

Manhattan Community Board 4

Liquor License/Sidewalk Cafe Stipulations Application

(All Fields Must Be Completed)

CORPORATION NAME		DOING BUSINESS AS (DBA)			
Restaurant Associates, LLC & Thompson Hospitality Services, LLC		N/A			
STREET ADDRESS		CROSS STREETS	ZIP CODE		
50 Hudson Yards, Fl 7		11th Ave & W. 33rd St.	10001		
OWNER <small>(Attach a list of all the people that will be associated/listed with the license)</small>	NAME:	Restaurant Associates, LLC & Thompson Hospitality Services, LLC	NAME:	Lindsey Farina, Esq.	
	PHONE:	704-326-4036	PHONE:	732-727-5030	
	EMAIL:	tammy.cipriano@compass-usa.com	EMAIL:	lfarina@skenelawfirm.com; atobin@skenelawfirm.com	
MANAGER	NAME:	Anthony Bonano	LANDLORD	NAME:	Blackrock, Inc.
	PHONE:	609-540-1277		PHONE:	212-810-5300
	EMAIL:	abonano@restaurantassociates.com		EMAIL:	
APPLICATION TYPE (<input checked="" type="checkbox"/> <i>Liquor License</i> <input type="checkbox"/> <i>Unenclosed Sidewalk Cafe</i>)					
<input checked="" type="checkbox"/> New	Has applicant owned or managed a similar business?		YES	NO	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"/> Corp Change/Class Change/Removal	What is the license # and expiration date?				
	Is applicant making any alterations or operational changes?		YES	NO	
	<i>If alterations or operational changes are being made, please describe/list all changes.</i>				
<input type="checkbox"/> 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 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?		YES	NO	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.		YES	NO	Yes. See attached.	
Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship that trigger the rule.		YES	NO	No	
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?		YES	NO	Yes	

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

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
HOURS* <i>(Indoor Only)</i>	Operation	Varies per catered events Monday - Sunday.			Latest event time will run until 11PM			
	Kitchen	Varies per catered events Monday - Sunday.			Latest event time will run until 11PM			
	Music	Varies per catered events Monday - Sunday.			Latest event time will run until 11PM			
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	
INSIDE	758	758	varies per events	catered	0	2	0	
OUTSIDE <i>(Other than sidewalk café)</i>	outdoor terrace	135	0	0	0	0	0	
DCA APPROVED UNENCLOSED SIDEWALK CAFÉ	N/A							
How many floors are there? What is the capacity for each floor?					1 floor			
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, 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, see attached	
Will security plan be implemented?					YES	NO	Yes	
Will State certified security personnel be used?					YES	NO	Security provided by BlackRock	
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			

MULTIPLE SPACES/FLOORS CAPACITY BREAKDOWN

Space/Floor	Description/Use of Space	Capacity	Hours	# of Tables	# of Seats	# of Service Only Bars	# of Stand-Up Bars/Seats at Bar	Music

LOCATION & ZONING

Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	NO	Yes, Hudson Yards
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	YES	NO	Yes
Is a Public Assembly permit required?	YES	NO	Yes
Are your plans filed with DOB?	YES	NO	Yes

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	Please see attached rider		
	# 2			
	# 3			
	# 4			
	# 5			
Please provide dates when applicant met with the groups listed above.		12/14/2022 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?				
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, Victoria Roth, 609-540-1277
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?		YES	NO	Yes

BUILDING DESIGN			
State the name and type of business previously located in the space.	Corporate office building		
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)	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 - 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	N/A - background level music only
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	No, there is an extractor (smog hog) located at the 19th Floor Mech Area
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?	Dedicated Air Handling units located on 6th floor		
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
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 x	NO	
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	YES	NO x	
Will applicant not allow standing space for patrons to drink or smoke in any outdoor space(s) or on the sidewalk?	YES	NO x	
Will there be no amplified music, as per the law?	YES x	NO	
If amplified sound is played inside the establishment, will windows and doors be closed?	YES x	NO	
Will applicant agree to post signs outside asking customers to respect the neighbors'?	YES x	NO	
Will applicant agree to train staff to encourage a peaceful environment?	YES x	NO	
Will applicant provide effective sound control (landscaping enclosure, soundproofing tenants apartments)	YES x	NO	
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	YES x	NO	
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
If open dining, will the installation be year-round?	YES	NO	n/a

DCA APPROVED UNENCLOSED SIDEWALK CAFÉ

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 st and March 21 st , 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)

- There will be no bars on outdoor terrace

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
 February 1, 2023 full board meeting, with 41 members voting in favor
 of the recommendation, 0 members opposed, 0 members
 abstaining and 0 present but not eligible)


