

Manhattan Community Board 4

(All Fields Must Be Completed)

Liquor License Stipulations Application

CORPORATION NAME BARRYDALE TRS LLC		DOING BUSINESS AS (DBA) DOUBLETREE BY THE HILTON NY TIMES SQUARE- GREEN HOUSE 36 REST		
STREET ADDRESS 341-343 W. 36TH STREET		CROSS STREETS between 8th & 9th Avenues	ZIP CODE 10018	
OWNER <i>(Attach a list of all the people that will be associated/listed with the license)</i>	NAME: Barrydale TRS LLC	ATTORNEY/ REPRESENTATIVE	NAME: Martin P. Mehler	
	PHONE: TBD		PHONE: 212-962-4688	
	EMAIL: www.doubletree@hilton.com		EMAIL: Mehlerbuscemi@aol.com	
MANAGER	NAME: Robert Indeglia, Jr.	LANDLORD	NAME: Barrydale SM. LLC	
	PHONE: 401-487-5187		PHONE: TBD	
	EMAIL: Bob.indeglia@mangnahospitality.com		EMAIL: TBD	
APPLICATION TYPE (Check One)				
<input type="radio"/> New	Has applicant owned or managed a similar business?		YES	NO
	What is/was the name and address of establishment?			
	What were the dates applicant was involved with this former premise?			
<input checked="" type="radio"/> Transfer	What is the prior license # and expiration date?		1257365	
	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="radio"/> Alteration	What is the current license # and expiration date?			
	<i>Please list/describe the nature of all the changes and attach the plans:</i>			
METHOD OF OPERATION				
TYPE OF ALCOHOL	<input checked="" type="radio"/> Liquor/Wine/Beer <input type="radio"/> Beer <input type="radio"/> Wine & Beer			
ESTABLISHMENT TYPE	<input type="radio"/> Restaurant <input type="radio"/> Cabaret <input type="radio"/> Night Club <input checked="" type="radio"/> Hotel <input type="radio"/> Bar/Tavern <input type="radio"/> Catering Establishment <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Club (Fraternal Organization – Members Only)			
Has applicant/owner filed with the SLA? If yes, when? If no, when do you plan to file?		YES	NO	No
Is the 500 Foot Rule applicable? If yes, please attach a diagram of the On-Premise liquor license establishments within a 500 ft. radius of your establishment and the Public Interest Statement.		YES	NO	Yes
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	24 hours a day seven days a week						
	Kitchen	24 hour a day seven days a week						
	Music							
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 You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Stand-Up Bar
INSIDE	447	447	29	102	-----	1	12
OUTSIDE <i>(Other than sidewalk café)</i>		30	13	26	N/A	N/A	N/A
SIDEWALK CAFÉ	N/A						

How many floors are there? What is the capacity for each floor? 25 Floors see attached Certificate of Occupancy

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

Will you be applying or intending to apply for a cabaret license with DCA? If yes, will there be dancing?	<input type="checkbox"/> YES	<input type="checkbox"/> NO	No
Will applicant have bottle or table service for beverage alcohol?	<input type="checkbox"/> YES	<input type="checkbox"/> NO	No
Will you be hosting private, promotional or corporate events?	<input type="checkbox"/> YES	<input type="checkbox"/> NO	Yes
Will outside promoters be used on a regular basis? If yes please describe.	<input type="checkbox"/> YES	<input type="checkbox"/> NO	No
Will you have a security plan? If, yes please attach.	<input type="checkbox"/> YES	<input type="checkbox"/> NO	Yes
Will security plan be implemented?	<input type="checkbox"/> YES	<input type="checkbox"/> NO	Yes
Will State certified security personnel be used?	<input type="checkbox"/> YES	<input type="checkbox"/> NO	Yes
Will New York Nightlife Association and NYPD Best Practices be followed?	<input type="checkbox"/> YES	<input type="checkbox"/> NO	Yes
Will applicant be using delivery bicycles? If yes, how many?	<input type="checkbox"/> YES	<input type="checkbox"/> 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?	<input type="checkbox"/> YES	<input type="checkbox"/> NO	N/A
Where will delivery bicycles be stored during the day when not in use?	N/A		

LOCATION & ZONING			
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	NO	No
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	N/A

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	West 36th Street		
	# 2			
	# 3			
	# 4			
	# 5			
Please provide dates when applicant met with the groups listed above.		By Email		
Who was your contact person at each group you met with?		Frank Strock		
When did applicant post the notice that was provided?		5-22-17		
Where did applicant post the notice that was provided?		in front of premises		
Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided.		YES	NO	Yes TBD
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.	CM 36 LLC, CM36 Operator LLC (Hotel)		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	YES	NO	Yes See Above
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	Yes
Will applicant use a storm enclosure?	YES	NO	No
Will applicant not place any items or obstructions on the sidewalk, for example, 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	Yes
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	Yes
Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?	YES	NO	No
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?	YES	NO	Yes
Will the kitchen exhaust system extend to the roof?	YES	NO	Yes
Will the establishment have an illuminated sign?	YES	NO	Yes
Will the establishment have a canopy extending over the sidewalk?	YES	NO	Yes
Where will the air conditioner be located? What type is it?	Backyard PSY-T54NMHU-E		
When was the air conditioner installed?	2008		

OUTDOOR ITEMS - OTHER THEN 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 or gazebo? If yes, which one(s)?	YES	NO	Yes
Are the floorplans for the outdoor space(s) included?	YES	NO	10th Floor Terrace
Will applicant close and vacate the outdoor space(s) by 11PM on Friday & Saturday and 10 PM on all other days?	YES	NO	Yes
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	YES	NO	Yes
Will applicant not allow standing space for patrons to drink or smoke in any outdoor space(s)?	YES	NO	Yes
Will there be no amplified music, as per the law?	YES	NO	Yes
If amplified sound is played inside the establishment, will windows and doors be closed?	YES	NO	Yes
Will applicant agree to post signs outside asking customers to respect the neighbors'?	YES	NO	Yes
Will applicant agree to train staff to encourage a peaceful environment?	YES	NO	Yes
Will applicant provide effective sound control (landscaping enclosure, soundproofing tenants apartments)	YES	NO	Yes
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	YES	NO	Yes

OUTDOOR ITEMS – 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
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
Will applicant be serving alcohol in the sidewalk café? If so, will you have waiter service?	YES	NO	N/A
Will the café have a 3 ft. wide serving aisle running the entire length of the sidewalk café?	YES	NO	N/A
Will applicant mark the perimeter of the café on the sidewalk?	YES	NO	N/A
Will the service and consumption of alcohol in the sidewalk café only be via seated food service?	YES	NO	N/A
Will the sidewalk café not provide standing space for drinking or smoking?	YES	NO	N/A
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
Will applicant have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	N/A
Will all furniture, plants and barricades be stored inside between the evening closing hours and the morning opening hours?	YES	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?	YES	NO	N/A
Will applicant use umbrellas?	YES	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 closes obstruction including construction barricades?	YES	NO	N/A

