



CATERING MENU AT

SPiN

**HORS D'OEUVRES
SPiN PACKAGES
BEVERAGES**



EXECUTIVE CHEF MICHAEL ROBERTS



For over 20 years, Executive Chef Michael Roberts has been dedicated to using the freshest ingredients to prepare dishes with the finest standards of quality. Chef Roberts believes that flavor and product presentation along with simplicity and elegance of the execution are the cornerstones of a thriving dining room. And of course, our commitment to ethical eating means we take a farm to table approach using locally sourced and sustainable ingredients wherever possible.

Prior to becoming an Executive Chef, Chef Roberts attended New York's French Culinary Institute, where he perfected his innovative and sophisticated cooking style. He strongly believes food should be both delicious and adventurous, which matches perfectly with the fun atmosphere here at SPiN New York!

It is our pleasure to host you and your group at SPiN - your enjoyment is our top priority so please let us know what else we can do to ensure your visit exceeds your high expectations for a memorable, fun and ping-pong filled experience.

Sincerely,

The entire SPiN team

Serve. Loop.
Block & chop.





HORS D'OEUVRES

CARNIVORE

GRASS-FED BEEF SLIDERS

MUSTARD PICKLES, AMERICAN CHEESE, CHILI KETCHUP

MINI BRAISED SHORT-RIB SANDWICHES

MANGEGO, DEMI AIOLI, RYE

BUFFALO FRIED CHICKEN BITES

BUFFALO DIPPING SAUCE

COCONUT CHICKEN SATAY

PEANUT SAUCE

PROSCIUTTO WRAPPED CANTALOUPE

BALSAMIC

CHORIZO BITES

ROSEMARY MUSTARD

CHICKEN PATE

EGG CONFETTI

GRASS-FED BEEF EMPANADAS

CHIPOLTE SALSA

PIGS IN A BLANKET

HOT KOBE PUPS

HOUSE RELISH

TABLE SIDE (STATIONARY OPTIONS)

CHIPOTLE SALSA & PINTO DIP

NAAN CHIPS

HOUSE PORK RINDS

FIERY & 'COOL RANCH

PACKAGE OPTIONS

CHOICE OF 6 OPTIONS	\$32//person
CHOICE OF 8 OPTIONS	\$38//person
CHOICE OF 10 OPTIONS	\$44//person

SEAFOOD

CRAB CROQUETTES

COCKTAIL SAUCE

GINGER'D SHRIMP SKEWER

POACHED SHRIMP

LOX & CHIPS

BAGEL CHIPS, DILL CREAM

MINI LOBSTER ROLL

MARINATED ANCHOVY CRUSTINI

OLIVE PESTO

SHRIMP TOAST

POACHED SHRIMP SALAD, GOLD CRUSTINI

HERBIVORE (PASSED)

GARDEN SLIDERS

BASIL AIOLI, JACK CHEESE, SLAW

SPINACH GOAT CHEESE TARTS

SPANAKOPITA

VEGGIE POT STICKERS

PONZU SAUCE

DOUBLE DECKER GRILLED CHEESE BITES

JACK & AMERICAN CHEESE

POTATO CROQUETTES

LIME SOUR CREAM

MARINATED TOMATO

BABY KALE, BALSAMIC

MAC N' CHEESE BITES

SMOKED GOUDA

SPIN PLATTERS + PACKAGES

PLATTERS

CHARCUTERIE PLATTER

AN ASSORTMENT OF ARTISANAL MEATS, HOUSE PICKLED VEG, AND TOASTED BREAD

SMALL (15-20 PEOPLE) \$110

LARGE (25-35 PEOPLE) \$190

GRASS-FED BEEF SLIDER PLATTER

MUSTARD, PICKLES, AMERICAN CHEESE, CHILI KETCHUP

SMALL (25 SLIDERS) \$100

LARGE (50 SLIDERS) \$200

CHEESE PLATTER

AN ASSORTMENT OF ARTISANAL CHEESES, JAM, AND TOASTED BREAD

SMALL (15-20 PEOPLE) \$90

LARGE (25-35 PEOPLE) \$150

CRUDITE PLATTER

FRESH SEASONAL VEGETABLES AND GINGER BUTTERMILK DRESSING

SMALL (15-20 PEOPLE) \$50

LARGE (25-35 PEOPLE) \$80

FRUIT PLATTER

AN ASSORTMENT OF FRESH SEASONAL FRUITS

SMALL (15-20 PEOPLE) \$50

LARGE (25-35 PEOPLE) \$70

TREATS PLATTER

AN ASSORTMENT OF COOKIES AND PASTRIES

SMALL (15-20 PEOPLE) \$65

LARGE (25-35 PEOPLE) \$105

SPIN PACKAGE

CHIPOTLE SALSA & PINTO DIP
NAAN CHIPS

SPINACH GOAT CHEESE TARTS
SPANAKOPITA

MINI BRAISED SHORT-RIB SANDWICHES
MANGEGO, DEMI AIOLI, RYE

BUFFALO FRIED CHICKEN BITES
BUFFALO DIPPING SAUCE

SHRIMP TOAST
POACHED SHRIMP SALAD, GOLD CRUSTINI

GRASS-FED BEEF SLIDERS
MUSTARD, PICKLES, AMERICAN CHEESE,
CHILI KETCHUP

CHARCUTERIE & CHEESE PLATTER

COMMUNAL SALAD

ASSORTED TREATS PLATTER

SET MENU

\$40//person



BEVERAGE PACKAGES



PREMIUM

Top shelf liquor (includes champagne, beer and wine, non alcoholic drinks), not inclusive of bottled water or shots

2 hour event duration \$60 per person

3 hour event duration \$70 per person

CRAFT BEER AND WINE

In addition to our standard beer offerings, this package includes a rotating roster of exciting craft beer selections

2 hour event duration \$35 per person

3 hour event duration \$40 per person

NON ALCOHOLIC PACKAGES

includes bottled water, juices and sodas

2 hour event duration \$15 per person

3 hour event duration \$20 per person

WELLHOUSE

Spirits (includes beer and wine, non alcoholic drinks) not inclusive of bottled water, champagne or shots

2 hour event duration \$50 per person

3 hour event duration \$55 per person

BEER AND WINE

Includes non alcoholic drinks, not inclusive of bottled water, champagne or shots

2 hour event duration \$30 per person

3 hour event duration \$35 per person

GET IN TOUCH TO LEARN MORE ABOUT THE FOOD PROGRAM AT SPiN. WANT TO ADD A PING-PONG PRO TO YOUR EVENT? GET IN TOUCH ABOUT THAT TOO!

events@spinyc.com

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