

CATERING MENU

Fall/Winter 2024/2025

Lincoln Harbor Tennis Courts



DINING GUIDELINES



DINING GUIDELINES

Operating Hours

Core business hours are 7:00AM–6:00PM. Events taking place before or after core business hours will incur labor and staff charges as detailed in the staff charging section. All pricing within the core business hours includes staffing charges.

Booking Guidelines

Catering orders must be finalized by 12:00PM EST the day before the event. Kindly direct all inquiries past the cut off time to the Catering Manager for accommodations. Evening receptions must be finalized 48-hours prior to the event. Your order is not confirmed until you receive an email confirmation. Catering services less than \$5 are subject to an unmet minimum fee. External catering is not permitted.

Catering Approval

Events serving alcohol will require approval from a Managing Director/Complex Director or higher.

Receptions and Events with Alcohol

All bar packages require a dedicated bartender to serve the alcohol. Additionally, food must be ordered for each guest to the headcount of the bar package. External alcohol is not permitted.

Cancellation Policies

Events canceled less than 24 hours in advance will be liable for all charges relating to food and committed staffing and rental charges.

Payment

State sales tax will be applied to all orders placed on credit cards. Credit card payments are due the day of the event.

AV Support

A technical assistant is provided to set up AV requirements 30 minutes prior to the event. AV requirements must be specified 48-hours prior to the event.

Wi-Fi

If required, please create a Wi-Fi account for your guest at [goto/wifi](#).

Rentals/Flowers

Rentals and flowers can be organized via the Catering Department.

Kosher Meals and Dietary Restrictions

Special dietary meals can be organized via the Catering Department.

For special events, please contact our Catering Manager, 201-352-0788 (NJ).

Please be aware that we handle and prepare egg, milk, wheat, shellfish, fish, soy, peanut and tree nut products and other potential allergens in the food production areas of our facility.

OUR COMMITMENT

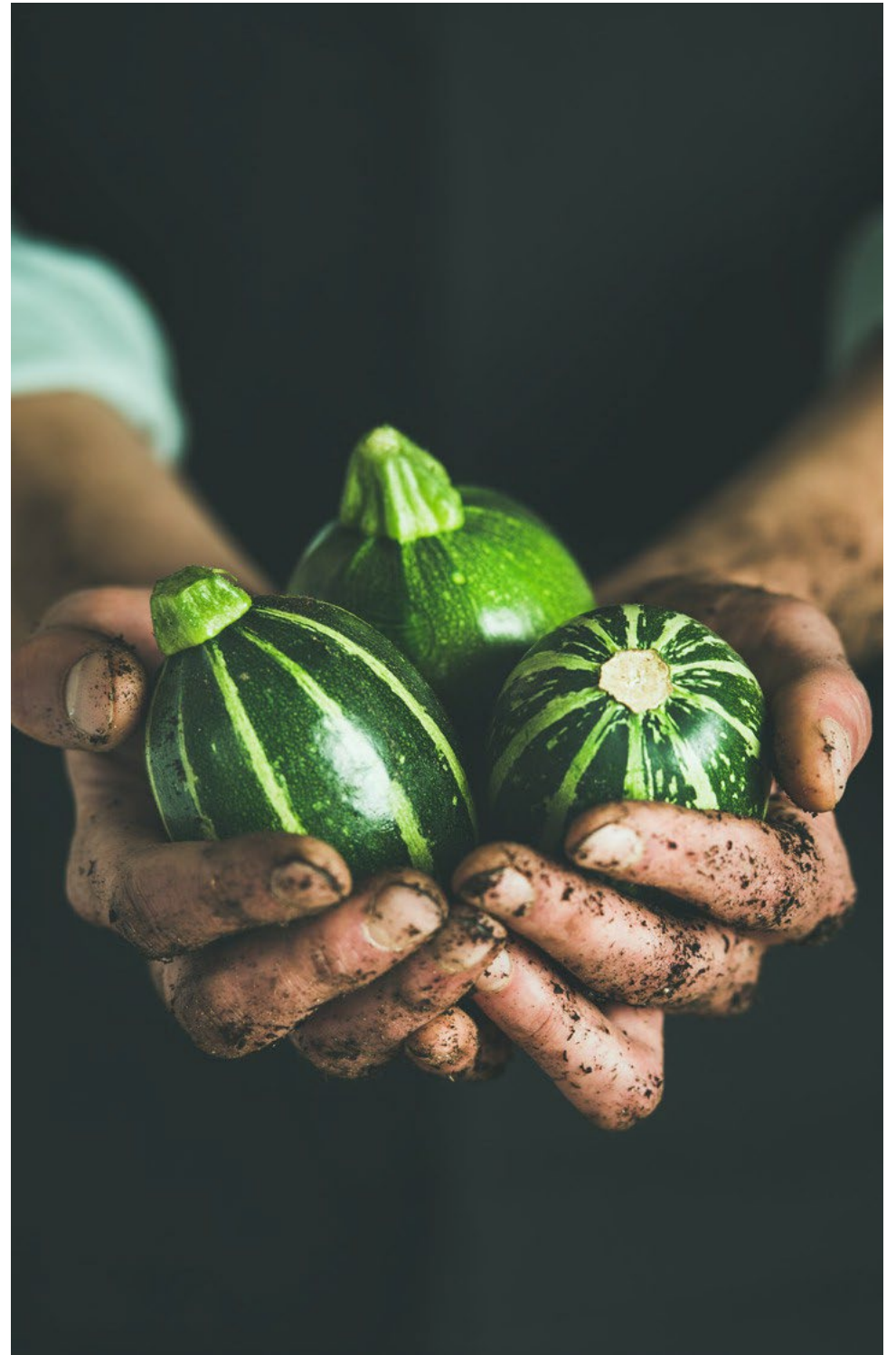
We see food as an agent to make a difference in the lives of our guests, the health of our planet, and the well-being of our communities. We have a long-standing commitment to responsible sourcing, fair food, and outreach.