ADDITIONAL STIPULATIONS: (Office Use Only)

- All outdoor spaces: Greenhouse patio, 10th Floor Terrace will be closed and vacated of patrons no later than 10pm Sunday-Thursday and 11pm Friday & Saturday

- There will be no music or amplified sound in any outdoor spaces

Operational Issues/Occupancy

25 Floor Hotel
224 Guest Rooms

Hours of Operation:

Hotel: 24 hours/day

Greenhouse 36 Restaurant: 6:30am -2:00am
Restaurant/Lobby Bar: 8am- 4:00am (Sunday 12noon- 4:00am)
Greenhouse Restaurant Patio -7am- 10pm (weekdays); 7am- 11pm (Fri. & Sat.)
10th Floor Terrace- 7am- 10pm (weekdays); 7am- 11 pm (Fri. & Sat.)
Kitchen- 6:30am- 2:00am

Greenhouse 36 Restaurant:

Tables: 22
Chairs: 44

Greenhouse Patio:

Tables: 7
Chairs: 28

Lobby Bar: (L shaped)

Seats at bar: 12

Lobby Cafe:

"grab & go"- no tables or chairs. No alcohol

10th Floor terrace:

Tables: 13
Chairs: 26
Couches: 5
Roll away bar

Meeting Room Lobby- 12 person capacity (alcohol served if requested)

Meeting Room Cellar: 30 person capacity (alcohol served if requested)

Restrooms- Cellar (2), Lobby (2)

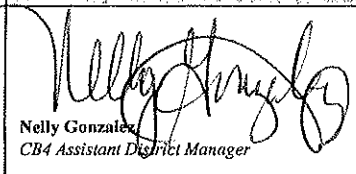
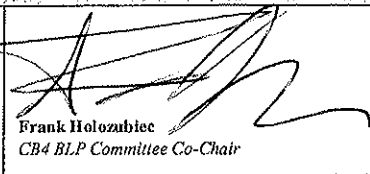

To the extent any additional stipulation on pages 7 and 8 of this application conflicts with any response on pages 1 – 6 of this application, the stipulations on pages 7 and 8 control.

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.

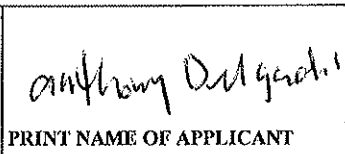

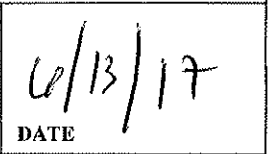
Manhattan Community Board 4 (MCB4) recommends:	<input checked="" type="radio"/> Denial unless all stipulations agreed to by applicant/owner are part of the method of operation <input type="radio"/> Denial <input type="radio"/> Approval
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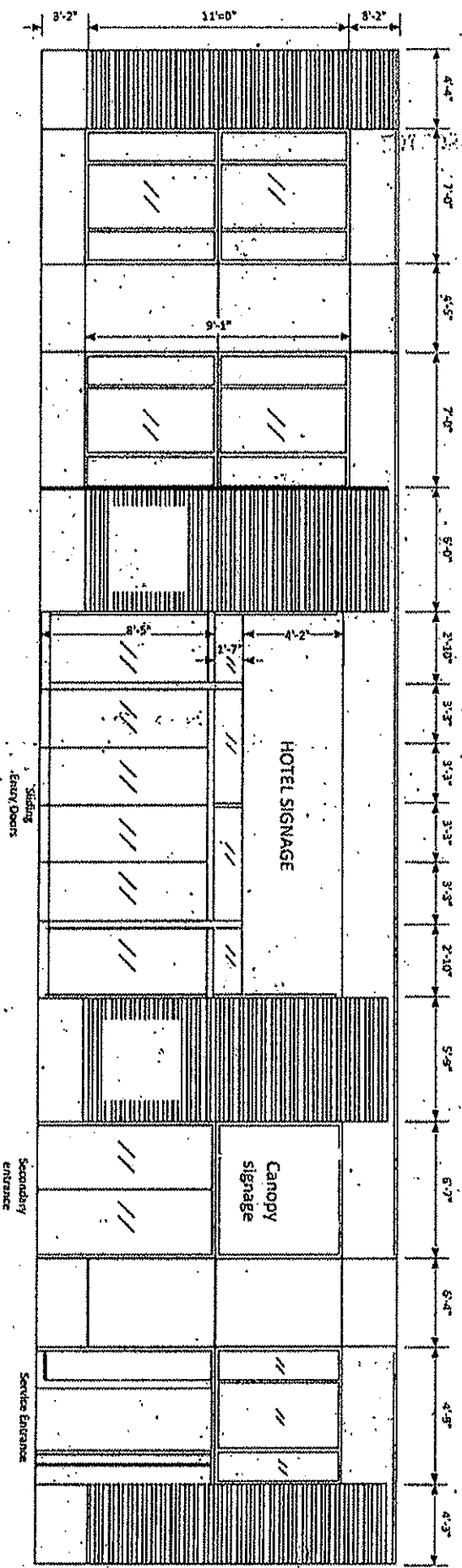
CB4 REPRESENTATIVES

