



Fifth Avenue

SYNDICATE

BISTRO & BAR



PRIVATE EVENTS MENU



BREAKFAST BUFFET

CONTINENTAL BREAKFAST - \$16 PER PERSON

Includes coffee, hot tea, and juices.

Fresh fruit, breakfast potatoes, muffins, pastries, bagels and assorted cream cheese, cinnamon rolls

ADD-ONS - \$6 PER ITEM. PER PERSON

Bacon, sausage, scrambled eggs

Breakfast burritos: sausage, eggs, cheese, peppers

Choice of croissant breakfast sandwiches: bacon, eggs, cheese or sausage, eggs, cheese

BREAKS

SWEET - \$16

Chocolate chip cookies

Mini candy bars

Blondies

Assorted brownies and bars

SALTY - \$15

Assorted chips

Warm soft pretzels with cheese dip

Savory snack mix

HEALTHY - \$14

Whole fruit

Assorted yogurt

Snack bars

Assorted vegetables with ranch dip

THE SUMMIT

\$65 PER PERSON

Price includes room rental with a minimum of 10 guests required.

Meeting refreshments include coffee, hot tea, assorted soft drinks, and bottled water.

MORNING

- Orange and apple juice
- Fresh fruit and berry platter
- Breakfast potatoes
- Assorted bagels and cream cheese
- Assorted yogurts

ADD-ONS - \$6 PER ITEM. PER PERSON

- Bacon, sausage, and scrambled eggs
- Breakfast potatoes
- Breakfast burritos: sausage, eggs, cheese, peppers
- Choice of croissant breakfast sandwiches: bacon, eggs, cheese or sausage, eggs, cheese

LUNCH

Select one of the following lunch buffet options (descriptions on page 3)

- THE ASSOCIATION
- SYNDICATE STANDARD
- 5TH AVENUE TACOS

BREAK

Available AM or PM, one choice is included in the package, descriptions are listed above

- SWEET
- SALTY
- HEALTHY

BREAK UPGRADE - \$10 PER PERSON

CANDY SHOPPE

- Chocolate dessert board
- Chocolate-dipped pretzel rods and strawberries
- Assorted candies

LUNCH BUFFETS

THE ASSOCIATION – \$29 PER PERSON

Choice of any three sandwiches or wraps

SMOKED TURKEY SANDWICH

Bacon, Havarti cheese, cherry-chipotle mayonnaise, marble rye

THE ITALIAN SUB

Capicola, salami, pepperoni, lettuce, tomatoes, red onions, peppers, hoagie

ROAST BEEF SANDWICH

Caramelized onions, cheddar cheese, arugula, tomatoes, horseradish mayonnaise, sourdough

HAM & GRUYÈRE SANDWICH

Arugula, shaved green apple, red onions, apple butter, brioche

PESTO CHICKEN WRAP

Grilled chicken, pecorino pesto, spinach, red onions, flour tortilla

VEGGIE WRAP

Spinach, carrots, tomatoes, red onions, avocado, Calabrian ranch dressing, flour tortilla

CHICKEN BACON WRAP

Grilled chicken, bacon, red onions, romaine, Caesar dressing, flour tortilla

HOUSE SALAD

Mixed greens, tomatoes, carrots, red onions, Asiago cheese, croutons, choice of ranch dressing or white balsamic vinaigrette

PASTA SALAD

Olives, garlic peppers, marinated vegetables, tomatoes, vinaigrette

CHIPS

ASSORTED FRESHLY-BAKED COOKIES

SYNDICATE STANDARD – \$35 PER PERSON

CHIMICHURRI STEAK TIPS

Herb and garlic marinated steak, chimichurri

HERB-ROASTED CHICKEN

Tomatoes, fresh herbs, garlic butter, white wine

CHEESE TORTELLINI

Tomatoes, asparagus, roasted vegetables, garlic butter

MASHED POTATOES

Garlic, herbs, butter, cream

HOUSE SALAD

Mixed greens, tomatoes, carrots, red onions, Asiago cheese, croutons, choice of ranch dressing or white balsamic vinaigrette

ASSORTED FRESHLY-BAKED COOKIES

THE BOARD – \$46 PER PERSON

BBQ BEEF BRISKET

DRY-RUBBED BBQ CHICKEN

BBQ PORK

MAC AND CHEESE

Gruyère and cheddar cheeses, rigatoni, herb bread crumbs

MASHED POTATOES

Garlic, herbs, butter, cream

HOUSE SALAD

Mixed greens, tomatoes, carrots, red onions, Asiago cheese, croutons, choice of ranch dressing or white balsamic vinaigrette