We want you to know where your food comes from, so we've outlined our commitment in purchasing below, but you should always feel comfortable reaching out for more information from your catering manager.

- Our seafood is sustainable, sourced from responsibly-managed farms and fisheries by partnering with Monterey Bay Aquarium Seafood Watch
- We purchase poultry that is free of hormones and antibiotics
- All shelled eggs are certified humane cage-free
- We purchase local whenever possible
- Our dairy is free of artificial growth hormones
- We support Fair Trade Foods and Fair Trade Coffee
- We support the Women's Business Enterprise National Council

Our Local Partners in Food:

- 5 Spoke Creamery (*Goshen, NY*)
- Bell & Evans Farms (*Fredericksburg, PA*)
- The Bread Gal Bakery (*Paterson, NJ*)
- Gotham Seafood (*Bronx, NY*)
- Hudson River Fruit (*Milton, NY*)
- Murray's Cheese (*New York, NY*)
- Norwich Meadows Farm (*Norwich, NY*)
- Pat LaFrieda (*North Bergen, NJ*)
- Satur Farms (*Cutchogue, NY*)



BREAKFAST PICNIC BOXES

CONTINENTAL
10.00 per person
(5 person minimum)

Chobani Yogurt
Hard Boiled Egg
Fruit & Berry Cup
Granola
Choice Of Pre-Packaged Muffin Or Bagel

**TRADITIONAL
AVOCADO
TOAST**
10.00 per person
(5 person minimum)

Smashed Avocado, Olive Oil, Chili Pepper, Sea Salt, Grilled Sourdough
Hard Boiled Egg, Seasonal Mixed Berries

FRESH FRUIT
10.00 per person
(5 person minimum)

Fresh Fruit & Berries, Hard Boiled Egg
Greek Yogurt Parfait, Mixed Berries, Granola



BOARDS

SAVORY BOARDS

(5 person minimum, unless otherwise noted)

Garden Vegetable Crudite *6.75 per person*

Carrots, Tomatoes, Celery, Peppers,
Roasted Pepper Hummus, Tzatziki

Mediterranean *6.75 per person*

Tahini Hummus, Babaganoush,
Shepherd's Salad, Grilled Pita

Tex-Mex Dip *6.75 per person*

Pico De Gallo, Guacamole, Salsa Verde,
Tri-Color Tortilla Chips

Cheese & Fruit *8.75 per person*

Selection Of Cheeses, Fresh
Seasonal Fruit, Water Crackers

Gastropub *6.75 per person*

Spinach Artichoke Dip, Cheddar Ale
Spread, Pretzel Bites, Kettle Chips

Charcuterie *12.50 per person*
(10 person minimum)