 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

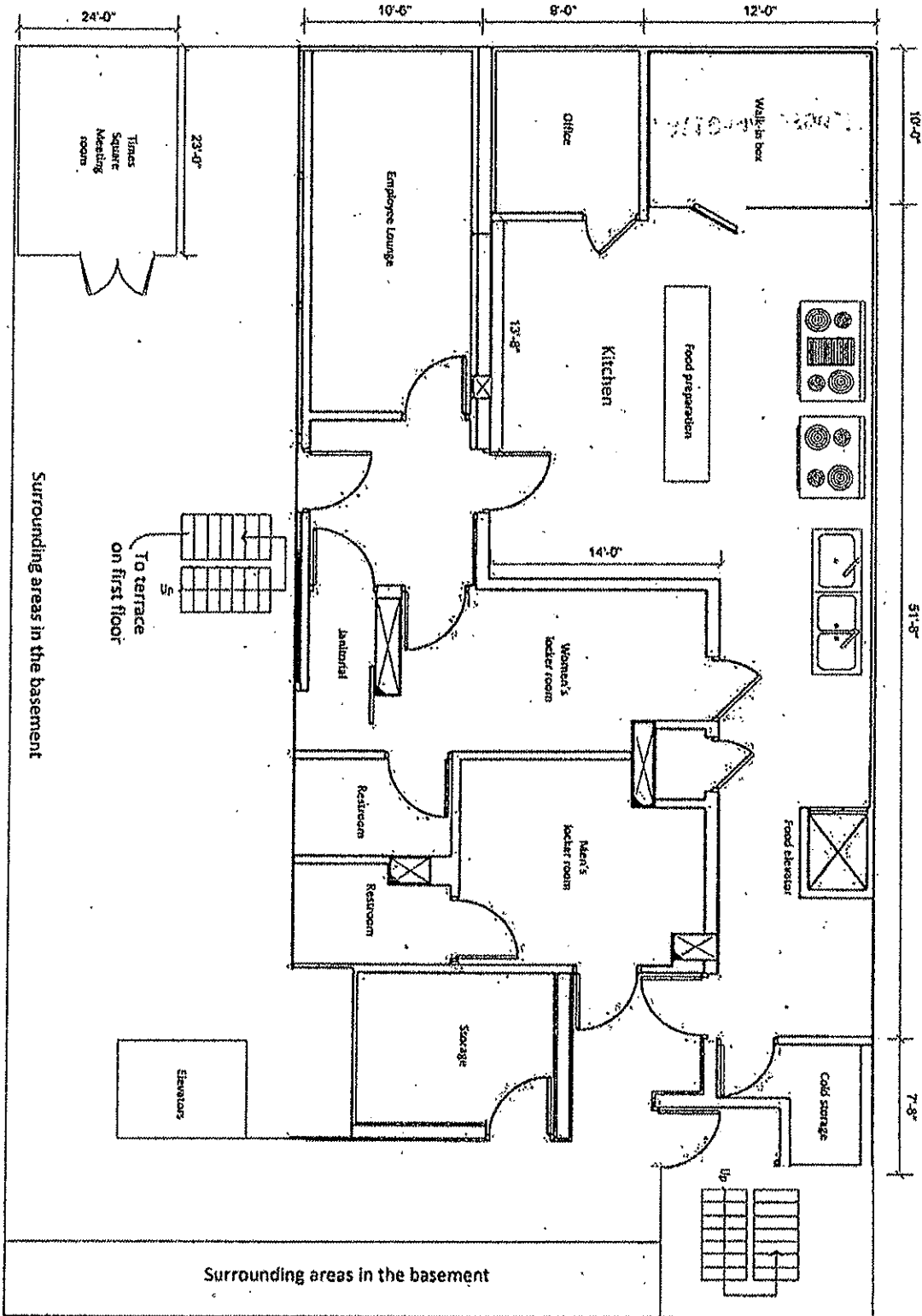
Applicant agrees to these stipulations as the basis for the community support of this application and acknowledges that all of these stipulations are essential prerequisites to the MCB4 recommendation regarding this application. Applicant agrees to have these stipulations incorporated in the method of 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.

SIGN HERE →	 PRINT NAME OF APPLICANT	 SIGNATURE OF APPLICANT	 DATE
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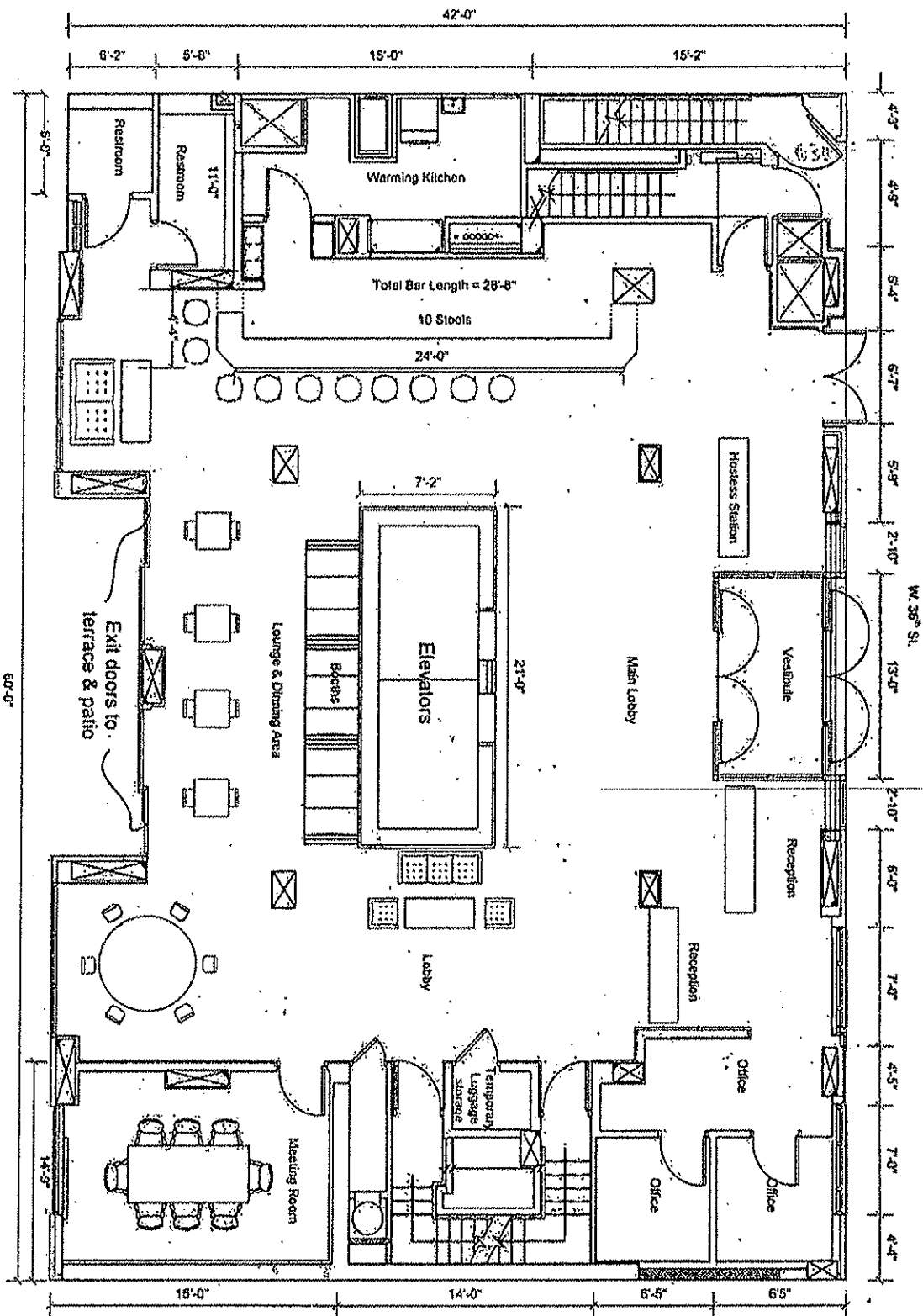
FRONT ELEVATION
 341 W. 36th St. Hotel
 341-343 W. 36th St.
 New York, NY
 April 21, 2011
 NOT TO SCALE

