

MEETINGS & EVENTS | PARK AVENUE TOWER

2024 Spring & Summer Menu



convene

Breakfast



Basic

\$25 per person

Fresh Orange Juice **VG, GF**

Coffee Station

Selection of Milks and Sweeteners

Bagels **V**

Cream Cheese, Jams, & Salted French Butter

Selection of Seasonal Fruit **VG, GF**

Freshly Baked Pastries **V**

Selection of Yogurts **V**

Standard

\$35 per person

Fresh Orange Juice **VG, GF**

Coffee Station

Selection of Milks and Sweeteners

Bagels **V**

Cream Cheese, Jams, & Salted French Butter

Selection of Seasonal Fruit **VG, GF**

Freshly Baked Pastries **V**

Selection of Yogurts **V**

Chef's Preparation of Eggs **V, GF**

Home Fries **VG, GF**

Peppers, Onions, Herbs

Premium

\$45 per person

Fresh Orange Juice **VG, GF**

Coffee Station

Selection of Milks and Sweeteners

Bagels **V**

Cream Cheese, Jams, & Salted French Butter

Selection of Seasonal Fruit **VG, GF**

Freshly Baked Pastries **V**

Selection of Yogurts **V**

Chia Pudding **VG, GF**

Seasonal Fresh Fruit, Micro Herbs, Seed Crunch

Chef's Preparation of Eggs **V, GF**

Home Fries **VG, GF**

Peppers, Onions, Herbs

CHOICE 1:

Chicken Sausage **GF**

Applewood Smoked Bacon **GF**

Turkey Bacon **GF**

Catering

MENU



Salads

PRICE PER 5 GUESTS

Market Greens Salad **VG, GF** | \$50

Mixed Field Greens, Cucumber, Tomato, Red Onions, Herb Vinaigrette

Kale Caesar Salad **V** | \$60

Baby Kale, Pickled Red Onion, Parmesan Crisps, Bagel Croutons, Caesar Dressing

Herb Crusted Salmon Salad **GF** | \$70

Arugula, Roasted Baby Potatoes, Pickled Haricot Verts, Hard Boiled Eggs, Picholine Olives, Oil and Vin

Roasted Chicken & Heirloom Tomatoes Salad **GF** | \$70

Baby Romaine, Heirloom Tomato, Ciliegine Mozzarella, Balsamic Vin

Mediterranean Quinoa **V** | \$60

Red Bell Peppers, Chickpeas, Red Onions, Quinoa, Cherry Tomatoes, Cucumber, Feta Cheese, Lemon-Cumin Vinaigrette

Roasted Hominy **VG, GF** | \$60

Roasted Sweet Corn, Baby Bell Peppers, Tomatoes, Green Onions, Avocado-Lime Vinaigrette

Sandwiches

PRICE PER 5 GUESTS

PAT BLT **DF** | \$50

Bacon, Greens, Tomato, Tomato Aioli on Ciabatta Bread

Mozzarella Caprese **V** | \$50

Tomato Pesto, Mozzarella, Basil on Ciabatta Bread

Roasted Turkey and Tomato Chutney **DF** | \$60

Lemon-Marinated Cucumber, Baby Arugula, Ciabatta Bread

Mushroom Gyro Wrap **VG** | \$60

Gyro Spiced Mushroom, Roasted Tomatoes, Vegan Tzatziki, Shallots, on a Spinach Wrap

Roast Beef Sandwich | \$60

Spinach, Pickled Red Onion, Bleu Cheese Aioli, Spinach, on Semolina Bread

Balsamic Glazed Chicken Sandwich | \$60

Balsamic Glazed Chicken, Tomato, Avocado Spread, Ciabatta

Caribbean Pork Shoulder | \$60

Caribbean Pork Shoulder, Pickled Pineapple & Jalapenos, Caramelized Onions, Garlic Aioli

Hot Entrees

PRICE PER 5 GUESTS

Chimichurri Steak **DF, GF** | \$85

Herb Marinated Steak, Chimichurri Sauce, Garlic Roasted Potatoes

Chicken Piccata **GF** | \$75

Roasted Chicken, Lemon Butter Caper Sauce, Wild Rice

Creamy Tomato Cavatappi Pasta **V** | \$70

Cascatelli Pasta, Cremini Mushroom, Cippolini Onions, Baby Zucchini, Oil Cured Tomatoes, Basil, Ricotta Salata

Mojo Pork Loin **DF, GF** | \$80

Mojo Pork Loin with Black Beans and Rice, Roasted Summer Squash, Plantain Chips, Mango Salsa

