

10 WEST 2023 CATERING MENU

BREAKFAST





10 WEST À LA CARTE BREAKFAST.....\$54.99 PP

(Maximum 9 Guests)

Daily selections from our à la carte menu

10 WEST SWEET STARTS.....\$15.99 PP

(Minimum charge of 5 Guests)

- Assorted Breakfast Pastries and Croissants
- Fresh Squeezed Orange Juice
- Starbucks Coffee, Decaffeinated Coffee, Teavana Teas

10 WEST CONTINENTAL BREAKFAST.....\$21.99 PP

(Minimum charge of 5 Guests)

- Mini Bagels, Breakfast Pastries, Croissants
- Fruit Preserves, Butter, Cream Cheese
- Greek Yogurt Parfaits, House-Made Granola, Berries
- Seasonal Sliced Fruit and Berries
- Fresh Squeezed Orange Juice, Grapefruit Juice, Infused Water
- Starbucks Coffee, Decaffeinated Coffee, Teavana Teas

10 WEST TRIBECA BREAKFAST.....\$22.99 PP

(Minimum charge of 5 Guests)

- Steel-Cut Irish Oatmeal, Dried Fruits, Toasted Almonds
- Smoked Salmon with Capers and Red Onions
- Mini Bagels, Breakfast Pastries, Croissants
- Fruit Preserves, Butter, Cream Cheese
- Greek Yogurt Parfaits, House-Made Granola, Berries
- Seasonal Sliced Fruit and Berries
- Fresh Squeezed Orange Juice, Grapefruit Juice, Infused Water
- Starbucks Coffee, Decaffeinated Coffee, Teavana Teas

10 WEST HEALTHY START.....\$21.99 PP

(Minimum 5 Guests)

- Low-Fat Strawberry and Vanilla Yogurt Parfaits
- Low-Fat Wholesome Mini Muffins
- Assorted Cold Cereals with Whole Milk and Skim Milk
- Steel-Cut Irish Oatmeal, Dried Fruits, Toasted Almonds
- Seasonal Sliced Fruit and Berries
- Fresh Squeezed Orange Juice, Grapefruit Juice, Infused Water
- Starbucks Coffee, Decaffeinated Coffee, Teavana Teas



10 WEST LIBERTY BREAKFAST BUFFET.....\$33.99 PP

(Minimum charge of 10 Guests)

Please Select Four:

- Organic Scrambled Eggs
- Egg White Frittata with Spinach and Onions
- Applewood Smoked Bacon
- Turkey Sausage
- Pork Sausage
- Roasted Home Fries
- Potato Pancakes
- Buttermilk Pancakes
- Mini Sausage and Egg Sandwich
- Roasted Seasonal Vegetable
- Steel-Cut Irish Oatmeal
- Greek Yogurt Parfaits, House-Made Granola, Berries

Services Include:

- Seasonal Sliced Fruit and Berries
- Smoked Salmon with Capers and Red Onions
- Mini Bagels, Breakfast Pastries, Croissants; Cream Cheese, Butter, Preserves
- Fresh Squeezed Orange Juice, Grapefruit Juice, Infused Water
- Starbucks Coffee, Decaffeinated Coffee, Teavana Teas

Menu selections must be made three days prior, otherwise it will be Chef's choice.

10 WEST BEVERAGES AND OTHER OPTIONS

(Minimum 5 Guests)

