



ink48

A KIMPTON HOTEL

Catering Menus

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www.ink48.com

ALL DAY MEETING PACKAGES



A KIMPTON HOTEL

TIME SQUARE PACKAGE \$125 pp

ALL DAY COFFEE STATION
ORGANIC COFFEE & HERBAL TEA STATION

CONTINENTAL

DICED SEASONAL FRESH FRUIT
FRESHLY BAKED MUFFINS, SCONES, COFFEE CAKE
SERVED WITH BUTTER & FRUIT PRESERVES
CHILLED JUICES: GRAPEFRUIT, CRANBERRY, ORANGE

HOT LUNCH

ORGANIC GREENS, SHAVED VEGETABLES W/ RED WINE
VINAIGRETTE
ROASTED BEETS SALAD W/ WALNUTS, CITRUS VINAIGRETTE
GRILLED ORGANIC CHICKEN BREAST SERVED W/ MADEIRA SAUCE
SEARED SEASONAL LOCAL FISH, MUSHROOM SAUCE
CHEF'S SELECTED PASTA
ROASTED CAROLA POTATOES W/ SAGE AND SHALLOTS
SAUTEED SEASONAL VEGETABLES
CHOCOLATE MOUSSE BREAD PUDDING

HELL'S KITCHEN PACKAGE \$145 pp

ALL DAY COFFEE STATION
ORGANIC COFFEE & HERBAL TEA STATION

CONTINENTAL

DICED SEASONAL FRESH FRUIT
FRESHLY BAKED MUFFINS, SCONES, COFFEE CAKE
SERVED WITH BUTTER & FRUIT PRESERVES
CHILLED JUICES: GRAPEFRUIT, CRANBERRY, ORANGE

HOT LUNCH

ORGANIC GREENS, SHAVED VEGETABLES W/ RED WINE VINAIGRETTE
ROASTED BEETS SALAD W/ WALNUTS, CITRUS VINAIGRETTE
GRILLED ORGANIC CHICKEN BREAST SERVED W/ MADEIRA SAUCE
SEARED SEASONAL LOCAL FISH, MUSHROOM SAUCE
CHEF'S SELECTED PASTA
ROASTED CAROLA POTATOES W/ SAGE AND SHALLOTS
SAUTEED SEASONAL VEGETABLES
CHOCOLATE MOUSSE BREAD PUDDING

SWEET TREATS

ASSORTED BISCOTTI
GONGO BARS
BROWNIES & BLONDIES

NOTE: COMPLETE MEETING PACKAGE EXCLUDES YOUR ROOM RENTAL

All Food and Beverage subject to 18% gratuity, 3% administrative fee and 8.875% sales tax.

BREAKFAST



A KIMPTON HOTEL

CONTINENTAL \$40pp

DICED SEASONAL FRESH FRUIT
FRESHLY BAKED MUFFINS, SCONES, COFFEE CAKE
SERVED W/ BUTTER & FRUIT PRESERVES
CHILLED JUICES: GRAPEFRUIT, CRANBERRY, ORANGE
ORGANIC COFFEE & HERBAL TEA STATION

CONTINENTAL PLUS \$48pp

DICED SEASONAL FRESH FRUIT
NEW YORK BAGELS W/ CREAM CHEESE
FRESHLY BAKED MUFFINS, SCONES, COFFEE CAKE
SERVED W/ BUTTER & FRUIT PRESERVES
CHILLED JUICES: GRAPEFRUIT, CRANBERRY, ORANGE
ORGANIC COFFEE & HERBAL TEA STATION

HEALTHY CONTINENTAL \$48pp

DICED SEASONAL FRESH FRUIT
NEW YORK BAGELS W/ CREAM CHEESE
ORGANIC YOGURT PARFAIT W/ GRANOLA,
RAISINS & SEASONAL FRUIT COMPOTE
CHILLED JUICES: GRAPEFRUIT, CRANBERRY, ORANGE
ORGANIC COFFEE & HERBAL TEA STATION

EUROPEAN CONTINENTAL \$49PP

ROLLS & BAGUETTES
CURED MEATS & SAUSAGES
COW/GOAT CHEESES
GREEK STYLE YOGURT W/DRIED FRUIT & GRANOLA
CHILLED JUICES: GRAPEFRUIT, CRANBERRY, ORANGE
ORGANIC COFFEE & HERBAL TEA STATION