Herb Roasted Salmon **DF, GF** | \$80

Roasted Salmon over a Ragu of Sweet Peppers, Tomatoes, Onions and Herbs

Blackened Salmon **DF, GF** | \$80

Spice Baked Salmon

Roasted Seasonal Vegetables **VG** | \$50

Seasonal Vegetables Roasted

Desserts

PRICE PER 5 GUESTS

Chef's Fresh Baked Cookies **V** | \$25

Chocolate Chip, Macadamia Nut, Snickerdoodle, Peanut Butter

Lemon Bars **V** | \$25

Lemon Bars

Mini Cheesecakes **V** | \$25

Assorted Cheesecakes

Mini

Sliced Fruit Platter **V** | \$25

Seasonal Sliced Fruit

Assorted Dessert Pastries **V** | \$30

Assortment of Mini Eclairs, Mini Cannolis, Mini Assorted Cupcakes, Brownie Bites (Based on Availability)

VG Vegan | **V** Vegetarian | **DF** Dairy Free | **GF** Made Without Gluten

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your Convene Event Production Manager of any allergies.

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Park Avenue Tower

RECEPTION OFFERINGS

Basic

FIRST HOUR | \$35
EACH ADDITIONAL HOUR | \$15

BEER

Selection of 4 Local Craft Beers

WINE

2 Red Wines
1 Rosé
2 White Wines

SOFT DRINKS

Assorted Sodas, Still & Sparkling Water

FOOD

Snacks

Savory Snacks Mix, Gourmet Popcorn, Pretzel, Bites and Kettle Chips

Standard

FIRST HOUR | \$65
EACH ADDITIONAL HOUR | \$20

BEER

Selection of 4 Local Craft Beers

WINE

2 Red Wines
1 Rosé
2 White Wines

SOFT DRINKS

Assorted Sodas, Still & Sparkling Water

FOOD

Snacks

Savory Snacks Mix, Gourmet Popcorn, Pretzel, Bites and Kettle Chips

Charcuterie Platter

Assorted Salumi, Cornichons, Mustards, Assorted Breads and Crostini

Premium

FIRST HOUR | \$85
EACH ADDITIONAL HOUR | \$25

BEER

Selection of 4 Local Craft Beers

WINE

2 Upgraded Red Wines
1 Upgraded Rosé
2 Upgraded White Wines

SPIRITS

Top Shelf Liquors

SOFT DRINKS

Assorted Sodas, Still & Sparkling Water

FOOD

Snacks

Savory Snacks Mix, Gourmet Popcorn, Pretzel, Bites and Kettle Chips

Charcuterie Platter

Assorted Salumi, Cornichons, Mustards, Assorted Breads and Crostini

Selection of 4 Passed Hors D'oeuvres

A la Carte Snacks

Park Ave Spiced Nuts **VG, DF, GF** | \$6

Selection of Packaged Snacks **VG, DF, GF** | \$5
Assorted Potato Chips, Pretzels, & Popcorn

Cookies & Coffee **V** | \$7
Assorted Fresh-Baked Cookies by Hudson's Gourmet, Coffee Station

House-Made Crostini | \$7
Seasonal Assortment

Charcuterie Platter | \$18
Assorted Salumi, Cornichons, Mustards, Assorted Breads and Crostini

Cheese Platter **V** | \$16
A Selection of Domestic and International Cheeses with Traditional Accompaniments

Mezze Platter **V** | \$17
Seasonal Vegetables and Fruits, White Beans Hummus, Tzatziki, Beet Hummus, Marinated Feta Cheese, Olives, Pita Chips

Crudité Platter | \$10
Market Vegetables, Chef's Signature Dips

Passed Hors D'Oeuvres

VEGETARIAN / VEGAN

Vegetable Spring Rolls (Shiitake Leek)
Artichoke Beignets
Vegetable Samosas
Edamame Dumplings
Vegetable Potstickers
Vegetable Egg Rolls
Four Cheese Arancini
Spanakopita

VEGETARIAN / VEGAN CONT.

Brie & Raspberry Rangoons
Spinach Empanadas
Triple Onion & Brie Tarts
Asparagus Risotto Balls
Manchego & Quince Tartlet
Mini Quiches
Truffle Mac & Cheese Bites

BEEF

Beef Wellington Bites
Beef Empanadas
Beef Satay
Short Rib Hand Pies

POULTRY

Spicy Chicken Wontons
Corn & Chicken Empanadas
Chicken Potstickers
Chicken Quesadillas
Duck Spring Rolls

PORK

Chorizo Empanadas
Pork & Cabbage Dumplings
Pork Gyoza
Franks en Croute

FISH

Mini Crab Cakes
Crab Rangoon
Lox Crostini

VG Vegan | **V** Vegetarian | **DF** Dairy Free | **GF** Made Without Gluten

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