



50 HUDSON YARDS CATERING BROCHURE

SPRING & SUMMER MENU 2025



WELCOME TO BLACKROCK AT 50HY

As a worldwide business, BlackRock personifies what it really means to be a global citizen. As a partner, Restaurant Associates takes joy in the pleasure that food can bring to working relationships. We believe in a collaborative approach and that we are better together.

This catering brochure represents our commitment to delivering BlackRock the very best of what we offer: authenticity, seasonality, and flavor. We utilize the freshest ingredients sourced from local vendors, including minority-owned businesses.

Our Executive Chef Victor Tiburcio and client dining Executive Chef Aaron Fitterman with our culinary team, designed a seasonal menu that follows ethical sourcing. As such, menus are subject to change.

To further enhance the culinary experience, our Hospitality team are also able to provide customized menus for meetings and events when required.

WELLNESS AND SUSTAINABILITY

As our overarching wellness and sustainability platform, ForLife represents Restaurant Associates approach to wellbeing. ForLife was designed by our team of Registered Dietitians (RDs) to provide our clients, guests and associates with education to make informed decisions in our café and catering, for personal and environmental health, with encouragement to cultivate maintainable wellbeing practices for life.

Look for the “ForLife” logo on meals that support our wellness mission.



We've denoted vegetarian and vegan menu selections with the following icons throughout the menu. Please do not hesitate to reach out with requests for substitutions in any menu items not labeled,

 Vegetarian

 Vegan


 Served Hot

Please notify us for any allergy or dietary restrictions.

See page 21 for booking protocol.

BREAKFAST

48-hour notice required. 6 guest minimum. All services are buffet, unless specified.
2 week lead time for events 30-100 people
4 weeks lead time for events 100+ people

 **Hot Food Items - Available only on the 3rd and 4th Floor Client Conference Center Rooms and Event Spaces**

Local Bakery Basket

14.50 per guest

Assorted Pastries, Bagels, Artisan Bread,
Preserves, Original Cream Cheese, Peanut Butter, Butter, Honey
Freshly Brewed Starbucks Coffee, Selection of Tea From Harney & Son's,
Orange Juice, Filtered Water



Morning Start

17.95 per guest

Breakfast "Basket" – Assorted Mini Pastries, Mini Bagels,
Artisan Bread, Preserves, Honey, Assorted Cream Cheeses
Fresh Sliced Fruit & Berries 
Build Your Own Parfait - Yogurt, Granola, Berries & Honey
Freshly Brewed Starbucks Coffee, Selection of Tea From Harney & Son's,
Orange Juice, Filtered Water





"Better for You" Breakfast

14.95 per guest

Artisan Whole Grain Bread | *Butter*
Coriander Grilled Vegetables 
Mediterranean Baked Eggs | Olives, Tomato, Confit, Feta, Fresh Herbs
Honey-Lavender Chia Seed Pudding
Fresh Sliced Fruit & Berries 
Freshly Brewed Starbucks Coffee, Selection of Tea From Harney & Son's, Orange
Juice, Filtered Water





Classic Hot Breakfast

22.95 per guest

Scrambled Cage Free Eggs 
Home Fries 
Smoked Bacon
Chicken Apple Sausage
Seasonal Grilled Vegetables 
Fresh Sliced Fruit & Berries 
Freshly Brewed Starbucks Coffee, A Selection of Tea From Harney and Son's,
Orange Juice, Filtered Water

Parfait Bar

18.95 per guest

Greek Yogurt | *Lemon Curd, Oat Crumble* 
Coconut Yogurt | *Melon, Pineapple, Maple Oats, & Toasted Coconut Flakes* 
Vanilla Yogurt | *Strawberry Compote, Mint, Poppy Seeds* 
House Made Granola Bars
Fresh Sliced Fruit & Berries 
Freshly Brewed Starbucks Coffee, Selection of Tea From Harney & Son's,
Orange Juice, Filtered Water
Seasonal Spa Water | Strawberry & Mint

BREAKFAST

48-hour notice required. 6 guest minimum. All services are buffet, unless specified.
2 week lead time for events 30-100 people
4 weeks lead time for events 100+ people

 **Hot Food Items - Available only on the 3rd and 4th Floor Client Conference Center Rooms and Event Spaces**

The Breakfast Club

15.95 per guest


Ham, Egg & Swiss | Croissant

Fried Egg & Cheese | English Muffin 

Egg White Burrito | Spring Vegetables 

Mixed Berry Bowl 

Freshly Brewed Starbucks Coffee, Selection of Tea From Harney & Son's,
Orange Juice, Filtered Water

