

INFORM

LUXURY SUITE PROGRAM OVERVIEW



INFORM

LUXURY SUITE PROGRAM OVERVIEW

Levy Restaurants, in association with the USTA Billie Jean King National Tennis Center, is pleased to provide Suite Holders with a celebrated package of food and beverage services unique to the sports and entertainment industry. We are committed to working with you to ensure that our services exceed your highest expectations. A Levy Restaurants Account Executive will be assigned to assist you in all phases of your luxury suite planning. Your Levy Restaurants Account Executive will serve as your primary contact with Levy Restaurants and will be available to execute any last minute requests or to help with suggestions in creating a memorable luxury suite experience for you and your guests.

The Luxury Suite Food and Beverage Program consists of individually ordered platters, which serve a range of guests depending on consumption. While determining the number of guests served per platter cannot be exact, we have designed them to provide a full portion for a minimum of 10 guests. If you anticipate heavy consumption, you should estimate each platter will serve 8-10 guests. For lighter consumption, you could plan for as many as 12 guests per platter. Suite food items are presented al fresco unless otherwise noted.

Please refer below to our terms and conditions relative to the Luxury Suite Food and Beverage Program. If at any point in your planning and preparation for the 2014 US Open you have questions relating to this information, do not hesitate to contact your Levy Restaurants Account Executive. Your Levy Restaurants Account Executive will be reaching out to you in the upcoming weeks to start customizing your suite's menu. Should you have any questions in the interim, feel free to contact Dilena Fong, Senior Manager, directly at 718-595-1161. Thank you for your participation in the Luxury Suite Program here at the USTA Billie Jean King National Tennis Center.

HOURS OF SERVICE

Day Sessions – From the time the site opens to the public until 5 PM.

Evening Sessions – 6 PM until 30 minutes after the conclusion of the session.

Finals Weekend – From the time the site opens to the public until 30 minutes after the conclusion of the session.

DELIVERY TIMES

To ensure the freshest possible product delivered when your guests will be ready to dine, we have established the following delivery schedule:

Day Sessions – Food delivery by 12:00 PM

Night Sessions – Food delivery by 6:30 PM

Men's Final – Food delivery by 4:00 PM

All pre-ordered food and beverage items will be delivered within a 1 hour window prior to the

designated delivery times. Room temperature items will be delivered before hot food items.

In the event that morning session play runs late, all food orders for evening sessions will follow the regularly scheduled delivery time by 6:30 PM unless your Suite Host requests a later delivery time.

Please note that Suite Hosts, provided by the Suite Holder, are responsible to approve and sign for deliveries.

SAME DAY SESSION ORDERING

Same day orders to replenish existing, pre-ordered items (re-orders) are not subject to a same day surcharge. Items ordered within 72 hours of the session that are not repeat items from the existing pre-order will be assessed a 10% surcharge on the menu price to cover additional labor and food costs. **Please note that same day orders will be delivered after all suite pre-orders are distributed, within the hour, after the scheduled delivery time.**

INFORM

LUXURY SUITE PROGRAM OVERVIEW

SERVICE EQUIPMENT

In an effort to reduce the environmental impact of the US Open, standard suite serviceware includes China plates, glassware, stainless steel flatware and recycled paper napkins. Environmentally friendly disposable serviceware will be available for use on the patio.

CONTRACTS AND PAYMENT POLICY

To ease your planning process, we suggest that your planning discussions with your Levy Restaurants Account Executive begin a minimum of 5 weeks prior to the start of the tournament. This will enable you to easily meet the deadlines for ordering and payment. Please note that only primary Suite Holders designated by the USTA will be billed for Levy Restaurants' charges.

A 100% deposit on all contractually confirmed orders is required 14 days prior to the start of the tournament. A pre-approved credit card authorization is required to be held on file. All food and beverage charges in excess of pre-paid orders will be satisfied DAILY using this pre-approved credit card held on file. If you choose to pay this excess by check, the charges on this credit card will be reversed once the check is received.

Please refer to the following timeline for suite orders, signed contracts and payments:

June 30	Introduction to Levy Restaurants Account Executive, begin sales discussion (suggested)
July 25	Preliminary orders placed
July 28	Levy Restaurants to submit contract for client approval
August 4	Signed contract for suite pre-orders and pre-authorized credit card number received by Levy Restaurants
August 8	Receipt of 100% deposit on contractually confirmed pre-orders
August 25	Tournament begins, all pre-ordered food and beverage to be confirmed and paid before suite opens
September 14	Final reconciliation submitted to suite client

CANCELLATION POLICY

Suite pre-orders may be cancelled without penalty or surcharges at any time up to 72 hours prior to the session for which the food is ordered. Suite pre-orders cancelled between 72 hours and 24 hours of the session will be subject to a 50% charge of the agreed menu price to cover the cost of food and beverage purchases already made in preparation for the event. In the event that a suite order is cancelled or if, due to weather, a session (or sessions) is cancelled with less than 24 hours notice, the client will be charged the full menu price, as the menu items will already be in production and the staff committed to work.

STAFFING

To accommodate your suite, a Suite Attendant will be provided at the cost of 150 dollars per session or 250 dollars per day. Additional Suite Attendants or Bartenders can be requested at 150 dollars per session or 250 dollars per day. Per New York labor law, an attendant is required to have a day off after seven days of work. The staffing agency will be in contact with each Suite Host to establish the scheduled day off for the two week event. A replacement attendant will be provided that day. Gratuities for attendants are at your sole discretion, but are welcomed based on the service provided.

ADMINISTRATIVE CHARGE AND SALES TAX

All orders are subject to 8.875% sales tax. In addition, Levy Restaurants charges a 21% administrative charge. The administrative charge is for administration of the special function, is not purported to be a gratuity, and will not be distributed as gratuities to the employees who provided service to the guests.

MENU

LUXURY SUITE MENU

ACES

ACES PLATINUM

Specialty menu
to serve 20 guests
for pre-order only

Limited quantities
available per session,
first-come, first-served

No substitutions please

PLATEAU ROYALE

The ultimate chilled seafood platter with chilled jumbo shrimp, chilled lobster, king crab legs, oysters and clams, served with cocktail sauce, lemon aioli and a lime-ginger mignonette

CHILLED LOBSTER

Poached hard-shelled lobsters, served chilled with lemon aioli

ACES SIGNATURE CRAB CAKES

Accompanied by summer slaw and lemon aioli (Served hot)

ORGANIC KALE SALAD

Toasted pine nuts, golden raisins, Meyer lemon yogurt dressing and shaved parmesan

HEIRLOOM TOMATO SALAD

Summer beans, picked herb salad and a lemon citronette

CREEKSTONE FARMS ANGUS ROASTED FILET MIGNON

Shallot cabernet sauce (Served hot)

CHAR-GRILLED AHI TUNA

Pickled ginger and spiced mango salsa

SKUNA BAY CRAFT RAISED CHARRED SALMON

A summer bean salad and a black sesame vinaigrette

MURRAY'S LOCALLY RAISED CHICKEN WITH GRILLED CORN SALAD

Grilled lemon herb chicken breast with sweet corn and heirloom cherry tomato salad

AMERICAN FARMSTEAD CHEESES

A selection of local artisan cheeses with dried fruits, flatbreads and honey

FARMERS MARKET SUMMER FRUIT PLATTER

Sliced seasonal melon, berries, watermelon, grapes and star fruit

MOLTEN CHOCOLATE LAVA CAKE

Tahitian vanilla ice cream and dark chocolate fudge sauce

MEYER LEMON MERINGUE SEMIFREDDO

Buttery sugar cookie crust, torched meringue, summer berry compote and a lemon chip

WARM CINNAMON-PEACH COBBLER

Graham cracker cobbler crumble, peach compote and butterscotch caramel

US OPEN CUSTOM CHOCOLATES

US OPEN GUEST SOMMELIER

OUR GUEST SOMMELIER WILL BE PLEASED TO HELP YOU PLAN YOUR PERFECT EVENT!

We can help you review vintages, learn a bit more about our program and hand pick wines for your special day.