MORNING EXTRAS

DICED SEASONAL FRESH FRUIT \$12pp

ASSORTED WHOLE FRUITS \$6pp

FRESHLY BAKED MUFFINS \$6pp

NEW YORK BAGEL & CREAM CHEESE \$7pp

SMOKED SALMON \$15pp
SERVED W/ NEW YORK BAGELS, CREAM CHEESE,
PICKLED RED ONION, CAPER BERRIES

ORGANIC YOGURT PARFAIT \$10pp
SERVED W/ GRANOLA, RAISINS,
CRANBERRY COMPOTE

INDIVIDUAL ORGANIC YOGURTS \$7pp

HOUSE-MADE GRANOLA \$11pp

ASSORTED BREAKFAST CEREALS \$7pp
W/ SKIM & WHOLE MILK

STEEL CUT OATMEAL \$14pp
SERVED W/ RAISINS, ALMONDS, CINNAMON, BROWN
SUGAR, CHOICE OF SKIM OR WHOLE MILK (SPECIFY)

PITCHER OF FRESHLY SQUEEZED JUICE \$35each

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BREAKFAST



AMERICAN BREAKFAST BUFFET

FRESHLY BAKED HOUSEMADE MUFFINS, SCONES, COFFEE CAKE
SERVED W/ BUTTER & FRUIT PRESERVES

ASSORTED BREAKFAST CEREAL
MILK, SKIM MILK

DICED SEASONAL FRESH FRUIT

SMOKED SALMON SERVED W/ NEW YORK BAGELS,
CREAM CHEESE, PICKLED PICKED RED ONION & CAPER BERRIES

SCRAMBLED FARM FRESH EGGS
ROASTED BREAKFAST POTATOES
COUNTRY SAUSAGE & LOCAL SMOKED BACON

CHILLED JUICES: GRAPEFRUIT, CRANBERRY, ORANGE
ORGANIC COFFEE & HERBAL TEA STATION

\$65pp

MORNING EXTRAS

FRENCH TOAST

SERVED W/ REAL MAYPLE SYRUP & MASCARPONE

\$17pp

All Food and Beverage subject to 18% gratuity, 3% administrative fee and 8.875% sales tax.

LUNCH



NEW YORK DELI LUNCH

\$50pp

GREEN MARKET SALAD W/ RED WINE VINAIGRETTE
ROASTED BEET & CARROT SALAD W/ GOAT CHEESE, GREENS,
CITRUS VINAIGRETTE

SLICED ROASTED TURKEY, ROAST BEEF & PROSCIUTTO
SLICED CHEESES, TOMATOES & FRESH LETTUCE LEAVES
AIOLI, PICKLES & MUSTARD
STIRATO BAGUETTE, CIABATTA, STECCA

POTATO CHIPS
HOUSE-MADE COOKIES & BROWNIES

ORGANIC COFFEE & HERBAL TEA STATION

FARMER'S MARKET LUNCH

\$60pp

CAESAR SALAD
CHICORY SALAD W/ APPLES, CHEDDAR, ALMONDS, WHITE WINE
VINAIGRETTE

ROASTED TURKEY SANDWICH W/ SMOKED BACON, LETTUCE,
TOMATO, AIOLI SERVED ON BAGUETTE
PROSCIUTTO MOZZARELLA, BASIL, ROASTED TOMATOES AND
ARUGULA ON FOCACCIA
SEASONAL GRILLED VEGETABLES ON COUNTRY BREAD, ARUGULA
PESTO

ASSORTED BARS FROM PRINT. PASTRY
ASSORTED BISCOTTI

ORGANIC COFFEE & HERBAL TEA STATION

ADDITIONAL SANDWICHES

\$12pp/per selection

TUNA SALAD W/ LETTUCE, TOMATO, TOASTED WHOLE WHEAT BREAD
CHICKEN SALAD WITH APPLES, WALNUTS, CELERY, WATERCRESS ON SEVEN GRAIN BREAD
DUCK CONFIT CUBAN SANDWICH WITH PICKLES ON STECCA
GRILLED STEAK SANDWICH WITH CARAMELIZED ONIONS AND CHEDDAR ON ITALIAN BREAD