Optional: Vegan Breakfast Burrito | Spring Vegetables 

4.50 per guest

Mash Up

18.50 per guest

Mashed Avocado | Tiny Seasonal Vegetables, Micro
Edible Flowers

House Made Garlic Confit Hummus & Tahini

House Ground Nut Butter

Mixed Berry Bowl

Sliced Artisan Bread, Assorted Bagels

Freshly Brewed Starbucks Coffee, Selection of Tea From Harney & Son's,
Orange Juice, Filtered Water

Optional: Pastrami Smoked Salmon

10.00 per guest

New Yorker

Assorted Bagels, Jam, Butter, Original, Assorted Cream Cheese

24.50 per guest

Fresh Sliced Fruit & Berries 

Sliced Chocolate Babka

Pastrami Smoked Salmon | Tomatoes, Capers

Freshly Brewed Starbucks Coffee, Selection of Tea From Harney & Son's,
Orange Juice, Filtered Water

Egg Bites

22.00 per guest

Cage-Free Egg Frittata | Black Forest Ham, & Caramelized Onion

Cage-Free Egg Frittata | Sharp Cheddar, & Chive 

Egg White Frittata | Asparagus & Parmesan 

Mixed Berry Bowl 

Freshly Brewed Starbucks Coffee, A Selection of Tea From Harney & Son's,
Orange Juice, Filtered Water

Optional: Vegan "Egg" Bite | Spinach, Peppers 

4.00 per guest


Mid Morning Offerings

Boardroom Bites

28.00 per guest

Chef Selection Cheese & Charcuterie Board

Assorted Muffins & Scones 

Fresh Sliced Fruit 

Iced Coffee


Seasonal Spa Water | Citrus Spa Water

Nourish & Nosh

30.00 per guest

Quiche Lorraine 

Quiche | Swiss Cheese, Spinach 

Fresh Fruit Granola Parfait 

Fruit Cups 

Iced Coffee

Seasonal Spa Water | Strawberry & Mint

Served Hot  Vegetarian  Vegan 



BREAKFAST

48-hour notice required. 6 guest minimum. All services are buffets, unless specified
2 week lead time for events 30-100 people, 4 weeks lead time for events 100+ people

 **Hot Food Items - Available only on the 3rd and 4th Floor Client Conference Center Rooms and Event Spaces**

PAIR WITH BREAKFAST


Individual Menu Items

Starbucks Coffee 4.00 per guest

Harney & Son's Tea 2.00 per guest


Orange Juice 3.00 per guest

Mini Breakfast Pastries  5.25 per guest

Bagels by The Dozen  26.00 per dozen
3 Everything, 3 Plain, 3 Whole Wheat, 3 Cinnamon Raisin,
Original Cream Cheese, Vegetable Cream Cheese, Scallion Cream Cheese,
Jam & Butter

Greek Yogurt Bar  9.75 per guest
Granola, Fresh Mixed Berries, & Locally Sourced Honey


ACME Smoked Salmon Platter 14.25 per guest
Tomato, Capers, Artisan Bread & Cream Cheese

Fruit & Nut Bazaar  8.50 per guest
Cashews, Almonds, Dried Fruit Selection, Granola Bars

Whole Fresh Fruit  1.75 per guest

Individual Chobani® Yogurt Cups  3.00 per guest

Individual House Made Yogurt Parfaits  5.75 per guest
Mixed Berries & Granola. For up to 50 guests only


Individual House Made Vegan Coconut Yogurt Parfaits  6.00 per guest
Melon, Pineapple, Maple Oats, & Toasted Coconut Flakes.
For up to 50 guests only

Individual Fresh Fruit Cups  5.75 per guest


Individual Cereal Boxes & Milk  2.75 per guest

Fresh Fruit & Berries Platter  5.50 per guest

Warm Cinnamon Buns   3.75 per guest

Overnight Oatmeal  4.50 per guest
Brown Sugar, Raisins

Fresh Fruit Smoothie Bar  7.00 per guest

Mini Glazed Doughnuts  12.75 per dozen

Dried Fruit & Snack Bar  9.75 per guest
Dried Fruits, Yogurt Covered Pretzels, Chocolate Covered Pretzels

House Made Granola Bars  12.75 per dozen
Rolled Oats, Dates, Nuts, Sunflower Seeds, Dried Fruit, Maple Syrup

Served Hot  Vegetarian  Vegan 



LUNCH

Lead time - 48 Hour notice required; 6 guest minimum

2 week lead time for events 30-100 people,

4 weeks lead time for events 100+ people

Packages Includes:

Assortment of rolls and breadsticks, sliced fresh seasonal fruit, in house kettle chips, assorted cookies and brownies. Assorted beverages include Coke, Diet Coke, Sprite, flavored sparkling water & filtered water.

