



Ink48 Hotel

# Catering Menu

Our menu incorporates sustainable ingredients from New York area regional farms and local vendors sourced by a full-time in-house forager.

Executive Chef: Charles Rodriguez, PRINT Restaurant

*ink48*

A KIMPTON HOTEL

**Ink48 Hotel**

653 Eleventh Avenue

New York, NY 10036

P: (212) 757-0088

F: (646) 572-7439

[www.ink48.com](http://www.ink48.com)

**Ink48 Hotel**

# **Full Day Meeting Packages**

## UPTOWN PACKAGE

### BREAKFAST BUFFET

- **Freshly Baked Muffins, Scones, and Croissants**  
*Butter and House-made Fruit Preserves*
- **Diced Seasonal Fresh Fruit**
- **New York Bagels** *Smoked Salmon and Cream Cheese*
- **Scrambled Farm Fresh Eggs** *Ketchup and Tabasco Sauce*
- **Roasted Potatoes** *Tomatoes and Scallions*
- **Country Sausage and Local Smoked Bacon**
- **Fresh Orange, Grapefruit, and Cranberry Juices**

### HOT LUNCH

- **Arugula Salad** *Shaved Fennel, Seasonal Fruit, and Lemon Vinaigrette*
- **Quinoa Salad** *Cucumber, Tomatoes, Parsley, Mint, and Balsamic Vinaigrette*
- **Sautéed Spicy Shrimp** *Smoked Paprika, Garlic, Pepper Flakes, and Parsley*
- **Penne with Grilled Chicken** *Basil Pesto and Tomatoes*
- **Roasted Sweet Potatoes** *Garlic, Sage, and Olive Oil*
- **Grilled Seasonal Vegetables** *Shallots and Tarragon*
- **Chocolate Mousse Cups** *Cookie Bites*

### AFTERNOON BREAK

- **Chef's Selection of Two Seasonal Smoothies**
- **Build-Your-Own Trail Mix Station**

### ALL-DAY BEVERAGES

- **Organic Coffee, Decaffeinated Coffee, and Organic Mighty Leaf Tea**
- **Assorted Coca-Cola Products, Saratoga Spring Still and Sparkling Water, Red Bull, Coconut and Vitamin Water** *\$6 Per Bottle Consumed*

\$150 Per Person

## DOWNTOWN PACKAGE

### BREAKFAST BUFFET

- **Freshly Baked Muffins, Scones, and Croissants**  
*Butter and House-made Fruit Preserves*
- **Diced Seasonal Fresh Fruit**
- **Steel-Cut Oatmeal** *Raisins, Toasted Almonds, Cinnamon, Brown Sugar, and Choice of Milk*
- **Egg White Frittata** *Seasonal Vegetables*
- **Roasted Potatoes** *Tomatoes and Scallions*
- **Country Sausage and Local Smoked Bacon**
- **Fresh Orange, Grapefruit, and Cranberry Juices**

### HOT LUNCH

- **Green Market Salad** *Shaved Vegetables and Sherry Vinaigrette*
- **Romaine Caesar Salad** *Parmesan and Garlic Croutons*
- **Grilled Steak** *Red Wine Sauce*
- **Garganelli Pasta** *Seasonal Vegetables and Parmesan Cream Sauce*
- **Roasted Fingerling Potatoes** *Sage and Olive Oil*
- **Braised Greens**
- **Profiteroles** *Chef's Choice of Filling*

### AFTERNOON BREAK

- **Farmers Market Crudités** *Cheese Dip*
- **Organic Yogurt Parfaits** *House-made Granola and Seasonal Fruit*
- **Cookies, Confections & Petit Fours**

### ALL-DAY BEVERAGES

- **Organic Coffee, Decaffeinated Coffee, and Organic Mighty Leaf Tea**
- **Assorted Coca-Cola Products, Saratoga Spring Still and Sparkling Water, Red Bull, Coconut and Vitamin Water** *\$6 Per Bottle Consumed*

\$150 Per Person

## TIMES SQUARE PACKAGE

### CONTINENTAL BREAKFAST

- **Freshly Baked Muffins, Scones, and Croissants**  
*Butter and House-made Fruit Preserves*
- **Diced Seasonal Fresh Fruit**
- **New York Bagels** *Smoked Salmon and Cream Cheese*
- **Fresh Orange, Grapefruit, and Cranberry Juices**