Starbucks Coffee, Decaffeinated Coffee, Teavana Teas, and Bevi Water	\$8.59 PP
Assorted Sodas and Seltzer Water	\$4.59 PP
Fresh Squeezed Orange or Grapefruit Juice	\$3.99 PP
Bevi Water.....	\$2.99 PP
Steel-Cut Irish Oatmeal with Dried Fruits, Toasted Almonds.....	\$8.99 PP
Fruit and Yogurt Smoothie.....	\$7.55 PP
NY Mini Bagels, Cream Cheese.....	\$6.20 PP
Seasonal Sliced Fruit and Berries.....	\$7.59 PP
Whole Seasonal Fresh Fruit.....	\$3.25 PP
Norwegian Smoked Salmon with Capers and Red Onions.....	\$11.99 PP
Greek Yogurt Parfait with Berries, House-Made Granola.....	\$7.59 PP
Individual Yogurt Cups	\$2.50 PP
Premium Granola and Energy Bars.....	\$5.99 PP



v – vegetarian gf* – gluten-free df – dairy-free n – contains nuts vg – vegan (no animal products including dairy)
 *Ingredients are gluten-free but made in a non-gluten-free facility. Inform Catering Department of severe allergies

LUNCH





10 WEST À LA CARTE LUNCH.....\$69.55 PP

(Maximum 12 Guests; set menu available for over 12 Guests)

Choose from our daily selections on our à la carte menu

Starbucks Coffee, Decaffeinated Coffee, Teavana Teas

10 WEST SANDWICH LUNCH BUFFET.....\$30.99 PP

DINNER.....\$39.99 PP

(Minimum 5 Guests)

Services Include:

- Chef's Selection of Four Sandwiches
- Baby Field Greens with Cherry Tomatoes and Cucumbers, Balsamic Vinaigrette
- Sliced Fruit and Berries
- Assorted Bags of Chips
- Freshly Baked Cookies and Brownies
- Starbucks Coffee, Decaffeinated Coffee, Teavana Teas
- Assorted Soda, Seltzer, and Bevi Water

10 WEST ARTISANAL GOURMET SANDWICH BUFFET....\$39.99 PP

(Minimum 10 Guests)

DINNER.....\$45.99 PP

Services Include:

- Chef's Selection of Four Sandwiches
- Baby Field Greens with Cherry Tomatoes and Cucumbers, Balsamic Vinaigrette
- Executive Salad of the Day
- Assortment of Macaroons
- Seasonal Sliced Fruit
- Freshly Baked Cookies and Brownies
- Starbucks Coffee, Decaffeinated Coffee, Teavana Teas
- Assorted Soda, Seltzer, and Bevi Water

10 WEST SIMPLY BOWLS SALAD.....\$49.99 PP

(Minimum 8 Guests)

- Components to Two Salads (Caesar, Greek, or Baby Green)
- Choice of Two Proteins – Herb Chicken, Lemon Shrimp, Pesto Salmon, or Quinoa
- Assorted Artisanal Breads and Rolls
- Seasonal Sliced Fruit and Berries
- Fresh Baked Cookies and Brownies
- Starbucks Coffee, Decaffeinated Coffee, Teavana Teas
- Assorted Soda, Seltzer, and Bevi Water

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AMBIENT LUNCH BUFFET.....\$55.99 PP

(Minimum 10 Guests)

Choice of Two Specialty Salads, Choice of Two Main Dishes

Please Select Two Specialty Salads

- Quinoa with Arugula, Black Beans, Diced Tomatoes, Roasted Corn, Cilantro, Avocado, Cilantro-Lime Vinaigrette – gf, vg
- Baby Kale Salad with Carrots, Cucumber, Peppers, Cranberries, and Citrus Vinaigrette – gf, vg
- Quinoa Salad with Sweet Corn, Jalapeños, Onions, Cilantro, Toasted Pumpkin Seeds, and Agave-Lime Vinaigrette – gf, vg
- Soba Noodle Salad with Edamame, Watermelon Radish, Sesame, and Ginger Vinaigrette - vg
- Caesar Salad with Romaine Lettuce, Parmesan Cheese, and Herbed Croutons
- Roasted Beet and Herb Salad with Wild Arugula, Roasted Fennel, Orange Segments, and Red Wine Vinaigrette Dressing – gf, vg

