Drinks.

**Executive Lunch**

\$23.95 per guest  
4 Daily Selections of *Featured Sandwiches*, Signature Chopped Salad, Additional *Featured Side Salad*, Fresh Fruit Salad, Chips and Pretzels, Dessert Tray, Soft Drinks.

**Sandwich Tray** \$18.50 per guest  
3 Daily Selections of *Classic Sandwiches*, Chips and Pretzels.

**Boxed Lunch** \$23.95 per box  
Sandwich Selection from *Featured Sandwiches* or *Classics*  
Bag of Potato Chips  
Chocolate Chip Cookie  
Whole Seasonal Fruit  
Condiments

**+Soup** +\$4.25 per guest  
Add daily soup or chili with accompaniments to any luncheon

**Pizza Party** serves 4-6 guests \$45.00  
Cheese, Pepperoni or Veggie Pie, Caesar Salad,  
Dessert Tray and Soft Drinks

*Kosher sandwiches and salads are available upon request with 24-hour notice.*

## **Room Temperature Lunch Buffets** *minimum 8 guests*

Includes: Rolls and Artisan Breads, Dessert Tray, Fresh Fruit Salad, and Soft Drinks.

**Note: All Buffets can be set up as pre-packaged sets. Inquire regarding service details.**

### **Mediterranean**

\$38.00 per guest

Lemon and Herb Roasted All-Natural Chicken Breast, Green Beans, Romesco Sauce, Almonds  
Seared Salmon, Artichokes, Tomato, Olives, Herb Vinaigrette  
Roasted Plum Tomato, Garlic, Thyme & Parmesan  
Grilled Asparagus, Pickled Red Onion, Orange Sherry Dressing  
Pearl Couscous, Chopped Kale, Chickpeas, Red Bell Pepper, Preserved Lemons  
Watercress, Arugula, Cucumber, Tomato, Mint, Balsamic

### **Middle Eastern**

\$38.00 per guest

Chicken Shish-Kabob with Mint and Yogurt  
Roasted Eggplant with Tahini, Pomegranate Arils  
Roasted Cauliflower, Almonds and Golden Raisins  
Vermicelli Rice with Lentils and Onions  
Carrot Halloumi Pancakes, Fresh Dill  
Parsley, Mint and Green Wheat Tabbouleh  
Shirazi Salad—Chopped tomatoes, Cucumbers and Red onions  
Dipping Sauces-- Labneh---Tahini—Hummus Vinaigrette  
Dessert--Salted Chocolate Chip Tahini Cookies, Sliced Halvah

### **Eastern**

\$35.00 per guest

5 Spice Pork Tenderloin, Shiitake and Charred Scallions, Mango Chili Sauce  
Honey Miso Glazed Turkey Breast, Heirloom Carrots  
Rice Noodles, Bok Choy, Peppers, Bamboo Shoots, Cilantro, Curry Dressing  
Green Beans & Tofu, Hoisin Sesame Dressing  
Scallion, Spinach and Mushroom Korean Pancakes  
Spinach, Kale & Mizuna Greens, Papaya, Shiitake, Ginger Carrot Dressing

### **Americas**

\$45.00 per guest

Peppercorn Crusted Flank Steak, Chimichurri Sauce  
Seared Gulf Shrimp Salad, Zucchini, Peppers, Black Eye Peas, Crispy Onions  
Corn and Soy Bean Succotash Salad  
Watermelon Salad, Tomato, Basil  
Broccoli Slaw, Parsley, Apple Cider Dressing  
Gem Lettuce Salad, Shaved Carrots, Radish, Cucumber, Celery, Blue Cheese Dressing

**Market Salads**

\$30.00 per guest

Lemon and Herb Grilled Chicken  
Arugula and Chopped Romaine  
Chef Selection of 4 Composed Market Salads  
Marinated Olives

