

Manhattan Community Board 4

Liquor License/Sidewalk Cafe Stipulations Application

(All Fields Must Be Completed)

| | | | |
|---|---|---|---|
| CORPORATION NAME | | DOING BUSINESS AS (DBA) | |
| Aladdin Food Management Services, LLC | | N/A | |
| STREET ADDRESS | | CROSS STREETS | ZIP CODE |
| 524 West 59th Street, Floors 1-4 | | 10th Ave., 11th Ave. | 10019 |
| OWNER <i>(Attach a list of all the people that will be associated/listed with the license)</i> | NAME: | ATTORNEY/ REPRESENTATIVE | NAME: |
| | PHONE: | | PHONE: |
| | EMAIL: | | EMAIL: |
| | See attached rider. | | Lindsey Farina, Esq. |
| | | | (732) 727-5030 |
| | | | atobin@skenelawfirm.com |
| MANAGER | NAME: | LANDLORD | NAME: |
| | PHONE: | | PHONE: |
| | EMAIL: | | EMAIL: |
| | Mark Fowler | | John Jay College of Criminal Justice Auxiliary Services Corporation, Inc. |
| | (212) 621-3789 | | (212) 817-7602 |
| | mfwowler@jjay.cuny.edu | | N/A |
| 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? | | <input checked="" type="radio"/> YES <input type="radio"/> NO |
| | What is/was the name and address of establishment? | | See attached rider. |
| | What were the dates applicant was involved with this former premise? | | |
| <input type="radio"/> Corp Change/Class Change/Removal | What is the license # and expiration date? | | |
| | Is applicant making any alterations or operational changes? | | <input type="radio"/> YES <input type="radio"/> NO |
| | If alterations or operational changes are being made, please describe/list all changes. | | |
| <input type="radio"/> Alteration | What is the current license # and expiration date? | | |
| | Please list/describe the nature of all the changes and attach the plans: | | |
| METHOD OF OPERATION | | | |
| TYPE OF ALCOHOL | <input checked="" type="radio"/> Liquor/Wine/Beer & Cider <input type="radio"/> Beer & Cider <input type="radio"/> Wine/Beer & Cider | | |
| ESTABLISHMENT TYPE | <input type="radio"/> Restaurant <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input type="radio"/> Bar/Tavern <input checked="" type="radio"/> Catering Establishment <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Club (Fraternal Organization – Members Only) | | |
| Has applicant/owner filed with the SLA? If yes, when? If no, when do you plan to file? | | <input type="radio"/> YES <input checked="" type="radio"/> NO | Upon receiving stipulations from Community Board. |
| Is the 500 Foot Rule applicable? If yes, please attach a diagram of the On-Premise liquor license establishments within a 500 ft. radius of your establishment and the Public Interest Statement. | | <input type="radio"/> YES <input checked="" type="radio"/> NO | |
| Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship that trigger the rule. | | <input type="radio"/> YES <input checked="" type="radio"/> NO | |
| Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments? | | <input checked="" type="radio"/> YES <input type="radio"/> NO | |

| OPERATIONAL DETAILS (*Closing time will be when establishment is vacated of all patrons) | | | | | | | | | |
|--|--|---|------------------|-----------------|---|-------------------------------------|---------------------------------|---------|---------|
| HOURS* <i>(Indoor Only)</i> | | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | SATURDAY | SUNDAY | |
| | Operation | 7am-8pm | 7am-8pm | 7am-8pm | 7am-8pm | 7am-8pm | 7am-8pm | 7am-8pm | 7am-8pm |
| | Kitchen | 7am-8pm | 7am-8pm | 7am-8pm | 7am-8pm | 7am-8pm | 7am-8pm | 7am-8pm | 7am-8pm |
| | Music | N/A | N/A | N/A | N/A | N/A | N/A | N/A | N/A |
| If you plan to have music, what type(s)? (Circle all that apply) | | N/A | BACKGROUND | LIVE MUSIC | DJ | JUKE BOX | 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 | 1,600 | 1,600 | 12 | 100 | 0 | 2 | 0 | | |
| OUTSIDE <i>(Other than sidewalk café)</i> | N/A | N/A | N/A | N/A | N/A | N/A | N/A | | |
| DCA APPROVED UNENCLOSED SIDEWALK CAFÉ | N/A | N/A | N/A | N/A | | | | | |
| How many floors are there? What is the capacity for each floor? | | | | | 4 floors, 400 capacity each. | | | | |
| How frequently will the owner(s) be at the establishment? | | | | | Corporation principals will not be on-site. Day-to-day operations overseen by the premises manager, who is on-site full time. | | | | |
| Will there be dancing? | | | | | YES | <input checked="" type="radio"/> NO | | | |
| Will applicant have bottle or table service for beverage alcohol? | | | | | YES | <input checked="" type="radio"/> NO | | | |
| Will applicant be hosting private; promotional or corporate events? | | | | | <input checked="" type="radio"/> YES | NO | Catering Establishment | | |
| Will outside promoters be used on a regular basis? If yes please describe. | | | | | YES | <input checked="" type="radio"/> NO | | | |
| Will applicant have a security plan? If, yes please attach. | | | | | <input checked="" type="radio"/> YES | NO | Please see attached. | | |
| Will security plan be implemented? | | | | | <input checked="" type="radio"/> YES | NO | | | |
| Will State certified security personnel be used? | | | | | <input checked="" type="radio"/> YES | NO | Campus Security on-site | | |
| Will New York Nightlife Association and NYPD Best Practices be followed? | | | | | <input checked="" type="radio"/> YES | NO | | | |
| Does applicant agree to notify MCB4 prior to making changes to its method of operation? | | | | | <input checked="" type="radio"/> YES | NO | | | |
| Will applicant be using delivery bicycles? If yes, how many? | | | | | YES | <input checked="" type="radio"/> 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 | <input checked="" type="radio"/> 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 |
| Floor 1 | College campus/ Catering upon request | 400 | 5pm-8pm | 0 | 0 | 0 | 0 | No music |
| Floor 2 | College campus/ Catering upon request | 400 | 5pm-8pm | 12 | 100 | 0 | 2 bars/ 250 seats | No music |
| Floor 3 | College campus/ Catering upon request | 400 | 5pm-8pm | 0 | 0 | 0 | 0 | No music |
| Floor 4 | College campus/ Catering upon request | 400 | 5pm-8pm | 0 | 0 | 0 | 0 | No music |
| | | | | | | | | |
| | | | | | | | | |

| LOCATION & ZONING | | | |
|---|--------------------------------------|-------------------------------------|-----------------------------|
| Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards? | YES | <input checked="" type="radio"/> NO | |
| Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection? | <input checked="" type="radio"/> YES | NO | |
| Is a Public Assembly permit required? | <input checked="" type="radio"/> YES | NO | |
| Are your plans filed with DOB? | YES | NO | N/A - not new construction. |

| 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 | See attached rider. | |
| | # 2 | | |
| | # 3 | | |
| | # 4 | | |
| | # 5 | | |
| Please provide dates when applicant met with the groups listed above. | 2/26/2024. Corresponded via email. | | |
| Who was your contact person at each group you met with? | See attached rider. | | |
| When did applicant post the notice that was provided? | 3/5/2024 | | |
| Where did applicant post the notice that was provided? | Posted on window on premises exterior and light poles on surrounding block. | | |
| Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided. | <input checked="" type="radio"/> YES | NO | (212) 621-3789 |
| Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage? | <input checked="" type="radio"/> YES | NO | |

| BUILDING DESIGN | | | |
|---|--------------------------------------|-------------------------------------|-----------------------------------|
| State the name and type of business previously located in the space. | College campus. | | |
| Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business. | YES | <input checked="" type="radio"/> NO | |
| Do you plan any changes to the existing façade? If yes, please describe. | YES | <input checked="" type="radio"/> NO | |
| Has the applicant/owner(s) read MCB 4 ADA Guidelines Memo? | <input checked="" type="radio"/> YES | NO | |
| Is the entrance ADA Compliant? | <input checked="" type="radio"/> YES | NO | |
| Do you plan any changes to the existing façade? If yes, please describe. | YES | <input checked="" type="radio"/> NO | |
| Will applicant have a vestibule within the establishment? | YES | <input checked="" type="radio"/> NO | |
| Will applicant use a storm enclosure? | YES | <input checked="" type="radio"/> 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? | <input checked="" type="radio"/> YES | NO | |
| Will applicant comply with the NYC noise code? | <input checked="" type="radio"/> YES | NO | |
| Will the establishment have any of the following: (circle all that apply) | FRENCH DOORS | GARAGE DOORS | WINDOWS THAT CAN BE OPENED |
| Will applicant close all windows, French doors, garage doors when any music or amplified sound (including televisions) is played inside the establishment? | <input checked="" type="radio"/> YES | NO | |
| 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? | <input checked="" type="radio"/> YES | NO | |
| 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 |
| Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment? | <input checked="" type="radio"/> YES | NO | |
| Will the kitchen exhaust system extend to the roof? | <input checked="" type="radio"/> YES | NO | |
| Will the establishment have an illuminated sign? | YES | <input checked="" type="radio"/> NO | |
| Will the establishment have a canopy extending over the sidewalk? | YES | NO | N/A |
| Where will the air conditioner be located? What type is it? | Central air throughout building | | |
| When was the air conditioner installed? | N/A | | |

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

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

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
 April 3, 2024 full board meeting, with 39 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> |
|--|--|--|

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.