Choice of Two Main Dishes

- | | |
|------------------------------------|----------------------------------|
| - Herb-Crusted Chicken Breast - gf | - Chimichurri Flank Steak – gf |
| - Wild-Caught Atlantic Salmon - gf | - Lemon Herb Grilled Shrimp - gf |
| - Grilled Beef Tenderloin - gf | - Cajun Crusted Tuna |

Services Include:

- Arcadian Greens with English Cucumbers, Heirloom Tomatoes, and Balsamic Dressing - gf
- Assorted Artisanal Bread Rolls
- Assorted Macarons
- Seasonal Sliced Fruit
- Freshly Baked Cookies and Brownies
- Starbucks Coffee, Decaffeinated Coffee, Teavana Teas
- Assorted Soda and Bevi Water

Menu selections must be made three days prior; otherwise it will be Chef's choice.



HOT AND COLD LUNCH OR DINNER





LUNCH.....\$62.99 PP

DINNER.....\$77.99 PP

Three Business Day Notice Required

Hot buffets and events over 50 guests will render a \$200 staffing charge

Additional staffing fee will apply to all functions with an end time after 8:00 PM

We strive to source our ingredients from local farms and artisans; in doing so, our menus change based on local availability.

(Minimum 10 Guests for dinner)

SPECIALTY COLD PLATTERS

Please Select Two Salads

- ARUGULA SALAD—with Shiitake Mushrooms and Sherry Vinaigrette – gf, vg
- ASIAN NOODLE SALAD—with Hoisin Sauce - v
- ASPARAGUS WITH ROASTED PEPPERS—and Shaved Parmesan Cheese - v
- BABY ARUGULA SALAD—with Bocconcini, Roasted Peppers, and Balsamic Vinaigrette – gf, v
- BABY SPINACH SALAD—with Feta Cheese, Pomegranate Seeds, Pine Nuts, and Citrus Vinaigrette – gf, v
- FENNEL AND SPINACH SALAD—with Orange Segments – gf, vg
- GREEK SALAD—with Feta Cheese, Red Onions, and Cucumbers – gf, v
- HARICOT VERT SALAD—with Red Potatoes and Mushrooms – gf, vg
- SWEET CHILI-GLAZED ORGANIC TOFU—with Sesame Seeds - vg

- KALE SALAD WITH PINE NUTS—with Butternut Squash, Cranberries, and Champagne Vinaigrette – gf, vg
- KALE CAESAR SALAD—with Asiago Cheese, Tomatoes, Radishes, and Caesar Dressing
- MOROCCAN COUS COUS SALAD—with Almonds and Dried Fruits - vg
- MOZZARELLA CAPRESE—with Heirloom Tomatoes, Basil, and Extra Virgin Olive Oil –gf, v
- EDAMAME AND CORN SALAD—with Radish and Ginger Vinaigrette – gf, vg
- SPINACH SALAD WITH BLUEBERRIES—with Crumbled Goat Cheese, Walnuts, and Citrus Vinaigrette – gf, v
- WATERCRESS SALAD WITH BARTLETT PEARS—with Roquefort Cheese – gf, v
- BABY GREENS—with English Cucumbers, Heirloom Tomatoes, and Balsamic Dressing – gf, vg

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HOT ENTRÉES

Please Select Two

- CHILI-RUBBED FLANK STEAK—with Patty Pan and Baby Carrots - gf
- CHIPOTLE-RUBBED SALMON—with Sweet Corn Relish
- FILET OF BEEF—with Caramelized Onions and Sautéed Asparagus - gf
- GRILLED CHICKEN—with Roasted Peppers and Olives - gf
- GRILLED SWEET CHILI-GLAZED SALMON—with Asparagus and Patty Pan
- HERB-CRUSTED BREAST OF CHICKEN—with Olives, Tomatoes, and Fennel - gf
- JUMBO SHRIMP—with Roasted Peppers, Tomatoes, Red Onions, and Cilantro Lime Vinaigrette - gf
- GRILLED PORTOBELLO STEAKS—with Roasted Peppers – gf, vg
- PEPPER CRUSTED AHI TUNA LOIN—with Tomatoes and Haricots Verts - gf
- SEARED SALMON—with a Medley of Garden Vegetables - gf
- TARRAGON ROASTED CHICKEN BREAST—with Roasted Tomatoes - gf