63

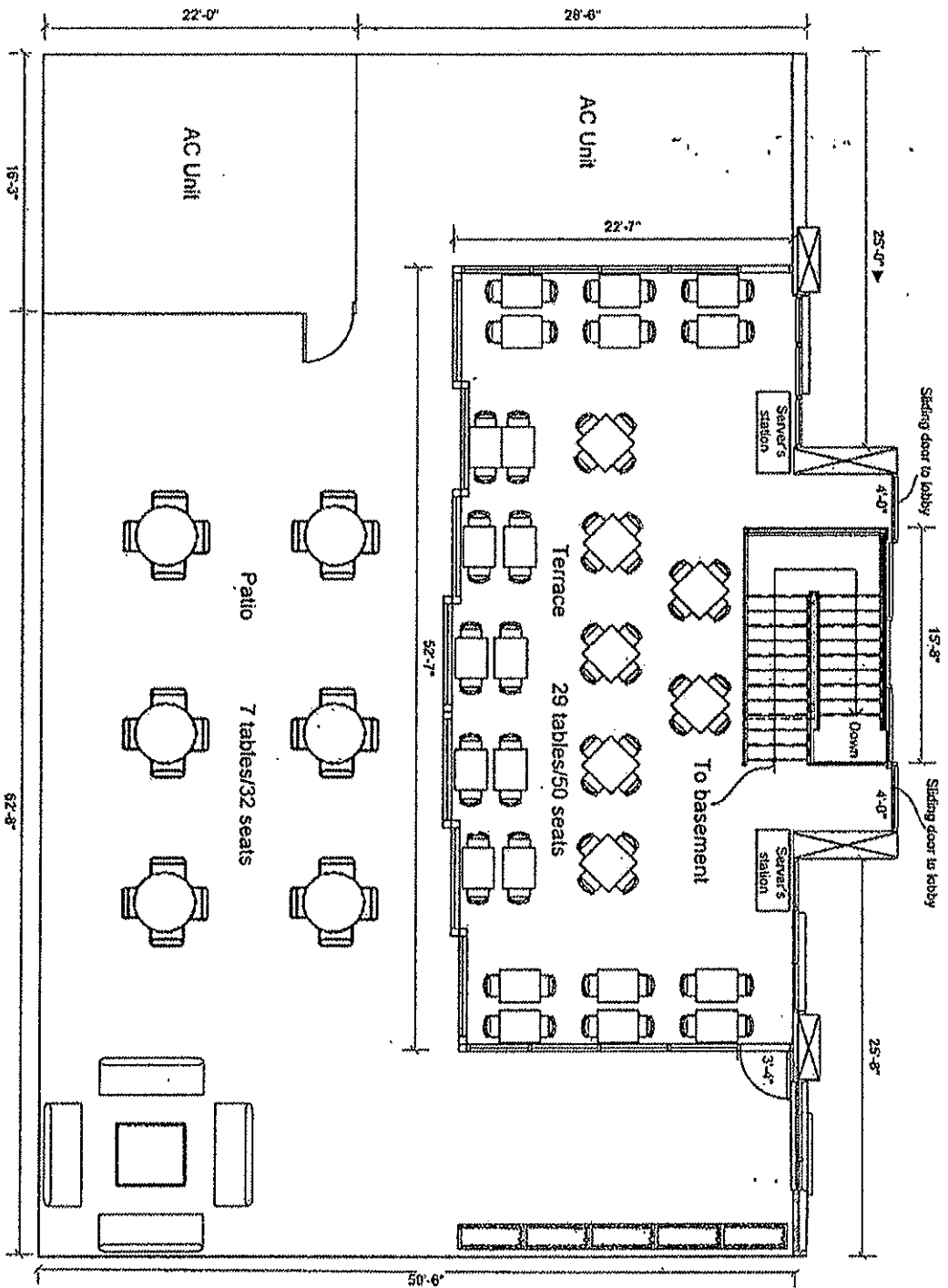


West 36th St.

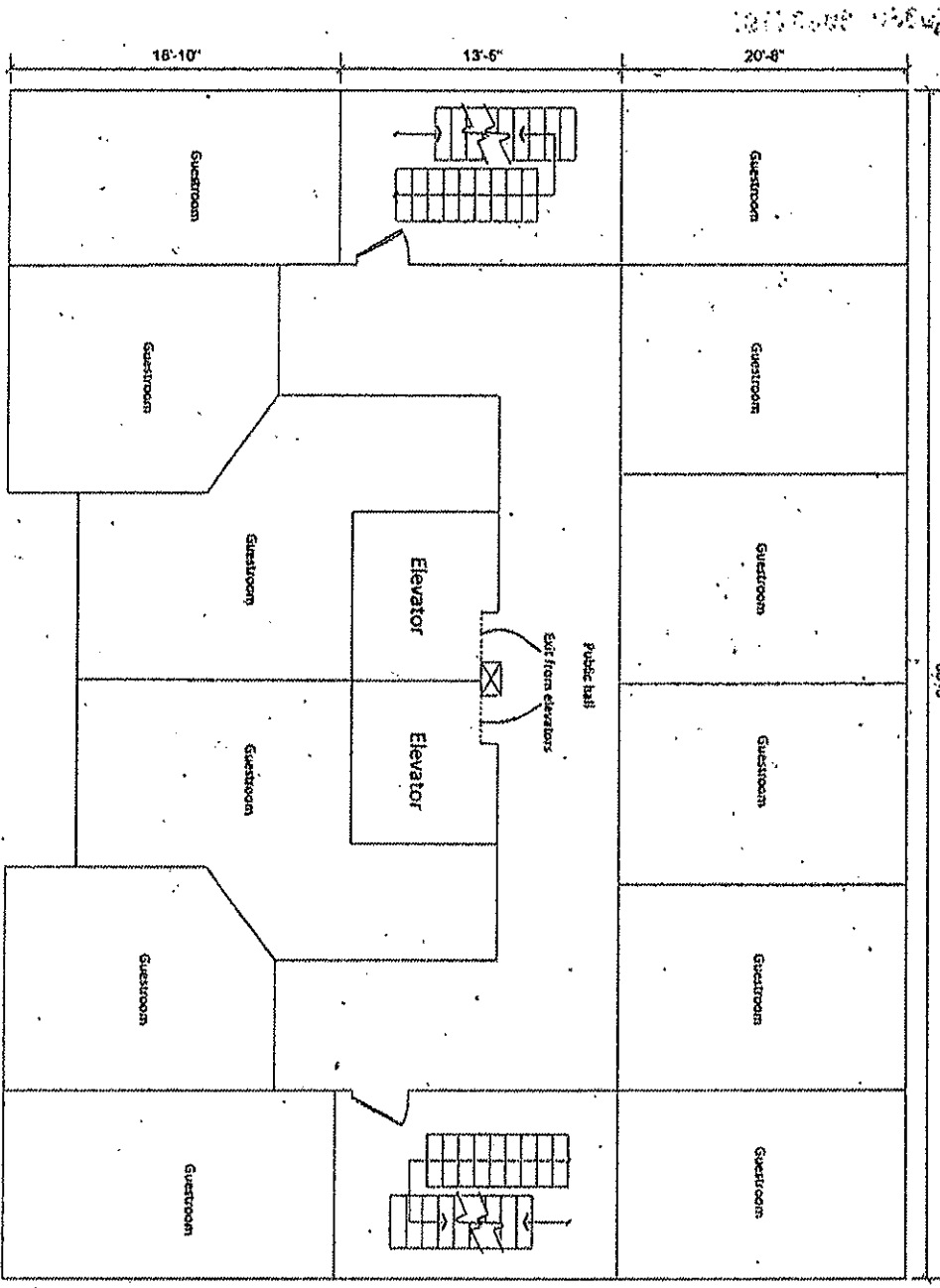
INTERIOR DIAGRAM
 KITCHEN & BASEMENT
 341 W. 36th St. Hotel
 341-343 W. 36th St.
 New York, NY.
 April 21, 2011
 NOT TO SCALE



