

NEW YORK
CITY BAR

Committee Catering Guide 2016



breakfast &

Healthy Start Breakfast

Flax Muffins, Raisins, Bagels and Muffins, Sliced Seasonal Fruit, Freshly Squeezed Orange Juice, Coffee and Tea Service

\$10.00 Per Guest

Breakfast Add On - Yogurt and Granola

Plain Greek Yogurt, Granola and Honey

\$5.00 Per Guest

Breakfast Add On – Miniature Quiche

Please Select Two
Spinach and Goat Cheese
French Ham and Gruyere
Tomato and Basil

\$5.00 Per Guest

Sandwich Lunch

Chef's Selection of Four Sandwiches, 2 Accompaniments (Choose From Below List), Chips, Cookies and Bars, Assorted Soft Beverages, and Waters

\$17.00 Per Guest

Deli Lunch

In-house Roast Beef, Smoked Turkey, Smoked Ham, Grilled Chicken Breast, Tuna Salad
Cheeses – American, Swiss, Provolone, Jack Cheese
Leaf Lettuce, Tomatoes, Pickles, Roasted Peppers, Banana Peppers
Rolls, Ciabatta, Baguette, Wraps
Mayo, Mustard, Honey Mustard,
2 Accompaniments (Choose From Below List), Chips, Cookies and Bars, Assorted Soft Beverages, and Waters
\$29.00 Per Guest

Accompaniments

Green Salad, 2 Dressings
Caesar Salad
Balsamic Roasted Vegetables
Seasonal Grain Salad
Red Bliss Potato Salad
Seasonal Pasta Salad



breaks & snacks

Power Break

Dried Fruit, Nuts, Flaxseed Bars, Berries,
Apple Pomegranate Juice,
Full Beverage Service

\$8.00 Per Guest

Hummus Break

Traditional Chick Pea Hummus, Roasted
Pepper Hummus, Assorted Crisps and Pita
Crisps, Full Beverage Service

\$8.50 Per Guest

Air Popped Popcorn Break

Sweet Caramel Spiced Popcorn,
White Cheddar, Cinnamon Toast,
Full Beverage Service

\$8.00 Per Guest

Cookie Break

FLIK Signature Cookies,
Full Beverage Service

\$8.50 Per Guest

Artisan Cheese and Fruit

A Selection of Local and Imported
Cheeses, Dried Fruits, Nuts,
Crostoni's and Crisps

\$13.00 Per Guest

Afternoon Tea

Scones, Fruit and Berries, Preserves,
Clotted Cream, Full Beverage Service

\$9.00 Per Guest



evenings

Hors D' Oeuvres

Chef's Selection of Four Passed Hors D' Oeuvres for Stationary Display of Artisan Cheese and Fruit

*Includes Labor

\$24.00 Per Guest

Seated Dinner

Pre-Set First Course, Bread, Butter, Plated Entree of Beef, Chicken or Fish, Silent Vegetarian Entrée, Plated or Family Style Desserts, Coffee, Tea

*Includes Labor

\$44.00 Per Guest

Buffet Dinner

Seasonal Green Salad, Two Dressings, Bread, Butter, Two Proteins, Two Accompaniments, Miniature Desserts, Coffee, Tea

*Includes Labor

\$44.00 Per Guest

Customized and Themed Menus
Available Upon Request



evenings

Beverages – Per Guest

Hot and Cold Beverage Service

Coffee, Tea, Decaffeinated Coffee, Canned Soda, Infused Water

\$5.00 Per Guest

Canned & Bottled Soft Beverage

Canned Soda or Bottled Water, Ice, Cups

\$2.25 Per Bottle

Soft Beverage Service

Canned Soda, Infused Water, NYC Bar Snacks
\$2.95 Per Guest

Self Service Beer & Wine

Domestic and Imported Beer, House Wines, Soft Drinks, NYC Tap Water

\$12.00 Per Guest

Self Service Full Liquor Bar

Domestic and Imported Beer, House Wines, Spirits, Soft Drinks, NYC Tap Water

\$16.00 Per Guest

Beverages must be ordered for head count present at each meeting



information

For all inquiries, please contact:

Frank Carlisi
General Manager of Food Service
events@nycbar.org
212.382.6637

Timing:

Please place all catering orders 48 hours prior to your event. Last minute food service may be provided at the discretion of the General Manager of Food Service. Last minute fees may be incurred.

Staffing:

Our normal charges include the set-up, delivery, and pick-up of all orders. If you wish to have professional wait staff present for your function, including bartenders or butlers, the cost is \$200 per staff member for a reception or dinner. For staff requests made 48 hours prior to the event, there is a late processing fee.

Kosher Meals:

We may provide Kosher meals upon request. Please allow 48 hours advance notice for Kosher food.

Allergens:

Please alert the food service team of any food allergies, as not all ingredients are listed on the menu. Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.