**Better For You Lunch**

\$35.00 per guest

Chicken & Peperonata Egg White Frittata  
Salmon Poached in Carrot Juice, Shaved Carrot & Frisée  
3 Grain Salad, Zucchini, Mint, Herb Dressing  
Grilled Asparagus, Lemon Gremolata, EVOO  
Signature Chopped Salad  
Fresh Fruit Salad  
Sparkling Water and Unsweetened Ice Tea

**Roots, Leaves and Plants**

\$35.00 per guest

Grilled Peaches, Tomatoes and Escarole with Agave Basil Vinaigrette  
Farro, Corn, Green onion and dried tomatoes with Smokey Onion Dressing  
Stuffed Portabella Mushrooms with Spinach, Crimson Lentils, Leeks, Celery Leaf salad with Red Chermoula Drizzle  
Roasted Cauliflower Wedge, Sunflower Seed Herb Salad and Lemon Tahini  
“Pitazza” Hummus, Roasted and Grilled Vegetables, and Harissa  
Mango Papaya and Pineapple with Toasted Coconut

**Hot Lunch Buffets** *minimum 12 guests*

Includes: Rolls and Sliced Breads, Dessert Tray, Fresh Fruit Salad, and Soft Drinks.

Note: All Buffets can be set up as pre-packaged sets. Inquire regarding service details.

**Italian**

\$40.00 per guest

Chicken Arrabiata, Olive, Basil, Parmesan  
Grilled Eggplant Rollotini with Spinach and Ricotta, Crushed Tomato  
Salads:  
Thyme Roasted Plum Tomato  
Penne, Zucchini, Basil, Peas, Olive Oil  
Marinated Artichokes, Capers, Onion  
Arugula, Radicchio and Endive Salad, Shaved Parmesan

**Korean**

\$45.00 per guest

Bulgogi Grilled Beef Tenderloin

Shrimp, Scallion and Kimchi Pancake

Spicy Roast Chicken Sliders, Ssam Jang Sauce, Spicy Slaw, Pickle, Potato Roll

Salads:

Jap Chae – Clear Noodles, Mushroom, Carrot, Kale, Sesame Dressing

Marinated Cucumber Salad, Watercress, Red Chilies

Green Beans and Age-Tofu, Soy Dressing

Wilted Bok Choy, Scallion, Sesame Seeds

**Taqueria**

\$42.00 per guest

Chipotle Chicken

Pork Adobo

Cumin Braised Mushroom

Accompaniments:

Corn Tortillas, Flour Tortillas

Pico de Gallo, Salsa Verde, Guacamole

Frijoles de la Ola

Cilantro Lime Rice

Tomato, Sour Cream, Shredded Cheddar and Jack Cheese

Shredded Lettuce, Tomato, Green Onion

**Southern**

\$42.00 per guest

Cajun Spice and Buttermilk Crisp Baked Chicken, Grain Mustard Remoulade

Green Chili Mac &amp; Cheese, Toasted Breadcrumbs

Salads:

Grape Tomato Salad, Cucumber, Avocado, Fresh Lime

Sugar Snap Peas, Mushroom &amp; Spring Onion

Chili Roasted Cauliflower, Pecan Gremolata

Southwest Cole Slaw, Cabbage, Red Pepper, Creole Dressing

**Please refer to the quarterly seasonal specials for additional menu options.**

## **/AFTERNOON SNACKS/**

### **Snack Breaks** *minimum 8 guests*

**Beverage & Snack Afternoon Break** \$9.95 per guest  
Dessert Tray, Fresh Fruit and Berries  
Coffee & Tea Service  
Soft Drinks