INTERIOR DIAGRAM
1st FLOOR - LOBBY
341 W. 36th St. Hotel
341-343 W. 36th St.
New York, NY
April 21, 2011
NOT TO SCALE

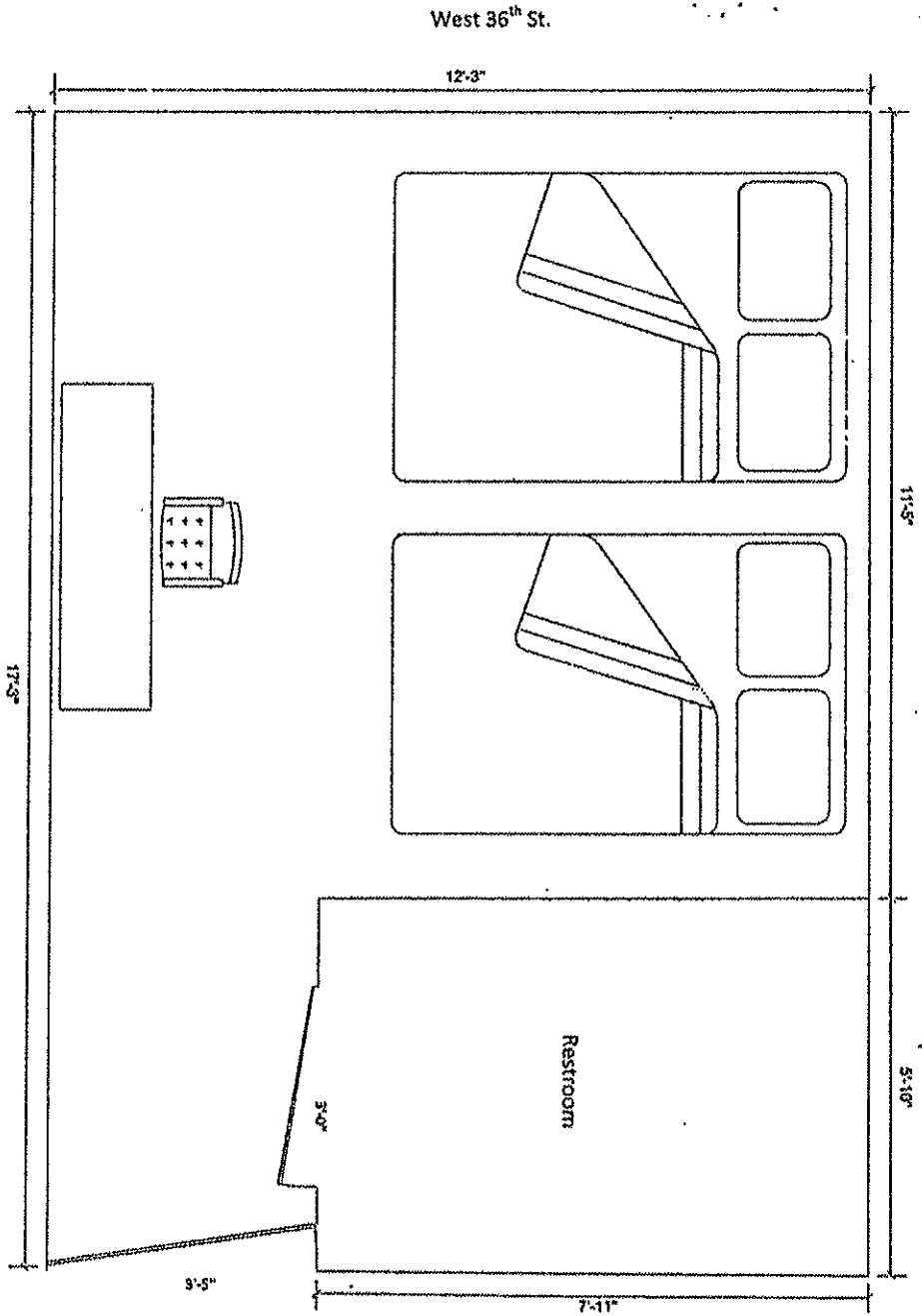


INTERIOR DIAGRAM
 1st FLOOR - TERRACE & PATIO
 341 W. 36th St. Hotel
 341-343 W. 36th St.
 New York, NY
 April 21, 2011
 NOT TO SCALE