GRAIN BOWL BAR

23.95 per guest

Grains

Quinoa
Herb Farro

Seasonal Toppings

Cherry Tomatoes
Snap Peas
Easter Egg Radish
Asparagus
Cucumbers
Crumbled Feta
House Made Toasted Croutons

Dressing

Lemon Vinaigrette
Champagne Vinaigrette

Protein

Balsamic Glazed Grilled Chicken
Chili Dusted Crispy Tofu
Herb Grilled Salmon

FARMER'S SALAD BAR

19.95 per guest

Lettuce

Arugula
Chopped Romaine
Baby Kale

Seasonal Toppings

Cucumber
Carrots
Cherry Tomatoes
Haricot Verts
Herb Farro
Smoked Pepitas
Cheddar Cheese
House Made Herb Croutons

Dressing

Lemon Vinaigrette

Protein

Balsamic Glazed Grilled Chicken
Garlic & Herb Shrimp
Smoked Portobello Mushroom

Optional Add On: Quinoa Bowl

6.50 per guest

* Seasonal dish ingredients are based on availability within the season and may be substituted

Served Hot Vegetarian Vegan



LUNCH

Lead Time - 24 Hour notice required; 6 guest minimum, cut off time for next day orders is 2pm.
 2 week lead time for events 30-100 people,
 4 weeks lead time for events 100+ people
 Kosher sandwiches are available by request at an additional cost with a 48-hour lead time.

HUDSON YARDS LUNCH BUFFET

25.50 per guest

Select 4 half sized sandwiches from the list below

Package Includes:

Spring Radicchio Salad | Easter Egg Radish, Cucumbers, Tomato, Champagne Vinaigrette

Sliced fresh seasonal fruit, house made kettle chips, assorted cookies & brownies
 Assorted beverages include Coke, Diet Coke, Sprite, Flavored Sparkling Water & Filtered Water.

Seasonally Inspired

Turkey BLT Sandwich | Aged Cheddar, Smoked Bacon, Lettuce & Tomato

Smoked Ham Sandwich | Gruyere, Peppercorn Dijon

Grilled Chicken Sandwich | Avocado Spread, Micro Greens, Lemon Aioli

Grilled Flank Steak Sandwich | Arugula, Pickled Ramps, Herb Pesto

Smoked Salmon Sandwich | Cucumber, Tomato, Dill Crème Fraiche

Lobster Salad Sandwich | Avocado

Grilled Vegetable Sandwich ** | Pea Shoots, Pesto, & Goat Cheese √

Grilled Asparagus Sandwich ** | Shaved Fennel, Olive Tapenade, Arugula, Fresh Mozzarella, Lemon √

Crushed Chickpeas Sandwich ** | English Peas, Radish, Pea Shoots, Lemon Zest, Feta √

The Classics

Chicken Caesar Wrap | Freshly Grated Parmesan

Herb Chicken Salad | Cucumber, Spinach

Roast Beef Sandwich | Pickled Onions, Aged White Cheddar, Arugula, Horseradish Aioli

Pastrami Reuben | Classic Cole Slaw, Russian Dressing

Black Forest Ham Sandwich | Swiss, Lettuce, Tomato, Dijon Aioli

Italian Deli Sandwich | Genoa Salami, Ham, Pepperoni, Provolone, Lettuce, Tomato, Olive Oil, Red Wine Vinegar

BLTA | Smoked Bacon, Lettuce, Tomato, Avocado, Mayo

Tuna Salad Sandwich | Lettuce, Tomato

Caprese Sandwich | Beefsteak Tomato, Mozzarella, Basil, Balsamic Reduction √

Grilled Eggplant Sandwich ** | Zucchini, Roasted Peppers, Olive Tapenade, Banana Peppers, Provolone, Red Wine Vinaigrette √

SEASONAL HUNGRY CROWD ADD ON'S *

Spring Bloom Pasta Salad | Sugar Snap Peas, Baby Spinach, Watercress, Champagne Vinaigrette

6.00 per guest

Garden Herb Grain Salad | Spring Radishes, Micro Greens, Meyer Lemon Vinaigrette

6.00 per guest

GRAB & GO LUNCH BOXES

18.95 per guest

Select 4 full sized sandwiches from the list above

Our grab n' go lunch boxes includes:

Bag of Potato Chips, Cookie, Whole Seasonal Fruit, Condiments, & Bottled Water.