ALL BUFFETS INCLUDE:

- Arcadian Greens with Balsamic Vinaigrette – gf, vg
- Basket of Assorted Breads
- Miniature Pastries and Macarons
- Freshly Baked Cookies and Brownies
- Seasonal Sliced Fruit
- Starbucks Coffee, Decaffeinated Coffee, Teavana Teas
- Assorted Soda, Seltzer, and Bevi Water

****Kosher options available upon request with 48-hour notice.

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BENTO BOX



BENTO BOX BREAKFAST

Available from 7:00 AM to 11:00 AM

Minimum 5 people

LITE START BENTO BOX.....\$30.00 PP

- Option of locally sourced miniature pastry, muffin or bagel
- Seasonal fresh fruit
- Greek yogurt parfait topped with dried fruit and agave
- Preserves for pastries

SMOKED SALMON BENTO BOX.....\$30.00 PP

- Norwegian smoked salmon
- Miniature bagel with chive cream cheese
- Chopped tomato, red onion, hard boiled egg, cucumber and capers





BENTO BOX LUNCH

*Available from 11:30 AM to 2:30 PM.
Minimum 5 people*

MURRAY'S CHICKEN SANDWICH BENTO BOX.....\$40.00 PP

- Murray's grilled chicken sandwich with heirloom tomato and arugula salad and sundried tomato pesto
- Quinoa salad with roasted local vegetables
- Butter pickle chips
- Seasonal salad
- Fudge brownie

MURRAY'S ROASTED CHICKEN BENTO BOX.....\$40.00 PP

- Murray's roasted chicken with balsamic glaze
- Quinoa salad with roasted local vegetables
- Baby greens with champagne vinaigrette
- Artisan roll and butter
- French macaroon

CHIMICHURRI TENDERLOIN BENTO BOX.....\$40.00 PP

- Sliced tenderloin of beef with chimichurri sauce
- Roasted brussels sprouts, fingerling potatoes and crispy pancetta
- Baby greens with champagne vinaigrette
- Artisan roll and butter
- French macaroon



BENTO BOX AFTERNOON SNACK

*Available from 2:00 PM to 5:30 PM.
Minimum 5 people*

ANTIPASTO BENTO BOX.....\$20.00 PP

- Fresh mozzarella & heirloom tomato salad
- Cured Italian meats (prosciutto, pepperoni, salami)
- Roasted red peppers
- Grilled semolina toast
- Olive tapenade

MEDITERRANEAN BENTO BOX.....\$20.00 PP

- Baba ghanoush
- Roasted red pepper hummus
- Artichoke and olive tapenade
- Baked pita chips
- Fried chickpeas

OFF THE BOARD.....\$20.00 PP

- Aged cheddar
- Boursin cheese
- Smoked gouda
- Swiss cheese
- Dried fruit and candied nuts
- Seasonal jam
- Assorted flatbreads

BENTO BOX AFTERNOON SNACK

Available from 2:00 PM to 5:30 PM.
Minimum 5 people

Mix and Match: Choose any four sweet & salty and healthy items and pair with choice of dip.