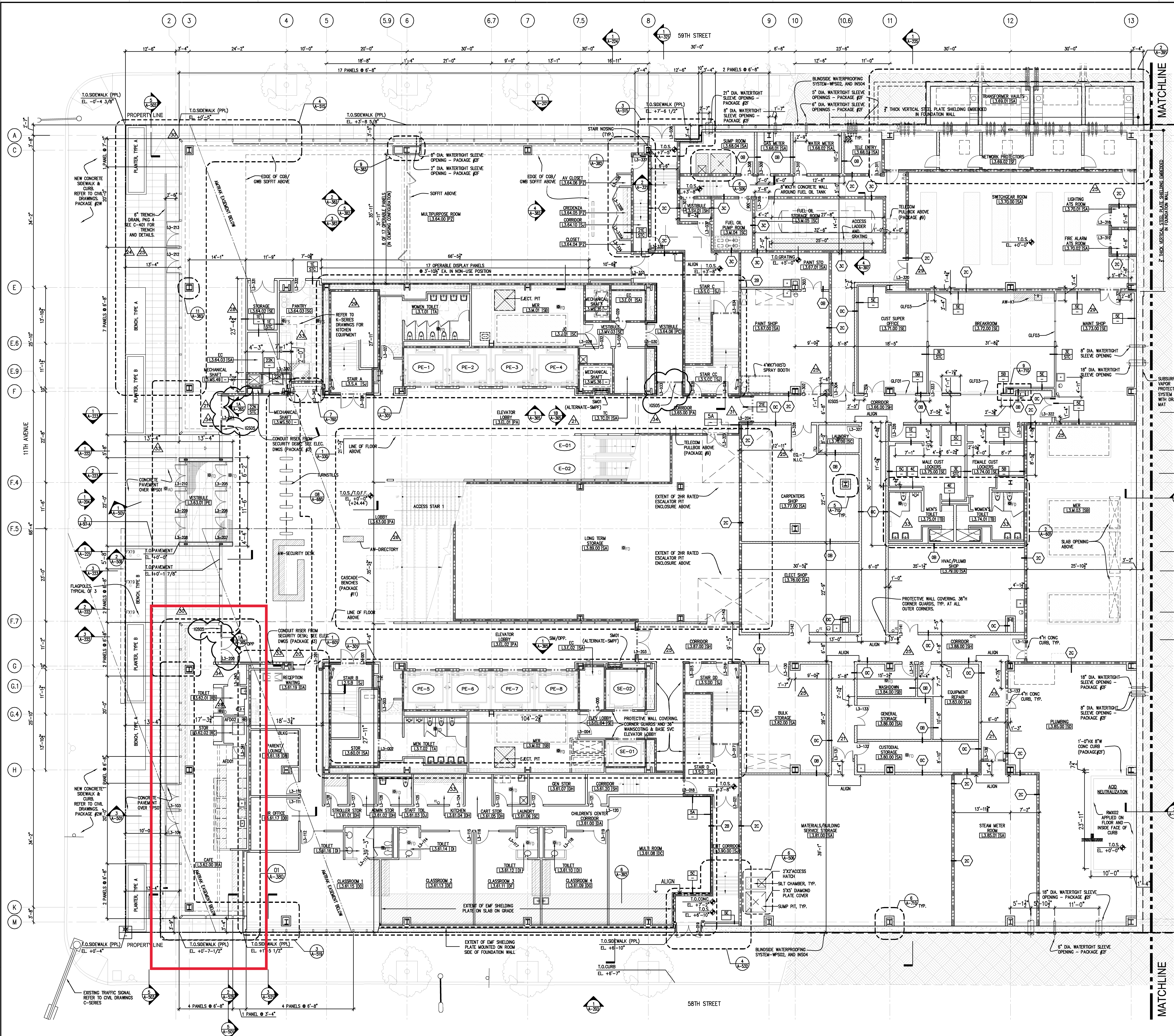
| | | | |
|---------------------------|---|--|------------------------------------|
| <p>SIGN HERE →</p> | <p>Brian Herrmann</p> <p>PRINT NAME OF APPLICANT</p> | <p>DocuSigned by:  D959497645FF480...</p> <p>SIGNATURE OF APPLICANT</p> | <p>3/5/2024</p> <p>DATE</p> |
|---------------------------|---|--|------------------------------------|

RIDER TO LIQUOR LICENSE STIPULATIONS APPLICATION

Aladdin Food Management Services, LLC Ownership:

| Name | Title | Percent Ownership |
|----------------|---------------------|-------------------|
| Oliver Poirot | Chairman and CEO | 0% |
| Jeffrey Hunt | CFO and Treasurer | 0% |
| Thomas Heim | Secretary | 0% |
| Brian Herrmann | Assistant Treasurer | 0% |
| Elior, Inc. | Shareholder | 100% |

| | | | | | | | |
|--|------------------------|---------|-----------|---------------------|-----------|----|-------|
| Abigail Kirsch at Tappan Hill, Inc. | Catering Establishment | 1050781 | 4/30/2025 | 81 Highland Ave. | Tarrytown | NY | 10591 |
| Cornell University & Galaxy Restaurants Catering Group, L.P. | On-Premises Liquor | 1303451 | 6/30/2025 | 2 W. Loop Rd. | New York | NY | 10044 |
| Galaxy Restaurants Catering Group, L.P. | Temporary Retail | 1367356 | 5/11/2024 | 151 W. 42nd St. | New York | NY | 10036 |
| NY Botanical Garden and Galaxy Restaurants Catering Group NYBG, L.P. | On-Premises Liquor | 1268568 | 4/30/2025 | 2900 Southern Blvd. | Bronx | NY | 10458 |
| NY Botanical Garden and Galaxy Restaurants Catering Group NYBG, L.P. | Additional Bar | 1268569 | 4/30/2025 | 2900 Southern Blvd. | Bronx | NY | 10458 |
| NY Botanical Garden and Galaxy Restaurants Catering Group NYBG, L.P. | Additional Bar | 1268570 | 4/30/2025 | 2900 Southern Blvd. | Bronx | NY | 10458 |
| NY Botanical Garden and Galaxy Restaurants Catering Group NYBG, L.P. | Additional Bar | 1268571 | 4/30/2025 | 2900 Southern Blvd. | Bronx | NY | 10458 |
| NY Botanical Garden and Galaxy Restaurants Catering Group NYBG, L.P. | Additional Bar | 1268572 | 4/30/2025 | 2900 Southern Blvd. | Bronx | NY | 10458 |
| NY Botanical Garden and Galaxy Restaurants Catering Group NYBG, L.P. | Additional Bar | 1268573 | 4/30/2025 | 2900 Southern Blvd. | Bronx | NY | 10458 |
| Performance Hospitality NYC, LLC | On-Premises Liquor | 1279875 | 8/31/2024 | 154 W. 57th St. | New York | NY | 10019 |
| Performance Hospitality NYC, LLC | Additional Bar | 1279876 | 8/31/2024 | 154 W. 57th St. | New York | NY | 10019 |
| Performance Hospitality NYC, LLC | Additional Bar | 1279877 | 8/31/2024 | 154 W. 57th St. | New York | NY | 10019 |
| Performance Hospitality NYC, LLC | Additional Bar | 1279878 | 8/31/2024 | 154 W. 57th St. | New York | NY | 10019 |
| Performance Hospitality NYC, LLC | Additional Bar | 1279879 | 8/31/2024 | 154 W. 57th St. | New York | NY | 10019 |
| Performance Hospitality NYC, LLC | Additional Bar | 1279880 | 8/31/2024 | 154 W. 57th St. | New York | NY | 10019 |
| Performance Hospitality NYC, LLC | Additional Bar | 1272048 | 8/31/2024 | 154 W. 57th St. | New York | NY | 10019 |
| Performance Hospitality NYC, LLC | On-Premises Liquor | 1272040 | 8/31/2025 | 154 W. 57th St. | New York | NY | 10019 |
| Performance Hospitality NYC, LLC | Additional Bar | 1272041 | 8/31/2025 | 154 W. 57th St. | New York | NY | 10019 |
| Performance Hospitality NYC, LLC | Additional Bar | 1272042 | 8/31/2025 | 154 W. 57th St. | New York | NY | 10019 |
| Performance Hospitality NYC, LLC | Additional Bar | 1272043 | 8/31/2025 | 154 W. 57th St. | New York | NY | 10019 |
| Performance Hospitality NYC, LLC | Additional Bar | 1272044 | 8/31/2025 | 154 W. 57th St. | New York | NY | 10019 |
| Performance Hospitality NYC, LLC | Additional Bar | 1272045 | 8/31/2025 | 154 W. 57th St. | New York | NY | 10019 |
| Performance Hospitality NYC, LLC | Additional Bar | 1272047 | 8/31/2025 | 154 W. 57th St. | New York | NY | 10019 |
| Performance Hospitality NYC, LLC | Additional Bar | 1272049 | 8/31/2025 | 154 W. 57th St. | New York | NY | 10019 |