(Assorted sodas including regular and flavored seltzers are not included in the boxed lunch package.)

* Seasonal dish ingredients are based on availability and may be substituted.

** Vegan version available (without cheese), by request

Served Hot  Vegetarian  Vegan 



LUNCH LA TABLA

Lead time - 72 Hour notice required; 10 guest minimum.

2 week lead time for events 30-100 people, 4 weeks lead time for events 100+ people.

Package Includes:

Artisan bread and rolls, seasonal sliced fruit, assorted cookies and brownies. Assorted beverages include Coke, Diet Coke, Sprite, Flavored Sparkling Water & Filtered Water.

ROOM TEMP PACKAGES

38.00 per guest

Little Italy

Chicken Milanese | *Marinated Heirloom Tomato & Cucumber Mint Salad*

Pan Seared Branzino | *Raisins & Capers*

Roasted Cauliflower Medley & Romanesco | *Raisins & Capers* 🌱

Grilled Artichokes | *Basil Pesto* 🌱

Spring Orzo Salad | *Asparagus Ribbons, Citrus Vinaigrette* 🌱

New American

Spring Ahead Green Salad | *Watermelon Radish, Asparagus, Goat Cheese,*

Strawberries, Cherry Tomatoes, Balsamic Vinaigrette V

Grilled Skirt Steak | *New Potatoes, Shaved Radishes, Watercress, Mint Chimichurri*

Seared Sea Bass | *Rhubarb & Asparagus Ribbons, Citrus Vinaigrette*

Spring Peas & Fava Bean Medley | *Rainbow Carrots, Toasted Hazelnuts, Fresh Mint* 🌱

Steamed Sugar Snap Peas | *Preserved Lemons, Micro Herbs* 🌱

Summer Breeze Picnic

Watermelon Salad | *Feta, Baby Arugula, Mint Dressing*

Grilled Lemon Chicken Breast | *Fava Bean Salad*

Blackened Salmon | *Chimichurri*

Charred Corn Salad | *Peppers, Hearts of Palm, Tomatoes, Lime Juice* 🌱

Sugar Snap Peas | *Pickled Radishes, Grapefruit* 🌱

Lemon Potato Salad | *Haricot Verts, Herbs, Olive Oil* 🌱

Fork & Bloom

Baby Kale & Spring Green Salad | *Watermelon Radish, Shaved Asparagus, Grapefruit,*

Yuzu Dressing 🌱

Herb Grilled Chicken | *New Potatoes, Morel Mushrooms, Rhubarb Jus*

Cedar Plank Salmon | *Fresh Peas, Mint, Pesto, Preserved Lemon*

Summer Vegetable Medley | *Lemon Vinaigrette, Garden Herbs* 🌱

Honey Glazed Spring Carrots | *Micro Greens* 🌱

Sushi Luncheon

Selection of 2 Rolls, 2 Nigri & 2 Sashimi Pieces

45.00 per guest

Selection of 3 Rolls, 2 Nigri & 2 Sashimi Pieces

55.00 per guest

Chef Selection Specialty Roll

9.00 per guest

California Roll

Spicy Tuna Roll

Salmon Avocado Roll

Seasonal Veggie Roll | *Cucumber, Chive Blooms, Pickled Radish*

Tuna Nigiri

Salmon Nigiri

Hamachi Nigiri

Tuna Sashimi

Salmon Sashimi

Hamachi Sashimi

Side of | *Edamame, Wakame, Soy Sauce, Pickled Ginger & Wasabi*

* Seasonal dish ingredients are based on availability within the season and may be substituted

Served Hot 🔥 Vegetarian V Vegan 🌱



LUNCH LA TABLA

Lead time - 72 Hour notice required; 10 guest minimum.

2 week lead time for events 30-100 people, 4 weeks lead time for events 100+ people.

 **Hot Food Items - Available only on the 3rd and 4th Floor Client Conference Center Rooms and Event Spaces**




Packages Includes:

Artisan bread, fresh sliced fruit, assorted cookies, & brownies. Assorted beverages including Coke, Diet Coke, Sprite, flavored sparkling water & filtered water.