### HOT LUNCH

- **Frisee and Endive Salad** *Seasonal Fruit, Blue Cheese, and White Wine Vinaigrette*
- **Romaine, Cucumber, Olives, Tomatoes, Feta Salad** *Oregano Vinaigrette*
- **Grilled Organic Chicken** *Madeira Sauce*
- **Penne Pasta** *Seasonal Vegetables and Cream Sauce*
- **Roasted Sweet Potatoes** *Sage and Shallots*
- **Wilted Spinach** *Lemon, Olive Oil, and Sea Salt*
- **Hazelnut Dacquoise Cake** *Roasted White Chocolate Custard*

### AFTERNOON BREAK

- **Homemade Chips** *Salsa and Guacamole*
- **Salted Pretzels** *Spicy Brown Mustard Dipping Sauce*
- **Caramel Popcorn**

### ALL-DAY BEVERAGES

- **Organic Coffee, Decaffeinated Coffee, and Organic Mighty Leaf Tea**
- **Assorted Coca-Cola Products, Saratoga Spring Still and Sparkling Water, Red Bull, Coconut and Vitamin Water** *\$6 Per Bottle Consumed*

**\$135 Per Person**

## HELL'S KITCHEN PACKAGE

### CONTINENTAL BREAKFAST

- **Freshly Baked Muffins, Scones, and Croissants**  
*Butter and House-made Fruit Preserves*
- **Diced Seasonal Fresh Fruit**
- **Organic Yogurt Parfait** *House-made Granola and Seasonal Fruit Compote*
- **Fresh Orange, Grapefruit, and Cranberry Juices**

### HOT LUNCH

- **Roasted Beets Salad** *Walnuts, Goat Cheese, and Citrus Vinaigrette*
- **Romaine Caesar Salad** *Parmesan and Garlic Croutons*
- **Grilled Steak** *Chimichurri Sauce, Scallions, and Jalapeño*
- **Seared Local Catch** *Basil Tomato Vinaigrette*
- **Mashed Potatoes** *Sea Salt and Chives*
- **Roasted Seasonal Vegetables** *Lemon and Extra Virgin Olive Oil*
- **Carrot Cake** *Cream Cheese Frosting*

### AFTERNOON BREAK

- **Cookies, Confections & Petit Fours**
- **Farmers Market Crudités** *Cheese Dip*
- **Toasted Pita Chips** *Hummus and Baba Ghanoush*

### ALL-DAY BEVERAGES

- **Organic Coffee, Decaffeinated Coffee, and Organic Mighty Leaf Tea**
- **Assorted Coca-Cola Products, Saratoga Spring Still and Sparkling Water, Red Bull, Coconut and Vitamin Water** *\$6 Per Bottle*

**\$135 Per Person**

**Ink48 Hotel**

# **Breakfast**

## CONTINENTAL

- **Diced Seasonal Fruit**
- **Freshly Baked, Muffins, Scones, and Croissants** *Butter and House-made Fruit Preserves*
- **New York Bagels** *Cream Cheese*
- **Fresh Orange, Grapefruit, and Cranberry Juices**
- **Organic Coffee, Decaffeinated Coffee, and Organic Mighty Leaf Tea**

\$45 Per Person

## EUROPEAN CONTINENTAL

- **Assortment of Rolls and Baguettes** *Butter and House-made Fruit Preserves*
- **Cured Meats and Sausages**
- **Selection of Cow and Goat Cheeses**
- **Greek Style Yogurt** *Dried Fruit and House-made Granola*
- **Fresh Orange, Grapefruit, and Cranberry Juices**
- **Organic Coffee, Decaffeinated Coffee, and Organic Mighty Leaf Tea**

\$49 Per Person

## AMERICAN BREAKFAST

- **Freshly Baked, Muffins, Scones, and Croissants** *Butter and House-made Fruit Preserves*
- **Diced Seasonal Fruit**
- **New York Bagels** *Cream Cheese, Smoked Salmon, Capers, and Pickled Red Onions*
- **Scrambled Farm Fresh Eggs** *Ketchup and Tabasco Sauce*
- **Roasted Breakfast Potatoes** *Tomatoes and Scallions*
- **Country Sausage and Local Smoked Bacon**
- **Fresh Orange, Grapefruit, and Cranberry Juices**
- **Organic Coffee, Decaffeinated Coffee, and Organic Mighty Leaf Tea**