GENERAL NOTES

- REFER TO SHEET G-002 FOR PROJECT, GENERAL DEMOLITION, APPLIED FIREPROOFING, NYC BUILDING DEPT., CON-EDISON VAULT NOTES & BUILDING ENVELOPE INSULATION SCHEDULE.
- REFER TO SHEET G-003 FOR ABBREVIATIONS, LEGEND OF SYMBOLS AND MATERIALS, MATERIAL KEYNOTES, & TYPICAL MOUNTING HEIGHTS.
- ALL FLOOR PENETRATIONS FOR DUCTS, PIPES, CONDUITS AND GROUPED COMBINATIONS THEREOF ARE TO BE FIRESTOPPED WITH THE APPROPRIATE TESTED AND APPROVED 2HR FIRESTOPPING SYSTEM TO MATCH THE RATING OF THE FLOOR THROUGH WHICH THEY ARE PENETRATING. ALL FLOOR SLEEVES SHALL EXTEND 2" ABOVE THE TOP OF THE FINISHED SURFACE.
- ALL WALL/CEILING PENETRATIONS FOR DUCTS, PIPES, WIRES, CONDUITS AND GROUP COMBINATIONS THEREOF ARE TO BE FIRESTOPPED WITH THE APPROPRIATE TESTED AND APPROVED TO MATCH THE RATING OF WALL/CEILING TO WHICH THEY ARE PENETRATING.
- ALL HOUSEKEEPING PADS SHALL BE PROVIDED BY THE PACKAGE #22 CONTRACTOR. HOUSEKEEPING PADS SHOWN ON THE DRAWINGS DO NOT REPRESENT EVERY CONDITION AND SIZE REQUIRED, REFER TO PACKAGES #3 THRU #7 FOR ALL PADS. THE PRECISE NUMBER, SIZE, HEIGHT AND LOCATIONS OF ALL PADS REQUIRED TO SUPPORT AND/OR MAINTAIN MECHANICAL EQUIPMENT SHALL BE CONFIRMED AND COORDINATED WITH EACH RESPECTIVE PRIME CONTRACTOR (PACKAGES #3 THRU #7).
- ALL PARTITIONS ARE DIMENSIONED TO FACE OF FINISH UNLESS OTHERWISE NOTED.
- PARTITIONS THAT ARE NOT TARGETED SHALL BE CONSTRUCTED OF THE SAME PARTITION TYPE AS THE ADJACENT PARTITIONS ENCLOSING THE SAME ROOM OR SPACE.
- WHERE NON-RATED/RATED & RATED/RATED PARTITIONS INTERSECT THE PARTITION WITH THE GREATER FIRERATING SHALL REMAIN CONTINUOUS THROUGH THE INTERSECTION TO MAINTAIN THE REQUIRED FIRE-RESISTANCE RATING FOR THE INTENDED SPACE.
- WHERE NON-RATED PARTITIONS INTERSECT THE PARTITION WITH THE GREATER STC RATING SHALL REMAIN CONTINUOUS THROUGH THE INTERSECTION.
- REFER TO SPECIFICATION SECTION 0950 FOR THE ARCHITECTURAL FINISH LIST.
- REFER TO SHEET A-779 AND A-780 SERIES DRAWINGS FOR ARCHITECTURAL MILLWORK TYPES (AW-XXX).
- REFER TO SHEET A-710 FOR COLUMN AND HANGER ENCLOSURE (HE-XX) DETAILS.
- REFER TO A-700 THRU A-702 FOR DOOR AND FRAME TYPES AS WELL AS TYPICAL LOCATION OF DOORS.
- WHERE "BLKG" IS NOTED AT PARTITIONS, REFER TO A-708 FOR ELEVATION AND DETAIL.

SHEET NOTE

- PROJECT DATUM (PD) AT FIRST FLOOR 0'-0" OR 24.44' AS PER MANHATTAN DATUM (MD).
- SEE A-100 FOR ADDITIONAL SHEET NOTES.
- STRUCTURAL CONCRETE FOUNDATION SYSTEM - PACKAGE #22. REFER TO AREA DRAWS FOR STRUCTURAL DRAWINGS FOR INFO.

SCOPE NOTE

PACKAGE #22 TO INCLUDE (BUT NOT LIMITED TO):
 LOCAL EXCAVATION, CAISSONS, PIER-FOOTINGS, FOUNDATION WALL, SLAB-ON-GRADE, BUILT-UP SLAB ON MASONRY UNITS, CONCRETE ON STEEL DECK OVER ANTRAX, RIGHT-OF-WAY, ISOLATION MAT (TYPE 1 AND TYPE 2),
 SUBSURFACE VAPOR PROTECTION SYSTEM (SVPS), DRAINAGE MAT, BLINDSIDE WATERPROOFING SYSTEM (WPS2), INSULATION (TYPE NS04), UNDERSLAB DRAINAGE SYSTEM, SLEEVES (PVC AND WATER TIGHT) THROUGH FOUNDATION WALLS AND GRADE BEAMS, WEEPS THROUGH WALLS.

WORK ASSOCIATED WITH RELOCATION OF EXISTING UTILITY, RECONSTRUCTION OF AREA DRAINS AND SEWER RELOCATION IN A MTRX, RIGHT-OF-WAY, CHAINLINK FENCE, NEW GRAVEL BED AT AREA OF WORK.

CON EDISON VAULT AND NETWORK COMPARTMENT. VERTICAL SPANNING ENF SHIELDING PLATES.

PACKAGE #25 TO INCLUDE (BUT NOT LIMITED TO):
 STRUCTURAL STEEL COLUMNS, BEAMS, GIRDERS, EMBEDS, METAL DECK, PRECAST PLANK AND INSERTS, PRECAST BEAMS, AND STRUCTURAL BEARING PAD.

METAL STAIRS, METAL GRATING AND ASSOCIATED LADDER.

ALL OTHER GENERAL CONSTRUCTION WORK SHALL BE BY PACKAGE #2, U.O.N.

John Jay College of Criminal Justice
 EXPANSION PROJECT
 DASNY PROJECT NO. 1288309999

Domitory Authority of the State of New York
 DASNY
 One Pennsylvania Plaza
 New York, NY 10021
 (212) 273-5000

City University of New York, CUNY
 535 East 80th Street
 New York, NY 10021
 (212) 794-6555

John Jay College of Criminal Justice
 899 10th Avenue
 New York, NY 10019
 (212) 237-8000

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 Skidmore, Owings & Merrill LLP
 14 Wall Street, New York, New York 10005

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Cannon Design
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 New York, NY 10017
 (212) 972-9800

GPR Planners Collaborative, Inc
 2900 Westchester Avenue
 Purchase, NY 10577
 (914) 253-6744

Jaros Baum & Bolles
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Leslie E. Robertson Assoc., RLLP
 30 Broad Street
 New York, NY 10004
 (212) 750-9000

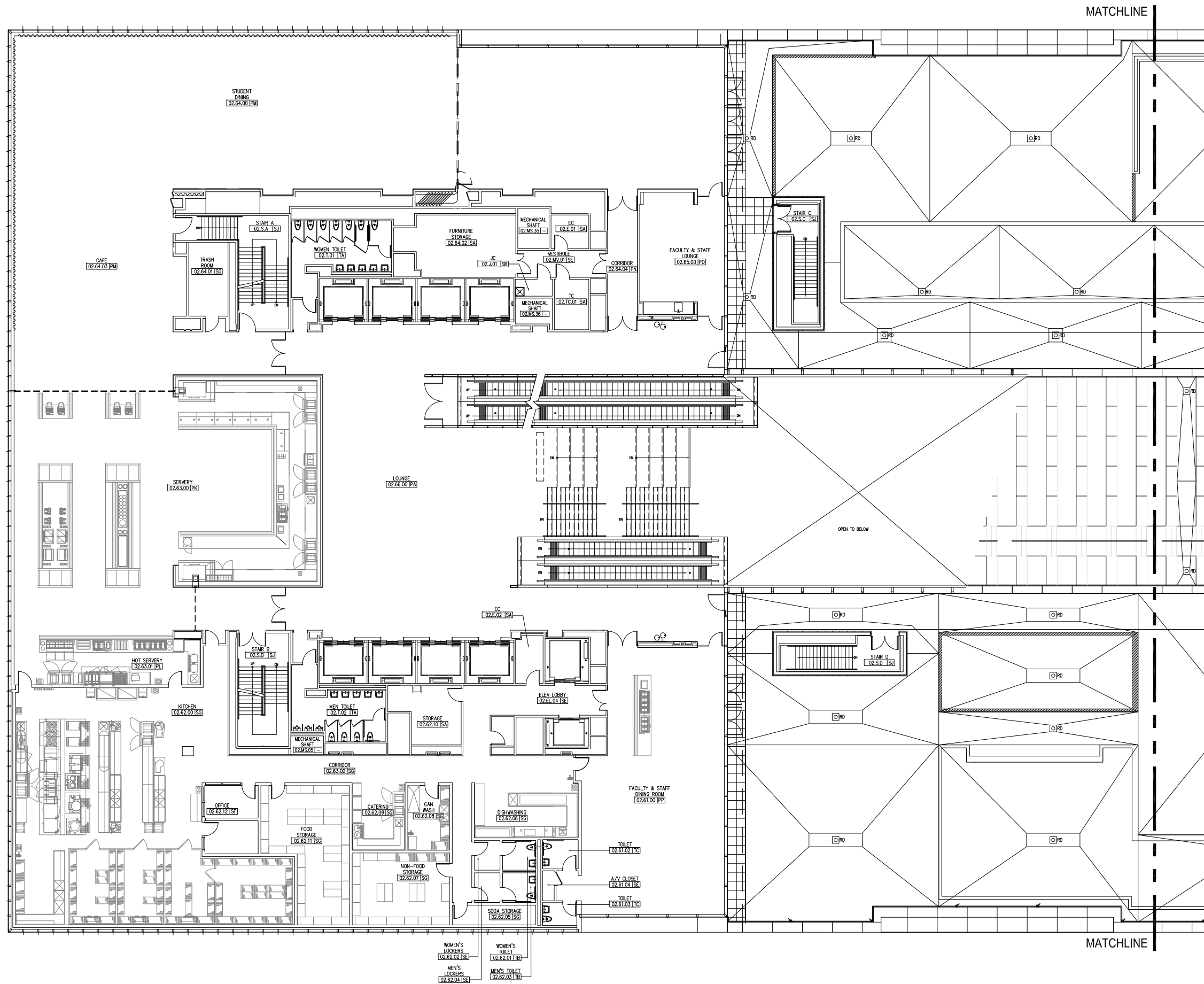
Shen Milsom & Wilke
 417 Fifth Avenue
 New York, NY 10016
 (212) 752-6800