**Snack** \$4.95 per guest  
Kettle Potato Chips, White Cheddar Popcorn, Pretzels, Trail Mix

**Sweet & Salty** \$5.50 per guest  
Granola and Fruit & Nut Bars, Miniature Candies, Roasted Peanuts

**Vegetable Crudités** \$4.95 per guest  
Seasonal Crudités Batons and Cherry Tomato Skewers, Basil Dressing, Ranch Dip

**Nut & Fruit Bazaar** \$7.95 per guest  
Cashews, Almonds, Dried Fruit Selection

**Hummus & Baba Ghanouj** with Pita Chips and Olives \$6.75 per guest

**Cheese Board** with Crackers, Flatbreads and Grapes \$9.95 per guest

**South of the Border** Tex-Mex 7 Layer Dip, Guacamole and Salsa, Tortilla Chips \$10.95 per guest

**Asian** \$15.95 per guest  
Vegetable Spring Rolls, Sweet Chili Sauce  
Thai Noodle Vegetable Salad in Takeout Box  
Steamed Pork Buns

**Pub** \$14.95 per guest  
Memphis BBQ Chicken Wings  
Crisp Chicken Tenders, Homemade Ranch Dressing  
Beef Burger Sliders, Jack Cheese & Grilled Onion

**PRETZELS** \$9.95 per guest  
Baked Soft Salt Crusted Pretzels with 3 Dipping sauces  
IPA White Cheddar Fondue  
Honey Whole Grain Mustard  
Buffalo Blue Cheese Melt

### **A la Carte** *minimum 8 guests*

Dessert Tray \$4.25 per guest  
Coffee & Tea Service \$4.25 per guest  
Soda Cans \$2.75 per guest  
Energy Drink \$3.95 per guest

**Please refer to the quarterly seasonal specials for additional menu options.**



# **/RECEPTIONS/**

## **Stationary Buffets** *minimum 12 guests*

### **Tapas**

\$33.00 per guest

Chicken Pinchos with Rosemary  
Garlic Shrimp Tapas on Toasted Bread, Green Sauce  
Piquillo Pepper Torta Espanola  
Grilled Octopus, Potato and Chickpeas  
Spanish Cheeses & Chorizo Selection  
Pa Amb Tomaquet - Grilled Tomato Bread  
Meatballs in Spicy Tomato Sauce  
Roasted Almonds

### **Dim Sum Table**

\$31.00 per guest

Vegetable Spring Rolls  
Sesame Chicken Wings in Black Bean Sauce  
Twice Cooked Pork in Steamed Bun, Scallion  
Vegetable & Tofu Lo Mein in Asian Takeout Boxes  
Asian Vegetable Crudités, Dipping Sauces

### **Crostini Table**

\$19.95per guest

Grilled Focaccia, Toasted Baguette, Toasted Pita  
Flat Bread – Asparagus, Kale, Ricotta  
Carrot Hummus, Baba Ghanoush, Olive Tapenade, Tomato Basil Relish  
Spiced Nuts

### **Italian Antipasti Table**

\$25.00 per guest

Prosciutto, Salami, Sopressata  
Fresh Mozzarella Roasted Tomato & Basil  
Marinated Calamari, Fennel and Shrimp Salad, Zucchini, Parsley  
Roasted Peppers, Marinated Mushrooms, Eggplant Caponata  
Sliced Italian Breads, Grilled Herb Focaccia

### **Artisan Cheese Table**

\$16.95 per guest

Imported and Domestic Artisan Cheeses  
Grapes, Dried Fruits, Nuts, Honey, Jams  
Sliced Baguettes, Flatbreads, Lavosh

## **Passed Hors D'Oeuvres** *minimum 12 guests*

Selection of 6 passed for 1 hour	\$28.00 per guest
Each Additional Hour of service	\$14.00 per guest
Labor Charges additional	