\$62 Per Person

## HEALTHY CONTINENTAL

- **Diced Seasonal Fruit**
- **Egg White Vegetable Frittata**
- **Organic Yogurt Parfait** *Granola and Seasonal Fruit Compote*
- **Fresh Orange, Grapefruit, and Cranberry Juices**
- **Organic Coffee, Decaffeinated Coffee, and Organic Mighty Leaf Tea**

\$49 Per Person

## COMPLIMENT YOUR BREAKFAST

- **Natural Path's Organic Cereals**  
*Gluten-Free Whole Oats, Raisin Bran, and Multi-Bran Cereals*  
*Whole, Skim, and Organic Soy Milks*  
**\$8 Per Person**
- **Steel Cut Oatmeal**  
*Raisins, Toasted Almonds, Cinnamon, Brown Sugar*  
*Whole, Skim, and Organic Soy Milks*  
**\$10 Per Person**
- **New York Bagels**  
*Cream Cheese, Butter, and House-made Fruit Preservers*  
*Smoked Salmon, Pickled Red Onions, and Capers*  
**\$14 Per Person**
- **Assorted Seasonal Whole Fruit**  
**\$5 Per Person**
- **Diced Seasonal Fresh Fruit**  
**\$10 Per Person**
- **Freshly Baked Scones, Muffins, and Croissants**  
*Butter and House-made Fruit Preserves*  
**\$10 Per Person**
- **Egg White Vegetable Frittata**  
**\$12 Per Person**
- **Breakfast Sandwich**  
*Scrambled Eggs, Bacon, Cheddar, and Arugula*  
*Choice of Wrap or Seven-Grain Toast*  
**\$14 Per Person**
- **Organic Yogurt**  
*House-made Granola and Seasonal Fruit Compote*  
**\$7 Per Person**
- **Scrambled Farm Fresh Eggs**  
*Ketchup and Tabasco Sauce*  
**\$10 Per Person**  
**\$12 Per Person (Egg Whites)**
- **Roasted Breakfast Potatoes**  
*Tomatoes and Scallions*  
**\$6 Per Person**
- **Country Sausage or Local Smoked Bacon**  
**\$6 Per Person**
- **Semolina French Toast**  
*Real Maple Syrup and Mascarpone Cheese*  
**\$12 Per Person**
- **Buttermilk Banana Pancakes**  
*Pomegranate, Lemon Crème Fraiche, and Real Maple Syrup*  
**\$12 Per Person**

**Ink48 Hotel**

# Lunch



## EAST SIDE LUNCH

- **Romaine Caesar Salad** *Parmesan and Garlic Croutons*
- **Frisee Salad** *Hazelnuts, Blue Cheese, Seasonal Fruit, and White Wine Vinaigrette*
- **Grilled Organic Chicken** *Madeira Sauce*
- **Pan-Roasted Local Catch** *Citrus Sauce*
- **Yukon Gold Potatoes** *Herbs and Shallots*
- **Roasted Seasonal Vegetables** *Olive Oil*
- **Profiteroles with Chef's Choice of Filling and Chocolate Cake with Chocolate Buttercream**
- **Organic Coffee, Decaffeinated Coffee, and Organic Mighty Leaf Tea**

\$65 Per Person

## WEST SIDE LUNCH

- **Lacinato Kale Salad** *Seasonal Fruit, Seeds, Shaved Parmesan, Lemon and Olive Oil*
- **Roasted Beets Salad** *Walnuts, Goat Cheese, and Citrus Vinaigrette*
- **Grilled Steak** *Red Wine Sauce*
- **Seared Local Catch** *Tarragon, Chervil, and Mushroom Sauce*
- **Mashed Potatoes** *Chives and Sea Salt*
- **Wilted Spinach** *Lemon and Extra Virgin Olive Oil*
- **French Macarons and Chocolate Mousse Cups with Cookie Bites**
- **Organic Coffee, Decaffeinated Coffee, and Organic Mighty Leaf Tea**