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

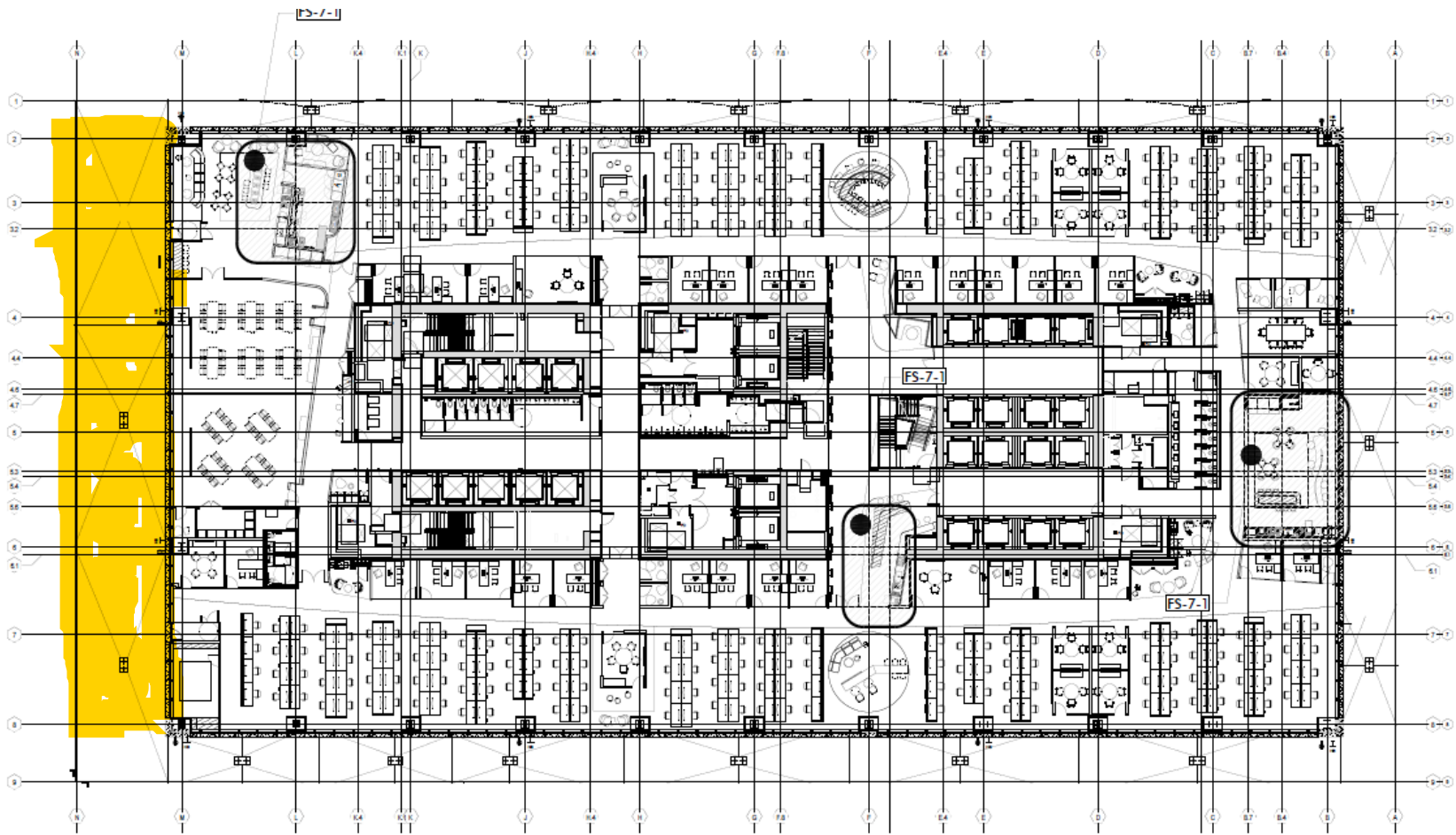
CB4 REPRESENTATIVES

 Nelly Gonzalez <i>CB4 Assistant District Manager</i>	 Frank Holozubiec <i>CB4 BLP Committee Co-Chair</i>	 Burt Lazarin <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>SIGN HERE →</p>	<p>Jennifer L. McConnell</p> <p>PRINT NAME OF APPLICANT</p>	 <p>SIGNATURE OF APPLICANT</p>	<p>12/22/22</p> <p>DATE</p>
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1 7TH FLOOR - KITCHEN EQUIPMENT OVERALL PLAN
SCALE: 3/32" = 1'-0"

SECURITY PLAN

Visitors will be registered by the hosting BlackRock employee or team. Upon arrival to the building a guest will check in at the lobby desk, present a individualized QR code that will populate the person's information. Upon verification by BlackRock staff, the guest will be presented with a visitor badge that will provide access to the turnstiles. After entry into the turnstiles the guest will be directed to a specific reception floor where the BlackRock employee will meet their guest. It is required that the BlackRock host then escorts visitors to their specific meeting location and then to the exit upon completion of their engagement. Visitors do not need to return guest badges as they are only active for that specific day and unique to that individual visitor. Visitor processing and protocols in the lobby.

BlackRock will maintain a 24/7 presence in the building with hired security. The building features a 24/7/365 Security Command Center that is outfitted with video surveillance and access control capabilities. The SCC will also serve as the base of command for daily security rounds and the BlackRock Incident Command Post during the event of any emergency scenario. Guards will be staffed at fixed posts at the main lobby reception desk, the event desk, and at critical locations on executive floors. A roving guard as well as a medically trained (EMT) first responder will also be present during high traffic hours and during special events. Staffing will increase during scheduled large events or as needed. Land Lord building security will also have a presence and can be called upon in the event of a large scale emergency.

500 Foot Law Statement

- A. The granting of this liquor license will have no negative impact on the neighborhood, as service of alcoholic beverages will not be available to the general public. All alcoholic beverage service will only be for private catered events, thus having no impact on vehicular traffic and parking within the surrounding neighborhood as most patrons of the applied for premises will already be present at BlackRock.
- B. Prior to operation of the premise, all necessary licenses and permits will be obtained.
- C. Because recorded music will be kept at a background-level volume, the noise level will not increase at the location.
- D. The granting of this liquor license will allow for a more high-end form of catered events to occur at BlackRock, thereby enhancing the prestige of such firm.

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.

