

Fall + Winter
Perfect Plates
2022-2023

convene
PARK AVE TOWER





Breakfast Packages

BASIC \$20 PP

BEVERAGE

Coffee and Tea Station
Selection of Milks and Sweeteners

Orange and Grapefruit Juice **VG DF GF**

BAKERY

New York Bagels **V**
Cream Cheese, Butter, Assorted Jams

Selection of Fresh Breakfast Pastries from
Bakehouse NYC **V**

HEALTHFUL

Selection of La Fermiere French Yogurts **V**

Selection of Seasonal Fruit **VG DF GF**

STANDARD \$30 PP

BEVERAGE

Coffee and Tea Station
Selection of Milks and Sweeteners

Orange and Grapefruit Juice **VG DF GF**

BAKERY

New York Bagels **V**
Cream Cheese, Butter, Assorted Jams

Selection of Fresh Breakfast Pastries from
Bakehouse NYC **V**

HEALTHFUL

Selection of La Fermiere French Yogurts **V**

Selection of Seasonal Fruit **VG DF GF**

EGGS

Chef's Preparation of Cage-Free Eggs
or Egg Whites **V GF**

SIDES

Home Fries **VG DF GF**
Peppers, Onions, Herbs

PREMIUM \$40 PP

BEVERAGE

Coffee and Tea Station
Selection of Milks and Sweeteners

Orange and Grapefruit Juice **VG DF GF**

BAKERY

New York Bagels **V**
Cream Cheese, Butter, Assorted Jams

Selection of Fresh Breakfast Pastries from
Bakehouse NYC **V**

HEALTHFUL

Selection of La Fermiere French Yogurts **V**

Selection of Seasonal Fruit **VG DF GF**

Steel Cut Oatmeal **VG DF** Brown Sugar,
Raisins, Dried Cranberries, Toasted Pepitas

EGGS

Chef's Preparation of Cage-Free Eggs
or Egg Whites **V GF**

SIDES

Home Fries **VG DF GF**
Peppers, Onions, Herbs

(CHOOSE 1)

Chicken Sausage **GF**

Applewood Smoked Bacon **GF**

Turkey Bacon **GF**

KEY

V Vegetarian **VG** Vegan

DF Dairy Free **GF** Made Without
Gluten

All prices are subject to a 18% administrative fee and applicable city and/or state taxes. Individual menu items are subject to change, depending on availability. Requests for additional courses will be priced accordingly. Menu selections may be adjusted for groups under 25 guests.

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

Breakfast a la Carte

BASIC BEGINNINGS

- New York Bagels **V** | Cream Cheese, Butter, Assorted Jams \$4
- Selection of Fresh Breakfast Pastries from Bakehouse NYC **V** | \$6
- Selection of La Ferriere French Yogurts **V** | \$4
- Yogurt Parfaits **V** | Granola, Berries | \$7
- Selection of Seasonal Fruit **VG DF GF** | \$8
- Chef's Seasonal Smoothie **V GF** | \$8
- Whole Fruit Arrangement **VG DF GF** | \$3
- Creamy Pistachio Overnight Oats. **VG DF GF** | Pistachio Milk Soaked Oats and Chia, Toasted Coconut, Hemp Seed and Pistachio \$7

BEVERAGES

- Orange & Grapefruit Juices **VG DF GF** | \$2
- House Made Green Juice **VG DF GF** | \$10
- Apple Cider | Red Jacket Orchards \$3
- Paromi Hot Tea or Iced Tea Station | Assorted Teas with Lemon and Selection of Milks and Sweeteners \$3.75
- Coffee Station | Selection of Milks and Sweeteners \$3.50
- Cold Brew | Selection of Milks and Sweeteners \$5
- Soda | Assorted 7.5oz cans \$2
- San Pellegrino Sparkling Water | \$2
- Bottled Water | \$2

KEY

- V** Vegetarian **VG** Vegan
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CHEF'S SIGNATURE

- Steel Cut Oatmeal **VG DF** | Brown Sugar, Raisins, Dried Cranberries, Toasted Pepitas \$5
- Preparation of Scrambled Eggs or Egg Whites **V GF** | \$6
- Chef's Special Frittatas **GF** | \$6
- Breakfast Sandwich | Croissant, Applewood Smoked Bacon, Scrambled Eggs \$8
- Home Fries **VG DF GF** | Peppers, Onions, Herbs \$4
- Chicken Sausage, Applewood Smoked Bacon, Turkey Bacon **GF** | \$4
- Smoked Salmon Platter **GF** | Capers, Sliced Heirloom Tomatoes, Red Onion, Hard Boiled Egg \$8
- Butternut Squash on 9 Grain Bread **VG DF** | Spiced Pepitas, Maple Drizzle \$7