\$75 Per Person

## NEW YORK DELI LUNCH

- **Green Market Salad** *White Wine Vinaigrette*
- **Seasonal Vegetable Pasta Salad**
- **Stirato Baguette, Ciabatta, and Stecca Breads**
- **Sliced Roasted Turkey, Roast Beef, and Prosciutto**
- **Assortment of Sliced Cheeses**
- **Tomatoes, Fresh Lettuce, Pickles, Mustard, and Aioli**
- **House-Made Potato Chips**
- **Cookies, Confections & Petit Fours**
- **Organic Coffee, Decaffeinated Coffee, and Organic Mighty Leaf Tea**

\$55 Per Person

## FARMERS MARKET LUNCH

- **Romaine Caesar Salad** *Parmesan and Garlic Croutons*
- **House-made Potato Salad**
- **Choice of Three Sandwiches:**
  - Roasted Turkey** *Smoked Bacon, Lettuce, Tomato, and Aioli on Baguette*
  - Prosciutto and Mozzarella** *Basil, Roasted Tomatoes, and Arugula on Focaccia*
  - Tuna Salad** *Lettuce and Tomato on Whole Wheat Bread*
  - Seasonal Grilled Vegetables** *Arugula and Pesto on Country Bread*
  - Organic Chicken Salad** *Apples, Walnuts, Celery, and Watercress on Seven-Grain Bread*
  - Grilled Cheddar Cheese** *on Country Bread*
- **House-made Potato Chips**
- **Carrot Cake with Cream Cheese Frosting**
- **Organic Coffee, Decaffeinated Coffee, and Organic Mighty Leaf Tea**

\$60 Per Person

## COMPLIMENT YOUR LUNCH

- **Seasonal Soup** *Assortments of Rolls*  
\$10 Per Person
- **Quinoa Salad** *Seasonal Vegetables and Balsamic Vinaigrette*  
\$10 Per Person
- **Penne Pasta** *Olives, Oregano, Tomatoes, and Parmesan Cheese*  
\$10 Per Person

**Ink48 Hotel**

# **Breaks**

## SWEET AND SALTY

- Diced Seasonal Fresh Fruit
- Tortilla Chips *Fresh Salsa and Guacamole*
- Chocolate Covered Pretzels
- Assorted Bite-Sized Sinful Bars

\$25 Per Person

## HEALTH NUT

- Farmers Market Crudités *Olive Tapenade and Basil Pesto Dips*
- Organic Greek Yogurt Parfaits *House-made Granola and Fruit Compote*
- Assortment of Mixed Nuts
- Seasonal Whole Fruit

\$25 Per Person

## BUILD-YOUR-OWN TRAIL MIX

- House-made Granola Bars
- Chef's Selection of Nuts
- Dried Fruits and Berries
- Chocolate Peanut Clusters

\$15 Per Person

## SMOOTHIE STATION

- Chef's Selection of Three Seasonal Smoothies  
*Dairy and Non-Dairy Available*

\$15 Per Person

## MIX N' MATCH BREAKS

\$10 Per Person Per Item

- House-made Granola Bars
- Toasted Pita Chips *Hummus and Baba Ghanoush*
- Farmers Market Crudités *Cheese Dip*
- Diced Seasonal Fresh Fruit
- Tortilla Chips *Fresh Salsa and Guacamole*
- Caramel Popcorn
- House-made Potato Chips
- Cookies, Confections & Petit Fours
- Chocolate Covered Pretzels
- Organic Yogurt Parfaits *House-made Granola and Fruit Compote*

## NON-ALCOHOLIC BEVERAGES

- Organic Coffee, Decaffeinated Coffee, and Organic Mighty Leaf Tea

\$15 Per Person (Up to 2 Hours)

\$25 Per Person (Up to 8 Hours)

- Assorted Coca-Cola Products, Saratoga Spring Still and Sparkling Water, Red Bull, Coconut and Vitamin Water

\$6 Per Bottle Consumed

**Ink48 Hotel**

# Reception

## HOT HORS D'OEUVRES

- **Marinated Grilled Chicken Skewers**
- **Grilled Leg of Lamb Skewers** *Tomatillo Sauce*
- **Grilled Skirt Steak Skewers** *Parsley-Cilantro Sauce*
- **Fried Pork Belly** *Pickles and Mustard*
- **Tempura Shrimp** *Sweet-Hot Mustard Sauce*
- **Peekytoe Crab Spring Rolls** *Pepper Flakes, Orange Soy Sauce*
- **Mushroom and Cabbage Spring Rolls** *Spring Onion Sauce*
- **Roasted Eggplant Caviar** *Tomato, Basil, on Yellow Squash*
- **Grilled Marinated Portobello Mushroom Skewers** *Herb Puree*
- **Zucchini Frito** *Spicy Tomato Coulis*
- **Risotto Arancini** *Saffron Aioli Oil*

