

Park Avenue Tower 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

Choose a Protein:

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

Cranny Apple Salad **VG, GF** | \$60

Granny Smith Apples, Dried Cranberries, Shaved Fennel, Citrus Herb Vinaigrette

Mediterranean Quinoa **V, GF** | \$60

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

Classic Mediterranean Salad **V, GF** | \$60

Romaine, Olives, Tomatoes, Cucumber, Pickled Red Onions, Feta Cheese, Lemon Herb Vinaigrette

PAT Cobb Salad **GF** | \$60

Mixed Greens, Chicken, Bacon, Hard Boiled Egg, Tomato, Avocado, Buffalo Ranch

Heirloom Tomato Mozzarella **V, GF** | \$60

Arugula, Pearl Mozzarella, Heirloom Tomato, White Balsamic Glaze

Add Chicken To Any Salad For \$6 per person

Desserts

PRICE PER 5 GUESTS

Chef's Fresh Baked Cookies | \$25

Brownies | \$25

Assorted Cupcakes | \$30

Sliced Fruit Platter | \$25

Assorted Dessert Pastries | \$30

Sandwiches

PRICE PER 5 GUESTS

PAT BLT **DF** | \$50

Bacon, Greens, Tomato, Tomato Aioli, Ciabatta Bread

Mozzarella Caprese **V** | \$50

Tomato Pesto, Mozzarella, Basil, Ciabatta Bread

Buffalo Cauliflower Wrap **VG** | \$60

Roasted Cauliflower, Mixed Greens, Tomato, Vegan Buffalo Sauce, Whole Wheat Wrap

Cranberry Turkey | \$60

Caramelized Onions, Swiss, Baby Spinach, Cranberry Aioli, Focaccia

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

Arugula, Lemon Marinated Cucumbers, Tomato Pesto, Ciabatta Bread

Heirloom Carrot Reuben **V** | \$60

Red Cabbage Slaw, Swiss, Russian Dressing, Marble Rye

Mediterranean Steak | \$60

Red Onion, Tomato, Feta, Mixed Baby Lettuces, Olive and Cucumber Tzatziki, Ciabatta

Balsamic Glazed Chicken Sandwich | \$60

Balsamic Glazed Chicken, Tomato, Avocado Spread, Ciabatta

Kale Caesar Wrap **V** | \$50

Kale, Romaine, Pickled Red Onion, Parmesan Cheese, Caesar Dressing, Whole Wheat Wrap

Chicken Caesar Wrap | \$60

Grilled Chicken, Baby Kale, Romaine, Caesar Dressing, Parmesan Cheese, Whole Wheat Wrap

Mushroom Gyro Wrap **V** | \$50

Gyro spiced mushrooms, onions peppers, tomatoes, cucumber dill tzatziki

Hot Entrees

PRICE PER 5 GUESTS

Chicken

Chicken Piccata **GF** | \$75

Roasted Chicken, Lemon Butter Caper Sauce, Wild Rice

Chicken and Dumplings | \$70

Braised Chicken, Chef's Homemade Dumplings, Root Vegetables, Greens, Farro

Caribbean Jerk Chicken **GF, DF** | \$70

Roasted Chicken Thighs, Braised Brussels Sprouts, Wild Rice

Beef and Lamb

Chimichurri Steak **DF, GF** | \$80

Herb Marinated Steak, Chimichurri, Garlic Roasted Potatoes

Red Wine Braised Short Rib | \$85

Garlic Mashed Potatoes

Tamarind Glazed Lamb Chops **GF, DF** | \$85

Lemon potatoes, Haricot Vert

Seafood

Salmon with Cucumber Dill Sauce **GF** | \$80

Broccolini, Roasted Fingerling Potatoes

Agave Lime Salmon **DF, GF** | \$80

Jasmine Rice, Herb Roasted Baby Carrots

Vegetarian and Vegan

Ratatouille **VG, GF** | \$50

Braised Seasonal Vegetables

Cheese Ravioli Marsala **V** | \$60

Cheese Ravioli, Mushroom Marsala Sauce

Manicotti **V** | \$60

Cheese Manicotti, Spicy Marinara Sauce

Cavatappi à la Mac **V** | \$60

Cavatappi Pasta, Creamy Tomato Sauce

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 | \$40
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 | \$55
EACH ADDITIONAL HOUR | \$25

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 | \$90
EACH ADDITIONAL HOUR | \$35

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** | \$8
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

Mushroom Spring Rolls **VG**
Samosa Dumplings **VG**
Bruschetta **VG**
Potato Pancake
Four Cheese Arancini
Spiced Squash with Cranberry and Goat
Cheese
Mushroom Mole Taco **VG**

BEEF

Beef Wellington Bites
Beef Empanadas
Franks en Croute
Cheeseburger Spring Roll

PORK

Chorizo Empanadas
Pork & Cabbage Dumplings
Pork Gyoza

POULTRY

Chicken Parm Bites
Corn & Chicken Empanadas
Buffalo Chicken Spring Rolls
Duck Spring Rolls

FISH

Mini Crab Cakes
Smoked Salmon Crostini

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

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