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Lunch Package

LUNCH PACKAGE \$20 PP

INCLUDES: Choice of 1 Salad | Choice of 1 Sandwich | 1 Additional Salad or Sandwich | 1 Dessert

ADDITIONS: \$10 per each Additional Sandwich or Salad | \$15 per each Entree | \$5 per Dessert

SALADS

Market Greens **VG DF GF** | Cucumber, Shaved Root Vegetables, House Herb Vinaigrette

Baby Kale and Broccoli Salad **V GF** | Crispy Capers, Parmesan Crisps, Romaine Sherry Vinaigrette

Sliced Skirt Steak Salad **GF** | Black Beans, Charred Hominy, Pickled Red Onions, Romaine, Cotija, Avocado Crema

Classic Greek Salad **V GF** | Kalamata Olives, Feta Cheese, Cherry Tomatoes, Cucumber, Romaine, Red Wine Vinaigrette

Miso Salmon Salad **DF** | Farro, Edamame, Broccoli, Pickled Ginger, Citrus Soy Vinaigrette

Roasted Beet and Moody Blue Salad **V GF** | Pickled Blueberries, Mint, Arugula, Frisee, Candy Cane Beet Vinaigrette

Roasted Chicken Panzanella **DF** | Persimmon, Cherry Tomatoes, Sourdough Croutons, Pomegranate Vinaigrette

Chilled Buckwheat Noodle Salad **DF** | Edamame, Enoki Mushroom, Red Cabbage, Lemongrass Vinaigrette

Buffalo Chicken Salad **GF** | Romaine, Kale, Blue Cheese, Pickled Carrots, Celery, Tomatoes, Ranch Dressing, Hot Sauce Drizzle

Heirloom Carrot Salad and Farro Salad **VG DF GF** | Turnips, Pickled Radishes, Endive, Frisee, Turmeric Agave Vinaigrette

Antipasto Salad **DF** | Sundried Tomatoes, Mozzarella, Mortadella, Prosciutto, Romaine, Green Olive Tapenade

SANDWICHES

French Ham | Gruyere, Dijon Mustard, Cornichon

Roasted Turkey **DF** | Arugula, Turkey Bacon, Tomato Aioli

Asian Chicken Wrap **DF** | Napa Cabbage, Wontons, Pickled Ginger, Scallion, Celery, Cilantro, Soy Mayo

Chicken Tinga Torta | Lime Crema, Cilantro, Black Bean Chipotle Spread, Pickled Red Onions

Pulled Shiitake Banh Mi **VG DF** | Sriracha Vegan Mayo, Shaved Carrots, Pickled Jalapeños, Radishes, Sweet Soy Glazed Shiitake Mushrooms

Roast Beef Wrap | Gochujang Aioli, Caramelized Onions, Arugula

Vegetarian Reuben **V** | Red Cabbage Slaw, Roasted Carrots, Onions, Russian Dressing, Swiss Cheese

Italian Panino | Soppressata, Prosciutto, Mortadella, Provolone, Truffle Mustard, Oil and Vinegar, Pickled Shallots

Wild Mushroom and Swiss **V** | Wilted Kale, Porcini Aioli

Roasted Pork Shoulder | Broccoli Rabe, Aged Provolone, Mustard, Mayonnaise

ENTREE

Mushroom Stroganoff **V GF** | Brown Rice Penne, Parmesan, Fresh Herbs

Roasted Airline Chicken Breast | Charred Broccoli, Red-Eye Gravy Spoonbread

Harissa Spiced Petit Filet **GF** | Yellow Rice, Cucumber Tzatziki

Baked Margarita Spaghetti Squash **V GF** | Vegetable Ragu, Truffle Burrata

Seared Salmon Pipian Mole Verde **DF GF** | Pumpkin Seed, Tomatillo, Poblano, Chayote, Pomegranate Seeds

Chana Saag Masala **VG DF GF** | Spiced Chickpeas, Lacinato Kale, Dill Rice

Smoked Tofu Stir Fry **VG DF GF** | Market Vegetables, Tamari, Sesame

Red Wine Braised Short Rib **GF** | Glazed Cipollini Onions, Sautéed Brussels Sprouts, Creamy Herbed Polenta

Chicken and Dumplings | Chicken Breast, Roasted Mushroom and Carrots, Buttermilk Drop Biscuit

Miso Polenta Cakes **VG DF GF** | Glazed Jackfruit, Kohlrabi, Kale, Roasted Mushrooms, Miso Vinaigrette