## COLD HORS D'OEUVRES

- **Plum, Goat Cheese, Prosciutto** *Olive Oil, Crostini*
- **Salvatore Brooklyn Ricotta Bruschetta** *Tomatoes, Basil, Olive Oil*
- **Seared Duck Breast** *Huckleberry Compote, Corn Pancake*
- **Pistachio Crusted Beef Tenderloin** *Black Pepper, Red Wine Sauce On Ficelle Toast*
- **Hamachi Crudo** *Horseradish, Chives, Sea Salt, Olive Oil on a Spoon*
- **Lobster Tacos** *Radish, Pickled Red Onion, Chipotle Aioli (Supplement \$5)*
- **Tuna Tartare** *Ginger, Shallots, Lemon Zest, Olive Oil, Cucumber*
- **Peekytoe Crab Salad** *Avocado Salsa, Corn Tortilla*
- **Cool Tomato-Cucumber Gazpacho** *Chives*

Choose 6 Passed Hors d'Oeuvres for One Hour \$50 Per Person

Choose 6 Passed Hors d'Oeuvres for Two Hours \$65 Per Person

15 Guests Minimum

## DISPLAYED HORS D'OEUVRES

- **Assorted Salumi**  
*Olives and Pickles*  
**\$125 Per Platter**
- **Local Cheese Platter**  
*Assorted Dried Fruits, Grapes, and Artisanal Breads*  
**\$150 Per Platter**
- **Fried Saffron Risotto Arancini**  
**\$85 Per Platter**
- **Maine Peekytoe Crab Salad**  
*Avocado on Corn Tortilla*  
**\$150 Per Platter**
- **Tempura Shrimp**  
*Sweet-Hot Mustard Sauce*  
**\$150 Per Platter**
- **Grilled Skirt Steak Skewers**  
*Parsley Cumin Sauce*  
**\$120 Per Platter**
- **Grilled Lamb Chops**  
*Apricot Almond Topping*  
**\$175 Per Platter**
- **Salvatore Brooklyn Ricotta Bruschetta**  
*Tomatoes*  
**\$100 Per Platter**
- **Sliced Seasonal Fresh Fruit**  
**\$125 Per Platter**
- **Sweets and Chocolates**  
**\$250 Per Platter**

*Each Platter Contains 40-50 Pieces  
Recommended for Parties of 15 or Fewer Guests*

## MARKET TABLES

### SALUMI, ARTISANAL CHEESES AND BREAD DISPLAY

Local Cured Meats & Hams *from Salumeria Biellese*

Artisanal Cheese *Air-Dried Fruits, Nuts*

Sullivan Street Bakery Breads

\$25 Per Person

### MEDITERRANEAN REGIONAL TABLE

Grilled Seasonal Vegetables *Olive Oil, Basil, Black Pepper*

Italian Sliced Cold Cuts: Salami, Mortadella, Coppa, Spicy Coppa, Prosciutto, Soppressata, Culatello

Seasonal Vegetable Salad

Chickpea Hummus, Baba Ghanoush

Selection of Mediterranean Cheeses

Assorted Bread and Toasted Pita

\$35 Per Person

### GREEN MARKET (CHOOSE 3)

Local Mixed Green Salad *Cucumber, Fennel, Radishes, Tomato, Red Wine Vinaigrette*

Lacinato Kale Salad *Peaches, Fried Pumpkin Seeds, Shaved Parmesan, Lemon, Olive Oil*

Romaine Caesar Salad *Croutons, Parmesan Cheese*

Green Bean Salad *Corn, Tomatoes, Champagne Vinaigrette*

Roasted Beets Salad *Walnuts, Goat Cheese, Citrus Vinaigrette*

Pasta Salad *Arugula, Tomatoes, Cucumbers, Peppers, Radishes, Red Wine Vinaigrette*