Langan Engineering & Environmental Services, P.C.
 21 Penn Plaza, 360 West 31st Street
 New York, NY 10001
 (212) 479-5400

EXPANSION PROJECT **HAAREN HALL**

First Floor - Level L3 Floor Plan

Scale: 1/8" = 1'-0"
 AD203065
 A-101A.DWG



NEW BUILDING - 2ND FLOOR (A SIDE)

JOHN JAY COLLEGE OF CRIMINAL JUSTICE
524 WEST 59TH STREET, NEW YORK NY 10019
SCALE: NOT TO SCALE | RELEASE VERSION: 01-22-24



**John Jay College
of Criminal Justice**
EXPANSION PROJECT
DASNY PROJECT NO. 1288309999

Owner:
**Dormitory Authority of
the State of New York
DASNY**
One Pennsylvania Plaza
New York, NY 10119
(212) 273-5000

Client Team:
**City University of
New York, CUNY**
535 East 80th Street
New York, NY 10021
(212) 794-5555

**John Jay College
of Criminal Justice**
899 10th Avenue
New York, NY 10019
(212) 237-8000

Architect:
SOM
Skidmore, Owings & Merrill LLP
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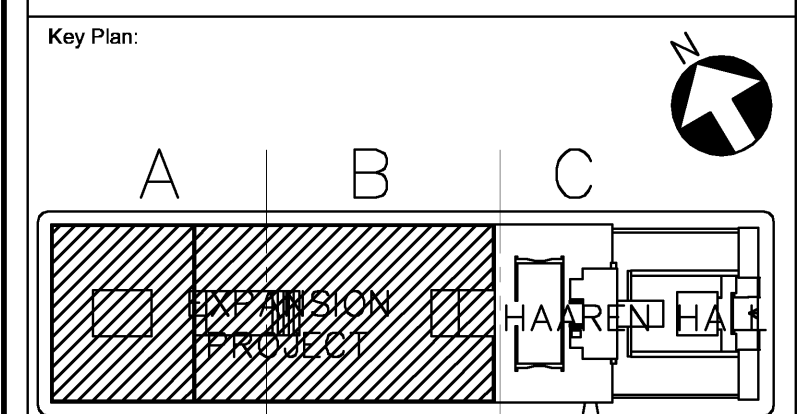
Laboratory Planning:
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2900 Westchester Avenue
Purchase, NY 10577
(914) 253-8744

MEP Engineers/Vertical Transportation:
Jaros Baum & Bolles
93 Pine Street
New York, NY 10005
(212) 530-9300

Structural Engineering:
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30 Broad Street
New York, NY 10004
(212) 750-9000

Acoustics/AV/Telecommunications:
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417 Fifth Avenue
New York, NY 10018
(212) 725-8800

Civil/Geotechnical Engineering:
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Environmental Services, P.C.**
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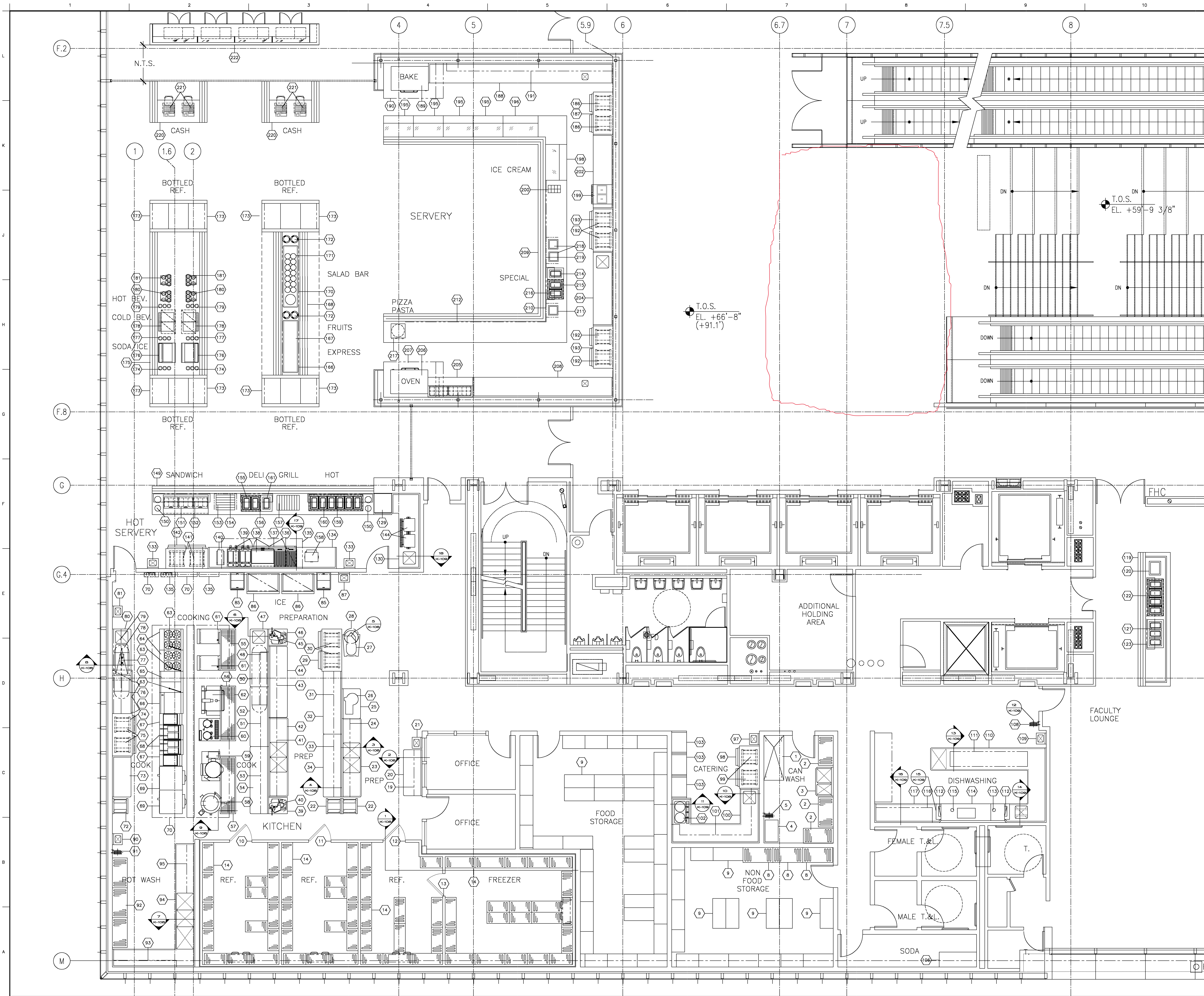
Revisions:

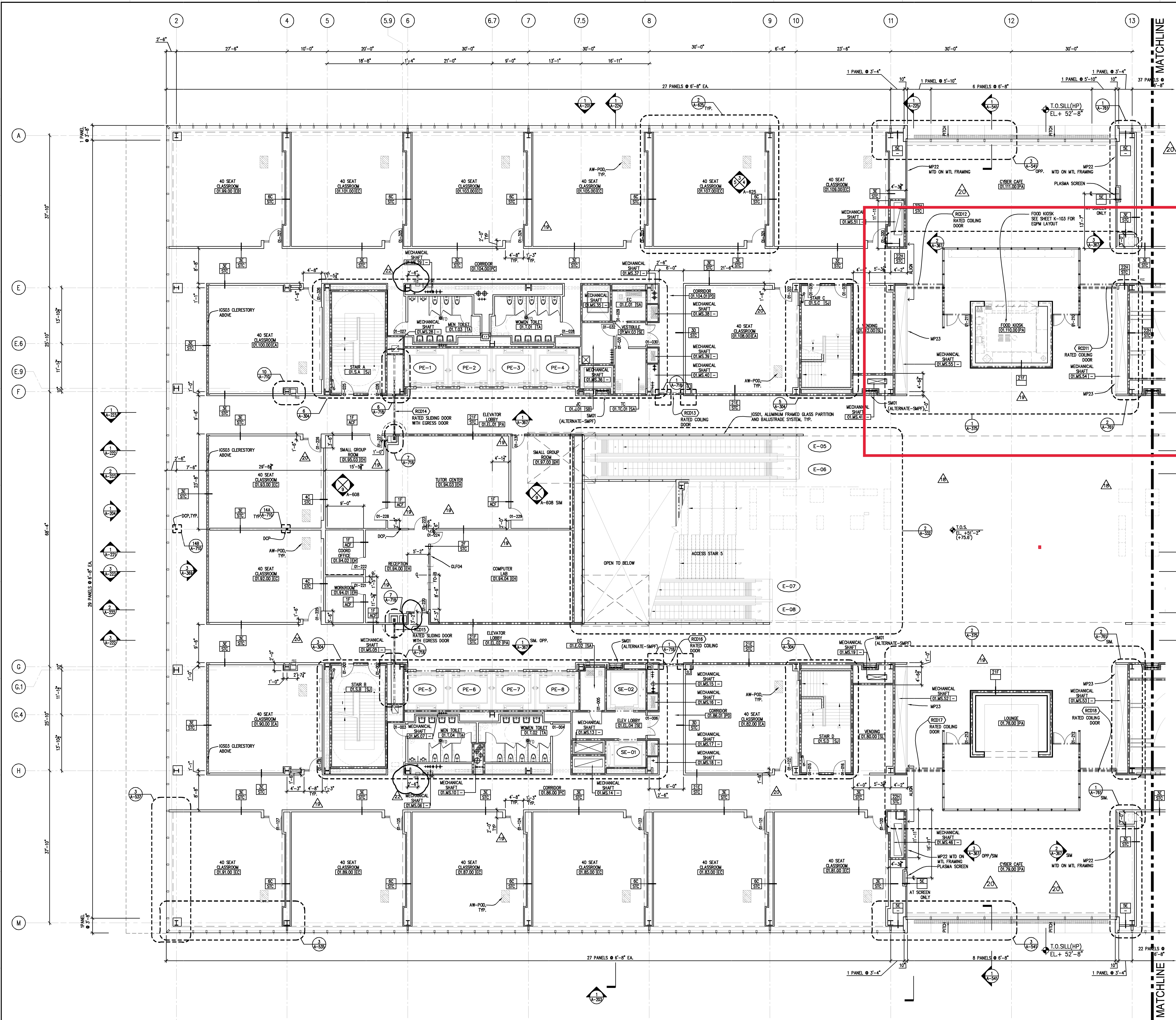
| No. | Date | Issue |
|-----|-----------|---------------------------------------|
| 01 | 17 APR 04 | ISSUED FOR BID |
| 02 | 13 JAN 05 | ISSUED FOR 100% P&I-BID |
| 03 | 22 JUL 05 | 60% CONSTRUCTION DOCUMENTS |
| 04 | 01 APR 05 | 60% CONSTRUCTION DOCUMENTS |
| 05 | 20 APR 04 | DESIGN DEVELOPMENT ISSUE |
| 06 | 14 JAN 04 | SOM DESIGN DEVELOPMENT PROGRESS PRINT |
| 07 | 10 JAN 03 | SCHEMATIC DESIGN ISSUE |

