

# **EVENTS + CATERING**

**events@minas.nyc**

**MoMA PS1  
22-25 Jackson Ave  
Long Island City, NY 1101**

# **MINA'S**

PS1  
MOMA



# ABOUT MINA'S

## THE CAFE

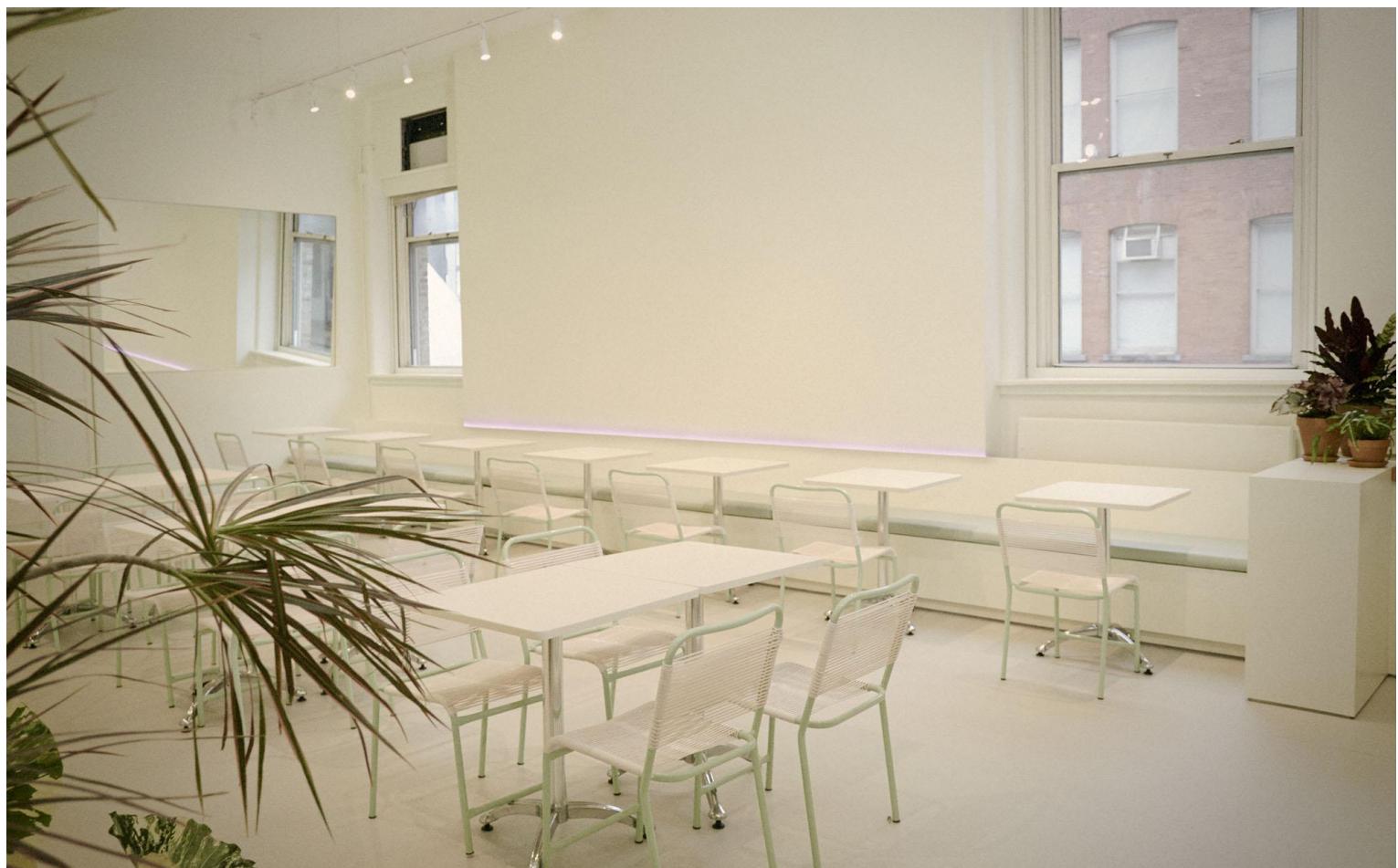
Mina's is an all-day café at MoMA PS1 from chef Mina Stone. Informed by lessons from her Greek grandmother, Stone's deceptively simple, Mediterranean-inspired cuisine is an homage to the slow-cooked, homestyle dishes typically found on family dinner tables.