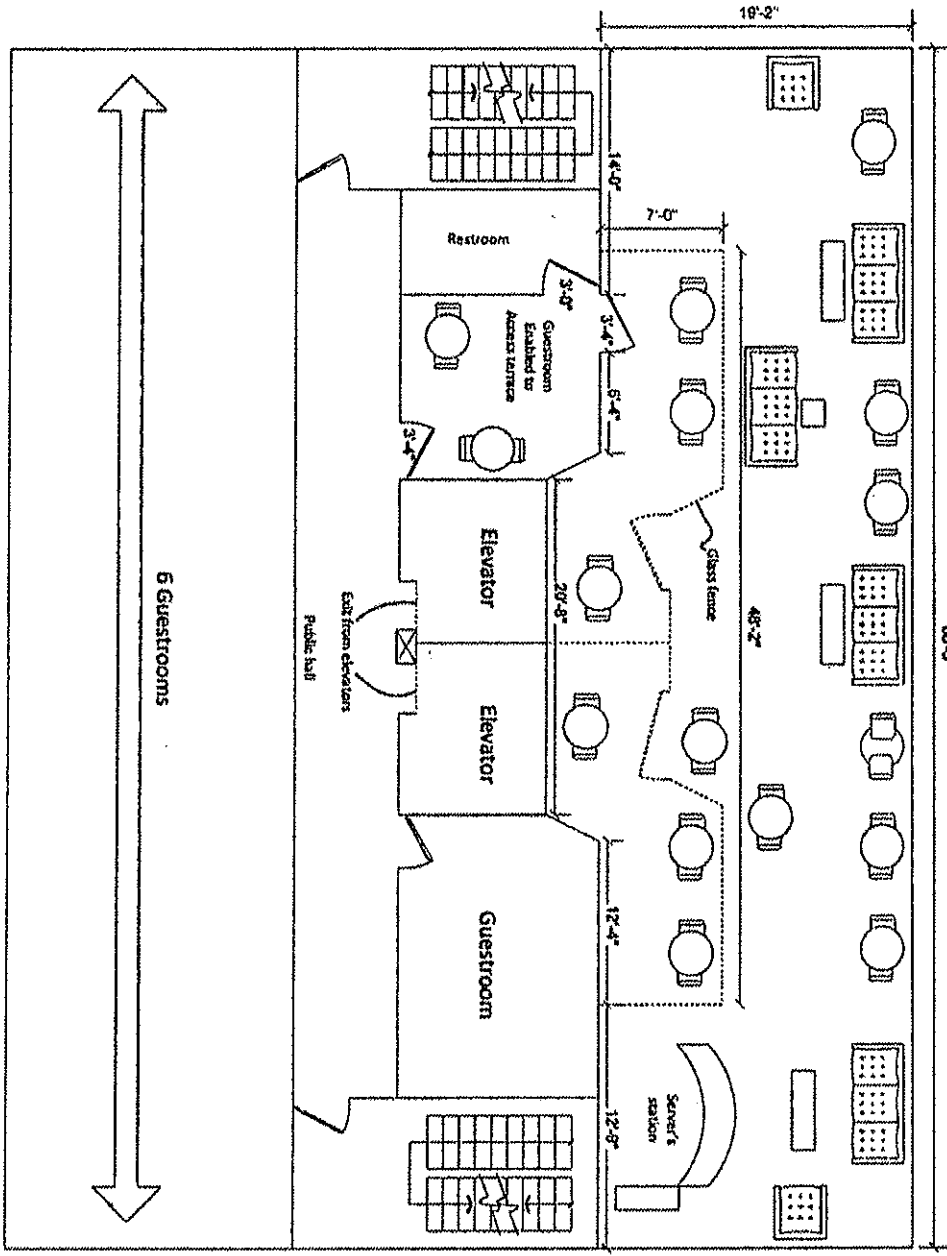


West 36th St.
88'-5"

INTERIOR DIAGRAM
TYPICAL FLOOR
341 W. 36th St. Hotel
341-343 W. 36th St.
New York, NY
April 21, 2011
NOT TO SCALE



INTERIOR DIAGRAM
 TYPICAL GUEST ROOM
 341 W. 36th St. Hotel
 341-343 W. 36th St.
 New York, NY
 April 21, 2011
 NOT TO SCALE



INTERIOR DIAGRAM
 10th FLOOR - TERRACE
 341 W. 36th St. Hotel
 341-343 W. 36th St.
 New York, NY
 April 21, 2011
 NOT TO SCALE

GO!

Now Serving: 16108 Menus for New York City Restaurants



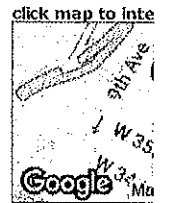
Home > [Midtown South / Chelsea](#) > [West 30's](#) > Greenhouse 36

Similar and Nearby Restaurants

- fabrick
- The Liberty
- Gallow Green
- Foragers Table
- Cookshop
- Bathub Gin
- Natural Gourmet Institute
- Greensquare Tavern
- No. 8
- The Tippler

Greenhouse 36

\$\$ American (New), Local/Organic, Tapas
 341 W 36th St, New York 10018
 (Btwn 8th & 9th Ave)
 (646) 329-3210



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- Menu
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ADVERTISING

A1

Breakfast

Served With Your Choice Of Whole Wheat, Seven Grain, And White Toast.

Continental Breakfast choice of two: pastry, yogurt, or whole fruit served with juice and coffee.	16.00
The American Breakfast three cage-free eggs prepared to order, grilled organic tomato, choice of breakfast meat and chef's potato of the day	17.00
Honey Roasted Ham And Gruyere Omelet cage-free eggs, humanely raised niman ranch ham, gruyere cheese, chef's potato of the day and grilled organic tomato	18.00
Cage-Free Egg White Omelet cage-free eggs, roasted tomatoes and fresh basil	19.00

Breakfast Specialties

Lox And Bagel thin-sliced spruce point smoked salmon, toasted bagel, organic tomato, capers, red onion, cream cheese and lemon wedge	17.00
Midtown Challah French Toast challah french toast with rosemary infused maple syrup, caramelized banana	18.00

A La Carte Items

Chilled Juices fresh-squeezed orange, grapefruit, cranberry, apple or pineapple.	5.00
Coffee Or Tea	5.00
Espresso	4.00
Cappuccino	6.00
Skim Or 2% Milk	4.00
Soy Milk	4.00
Low Fat Yogurt	7.00
Steel Cut Oatmeal	7.00

Applewood Smoked Bacon	6.00
Organic Pork Sausage	6.00
Potato Of The Day	5.00
Toasted Bagel And Cream Cheese	7.00
Cold Cereal	7.00
One Cage Free Egg	5.00

Tapas - Small Plates

Spinach And Artichoke Dip with flat bread chips	10.00
Crispy Calamari served with spicy marinara and citrus aioli	11.00
Grilled Hanger Steak with chimichurri sauce and fried potatoes	12.00
Buffalo Chicken Wings served with maytag blue cheese dipping sauce	12.00
Garlic Shrimp farm raised blackened shrimp sautéed in a garlic sauce with warm artisanal bread	12.00
Crab Cakes fresh maryland crab with roasted red pepper aioli, and a cucumber wasabi dip	13.00

Soups, Salads And Sandwiches

Soup Du Jour ask you server for today's soup selection	8.00
Organic Mixed Field Greens served with sliced avocado, organic yellow pear tomatoes, and meyer lemon vinaigrette	11.00
Hearts Of Organic Romaine Salad with augusta caesar dressing, garlic croutons and tuscan pecorino cheese	11.00
Grilled Vegetable And Hummus Cheddar Jalapeno Wrap organic zucchini, eggplant, red peppers, garlic hummus	12.00
Greenhouse 36 Turkey Club apple wood bacon, leaf lettuce, tomatoes on sourdough	13.00
Free Range Chicken Queso Burger salsa cruda, guacamole, provolone, ciahatta bun	14.00
Scared Day Boat Yellow Fin Tuna Loin Wrap organic greens, hot house cucumbers, tomato, lemon aioli	15.00
Grass Fed 8 Oz. Beef Burger aged new york cheddar cheese	14.00
Grass Fed 8 Oz. Beef Burger bacon, mushrooms, avocado for	1.50