5750.00

ACES GOLD

Specialty menu
to serve 20 guests
for pre-order only

Limited quantities
available per session,
first-come, first-served

No substitutions please

CHILLED LOBSTER AND POACHED SHRIMP

Spicy cocktail sauce and lemon aioli

ACES SIGNATURE CRAB CAKES

Accompanied by summer slaw and lemon aioli (Served hot)

ORGANIC KALE SALAD

Toasted pine nuts, golden raisins, Meyer lemon yogurt dressing
and shaved parmesan

HEIRLOOM TOMATO SALAD

Summer beans, pickled herb salad and a lemon citronette

CHAR-GRILLED AHI TUNA

Pickled ginger and spiced mango salsa

MURRAY'S LOCALLY RAISED CHICKEN WITH GRILLED CORN SALAD

Grilled lemon herb chicken breast with sweet corn and heirloom cherry
tomato salad

CREEKSTONE FARMS ANGUS ROASTED FILET MIGNON

Shallot cabernet sauce (Served hot)

FARMERS MARKET SUMMER FRUIT PLATTER

Sliced seasonal melon, berries, watermelon, grapes and star fruit

MOLTEN CHOCOLATE LAVA CAKE

Tahitian vanilla ice cream and dark chocolate fudge sauce

WARM CINNAMON-PEACH COBBLER

Graham cracker cobbler crumble, peach compote and butterscotch caramel

US OPEN CUSTOM CHOCOLATES

US OPEN GUEST SOMMELIER

OUR GUEST SOMMELIER WILL BE PLEASED TO HELP YOU PLAN YOUR PERFECT EVENT!

We can help you review vintages, learn a bit more about our program
and hand pick wines for your special day.

4750.00

BURKE

DAVID BURKE

Specialty menu
to serve 20 guests
for pre-order only

Limited quantities
available per session,
first-come, first-served

No substitutions please

CHILLED POACHED JUMBO SHRIMP

Chilled with zesty cocktail sauces and fresh cut lemons

DAVID BURKE'S CALAMARI (Served hot)

PEPPER-CRUSTED KOBE BEEF SASHIMI ON HIMALAYAN PINK SALT

Truffled aioli, mushroom chips

JERSEY TOMATO GAZPACHO

Local shrimp with chipotle lime crème fraîche

ICEBERG WEDGE

Candied pecans, cherry tomatoes, corn, bacon, goat cheese
and pickled blueberries

ASPARAGUS, WATERMELON, TOMATO & BURRATA

Local ham, basil and balsamic

DAVID BURKE'S PATENTED DRY-AGED BONE-IN RIBEYE STEAK

Cowboy onion rings, yukon gold mashed potatoes, creamed spinach,
crazy corn gratin (Served hot)

MURRAY'S LOCALLY RAISED LEMON-PEPPER CHICKEN

Long Island marbled potatoes, onions, crazy corn (Served hot)

ARTISANAL CHEESES

Dried fruits and flatbreads

DAVID BURKE'S CHEESE CAKE LOLLIPOPS

SUMMER LOCAL FRESH FRUIT POPS

SIGNATURE SIX-LAYER CARROT CAKE

US OPEN CUSTOM CHOCOLATES

DAVID BURKE'S MODERN UPDATED AMERICAN CLASSICS, ONE SIGNED COPY

US OPEN GUEST SOMMELIER

OUR GUEST SOMMELIER WILL BE PLEASED TO HELP YOU PLAN YOUR PERFECT EVENT!

We can help you review vintages, learn a bit more about our program
and hand pick wines for your special day.

3950.00



Chef Burke's vast talents have been showcased recently on television, including "Top Chef Masters," a guest spot on the "Every Day with Rachael Ray" show and as a mentor to Breckenridge Bourbon distiller Bryan Nolt on Bloomberg's small-business television series, "The Mentor".

DAVID  BURKE
GROUP
RESTAURANTS. CATERING. CONSULTING

WINE BAR FOOD

Specialty menu
to serve 20 guests
for pre-order only

Limited quantities
available per session,
first-come, first-served

No substitutions please

SEARED RARE TUNA LOIN

Rice beans and capers

SALUMI

Local artisan salumi, rosemary breadsticks, marinated artichokes and tomatoes with chunky grana padano

FLAMIN OUZO SHRIMP (Served hot)

PANZANELLA

Traditional tuscan bread salad with heirloom tomatoes, cucumbers, onions and basil

SPANISH CHEESE ASSORTMENT

Traditional membrillo and bread

TOMATO BREAD

Serrano ham and manchego cheese

FRESH MOZZARELLA

Tomatoes, arugula and olives

MARINATED BAR OLIVES

CHOCOLATE DIPPED ALMOND AND PINE NUT COOKIES

RAISIN ICE CREAM

With Pedro Ximenez Sherry

ACCOMPANIED BY A BOTTLE OF PRESSED OLIVE OIL AND AGED BALSAMIC VINEGAR

US OPEN GUEST SOMMELIER

OUR GUEST SOMMELIER WILL BE PLEASED TO HELP YOU PLAN YOUR PERFECT EVENT!

We can help you review vintages, learn a bit more about our program and hand pick wines for your special day.

1875.00



Most often recognized as one of the Champions on season two of Bravo's "Top Chef Masters," Chef Tony Mantuano is also internationally regarded as an influential culinary force.

WINE BAR  FOOD

HILL COUNTRY BARBECUE

Hill Country is a 'barbecue market' inspired by the grand, century-old meat markets in Central Texas that have become legendary barbecue joints. Our barbecue is dry-rubbed (no sauce) and smoked low and slow with post oak wood shipped specially to us from Texas.

SERVED LABOR DAY WEEKEND ONLY

*Specialty menu to serve 20 guests for pre-orders only
Limited quantities available per session, first-come, first-served
No substitutions please*

MEATS

SIGNATURE BRISKET

Our signature brisket, pit-smoked over Texas Post Oak then carved fresh to order

SMOKED HOT LINK

Our housemade spicy beef & pork hot link served in a potato bun, topped with beer braised sauerkraut and our own Shiner mustard

PORK SPARE RIBS

Bigger, meatier and more flavorful than baby backs, our spare ribs are dry rubbed then smoked low and slow

PIT-SMOKED TURKEY

A whole turkey, brined, seasoned then smoked low and slow

SIDES

OPEN MAC & CHEESE

A creamy, cheesy classic updated exclusively for the US Open

COWBOY PINTO BEANS

Beer braised and simmered with poblano chiles and applewood smoked bacon

PTL POTATO SALAD

Dijon & whole grain mustard, roasted red pepper and pickled jalapeño

CONFETTI COLE SLAW

Our colorful red & green cabbage classic

FARMER'S MARKET SALAD

Fresh seasonal vegetables on a bed of mesclun greens dressed with buttermilk ranch or chile-lime vinaigrette

SKILLET CORNBREAD

Bed with ancho honey butter

SWEETS

COWBOY PIE

Dark chocolate, butterscotch chips, dried coconut and toasted pecans in a graham cracker crust

CLASSIC APPLE

Granny Smith apples, a spoonful of sugar, and a dash of aromatic cinnamon tucked into a golden crust

DOUBLE CHERRY

Made with bing and sour cherries and covered in a dark brown sugar streusel topping

1700.00

MENU ONE

MENU ONE

Sample menu to serve
20 guests, comprised
of individual platters
for 10 guests

Substitutions are
welcome (Price will vary
depending upon choice)

SNACK ATTACK

An assortment of great snacks including our snack mix, mustard pretzels, orange cranberry mix, chocolate covered raisins and kettle-style potato chips served with onion dip

MEDITERRANEAN SAMPLER

Eggplant caponata, goat cheese, whipped feta, tomato jam, accompanied by grilled flat bread, pita bread and crisp cucumbers

FARM FRESH CRUDITÉ

Served with green goddess dip

SALUMI TASTING

Sweet sopressata, chorizo, fennel sausage and country marinated olives, long-stemmed artichoke and asparagus salad with flatbreads and grissini

HEARTLAND SAMPLER

- Chicken bruschetta wraps with herb marinated chicken, sliced Eckerton Hill Farms heirloom tomatoes, fresh mozzarella and basil pesto in a whole wheat tortilla
- Homemade tuna salad with lettuce and vine-ripe tomatoes on a briôche bun
- Grilled vegetable wrap with sun-dried tomato and goat cheese spread in a spinach tortilla

MURRAY'S LOCALLY RAISED HERB-CRUSTED CHICKEN BREAST

Accompanied by baby arugula, tomatoes, shaved fennel and red wine vinaigrette

PESTO PASTA SALAD

Summer market tomatoes, red onions, basil, mozzarella cheese and pine nuts in a basil vinaigrette

CLASSIC CAESAR SALAD

Crisp romaine lettuce served with our caesar dressing, parmesan cheese and garlic croutons

FARMERS MARKET SUMMER SLICED FRUIT

Served with honey orange yogurt dip

COOKIE AND BROWNIE SAMPLER

A sweet assortment of chocolate chunk, oatmeal-raisin cookies baked in-house and fudge brownies

INDIVIDUAL NEW YORK CHEESECAKES

US OPEN GUEST SOMMELIER

OUR GUEST SOMMELIER WILL BE PLEASED TO HELP YOU PLAN YOUR PERFECT EVENT!