Prosciutto Di Parma, Soppressata,
Parmesan, Ciliegine Mozzarella With
Charred Peppers, Basil Marinated
Olives, Herb Crostini, Balsamic Figs

Artisanal Cheese & Salumi *19.95 per person*
(20 person minimum)

Prosciutto Di Parma, Soppressata,
Saucisson, Manchego, Marco Polo,
Bucheron Goat Cheese, Quince Paste,
Honeycomb, Seasonal Berries & Grapes,
Dried Fruit

SWEET BOARDS

(5 person minimum)

Cookies & Brownies *7.25 per person*

Assorted Cookies, Brownies,
Blondies

Chocolate Lovers *12.95 per person*

Chocolate Covered Strawberries,
Brownies, Mini Chocolate Cupcakes,
Chocolate Covered Pretzels

Italian Pastries *11.95 per person*

Cannoli, Rainbow Cookies,
Biscotti

French Sweets *11.95 per person*

Petits Fours, French Macarons,
French Butter Cookies



PICNIC BOXES

DELI

15.00 per person
(5 person minimum)

Served With Pasta Salad
With Pesto, Roasted
Tomato, Caramelized
Onion And Parmesan,
Packaged Potato Chips,
And Choice Of Oven
Art Cookie Or Brownie

Select up to 3:

Caprese

Heirloom Tomato, Pesto,
Fresh Mozzarella, Ciabatta

Charred Eggplant

Parmesan, Arugula, Romesco, Ciabatta

Charred Broccolini

Red Pepper Hummus, Cremini,
Butternut, Wheat Wrap

Chicken Milanese

Parmesan, Red Onion, Aged Balsamic, Hoagie Roll

Roast Turkey

Fontina, Honey Mustard, French Hero

Buffalo Chicken

Buttermilk Fried Chicken, Blue Cheese,
Frank's Red Hot, Wrap

Turkey BLT

Bacon, Avocado, Mayonnaise, Baguette

Black Forest Ham

Swiss, Honey Mustard, Pretzel Roll

Roast Beef

Brie, Red Onion Jam, Watercress, Brioche

Mortadella

Prosciutto, Soppressata, Fresh
Mozzarella, Ciabatta

Mediterranean Albacore Tuna

Celery, Peppers, Red Onion, Lemon, Wheat Wrap

Italian

Capicola, Salami, Fresh Mozzarella, Olive
Tapenade, Pesto, Spicy Pepper Relish, Baguette

Black Forest Ham

Cheddar, Lettuce, Tomato, Sourdough

Roast Turkey

Swiss, Lettuce, Tomato, Parker House Roll

CURATED BOWL

15.00 per person
(10 person minimum)

Served With Green
Garbanzo, Cucumber
& Radish Salad, Olive,
Harissa Dressing
And Oven Art Cookie
Or Brownie

Select up to 3:

Cauliflower Steak, Herb Puree, Lemon Zest

Chicken Milanese, Ricotta Pumpkin Seed Pesto

Pistachio Crusted Salmon, Roasted Fennel & Onion

Carne Asada Strip Steak, Aji Verde Puree



DESSERT, BEVERAGES & SNACKS

SNACKS

Kind Bar	2.40 Per Person
Rx Bar	3.25 Per Person
Luna Bar	3.05 Per Person
Clif Bar	3.00 Per Person
Assorted Trail Mix	3.95 Per Person
Skinny Pop Popcorn	1.75 Per Person
Assorted Chips	1.85 Per Person
Pretzels	1.75 Per Person

DESSERTS

Premium Cookies	4.25 per person
House Baked Cookies	3.25 per person
Assorted Brownies	3.25 per person
Full-sized Packaged Candy	2.75 per person

(Peanut M&M, Kit Kat, Hershey Bar, Skittles, Sour Patch Kids)

BEVERAGES

La Colombe Cold Brew	3.50 Per Person
Water Service	Delivery Charge Only
Citrus Infused Waters	Delivery Charge Only
Canned Water Bottle	1.85 Per Person
La Croix	1.75 Per Person
Assorted Canned Sodas	1.40 Per Person