Entrées

New York Strip 12 oz. certified angus, pinot noir reduction, french fries	29.00
Grilled Free Range Garlic Chicken Breast wild mushrooms, hercy sauce, garlic mashed potatoes	18.00
Angel Hair Pasta With Grilled Gulf Shrimp tri-colored peppers, bermuda onions, spicy organic white wine sauce	18.00
Almond Crusted Salmon garlic swiss chard, amaretto liqueur glaze, mashed potatoes	21.00

Desserts \$9

Warm Macintosh Apple Crumble vanilla bean ice cream
Chocolate Truffle Cake caramelized hazelnuts and raspberry coulis
New York Style Cheesecake seasonal berry compote

Appetizers

- Soup Du Jour** ask you server for today's soup selection
- Organic Mixed Field Greens** avocado, yellow pear tomatoes, lemon vinaigrette
- Hearts Of Organic Romaine Salad** caesar dressing, garlic croutons, pecorino cheese

Entrees

- Grilled Hanger Steak** 10 oz. certified angus, pinot noir reduction, french fries
- Free Range Garlic Chicken Breast** artichoke hearts, chipotle, tomato mashed potatoes
- Pasta Du Jour** ask your server for today's special

Desserts

- Warm Macintosh Apple Crumble** vanilla bean ice cream
- Molten Chocolate Lava Cake** caramelized hazelnuts and raspberry coulis
- New York Style Cheesecake** seasonal berry compote
- Coffee, Tea**

Desserts

- Warm Organic Macintosh Apple Crumble** with cinnamon ice cream 8.00
- Chocolate Truffle Molten Cake** with berry coulis 9.00
- New York Style Lemon Cheesecake** with seasonal berry compote 8.00

Coffee, Espresso & Cappuccino

- Coffee** 4.00
- Espresso** 5.00
- Cappuccino** 6.00

Specialty Coffees \$10

- Irish Coffee** irish whiskey, sugar cubes, whipped cream, coffee, topped with crème de mente
- Mexican Coffee** kahlua, coffee, whipped cream
- Spanish Coffee** tia maria, rum, coffee, whipped cream

Specialty Cocktails

- Winters Kiss** wild turkey, cinnamon spice simple syrup, lemon juice, apple cider 10.00
- Cucumber Thyme** crop cucumber vodka, thyme simple syrup, lime juice, muddled cucumber 10.00
- Tangerine Marmalade Manhattan** makers mark, lime, tangerine marmalade, sweet vermouth, bitters 12.00
- Gin Ginger Sage** canton, gin, simple syrup, lime juice, sage leaves 10.00
- Greenhouse 36 Side Car** el mayor tequila, grand mariner, lime juice, cinnamon sugar rim, honey 16.00
- Good Morning Mary** crop tomato vodka, jalapeño infused syrup, lemon juice, splash v8 12.00
- Mojito** fresh mint, sugar, lime juice, light rum 12.00

Alice In Wonderland amaretto, grand marnier, southern comfort	14.00
Mai Tai light rum, crème de almond, triple sec, sweet and sour, pineapple juice, myers dark rum	14.00

Breakfast Plated Menu

Includes Chilled Juice, Coffee, Decaffeinated Coffee And Select Teas

All American Breakfast cage free eggs scrambled or prepared omelet style, with apple smoked bacon or organic maple sausage links and breakfast potatoes	18.00
Eggs Benedict cage free poached eggs on english muffin with niman ranch ham, hollandaise sauce, and breakfast potatoes	24.00
Lox And Bagels served with capers, sliced tomatoes, thin-sliced red onions, lettuce, and your choice of low fat or regular cream cheese	22.00
French Toast thick cut challah french toast with apple smoked bacon and real maple syrup	19.00

Breakfast Buffet Menu

Per Person. Includes Chilled Juice, Coffee, Decaffeinated Coffee And Select Teas

Continental Breakfast house baked fruit danish, croissant, low fat muffins and fruit salad	19.00
American Buffet cage free scrambled eggs, organic maple sausage, apple smoked bacon, breakfast potatoes, grilled tomatoes, house baked croissants, and fruit salad	24.00
Midtown Breakfast Bar fruit salad, selection of homemade pastries, muffins, fruit nut bread, assorted low fat yogurts, bare naked granola and sundried cherries	20.00

Popular Additions To Our Breakfast Buffet

Per Person

Southwest Breakfast Wraps peppers, onions, chorizo, black beans, cheddar cheese, salsa, green onions	8.00
Croissant Egg And Cheese Sandwich house baked croissant filled with cage free scrambled eggs, and monterey jack cheese	7.00

Hot Appetizers

Per Person

Wild Mushroom Risotto truffle butter and asparagus tips	14.00
Meatballs In A Spicy Tomato Sauce basil pesto, whipped potatoes, and roasted tomato vinaigrette	16.00
Jumbo Lump Crab Cake saffron aioli and daikon radish sprouts	14.00

Hot Soups

Per Person

Tomato Basil with goat cheese crouton	8.00
Black Bean And Tomato Salsa	8.00
Tequila Spiked Chicken	8.00
Lobster Bisque with herbed croutons	9.00

Salads

Per Person. Appetizer / Entree

Caesar Salad organic hearts of romaine with garlic croutons, asiago cheese, newman's own caesar dressing	7.00 12.00
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Greenhouse Salad haricot vert, artichokes, grape tomatoes, oil cured black olives, purple and fingerling potatoes with mustard provincial dressing	7.00 12.00
Heirloom Tomato And Mozzarella Salad up state new york organic heirloom tomato slices, with fresh mozzarella and basil, drizzled with evo and balsamic glaze	8.00 14.00
Asparagus Grapefruit And Pistachio Salad organic asparagus, grapefruit sections and toasted pistachios with meyer lemon vinaigrette	8.00 14.00
36th Street Salad organic mesclun greens with hot house grape tomatoes, drizzled with lemon basil vinaigrette	10.00 6.00

Midtown Sandwich Selection

Per Person

Honey Roasted Ranch Ham honey roasted niman ham with aged new york cheddar, provencal mustard and red oak lettuce on a butter croissant	18.00
Roasted Hanger Steak rosemary roasted flank steak, caramelized onion, sweet peppers on a toasted french baguette	19.00
Roasted Pesto Marinated Seasonal vegetables served with fresh mozzarella in a jalapeño cheddar wrap	16.00
Seared Line-Caught Yellowfin tuna loin with watercress, hot house cucumbers, tomato and lemon aioli in a spinach wrap	18.00

Hot Entrees

Per Person. Includes Warm Rolls, Butter, Iced Tea, Coffee, Decaffeinated Coffee And Water

Herb Roasted Organic Chicken pommery mustard, white wine sauce with chef selection of seasonal vegetables and roasted garlic and au gratinee potatoes	21.00
Farm Raised Salmon pistachio crusted and citrus beurre blanc with chef selection of seasonal vegetables and herb roasted new potatoes	22.00
Grilled Hanger Steak topped with sweet peppers and caramelized vidalia onions with chef selection of seasonal vegetables and shoe string fries	23.00
Cavatelli With Sundried Tomato Pesto grilled seasonal vegetables and asiago cheese	19.00