We can help you review vintages, learn a bit more about our program and hand pick wines for your special day.

1250.00

MENU TWO

Sample menu to serve
20 guests, comprised
of individual platters
for 10 guests

Substitutions are
welcome (Price will vary
depending upon choice)

GOURMET POPCORN

White cheddar and gourmet caramel popcorn in a US Open souvenir tin

FARM FRESH CRUDITÉ

Served with green goddess dip

MINIATURE SANDWICH SAMPLER

- Ham and Jarlsberg Swiss pretzel sandwich
- Applewood-smoked turkey with cranberry apricot chutney on a miniature artisan roll
- Grilled Creekstone Farms beef tenderloin sandwiches with tomato, caramelized onions and herbed aioli on a fresh-baked ciabatta roll

DUO OF MINIATURE HAMBURGER SLIDERS AND KOSHER-STYLE HOT DOGS

Sauerkraut and condiments (Served hot)

BARBECUE RIBS

Charred, tender pork ribs glazed in our bourbon barbecue sauce (Served hot)

PICNIC-STYLE FRIED CHICKEN

Crisp buttermilk battered fried chicken and biscuits

CORN ON THE COB

Spicy jalapeño butter (Served hot)

LOADED MACARONI SALAD

Cavatappi pasta, chopped egg, spinach chiffonade, grape tomatoes, bacon, red onion, shredded cheddar cheese, scallions and a creamy horseradish dressing

COLESLAW

Julienne crisp vegetables tossed in a refreshing sweet and sour dressing

CHOPPED VEGETABLE SALAD

Romaine and spinach with seasonal vegetables, olives, fennel and gorgonzola with a honey-mustard vinaigrette

FARMERS MARKET SUMMER SLICED FRUIT

Served with honey orange yogurt dip

COOKIE AND BROWNIE SAMPLER

A sweet assortment of chocolate chunk, oatmeal-raisin cookies baked in-house and fudge brownies

LEMONADE CAKE

A taste of summer layered with Meyer lemon curd, coated with lemon bark and topped with lemon drops

1430.00

US OPEN GUEST SOMMELIER

OUR GUEST SOMMELIER WILL BE PLEASED TO HELP YOU PLAN YOUR PERFECT EVENT!

We can help you review vintages, learn a bit more about our program and hand pick wines for your special day.

MENU THREE

Sample menu to serve
20 guests, comprised
of individual platters
for 10 guests

Substitutions are
welcome (Price will vary
depending upon choice)

SNACK ATTACK

An assortment of great snacks including our snack mix, mustard pretzels, orange cranberry mix, chocolate covered raisins and kettle-style potato chips served with onion dip

FARM FRESH CRUDITÉ

Served with green goddess dip

CHILLED SHRIMP COCKTAIL

Jumbo shrimp steamed, chilled and served with zesty cocktail and remoulade sauces served with fresh cut lemons

TURKEY COBB SALAD

Crisp romaine hearts, accompanied by roasted turkey, bacon, blue cheese, red onions, grape tomatoes and cucumbers with vinaigrette and blue cheese dressings

CHICKEN BRUSCHETTA WRAPS

Herb-marinated chicken, sliced heirloom tomatoes, fresh mozzarella and basil pesto in a whole wheat tortilla

KOSHER-STYLE ALL-BEEF FRANKFURTERS

Braised sauerkraut and condiments (Served hot)

CREEKSTONE FARMS CLASSIC BEEF TENDERLOIN

Seared tenderloin of beef, chilled, then sliced and presented with red onions and beefsteak red and yellow tomatoes, served with miniature artisan rolls and horseradish sauce

POTATO SALAD

Red bliss potatoes tossed in sour cream and chive dressing

COLESLAW

Julienne crisp vegetables tossed in a refreshing sweet and sour dressing

NEW YORK-STYLE PICKLES

Selection of preparation: "new pickle," "whole dill," "half sour" and "whole hot" pickles

COOKIE AND BROWNIE SAMPLER

A sweet assortment of chocolate chunk, oatmeal raisin cookies baked in-house and fudge brownies

SLICED ANGEL FOOD CAKE

A mixed berry compote and whipped cream

SIGNATURE SIX-LAYER CARROT CAKE

Loaded with fresh carrot, nuts and spices and layered with a sweet cream cheese icing and topped with toasted coconut and pecans

1550.00

US OPEN GUEST SOMMELIER

OUR GUEST SOMMELIER WILL BE PLEASED TO HELP YOU PLAN YOUR PERFECT EVENT!

We can help you review vintages, learn a bit more about our program and hand pick wines for your special day.

MENU FOUR

MENU FOUR

Sample menu to serve 20 guests, comprised of individual platters for 10 guests

Substitutions are welcome (Price will vary depending upon choice)

SNACK ATTACK

An assortment of great snacks including our snack mix, mustard pretzels, orange cranberry mix, chocolate covered raisins and kettle-style potato chips served with onion dip

CORIANDER GRILLED SHRIMP

Coriander-dusted grilled jumbo shrimp, chilled and accompanied by a pineapple-mango relish

ECKERTON HILL FARMS HEIRLOOM TOMATOES AND FRESH MOZZARELLA

Cold-pressed extra virgin olive oil and cracked black pepper with aged balsamic for seasoning

SMOKED PORK BELLY SALAD

Red cabbage, cilantro, queso fresco with a salsa verde vinaigrette

LOBSTER ROLLS

Fresh lobster salad stuffed into a soft bakery roll

DUO OF MINIATURE HAMBURGER SLIDERS AND KOSHER-STYLE HOT DOGS

Sauerkraut and condiments (Served hot)

BARBECUE RIBS

Charred tender pork ribs glazed in our bourbon barbecue sauce (Served hot)

PICNIC-STYLE FRIED CHICKEN

Crisp buttermilk battered fried chicken and biscuits

CORN ON THE COB

Spicy jalapeño butter (Served hot)

POTATO SALAD

Red bliss potatoes tossed in sour cream and chive dressing

COLESLAW

Julienne crisp vegetables tossed in a refreshing sweet and sour dressing

FARMERS MARKET SUMMER SLICED FRUIT

Served with honey orange yogurt dip

COOKIE AND BROWNIE SAMPLER

A sweet assortment of chocolate chunk, oatmeal raisin cookies baked in-house and fudge brownies

SLICED ANGEL FOOD CAKE

A mixed berry compote and whipped cream

SIGNATURE SIX-LAYER CARROT CAKE

Loaded with fresh carrots, nuts and spices and layered with a sweet cream cheese icing and topped with toasted coconut and pecans

1885.00

US OPEN GUEST SOMMELIER

OUR GUEST SOMMELIER WILL BE PLEASED TO HELP YOU PLAN YOUR PERFECT EVENT!

We can help you review vintages, learn a bit more about our program and hand pick wines for your special day.