SWEET & SALTY.....\$20.00 PP

- Assorted roasted nuts
- Tortilla chips
- Candied walnuts
- Granola bites
- Mini cookies
- Chocolate covered strawberries
- Chocolate covered pretzels
- Cajun trail mix
- Dried fruit and nut mix
- Brownie bites
- Pound cake bites

DIP IT!.....\$20.00 PP

- Roasted red pepper hummus
- Baba ghanoush
- Spinach & artichoke dip
- Olive tapenade
- Mango salsa
- Pico de gallo
- Southwest corn dip
- Guacamole
- French onion
- Black bean tex mex dip

HEALTHY.....\$20.00 PP

- Carrot sticks
- Celery Sticks
- Sliced peppers
- Roasted brussel sprouts
- Cumin roasted cauliflower
- Steamed edamame
- Roasted apples
- Toasted pita chips
- Pretzels





VIRTUAL HAPPY HOUR KITS

VIRTUAL HAPPY HOUR KITS

All kits make approximately 4 servings

Kits need to be ordered two weeks in advance. Virtual boxes are assembled, packaged and shipped from Raleigh Credit Suisse.

Spicy Buffalo Peanuts	\$7.25
Honey Mustard Pretzels	\$8.25
100% Snack Mix	\$7.50
El Bertito's Hurricane	\$12.50
Scent of a Mule	\$15.93
Northbound Train	\$16.23
Counter Culture Coffee Break	\$18.98
Numi Tea Time	\$18.98
Single Serving Coffee/Tea Package	\$10.49
Packaging	\$7.27*
Shipping	\$15.00-\$45.00**

* Standard packaging cost for one kit. Cost may vary for customized kits or if multiple kits are ordered for each participant.

** Home delivery ground shipping. Typically arrives in 2 days. Shipping prices vary by destination and package dimensions/ weight.



SNACKS





(Minimum of 5 guests)

AM SNACK PACK.....\$8.99 PP

- Figgy Pops, Breakfast Bars, and Whole Fruit

PM SNACK PACK.....\$8.99 PP

- Figgy Pops, Energy Bars, and Kettle Corn

MORNING BOOST BREAK.....\$8.99 PP

- Berry Naked Juice Smoothies, Coconut Water, Fresh Berries, Yogurt, and Trail Mix

ENERGY BREAK.....\$12.99 PP

- Assortment of Bottled Freshly Pressed Juices
- Assorted Granola Bars, Assorted Packaged Nuts

MEDITERRANEAN BREAK.....\$14.99 PP

- Hummus with Toasted Coriander and Zaatar
- Fire Roasted Eggplant Baba Ghanoush
- Baby Carrots, English Cucumbers, Celery, Grape Tomatoes
- Marinated Olives
- Starbucks Coffee, Decaffeinated Coffee, Teavana Teas
- Assorted Sodas and Citrus Infused Water

CHIPS & DIPS BREAK.....\$14.99 PP

- Crispy Corn Tortilla Chips
- House Made Guacamole, Tomato Pico de Gallo
- Assorted Sodas and Citrus-Infused Waters

10 WEST SUSHI PLATTER.....\$18.99 PP

- Chef's Selection of Assorted Sushi, Sashimi, and Special Rolls

10 WEST HEALTH BREAK.....\$18.99 PP

- Health Bars
- Whole Fruits
- Daily Green Juice
- Infused Waters
- Bevi Still and Sparkling Waters

10 WEST AFTERNOON TEA SERVICE*.....\$16.99 PP

- Assorted Mini Sandwiches
- Scones, Fruit Preserves, Butter
- Seasonal Berry Tarts
- Teavana Specialty Teas
- Bevi Still and Sparkling Waters

10 WEST SOMETHING SWEET.....\$16.99 PP

- Assortment of Petits Fours
- Macaroons
- Mini Dessert Cups
- Starbucks Coffee, Decaffeinated Coffee, Teavana Teas
- Bevi Water, Soft Drinks