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LUNCH



EAST SIDE LUNCH

\$65pp

CAESAR SALAD
W/ PARMESAN AND CROUTONS

ORGANIC MIXED GREENS W/ SHAVED VEGETABLES RED WINE
VINAIGRETTE

GRILLED ORGANIC CHICKEN BREAST SERVED W/ MADEIRA SAUCE

PAN ROASTED SEASONAL LOCAL FISH W/ CITRUS SAUCE

ROASTED YUKON GOLD POTATOES W/ HERBS AND SHALLOTS

ROASTED SEASONAL VEGETABLES W/ OLIVE OIL

RED VELVET CHOCOLATE BREAD PUDDING

APPLE FRANGIPANE TART

ORGANIC COFFEE & HERBAL TEA STATION

WEST SIDE LUNCH

\$75pp

RADICCHIO, ENDIVE & ARUGULA SALAD
W/ GRAPEFRUIT AND CITRUS VINAIGRETTE

ROASTED BEET SALAD
W/ GOAT CHEESE, WALNUTS & APPLE-GINGER VINAIGRETTE

GRILLED DRY AGED SIRLOIN STEAK W/ RED WINE SAUCE

SUSTAINABLE LOCAL CATCH
W/ TARRAGON, CHERVIL & MUSHROOM SAUCE

MASHED POTATOS W/ CHIVES & SEA SALT

WILTED SPINACH W/ LEMON & EXTRA VIRGIN OLIVE OIL

MASCARPONE CHEESECAKE

LEMON FRANGIPANE TART

ORGANIC COFFEE & HERBAL TEA STATION

ADDITIONAL VEGETARIAN OPTION: \$10pp

PENNE PASTA W/ OLIVES, OREGANO, TOMATOES & PARMESAN CHEESE

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BREAKS



A KIMPTON HOTEL

HEALTH NUT

\$30pp

FARMERS MARKET CRUDITES
OLIVE TAPENADA DIP & BASIL PESTO DIP
NUT MIX
ORGANIC YOGURT PARFAIT
SERVED W/GRANOLA, RAISINS &
SEASONAL FRUIT COMPOTE

MEDITERRANEAN

\$30pp

GRILLED SEASONAL VEGETABLES
ITALIAN SALUMI, SOPPRESSATA, COPPA, CULATELLO SPECK
PARMA PROSCIUTTO
HUMMUS, BABA GANOUSH
SEASONAL MARKET SALAD
SELECTION OF MEDITERRANEAN CHEESES
ASSORTED BREAD & PITA BREAD

SUGAR RUSH

\$30pp

ASSORTED BISCOTTI
ASSORTED WHOLE FRUITS
CONGO BARS FROM PRINT. PASTRY
BROWNIES & BLONDIES

SWEET & SALTY

\$30pp

SEASONAL WHOLE FRUIT
MIXED NUTS
HOUSE-BAKED COOKIES

ADDITIONS

ONE DOZEN COOKIES \$28 PER DOZEN
ONE DOZEN BROWNIES \$28 PER DOZEN
ONE DOZEN BARS FROM PRINT. PASTRY \$28 PER DOZEN

\$10pp/per choice

ASSORTED BISCOTTI
CHICKPEA HUMMUS SERVED W/TOASTED PITA
ASSORTED MARINATED OLIVES
CRUDITE OF VEGETABLES W/CHEESE DIP
MIXED NUTS
FRESH FRUIT SALAD

All Food and Beverage subject to 18% gratuity, 3% administrative fee and 8.875% sales tax.

BEVERAGES



ORGANIC COFFEE & HERBAL TEA STATION

UP TO 4 HOURS	\$15pp
ALL DAY UP TO 8 HOURS	\$25pp

CHILLED BEVERAGES

ASSORTED SOFTDRINKS	\$ 6ea
BOTTLED STILL & SPARKLING WATERS (12 OZ)	\$ 6ea
VITAMIN WATER	\$6ea
RED BULL	\$6ea
ICED TEA/LEMONADE	\$10pp

HOT BEVERAGES

HOT CHOCOALTE \$8.00 PP

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RECEPTION



PASSED HORS D'OEUVRE MINIMUM 15 GUESTS

COLD

WILD MUSHROOMS BRUSCHETTA W/ PARMESAN TRUFFLE OIL
MAINE PEEKYTOE CRAB W/ AVOCADO SALAD ON FICELLE TOAST
SEARED CORIANDER CRUSTED TUNA W/ CUCUMBER, LEMON AIOLI
CAYUGA FARM BUCKWHEAT BLINI & AMERICAN CAVIAR
PROVENCAL TOAST W/ RICOTTA CHEESE, ROASTED TOMATOES & OLIVE
TAPENADE
ROASTED FILET OF BEEF, ON BRIOCHE CROUTON, HORSERADISH CRÈME
POTATO LATKES W/ SMOKED SALMON, DILL, CRÈME FRAICHE