### Seafood and Fish:

California Sushi Rolls, Soy Dipping Sauce	
Ahi Tuna, Endive, Soy Yuzu Syrup	
Jumbo Lump Crab Cakes, Grain Mustard Remoulade	
Coconut Crusted Shrimp, Apricot Coriander Sauce	
Shrimp Cocktail, Zesty Cocktail Sauce and Key Lime Mustard Dipping	
Grilled Shrimp Salad, Mango, Peppadew, Wonton Crisp	
Mini Lobster Roll, Old Bay, Chives, Brioche	\$4.00 supplement
Seared Tuna on Rice Cracker, Cucumber and Radish Salad	
Cambridge Smoked Salmon, Creme Fraiche, Dill, Pumpernickel	
Smoked Pastrami Salmon, Black Bread, Fennel Salad & Mustard	

### Meat and Poultry:

Steak Tartare, Anchovy, Capers, Crostini	
Chorizo Pincho, Cipollini Onions, Baby Pepper, Saffron	
Miniature Barbequed Pulled Beef on Potato Roll with Sweet Onion Relish	
Pepper Crusted Beef Tenderloin, Brioche Crostini, Tomato Horseradish Marmalade	
Spicy Fried Chicken Slider, Pickle, Mayo	
Sesame Crusted Chicken, Plum Sauce	
Hoisin Glazed Duck and Scallion Pancake	
DB Mini Burger, Caramelized Onions, Gruyere, Roasted Garlic Aioli	
Blue Corn Chicken Empanada, Salsa Rosada	

### Vegetarian:

Potato Samosa, Cilantro-Mango Chutney	
Vegetable Spring Rolls, Mustard Chili Sauce	
Burrata Toast, Concentrated Tomato, Basil, Ciabatta	
Heirloom Tomato Bruschetta, Basil	
Eggplant Caponata, Goat Cheese, Crisp	
Wild Mushroom Tart	
Shaved Marinated Zucchini, Fresh Ricotta Filling	
Truffle Arancini, Fresh Mozzarella, Chives	
Watermelon Feta Skewer, Aged Balsamic, Fresno Pepper	

## **Celebration Cakes**

Order a custom celebration cake. Please inquire about cake flavor, size and details. 24-hour notice required.

**Custom catering event menus are available. Please consult with the catering manager.**

## LIBATIONS

### **Classic Bar**

	First Hour	Additional Hour(s)
Beer & Wine	\$33	\$12
Premium Liquor, Beer & Wine	\$55	\$12