EVENING

PASSED HORS D'OEUVRES

25.00 per person, 2-hour reception
(20 person minimum)

Select 6:

Veggie

Corn Hushpuppies, Roasted Pepper, Herb Aioli
Grilled Halloumi, Cantaloupe, Mint Pesto
Fig Jam, Brie, Crostini

Seafood

Pan Con Tomate, White Sardines, Extra Virgin Olive Oil
Crab Cake, Lemon Caper Aioli
Tuna Tartar Cone, Wasabi Tobiko, Fried Shallot,
Sesame, Scallion

Poultry

Sesame Chicken Sate, Harissa Pomegranate Aioli
Duck Pastrami, Grain Mustard, Gherkins, Raisin Walnut Crostini
Ras El Hanout Chicken Arancini, Truffle Herb Aioli

Meat

Corn Tostada, Carne Asada, Smokey Pepper Puree
Cilantro Prosciutto Crostini, Fig Jam, Truffle Pecorino
Lamb Adana Kebab, Cucumber Yogurt

Dessert

Lemon Tart
Chocolate Petits Fours
French Macarons





BAR

TENDED

Consumption and beer and wine packages are inclusive of one bartender and one butler for events up to 60 guests. Any staffing required beyond that would incur staffing charges outlined on page 24. Standard and top shelf bar packages do not include staffing.

All events with alcohol held at 11 Madison Avenue require a minimum of 17 days notice.

Consumption

Any unopened bottles returned at the end of the event will be deducted from the service

1.95 per beer bottle

31.00 per house red, white, or sparkling wine bottle

65.00 per champagne bottle

Beer and Wine 17.00 per person, 2-hour reception

Choice of 2 House Red and 2 House White Wines

Imported and Domestic Beer

Sodas, Juices and Water

Standard 22.00 per person, 2-hour reception

Choice of 2 House Red and 2 House White Wines

Imported and Domestic Beer

House Select Liquors and Accompaniments

Sodas, Juices and Water

Top Shelf 27.00 per person, 2-hour reception

Choice of 2 House Red and 2 House White Wines

Imported and Domestic Beer

Premium Liquors and Accompaniments

Sodas, Juices and Water

BAR

SPECIALTY COCKTAILS

8.00 per person

Spiced Sangria (Choice of red or white)
Apple Cinnamon Hot Toddy
Maple Pomegranate Tequila Punch

SPECIALTY MOCKTAIL

6.00 per person

Cranberry Citrus Fizz

BEERS

Imported:

Heineken
Amstel Light

Domestic:

Sam Adams Seasonal Ale
Allagash White
Sixpoint The Crisp
Brooklyn Lager
Lagunitas IPA
Founders All Day IPA

Non-alcoholic:

Heineken 0.0
Athletic Free Wave Hazy IPA

Sommelier available upon request, 500.00
Mixologist available upon request, 325.00

SNACKS

Mixed Nuts	5.00 per person
Tortilla Chips, Salsa	5.00 per person
Flavored Popcorn	5.00 per person
Fruit and Nut Trail Mix	5.00 per person
Premium Chips	5.00 per person

STAFFING CHARGES

STAFFING CHARGES	PRICING METHOD	2024 PRICING
Bartender	per hour	54.00
Butler	per hour	54.00
Captain	per hour	86.00
Coat Check	per hour	54.00
Cook	per hour	40.00
Chef	per hour	350.00
Overtime	per hour	43.00
Pantry Supervisor	per hour	80.00
Porter	per hour	22.00
Runner/ Barback	per hour	30.00
Water Service (1-24 people)	unit	5.00
Water Service (25-49 people)	unit	10.00
Water Service (50-74 people)	unit	15.00
Water Service (75-100 people)	unit	20.00
<p>Staffing charges are incurred for events outside of business hours and special requests for events. Minimum of 5 hours. Staffing charges are incurred for water services.</p>		

CONTACT US

Fall/Winter 2024/2025

With a mix of sweet and savory, healthy and tempting, you'll be sure to find dishes that suit numerous appetites.

We look forward to hosting your next event!

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