Proximity Report For:

Location	50 Hudson Yards, New York, New York, 10001
Geocode	Latitude: 40.75431 Longitude: -73.99966
Report Generated On	5/25/2022

8 Closest Liquor Stores

Name	Address	Distance
MEENA SAMANI CORPORATION Ser #: 1273576	460 W 34TH ST STORE# 1 NEW YORK, NY 10001	360 ft
ANA WINE AND LIQUORS LLC Ser #: 1336884	20 HUDSON YARDS, UNIT RU101 A/KA 500 W 33RD ST NEW YORK, NY 10001	468 ft
ADB&SAB LLC Ser #: 1287951	554 W 30TH ST AKA 312 11TH AVE NEW YORK, NY 10001	1,061 ft
ODYSSEY WINE & SPIRITS INC Ser #: 1255997	490 10TH AVE NEW YORK, NY 10018	1,065 ft
KSSWINE LLC Ser #: 1302013	509 W 38TH ST 509-511 W38TH ST NEW YORK, NY 10018	1,253 ft
AMSTERWINE.COM INC Ser #: 1313979	475 9TH AVE NEW YORK, NY 10018	1,267 ft
HUDSON YARDS WINES & SPIRITS INC Ser #: 1320790	486 9TH AVE NEW YORK, NY 10018	1,450 ft
MWC RETAIL LLC Ser #: 1278244	606 W 28TH ST SUITE A SUITE A NEW YORK, NY 10001	1,675 ft

Schools within 500 feet

Name	Address	Distance
No Schools within 500 feet		

Churches within 500 feet

Name	Distance
Chaim Babad	375 ft
Church In New York City	437 ft

Pending On Premises Liquor Licenses within 750 feet

Ending On Premises Liquor Licenses within 750 feet		
Name	Address	Distance
WATCHES OF SWITZERLAND LLC Ser #: 1342533	500 W 33RD ST NEW YORK, NY 10001	148 ft
KISSAKI HY LLC Ser #: 1338487	20 HUDSON YARDS RU220 NEW YORK, NY 10001	468 ft

Active On Premises Liquor Licenses within 750 feet		
Name	Address	Distance
D & D HUDSON YARDS LLC Ser #: 1311637	500 W 33RD ST NEW YORK, NY 10001	152 ft
HUDSON YARDS BY RHUBARB LLC Ser #: 1311911	500 W 33RD ST AKA 20 HUDSON YARDS UNIT RU507 NEW YORK, NY 10001	152 ft
RESTAURANT ASSOCIATES LLC Ser #: 1321561	30 HUDSON YARDS 24TH FLOOR /AKA 500 W 33RD ST NEW YORK, NY 10001	199 ft
HUDSON DINING GROUP LLC Ser #: 1338097	30 HUDSON YARDS 74TH-80TH FL AKA 500 W 33RD ST NEW YORK, NY 10001	199 ft
ERY N TOWER OB DECK MBR LLC;OB DECK TEN LLC & SKY Ser #: 1321158	30 HUDSON YARD FL5,67 & 68 AKA 500 W 33RD ST NEW YORK, NY 10001	201 ft
COMPASS GROUP USA INC Ser #: 1319845	500 W 33RD STREET AKA 30 HUDSON YARDS, 63RD FL NEW YORK, NY 10001	201 ft
34 ENDEAVOR HOSPITALITY LLC Ser #: 1317548	461 W 34TH ST NEW YORK, NY 10001	276 ft
ROCKY'S BAR & RESTAURANT INC Ser #: 1271424	460 W 34TH ST STORES 2, 3 & 4 NEW YORK, NY 10001	360 ft
444 TENTH F&B LLC Ser #: 1295732	444 10TH AVE NEW YORK, NY 10001	380 ft
CITIZENS MANHATTAN WEST LLC Ser #: 1331058	450 W 33RD ST UNITS 205, 220, 225 & 230 NEW YORK, NY 10001	395 ft
WHOLE FOODS MARKET GROUP INC & JAJAJA HUDSON YARDS Ser #: 1322893	450 W 33RD ST SUITE 0200 NEW YORK, NY 10001	395 ft
MILOS HY INC Ser #: 1315300	20 HUDSON YARDS AKA 500 W 33RD ST UNIT 508 605 NEW YORK, NY 10001	468 ft
ANA BAR AND EATERY LLC Ser #: 1337850	20 HUDSON YARDS 207A NEW YORK, NY 10001	468 ft
AMERICAN GRILL INVESTOR LLC Ser #: 1313658	20 HUDSON YARDS RU401A NEW YORK, NY 10001	468 ft
MIZNON AT HUDSON YARDS LLC Ser #: 1332874	20 HUDSON YARDS RU401B NEW YORK, NY 10001	469 ft
BOP NW LLC BOP NW HOTEL TRS LLC BOP NW REST LLC Ser #: 1334412	442 W 33RD ST AKA 438 W 33RD ST NEW YORK, NY 10001	472 ft

Active On Premises Liquor Licenses within 750 feet			
Name	Address	Distance	
JDDC ELEMENTAL LLC Ser #: 1335770	442 W 33RD ST A/K/A 440 W 33RD ST NEW YORK, NY 10001	472 ft	
WS NEW YORK TAVERN LLC & RH WINE MANAGEMENT LLC Ser #: 1319449	560 W 33RD ST NEW YORK, NY 10001	494 ft	
WSNYC INC Ser #: 1319451	560 W 33RD ST NEW YORK, NY 10001	494 ft	
PHILLIPS 35 INC Ser #: 1279904	450 10TH AVE NEW YORK, NY 10018	504 ft	
KYMA HUDSON LLC Ser #: 1336481	445 W 35TH ST NEW YORK, NY 10001	585 ft	
PARADIS IN THE PARK LLC Ser #: 1339058	524 W 36TH ST BLOCK 3 THEKIOSK HUDSON BLVD E 35 & 36 NEW YORK, NY 10018	748 ft	