**FOOD SERVICE
ARRANGEMENT PLAN**

0 Skidmore, Owings & Merrill LLP 2004
Date: 01.16.04
Scale: 1/4" = 1'-0"
SOM File No: AD203065
CAD File Name: JJ-CORE

K-101





GENERAL NOTES

1. REFER TO SHEET G-002 FOR PROJECT, GENERAL DEMOLITION, APPLIED FIREPROOFING, NYC BUILDING DEPT., CON-EDISON VAULT NOTES & BUILDING ENVELOPE INSULATION SCHEDULE.
2. REFER TO SHEET G-003 FOR ABBREVIATIONS, LEGEND OF SYMBOLS AND MATERIALS, MATERIAL KEYNOTES, & TYPICAL MOUNTING HEIGHTS.
3. ALL FLOOR PENETRATIONS FOR DUCTS, PIPES, CONDUITS AND GROUPED COMBINATIONS THEREOF ARE TO BE FIRESTOPPED WITH THE APPROPRIATE TESTED AND APPROVED 2HR FIRESTOPPING SYSTEM TO MATCH THE RATING OF THE FLOOR THROUGH WHICH THEY ARE PENETRATING. ALL FLOOR SLEEVES SHALL EXTEND 2" ABOVE THE TOP OF THE FINISHED SURFACE.
4. ALL WALL/CEILING PENETRATIONS FOR DUCTS, PIPES, WIRES, CONDUITS AND GROUP COMBINATIONS THEREOF ARE TO BE FIRESTOPPED WITH THE APPROPRIATE TESTED AND APPROVED TO MATCH THE RATING OF WALL/CEILING TO WHICH THEY ARE PENETRATING.
5. ALL HOUSEKEEPING PADS SHALL BE PROVIDED BY THE PACKAGE #2 CONTRACTOR. HOUSEKEEPING PADS SHOWN ON THE DRAWINGS DO NOT REPRESENT EVERY CONDITION AND SIZE REQUIRED, REFER TO PACKAGES #3 THRU #7 FOR ALL PADS. THE PRECISE NUMBER, SIZE, HEIGHT AND LOCATIONS OF ALL PADS REQUIRED TO SUPPORT AND/OR MAINTAIN MECHANICAL EQUIPMENT SHALL BE CONFIRMED AND COORDINATED WITH EACH RESPECTIVE PRIME CONTRACTOR (PACKAGES #3 THRU #7).
6. ALL PARTITIONS ARE DIMENSIONED TO FACE OF FINISH UNLESS OTHERWISE NOTED.
7. PARTITIONS THAT ARE NOT TARGETED SHALL BE CONSTRUCTED OF THE SAME PARTITION TYPE AS THE ADJACENT PARTITIONS ENCLOSING THE SAME ROOM OR SPACE.
8. WHERE NON-RATED/RATED & RATED/RATED PARTITIONS INTERSECT THE PARTITION WITH THE GREATER FIRE-RATING SHALL REMAIN CONTINUOUS THROUGH THE INTERSECTION TO MAINTAIN THE REQUIRED FIRE-RESISTANCE RATING FOR THE INTENDED SPACE.
9. WHERE NON-RATED PARTITIONS INTERSECT THE PARTITION WITH THE GREATER STC RATING SHALL REMAIN CONTINUOUS THROUGH THE INTERSECTION.
10. REFER TO SPECIFICATION SECTION 09500 FOR THE ARCHITECTURAL FINISH LIST.
11. REFER TO SHEET A-779 AND A-780 SERIES DRAWINGS FOR ARCHITECTURAL MILLWORK TYPES (AW-XXX).
12. REFER TO SHEET A-710 FOR COLUMN AND HANGER ENCLOSURE (HE-XX) DETAILS.
13. REFER TO A-700 THRU A-702 FOR DOOR AND FRAME TYPES AS WELL AS TYPICAL LOCATION OF DOORS.
14. WHERE "BLKC" IS NOTED AT PARTITIONS, REFER TO A-708 FOR ELEVATION AND DETAIL.

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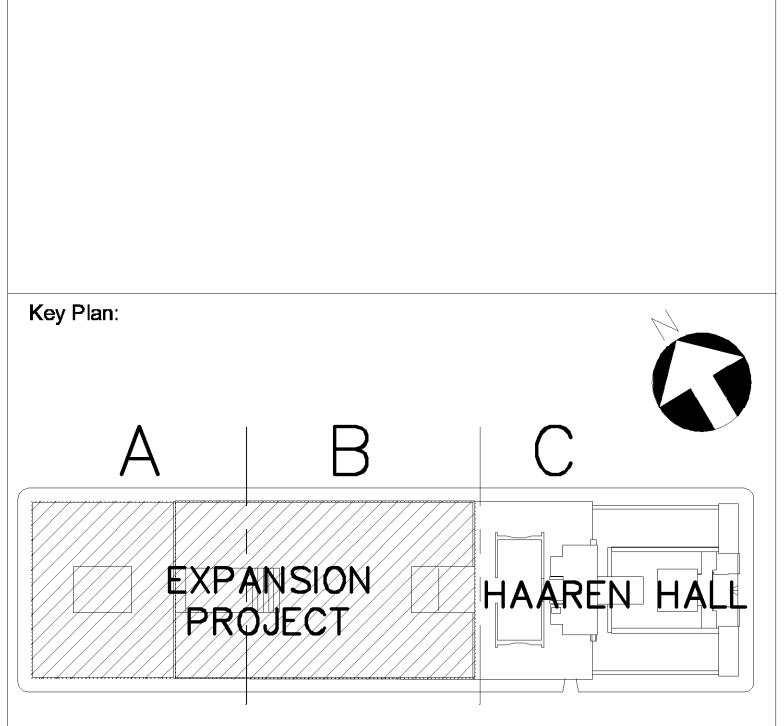
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22 DEC 10 BULLETIN NO.33
 21 NOV 10 ISSUED FOR BID
 20 DEC 09 BULLETIN NO.17
 19 NOV 09 ASI NO.8
 18 SEP 09 BULLETIN NO.16
 17 OCT 08 ISSUED FOR BID
 16 OCT 08 ISSUED FOR BID
 15 JUL 07 ISSUED FOR BID
 14 MAR 07 ISSUED FOR BID
 13 MAR 07 DCP SUBMISSION
 12 OCT 06 ISSUED FOR BID
 11 JUL 06 ADDENDUM NO. 2
 10 APR 06 ISSUED FOR BID

Rev. Date Issue
 Sheet Name:

Fourth Floor - Level 01
Partial Floor Plan

Scale: 1/8" = 1'-0"
 Scale: 1/8" = 1'-0"
 AD203065
 A-105A.DWG

A-104-A

1 Fourth Floor - Level 01 Partial Plan
 SCALE: (N) 1/8" = 1'-0"

Catering

Guide





Welcome

Treat yourself and dazzle your guests at your next event with our catering services.

Offering everything from morning breakfast baskets to full event planning, our catering professionals will assist you in selecting one of our special options or design an original custom menu tailored to your specific needs and take care of all the details to make your next event memorable.

Aladdin catering services has achieved the reputation of being one of the premiere catering services in this region. We continue our tradition by offering only the freshest ingredients and creative menus, on and off campus. We are privileged to extend our services to the rest of the community.

As you plan your next fund-raiser, social event, cocktail party, wedding, holiday party, business event, or other event of any size, consider Aladdin catering services.

We certainly want your event to provide an everlasting memory of fabulous food, excellent service, and an ambiance that is beyond your expectations.

**Prices are subject to change*

A top-down view of a breakfast spread. In the upper left, a brown ceramic cup is filled with dark coffee. To its right is a white plaid napkin with brown and tan patterns. Below these items, a wooden cutting board holds several cinnamon rolls. The rolls are golden-brown with a thick white icing drizzle. One roll is partially cut, revealing the spiral filling. The background is a light-colored wooden surface.

Breakfast



BAKERY

All items served with appropriate accompaniments – butter, cream cheese, assorted jellies, etc.

Breakfast Basket

\$55.00 per dozen

Baker's choice of a fresh assortment of muffins, croissants, scones, cinnamon rolls or sliced breakfast bread.