Heirloom Tomato Salad *Watermelon, Feta Cheese, Basil, White Wine Vinaigrette*

Frisee-Endive Salad *Blackberries, Peaches, Blue Cheese, Hazelnuts, Chives, Vinaigrette*

\$25 Per Person

## MARKET TABLES

### ROASTED MEAT MARKET (CHOOSE 3)

**Grilled Sirloin Steak** *Chimichurri Sauce*

**Roast Porkloin** *Grainy Mustard Sauce*

**Farm Fresh Roasted Chicken** *Lemon, Rosemary, Mushrooms, Tomatoes, Parsley*

**John Boys Farm Crispy Duck Breast** *Sherry Glaze, Huckleberry Sauce*

\$45 Per Person

### FRESH PASTA TABLE (CHOOSE 3)

**Print. Mac' and Cheese**

**Seasonal Vegetable Lasagna** *Pecorino Romano*

**Garganelli** *Lamb Bolognese Basil, Parmesan*

**Penne** *Basil, Pecorino, Tomato Sauce*

**Lasagna Bolognese** *Fresh Pasta, Tomato, Mozzarella*

**Garganelli** *Prosciutto, Spinach, Mushroom, Parmesan Cream Sauce*

**Rigatoni** *Olives, Tomatoes, Anchovies, Parsley, Pecorino*

**Pasta Salad** *Prosciutto, Oven Dried Tomatoes, Mozzarella, Arugula Pesto (Served Room Temperature)*

\$35 Per Person

### SIDE TABLE (CHOOSE 3)

**Mashed Potatoes** *Chives*

**Tabouleh** *Bulgur Wheat, Tomatoes, Cucumber, Mint, Parsley*

**Roasted Yukon Potatoes** *Rosemary, Olive Oil, Sea Salt*

**Roasted Sweet Potatoes** *Olive Oil, Sea Salt*

**Sauté Seasonal Vegetables** *Shallots and Tarragon*

**Sauté Zucchini and Squash** *Garlic, Pepper Flakes*

**Creamy Polenta** *Parmesan Cheese*

**Freekeh Risotto** *Kale, Parmesan, Parsley*

\$25 Per Person

## MARKET TABLES

### SUSTAINABLE SEAFOOD TABLE (CHOOSE 3)

**Wild Salmon** *Tomato Vinaigrette*

**Local Market Fish** *Citrus, Herb Vinaigrette*

**Halibut Fillet** *Wild Mushroom Sauce, Favas, Chervil*

**Sauté Spicy Shrimp** *Jalapeno, Scallions, Pepper Flakes, Parsley*

**Steamed Lobster** *(Supplement \$10)*

**\$45 Per Person**

### RAW BAR (CHOOSE 2)

**Local Oysters**

**Littleneck Clams**

**Steamed Mussels** *Herb Mignonette*

**Shrimp Cocktail**

**Chilled Maine Lobster** *(Supplement \$10)*

**Peekytoe Crab Salad** *Celery Cucumber, Aioli*

**Remoulade** *Lemon Wedges, Mignonette and Homemade Cocktail Sauce*

**\$40 Per Person**

### PASTRY MARKET (CHOOSE 3)

**French Macarons**

**Hazelnut Dacquoise Cake** *Roasted White Chocolate Custard*

**Chocolate Cake** *Chocolate Ganache, Crunchy Valrhona Pearls*

**Carrot Cake** *Cream Cheese Frosting*

**Mini Red Velvet Cupcakes**

**Profiteroles** *Chefs Choice of Filling*

**Chocolate Mousse Cups** *Cookie Bites*

**Cookies, Confections, Petit Fours**

**\$30 Per Person**



**Ink48 Hotel**

# **Dinner**

## PRINT DINNER BUFFET

**Assortment of Breads** *Served with Butter*  
**Romaine Caesar Salad** *Parmesan and Garlic Croutons*  
**Frisee, Radicchio, and Endive Salad** *Seasonal Fruit, Blue Cheese, and White Wine Vinaigrette*  
**Roasted Organic Chicken** *Lemon, Rosemary, and Thyme Jus*  
**Sautéed Spicy Shrimp** *Garlic, Pepper Flakes, Parsley, and Pimento*  
**Roasted Sweet Potatoes** *Garlic, Sage, and Olive Oil*  
**Grilled Seasonal Vegetables** *Shallots and Tarragon*  
**Chocolate Mousse Cups** *Cookie Bites*  
**Profiteroles** *Chef's Choice of Filling*  
**Organic Coffee, Decaffeinated Coffee, and Organic Mighty Leaf Tea Station**