Catering Pricing

Breakfast

CONTINENTAL BREAKFAST (minimum 8 guests) . . . **\$7.95/guest**

- Breakfast Basket — Bagels, Artisan Bread, Scone, Muffin, Preserves, Cream Cheese, Peanut Butter
- Coffee and Tea Service

CONFERENCE BREAKFAST (minimum 8 guests) . . . **\$12.95/guest**

- Breakfast Basket — Bagels, Artisan Bread, Scone, Muffin, Preserves, Cream Cheese, Peanut Butter
- Baked Frittata with Broccoli, Onion and Farmhouse Cheddar
- Fresh Fruit and Berries
- Yogurt and Granola
- Coffee and Tea Service

BETTER FOR YOU BREAKFAST (minimum 8 guests) **\$12.95/guest**

- Artisan Whole-Grain Bread, Peanut Butter
- Egg White Frittata with Spinach and Mushroom
- Wheat Berry Breakfast Salad with Chopped Kale, Strawberries and Almonds
- Fresh Fruit and Berries
- Smart Water, Dasani Sparkling Water
- Coffee and Tea Service

HOT BREAKFAST (minimum 12 guests) **\$12.95/guest**

- Baked Frittata with Broccoli, Onion and Farmhouse Cheddar
- Egg White Frittata, Spinach and Mushroom
- Rustic Breakfast Potatoes
- Smoked Bacon and Turkey Sausage
- Parmesan Roasted Plum Tomato
- Fresh Fruit and Berries
- Breakfast Basket — Bagels, Artisan Bread, Scone, Muffin, Preserves, Cream Cheese, Peanut Butter
- Coffee and Tea Service

ADD

- Brioche French Toast, Pecan Maple Syrup **\$2.25/guest**
- Whole-Wheat Pancakes **\$2.25/guest**

BREAKFAST SANDWICHES (minimum 8 guests) . . . **\$12.95/guest**

Egg whites available as an alternative.

- 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
- Coffee and Tea Service





Breakfast Add-Ons

BREAKFAST BOARD (minimum 8 guests) **\$7.75/guest**

European-style Breakfast — Ham, Chicken, Brie, Swiss Cheese, Olives, Tomato, Artisan Bread

GREEK YOGURT BAR (GYB) (minimum 8 guests) **\$6.50/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

BREAKFAST BREADS (minimum 8 guests)

- Smoked Salmon, Tomato, Onion, Capers, **\$9.25/guest**
Bagels and Artisan Bread
- Muffins, Danish and Croissants **\$4.50/guest**

A LA CARTE

- Whole Fresh Fruit **\$1.50/each**
- Hard-Boiled Eggs **\$1.25/each**
- Individual Yogurt Cups **\$2.50/each**
- Individual Yogurt Granola Parfaits **\$4.25/each**
- Individual Fresh Fruit Smoothies **\$5.00/each**
- Individual Fresh Fruit Cups **\$4.25/each**
- Individual Cereal Boxes and Milk **\$2.50/each**

(minimum 8 guests)

- Fresh Fruit and Berries Tray **\$3.95/guest**
- Yogurt Loaves **\$2.95/guest**
- Warm Cinnamon Buns **\$3.25/guest**
- Breakfast Basket — Bagels, Artisan Bread, **\$5.50/guest**
Scone, Muffin, Preserves, Cream Cheese, Peanut Butter
- Steel-Cut Hot Oatmeal, Brown Sugar, Raisins **\$3.95/guest**
- Fresh-Squeezed Orange Juice **\$2.50/guest**
- Coffee and Tea Service **\$2.50/guest**
- Bottled Water **\$2.25/guest**
- Smart Water, Life Water, Fiji Water **\$3.75/guest**

Morning Breaks (minimum 8 guests)

BEVERAGE & SNACK MORNING BREAK **\$7.95/guest**

- Coffee and Tea Service
- Bottled Water, Dasani Sparkling, Smart Water
- Granola, Fruit and Nut Bars
- Bananas, Seasonal Whole Fruit

GREEK YOGURT BAR (GYB) **\$6.50/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

NUT & FRUIT BAZAAR **\$6.95/guest**

Cashews, Almonds, Dried Fruit Selection



Lunch

SANDWICH LUNCHEONS *(minimum 8 guests)*

To provide built-in variety, we offer a seasonal menu of featured sandwiches and salads, changing daily. Kosher sandwiches and salads are available upon request with 24-hour notice.

CLASSICS *(available as a substitution to featured sandwiches)*

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

CONFERENCE LUNCH **\$17.25/guest**

Four daily selections of Featured Sandwiches, Signature Chopped Salad, Chips and Pretzels, Dessert Tray, Bottled Water and Soft Drinks

CONFERENCE LUNCH **\$17.25/guest**

Four daily selections of Featured Sandwiches, Signature Chopped Salad, Additional Featured Side Salad, Fresh Fruit Salad, Chips and Pretzels, Dessert Tray, Bottled Water and Soft Drinks

SANDWICH TRAY **\$11.00/guest**

Daily Selections of Classic Sandwiches, Chips and Pretzels

BOXED LUNCH **\$17.25/box**

Sandwich Selection from Featured Sandwiches or Classics, Bag of Potato Chips, Chocolate Chip Cookie, Whole Seasonal Fruit, Condiments, Bottled Water