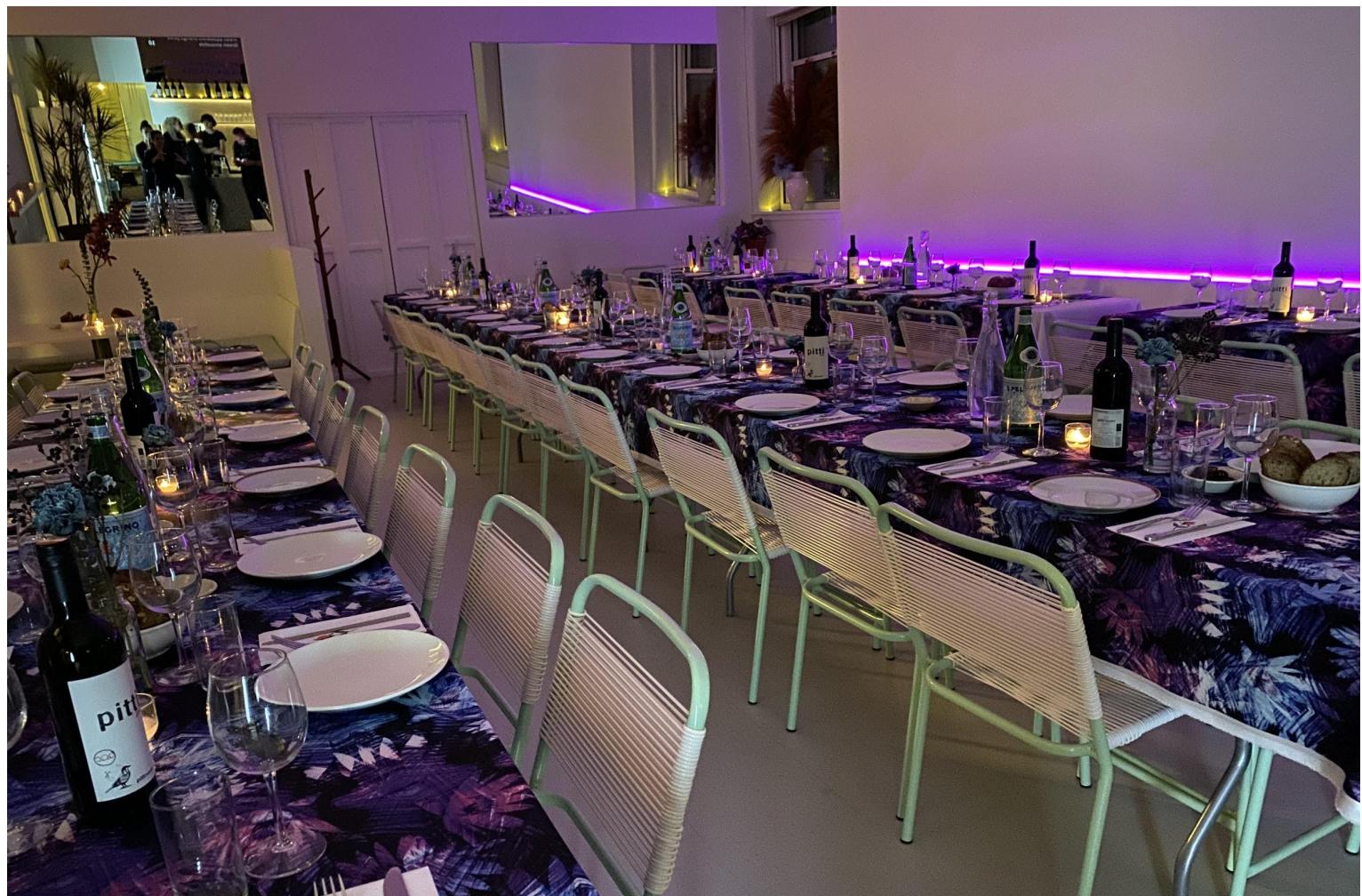
## MINA STONE

Mina Stone's culinary work is deeply rooted at the intersection of food and art. Most recently, Stone was the chef for artist Urs Fischer's studio for the past decade, and has cooked for a range of galleries and institutions over the past 20 years. Her cookbook, *Cooking For Artists* was published in 2015.

## CAPACITY

Mina's can host seated dinners for up to 60 guests and mingling cocktail parties for 40 to 80 guests. Mina's can accommodate off site catering requests of all sizes.





# BOOKING

## CATERING

Mina's handles all of the food & beverage service. Additional costs include staffing fees based on service.

## HOW TO BOOK A DATE

Please contact us at [events@minas.nyc](mailto:events@minas.nyc) for an initial proposal and to confirm availability.