\$90 Per Person

## PRESS DINNER BUFFET

**Assortment of Breads** *Served with Butter*  
**Romaine Caesar Salad** *Shaved Parmesan and Garlic Croutons*  
**Radicchio, Endive, and Arugula Salad** *Grapefruit and Citrus Vinaigrette*  
**Grilled Marinated Steak** *Red Wine Sauce*  
**Sustainable Local Catch** *Citrus Sauce*  
**Penne Pasta** *Grilled Chicken, Tomato, and Basil Pesto*  
**Wilted Greens** *Lemon and Sea Salt*  
**Roasted Fingerling Potatoes** *Sage and Olive Oil*  
**French Macarons**  
**Chocolate Cake** *Chocolate Buttercream*  
**Organic Coffee, Decaffeinated Coffee, and Organic Mighty Leaf Tea Station**

\$95 Per Person

## PLATED THREE-COURSE DINNER

Assortment of Sullivan Street Bakery Breads *Served with Butter*

### STARTER

(CHOOSE ONE)

**Seasonal Mixed Greens** *Radish, Cucumber, Feta, Fennel, Cherries, Red Wine Vinaigrette*

**Frisee-Endive Salad** *Seasonal Fruit, Hazelnuts, Blue Cheese, White Wine Vinaigrette*

**Lacinato Kale Salad** *Fried Pumpkin Seeds, Peaches, Shaved Parmesan, Lemon, Olive Oil*

**Roasted Beet Salad** *Toasted Pistachio, Chervil, Mache, Goat Cheese, Citrus Vinaigrette*

**Heirloom Tomato Salad** *Watermelon, Basil, Feta, White Wine Vinaigrette*

**Crab Salad** *Avocado Salsa, Cucumbers, Purple Shishito, Lemon Aioli, Tomato Vinaigrette*

**Hamachi Crudo** *Horseradish, Olive Oil, Chives, Sea Salt*

**Burrata Cheese** *Cherry Tomatoes, Basil, Sea Salt, Virgin Olive Oil, Grilled Bread*

### ENTREE

(CHOOSE TWO)

**Grilled Rib Eye Steak** *Roasted Potatoes, Sea Salt, Rosemary, Grilled Spring Onion, Watercress Salad, Bordelaise Sauce*

**Seared Prime Sirloin Steak** *Rosti Potatoes, Roasted Carrots, Romano Beans, Pea Shoots, Red Wine Sauce*

**Farm Fresh Grilled Chicken Breast** *Smashed Potatoes, Seasonal Vegetables, Chimichurri Sauce*

**Roasted Finger Lake Farm Duck Breast** *Stir-fried Quinoa, Sauté Bok Choy, Cherries, Huckleberry Sauce*

**Pan Roasted Black Sea Bass** *Sauté Zucchini, Squash, Scallions, Marcona Almonds, Tomato – Basil Vinaigrette*

**Local Dock to Dish Catch** *Eggplant Caviar, Green Beans, Basil, Roasted Garlic, Heirloom Tomato Coulis*

### DESSERT

(CHOOSE ONE)

**Chocolate Cake** *Vanilla Ice Cream, Market Fruit*

**Carrot Cake** *Cream Cheese Frosting, Macadamia Nut Brittle*

**Market Cobbler** *Cinnamon Cream*

**Vanilla Crème Brulee** *Stone Fruit*

**Hazelnut Dacquoise Cake** *Roasted White Chocolate Custard, Seasonal Fruits*

**Organic Coffee, Decaffeinated Coffee, and Organic Mighty Leaf Tea**

**\$140 Per Person**

**Ink48 Hotel**

# Beverage

## drINK a lot

### PREMIUM COCKTAILS

- Absolut Vodka
- Tanqueray Gin
- Dewar's White Scotch
- Cuervo Gold Tequila
- Bacardi Superior Rum
- Jim Beam Bourbon
- Captain Morgan Rum