HOT

TEMPURA SHRIMP, SWEET-HOT MUSTARD
GRILLED SKIRT STEAK SKEWERS W/ PARSLEY CILANTRO SAUCE
MINI DUCK CONFIT CUBAN SANDWICHES
WARM LOCAL CHEDDAR GOUGERES
FRIED RISOTTO ARANCINI W/ SAFFRON AIOLI
CORN BLINI W/ SMOKED SALMON, SALMON ROE & DILL
GRILLED CHICKEN SATAY W/ PEANUT SAUCE

SIX PASSED HORS D'OEUVRES FOR ONE HOUR \$50PP
SIX PASSED HORS D'OEUVRES FOR TWO HOURS \$65PP

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MARKET TABLES



A KIMPTON HOTEL

SALUMI, ARTISANAL CHEESE AND BREAD DISPLAY \$30pp
LOCAL CURED MEATS & HAMS FROM SALUMERIA BIELLESE
ARTISANAL CHEESE WITH AIR-DRIED FRUITS & CANDIED NUTS
SULLIVAN STREET BAKERY BREADS

MEDITERRANEAN REGIONAL TABLE \$30pp
GRILLED SEASONAL VEGETABLES
ITALIAN SLICED COLD CUTS: SALAMI, MORTADELLA, CAPICOLA,
PARMA PROSCIUTTO
FETA CHEESE & GREEN BEAN SALAD
HUMMUS, BABA GHANOUSH
SELECTION OF MEDITERRANEAN CHEESES
ASSORTED BREAD & PITA BREAD

ROASTED MEAT MARKET \$40pp
(PLEASE SELECT THREE ITEMS)
SLOWED ROASTED PORK
ROASTED CHICKEN W/ LEMON & ROSEMARY
PEPPERED FLAT IRON STEAK
ROASTED DUCK

FRUTTI DI MARE \$45pp
(PLEASE SELECT THREE ITEMS)
ROASTED SEASONAL FISH
SAUTÉED SPICY SHRIMP
TEMPURA SHRIMP
WILD SALMON
ROASTED TUNA LOIN

GREEN MARKET \$25pp
(PLEASE SELECT THREE ITEMS)

FRESH GREENS SALAD
PANZANELLA SALAD
CAESAR SALAD
SHAVED VEGETABLE SALAD

LASAGNA TABLE \$30pp
LASAGNA BOLOGNESE W/ TOMATOES & MOZZARELLA
VEGETABLE LASAGNA
PRINT. MAC' & CHEESE

PASTRY MARKET \$30pp
(PLEASE SELECT THREE ITEMS)
CHOCOLATE MOUSSE BREAD PUDDING
MAPLE BACON STICKY BUNS
APPLE FRANGIPANE TART
MASCARPONE CHEESECAKE
COOKIES
CONFECTIONS
PETIT FOURS

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RECEPTION



PLATTERS

ASSORTED SALUMI W/ OLIVES AND PICKLES \$135

LOCAL CHEESE PLATTER W/ DRIED FRUITS, GRAPES & ARTISINAL BREADS \$150

FRIED SAFFRON RISOTTO ARANCINI \$75

MAINE PEEKYTOE CRAB SALAD W/ AVOCADO ON FICELLE CROUTONS \$100

LAMB SKEWERS W/ HARISSA SAUCE \$175

TEMPURA SHRIMP W/ SWEET-HOT MUSTARD SAUCE \$140

GRILLED SKIRT STEAK SKEWERS W/ PARSLEY CUMIN SAUCE \$120

MUSHROOM BRUSCHETTA W/ PARMESAN TRUFFLE OIL \$100

SALVATON BROOKLYN RICOTTA BRUSCHETTA W/ TOMATOES \$100

SWEETS & CHOCOLATES \$250

30-40 PIECES PER PLATTER

(ALL PRICES ARE PER PLATTER)

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DINNER



PRINT. DINNER

\$90pp

ORGANIC GREENS W/ SHAVED VEGETABLES,
RED WINE VINAIGRETTE

CHICORY SALAD W/ ALMONDS, APPLES, CHEDDAR & CITRUS
VINAIGRETTE

ROASTED ORGANIC CHICKEN, LEMON & ROSEMARY, THYME JUS.