HOT BUFFET PACKAGES

38.00 per guest

Mediterranean



Greek Roasted Chicken | *Sliced Potatoes, Olives, Feta, Lemon, Fresh Herbs*
 Keftedes (Greek Meatballs) | *Cucumber Yogurt, Charred Cherry Tomatoes*
 Sumac & Herb Rice Pilaf | *Raisins, Carrots, Dill* 
 Roasted Heirloom Carrots | *Za'atar Tahini Pine Nuts* 
 Citrus & Fennel Salad | *Baby Arugula, Kalamata Olives, Cucumbers, Za'atar Vinaigrette* 

Add-on for Mediterranean Package Only

10.00 per guest

Red Snapper | *Dill Yogurt Drizzle, Mint, Capers, Lemon, Olive Oil*

Asian

Asian Chopped Salad | *Napa Cabbage, Radicchio, Pickled Vegetables, Toasted Cashews, Yuzu Cilantro Dressing* 
 Sweet & Sour Chicken | *Scallion*
 Orange Glazed Salmon | *Scallion Sesame Seeds*
 Stir Fry Baby Bok Choy | *Shiitake Mushrooms* 
 Fried Rice | *Spring Vegetables, Ponzu Soy Sauce* 
 Soba Noodles | *Cabbage, Carrot, Edamame, Soy* 

13.00 per guest



Add-on for Asian Package Only

Assorted Sushi & Sashimi Platter

Italian

Creamy Tuscan Chicken | *Spinach, Sundried Tomato, Parsley*
 Roasted Sea Bass | *Sicilian Cherry Tomato, Olive Sauce*
 Baked Pasta a la Vodka | *Mozzarella, Ricotta, Parsley, Creamy Marinara Sauce*
 Roasted Asparagus | *Garlic Lemon Crumble* 
 Caprese Salad | *Mozzarella, Cherry Tomato, Basil, Arugula, Balsamic Reduction* 

Mexican

Ancho Chili Chicken
 Carne Asada | *Chimichurri*
 Vegan Chorizo 
 Citrus Slaw | *Grapefruit, Hearts of Palm, Lime Juice* 
 Accompaniments | *Warm Corn Tortillas & Flour Tortillas, Pico de Gallo, Guacamole, Cilantro & Lime Rice, Cumin Braised Beans*
 Toppings | *Crema, Cotija, Shredded Lettuce, Pickled Onions, Jalapeños, Trio of Hot Sauces*

French Bistro

Shaved Fennel Salad | *Frisée, Crispy Goat Cheese, Citrus Segments, Champagne Vinaigrette* 
 Pan Seared Chicken | *Leeks, Lemon-Thyme Jus*
 Lemon Herb Grilled Salmon | *Dill Crème*
 Confit Crushed Fingerling Potatoes | *Herbs* 
 Charred French Green Beans | *Dried Apricots* 

Served Hot  Vegetarian  Vegan 

FARM TO TABLE LUNCHEON

Lead Time 72 Hour - 10 guest minimum.

2 week lead time for events 30-100 people, 4 weeks lead time for events 100+ people.



Hot Food Items - Available only on the 3rd and 4th Floor Client Conference Center Rooms and Event Spaces

Package Includes:

Seasonal Selection of 1 Salad, 2 Main Proteins & 1 Vegetarian or Vegan Main Dish, & 2 Sides.

Artisan bread and rolls, assorted beverages include Coke, Diet Coke, Sprite, flavored sparkling water & filtered water. Seasonal fruit platter with cookies & brownies served with lunch buffet.

MENU

45.00 per guest

SALAD

Selection of 1

Spring Endive Salad | *Radicchio, Crispy Goat Cheese, Pinenuts, Muscatel Vinaigrette*
Local Spring Greens | *Heirloom Cherry Tomatoes, Cucumbers, Shaved Radish, Herb Vinaigrette*
Citrus Salad | *Grapefruit, Naval Oranges, Blood Oranges, Arugula, Roasted Pistachios, Sweet-Lime Vinaigrette*
Heirloom Tomato Salad | *Persian Cucumbers, Crumbled Feta, Fresh Mint, Red Wine Vinegar, Olive Oil*
Summer Grilled Peach Salad | *Farmers Market Greens, Pistachios, Crumbled Goat Cheese, Tomatoes, Champagne Vinaigrette*

Main Dishes

Selection of 2 Proteins & 1 Vegetarian/ Vegan

Pan Seared Trout | *Fiddlehead Ferns, Spring Onions, Lemon Brown Butter*
Brown Butter Organic Chicken Breast | *Pickled Ramps, New Potatoes*
Grilled Sirloin Steak | *Spring Garlic Jus*
Heritage Pork Loin | *Rhubarb, Compote, Vegetable Succotash*
Buttermilk Fried Tofu
Grilled Artichoke | *Mint Pistou*
Charred Cauliflower | *Curry Coconut*