MENU FIVE

MENU FIVE

Sample menu to serve 20 guests, comprised of individual platters for 10 guests

Substitutions are welcome (Price will vary depending upon choice)

2160.00

SNACK ATTACK

An assortment of great snacks including our snack mix, mustard pretzels, orange cranberry mix, chocolate covered raisins and kettle-style potato chips served with onion dip

NY HUDSON VALLEY CHEESE TASTING BOARD

A selection of local artisan cheeses with dried fruits, flatbreads and honey

CHILLED SHRIMP COCKTAIL

Jumbo shrimp steamed, chilled and served with zesty cocktail and remoulade sauces with fresh cut lemons

CHINESE CHICKEN SALAD

Chicken breast with romaine lettuce, napa and red cabbage, spinach and wonton strips served with an Asian dressing

LOBSTER ROLLS

Fresh lobster salad stuffed into a soft bakery roll

MINIATURE SANDWICH SAMPLER

- Ham and Jarlsberg Swiss pretzel sandwich
- Applewood-smoked turkey with cranberry apricot chutney on a miniature artisan roll
- Grilled Creekstone Farms beef tenderloin sandwiches with tomato, caramelized onions and herbed aioli on a fresh-baked ciabatta roll

CREEKSTONE FARMS CLASSIC BEEF TENDERLOIN

Seared tenderloin of beef, chilled, then sliced and presented with red onions and beefsteak red and yellow tomatoes, served with miniature artisan rolls and horseradish sauce

SESAME SEARED AHI TUNA

Accompanied by seaweed salad with wasabi crème fraiche

MURRAY'S LOCALLY RAISED ROSEMARY GARLIC ROASTED CHICKEN

Ragout of roasted artichokes, fennel, sun-dried tomatoes, fingerling potatoes, kalamata olives and rosemary-lemon jus (Served hot)

MIXED FIELD GREEN SALAD

Mixed field greens with cucumbers, tomatoes and red onions with a balsamic vinaigrette

FARMERS MARKET SUMMER SLICED FRUIT

Served with honey orange yogurt dip

COOKIE AND BROWNIE SAMPLER

A sweet assortment of chocolate chunk, oatmeal-raisin cookies baked in-house and fudge brownies

INDIVIDUAL NEW YORK CHEESECAKES

SIGNATURE SIX-LAYER CARROT CAKE

Loaded with fresh carrots, nuts and spices and layered with a sweet cream cheese icing and topped with toasted coconut and pecans

US OPEN GUEST SOMMELIER

OUR GUEST SOMMELIER WILL BE PLEASED TO HELP YOU PLAN YOUR PERFECT EVENT!

We can help you review vintages, learn a bit more about our program and hand pick wines for your special day.

MENU SIX

Sample menu to serve
20 guests, comprised
of individual platters
for 10 guests

Substitutions are
welcome (Price will vary
depending upon choice)

MINI FRUIT SAMPLERS

Mango and summer melons

NY HUDSON VALLEY CHEESE TASTING BOARD

A selection of local artisan cheeses with dried fruits, flatbreads and honey

GRILLED CROSTINIS

- Fresh summer tomatoes, basil, balsamic vinegar and roasted garlic
- Goat cheese with treviso marmalade
- Tuscan white bean

LOBSTER AND SEAFOOD NEWBURG

Maine lobster, sautéed rock shrimp, scallops with spring onion and sherry (Served hot)

CREEKSTONE FARMS COFFEE-RUBBED ROASTED FILET MIGNON

Ancho wild mushroom ragout, kale and onion (Served hot)

ACES SIGNATURE CRAB CAKES

Zesty lemon aioli (Served hot)

ECKERTON HILL FARMS HEIRLOOM TOMATO SALAD

Capers and fresh basil with roasted shallot vinaigrette

SATUR FARMS WILD BABY ARUGULA SALAD

Golden roasted beets, candied walnuts, tomatoes, goat cheese and lemon citrus dressing

WHEAT BERRIES SALAD

Rainbow kale, wild mushroom, country olive mix, grape tomato with lemon thyme vinaigrette

TUMBADOR ARTISANAL CHOCOLATES

PB&J, passion fruit and smoky caramel

SLICED ANGEL FOOD CAKE

A mixed berry compote and whipped cream

CHOCOLATE COVERED STRAWBERRIES

US OPEN GUEST SOMMELIER

OUR GUEST SOMMELIER WILL BE PLEASED TO HELP YOU PLAN YOUR PERFECT EVENT!

We can help you review vintages, learn a bit more about our program and hand pick wines for your special day.

3005.00

KIDS

**AVAILABLE
AUGUST 23, 2014
ONLY**

The complete À La Carte Menu will be available on Arthur Ashe Kids' Day

In addition to the À La Carte Menu, the following children's specialty items are available

All individual items serve 10 guests

ARTHUR ASHE KIDS' DAY SPECIALTIES

PEANUT BUTTER AND JELLY SANDWICHES

On white bread 60.00

CHICKEN TENDERS

Honey-mustard sauce 75.00

INDIVIDUAL ORGANIC JUICE BOXES

16.00

US OPEN KIDS' LUNCH BOX

Available for pre-order the entire tournament

Peanut butter and jelly sandwich, organic juice box, fruit, vegetables and dip in a US OPEN lunch box 10.00 per lunch box

LITTLE TENNIS FAN PACKAGE

FOR PRE-ORDER ONLY

ALL-BEEF HOT DOGS

Hot dogs accompanied with ketchup, mustard and pickle relish

CHICKEN TENDERS

Honey-mustard sauce

MAC AND CHEESE

Pasta tossed in a cheddar cheese sauce

KETTLE CHIPS

MARKET FRESH FRUIT SKEWERS

VEGETABLE STICKS

Ranch dressing

COOKIES

Chocolate chunk cookies baked in-house

CHOCOLATE MILK, 2% MILK AND ORGANIC JUICE

**PACKAGE INCLUDES COMPLIMENTARY
KIDS' CHEF HATS**

230.00

ACES

SUSHI

Day-of-event orders are
subject to availability

ACES MORIMOTO SUSHI PLATTER

Tuna nigiri, salmon nigiri, shrimp nigiri, whitefish nigiri, hamachi nigiri and special nigiri with spicy tuna, salmon avo, cucumber, yellowtail scallion, vegetable, California and special rolls (80 pieces) 300.00

ACES MORIMOTO DELUXE SUSHI PLATTER

Toro sushi, other sushi, tuna nigiri, salmon nigiri, shrimp nigiri, whitefish nigiri and hamachi nigiri with spicy tuna, salmon avo, eel avocado, cucumber, vegetable, California, special, yellowtail scallion and signature toro scallion rolls (124 pieces) 550.00



*Featured sushi from "Iron Chef" Masaharu Morimoto,
known to millions as the star of Iron Chef and
Iron Chef America.*

STARTERS

STARTERS

All individual items
serve 10 guests

PASSED BITES

Orders need to be placed a session in advance.

Passed bites will be delivered after the main lunch and dinner deliveries.

PRIME MINI BURGER

LaFrieda natural special blend, aged Five Spoke Farm's cheddar and balsamic onions, US Open sauce on a potato bun (Served hot) 130.00

TUNA SASHIMI TACO

Ahi diced tuna, pickled cucumbers and spicy mayo 125.00

LOBSTER "BLT" SLIDER

Maine lobster, applewood smoked bacon, citrus aioli on a brioché roll 135.00

FRIED CHICKEN SLIDER

Buttermilk fried chicken with sweet corn, red cabbage slaw, tobacco onions and jalapeño aioli on a toasted mini brioché roll (Served hot) 125.00

GRILLED CHEESE & TOMATO SOUP SHOOTERS

Aged cheddar and Gruyère on whole wheat bread with roasted heirloom tomato soup shooters (Served hot) 125.00

BACON WRAPPED DATES

(Served hot) 125.00

SPREADS AND SALSAS

HUMMUS SAMPLER

Traditional chickpea, white bean and edamame hummus with crispy pita 115.00

MEDITERRANEAN SAMPLER

Eggplant caponata, goat cheese, whipped feta and tomato jam. Accompanied by grilled flatbread, pita bread and crisp cucumbers 140.00

SALSA AND GUACAMOLE BAR

Housemade fresh guacamole, salsa verde and salsa cruda with fresh housemade tortilla chips 95.00

PRETZEL CROSTINI AND SPREADS

Sun-dried tomato mascarpone, basil pesto, lemon tarragon and pretzel crostinis 98.00

STARTERS

STARTERS CONTINUED

All individual items
serve 10 guests

NIBBLES

NORTH FORK OF LONG ISLAND POTATO CHIP SAMPLER

Kettle-style, Sweet Potato and Sour Cream and Onion (4 bags of each flavor) 55.00