Buffet Menus

Per Person. Served With, Warm Rolls, Butter, Iced Tea, Coffee, Decaf. Coffee And Water

Little Italy Buffet caesar salad, white bean salad, tomato mozzarella salad, garlic roasted chicken breast with sundried tomato lemon sauce, sweet italian sausage & broccoli casserole, with garlic bread, focaccia, grissini bread, and mini italian pastries and tiramisu	23.00
Manhattan Deli tomato basil soup with herbed goat cheese on crouton, seasonal mixed greens with balsamic vinaigrette, pasta salad, german potato salad, ham and new york state cheddar cheese croissant sandwich, house baked turkey breast with havarti cheese on stiroto, sliced roast beef with fontina cheese on demi baguette, with tray of sliced beefsteak tomatoes, red oak lettuce, kosher dill pickles, sweet red onions, marinated olives, new york lemon cheesecake with seasonal berry compote	26.00
36th Street Hearty Fare mixed green salad with herbed vinaigrette dressing, garlic roasted chicken breast with field mushroom au jus, sautéed spinach, au gratinee, chocolate brioche pudding with whipped cream	28.00
Fulton Street Catch line caught tuna niçoise salad with balsamic vinaigrette dressing, little neck clams sautéed with vermouth, leeks, chard tomatoes, grilled salmon with lemon dill butter, chef's selection of seasonal vegetables, herb roasted new potatoes, and macintosh apple crumble with cinnamon ice cream	32.00

Dessert Selections \$8

Per Person

Chocolate Brioche Pudding with caramelized hazelnuts and raspberry coulis
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New York Lemon Cheese with seasonal berry compote

Macintosh Apple Crumble with cinnamon ice cream

Morning Coffee A La Carte Breaks

Per Person

Assorted Muffins, Danish Pastries, Croissants	5.00
Sliced Seasonal Fruits Salad	6.00
Bowl Of Whole Fresh Fruit	2.00
Yogurt Parfaits With Granola	6.00
Assorted Individual Dannon Yogurts	4.00
Bagels With Assorted Cream Cheeses	5.00
Sliced Norwegian Smoked Salmon	9.00

Beverages

Per Person

Freshly Brewed Coffee, Decaffeinated Coffee And Assorted Teas	7.00
Assorted Soft Drinks	5.00
Assorted Mineral Waters	5.00
Individual Chilled Juices	5.00

Street Breaks

Morning In Midtown coffee cakes, assorted cookies, fresh fruit salad, berries with whipped cream freshly brewed coffee, decaffeinated coffee, select tea's with lemon, honey orange, apple and cranberry juices	16.00
Madison Square Break brownies, assorted cookies, candy bars, whole fruit, freshly brewed coffee, decaffeinated coffee, selection of tea's with lemon, honey, assorted sodas	15.00
Fruit Fun fruit salad with sun dried cherries, raspberry - lemon loaf, chocolate covered strawberries, freshly brewed coffee, decaffeinated coffee, select tea's with lemon, honey, yogurt smoothies, lemonade	18.00
The Green House Break low fat yogurts, berries, trail mix, oatmeal granola bars, bran and blueberry muffins, bottled mineral waters, freshly brewed coffee, decaffeinated coffee and assorted teas	15.00

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Google Maps 346 W 36th St

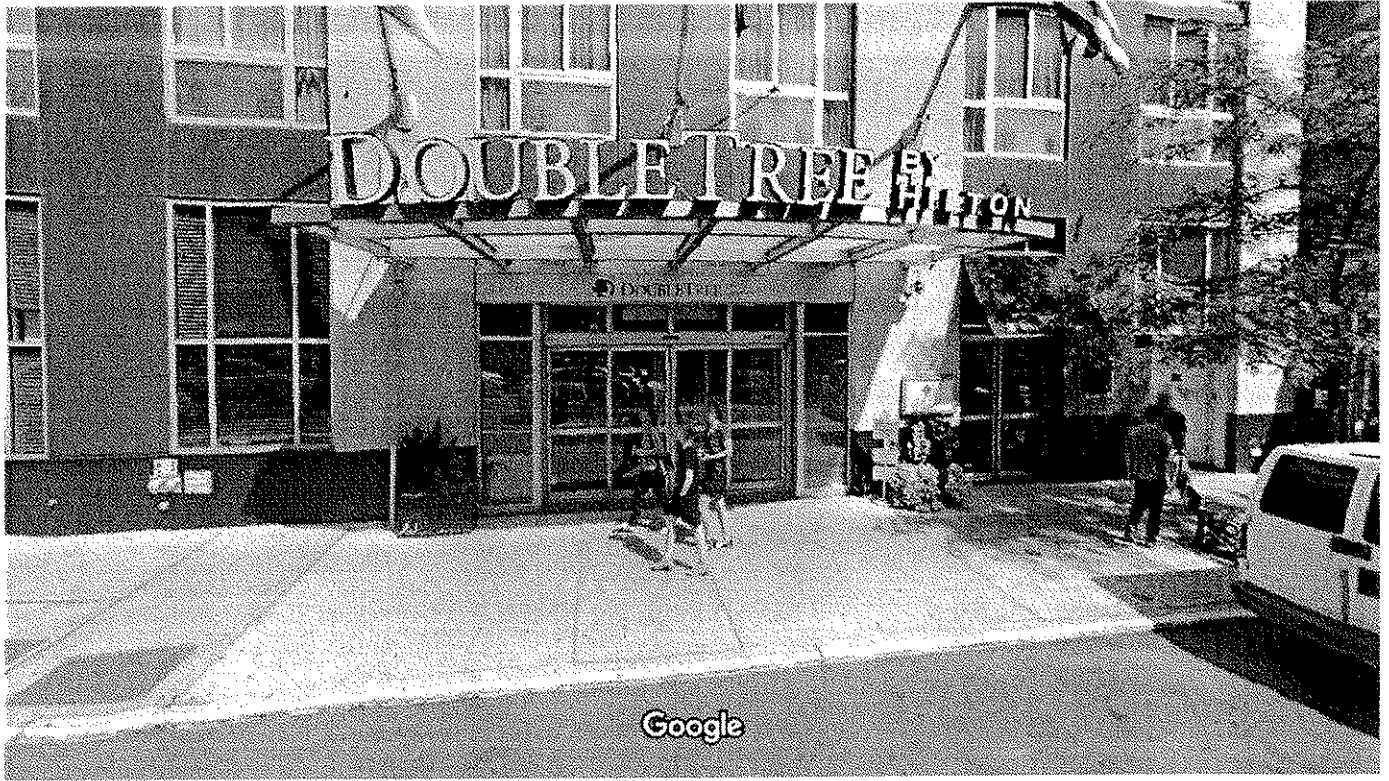


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New York

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