ADD-ONS: SOUP **\$4.25/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, Bottled Water and Soft Drinks



Room-Temperature Lunch Buffets (minimum 8 guests)

Includes Rolls and Artisan Breads, Dessert Tray, Fresh Fruit Salad, Bottled Water and Soft Drinks

MEDITERRANEAN \$35.00/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 and 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

EASTERN \$32.00/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 and Tofu, Hoisin Sesame Dressing
- Ginger Roasted Cauliflower, Golden Raisin, Almonds
- Spinach, Kale and Mizuna Greens, Papaya, Shiitake, Wonton Crisps, Ginger Carrot Dressing

AMERICAS \$40.00/guest

- Peppercorn-Crusted Flank Steak, Chimichurri Sauce
- Seared Gulf Shrimp Salad, Zucchini Ribbons, 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 \$28.00/guest

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

BETTER FOR YOU LUNCH \$30.00/guest

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

Hot Lunch Buffets (minimum 12 guests)

Includes Rolls and Sliced Breads, Dessert Tray, Fresh Fruit Salad, Bottled Water and Soft Drinks

ITALIAN \$30.00/guest

- Chicken Milanese, Arugula, Lemon, Tomato, Shaved 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 \$36.00/guest

- Bulgogi Grilled Beef Tenderloin
- Shrimp, Scallion and Kimchi Pancake
- Spicy Fried 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 \$33.00/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 \$27.00/guest

- Cajun Spice and Buttermilk-Fried Boneless Chicken, Grain Mustard Remoulade
- Green Chili Mac & Cheese, Toasted Breadcrumbs

SALADS

- Grape Tomato Salad, Cucumber, Avocado, Fresh Lime
- Sugar Snap Peas, Mushroom, Spring Onion
- Chili-Roasted Cauliflower, Pecan Gremolata
- Southwest Cole Slaw, Cabbage, Red Pepper, Creole Dressing



Snack Breaks (minimum 8 guests)

BEVERAGE & SNACK AFTERNOON BREAK \$7.95/guest

- Dessert Tray, Fresh Fruit and Berries
- Coffee and Tea Service
- Bottled Water and Soft Drinks

GRAZE \$3.95/guest

Kettle Potato Chips, White Cheddar Popcorn, Pretzels, Trail Mix

SWEET & SALTY \$4.95/guest

Granola and Fruit & Nut Bars, Miniature Candies, Roasted Peanuts

VEGETABLE CRUDITÉS \$3.95/guest

Seasonal Crudités Batons and Cherry Tomato Skewers, Basil Dressing, Ranch Dip

NUT & FRUIT BAZAAR \$6.95/guest

Cashews, Almonds, Dried Fruit Selection

HUMMUS & BABA GHANOUJ \$5.75/guest

with Pita Chips and Olives

CHEESE BOARD \$8.95/guest

with Crackers, Flatbreads and Grapes

SOUTH OF THE BORDER \$9.95/guest

Tex-Mex 7 Layer Dip, Guacamole, Salsa, Tortilla Chips

ASIAN \$12.95/guest

- Vegetable Spring Rolls, Sweet Chili Sauce
- Thai Noodle Vegetable Salad in Takeout Box
- Steamed Pork Buns

PUB \$12.95/guest

- Memphis BBQ Chicken Wings
- Crisp Chicken Tenders, Spicy Ketchup
- Beef Burger Sliders — Jack Cheese, Grilled Onion

A LA CARTE

- Dessert Tray \$3.25/each
- Coffee and Tea Service \$2.50/each
- Soda Cans \$2.50/each
- Bottled Water \$2.25/each
- Smart Water, Life Water, Fiji Water \$2.75/each
- Bottled Iced Tea \$2.50/each
- Energy Drink \$3.95/each



Stationary Buffets (minimum 12 guests)

TAPAS \$25.00/guest

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

DIM SUM TABLE \$22.00/guest

- Vegetable Spring Rolls
- Crispy Chicken Wings in Black Bean Sauce
- General Tso Chicken in Steamed Bun, Scallion
- Vegetable and Tofu Lo Mein in Asian Takeout Boxes
- Asian Vegetable Crudités, Dipping Sauces

CROSTINI TABLE \$12.00/guest

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

ITALIAN ANTIPASTI TABLE \$22.00/guest

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

ARTISAN CHEESE TABLE \$15.00/guest

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



Passed Hors D'Oeuvres (minimum 12 guests)

SELECTION OF 6 PASSED FOR 1 HOUR \$22.00/guest

EACH ADDITIONAL HOUR OF SERVICE \$10.00/guest

SEAFOOD & FISH

- California Sushi Rolls, Soy Dipping Sauce
- Jumbo Lump Crab Cakes, Lemon Chili Remoulade
- Shrimp Cocktail, Lime Cocktail Sauce
- Lobster and Roasted Corn Cake, Romesco Sauce
- Mini New England Lobster Roll **+\$4.00**
- Seared Tuna on Rice Cracker, Cucumber and Radish Salad
- Red Bliss Potato, Crème Fraiche, Caviar
- Crispy Panko Shrimp, Ginger Aioli
- Smoked Salmon, Black Bread, Fennel Salad

VEGETARIAN

- Potato Samosa, Mango Chutney
- Vegetable Spring Rolls, Mustard Chili Sauce
- Black Bean Cake with Guacamole
- Heirloom Tomato Bruschetta, Basil
- Eggplant Caponata, Goat Cheese, Crisp
- Wild Mushroom Tart
- Shaved Marinated Zucchini, Fresh Ricotta Filling