## DEPOSIT & PAYMENT

A deposit of 50% of the total estimate is required to save the date. The total balance will be due on the day of your event. We accept checks, bank transfers, or credit card payments. There is a processing fee of 3% for all credit card charges. There is a \$2,500 minimum for all catered events at the cafe.

## TAXES & FEES

All events are subject to a 15% administration fee and an 8.875% New York State sales tax based on the total cost of the event. Please note the administrative fee is not a gratuity and serves to offset ancillary expenses associated with the planning and administration of the event.



# FAQ

## EVENT STAFF

A Mina's events manager will be on site for all events. All employees hired for events are paid flat hourly rates with gratuity included. Staffing is determined based on the number of guests, the space, amount of setup and break down time required, as well as the complexity of the menu served.

## RENTALS

Please contact us at [events@minas.nyc](mailto:events@minas.nyc) for an initial proposal and to confirm availability.

## PARKING

Street parking is available in the neighborhood.

## PUBLIC TRANSPORTATION

The closest subway station is the 21st (G) and it is a 2 minute walk. Court Sq - 23 St (E,G,M,7) and is a 4 min walk. Additional options are 44 Dr/Jackson, a 7 min walk, and Hunterspoint Avenue, an 8 min walk.

## AV SPECS

We have a speaker system that you could connect to a playlist for music throughout the space at a moderate volume.

## COAT CHECK

We provide a coat rack for your guests. We can provide coat check service as an addition.

## MENUS

All menus are samples and subject to change based on availability and the seasons.



# BEVERAGE PACKAGES

## **FAMILY STYLE WINE \$25/person**

White and red natural wine, still and sparkling water,  
served family style on dinner tables

## **WINE AND BEER \$30/person**

Natural wine (bubbly, white and red), beer, sparkling and still water

## **PREMIUM BAR PACKAGE \$50/person**

A full range of selected spirits, classic mixers, natural wines, beers,  
a house cocktail, and non-alcoholic beverages.

\*prices are based on a 2 hour event.



# COCKTAIL EVENTS

## STATIONARY SPREADS

\$18/person

### Mina's Mezze

Whipped feta, fresh herbs, toasted walnuts, and seasonal vegetables.

Served with muhammara, tahini and fluffy pita.

### Cheese and Charcuterie

A selection of creamy and aged cheeses with chorizo, prosciutto cotto, and coriander olives and quick pickled seasonal vegetables.

Served with crackers and sesame sourdough bread.

## MINA'S PACKAGE

\$35/person

Choice of 3 passed appetizers plus stationary cheese, olives, seasonal crudités, crackers and sourdough bread.

## PASSED APPETIZERS

\$9 per person/per selection

Roasted beets with pistachio pesto

Endive leaves with toasted almonds, radish, lemon and mint

Heirloom tomato, Arahova feta, cucumber and oregano skewers

Japanese cucumbers with beet tzatziki and mint

Greek sausages with fennel, orange and lemon

Meatballs with cumin and cinnamon

Seasonal fish crudo with blood oranges, lime and jalapeno

Bruschetta with aged goat cheese, Greek honey and thyme

Bruschetta with cured ham, mustard and coriander pickled radishes

Bruschetta with muhammara, olive oil, microgreens, and toasted sesame seeds



# DINNERS

## **SEATED FAMILY STYLE \$100/person**

Includes bread, cheese, olives and vegetables  
Two salads, one main dish, two sides, dessert and seasonal fruit

### **Sample Menu**

House sourdough bread with Parian olive oil  
Arahova feta with oregano, charcuterie, seasonal vegetables and coriander cracked olives  
  
Endive salad with citrus, radish, toasted almonds and mint  
  
Braised beef with tomato, cinnamon and cloves

Chickpeas with orange zest, and breadcrumbs  
Sauteed seasonal greens with lemon and olive oil

Blood orange tiramisu  
Apples, honey and cinnamon

## **BUFFET \$75/person**

Includes bread and cheese  
One salad, one main, two sides, dessert and seasonal fruit

### **Sample Menu**

Bread and cheese  
Kale salad with feta, dill, toasted sesame seeds

Braised beef with cinnamon and cloves  
Slow cooked green beans with tomato and olive oil  
Potato salad with fresh herbs, olive oil and lemon

Seasonal fruit  
Olive oil cake

## **SIMPLE MEALS \$60/person**

Minimum of 40 people served buffet style  
Includes bread, cheese, olives, salad and stew

### **Sample Menu**

Bread, cheese and olives

Cucumber salad with dill, parsley and toasted sesame seeds  
  
Lentil stew with cinnamon, cloves and house made hot sauce