Bagels

\$45.00 per dozen

An assortment of fresh baked bagels.

Scones

\$55.00 per dozen

An assortment of fresh baked scones.

Donuts

\$40.00 per dozen

Assorted selection.

Breakfast Bread

\$38.00 per dozen slices

Sliced assortment of fruit or nut breakfast breads.

Cinnamon Rolls

\$50.00 per dozen

Danish

\$55.00 per dozen

Assorted flavors.

Assorted Muffins

\$55.00 per dozen

Featuring our low-fat variety of the day!



BREAKFAST BUFFETS

The following breakfast packages are setup buffet style for self-service.

Breakfast on the Run

\$13.99 per person

Assorted Muffin

Fruit Cup

Dark Roast Regular and Decaffeinated Coffee

Assorted Teas

Continental Breakfast

\$13.99 per person

Freshly Baked Breakfast Pastries

Assorted Juices

Dark Roast Regular and Decaffeinated Coffee

Assorted Teas

Deluxe Continental Breakfast

\$14.99 per person

Freshly Baked Breakfast Pastries

Fresh Sliced Fruit

Assorted Juices

Dark Roast Regular and Decaffeinated Coffee

Assorted Teas

New Yorker

\$12.99 per person

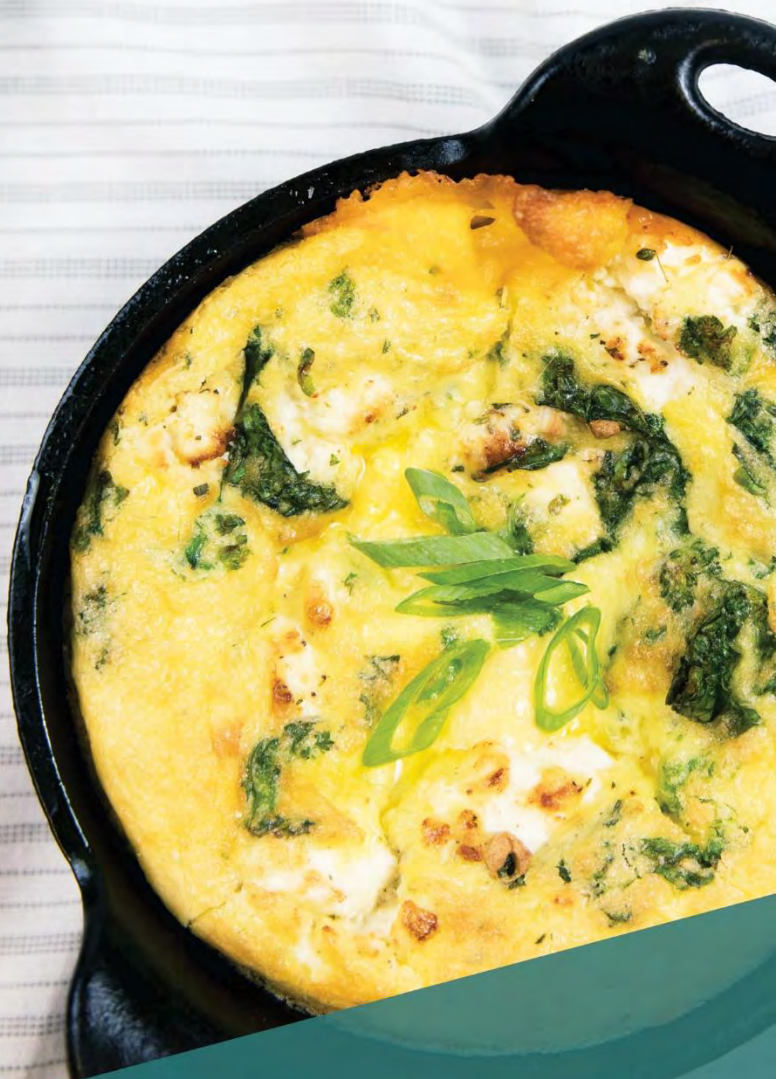
Freshly Baked Bagels with Cream Cheese

Assorted Juices

Dark Roast Regular and Decaffeinated Coffee

Assorted Teas

• Breakfast •



• Breakfast •

Healthy Start

\$13.99 per person

Fresh Baked Low-Fat Muffins
Whole Fresh Fruit
2% and Skim Milk
Granola and Assorted Yogurts
Assorted Juices
Assorted Teas
Dark Roast Regular and Decaffeinated Coffee

Pick Two Breakfast Buffet

\$21.99 per person (minimum of 25 guests)

Setup buffet style for self-service
Served with breakfast breads basket, juice, coffee and tea.

CHOICE OF TWO

French Toast
Scrambled Eggs
Pancakes
Biscuits & Gravy
Quiche
Cheese Omelets
Cream Cheese Filled French Pancakes
Baked Blueberry French Toast
Banana's Foster French Toast
Orange Cinnamon French Toast

CHOICE OF TWO

Sausage Links
Thick Sliced Bacon
Country Ham Slices
Home fried Potatoes
Hash Brown Potatoes
Cheesy Southern Grits

Add a Fresh Fruit Tray for \$3.99 per person

LUNCH

PLATED SALADS

Salads are served with roll or bread selection, and coffee service.

SALMON SALAD | \$24.99 per person

Field greens tossed with pineapple, mango and toasted sesame dressing topped with a freshly grilled salmon fillet.

GRILLED CHICKEN CAESAR SALAD | \$21.99 per person

Fresh romaine tossed in Caesar dressing and topped with a freshly grilled boneless chicken breast.

SPINACH & FETA SALAD | \$20.99 per person

Fresh spinach tossed with pecans, dried cranberries in a light vinaigrette topped with feta crumbles.

PLATED HOT SANDWICHES

Choice of fresh fruit, pasta salad, coleslaw, or side salad, and coffee service.

ROAST BEEF | \$21.99 per person

Fresh roasted top round of beef served on a brioche roll topped with cheddar cheese.

CRAB CAKE SANDWICH | \$24.99 per person

House-made, hand-breaded crab cake pan-fried or broiled to a golden brown served on an onion roll with cocktail or tartar sauce on the side.

GRILLED REUBEN | \$21.99 per person

Grilled corned beef with melted Swiss cheese, sauerkraut and Russian dressing on marble rye bread.

GRILLED VEGETABLE WRAP | \$19.99 per person

Grilled eggplant, zucchini, yellow squash, Portobello mushroom, and caramelized onion topped with shredded romaine lettuce and sliced provolone cheese with a sun-dried tomato tapenade.



SANDWICHES

All box lunches include a choice of side salad, cookie and soda or bottled water.

SIDE SALAD

Vegetable Pasta Salad
Potato Salad
Fruit Salad
Pasta Salad
Tossed Green Salad

DESSERT

Cookie
Brownie
Rice Krispie Treat
Lemon Bars

Chicken BLT Wrap

\$24.99 per person

Grilled chicken, shredded lettuce, tomato and bacon on a spinach wrap with ranch dressing.

Italian Gobbler

\$24.99 per person

Smoked turkey breast, provolone cheese, lettuce, tomato, olive and onion with pesto mayonnaise served on fresh foccacia.

Grilled Chicken

\$24.99 per person

Grilled chicken breast with munster cheese and sautéed red onions and peppers.

Portobello

\$24.99 per person

Marinated and roasted portobello mushrooms, with roasted onions, tomato, roasted red peppers, provolone cheese, garlic aioli on an asiago kaiser bun.

• *Boxed Lunch* •



SANDWICHES Continued

Italian Sub

\$24.99 per person

Genoa salami, ham, cappicola and provolone cheese on an Italian sub roll with sliced tomato, lettuce and Italian dressing.

Turkey Club

\$24.99 per person

Smoked turkey, ham, cheese, lettuce, tomato and mayonnaise served on wheat or white bread.

Veggie

\$24.99 per person

Provolone cheese, cucumber, sweet red onion, lettuce and tomato served on fresh five-grain bread.

Roast Beef

\$24.99 per person

Roast beef sandwich with cheddar cheese, lettuce and tomato on sourdough bread.

Chicken Salad Croissant

\$24.99 per person

Chicken breast chunks combined with white seedless grapes and nuts in a mayonnaise base served on a fresh, flaky croissant.

TBLT

\$24.99 per person

Sliced turkey breast, smoked bacon, smoked gouda, leaf lettuce, tomato and sundried tomato mayo served on fresh baked foccacia bread.

• *Boxed Lunch* •



EXPRESS BOXED LUNCHES

\$22.99 per person

All box lunches include sandwich, chips, cookie, condiments, soda, or bottled water and disposable cutlery packaged in a lunch box.

NO SUBSTITUTIONS

CHOICE OF MEAT

Smoked Turkey Breast
Smoked Lean Ham
Tender Roast Beef
Roasted Vegetables

CHOICE OF CHEESE

Swiss
Provolone
American
Cheddar
Pepper Jack

CHOICE OF BREAD

White
Wheat
Sourdough
Rye

• *Boxed Lunch* •



PRE-MADE GOURMET SANDWICH BUFFET

\$25.99 per person

Includes pre-made gourmet sandwiches beautifully displayed on a platter with assorted sodas or bottled water.

Grilled Portobello

With zucchini, tomato, roasted red pepper, monterey jack cheese and garlic aioli served on a fresh asiago kaiser bun.

Roast Beef

With pepper jack cheese, lettuce, tomato, onion, basil pesto mayonnaise served on an herb foccacia bun.

Smoked Turkey Breast

With provolone cheese, crispy bacon, baby spinach, tomato and sundried tomato basil pesto served on a whole wheat bun.

Honey Ham

With swiss, baby greens, tomatoes, onion and whole grain mustard mayo served on a rye bun.

