



Catering Guide 2018



breakfast

NYC Bar breakfast

mini baked goods, assorted spreads, hardboiled eggs, seasonal hand fruit, orange juice, hot beverage service

build your own parfait bar

plain low fat greek yogurt, granola, fresh berries, dried cranberries, raisins, honey

build your own avocado toast bar

7 grain toast, avocado, diced tomato, crumbled bacon, sunflower seeds, hard boiled eggs, crumbled goat cheese

miniature croissant sandwich

tomato, cream cheese
egg salad

add sliced seasonal fruit

hot beverage service

coffee, decaffeinated coffee , tea

all day buffets

all day sandwiches

sandwich selection: turkey, roast beef, ham,
vegetable, artisanal breads, wraps

mixed greens house salad

seasonal grain salad

FLIK chips

cookies, brownie bites

soft beverage service

vegetarian sandwiches

balsamic roasted vegetables and goat cheese

fresh mozzarella, tomato, pesto and balsamic glaze

falafel wrap, tzatziki sauce, lettuce, tomato

mixed greens house salad

seasonal grain salad

FLIK chips

cookies brownie bites

soft beverage service

boxed lunches (48 hour notice)

gourmet sandwich, cookie, chips, apple

bottled water

all day buffets

mediterranean wraps

wrap selections: beef gyro, chicken souvlaki, falafel
tzatziki, lettuce, tomato

greek salad

seasonal grain salad

FLIK chips

cookies, brownie bites

soft beverage service

quesadilla buffet

available for guest counts of 50 guests and below

chicken and cheese quesadillas

vegetable and cheese quesadillas

rice and beans

mixed greens house salad

salsa, sour cream, tortilla chips

cookies brownie bites

soft beverage service

all day buffets

deli presentation

available for guest counts of 50 guests and below

grilled chicken breast, in-house roast beef, turkey,
ham, grilled vegetables, cheddar, swiss, pepper jack
leaf lettuce, tomatoes, artisanal rolls & breads,
roasted peppers, pickles
mixed greens house salad
seasonal grain salad
FLIK homemade chips
cookies, brownie bites
soft beverage service

italian hot buffet

chicken parmesan
penne alla vodka
caesar salad
fresh mozzarella, tomato salad
roasted vegetable platter
artisanal dinner rolls
italian cookies
soft beverage service

all day buffets

hot healthy buffet

grilled balsamic chicken
grilled vegetables
warm grain salad
mixed greens house salad
7 grain dinner rolls
sliced fruit platter
soft beverage service

soup and half sandwich

seasonal soup
assorted half sandwiches
mixed greens house salad
seasonal grain salad
FLIK homemade chips
cookie, brownie bites
soft beverage service

all day buffets

make your own caesar salad buffet

grilled marinated breast of chicken
blackened shrimp
crisp romaine lettuce
mixed baby greens
tomatoes, olives, cucumbers
hand cut croutons,
parmesan cheese
caesar dressing, balsamic vinaigrette
cookies , brownie bites
soft beverage service

deconstructed grain salad bowl

2 seasonal greens, quinoa, cucumbers, olives, tomatoes, dried cranberries, grilled marinated vegetables, chopped walnuts, sunflower seeds, gorgonzola & parmesan cheese
grilled marinated breast of chicken
herb lemon shrimp
sesame ginger , balsamic vinaigrette
sliced fruit platter
soft beverage service

breaks & snacks

afternoon tea

mini scones, mixed berries,
clotted cream, preserves
hot beverage service

cookie & brownie break

FLIK signature cookies, brownie bites
hot beverage service

italian cookie break

assorted italian cookies
hot beverage service

assorted mini cupcakes

6 person minimum
hot beverage service

seasonal hand fruit

sliced fruit platter

fresh popped popcorn break

fresh popped popcorn
with assorted FLIK signature seasonings
soft beverage service

breaks & snacks

artisanal cheese and fruit

a selection of domestic & imported cheese
flatbreads, crackers

crudite platter

assorted garden fresh vegetables
with buttermilk ranch
soft beverage service

bruschetta display

classic diced tomato, basil bruschetta
served with toasted crostini
soft beverage service

granola bars

hot beverage service

hummus break

traditional chick pea hummus, chef's specialty hummus
pita chips
soft beverage service

kosher snacks available upon request

evening events

hors d' oeuvres

chef's selection of four presentations
artisanal cheese & fruit display
assorted crackers, flatbreads

seated dinner

seasonal family style salad
entrée
dessert
hot and cold beverage service

buffet dinner

one protein entrée
one vegetarian entrée
two accompaniments
seasonal green salad
dessert
hot and cold beverage service

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, decaffeinated coffee, tea

hot & cold beverage package

coffee, decaffeinated coffee, tea
canned soda, pitchers of water
NYC bar snacks

soft beverage service

canned soda, pitchers of water

soft beverage package

canned soda, pitchers of water
NYC bar snacks

beer & wine bar

domestic and imported beer, house wines,
canned soda, pitchers of water
NYC Bar snacks

full wine & spirits bar

domestic & imported beer, house wines, spirits
canned soda, pitchers of water
NYC Bar snacks

bottles of house red or white wine

Please assure the ordered beverage represent guests in attendance

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.