

NEW YORK
CITY BAR

Committee Catering Guide 2017



Food by FLIK

breakfast

Hot Beverage Service

Coffee, Tea, Decaffeinated Coffee, and all the Fixings

\$2.50 Per Guest

Add Freshly Squeezed Orange Juice

\$1.75 Per Guest

Continental Breakfast

Assorted Mini Baked Goods, Assorted Spreads, Hardboiled Eggs, Hand Fruit, Orange Juice, Coffee and Tea Service

\$10.00 per Guest

Breakfast Add-Ons

Make Your Own Parfait Bar

Plain Greek Yogurt, Granola, Fresh Berries, Dried Cranberries, Raisins, and Honey

\$5.00 Per Guest

Add Sliced Seasonal Fruit

\$2.00 Per Guest

Miniature Croissant Sandwiches

Mini Tomato and Veggie Cream Cheese on Croissant

Mini Ham and Plain Cream Cheese on Croissant

\$4.95 Per Guest



All –day deli selections

Sandwich Selections

A Hearty Variety of Sandwiches on Gourmet Breads & Wraps to Include Ham, Roast Beef, Turkey, Grilled Chicken, and Veggie

Sides

House Green Salad

Seasonal Pasta Salad

Flik Chips, Cookies and Brownie Bites

Includes Canned Soft Beverages, Water Pitchers

\$19.95 Per Guest



Vegetarian Selections

Balsamic Roasted Vegetable & Goat Cheese

Caprese – Fresh Mozzarella, Tomato, Fresh Pesto, Balsamic Glaze, Falafel Wrap, Tzatziki Sauce, Lettuce & Tomato

Sides

Seasonal Green Salad

Seasonal Grain Salad

Flik Chips, Cookies and Brownie Bites

Includes Canned Soft Beverages, Water Pitchers

\$20.95 Per Guest



Out of The Box

Requires 48 hour notice

To Include 1 Gourmet Sandwich, Cookie, Chips, Hand Fruit, Condiment PC's, Cutlery, Napkin, All in One Convenient Box
Includes Canned Soft Beverages And Bottled Waters On Side
\$16.95 per guest

Day or night buffets

Deli Buffet

To ensure timely service, we do not recommend ordering the Deli Lunch for any guest counts larger than 50 guests.

In-house Roast Beef, Turkey, Ham, Grilled Chicken Breast, Egg Salad

Cheeses – Cheddar, Swiss, Pepper Jack,
Leaf Lettuce, Tomatoes, Pickles,
Roasted Peppers, Banana Peppers
Assorted Gourmet Rolls and Bread
Mayo & Mustard



Sides

House Green Salad

Seasonal Pasta Salad

Flik Chips, Cookies and Brownie Bites

Includes Canned Soft Beverages, Pitchers of Water

\$29.00 Per Guest

Classic Italian Hot Buffet

Chicken Parmesan, Penne alla Vodka, Traditional Caesar Salad,
Tomato Fresh Mozzarella Salad, Roasted Vegetables Platter,
Assorted Rolls and Gourmet Breads

Gourmet Italian Cookies

Includes Canned Soft Beverages, Pitchers of Water

\$35.00 Per Guest

salad buffets

Deconstructed Caesar Salad Buffet

Crisp Romaine Lettuce and Mixed Baby Greens
Tomatoes, Olives, Cucumbers, Broccoli, Carrots
Grilled Marinated Breast of Chicken
Blackened Shrimp
Grilled Balsamic Glazed Tofu
Hand Cut Croutons,
Shredded Parmesan Cheese
Caesar Dressing, Balsamic Vinaigrette
Cookies and Brownie Bites
Includes Canned Soft Beverages,
Pitchers of Water
\$24.95 Per Guest