MEAT & POULTRY

- Beef Carpaccio on Crostini, Caramelized Onions, Red Pepper Jam
- Miniature Barbequed Pulled Beef on Potato Roll with Sweet Onion Relish
- Pepper Crusted Beef Tenderloin, Brioche Crostini, Tomato Horseradish Marmalade
- Angus Beef Meatball Slider, Spicy Tomato Sauce
- Sesame Crusted Chicken, Plum Sauce
- Hoisin Glazed Duck and Scallion Pancake
- Buffalo Chicken Wonton, Stilton Cheese
- Almond Chicken Salad, Ruby Grapefruit, Endive
- Chipotle Chicken Empanada, Avocado Relish

CELEBRATION CAKES

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

BlackRock Conference Center Catering Menu

Breakfast Services

CONTINENTAL BREAKFAST BUFFET \$15.50/guest

- Mixed Berry Yogurt Parfaits
- Artisan Croissants, Danish Pastries, Muffins
- Miniature Bagels and Flavored Cream Cheeses, Butter, Preserves
- Seasonal Sliced Fruit
- Orange and Grapefruit Juice
- Coffee, Decaf Coffee and Tea

MORNING EXECUTIVE BUFFET \$19.75/guest

- Tropical Fruits, Berries
- Fresh-Baked Croissants, Scones, Grain Breads, Butter, Fruit Preserves, Honey
- Charcuterie — Sliced Chicken, Maple-Cured Ham, Aged Gouda, Manchego, Tomato, Chorizo
- Baked Egg Torta, Potato, Onion, Spinach
- Orange and Grapefruit Juice
- Coffee, Decaf Coffee and Tea

HOT BREAKFAST BUFFET \$21.25/guest

- Fruit and Yogurt Parfaits
- Baked Frittata with Broccoli, Onion, Farmhouse Cheddar

- Egg White Frittata with Spinach, Mushroom
- Fingerling Potato and Mushroom Hash
- Smoked Bacon, Chicken Apple Sausage
- Parmesan-Roasted Plum Tomato
- Fresh Fruit, Berries
- Breakfast Basket — Bagels, Artisan Bread, Scone, Muffin, Preserves, Cream Cheese, Peanut Butter
- Orange Juice and Grapefruit Juice
- Coffee, Decaf Coffee and Tea

PREMIUM BREAKFAST BUFFET \$25.75/guest

- Tropical Fruits, Berries, Lychee-Coconut Yogurt
- Fresh-Baked Croissants, Scones, Grain Breads, Butter, Fruit Preserves, Honey
- Charcuterie — Prosciutto, Cured Duck, Artisan American Cheeses
- Smoked Salmon, Tomato, Capers, Pickled Red Onion, Black Bread
- Mushroom, Gruyere, Truffle-Butter Quiche
- Cucumber, Honeydew and Spinach Juice
- Beet, Carrot and Ginger Juice
- Coffee, Decaf Coffee and Tea





Breakfast Services

A LA CARTE BREAKFAST SERVICE **\$32.00/guest**

Menu selections are updated weekly

- Fresh-Baked Croissants, Scones, Grain Breads, Butter, Fruit Preserves, Honey
- Coffee, Decaffeinated Coffee, Cappuccino, Espresso, Selection of Premium Tea
- Fresh Juice or Blended Smoothies
- Green Refresh Smoothie — Apple, Celery, Cucumber, Honeydew Melon, Kale, Spinach
- Berry Chia Seed Smoothie
- V-5 Juice — Tomato, Spinach, Celery, Cucumber, Lemon, Oregano, Sea Salt
- Pink Haven Juice — Beet, Pineapple, Strawberry, Red Apple

MAIN COURSES

- Sliced Fruit and Berries
- Low-Fat Cottage Cheese, Greek Yogurt or Lemon Honey Yogurt, House-Made Granola
- Overnight Oats, Lemon Syrup, Blackberries, Medjool Dates, Almonds
- House-Cured Gravlax Salmon
- NY Bagel, Whipped Cream Cheese, Tomatoes, Capers

- Steel-Cut Irish Oatmeal, Maple Syrup, Brown Sugar, Nectarine Almond Compote
- Crepes, Caramelized Banana, Nutella Ganache, Hazelnut Crumble
- Farm-Fresh Eggs
- Smoked Bacon or Housemade Sausage, Roesti Potato
- Omelet, Asparagus, Gruyere, Chives
- Avocado Toast, Multigrain Bread, Sliced Egg, Radish, Nasturtium Greens

MORNING BREAK SERVICE **\$12.00/guest**

- Coffee, Selection of Teas
- Sparkling and Still Waters

SELECT TWO OF THE FOLLOWING:

- Housemade Granola Bars
- Fruit and Berries Skewers
- Bagel Chips, Smoked Salmon, Crème Fraiche
- Savoy Scones, Preserves
- Mini Cinnamon Buns
- Acai Berry, Mango and Yogurt Smoothie
- Cheddar Biscuit Sliders, Smoked Ham, Tomato Jam



Breakfast Services

PM BREAK SERVICE \$14.00/guest

- Coffee, Selection of Teas
- Sparkling and Still Waters
- Lemonade and Iced Tea

SELECT TWO OF THE FOLLOWING:

- Assorted Dried Fruits, Nuts
- Peanut Butter, Apple Wedges
- French Macarons
- Cookies, Brownies, Blondies
- Individual Crudités, Housemade Hummus
- Domestic and Imported Cheese, Crackers
- Selection of Tumbador Chocolates