JALAPEÑO-CHEDDAR CORNBREAD

ASSORTED DESSERTS

5TH AVENUE TACOS – \$28 PER PERSON

CHIPOTLE CHICKEN

Shredded chicken, adobo tomato sauce

CARNE ASASA

Citrus marinated grilled steak

CILANTRO-LIME RICE

Lime juice, cilantro, jasmine rice

SEASONED BEANS

Pinto beans, bacon, pico de gallo, queso fresco

CHIPS & SALSA

Corn tortilla chips, tomatoes, cilantro, garlic, onions, peppers

GUACAMOLE

Avocado, tomatoes, onions, peppers, cilantro

QUESO

Roasted green chilis, onions, tomatoes, smoked cheddar cheese

FLOUR AND CORN TORTILLAS

CINNAMON SUGAR CHURROS

**Gluten-free options are available upon request*

HORS D'OEUVRES

*Build your ideal reception menu with our gourmet selections, priced per piece.
A minimum order of 30 pieces per item is required.*

BEEF TENDERLOIN CROSTINI - \$4

MARINATED TOMATO BRUSCHETTA - \$3

ANTIPASTO SKEWER - \$3.75

CHICKEN WINGS - \$4

with whiskey BBQ sauce

CAPRESE SKEWERS - \$3.75

with balsamic reduction

BACON WRAPPED SCALLOPS - \$6

with chipotle sauce

CHEESY FRIED PICKLES - \$3.50

with Calabrian chili ranch dipping sauce

PISTACHIO PESTO GOAT CHEESE BITES - \$3.50

BLUEBERRY GOAT CHEESE CROSTINI - \$3.50

GRILLED SHRIMP SKEWERS - \$4

with Calabrian chili ranch dipping sauce

PIMENTO CHEESE STUFFED DEVILED EGGS - \$3

CHEF'S SELECTION - \$15

Two hot and two cold dishes

PLATTERS

All packages are priced per person with a minimum of 25 guests.

VEGETABLE CRUDITÉ - \$9

Fresh vegetables, bread, gourmet crackers, vegetable dip

SANDWICHES AND WRAPS - \$12

Select up to three of our sandwiches or wraps

DOMESTIC AND IMPORTED CHEESES - \$14

Chef's selection of artisanal cheese, seasonal fruits, assorted gourmet crackers

FRUIT DISPLAY - \$10

Seasonal fruit including cantaloupe, melon, pineapple, blackberries, raspberries, strawberries

CHARCUTERIE BOARD - \$18

Chef's selection of cured meats, specialty olives, baguette

CHILLED SHRIMP COCKTAIL - \$15

Jumbo shrimp, roasted red pepper cocktail sauce, lemon wedges

ASSORTED FLATBREADS - \$15 | Choose two

CAPRESE

Mozzarella cheese, tomatoes, balsamic reduction, basil

SMOKEHOUSE

Pulled pork, bacon, smoked cheddar, BBQ sauce, red onions

PEPPERONI

Mozzarella cheese, pepperoni, tomato sauce

BANH MI

Pulled pork, pickled vegetables, jalapeño, cilantro, spicy mayonnaise

DINNER BUFFET

Includes bread service. Beverage service includes coffee, tea and lemonade.

BOOTLEGGERS – \$45 PER PERSON

Choice of Two:

PAN-SEARED SALMON

Port wine reduction

CHIMICHURRI STEAK TIPS

Herb and garlic marinated steak, chimichurri

GARLIC-HERB ROASTED CHICKEN

Fresh herbs, garlic butter, chicken demi-glace

Served with:

HOUSE SALAD

Mixed greens, tomatoes, carrots, onions,
Asiago cheese, croutons, choice of ranch dressing
or white balsamic vinaigrette

CHIVE-CRÈME FRAÎCHE MASHED POTATOES

ROASTED VEGETABLES

Choice of dessert:

BERRY CHEESECAKE

TURTLE CHEESECAKE

TIRAMISU

HIGH SOCIETY – \$60 PER PERSON

Choice of Two:

PRIME RIB ROAST

Slow-roasted prime rib with herbs and spices, creamy
horseradish, au jus

CHICKEN MILANESE

Parmesan-crusted chicken breasts, sweet pepper
vinaigrette

ROASTED PORK LOIN

Roasted pork, honey-garlic glaze

GARLIC SHRIMP

Sautéed shrimp, asparagus, prosciutto, garlic butter

Choice of One:

CHIVE-CRÈME FRAICHE MASHED POTATOES

CHEDDAR POTATO GRATIN

Choice of One:

HARICOT VERTS

BACON-WRAPPED ASPARAGUS

ROASTED BRUSSELS SPROUTS

Choice of dessert:

BERRY CHEESECAKE

TURTLE CHEESECAKE

TIRAMISU

Please ask Sales Executive about any additional options.