SNACK ATTACK

An assortment of great snacks including our snack mix, mustard pretzels, orange cranberry mix, chocolate covered raisins and kettle-style potato chips served with onion dip 95.00

GOURMET POPCORN

White cheddar and gourmet caramel popcorn in a US Open souvenir tin 40.00

NEW YORK STYLE PICKLES

Selection of preparation: "new pickle," "whole dill," "half sour" and "whole hot" pickles 50.00

MIXED NUTS

Selection of hazelnuts, pecans, cashews and almonds 30.00

GOURMET TRAIL MIX

A gourmet mix of unsalted peanuts, papayas, yogurt covered raisins, yogurt covered peanuts, diced pineapples, diced dates, banana chips, roasted unsalted almonds, pretzel treats, sesame sticks, roasted salted peanuts, honey-roasted peanuts, rice crackers and green wasabi peas 28.00

HEALTHY SNACK BASKET

A variety of healthy and gluten-free options to balance your menu. Bare dried cherries, Bare dried mangos, Clif crunchy peanut butter bar, Clif lemon zest Luna bar, Eden tamari flavored almonds, Eden spicy pumpkin seeds, Eden wild berry mix, Food Should Taste Good olive tortilla chips, Food Should Taste Good sweet potato chips, Green and Black's dark chocolate bar, KIND almond and coconut bar, KIND walnut and date bar, LARABAR cherry bar, NuGo free dark chocolate crunch bar, Pop Chips barbecue potato chip, Pop Chips original potato chip, Seapoint Farms dry roasted edamame and seasonal fruit 95.00

HOUSE ROASTED "BAR" NUTS

Macadamia nuts, cashews, pecans and smoked almonds 85.00

APPETIZERS

All individual items
serve 10 guests

ANTIPASTI

NYC MOZZARELLA BAR

Grand tasting of Mozzarella Di Buffalo, smoked, bocconcini and burrata.
Accompanied by Genovese pesto, grilled vegetables and crostinis 165.00

ECKERTON HILLS FARMS HEIRLOOM TOMATOES AND FRESH MOZZARELLA

Cold-pressed extra virgin olive oil and cracked black pepper with aged balsamic for seasoning 105.00

SALUMI TASTING

Sweet sopressata, chorizo, fennel sausage and country marinated olives,
long-stemmed artichoke and asparagus salad with flatbreads and grissini 185.00

CHEESE, FRUIT AND CRUDITÉ

HAND CRAFTED EUROPEAN CHEESE TASTING BOARD

A selection of artisan European cheeses with dried fruits, flatbreads and honey 170.00

NY HUDSON VALLEY CHEESE TASTING BOARD

A selection of local artisan cheeses with dried fruits, flatbreads and honey 220.00

FARMERS MARKET SUMMER SLICED FRUIT

Served with honey orange yogurt dip 105.00

WHOLE SEASONAL FRESH FRUIT

65.00

FARM FRESH CRUDITÉ

Served with green goddess dip 95.00

APPETIZERS

GRILLED CROSTINIS

- Fresh summer tomatoes, basil, balsamic vinegar and roasted garlic
- Goat cheese with treviso marmalade
- Tuscan white bean

115.00

CAPRESE FLATBREAD SQUARES

Grilled open-face flatbread with fresh mozzarella, plum tomatoes, Kalamata olives,
fresh basil leaves and finished with a housemade pesto dressing 95.00

ANTIPASTI FLATBREAD SQUARES

Grilled open-face flatbread with genoa salami, mortadella, prosciutto, fresh oregano leaves,
shaved Parmigiano-Reggiano, roasted pepper and sun-dried tomato pesto drizzled with a light
balsamic glaze 105.00

CHILLED SHRIMP COCKTAIL

Jumbo shrimp steamed, chilled and served with zesty cocktail and remoulade sauces with
fresh cut lemons 265.00

CORIANDER GRILLED SHRIMP

Coriander-dusted grilled jumbo shrimp, chilled and accompanied by a pineapple-mango relish 190.00

SHRIMP AND BLOODY MARY SHOOTERS

Chilled jumbo shrimp served with our big bold bloody mary shooters 135.00

APPETIZERS

APPETIZERS CONTINUED

All individual items
serve 10 guests

WARM APPETIZERS

ACES SIGNATURE CRAB CAKES

Zesty lemon aioli 290.00

ASIAN POTSTICKERS

Selection of chicken and vegetable, steamed and seared dumplings served with vegetable stir fry and sweet chili dipping sauce 155.00

BAKED HONEY-LEMON CHICKEN TENDERS

Murray's Locally Raised chicken tenders marinated and roasted with honey, lemon, garlic and fresh herbs. Served with an herb ranch dip 115.00

SPINACH AND ARTICHOKE DIP

Baby spinach, artichokes, water chestnuts and parmesan cheese served with baked pita chips 100.00

SALADS

ENTRÉE SALADS

All individual items
serve 10 guests

SUMMER LOBSTER SALAD

Montauk lobsters tossed with citrus and extra virgin olive oil with watermelon 185.00

CHINESE CHICKEN SALAD

Chicken breast with romaine lettuce, napa and red cabbage, spinach and wonton strips served with an Asian dressing 120.00

CLASSIC CAESAR SALAD WITH CHICKEN

Crisp chopped romaine lettuce served with our caesar dressing, parmesan cheese, garlic croutons and grilled chicken 100.00

TURKEY COBB SALAD

Crisp romaine hearts accompanied by roasted turkey, bacon, blue cheese, red onions, tomatoes and cucumbers with vinaigrette and blue cheese dressings 130.00

GRILLED STEAK SALAD

Creekstone Farms sliced skirt steak with rosemary, olive oil and lemon.
Satur Farms wild baby arugula salad with romaine, summer heirloom tomatoes and red onions. Served with red wine vinaigrette and our blue cheese dressing 155.00

ASIAN CHICKEN SALAD

Sesame Lo Mein noodles with broccoli, scallions, cucumbers and peanuts 130.00

CORIANDER CRUSTED TUNA NICOISE

Seared Ahi tuna with haricots verts, fingerling potatoes, heirloom cherry tomatoes, Nicoise olives with mustard vinaigrette 185.00

MURRAY'S NATURALLY RAISED ROTISSERIE CHICKEN SALAD

Crispy greens, cucumbers, grape tomatoes, avocado, hard-cooked egg, local sweet corn with smoked tomato vinaigrette 135.00

SMOKED PORK BELLY SALAD

Red cabbage, cilantro and queso fresco with a salsa verde vinaigrette 145.00

THAI NOODLE SALAD WITH GRILLED SHRIMP

Egg noodles with pea pods, carrots, red pepper, basil and mint tossed in an Asian vinaigrette and garnished with chilled grilled shrimp 175.00

HERB-ROASTED LOCALLY HARVESTED VEGETABLES

Rosemary-roasted baby vegetables to include zucchini, patty pan squash, carrots, fennel and turnip accompanied with a farro salad and finished with a citrus dressing 130.00

BALSAMIC AND OLIVE OIL

A bottle of imported balsamic vinegar and extra virgin olive oil 40.00

SANDWICHES

SANDWICHES

All individual items
serve 10 guests

NEW YORK FAVORITES

Our signature New York inspired sandwiches

MEATBALL SLIDERS

Chicken and beef sliders with fresh gravy and soft mini rolls (Served hot) 130.00

GRILLED CHICKEN WEDGE SANDWICH

Grilled chicken breast, iceberg lettuce wedge, tomato, red onion, bacon and blue cheese 120.00

KOSHER-STYLE ALL-BEEF FRANKFURTERS

Braised sauerkraut and condiments (Served hot) 95.00

PRESSED FLATBREAD SANDWICHES

PRESSED FLATBREAD SANDWICH SAMPLER

- Marinated char-grilled chicken breast, fontina cheese, baby spinach, tomato and lemon garlic aioli on flatbread
- Ham, salami, prosciutto, provolone cheese, shredded romaine and vine-ripe tomato drizzled with red wine vinaigrette and served on flatbread
- Grilled zucchini, romaine lettuce, vine-ripe tomatoes, chipotle mayonnaise, jalapeño jack cheese and sun-dried tomato pesto on flatbread