Lunch Services

EXECUTIVE SANDWICH BUFFET \$20.00/guest

- Signature Chopped Salad, Red-Wine Vinaigrette
- Selection of Seasonal Salad
- Selection of Three Sandwiches
- Potato Chips, Pretzels
- Cookies, Brownies, Blondies
- Tropical Fruit Salad
- Iced Tea, Water, Selection of Soft Drinks

SANDWICHES

- Smoked Trout Salad, Dill, Frisee, Shaved Apple, Horseradish Aioli, Pumpernickel
- Grilled Shrimp, Celery and Cabbage Slaw, Pickled Mushrooms, Yuzu Mayo, Whole-Wheat Wrap
- Lobster Salad, Pickled Carrot and Cucumber, Chili Aioli, Cilantro, Soft Baguette
- Grilled Chicken, Basil, Crispy Shallots, Frisee, Chili Aioli, Spinach Wrap
- Roasted Turkey, Pecorino, Tomato, Watercress, Seven-grain Roll
- Prosciutto, Arugula, Burrata Cheese, Tomato, Capers, Berry Mayonnaise, Italian Baguette
- Smoked Ham, Crisp Chorizo Crumbles, Avocado, Cotija Cheese, Chimichurri, Sourdough
- Avocado, Spinach, Cucumber, Goat Cheese, Pistachio Pesto, Pumpernickel Toast
- Roasted Za'atar Eggplant, Harissa-Roasted Onions, Chopped Chickpeas, Feta
- Falafel Wrap, Cucumber, Pickled Radish, Tahini Sauce
- Ham, Swiss, Grain Mustard, Lettuce, Tomato
- Traditional Albacore Tuna Salad, Lettuce, Tomato
- Classic Chicken Salad, Lettuce, Tomato

SALADS

- Watercress, Salt-Roasted Beets, Goat Cheese, Pistachios, Sherry Vinaigrette
- Bulgur Wheat, Almonds, Apricots, Parsley, Lemon Oil, Aleppo Pepper
- Couscous Salad, Feta, Olives, Tomato, Basil
- Boston Bibb Lettuce, Cucumber, Green Grapes, Herb-Buttermilk Dressing



Lunch Services

- Spinach Salad, Pecans, Pickled Shallots, Strawberries, Raspberry Vinaigrette
- Grilled Asparagus Salad, Parmesan, Pine Nuts, Radicchio, Lemon Vinaigrette
- Escarole, Frisee, Apple, Pecorino, Lemon-Black Pepper Vinaigrette
- Kale Caesar Salad, Herb Crouton, Semi-Dried Tomato

LUNCH BUFFETS

- Green Salad, White-Balsamic Vinaigrette
- Selection of Cookies, Brownies
- Sliced Fruit, Berries
- Iced Tea, Water, Selection of Soft Drinks

AMERICAN TABLE \$30.00/guest

- Seared Skuna Bay Salmon, Shaved Fennel and Kohlrabi Slaw
- Roasted Chicken, Asparagus, Grilled Lemon
- Green Beans, Heirloom Carrots, Almonds, Pickled Shallots
- Gem Lettuce Wedges, Bacon, Chopped Egg, Vinaigrette
- Red Bliss Potatoes, Red Onion, Spinach, Whole-Grain Mustard
- Lemon Tart, Brûlée Meringue, Blackberries

FRENCH BISTRO \$34.00/guest

- Branzino Filet, Roasted Sunchokes and Mushrooms, Sauce Verte

- Grilled Hanger Steak, Wilted Pea Tendrils, Green Peppercorn Jus
- Roasted Red Fingerling Potatoes, Spring Garlic Butter
- Lolla Rossa Lettuce, Fava Beans, Radish, Comte, Champagne Vinaigrette
- Cumin-Scented French Lentil Salad, Cucumber, Tomato, Tarragon
- Crepes, Strawberries, Cacao Nibs, Crème Anglaise

ITALIAN \$32.00/guest

- Grilled Swordfish, Roasted Eggplant and Peppers, Olive Tapenade
- Herb Roasted Pork Loin, Pine Nuts, Raisins, Lemon
- Farro, Spring Peas, Mint, Tuscan Kale
- Fried Artichokes, Frisee, Lemon Aioli
- Arugula, Radicchio, Endive, Pecorino, Walnut Dressing
- Chocolate Budino, Sea Salt, Olive Oil

SOUTH EAST ASIAN \$30.00/guest

- Prawns, Green Coconut Curry, Snow Peas, Bamboo, Cashews, Thai Basil
- Stir-Fried Lemongrass Chicken, Broccoli, Ginger
- Sautéed Baby Bok Choy, Chili, Garlic
- Coconut Jasmine Rice
- Tatsoi, Cucumber, Green Papaya, Mango, Chili-Lime Dressing
- Dragon Fruit Flan, Sesame Seeds