Side Dishes

Selection of 2

Additional Side

10.00 per guest

Spring Vegetable Orzo | *Mushrooms, Peas, Lemon Zest*
Roasted Confetti Potatoes | *Spring Garlic Pesto*
Spring Revival Pasta Salad | *English Peas, Charred Spring Onions, Cherry Tomatoes*
Farro Salad | *Roasted Rainbow Carrots, Herbs*
Roasted Romanesco | *Romesco Sauce*
Grilled Radicchio | *Charred Scallions, Glazed Balsamic*
Roasted Heirloom Baby Carrots | *Goat Cheese, Fresh Herbs*

* Seasonal dish ingredients are based on availability within the season and may be substituted

Served Hot Vegetarian Vegan



VEGAN MENU

Lead time - 72 Hour notice required; 10 guest minimum.
2 week lead time for events 30-100 people, 4 weeks lead time for events 100+ people. Options can be added or substituted within any package.

 **Hot Food Items - Available only on the 3rd and 4th Floor Client Conference Center Rooms and Event Spaces**

ROOM TEMP VEGAN BUFFET



\$35 per guest

Package includes seasonal sliced fruit and assorted beverages including coke, diet coke, sprite, flavored sparkling water and filtered water.

Crispy Fried Eggplant | *Tomato, Pesto, Basil*
Stuffed Portobello Mushroom | *Farro, Spinach, Asparagus*
Pesto Orzo Salad | *Heirloom Cherries Tomatoes, Cucumbers*
Rosemary Roasted Lemon Potatoes
Chickpea Salad | *Heirloom Cherry Tomatoes, Cucumbers, Red Onions, House Made Croutons*

A LA CARTE BREAKFAST

\$6 per item/ per guest

Orange Overnight Oats
Coconut Yogurt Parfait
Coconut Chia Pudding
Acai Bowl
Vegan Frittata | *Red Peppers, Spinach* 
Vegan Breakfast Burrito | *Spring Vegetables* 

A LA CARTE LUNCH



\$11 per item/ per guest

Crispy Chipotle Tofu | *Sweet Soy*
Stuffed Poblano Peppers | *Quinoa Dried Fruit*
Crispy Fried Eggplant | *Tomatoes, Pesto, Fresh Basil*
Spring Pasta Primavera | *Garlic Cashew Cheese, Broccoli, Spinach, Cherry Tomatoes*
Crispy Tofu | *Ramp Pesto*

CANAPÉS

(Events Only: Stationed or Passed)

\$6 per item/ per guest

Yuzu Cucumber | *Nori, Compressed Watermelon, Viola Flowers*
Coconut Matcha Toast | *Peas & Carrots*
Cauliflower Panella | *Currants, Basil*
Nopales & Avocado Tostada | *Cilantro*
'Shroom Taco | *Salsa Rioja, Avocado, Cilantro* 
Black Bean Slider | *Smoked Cashew Cheese, Sautéed Kale, Mushrooms* 

BETWEEN & AFTER

Lead time - 24 Hour notice required; 6 guest minimum.

2 week lead time for events 30-100 people

4 weeks lead time for events 100+ people

SNACKS & BREAK PACKAGES

Mexican Bites

Classic Guacamole
Pico de Gallo
Charred Poblano Pepper Dip
Elote Dip
Tomatillo Salsa Verde
Crispy Tortillas
Chili Dusted Tortilla Chips
Churros




11.95 per guest

Mezze Table

Hummus, Baba Ghanoush & Tzatziki Dips
Feta Cheese
Olive Tapenade
Grilled Pita

8.00 per guest

Something Sweet

House Cookies 
Assorted Brownies 
Fresh Sliced Fruit 

8.95 per guest

Dolce Vita

Fresh Sliced Fruit 
Sweet Assortment of Mini Italian Pastries 
Biscotti

12.50 per guest

Healthy Ways

Vegetable Crudité
Hummus
Oatmeal Raisin Cookie
Seasonal Whole Fruit
Seasonal Spa Water

8.00 per guest

Sweet & Salty

Dried Fruit & Nut
Granola Bars
Miniature Candies
Roasted Peanuts
Chocolate Covered Pretzels

7.50 per guest

Dessert Bar

48-hour notice required

Macarons
Eclairs
Assorted Petit Fours
Seasonal Fruit Tart
Lemon Tartlet Assorted Truffles
Mini Cream Puffs