140.00

VEGETARIAN PRESSED SANDWICH

Grilled zucchini, romaine, vine-ripe tomatoes, chipotle mayonnaise, jalapeño jack cheese and sun-dried tomato pesto on flatbread with a side of olives 100.00

HANDCRAFTED SANDWICHES

LOBSTER ROLLS

Fresh lobster salad stuffed into a soft bakery roll 185.00

CHICKEN BRUSCHETTA WRAPS

Herb-marinated chicken, Eckerton Hill Farms sliced heirloom tomatoes, fresh mozzarella and basil pesto in a whole wheat tortilla 100.00

FOCACCIA SANDWICH SAMPLER

- Grilled chicken, roasted tomatoes, braised spinach, provolone cheese and herb mayonnaise on grilled focaccia bread
- Grilled beef tenderloin and boursin cheese with caramelized onion jam on grilled focaccia bread

145.00

MINIATURE SANDWICH SAMPLER

- Ham and Jarlsberg Swiss pretzel sandwich
- Applewood smoked turkey with cranberry apricot chutney on a miniature artisan roll
- Grilled Creekstone Farms beef tenderloin sandwiches with tomato, caramelized onions and herbed aioli on a fresh-baked ciabatta roll

140.00

HEARTLAND SAMPLER

- Chicken bruschetta wraps with herb marinated chicken, sliced Eckerton Hill Farms heirloom tomatoes, fresh mozzarella and basil pesto in a whole wheat tortilla
- Homemade tuna salad with lettuce and vine-ripe tomatoes on a briòche bun
- Grilled vegetable wrap with sun-dried tomato and goat cheese spread in a spinach tortilla

135.00

ENTRÉES

FEATURED ENTRÉES

All individual items
serve 10 guests

CREEKSTONE FARMS BEEF

CLASSIC BEEF TENDERLOIN

Seared tenderloin of beef, chilled, then sliced and presented with red onions and beefsteak red and yellow tomatoes, served with miniature artisan rolls and horseradish sauce 315.00

CHEF-SLICED NEW YORK STRIP STEAK

Accompanied with steakhouse hashbrown potatoes (Served hot) 360.00

SHORT RIBS

Red wine marinated beef short ribs slowly roasted and served with a summertime corn and bean succotash (Served hot) 175.00

SKUNA BAY CRAFT RAISED SALMON

CHARRED SALMON

Summer bean salad, pickled red onions and black sesame vinaigrette 170.00

CEDAR-PLANKED SALMON

Fresh salmon marinated in a honey mustard glaze 175.00

MURRAY'S LOCALLY RAISED CHICKEN

GRILLED ALL NATURAL CHICKEN BREAST

Served on a chilled watermelon slice with charred tomatoes and basil 140.00

ROSEMARY GARLIC ROASTED CHICKEN

Ragout of roasted artichokes, fennel, sun-dried tomatoes, fingerling potatoes, Kalamata olives and rosemary-lemon jus (Served hot) 145.00

HERB-CRUSTED CHICKEN BREAST

Baby arugula, tomatoes, shaved fennel and a red wine vinaigrette 135.00

PAN SEARED CHICKEN BREAST

Spring corn and fresh bean succotash with Meyer lemon glaze (Served hot) 155.00

ENTRÉES

ENTRÉES CONTINUED

All individual items
serve 10 guests

ENTRÉES

MAMA'S ITALIAN BOARD

- ITALIAN ROPE SAUSAGE
Carved as much or as little as you choose of this fire-roasted Italian sausage.
Served with Giardinera, hoagie rolls, grilled peppers and onions and spicy mustard
- COLOSSAL MEATBALL
Softball sized meatballs, simmering in red gravy marinara and served with shaved parmesan
(Served hot) 175.00

SESAME SEARED AHI TUNA

Accompanied by seaweed salad with wasabi crème fraiche 195.00

MAPLE-GLAZED ROAST TURKEY

Roasted garlic thyme aioli, cranberry-apricot chutney and miniature artisan rolls 165.00

PICNIC-STYLE FRIED CHICKEN

Crisp buttermilk battered fried chicken and biscuits 110.00

GRILLED KABOBS

Marinated chicken, grilled beef and Italian sausage kabobs with Thai chile and spicy barbecue sauces (Served hot) 175.00

STEAK AND CHICKEN TACOS

Queso fresco, fresh limes, avocado crema, housemade salsas with flour and corn tortillas, guacamole and crispy tortilla chips (Served hot) 165.00

CAVATAPPI PASTA WITH SUMMER VEGETABLES "AGLIO ET OLIO"

Artichoke, arugula, grape tomatoes and asparagus with red chili flakes and a garlic extra virgin olive oil sauce (Served hot) 110.00

CHICKEN PICCATA

Lightly breaded and served with a lemon caper sauce (Served hot) 145.00

EGGPLANT PARMIGIANA

Oven baked, topped with mozzarella and served in a tomato basil sauce (Served hot) 100.00

MACARONI & CHEESE WITH SMOKED PORK BELLY

Aged Five Spoke Farm's cheddar and Fontina cheese (Served hot) 145.00

ACCOMPANIMENTS

All individual items
serve 10 guests

GREENS AND VEGETABLES

LIMESTONE LETTUCE, PEAR, WALNUT AND GOAT CHEESE SALAD

Tossed with a citrus vinaigrette 90.00

CLASSIC CAESAR SALAD

Crisp chopped romaine lettuce served with caesar dressing, parmesan cheese and garlic croutons 70.00

MIXED FIELD GREEN SALAD

Mixed field greens with cucumbers, tomatoes and red onions with a balsamic vinaigrette 60.00

SUMMER GREEK SALAD

Romaine lettuce, tomatoes, red onions, Kalamata olives, cucumbers, crumbled feta cheese, marjoram and red wine vinaigrette 100.00

SPINACH SALAD

Satur Farms baby spinach with dried cherries, goat cheese, radicchio, white peaches, Belgian endive and cider vinaigrette 75.00

COLESLAW

Julienne crisp vegetables tossed in refreshing sweet and sour dressing 50.00

CHOPPED VEGETABLE SALAD

Romaine and spinach with seasonal vegetables, olives, fennel and gorgonzola with a honey-mustard vinaigrette 85.00

GRILLED ASPARAGUS

Char-grilled asparagus accompanied by lemon aioli 85.00

ORGANIC KALE SALAD

Toasted pine nuts, golden raisins, Meyer lemon yogurt dressing and shaved parmesan 80.00

FARRO AND FUJI APPLE SALAD

Caramelized celery root, fennel, tarragon with rice wine vinaigrette 80.00

GRAINS

COUS COUS SALAD

Tomatoes, cucumber, red onion, mint and basil in a lemon vinaigrette 65.00

PASTA AND POTATO

PESTO PASTA SALAD

Summer market tomatoes, red onions, basil, mozzarella cheese and pine nuts in a basil vinaigrette 75.00

LOADED MACARONI SALAD

Cavatappi pasta, chopped egg, spinach chiffonade, grape tomatoes, bacon, red onion, shredded cheddar cheese, scallions and a creamy horseradish dressing 75.00

POTATO SALAD

Red bliss potatoes tossed in sour cream and chive dressing 55.00

BREAD

BREAD BASKET

An assortment of miniature artisanal rolls 30.00

BALSAMIC AND OLIVE OIL

A bottle of imported balsamic vinegar and extra virgin olive oil 40.00

DESSERTS

DESSERTS

All individual items
serve 10 guests

DESSERTS

SIGNATURE SIX-LAYER CARROT CAKE

Loaded with fresh carrots, nuts and spices and layered with a sweet cream cheese icing and topped with toasted coconut and pecans 100.00

LEMONADE CAKE

A taste of summer layered with Meyer lemon curd, coated with lemon bark and topped with lemon drops 85.00