SAUTE SPICY SHRIMP W/ PRESERVED LEMON & PIMENTON

ROASTED YUKON GOLD POTATOES W/ HERBS & SHALLOTS

ROASTED SEASONAL LOCAL VEGETABLES

RED VELVET CHOCOLATE BREAD PUDDING

LEMON FRANGIPANE TART

ORGANIC COFFEE & HERBAL TEA STATION

PRESS. DINNER

\$95pp

RADICCHIO, ENDIVE & ARUGULA SALAD
W/ GRAPEFRUIT AND CITRUS VINAIGRETTE

ROASTED BEET SALAD
W/ GOAT CHEESE AND WALNUTS

GRILLED HANGER STEAK W/ RED WINE SAUCE

SUSTAINABLE CATCH W/ CITRUS SAUCE. POTATO PUREE
W/ TRUFFLE OIL & CHIVES

SEASONAL ROASTED VEGETABLES

GARGANELLI W/ MUSHROOMS, SPINACH, PARMESAN

MASCARPONE CHEESECAKE

LEMON FRANGIPANE TART

ORGANIC COFFEE & HERBAL TEA STATION

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COCKTAILS



PREMIUM PACKAGE

2 HOUR MINIMUM \$60.00PP
\$14.00 PP FOR EACH ADDITIONAL HOUR
ADD A SPECIALTY COCKTAIL FOR \$5.00PP FOR EACH
ADDITIONAL HOUR

LIQUOR ABSOLUTE
TANQUERAY
DEWAR'S WHITE
CUERVO GOLD
BACARDI SUPERIOR
JIM BEAN
CAPTAIN MORGAN

WINE SELECT RED & WHITE WINES

BEER AMSTEL LIGHT, BROOKLYN LAGER,
HEINEKEN, NEGRA MODELO

NON-ALCOHOLIC ASSORTED FRESH JUICES, RED BULL,
SOFT DRINKS, MINERAL WATER

ADD A SPECIALTY COCKTAIL FOR \$5.00 pp
EMPIRE SANGRIA, HEAVEN OVER HELL MARGARITA,
HALO SANGRIA

ULTRA PREMIUM PACKAGE

2 HOUR MINIMUM \$70.00PP
\$17.00PP FOR EACH ADDITIONAL HOUR
ADD A SPECIALTY COCKTAIL FOR \$5.00PP FOR EACH
ADDITIONAL HOUR

LIQUOR BOOTLEGGER 21, KETTLE ONE CITROEN,
ABSOLUTE, BOMBAY SAPPHIRE, TANQUERAY,
DON JULIO ANEJO, CUERVO GOLD,
JOHNNIE WALKER BLACK, DEWAR'S WHITE
GLENMORANGIE, JIM BEAN,
BULLEIT, MAKER'S MARK,
CAPTAIN MORGAN, BACARDI SUPERIOR

WINE SELECT RED & WHITE WINES

BEER AMSTEL LIGHT, BROOKLYN LAGER,
HEINEKEN, NEGRA MODELO

NON-ALCOHOLIC ASSORTED FRESH JUICES, RED BULL, SOFT
DRINKS, MINERAL WATER

ADD A SPECIALTY COCKTAIL FOR \$5.00 pp
EMPIRE SANGRIA, HEAVEN OVER HELL MARGARITA,
HALO SANGRIA

NOTE: A BAR SET UP FEE OF \$200 WILL APPLY TO EACH BAR

All Food and Beverage subject to 18% gratuity, 3% administrative fee and 8.875% sales tax.

COCKTAILS



BEER & WINE RECEPTION

2 HOUR MINIMUM \$50 PP
\$12 PP FOR EACH ADDITIONAL HOURS

WINE SELECT RED & WHITE WINES

BEER AMSTEL LIGHT, BROOKLYN LAGER,
HEINEKEN, NEGRA MODELO

NON-ALCOHOLIC ASSORTED FRESH JUICES, RED BULL,
SOFT DRINKS, MINERAL WATER

SPECIALTY COCKTAILS

PRICING PER HOUR WHEN ADDED TO PACKAGE

EMPIRE SANGRIA \$5.00PP
WHITE SANGRIA W/CRISP APPLES

HEAVEN OVER HELL MARGARITA \$5.00PP
MANGO & JALAPENO MARGARITA

HALO SANGRIA \$5.00PP
RED SANGRIA W/SEASONAL FRUIT

PROSECCO

\$45.00 PER BOTTLE
CONSUMPTION ONLY

NOTE: A BAR SET UP FEE OF \$200 WILL APPLY TO EACH BAR

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