CHOICE OF TWO

Fresh Fruit Salad
Italian Tossed Salad
Assorted Chips
Pesto Pasta Salad

Vegetable Salad
Couscous Salad
Roasted Red Potato Salad

DESSERT

Lemon Tarts
Mini Cheesecake
Mini Cannoli
Gourmet Brownies and Dessert Bars

• *Boxed Lunch* •



BOXED LUNCH SALADS

\$23.99 per person

All box lunch salads include dinner roll and butter, cookie, bottled water or canned soda.

Ranger Cobb Salad

Mixed greens topped with grilled chicken breast, crumbled bacon, blue cheese, sliced egg and diced tomato with your choice of dressing.

Chef Salad

Mixed greens topped with diced turkey, ham, swiss, cheddar cheese, sliced egg, bacon and tomato with your choice of dressing.

Cajun Chicken Salad

Romaine and mixed greens tossed with roasted red pepper, roma tomato wedges, red onion, julienned carrots and blackened chicken with honey dijon dressing.

Apple Pecan Chicken Salad

Grilled chicken, mixed greens, honey-toasted pecans, dried apple slices and cranberries topped with blue cheese.

DRESSING CHOICES

Buttermilk Ranch

Fat Free Italian

French

Balsamic Vinaigrette

Bleu Cheese

Fat Free Ranch

Caesar

Raspberry Vinaigrette

• *Boxed Lunch* •



DELUXE DELI BUFFET

\$23.99 per person

Assorted sliced bread and kaiser buns, cheese, lettuce, tomatoes, pickles, onions, condiments, cookies and assorted sodas or bottled water.

CHOICE OF FOUR

Smoked Turkey Breast
Chicken Salad
Roasted Chicken Breast
Smoked Pit Ham
Roasted Vegetables
Roast Beef
Peppered Pastrami
Egg Salad
Corned Beef Brisket
Tuna Salad

CHOICE OF TWO

Fresh Fruit Salad
Tabbouleh
American Potato Salad
Creamy Cole Slaw
Italian Tossed Salad
Grilled Corn Salad
Assorted Chips
Pasta Salad

• *Boxed Lunch* •



Appetizers

& Hors d'Oeuvres



APPETIZERS

Fresh Fruit Platter

\$4.99 per person

Sliced fresh seasonal fruit display served with fruit yogurt dip.

Fresh Garden Vegetable Platter

\$4.99 per person

Selection of seasonal vegetables served bite-sized, with a ranch-style dipping sauce.

Domestic Cheese Tray

\$8.99 per person

Aged cheddar, jalapeno jack, swiss, provolone and mozzarella served with crackers.

Imported Cheese Selection

\$10.99 per person

Brie, garlic herb boursin, bleu cheese, mozzarella, smoked gouda and dill havarti served with water crackers and dijon mustard.

Antipasto Platter

\$290 per 25 people

Assortment of Italian meats, a colorful variety of roasted and grilled vegetables, artichokes and kalamata olives served with gourmet dipping sauce and crostinis.

• *Appetizers* •



APPETIZERS Continued

Spinach or Crab & Artichoke Dip

\$9.00 per person

Served with crackers.

Southwestern Dip

\$8.00 per person

Served with chips.

Spinach Artichoke Feta Ball

\$8.00 per person

Served with crackers.

Pecan Cheeseball

\$8.00 per person

Served with crackers.

Garlic Hummus Dip

\$8.00 per person

Served with toasted pita chips.

Blue Cheese Bacon Dip

\$8.00 per person

Served with crackers.

Pesto Cheese Blossom

\$8.00 per person

Layered smokey mozzarella cheese with a fresh basil pesto served with Italian crostini.

• *Appetizers* •



COLD HORS D'OEUVRES

(Items priced per 50 pieces)

| | |
|--|----------|
| Assorted Finger Sandwiches | \$135.00 |
| Mini Italian Club Sandwiches | \$135.00 |
| Mini Deli Sandwiches <i>on French Baguette Bread</i> | \$135.00 |
| Tortilla Pinwheels | \$120.00 |
| Grilled Goats Cheese Crostini <i>with Marinated Roasted Peppers</i> | \$150.00 |
| Smoked Salmon <i>on Pumpernickel</i> | \$155.50 |
| Garden Brochette | \$145.00 |
| Prosciutto Wrapped Melons | \$145.00 |
| Smoked Salmon Canapés | \$155.50 |
| Fruit Topped Canapés | \$135.00 |
| Crostini <i>with Sun-Dried Tomato Jam</i> | \$135.00 |
| Cheese & Fruit Skewers | \$150.00 |
| Roasted Red Pepper, Feta & Basil Bruschetta | \$120.00 |
| Cheesecake Stuffed Strawberries | \$120.00 |
| Shrimp Cocktail | \$150.99 |
| Cherry Stuffed Tomatoes | \$120.00 |
| Herbed & Spiced Goat Cheese | \$120.00 |
| Cheese Stuffed Dates <i>wrapped in Prosciutto</i> | \$120.00 |

• Hors d'Oeuvres •



HOT HORS D'OEUVRES

(Items priced per 50 pieces)

| | |
|---|----------|
| Mini Beef Wellington | \$150.00 |
| Dates stuffed with chorizo | \$120.00 |
| Figs in a Blanket | \$120.00 |
| Zucchini Stuffed Mushrooms | \$120.00 |
| Sausage Stuffed Mushrooms | \$120.00 |
| Coconut Chicken Strips | \$125.99 |
| <i>with spicy pineapple sauce</i> | |
| Mini Quiche | \$99.00 |
| Buffalo Style Chicken Tenders | \$109.99 |
| Coconut Shrimp | \$145.00 |
| Scallops wrapped in bacon | \$145.00 |
| Beef or Chicken Satays | \$130.00 |
| Sweet & Sour Meatballs | \$130.00 |
| Chicken Wings (Hot or BBQ) | \$125.99 |
| Cocktail Meatball | \$130.00 |
| <i>in BBQ, marinara or sweet & sour sauce</i> | |
| Mini Maryland Style Crab Cakes | \$145.00 |
| <i>with lemon garlic aioli</i> | |
| Bacon Stuffed Mushrooms | \$120.00 |
| Mushroom Canapes | \$120.00 |
| Toasted Cheese Ravioli | \$120.00 |
| <i>with marinara</i> | |
| Fried Ravioli | \$120.00 |
| <i>served with olive oil & fresh herbs</i> | |
| BBQ Chicken Meatballs | \$130.00 |
| French Onion Bites | \$120.00 |
| <i>served on baguette toasts</i> | |

• Hors d'Oeuvres •

Buffets





DINNER BUFFET

\$50.00 Per Person

(minimum of 25 guests required)

All dinner buffets include dinner rolls and butter, dessert, and coffee service.

ENTREES

Choice of Two

Roast Top Round of Beef

Vegetarian Lasagna

Alfredo or Marinara

Marinated Beef Tips

with Mushroom Sauce

Vegetable Stuffed

Portobello Mushroom

Italian Chicken Breast

Honey-Baked Pit Ham

Grilled Pork Chops

with Apricot demi-glaze

Seafood Cavatelli

in a Red Pepper Cream Sauce

Chicken Marsala

Chicken Cordon Bleu

Bourbon-Glazed Salmon

Fried Chicken

Roast Pork Loin

with an Apple Brandy Sauce

Roast Turkey Breast

Marinated Grilled

Chicken Breast

SALADS Choice of Two

House Garden

Marinated Veggie

Classic Caesar

Fresh Fruit

Traditional Spinach

Tabbouleh

Creamy Cole Slaw

American-Style Potato

Pesto Pasta Salad *with Broccoli Raab*

Marinated Tomato

ACCOMPANIMENTS

Choice of Two

Fresh Vegetable Medley

Butter Corn

Fresh Green Beans/Southern

Almandine Green Beans

Long Grain & Wild Rice Blend

Broccoli Florets

Glazed Baby Carrots

POTATO

Gratin

Scalloped

Garlic Mashed

Herb Roasted Red

DESSERTS Choice of Two

Seasonal Fruit Cobblers

Cream or Fruit Pies

Assorted Cake

Strawberry Shortcake

Cheesecake with Fruit Topping

• Buffets •



PREMIUM DINNER BUFFET

\$70.00 Per Person (minimum of 25 guests required)

All dinner buffets include dinner rolls and butter, dessert, coffee and tea service.

ENTREES

Choice of Two

Jumbo Shrimp Seafood Pasta

Roasted Sirloin of Beef
with a red wine reduction, demi-glaze and mushroom garnish

Grilled Salmon
with balsamic tomato and cucumber relish

Baked Tilapia
topped with lump crabmeat butter

Chicken Breast Stuffed
with pancetta, spinach and smoked gouda

Chicken Roulade
stuffed with sun-dried tomatoes, spinach, mushroom ragout and mushroom jus

House Roasted Pork Loin
with apple cider sauce spinach and brie wrapped in a puff pastry served with a sweet onion and raspberry salsa

Portobello Steaks
with chipotle potatoes and fried onion straws

SALAD

A gourmet composed salad of chef's choice that best complements your dinner selections.