INDIVIDUAL MOLTEN CHOCOLATE LAVA CAKES

With whipped cream and dark chocolate fudge sauce 110.00

INDIVIDUAL NEW YORK CHEESECAKES

Graham cracker crust 115.00

SLICED ANGEL FOOD CAKE

A mixed berry compote and whipped cream 100.00

ASSORTED GOURMET DESSERT BARS

Lemon, rockslide brownie and blueberry linzertorte 95.00

INDIVIDUAL SUMMER BERRY FRUIT TARTS

Seasonal berries and vanilla bean custard 90.00

LEMON TARTS

With mixed berries 110.00

ASSORTED CUPCAKES

Vanilla, chocolate and red velvet 85.00

ASSORTED MINI PARFAITS

Assortment of lemon chiffon, chocolate brownie mousse and praline caramel mousse 80.00

TRIO OF MOUSSE

Chocolate, lemon and summer berry 75.00

CANNOLIS

Chocolate chip and vanilla bean cannolis 85.00

MACAROONS

Assortment of lemon, chocolate, vanilla, raspberry, mocha and pistachio 95.00

ASSORTED BEN & JERRY'S ICE CREAM BARS

Cherry Garcia and Half Baked 6.00 per bar

(To be delivered in Ben & Jerry's freezer bags)

DESSERTS

DESSERTS CONTINUED

All individual items
serve 10 guests

COOKIES & BROWNIES

COOKIE SAMPLER

A sweet assortment of chocolate chunk, peanut butter cup and oatmeal-raisin cookies baked in-house 100.00

COOKIE AND BROWNIE SAMPLER

A sweet assortment of chocolate chunk, oatmeal-raisin cookies baked in-house and fudge brownies 100.00

BROWNIES

50.00 per dozen

TENNIS BALL BUTTER COOKIES

55.00 per dozen

CELEBRATE THE US OPEN

CHAMPAGNE AND CHOCOLATE COVERED STRAWBERRIES

Celebrate the Open! Two bottles of Moët & Chandon Brut Impérial, Épernay, France and (15) chocolate covered strawberries 285.00

EARLY

EARLY ARRIVALS

**Available for AM
sessions only**

All individual items
serve 10 guests

FARMERS MARKET SUMMER SLICED FRUIT

Served with honey orange yogurt dip 105.00

INDIVIDUAL GRANOLA PARFAITS

Natural yogurt and summer berry compote (10) 90.00

MINI BREAKFAST PASTRIES

Assorted danish, croissants and muffins with preserves and sweet cream butter (15) 45.00

GLAZED DONUTS

Fresh-baked glazed donuts 18.00 per dozen

MINI BAGELS

New York style, poppy seed, whole wheat and plain bagels served with cream cheese and sweet cream butter (15) 35.00

NORWEGIAN SMOKED SALMON

Norwegian smoked salmon with capers, onions, hard-boiled egg and pumpernickel bread 165.00

KOSHER MENU

Please provide our sales team at least 48 hours advanced notice for each individual order.

Individual Glatt Kosher meals are available with your choice of one appetizer, entrée and dessert.

All meals are prepared fresh, sealed and served at either room temperature or warm.

APPETIZERS

HEARTS OF ROMAINE SALAD

Lemon garlic dressing

MESCLUN BABY GREENS SALAD

Balsamic vinaigrette and garlic crostino

TEA SMOKED WILD KING SALMON

FRESH FRUIT PLATTER

ENTRÉES

HERB MARINATED GRILLED CHICKEN

Green bean salad

GRILLED SALMON

Grilled leek salad and lemon vinaigrette

GRILLED TUNA

Grilled leek salad and lemon vinaigrette

ANCHO CHILI MARINATED SKIRT STEAK

Watercress salad

GRILLED CHICKEN SALAD

Baby greens and balsamic vinaigrette

GRILLED TURKEY SALAD

Baby greens and balsamic vinaigrette

CHEF'S SALAD

Roast beef, mixed greens, cherry tomatoes, cucumbers and garlic dressing

DESSERTS

CHOCOLATE DANISH

CHOCOLATE BOBKA

SEVEN-LAYER CAKE

APPLE STRUDEL

CHOCOLATE BROWNIE

190.00 per person

BEVERAGES

BEVERAGE PACKAGES

DELUXE BAR

LIQUORS

Grey Goose, Bombay Sapphire, Johnnie Walker Black, Maker's Mark, Bacardi 8, Crown Royal, Sauza Hornitos Repasado and Rémy Martin VS

WINES

Napa Cellars Chardonnay, Alois Lageder Pinot Grigio, Hayman & Hill Cabernet Sauvignon

BEERS

Heineken, Heineken Light, domestic beers and Buckler Non-Alcoholic Brew

SOFT DRINKS

evian Natural Spring Water, Badoit Sparkling Natural Mineral Water, Snapple, assorted Coca-Cola products and juices

40.00 per person

BEER, WINE AND SOFT DRINK BAR

WINES

Napa Cellars Chardonnay, Alois Lageder Pinot Grigio, Hayman & Hill Cabernet Sauvignon

BEERS

Heineken, Heineken Light, domestic beers and Buckler Non-Alcoholic Brew

SOFT DRINKS

evian Natural Spring Water, Badoit Sparkling Natural Mineral Water, Snapple, assorted Coca-Cola products and juices

25.00 per person

SOFT DRINK AND JUICE BAR

SOFT DRINKS

evian Natural Spring Water, Badoit Sparkling Natural Mineral Water, Snapple, assorted Coca-Cola products and juices

15.00 per person

BAR MIXERS INCLUDE:

Bloody mary mix, sour mix, orange juice, cranberry juice, grapefruit juice, club soda, tonic, olives, cherries, limes and lemons

BEVERAGES

À LA CARTE BEVERAGES

LIQUORS

(750ml BOTTLES)

Grey Goose 110.00
Grey Goose L'Orange 110.00
Grey Goose Le Citron 110.00
Grey Goose La Poire 110.00
Grey Goose Cherry Noir 110.00
Grey Goose Le Melon 110.00
Absolut 88.00
Ketel One 100.00
Tanqueray Gin 65.00
Bombay Sapphire Gin 90.00
Jose Cuervo Gold 55.00
Suaza Hornitos Reposado 95.00
Maestro Dobel 138.00
Patrón Silver 130.00
Bacardi Superior 60.00
Captain Morgan 75.00
Jack Daniel's 80.00
Johnnie Walker Black 120.00
Johnnie Walker Blue 350.00
Maker's Mark 125.00
The Glenlivet 12 Year Old 110.00
The Macallan 12 Year Old 125.00
Dewar's 'White Label' 78.00
Crown Royal 90.00
M&R Dry Vermouth (375ml) 22.00
M&R Sweet Vermouth (375ml) 22.00
Skinnygirl Margarita 50.00

DRAUGHTKEGS

(5L KEGS)

Heineken 60.00
Heineken Light 60.00
Newcastle 55.00

BEERS

(SIX 12oz CANS)

Heineken 40.00
Heineken Light 40.00
Amstel Light 40.00
Strongbow Cider 40.00
Domestic 35.00
Domestic Light 35.00
Buckler Non-Alcoholic 35.00

CORDIALS

(750ml BOTTLES)

Rémy Martin V.S.O.P. 110.00
Kahlúa 89.00
Baileys Original Irish Cream 89.00
Grand Marnier 120.00
Chambord 95.00

CRAFTED BEVERAGE PITCHERS

GREY GOOSE HONEY DEUCE PITCHER

Created to embody the spirit of the US Open with a fresh blend of GREY GOOSE® Vodka, a touch of premium raspberry-flavored liqueur, lemonade and honeydew melon balls served in two pitchers with
10 commemorative US Open cups
140.00 Serves 10

SUMMER SANGRIA SAMPLER

A refreshing twist on this Spanish classic featuring a pitcher of red wine, brandy, fresh juices and fruit and a pitcher of white wine, fresh juices and peaches
115.00 Serves 10

GRAND SLAM BLOODY MARY PITCHER

Spice things up with two pitchers of our signature bloody mary featuring GREY GOOSE® Vodka, spicy bloody mary mix and served with skewers of pickled spears, cheese, grilled vegetables and olives
115.00 Serves 10

BEVERAGES

À LA CARTE BEVERAGES

SODAS AND JUICES

(SIX 12oz CANS)

- Coca-Cola 22.00
- Diet Coke 22.00
- Sprite 22.00
- Sprite Zero 22.00
- Cranberry Juice (1qt bottles) 19.00
- Orange Juice (1qt bottles) 19.00
- Grapefruit Juice (1qt bottles) 19.00