### BEER

- Amstel Light
- Brooklyn Lager
- Heineken
- Negra Modelo

### QUENOC WINES

Quenoc Valley, California

- Merlot
- Cabernet Sauvignon
- Pinot Grigio
- Sauvignon Blanc

### NON-ALCOHOLIC BEVERAGES

- Assorted Sodas
- Mineral Water
- Red Bull
- Assortment of Juices

**\$60 Per Person (2 Hours)**

**\$14 Per Person (Each Additional Hour)**

## drINK even more

### TOP SHELF COCKTAILS

- Ketel One Citroen Vodka
- Bootlegger 21 Vodka
- Bombay Sapphire Gin
- Johnny Walker Black Whiskey
- Don Julio Anejo Tequila
- Captain Morgan Rum
- Maker's Mark Bourbon
- Captain Morgan Rum
- Glenmorangie Scotch

### BEER

- Amstel Light
- Brooklyn Lager
- Heineken
- Negra Modelo

### QUENOC WINES

Quenoc Valley, California

- Merlot
- Cabernet Sauvignon
- Pinot Grigio
- Sauvignon Blanc

### NON-ALCOHOLIC BEVERAGES

- Assorted Sodas
- Mineral Water
- Red Bull
- Assortment of Juices

**\$70 Per Person (2 Hours)**

**\$17 Per Person (Each Additional Hour)**

## drINK some

### BEER

- Amstel Light
- Brooklyn Lager
- Heineken
- Negra Modelo

### QUENOC WINES

Quenoc Valley, California

- Merlot
- Cabernet Sauvignon
- Pinot Grigio
- Sauvignon Blanc

### NON-ALCOHOLIC BEVERAGES

- Assorted Sodas
- Mineral Water
- Red Bull
- Assortment of Juices

**\$50 Per Person (2 Hours)**

**\$12 Per Person (Each Additional Hour)**

**\* A \$200 Bartender Fee will be applied to each bar; One Bartender required per 75 guests**

## COMPLIMENT YOUR BAR

\*Add \$5 per person per cocktail when combined with any bar package

### WELLNESS

- **The Reviver**  
*Organic Vodka, Chamomile Citrus Berry Tea, and Apple Juice*
- **Good Earth**  
*Tequila, Green Tea, Honey, and Lemon Juice*
- **Superberry Fiz**  
*Gin, Lemon Juice, Canton Ginger Liqueur, and Blueberries*

### CLASSICS

- **Manhattan**  
*Bourbon, Sweet Vermouth, and Bitters*
- **Mojito**  
*Rum, Lime Juice, Mint, and Soda*
- **Margarita**  
*Tequila, Triple Sec, and Lime Juice*

### KIMPTON CRAFTED

- **Halo Sangria**  
*White Sangria with Crisp Apples*
- **Ink Daiquiri**  
*Rum, Lime Juice, and Fresh Fruit Puree*
- **Empire Sangria**  
*Red Sangria with Grand Marnier, and Soaked Seasonal Fruit*

## “SPIKE IT” STATIONS

\*Add \$10 per person per station when combined with any bar package

### LEMONADE STAND

- *Fresh Lemonade and Iced Tea*
- *Aromatic Syrups, Fruits, Fruit Purees, and Assorted Juices*
- *Bourbon, Gin, or St. Germain*

### COFFEE CART

- *Freshly Brewed Coffee and Decaf Coffee*
- *House-made Syrups and Flavored Whipped Cream*
- *Bailey's, Frangelico, Irish Coffee, or Kahlua*

### HOT CHOCOLATE BAR

- *House-made Cocoa*
- *Flavored Syrups, Whipped Cream, Sprinkles, and Marshmallows*
- *Rumplemintz, Chambord, or Frangelico*

### HOT APPLE CIDER BAR

- *House-made Hot Apple Cider*
- *Whipped Cream, Dried Apple Rings, Cinnamon Sticks, Mulling Spice Bags, Honey, and Lemon*
- *Rum or Whisky*

### BLOODY MARY BAR

- *Tomato Juice, Clamato, Hot Sauces, Horseradish, Worcestershire, Salt, Pepper, Pickled Vegetables, Spices, and Veggies*
- *Vodka or Gin*

### COLOR MY BUBBLES

- *Sparkling Wine or Champagne*
- *Assorted Juices, Purees, Fruits, and Herbs*
- *St. Germain, Chambord, or Cassis*