Selection of 4, 15.00 per guest

Selection of 6, 18.00 per guest


A LA CARTE

Mini Glazed Donuts  12.75 per dozen

Mini Cupcakes  29.50 per dozen

French Macaron  36.25 per dozen

Chocolate Chip Cookie Espresso Shot 6.00 each

(Available for events only) 

House Cookies  3.00 per guest

Brownie Bite Platter  3.50 per guest

House Cookies and Brownies  5.50 per guest

Sliced Fruit Platter  5.50 per guest

Charcuterie Board
Chef Selection of Cured Meat & Crackers 13.00 per guest

Cheese Board 
Chef Selection of 3 Cheeses & Crackers 13.75 per guest

Vegetable Crudité Board  8.75 per guest

Crisp Veggies, Hummus, Crostini

Mashed Avocado  7.75 per guest

House Made Granola Bars  4.50 per guest

Crudité Cups  5.50 per guest

Candy Bars  2.75 per guest

KIND Bars  3.75 per guest

House Made Chips  2.45 per guest

Ice Cream Cart  8.00 per guest

(Available for events only)

CELEBRATION CAKES

Order a custom celebration cake. Please inquire about cake flavor, size (half or full sheet) and pricing. A minimum of a 48-hour notice required.

Full Sheet Cake (serves 100) 305

Half Sheet Cake (serves 50) 195

10" Round Cake (serves 15) 85

Cake Options

Chocolate, Vanilla, Red Velvet, & Carrot

Filling

Chocolate Mousse, Fudge, Blackout Pudding, Cream Cheese, Buttercream (Vanilla, Chocolate, Strawberry, Oreo, Mocha, Raspberry), Custard, Lemon Custard, Strawberry, Cherry, Peach, Blueberry, Raspberry, Pineapple, Lemon, Whipped Cream

Frosting

Buttercream (Vanilla, Chocolate, Strawberry, Mocha,) Fudge, Sweet Cream Cheese, Whipped Cream

Served Hot  Vegetarian  Vegan 



CLIENT DINING

Lead time - 48 Hour notice required.

Our menus utilize seasonal ingredients and are updated biweekly by our Executive Client Dining Chef, Aaron Fitterman. Curated event menus are available upon request.

For the current menu please contact: NYCConferenceCenter@blackrock.com

Please share your preferences and dietary restrictions

BREAKFAST A LA CARTE SERVICES

\$35.00 per person

LUNCH A LA CARTE SERVICES

3 courses \$75.00 per person, | 1 course light fare \$40.00 per person

DINNER A LA CARTE SERVICES

3 courses \$95.00 per person

WINE SERVICE

Wine service is not included with client dining. To add wine service please select from the wine list on pages 19 and 20 and submit your wine selection at time of booking.

Client dining pricing/services are for Client Dining Rooms 1, 2 and 3 located on the 4th floor. When dining outside of the client dining rooms additional charges will apply to convert conference and event spaces to a dining room. The maximum number of guests for a sit-down dinner event will be 70 guests. For dinners exceeding 70 people, a buffet style or family style dinner menu will be available (Page 14).

Menus are customized and designed bi-weekly and seasonally.



DINNER LA TABLA

Lead time - 72 Hour notice required. 10 guest minimum.

2 week lead time for events 30-100 people, 4 weeks lead time for events 100+ people.

Hot Items - Available only on the 3rd and 4th Floor Client Conference Center Rooms and Event Spaces

BUFFET

Japanese Steakhouse Interactive Buffet

105.00 per guest

Char Beef Carving Station | *Crème Fraiche, Yuzu Kosho, Lime Salt, Wasabi*

Chef Selection of Sushi & Sashimi Station | *Wasabi, Ginger, Soy Sauce*

Mizuna Salad | *Shaved Vegetables, Ginger Orange Vinaigrette*

Miso Glazed Cod

Chicken Katsu | *Nappa Cabbage Slaw*

Spicy Teriyaki Eggplant | *Pickled Shallots*

Soba Noodle Salad & Kombu

Japanese Potato Salad

Sesame Seaweed Salad

Japanese Style Fried Rice | *Peas, Carrots, Egg*

Cantina Taco Bar

65.00 per guest

Cumin Marinated Skirt Steak | *Smokey Pico De Gallo*

Shrimp Al Pastor | *Charred Limes*

Smoked Portobello Mushrooms | *Tomatillo Salsa*

Spiced Braised Legumes | *Charred Corn, Poblano*

Spring Green Salad | *Mango, Papaya, Cherry Tomatoes, Pickled Radish, Cilantro Vinaigrette*