Deconstructed Grain Salad Bowl

2 Seasonal Greens, Quinoa, Cucumbers, Olives, Tomatoes, Dried Cranberries, Grilled Marinated Vegetables, Chopped Walnuts, Sunflower Seeds, Shredded Cheddar and Parmesan Cheese
Grilled Marinated Breast of Chicken
Lemon Pepper Spiced Shrimp
Sesame Ginger and Balsamic Vinaigrette
Yogurt Parfait Station
Includes Canned Soft Beverages, Pitchers of Water
\$25.95 Per Guest

breaks & snacks

Hummus Break

Traditional Chick Pea Hummus, Chef's Specialty Hummus, Homemade Whole Wheat Pita Chips
Assorted Soft Beverage & Water Service
\$8.50 Per Guest

Fresh Popped Popcorn Break

Sweet Caramel Spiced Popcorn, White Cheddar, Cinnamon Toast,
Assorted Soft Beverage & Water Service
\$8.00 Per Guest

Artisan Cheese and Fruit

A Selection of Local and Imported Cheeses, Crostini's and Crisps
Pitchers of Water
\$13.00 Per Guest

Afternoon Tea

Scones, Fruit and Berries, Preserves,
Homemade Organic Honey Butter,
Coffee & Tea Service
\$9.00 Per Guest

Cookie and Brownie Break

FLIK Signature Cookies and Brownie Bites
Coffee & Tea Service
\$8.50 Per Guest

Italian Cookie Break

Assorted Homemade Italian Cookies
Coffee & Tea Service
\$10.95 Per Guest



evenings

Hors D' Oeuvres

Chef's Selection of Four Stationary
Hors D' Oeuvres plus an Artisan Cheese and
Fruit Display with Crackers, Pitchers of Water
\$24.00 Per Guest

Seated Dinner

Salad First Course, Bread, Butter, Plated
Entree of Beef, Chicken or Fish, Silent
Vegetarian Entrée, Plated or Family Style
Desserts, Pitchers of Water, Coffee & Tea
Service
\$44.00 Per Guest

Hot Buffet Dinner

Seasonal Green Salad, Two Dressings,
Bread, Butter, Two Proteins, Two
Accompaniments, Chef's Choice of
Dessert, Pitchers of Water, Coffee & Tea
Service
\$44.00 Per Guest

Sushi & Sashimi Dinner

Assorted Sushi & Sashimi, Vegetarian Rolls,
Wasabi, Soy, Pickled Ginger, Asian Noodle
Salad, Steamed Edamame, House Green
Salad, Chef's Choice of Desserts, Pitchers of
Water Coffee & Tea Service
\$49.95 Per Guest

*Plan a custom menu with our culinary team
for an unique experience for you and your
guests. We are happy to work within your
budgetary requirements to create a one of
kind event.*



beverages

Hot Beverage Service

Coffee, Tea, Decaffeinated Coffee, and all the Fixings

\$2.50 Per Guest

Hot and Cold Beverage Service

Coffee, Tea, Decaffeinated Coffee, Canned Soda, Pitchers of Water

\$4.75 Per Guest

Individual Canned & Bottled Soft Beverage

Canned Soda or Bottled Water, Ice, Cups

\$2.25 Per Can/Bottle

Soft Beverage Package

Canned Soda, Pitchers of Water, NYC Bar Snacks

\$2.95 Per Guest

Self Service Beer & Wine Bar

Domestic and Imported Beer, House Wines, Soft Drinks, Water Pitchers and NYC Bar Snacks

\$12.00 Per Guest

Self Service Full Liquor Bar

Domestic and Imported Beer, House Wines, Spirits, Soft Drinks, Water Pitchers NYC Bar Snacks

\$16.00 Per Guest

Beverages must be ordered for head count present at each meeting



information

For all inquiries, please contact:

Catering and Meeting Services
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 Director of Catering and Meeting Services. Last minute fees may be incurred. In the event that an order is not received within 48 hours, Meeting Services reserves the right to offer a chefs selection menu

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 \$225 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. Kosher rates will apply

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.