DESSERTS

Pumpkin Cheesecake **V**

Lemon Coconut Bars **V**

Mini Carrot Cake, Cream Cheese Frosting **V**

Warm Seasonal Fruit Cobbler **V**

Chocolate Mousse Biscuit Crumble **V**

Chef's Selection of Freshly Baked Cookies **V**

KEY

V Vegetarian **VG** Vegan

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Lunch a la Carte

SALADS

Market Greens **VG DF GF** | Cucumber, Shaved Root Vegetables, House Herb Vinaigrette \$10

Baby Kale and Broccoli Salad **V GF** | Crispy Capers, Parmesan Crisps, Romaine Sherry Vinaigrette \$13

Sliced Skirt Steak Salad **GF** | Black Beans, Charred Hominy, Pickled Red Onions, Romaine, Cotija, Avocado Crema \$15

Classic Greek Salad **V GF** | Kalamata Olives, Feta Cheese, Cherry Tomatoes, Cucumber, Romaine, Red Wine Vinaigrette \$13

Miso Salmon Salad **DF** | Farro, Edamame, Broccoli, Pickled Ginger, Citrus Soy Vinaigrette \$15

Roasted Beet and Moody Blue Salad **V GF** | Pickled Blueberries, Mint, Arugula, Frisee, Candy Cane Beet Vinaigrette \$13

Roasted Chicken Panzanella **DF** | Persimmon, Cherry Tomatoes, Sourdough Croutons, Pomegranate Vinaigrette \$15

Chilled Buckwheat Noodle Salad **DF** | Edamame, Enoki Mushroom, Red Cabbage, Lemongrass Vinaigrette \$13

Buffalo Chicken Salad **GF** | Romaine, Kale, Blue Cheese, Pickled Carrots, Celery, Tomatoes, Ranch Dressing, Hot Sauce Drizzle \$15

Heirloom Carrot Salad and Farro Salad **VG DF GF** | Turnips, Pickled Radishes, Endive, Frisee, Turmeric Agave Vinaigrette \$13

Antipasto Salad **DF** | Sundried Tomatoes, Mozzarella, Mortadella, Prosciutto, Romaine, Green Olive Tapenade \$15

SANDWICHES

French Ham | Gruyere, Dijon Mustard, Cornichon \$13

Roasted Turkey **DF** | Arugula, Turkey Bacon, Tomato Aioli \$12

Asian Chicken Wrap **DF** | Napa Cabbage, Wontons, Pickled Ginger, Scallion, Celery, Cilantro, Soy Mayo \$13

Chicken Tinga Torta | Lime Crema, Cilantro, Black Bean Chipotle Spread, Pickled Red Onions \$13

Pulled Shiitake Banh Mi **VG DF** | Sriracha Vegan Mayo, Shaved Carrots, Pickled Jalapeños, Radishes, Sweet Soy Glazed Shiitake Mushrooms \$12

Roast Beef Wrap | Gochujang Aioli, Caramelized Onions, Arugula \$13

Vegetarian Reuben **V** | Red Cabbage Slaw, Roasted Carrots, Onions, Russian Dressing, Swiss Cheese \$12

Italian Panino | Soppressata, Prosciutto, Mortadella, Provolone, Truffle Mustard, Oil and Vinegar, Pickled Shallots \$15

Wild Mushroom and Swiss **V** | Wilted Kale, Porcini Aioli \$12

Roasted Pork Shoulder | Broccoli Rabe, Aged Provolone, Mustard, Mayonnaise \$13

BEVERAGES

Orange & Grapefruit Juices **VG DF GF** | \$2

House Made Green Juice **VG DF GF** | \$10

Apple Cider | Red Jacket Orchards \$3

Paromi Hot Tea or Iced Tea Station | Assorted Teas with Lemon and Selection of Milks and Sweeteners \$3.75

Coffee Station | Selection of Milks and Sweeteners \$3.50

Cold Brew | Selection of Milks and Sweeteners \$5

Soda | Assorted 7.5oz cans \$2

San Pellegrino Sparkling Water | \$2

Bottled Water | \$2

ENTREE

Mushroom Stroganoff **V GF** | Brown Rice Penne, Parmesan, Fresh Herbs \$18

Roasted Airline Chicken Breast | Charred Broccolini, Red-Eye Gravy Spoonbread \$20

Harissa Spiced Petit Filet **GF** | Yellow Rice, Cucumber Tzatziki \$18

Baked Margarita Spaghetti Squash **V GF** | Vegetable Ragu, Truffle Burrata \$18

Seared Salmon Pipian Mole Verde **DF GF** | Pumpkin Seed, Tomatillo, Poblano, Chayote, Pomegranate Seeds \$20