MIXERS AND BAR SUPPLIES

- Margarita Mix (liter bottle) 22.00
- Bloody Mary Mix (liter bottle) 22.00
- Pomegranate Mix (liter bottle) 22.00
- Prickly Pear Mix (liter bottle) 22.00
- Sour Mix (liter bottle) 22.00
- Lime Juice (12oz bottle) 10.00
- Tabasco Sauce (2oz bottle) 10.00
- Worcestershire Sauce (5oz bottle) 10.00
- Seagram's Seltzer (Six 12oz cans) 22.00
- Seagram's Ginger Ale (Six 12oz cans) 22.00
- Seagram's Tonic Water (Six 12oz cans) 22.00
- Bar Fruit (lemons, limes) 10.00
- Bar Fruit Garnish Tray (lemons, limes, stuffed olives, maraschino cherries) 20.00

COFFEE AND TEA SERVICE

(SERVES 10)

These compact systems deliver fresh, individually brewed cups of gourmet coffee or tea

- 100% Colombian Coffee 40.00
- 100% Colombian Decaf 40.00
- Assorted Coffees and Decaf 40.00
 - Colombian Dark, Decaf, French Vanilla and Hazelnut
- Assorted Fine Teas 35.00
 - Breakfast Blend, Earl Grey and Green Tea
- Hot Cocoa 35.00
- Espresso Bar (Per session-limited quantity) 195.00

ICED TEAS

(SIX 16oz BOTTLES)

- Snapple Iced Tea 32.00
- Snapple Peach Iced Tea 32.00
- Snapple Diet Peach Iced Tea 32.00

SPORTS DRINK

(SIX 20oz BOTTLES)

- Powerade 29.00

WATERS

- evian Natural Spring Water (Six 500ml bottles) 25.00
- Badoit Sparkling Natural Mineral Water (One 750ml) 8.00

WINE LIST

WHITE WINE

CHAMPAGNE

Moët & Chandon Brut Impérial, Épernay, France	110.00
Moët & Chandon Rosé Impérial, Épernay, France	125.00
Moët & Chandon Grand Vintage 2006, Épernay, France	150.00
Dom Pérignon, Épernay, France	325.00
Louis Roederer Cristal, Reims, France	425.00

SPARKLING

Piper Sonoma Blanc de Blancs, Sonoma	46.00
Nino Franco 'Rustico' Prosecco, Veneto, Italy	48.00
Domaine Chandon Brut Rosé Classic, California	58.00

BRIGHT, CRISP AROMATIC WHITES

Seven Daughters White Blend, California	43.00
Martin Códax Albariño, Rías Baixas, Spain	46.00
Blackstone 'Winemaker's Select' Sauvignon Blanc, Monterey County	46.00
Chateau de Sours 'La Fleur d'Amelle' Blanc, Bordeaux	48.00
Alois Lageder Pinot Grigio, Alto Adige, Italy	52.00
Feudi di San Gregorio 'Greco di Tufo', Campania, Italy	54.00
Provenance Vineyards 'Rutherford' Sauvignon Blanc, Napa	56.00
Dog Point Sauvignon Blanc, Marlborough, New Zealand	56.00
Huber Hugo Gruner Veltliner, Austria	58.00
Chateau Ste. Michelle & Dr. Loosen 'Eroica' Riesling, Columbia Valley, Washington	60.00
Groth Sauvignon Blanc, Napa	64.00
Jermann Pinot Grigio, Friuli, Italy	66.00
Domaine Thomas & Fils 'La Crêle' Sancerre, Loire, France	76.00

RICH, FULL FLAVORED WHITES

Château St. Jean Chardonnay, Sonoma	46.00
Napa Cellars Chardonnay, Napa	54.00
Isabel Mondavi Chardonnay, Carneros	58.00
Joseph Drouhin Pouilly-Fuissé, Mâconnais, France	66.00
Stag's Leap Winery Viognier, Napa Valley, California	70.00
Domaine William Fèvre 'Champs Royaux' Chablis, France	72.00
Planeta Chardonnay, Sicily, Italy	86.00
Cakebread Chardonnay, Napa	96.00
Bouchard Père & Fils Meursault, Côte d'Or, France	102.00
Far Niente Chardonnay, Napa	108.00
Joseph Drouhin Puligny-Montrachet, Burgundy, France	118.00

REFRESHING ROSÉS

Triennes Rosé Provence, France	46.00
Belle Glos Rose of Pinot Noir, Sonoma County, California	58.00
Domaine Ott Rose 'Les Domaniers', Cotes de Provence	62.00

US OPEN GUEST SOMMELIER

OUR GUEST SOMMELIER WILL BE PLEASED TO HELP YOU PLAN YOUR PERFECT EVENT!

We can help you review vintages, learn a bit more about our program and hand pick wines for your special day.

WINES BY THIERRY PRADINES



WINE LIST

RED WINE

LIGHT, FRUITY REDS

Delas Frères 'Côtes-du-Rhône', Rhone Valley, France	42.00
Estancia 'Pinnacles Ranches' Pinot Noir, Monterey County	50.00
Louis Jadot 'Bourgogne' Pinot Noir, Burgundy, France	54.00
Babich Pinot Noir Marlborough, New Zealand	56.00
La Crema 'Sonoma Coast' Pinot Noir, Sonoma	68.00
J.K. Carriere 'Provocateur' Pinot Noir, Willamette Valley, Oregon	86.00
Bouchard 'Beaune du Château' Rouge, Burgundy, France	100.00
Flowers Pinot Noir, Sonoma Coast	110.00
Evening Land 'Seven Springs Vineyard' Pinot Noir, Willamette Valley, Oregon	120.00

MELLOW, MEDIUM BODIED REDS

Seven Falls Merlot, Wahluke Slope, Washington	42.00
Cusumano 'Benuara' Nero d'Avola Syrah, Sicily, Italy	48.00
Domaine Barons de Rothschild Lafite Reserve Rogue, Bordeaux, France	48.00
Palacios Remondo 'La Montessa', Rioja, Spain	54.00
Brancaia 'Tre' Sangiovese-Merlot, Tuscany, Italy	58.00
Decoy Red Blend (Cabernet Sauvignon/Merlot) Napa County, California	62.00
Torbreck 'Woodcutter's' Shiraz, Barossa Valley, Australia	64.00
Freemark Abbey Merlot, Napa	66.00
Antidoto 'Cepas Viejas' Tempranillo Crianza, Ribera del Duero, Spain	68.00
Thomas Barton Réserve, Saint-Émilion Reserve, Bordeaux, France	68.00
Avigonesi Vino Nobile Di Montepulciano - DOGC, Tuscany, Italy	72.00
Antinori Tignanello, Tuscany, Italy	130.00

ROBUST, FULL REDS

Callia 'Alta' Malbec, Luhan de Cujo, Mendoza, Argentina	46.00
Hayman & Hill Cabernet Sauvignon, Napa	48.00
Francis Coppola 'Diamond Collection' Merlot, California	54.00
Oberon 'Napa Valley' Cabernet Sauvignon, Napa	58.00
B.R. Cohn 'Silver Label' Cabernet Sauvignon, Sonoma	64.00
Mitolo 'Jester' Shiraz McClaren Vale, Australia	64.00
Justin Cabernet Sauvignon, Paso Robles, California	65.00
Frank Family Zinfandel, Napa Valley	80.00
Mt. Veeder Winery Cabernet Sauvignon, Napa	81.00
Miguel Torres 'Salmos' Priorat, Spain	92.00
Fisher Vineyards 'Unity' Cabernet Sauvignon, North Coast, California	106.00
Jordan Cabernet Sauvignon, Sonoma	118.00
Masi 'Costa Sera' Amarone, Valpolicella, Italy	120.00
Silver Oak Cabernet Sauvignon, Napa	165.00
Caymus 'Special Select' Cabernet Sauvignon, Napa	225.00

US OPEN GUEST SOMMELIER

**OUR GUEST SOMMELIER WILL BE PLEASED
TO HELP YOU PLAN YOUR PERFECT EVENT!**

We can help you review vintages, learn a bit more about our program and hand pick wines for your special day.

WINES BY THIERRY PRADINES

