



TREE LIGHTING PARTY

EQX CAFÉ & CITY CATERING

Prepared For:
Holidays With A View, LLC
710 Broadway, 6th Floor
New York, NY 10003



EQX CAFE

And City Catering

TREE LIGHTING MENU

Note: 100 guests minimum guarantee. If the guest is above 100, there would be a charge of \$250 per person up to 50 people for an addition of 12,500.

STATIONARY

(Upon arrival at 6am)

CARVING STATION

*Featuring a Professionally Trained Staff...
All Carving Stations are Offered with Appropriate
Accompaniments and Local Assortment of Soft Rolls*

RARE ROAST BEEF FILET

Served with

*Horseradish Cream Sauce

*Gravy

*Mustard

HONEY ROASTED TURKEY

Served with

*Natural Jus / Gravy

*Shallot Mustard Sauce

*Cranberry Sauce

PASTA BAR

*All Pasta Station Include Freshly Baked Focaccia Bread, Bread
Sticks, Garlic Bread Extra Virgin Olive Oil & Balsamic Vinegar*

Penne Ala Vodka

Creamy Pink Vodka Sauce & Shaved Pecorino Romano Cheese

Fussili Pasta

With fresh garden vegetables, asparagus tips, pine nuts,
In light garlic oil, shaved parmesan cheese and fresh basil

TOPPINGS

*Crispy Bacon Bits

*Turkey Bacon Bits

*Grilled Chicken

*Sautéed Mushrooms



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STATIONARY HORS D' OEUVRES

(OPENS AT 6:30PM)

IMPORTED & DOMESTIC CHEESE BOARD

Garnished with fresh California grapes, strawberries
Dried fruits, nuts, parmesan crisps, fresh breads,
flat breads, and Carr's cracker

CHARCUTERIE BOARD

Genoa Salami, Prosciutto, Pepperoni, Ham,
Herbed Smoked Turkey, Marinated Artichoke Hearts,
Marinated Mushrooms, Roasted Peppers, Mixed Olives,
Served with
TOASTED CROSTINIS

SHRIMP COCKTAIL

Served with
Horseradish cocktail sauce

FRESH VEGETABLE CRUDITE

Assorted seasonal winter vegetables
Served with Sweet & Savory Dipping Sauces

SLICED FRESH SEASONAL FRUIT PLATTER

With assorted berries

PASSED HORS D' OEUVRES

(6:30PM – 7:30PM)

BOURBON GLAZED CHICKEN LOLLIPOPS

Served with Jack Daniel's BBQ Dipping sauce

CARNE ASADA (BEEF) TOSTADA

Guajillo, Pico de gallo and cotija cheese

BACON WRAPPED SCALLOPS

MINI BAKED BRIE

with Strawberry Balsamic Reduction

TUNA TARTAR ATOP CRISP NORI CRACKERS

MOZZARELLA & PESTO ARRANCINI BALLS

Atop with marinara pipette



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DINNER BUFFET
(7:30PM – 9:00PM)

ENTREE

CRANBERRY-ORANGE GLAZED ROASTED CHICKEN
With chipollini onions

HERB CRUSTED SLICED STEAK
With sauteed wild mushrooms
Served with natural au jus

MISO GLAZED SALMON

SIDES

MAPLE GLAZED TRICOLOR CARROTS
POTATO AU GRATIN
GRILLED VEGETABLES

GREENS

MESCLUN SALAD WITH GRILLED PEARS
Mesclun greens, grilled pears, candied walnuts,
Crumbled feta cheese and cranberry raisins
Served with
Aged Balsamic Dressing
Raspberry Dressing
Italian Dressing

ACCOMPANIMENTS

DINNER ROLLS, served with sweet butter

HOLIDAY DESSERT STATION

Mini Italian Pastries
Holiday Cookies
Mini Cupcakes with Caramel Pipette
Chocolate Dipped Strawberries

COFFEE & TEA BAR

Regular Coffee
Decaffeinated Coffee
Imported & Herbal Teas
Assorted Dairy and Non Dairy Creamers

HOT CHOCOLATE TO GO



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3 HOUR OPEN BAR

(OPENS AT 6PM, LAST CALL AFTER THE TREE IS LIGHT. 15 MINUTE SERVING THEN CLOSE)

HARD LIQUOR

Vodka
Scotch
Gin
Rum
Tequila
Dry Vermouth
Triple Sec

WINE & BEER

Red Wine
White Wine
Sparkling
Imported and Domestic Beer

SOFT DRINKS

Coke, Diet Coke, Club Soda
Sprite, Seltzer, Ginger Ale,

WATER

Bottled Spring, Sparkling

MIXERS

Aperol, Bitters
Tonic Water, Orange Juice
Cranberry, Pineapple Juice

GARNISHES

Lemon, lime, maraschino cherries, orange wedges & olives

BAR SET UP

Silver Ice Buckets, Ice, Beverage Napkins, Stirrers,
Cups, Shakers, Towels, Matt, etc.

PROFESSIONAL STAFFING SERVICES

(2)CAPTAIN
(1) CHEF
(5)KITCHEN STAFF
(1)VIP Server
(2)BAR TENDER
(2)BAR BACK
(5)SERVERS
(2)COAT CHECK
(2) SECURITY

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