Chana Saag Masala **VG DF GF** | Spiced Chickpeas, Lacinato Kale, Dill Rice \$18

Smoked Tofu Stir Fry **VG DF GF** | Market Vegetables, Tamari, Sesame \$18

Red Wine Braised Short Rib **GF** | Glazed Cipollini Onions, Sauteed Brussels Sprouts, Creamy Herbed Polenta \$23

Chicken and Dumplings | Chicken Breast, Roasted Mushroom and Carrots, Buttermilk Drop Biscuit \$18

Miso Polenta Cakes **VG DF GF** | Glazed Jackfruit, Kohlrabi, Kale, Roasted Mushrooms, Miso Vinaigrette \$18

DESSERTS

Pumpkin Cheesecake **V** \$8

Lemon Coconut Bars **V** \$8

Mini Carrot Cake, Cream Cheese Frosting **V** \$8

Warm Seasonal Fruit Cobbler **V** \$8

Chocolate Mousse Biscuit Crumble **V** \$8

Chef's Selection of Freshly Baked Cookies **V** \$5

KEY

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Reception Packages

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

BAR SNACKS V

Savory Snack Mix, Gourmet Popcorn,
Pretzel Bites, Kettle Chips, Artichoke
and Spinach Dip and Onion Dip

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

BAR SNACKS V

ARTISANAL CHEESE V

Selection of Domestic and Imported Cheese,
Meats and Pates, Dried Fruits, Honeycomb,
Seasonal Fruit Preserves, Whole Grain
Mustard and Pickled Vegetables

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

SOFT DRINKS

Assorted Sodas
Still & Sparkling Water

SPIRITS

Top Shelf Liquors

MEZZE PLATTER V

Seasonal Vegetables and Fruits, White
Bean Hummus, Tzatziki, Beet Hummus,
Marinated Feta Cheese, Olives, Pita Chips

PASSED HORS D'OEUVRES

Select four from the following page

One bartender is required for
every 50 guests. Additional fee
of \$150 per bartender.

A LA CARTE SNACKS

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

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

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

House-Made Crostini | Seasonal Assortment \$7

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

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

Mezze Platter **V** | Seasonal Vegetables and
Fruits, White Beans Hummus, Tzatziki, Beet
Hummus, Marinated Feta Cheese, Olives,
Pita Chips \$14

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

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Reception Hors d'Oeuvres

BEEF

Spanish Beef Empanadas, Chimichurri Sauce

Carne Asada Mini Tacos, Charred Tomato Salsa, Pickled Shallots **GF**

Blue Cheese Steak Crostini, Balsamic Reduction

Short Rib Grilled Cheese

POULTRY

Chicken Parm Bites, Spicy Marinara Sauce

Shredded Duck Bao, Hoisin, Pickled Daikon, Five Spice Flake Salt **DF**

Buffalo Chicken Sliders, Blue Cheese Spread, Pickled Onions

Adobada Chicken Taquitos, Tomatillo Salsa, Pineapple **GF**

Chicken Schnitzel Braised, Red Cabbage, German Mustard

FISH

Smoked Salmon Cone, Lemon Crème Fraîche, Salmon Roe, Chives

Smoked Trout, Cucumber, Pumpernickel **DF**

Snapper Crudo, Chiles, Sesame and Lemon **DF GF**

Tuna Tataki, Daikon, Scallions, Coriander Seeds, Ponzu, Shiiso **DF GF**

Mini Crab Cakes, Old Bay Aioli

VEGETARIAN

Wild Mushroom Tart, Comte Cheese, Caramelized Cippolini Onions **V**

Risotto Arancini, Truffle Aioli **V**

Potato Pancake, Caramelized Apple, Charred Scallion Aioli **V**

Herb Ricotta Crostini, Roasted Cherry Tomatoes, Olive Tapenade **V**

Beet Tartare, Horseradish, Chives, Shallots, Balsamic, on Endive **V GF**

VEGAN

Mushroom Bruschetta with Herbs, Tomatoes on Sourdough **VG DF**

Roasted Beet Crostini, Sunflower-Mint Pesto **VG DF**

Hearts of Palm "Crab" Cakes, Siracha Vegan Mayo **VG DF**

Falafel, Harissa Tahini **VG DF**

Achiote Mushroom Tostada, Charred Tomato Salsa, Avocado Crema **VG DF GF**

SWEETS

Assorted Mini Italian Pastries **V**

Dark Chocolate Mousse with Roasted Strawberries **V GF**

Mini Tiramisu Cups **V**

Chocolate Truffles **V GF**

Seasonal Fruit Tarts **V**

Panna Cotta

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