### **Signatures**

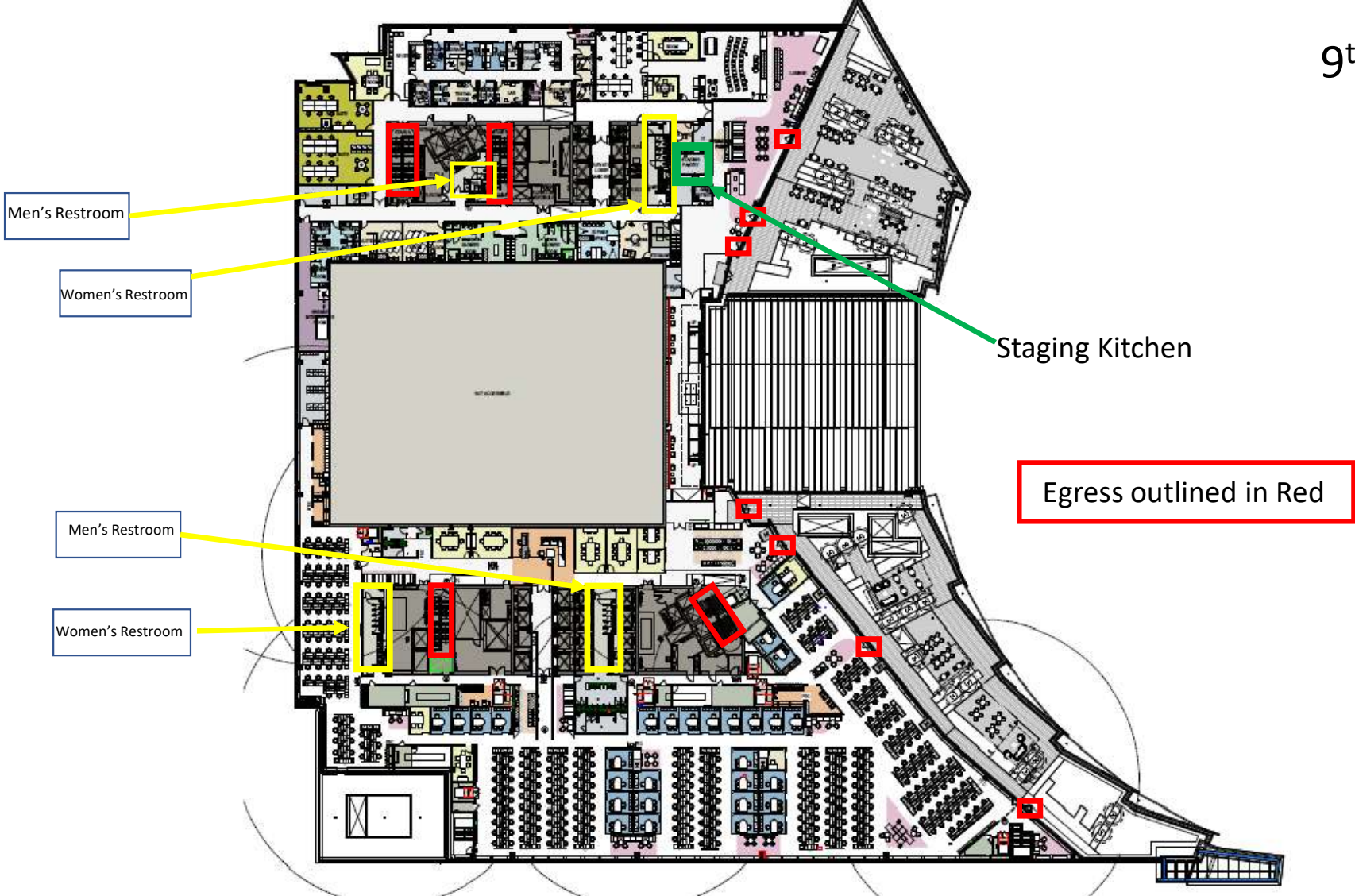
Signature Cocktail	\$10.95
Craft Beer	\$9.95
Cellar Selections Upgrade	\$12.95