10 WEST BREAK ITEM ADD ONS

MINI ASSORTED NEW ORLEANS BEIGNETS.....\$4.50 PP

One per person

ASSORTMENT OF GLAZED & FROSTED MINI DONUTS.....\$4.50 PP

Two per person

CHOCOLATE DIPPED STRAWBERRIES.....\$5.99 PP

FRESHLY BAKED COOKIES & BROWNIES.....\$5.99 PP

MIXED NUTS & DRIED FRUITS.....\$11.99 PP

PREMIUM BAGS OF INDIVIDUAL CHIPS & PRETZELS.....\$4.99 PP

**1 business days' notice is required*

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10 WEST SEATED OPTIONS





SEATED LUNCH CHEF'S CHOICE OF 1 ENTRÉE.....\$79.05 PP

SEATED LUNCH WITH CHOICE OF 2 ENTRÉES.....\$90.80 PP

Lunch (Minimum 10 Guests)

SEATED DINNER CHEF'S CHOICE OF 1 ENTRÉE*...\$114.40 PP

SEATED DINNER WITH CHOICE OF 2 ENTRÉES*.....\$129.45 PP

Dinner (Minimum 5 Guests)

We strive to source our ingredients from local farms and artisans. In doing so, our menus change based on local availability. Let our Chef create a menu for your event based on that week's harvest and your needs. The selections below are examples of previous menus.

Three business days' notice required.

Alcohol, beer, and wine will be based on consumption.

Events over 50 guests will render a \$200 staffing charge.

Additional staffing fee will apply to all functions with an end time after 8:00 PM.

**Dinners that start past 6 PM will render a \$200 service charge.*

FIRST COURSE

Please Select One Appetizer

- ARCADIAN SALAD—with Pear Balsamic Vinaigrette, Figs, Pine Nuts, and Manchego – gf, v
- WATERCRESS SALAD—with Heirloom Grape Tomatoes, Feta Cheese, Watermelon Radish, and Red Wine Vinaigrette – gf, v
- BURRATA CHEESE—with Crostini, Baby Heirloom Tomatoes, Basil, Balsamic Glaze, and Extra Virgin Olive Oil - v
- SPINACH SALAD—with Pecan Brittle, Gorgonzola, and Champagne Vinaigrette – gf, v
- BABY ARUGULA SALAD—with Sundried Tomatoes, Radicchio, Shaved Pecorino Cheese, and Citrus Vinaigrette – gf, v
- ASPARAGUS SALAD—with Peas, Arugula, Goat Cheese, and Roasted Garlic Herb Vinaigrette – gf, v
- KALE SALAD—with Apples, Mandarin Segments, Candied Walnuts, and Sherry Vinaigrette – gf, vg



MAIN COURSE ENTRÉES

Please Select Two

- PAN ROASTED FRENCH CUT CHICKEN—with Sweet Potato Puree, and Sautéed Spinach - gf
- FILET MIGNON—with Shiraz Reduction, Mashed Potatoes, Broccoli, and Baby Carrots
- LEMON ROSEMARY ROASTED BREAST OF CHICKEN—with Red Marble Potato Hash And Baby Glazed Rainbow Carrots
- PAN-ROASTED SCOTTISH SALMON—with Sautéed Spinach and Roasted Fingerling Potatoes - gf
- PEPPER CRUSTED TUNA—with Haricots Verts, and Celery Root Puree - gf
- MISO MARINATED SALMON—with Ginger-Infused Quinoa, Snow Peas, and Shiitake Mushrooms
- WILD MUSHROOM RAVIOLI—with Butternut Squash, Sage Cream Sauce - v
- PORTOBELLO MUSHROOMS—with Roasted Pepper Coulis, Arugula, Oven Roasted Tomato, and Grilled Vegetables - gf, v
- RIGATONI PASTA—Broccolini, Peppers, and Sun-Dried Tomato Pesto - v
- GRILLED PORK CHOP—with Roasted Sweet Fingerling Potatoes, and Garlic Haricots Verts - gf
- SEARED Jumbo SCALLOPS—Roasted Asparagus, Roasted Red Bliss Potatoes, Citrus Butter - gf
- HERB ROASTED BABY LAMB CHOPS—with Sautéed Baby Kale and White Truffle Mash Potatoes with Rosemary Au Jus - gf