Lunch Services

SET LUNCH SERVICE \$65.00/guest

- Artisan Breads, Rolls, Olive Tapenade, Ricotta Spread
 - Iced Tea, Selection of Soft Drinks, Coffee, Premium Tea
- | | | | |
|-----|---|----|--|
| I | <ul style="list-style-type: none">• Spring Mixed Greens, Shaved Asparagus and Carrot, Farmhouse Gouda, Lemon-Dill Vinaigrette• Pan Roasted Chicken Breast, Black Barley, Zucchini and Mint Puree, Hazelnut Gremolata• Selection of Housemade Ice Cream and Sorbets, Mixed Berries | IV | <ul style="list-style-type: none">• Marinated Green Asparagus, Crispy Serrano Ham and Herb Salad, Truffle Aioli• Pan-Seared Red Snapper, Bok Choy, Kamut Wheat, Black Garlic, Soy Glaze• Passion Fruit Tart, Almond Crumble, Whipped Cream, Graham Crust |
| II | <ul style="list-style-type: none">• Watercress Salad, Fava Beans, Marcona Almonds, Idiazabal Cheese, Sherry Vinaigrette• Grilled Veal Loin, Baby Leeks, Red Fingerling Potatoes, Parmesan Puree, Morel Mushroom Jus• Vanilla Panna Cotta, Rhubarb and Strawberry, Pistachio Tuile | V | <ul style="list-style-type: none">• Chilled Pea Soup, Taleggio, Pumpernickel Crouton• Fresh Orecchiette Pasta, Burst Tomatoes, Peas, Olive Oil Bread Crumbs, Pecorino• Chocolate Semifreddo, Whipped Mascarpone, Chocolate Shavings, Espresso Caramel |
| III | <ul style="list-style-type: none">• Smoked Trout Salad, Avocado, Cucumber, Frisee, Grapes, Herbed-Yogurt Dressing• Oil-Poached Kona Kampachi, King Oyster Mushrooms, Sea Beans, Asparagus Puree, Preserved Lemon Condiment• Sliced Fruit, Mixed Berries | | |



Afternoon Tea

AFTERNOON TEA SERVICE \$26.00/guest

- Selection of Finger Sandwiches
- Petit Fours, Macaron, Cookies, Tarts

- Chocolate-Covered Strawberries
- Housemade Scones, Jam, Clotted Cream

Reception Services

BEVERAGES INCLUDE:

Selection of Premium Teas or Coffee,
Espresso, Cappucino

TABLE TOP BITES

VEGETABLE CRUDITÉS \$8.00/guest

Seasonal Crudités Batons, Cherry Tomato Skewers, Basil
Dressing, Ranch Dip

NUT AND FRUIT BAZAAR \$10.00/guest

Cashews, Almonds, Dried Fruit Selection

HUMMUS AND BABA GHANOUJ \$9.00/guest

Pita Chips, Olives

CHEESE BOARD \$15.00/guest

Crackers, Flatbreads, Grapes

SOUTH OF THE BORDER \$13.00/guest

Tex-Mex Seven-Layer Dip, Guacamole and Salsa,
Tortilla Chips

PUB \$14.00/guest

- Memphis BBQ Chicken Wings
- Crispy Chicken Tenders, Spicy Ketchup
- Beef Burger Sliders, Jack Cheese, Grilled Onion



Reception Services

COCKTAIL RECEPTIONS

TWO-HOUR RECEPTION I \$40.00/guest

- Beer, Wine, Soft Drinks
- Bar Snacks, Crudit , Dips
- Selection of Five Canap s

TWO HOUR RECEPTION II \$49.00/guest

- Full Bar
- Bar Snacks, Crudit , Dips
- Selection of Six Canap s

CANAP S (COLD)

- Poached Shrimp, Makrut Lime Sauce, Cashew, Cilantro
- Hamachi Tartare, Caviar, Savory Cone
- Lobster Salad, Tarragon, Taro Chip
- Beef Carpaccio Crostini, Fried Capers, Parmesan Aioli

- Chevre Brulee Crostini, Nectarine Chutney, Crisp Prosciutto
- Poached Jumbo Asparagus, Crisp Mushroom "Bacon," Porcini Crema
- Fava Bean and Burrata Bruschetta
- Tarragon Chicken Salad, Endive, Caramelized Almond Brittle

CANAP S (HOT)

- Crispy Kataifi Shrimp, Saffron Aioli
- Pan-Seared Scallop, Romesco, Crispy Ham
- Chicken Meatballs, Italian Herb Salsa Verde
- Szechuan Pork Pot Stickers, Black Bean Aioli
- Loin of Lamb, Pita Crisp, Lemon Hummus, Pickled Ramp Relish
- Rice Crusted Green Beans, Yuzu Aioli
- Three Cheese Pastry Puffs, Chive



Reception Services

WINE TASTING RECEPTION \$52.00/guest

A two-hour reception including a selection of four wines, cheese pairings and passed canapes. Wine upgrades are available for an additional cost.

FRANCE

- Lucien Crochet Sancerre Croix du Roy, Loire Valley, France, 2015
- Faiveley Mercury Blanc Clos Rochette, Burgundy, France, 2015
- Chateau Gassier Cotes De Provence Sainte Victoire Le Pas du Moine, 2016
- Domaine Clos Des Pape Chateauneuf du Pape, Southern Rhone, 2011
- Cheese: Epoisses, Ossau Iraty, Fourme D'Ambert

ITALY

- Michele Chiarlo Gavi Le Marne, Piedmont, Italy, 2016
- Feudi di San Gregorio Greco di Tufo 2015
- Domenico Clerico Barbera d'Alba Trevigne, Piedmont, Italy, 2015
- Castello Banfi Rosso di Montalcino, Tuscany, 2015
- Cheese: Taleggio, Pecorino Tartufo, Fontina D'Aosta

USA

- Failla Jordan Chardonnay Sonoma Coast, California, 2015
- Duckhorn Sauvignon Blanc, Napa Valley, California, USA, 2015
- Robert Biale Zinfandel Black Chicken, California, 2015
- Morgan Pinot Noir Twelve Clones, Santa Lucia Highlands, California, 2015
- Cheese: Drunken Goat, Uplands Pleasant Ridge, Nettle Meadow Briar Summit