ACCOMPANIMENTS

Choice of Two

Risotto
with mushroom, zucchini and smoked gouda

Roasted Yukon Gold Potatoes

Wild Rice
with asparagus tips and shiitake mushrooms

Grilled Asparagus Spears

Roasted Root Vegetables

Roasted Vegetable Tart
with asiago cheese

DESSERT

Choice of One

Chocolate Cheesecake
with chocolate covered strawberries

Southern Pecan Pie

French Almond Cake
with fresh strawberries

Granny Smith Apple Crunch Pie

Chocolate Rum Terrine
with raspberry coulis

Eclairs or Cream Puffs

Variety or Cheesecake

• Buffets •



THEME BUFFETS

(minimum of 25 guests required)

Hawaiian Buffet

\$30.99 per person

Tiki Hut Beef
Grilled Vegetable
Coconut Shrimp
Steamed Rice
Pineapple Ham Casserole
Tropical Fruit Salad
Non-Alcoholic Pina Colada

South of the Border

\$35.99 per person

Chicken, Beef or Veggie Fajitas
Bean & Cheese Enchiladas
Spanish Rice
Corn & Black Beans
Southwestern Salad
Guacamole Salad, Sour Cream, Salsa
Cookie Platter
Iced Tea

Mediterranean

\$35.99 per person

Pollo Mediterranean
Garlic Pork Kabobs
Farfalle with Pine Nuts & Basil
Black Olive Bread
Orzo Spinach salad
Baklava
Iced Tea

• Buffets •



THEME BUFFETS Continued

(minimum of 25 guests required)

Italian

\$35.99 per person

Cheese Manicotti with Marinara
Beef or Sausage Lasagna
Italian Vegetable Medley
Breadsticks
Caesar Salad
Cookie Platter
Iced Tea

Italian Pasta Buffet

\$40.99 per person

Penne and Bow Tie Pastas
Marinara, Alfredo and Pesto Cream Sauces
Chicken Strips
Meatballs
Italian Sausage
Steamed Broccoli
Sautéed Mushrooms
Tossed Garden Salad
Fruit Salad
Garlic Bread Sticks or Fresh Dinner Rolls
Iced Tea

• Buffets •



Served Entrees

DINNER ENTREES

Dinner entrees are served with assorted rolls and butter, dessert, ice water, iced tea and coffee service. Our chef will choose a mixed green salad, starch and vegetable to complement your entree selections.

For served meals, we ask that you limit selections to a maximum of two entrees.

BEEF ENTREES

HERB ROASTED BEEF TENDERLOIN WITH DEMI-GLACE

\$46.00 per person

Tenderloin of beef rolled in fresh herbs, roasted to perfection and finished with a demi-glace.

GRILLED FILET MIGNON | \$46.00 per person

5-ounce USDA choice filet of beef grilled to your liking and served with a slice of hotel butter.

FLANK STEAK | \$40.00 per person

USDA choice top round of beef roasted to perfection accompanied by chef's choice of sauce.

POULTRY ENTREES

CHICKEN MARSALA | \$40.00 per person

Tender chicken breast sautéed with mushrooms and finished with a marsala wine sauce.

CHICKEN CORDON BLEU | \$40.00 per person

Tender chicken breast stuffed with aged Swiss cheese and prosciutto ham, served with a rich supreme sauce.

CHICKEN PARMESAN | \$40.00 per person

Lightly breaded boneless chicken breast pan-fried and baked with marinara sauce and mozzarella cheese.

STUFFED CHICKEN BREAST | \$40.00 per person

Boneless breast of chicken stuffed with bread filling, baked to perfection and served with pan gravy.



• Served Entrees •

DINNER ENTREES CONTINUED

Dinner entrees are served with assorted rolls and butter, dessert, ice water, iced tea and coffee service. Our chef will choose a mixed green salad, starch and vegetable to complement your entree selections.

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SOUTHERN FRIED CHICKEN (BONE-IN OR BONELESS)

\$40.00 per person

Tender chicken marinated in buttermilk, dredged in seasoned flour and fried to a golden brown.

ROAST TURKEY DINNER | \$40.00 per person

Fresh turkey slow roasted with herbs, served sliced and smothered in rich turkey gravy with bread filling and cranberry sauce.

PORK ENTREES

BAKED HAM | \$40.00 per person

Smoked pit ham baked until tender, served with chef's choice of glaze.

ROAST PORK AND SAUERKRAUT | \$40.00 per person

Tender pork loin slow roasted with sauerkraut and served in its own juices.

SAUTÉED MEDALLIONS OF PORK | \$40.00 per person

Pork loin medallions sautéed and finished with chef's choice of sauce.



• Served Entrees •

DINNER ENTREES CONTINUED

Dinner entrees are served with assorted rolls and butter, dessert, ice water, iced tea and coffee service. Our chef will choose a mixed green salad, starch and vegetable to complement your entree selections.

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SEAFOOD ENTREES

GRILLED, STEAMED, BROILED OR POACHED SALMON | \$46.00 per person

Fresh filet of salmon prepared to your liking with your choice of the following sauces: béarnaise, maple balsamic glaze, whiskey barbecue, court bouillon or dill tomato cream.

GRILLED, SAUTÉED OR BROILED TILAPIA | \$43.00 per person

Fresh filet of tilapia prepared to your liking, accompanied by a lemon butter drizzle.

BAKED STUFFED FLOUNDER | \$46.00 per person

Filet of flounder with your choice of Florentine or crab stuffing.

CRAB CAKES | \$46.00 per person

Two succulent crab cakes (pan-fried or broiled) accompanied by your choice of cocktail or tartar sauce

SEARED TUNA | \$46.00 per person

With capers, lemon and dill

SEAFOOD PASTA PRIMAVERA | \$46.00

With shrimp and scallops

GRILLED MAHI-MAHI | \$46.00

Topped with mango-pineapple salsa



• Served Entrees •



DINNER ENTREES

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VEGETERIAN ENTREES

MUSHROOM MEDLEY | \$43.00 per person

Carrot, Dry Mushroom Pave, Carrot with Mushrooms Filling Bechamel Sauce

MUSHROOMS AND BRUSSELS | \$43.00 per person

Chestnut Mushroom Wellington Served over a Bed of Brussel Sprouts with Whiskey Pickled Mustard Sauce

TOMATO TATAKI | \$43.00 per person

Tomato Tataki, Cherries, Citric Ponzu and Crispy Nori Seaweed Cracker

LENTILS | \$43.00 per person

Lentil Ceviche, Avocado Tortilla, Bloody Mary Aioli, Fresh Dill, & Chive Blossoms

MILLE-FEUILLE | \$43.00 per person

Mille-Feuille of Celery Root with Mustard Celery Sauce, and Chives Oil

• Served Entrees •



CARVED SPECIALTIES

A splendid addition to your buffet or a specialty carving station to enhance your formal reception, served with bread and butter.

Roast Breast of Turkey

\$260.00 (serves 30)

Roast Strip Loin of Beef

\$350.00 (serves 30)

Top Round of Beef

\$220.99 (serves 30)

Roast Tenderloin

\$399.00 (serves 20)

Dijon Encrusted Roast Pork Loin

\$220.00 (serves 20)

Smoked Bone-in Country Style Ham

\$230.00 (serves 20)

CHOICE OF TWO CONDIMENTS

Au Jus

Horseradish Mousse

Caramelized Onions

Chipotle Honey Mustard

Apple-Pear Chutney

Sautéed Mushroom

• Served Entrees •

A close-up photograph of several brownies on a piece of parchment paper. The brownies are dark chocolate and topped with a thick, glossy chocolate drizzle. The background is dark and out of focus.

Sweets & Snacks



Assorted Baker Street Cookies

\$25.00 per dozen

Chocolate Chip
Sugar
M&M
Oatmeal Raisin
Peanut Butter

Assorted Homestyle Brownies

\$29.00 per dozen

Nut
M&M Sprinkled
Coconut Sprinkled

Lemon Bars

\$25.00 per dozen

Cobbler Bars

\$45.00 per dozen

Bite-size fruit filled shortbread with crumb topping

Miniature Desserts

\$45.00 per dozen

Chocolate Covered Strawberries
Fruit Tarts
Lemon Tarts
Mousse Tarts
Mini Cream Puffs
Mini Eclairs
Mini Cannoli
Macaroons
Chocolate Creations
Tea Cookies
Petit Fours

• Sweets •



Mini Cheesecake

\$45.00 per dozen

Blueberry
Strawberry
New York
Chocolate
Candy Topping

Rice Krispy Treats

\$25.00 per dozen

Decorated Cupcakes

\$40.00 per dozen

Celebration Cakes

Cakes for any occasion, decorated & specialized! 48-hour notice is required

| | |
|-----------------------------|-----------------|
| Full Sheet Cake (serves 60) | \$250.00 |
| Half Sheet Cake (serves 30) | \$175.00 |
| ¼ Sheet Cake (serves 15) | \$95.00 |
| 10" Round Cake (Serves 12) | \$45.00 |

Sundae Bar

\$11.99 per person (25 people minimum)

Chocolate & Vanilla Ice Cream served with:

Chocolate Syrup
Strawberries
Pineapple
Crushed Candies
Sprinkles
Nuts
Cherries
Whipped Cream

• Sweets •



• Snacks •

SNACKS

| | |
|---------------------------|-----------------|
| Potato Chips with Dip | \$7.95 per lb. |
| Mixed Nuts | \$13.95 per lb. |
| Snack Mix | \$7.95 per lb. |
| Pretzels | \$6.25 per lb. |
| Tortilla Chips with Salsa | \$7.95 per lb. |
| Fresh Whole Fruit | \$1.25 each |
| Individual Bags of Chips | \$1.50 each |

BEVERAGES

Iced Tea, Lemonade & Fruit Punch
\$15.00 per gallon

Single Serving Sodas
\$2.50 per can
Pepsi, Diet Pepsi, Sierra Mist

Bottled Water
\$2.00 per bottle

Bottled Juice
\$4.00 per bottle

Iced Tea
\$2.25 per person

Spa Water
\$2.00 per person

Freshly Brewed Coffee
\$3.00 per serving
Regular or Decaffeinated



Catering

Guide

Contact

Catering Director
646.884.3736
Stefany.pena@aladdinfood.com