DESSERTS

Please Select One

- RASPBERRY AND VANILLA CHEESECAKE—NY style Cheesecake with a Raspberry Glaze
- TIRAMISU CAKE—Mascarpone Cheese, Whipped Cream, and Coffee Syrup Dusted with Cocoa Powder
- RED BERRY AND MASCARPONE CAKE—Vanilla Cake with Layered Raspberry and Mascarpone Mousse
- BLACK AND WHITE CHOCOLATE MOUSSE—White Chocolate Mousse, Chocolate Cake
- PASSION FRUIT TART—Chocolate Short Dough Filled with Passion Fruit Curd with a Passion Fruit Glaze
- APPLE TARTLET—Butter Short Dough Filled with Almond Cream and Apple
- RASPBERRY MOUSSE CAKE—Vanilla Crème Brûlée Center
- SEASONAL SLICED FRUIT—Freshly Sliced with Mixed Berries
- ASSORTMENT OF PETIT FOURS—Chocolate, Passion Fruit, and Lemon

ALL SEATED MENUS INCLUDE:

- Still and Sparkling Bevi Water, Starbucks Coffee Service, and Dinner Rolls
- Freshly Baked Cookies and Brownies

Menu selections must be made three days prior; otherwise it will be Chef's choice.



COCKTAIL RECEPTION





Three business days' notice required, based on two hours

(Minimum 10 Guests)

10 WEST COCKTAIL RECEPTION WITH PASSED HORS D'OEUVRES

WITH BEER, WINE, SODA, AND BEVI WATER.....	\$61.99 PP
EACH ADDITIONAL HOUR.....	\$19.99 PP
FULL BAR.....	\$73.99 PP
EACH ADDITIONAL HOUR.....	\$22.99 PP

10 WEST PRE-DINNER COCKTAIL RECEPTION (ONE HOUR)

WITH BEER, WINE, SODA, BEVI WATER.....	\$31.99 PP
WITH FULL BAR.....	\$42.99 PP

– Includes Chef's choice of 6 passed hors d' oeuvres

Receptions under 50 guests will render a \$200 staffing charge

Additional staffing fee will apply to all functions with an end time after 8:00 PM

COLD

(Select 3)

- Artichoke, Spinach, and Goat Cheese Spread on a Ficelle - v
- Eggplant and Tomato and Olive Bruschetta Figs and Fontina Cheese - v
- Mushroom and Olive Bruschetta - vg
- Heirloom Cherry Tomato and Fresh Mozzarella Skewer – gf, v
- Roasted Vegetable Caponata with Goat Cheese in a Phyllo Cup - v
- Waldorf Chicken Salad Cup
- Hoisin Chicken with Pineapple Salsa on a Wonton Cup
- Truffled Chicken Salad Cup
- Seared Beef Tenderloin with Sweet Onion Marmalade on a Ficelle
- Ahi Tuna Poké on a Wonton Crisp
- Shrimp Ceviche on a Plantain Chip - gf
- Prosciutto Wrapped Galia Melons - gf
- Shrimp with Cocktail Sauce

HOT

(Select 3)

- Asparagus Roll-up - gf
- Fire Roasted Vegetable Empanada with Cheddar and Pepper Jack Cheese - v
- Assorted Mini Quiche
- Kale and Vegetable Dumpling - v
- Thai Curry Vegetable Samosa - v
- Vegetable Spring Roll with Sweet Chili Sauce - vg
- Chicken and Lemongrass Pot Stickers
- Chicken Empanada with Tomato Salsa
- Chicken Satay with Spicy Peanut Sauce
- Beef Empanada with Cilantro Avocado Cream
- Mini Kobe Beef Burger with American Cheese and Onions
- Filet of Beef Skewers with Red Wine Glaze
- Steak Au Poivre with Oven-Dried Tomato Chutney
- Petite Mini Beef Wellington
- Lamb Skewer with Port Wine Sauce
- Peking Duck Ravioli with Hoisin Sauce
- Pork and Vegetable Pot Stickers
- Pork Belly Skewer
- Chorizo Stuffed Dates Wrapped with Bacon
- Mini Crab Cakes with Chipotle Remoulade
- Scallops Wrapped with Bacon
- Shrimp Maui Spring Roll with Sweet Chili Sauce
- Coconut Shrimp with Mango Dipping Sauce

Menu selections must be made three days prior; otherwise it will be Chef's choice.

