

welcome to the terrace

overlooking the power corner of park avenue south and 30th street, and with an abundance of natural light, this 2,900 square-foot space (1,100 indoor / 1,800 outdoor) is perfect for your events...





spring 44 gin bacardi superior rum jim beam whiskey sauza tequila

jameson whiskey sparkling wine red wine

reception display

hummus

hummus & peppadew peppers

baba ghanoush

mixed nuts

bread crostini & grissini

marinated olives

peperoncini

marinated provolone grilled portobello mushrooms

harissa yogurt with cucumber

crispy chickpeas

add-ons

cheese board +10 per person boucheron, piave, shropshire blue, clothbound aged cheddar, camembert charcuterie board +10 per person speck, framani mortadella, sopresatta, finochiona, murrays rosemary ham avocado dip

+6 per person

passed hors d'oeuvres

select any 6

spicy cigars

brik pastry, spiced beef, lebaneh, feta

mushroom truffle arancini

spanikopita

phyllo, spinach, feta, sesame, oregano

cripsy wonton tortellni duck confit, plum agrodulce

avocado toast

pickled beets, spiced sunflower seeds

bone marrow beef tartare pickled shallot, chive, chili

green falafel tahini sauce, tabouleh, beet-pickled fennel lamb slider

feta, piquillo peppers, harissa aioli, pickled shallots

beef slider

feta, piquillo peppers, harissa aioli, pickled shallots

chef's selection vegetarian sandwich

firefly chicken sandwich

spicy fried chicken, dill pickles, harissa aioli

tuna tartine

orange, olive tapenade, lavash

gaeta olives

bulgarian feta, cucumber

wild caught lemon shrimp

smoked horseradish cocktail

the devils eggs

charmoula, crispy capers, cilantro

artichoke & parmesan crostini

fresh basil, lemon zest- i can describe this further, it's a good one.

seared tuna cracker

harissa aioli, pickled mango, quick cucumbers

lamb meatballs

spicy tomato, feta cheese, pine nuts, naan

mini quiche tartlets

roasted pear, gorganzola, walnuts

wild mushroom flatbread roasted garlic, truffle, micro arugula