### **Bubbles**

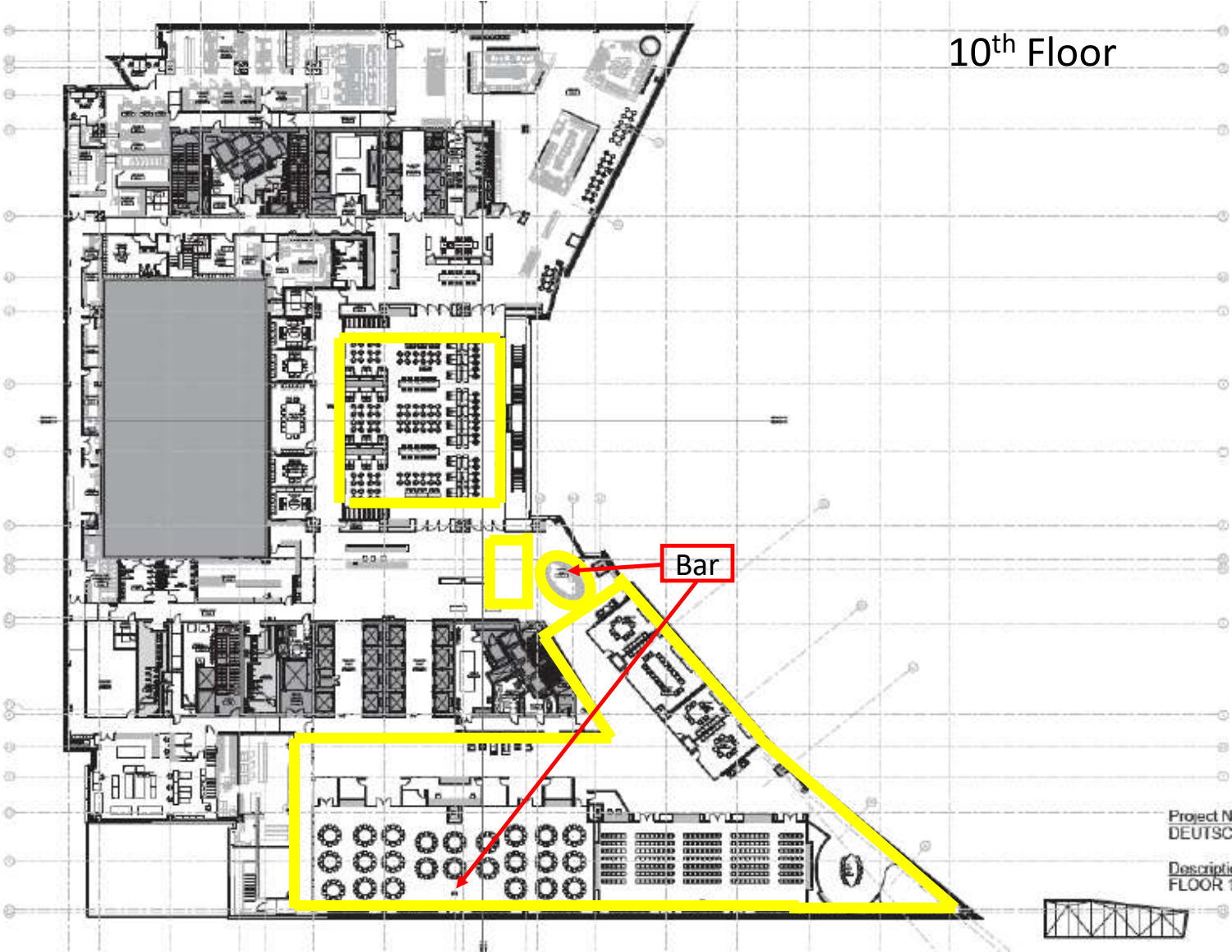
Sparkling Wine Toast	\$10.95
Sparling Rose Toast	\$16.95
Champagne Toast	\$24.95



9<sup>th</sup> Floor



10<sup>th</sup> Floor



Project Name  
DEUTSCHE BANK CENTER

Description  
FLOOR 10





















CITY OF NEW YORK  
MANHATTAN COMMUNITY BOARD No. 4  
P.O. Box 2622 New York, NY 10108  
Tel: 212-736-4536  
<https://www.mhcb4.nyc.gov/>

LOWELL S. KERN  
Chair  
JESSE BOONE  
District Manager

### PUBLIC NOTICE

Business Licenses and Permits Committee  
will discuss an application submitted by  
**Restaurant Associates LLC**  
**10 Columbus Circle. 9<sup>th</sup> & 10<sup>th</sup>  
Floors**

A New Liquor Wine, Beer & Cider Application for a  
Catering Establishment with Recorded Music & a  
Patio/Deck

**DATE:** Tuesday, May 11, 2021  
**TIME:** 6:30 PM  
**PLACE:** **Video/Phone Conference Registration:**  
[https://zoom.us/join/register?jvsn=66-6SXq5S\\_6HVC2bBstV3A](https://zoom.us/join/register?jvsn=66-6SXq5S_6HVC2bBstV3A)

We invite you to attend this meeting and learn more about this application.  
Alternatively, you may email your comments by 2 p.m. Friday, May 7, 2021 or for  
more information, please email Assistant District Manager Nelly Gonzalez  
[negonzalez@cb.nyc.gov](mailto:negonzalez@cb.nyc.gov).

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.