BEVERAGES

(must be ordered with food add-ons)

BEER, WINE, AND SODA.....\$20.99 PP

FULL BAR.....\$42.99 PP

- (2 hours)

Receptions under 50 guests will render a \$200 staffing charge.

Additional staffing fee will apply to all functions with an end time after 8:00 PM.

À LA CARTE WINE

(must be ordered with food add-ons)

10W PREMIUM WINE TIER I.....\$41.19 PP
(on consumption per bottle)

10W PREMIUM WINE TIER II.....\$52.49 PP
(on consumption per bottle)

10W PREMIUM WINE TIER III.....\$62.69 PP
(on consumption per bottle)

10W CHAMPAGNE TIER I.....\$50.00 PP
(on consumption per bottle)

10W CHAMPAGNE TIER II.....\$100.00 PP
(on consumption per bottle)

ADDITIONAL INFORMATION

DEDICATED WAITSTAFF AND CREDIT SUISSE STAFFING CHARGES

Dedicated catering services for breakfast, lunch, receptions, dinners, special menus, and breaks additional staffing charges will apply.

WEEKEND CATERING SERVICES AND ADDITIONAL CHARGES

- Additional charges will incur for early and late services outside of business hours.
- Minimum charges will apply to all services under required guest counts and services ordered.
- Additional staffing charges will apply for all weekend catering services.
- Upgraded or specially ordered rental equipment (linen and china) is available at an additional cost. Delivery charges and tax apply.
- A 20% General Conditions Fee will apply to all external functions not billed to an internal Credit Suisse Cost Center.
- Prices are subject to change.

*** KOSHER FOOD AVAILABLE UPON REQUEST WITH ONE
BUSINESS DAY NOTICE REQUIRED**

(Continental Breakfast and Executive Lunch Boxes, Wraps, Entrées, Sandwiches, Deli Plates, and Salads)

CANCELLATION POLICY

End users are free to cancel services free of charges with the following exceptions:

- No charge will be incurred if a service is canceled by 4:00 PM the business day prior for Beverages, AM/PM Breaks, Breakfasts, and Sandwich Lunch Buffets.
- ASAP Services: Services placed for the same day will always incur a cancellation charge if cancelled.
- Weekend Services: No charge will be incurred if reservation is cancelled by 2:00 PM three business days prior. Please be advised that if any external labor or rental services were required, charges will be rendered.
- Conferences and Banquet Services: All inquiries and final service guest counts must be confirmed by 2:00 PM three business days prior to the event date. All revisions will be subject to additional charges.
- Client will be charged for the guarantee or the actual number of guests, whichever is higher. In the event the confirmed guest count decreases by 25% or more, charges may apply. Revisions in guest counts must be confirmed by 2:00 PM three business day prior to the event.
- A 20% General Conditions Fee will apply to all external functions not billed to an internal Credit Suisse Cost Center.
- Additional charges will incur for early and late services outside of business hours.
- Minimum charges will apply to all services under required guest counts and services ordered.
- Prices are subject to change, based on items selected and headcounts. Cancellation charges may apply.

**PLEASE CONTACT THE RESERVATIONS DEPARTMENT
FOR YOUR SPECIAL EVENT INQUIRIES.**

[Email: Reservations.NY@credit-suisse.com](mailto:Reservations.NY@credit-suisse.com)

