



events menu

add something delish to your event

bits & bites

each portion serves 4 people

toasted mixed nuts (vg) Toasted Marcona almonds and honey roasted peanuts get a good shake of smoked paprika, then welcome wasabi peas to the party. allergens: nuts, soy	\$20
guacamole & chips (v) Crunch through this perfect portion of corn tortilla chips and guacamole.	\$32
chips & dips (v) Crunch through this perfect portion of corn tortilla chips, pico de gallo salsa, and guacamole with a pinch of cilantro.	\$32
chilled Mexican corn dip (v) Fresh corn kernels tossed with aioli, cotija cheese and chile pequins. allergens: milk, eggs, wheat	\$40
beef & cilantro empanadas Lime-marinated beef, cilantro, garlic and seasonings are folded into a crescent shaped dough pocket, served with a side of salsa verde. allergens: wheat, milk	\$40
buffalo chicken empanadas Argentina meets New York in this savory pastry, served with a side of salsa verde. allergens: wheat, soy	\$40

veggie potstickers Crisped potstickers filled with veggies and served with chimichurri dipping sauce. allergens: sesame, soy, eggs	\$48
spicy mini-potatoes Peewee potatoes are cooked in a sauce with a spicy kick and served with a chipotle aioli. allergens: sesame, soy, eggs, wheat	\$48
popcorn chicken bites Tender, bite-size pieces of chicken served with a dipping sauce duo of honey mustard and chipotle mayo. allergens: eggs, wheat	\$48
hummus & pita chips (vg) Delicious hummus with za'atar and olive oil drizzle. allergens: wheat, sesame	\$35

sandwiches, wraps & sides

choose up to 3 options \$35 per person

sandwich board garden veggie – caprese – smoked salmon – tuna melt – grilled chicken – pastrami – turkey club – B.L.A.T. – prosciutto – cheese allergens: wheat, milk, egg
wrap board garden veggie – grilled chicken – turkey club – pastrami – tuna salad – B.L.A.T. – smoked salmon allergens: milk, wheat

hors d'oeuvres

choose up to 3 options \$45 per person

crostini board filet with horseradish cremada – tuna & hummus with crushed spicy chickpea – baked goat cheese toast allergens: wheat, milk, sesame
side platters crudité with hummus and buttermilk ranch – roasted veggie platter with balsamic reduction – cheese platter with breads and crisps – Mediterranean platter with falafel, pita, olives, artichoke hearts allergens: wheat, milk, tree nuts, sesame

skewers board

pistachio bocconcini, Jamaican chicken – beef & peppers – grilled shrimp

allergens: milk, nuts, shellfish

classics

mini asparagus or spinach quiche – tuna poke cups – mini lobster rolls – mini mushroom potato knish

allergens: wheat, dairy, egg, sesame, shellfish

sweet treats

choose up to 3 options \$35 per person

assorted cookies

40-45 pieces

allergens: wheat, dairy, egg, nuts, peanuts, soy

mini sweets board

40-45 pieces

allergens: wheat, dairy, egg, nuts, peanuts, soy

mini cheesecake bites

48 pieces

allergens: wheat, dairy, egg, nuts, peanuts, soy

cheesecake

full pie (sliced)

allergens: wheat, dairy, egg, soy

buckets of fun

bucket of house beers - serves 3 selection of 6 house cans and bottles	\$45
bucket of local craft beers - serves 3 selection of 6 local craft cans and bottles	\$90
bucket of house wines - serves 6 selection of 2 house wines	\$120
bucket of premium wines - serves 6 selection of 2 premium wines	\$160
zero proof bucket - serves 6 selection of 6 zero proof bottled beverages	\$60
soft drink bucket - serves 6 selection of 6 zero proof bottled beverages	\$20

nothing beats a classic

choose up to 3 options \$35 per person

espresso martini Tito's Vodka — Mr Black Coffee Liqueur — cold brew concentrate — simple syrup	\$120
classic margarita tequila blanco — lime juice — simple syrup — orange liqueur — lime	\$120
Aperol spritz Aperol — club soda — prosecco — orange twist	\$120
cosmopolitan Tito's Vodka — orange liqueur — lime juice — cranberry juice — orange twist	\$120

open bar packages

price is listed per person

open bar – house beer & wine selection of house beers and wines	\$45 per hour
open bar – house beer, wine & 1 cocktail selection of house beers and wines and your choice of 1 cocktail	\$55 per hour
open bar – premium beer & wine selection of premium beers and wines	\$55 per hour
open bar – premium spirits selection of premium beers, wines, and up to 4 speciality cocktails	\$80 per hour

v = vegetarian vg = vegan gf= gluten free

Please ask an ambassador for any allergy information.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

cancellation policies

72-hour notice is required to cancel without being charged.

For cancellations less than 72 hours before the event, full payment applies.

email us

We are happy to answer all your questions.

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boweryevents@citizenm.com for New York Bowery Location