PLATED DINNERS

Includes bread service. Beverage service includes coffee, tea and lemonade.

LAND

CITRUS GRILLED CHICKEN – \$32 per person

Asparagus, smoked blue cheese grits, sweet & spicy walnut pesto

MEDITERRANEAN VEGETABLE GNOCCHI – \$32 per person

Brussels sprouts, asparagus, tomatoes, baby spinach, spicy saffron broth

CHICKEN MILANESE – \$32 per person

Breaded chicken cutlet, antipasto salad, prosciutto, mozzarella cheese, sweet pepper vinaigrette

RIGATONI PORK RAGU – \$33 per person

Cabernet-braised pork, rigatoni pasta, Calabrian chili tomato sauce, parmesan-pistachio pesto

STEAK & FRITES – \$43 per person

12 oz. New York Strip, Creole butter, parmesan shoestring fries

SYNDICATE STEAK – \$48 per person

8 oz. filet, chive-crème fraîche mashed potatoes, creamed spinach, roasted garlic demi-glace

RIBEYE – \$48 per person

14 oz. ribeye, cheddar-Gruyère mashed potatoes, butter, sea salt

SEA

SHRIMP GNOCCHI – \$36 per person

Herb gnocchi, sautéed shrimp, prosciutto, asparagus, tomatoes, pistachios, garlic-butter white wine sauce, pecorino cheese

PAN-SEARED SALMON – \$40 per person

Toasted barley & kale risotto, carrot purée, crispy spring onions, port wine reduction

BUTTER-POACHED MAHI – \$40 per person

Saffron risotto, baby spinach, charred corn, grilled asparagus, pecorino cheese

DESSERTS

Pricing is per person. All desserts can be served plated or displayed. A \$2 per person fee applies for any outside desserts.

BERRY CHEESECAKE – Full \$9 | Half \$5

Cheesecake, fresh berries, whipped cream

TURTLE CHEESECAKE – Full \$9 | Half \$5

Cheesecake, chocolate sauce, caramel, chopped candied walnuts

TIRAMISU – Full \$9 | Half \$5

Ladyfingers soaked in coffee and rum, mascarpone, amaretto, whipped cream, cocoa

BAR SELECTIONS

We recommend one bartender for every 50 guests.

PLATINUM BAR

Ketel One vodka, Johnnie Walker Red scotch, Knob Creek bourbon, Crown Royal, Tanqueray gin, Patron, Captain Morgan spiced rum

	HOST BAR	CASH BAR
Platinum	\$10.00	\$10.50
Double	\$14.00	\$14.50
Old fashioned	\$14.00	\$14.50
Margarita	\$13.00	\$13.50
Domestic beer	\$5.00	\$5.50
Imported beer	\$6.00	\$6.50
Seltzers	\$6.00	\$6.50
Wine by the glass	\$10.00	\$10.50
Soft drinks & juice	\$4.00	\$4.50
Bottled water	\$4.00	\$3.50
Energy drinks	\$6.00	\$6.50

GOLD BAR

Tito's vodka, Dewar's White Label scotch, Jack Daniel's bourbon, Crown Royal, Beefeater gin, Jose Cuervo tequila, Captain Morgan spiced rum

	HOST BAR	CASH BAR
Gold	\$9.00	\$9.50
Double	\$13.00	\$13.50
Old fashioned	\$13.00	\$13.50
Margarita	\$12.00	\$12.50
Domestic beer	\$5.00	\$5.50
Imported beer	\$6.00	\$6.50
Seltzers	\$6.00	\$6.50
Wine by the glass	\$10.00	\$10.50
Soft drinks & juice	\$4.00	\$3.50
Bottled water	\$4.00	\$4.50
Energy drinks	\$6.00	\$6.50

BEER, WINE & CHAMPAGNE

Keg domestic beer | \$400 per keg

Champagne | \$36 per bottle

*A corkage fee of \$20 per bottle applies to any wine brought in that is not featured on our wine list.