Warm Tortillas

Citrus Slaw

Saffron Lime Rice

Side of | *Guacamole, Habanero Salsa, Cotija, Pico De Gallo, Jalapeño, Hot Sauce*

Churros | *Chocolate Dipping Sauce*

FARM TO TABLE FAMILY STYLE

75.00 per guest

Selection of 1 Plated Salad, 2 Shared Protein Main Dishes & 1 Vegetarian/ Vegan Main Dish, 2 Shared Sides, & 3 Family Style Desserts, & Artisan Bread

Salad

Selection of 1 Plated Salad

Warm Goat Cheese Salad | *Crisp Greens, Mustard & Shallot Vinaigrette*

Burrata Salad | *Frisée, Apples, Heirloom Tomatoes, Basil Vinaigrette*

Castel Franco Salad | *Strawberries, Mint, Toasted Pistachios, Feta Cheese, Balsamic Reduction*

Citrus & Watermelon Radish Salad | *Avocado, Pistachios, Pomegranate Seeds, Sweet-Lime Vinaigrette*

Mains

Selection of 2 Proteins & 1 Vegetarian/ Vegan

Grilled Tuscan Steak | *Red Wine Jus*

Crispy Chicken Milanese | *Tomato & Cucumber Salad*

Poached Cod | *Miso Glazed, Crispy Shallots, Herbs*

Braised Fennel | *Fiddlehead, Blistered Tomatoes*

Crispy Artichokes | *Parmesan Cheese, Fried Capers*

Roasted Mushrooms | *Preserved Lemons, Basil Crumble*

Sides

Selection of 2

Charred Broccolini | *Poblano Romesco*

Grilled Asparagus | *Strawberry Balsamic, Toasted Almonds*

Grilled Green Beans | *Shiitakes, Fennel*

Roasted Heirloom Carrots | *Dried Cherries, Olive Oil*

Roasted Fingerling Potatoes | *Lemon Zest, Basil*

Crispy Brown Butter Gnocchi | *Spring Peas, Mornay Sauce*

Family Style Dessert

Selection of 3

Mini Seasonal Pies

Mini Cheesecake

Fruit Tartlets

Assorted Truffles

Macaroons

* Seasonal dish ingredients are based on availability within the season and may be substituted

Served Hot Vegetarian Vegan

CANAPÉS

Lead time - 48 Hour notice required. 25 guest minimum for stationed or passed. 2 week lead time for events 30-100 people, 4 weeks lead time for events 100+ people.

Four (4) canapé options : \$20.00/ person | Six (6) canapé options : \$27.75/ person. Stationary options available.

Seafood

House Made Crab Cake | *Red Pepper Aioli, Micro Green* 🔥
Maine Lobster Roll | *Tagarashi Aioli, Micro Celery*
Salmon Gravlax | *Citrus Crème Fraiche, Osetra Caviar, Cucumber Box*
Hamachi Tiradito | *Lime & Cucumber Gel, Cilantro Oil, Crispy Shallots*
Tuna Poke | *Jalapeño & Garlic Soy, Seaweed Salad*

Meat & Poultry

Prosciutto di Parma Bruschetta | *Strawberry, Aged Balsamic*
Pigs in a Blanket | *Grain Mustard Mayo* 🔥
Kobe Beef BLK Slider | *Caramelized Onions, Aged Cheddar, BLK Sauce* 🔥
Chicken Parmesan Slider 🔥
Prosciutto & Melon Bite | *Fresh Mozzarella Ball, Balsamic Drizzle*

Vegetarian

Tomato & Mozzarella Arancini | *Roasted Pepper Aioli* 🔥
Black Truffle Grilled Cheese | *Aged Gruyere, Truffle Aioli* 🔥
Spanakopita | *Feta* 🔥
Spring Pea Shooter | *Mint, Lemon Zest Cream*

Vegan

Black Bean Slider | *Smoked Cashew Cheese, Sautéed Kale, Mushrooms* 🔥
'Shroom Taco | *Salsa Rioja, Avocado, Cilantro*
Coconut Matcha Toast | *Peas & Carrots*
Nopales & Avocado Tostada | *Cilantro*
Cauliflower Panella | *Crispy Chickpea Polenta Cake, Currants, Basil*

STATIONARY BITES

Each platter serves 10 guests with a 3-platter minimum

Artisan Cheese & Charcuterie Board

Chef Selection of Cured Meat, Imported & Domestic Artisan Cheese
Grapes, Dried Fruits, Nuts, Locally Sourced Honey, Jam
Sliced Baguette, Fruit Garnish, Crostini & Artisanal Crackers

207.50 per platter

Crudité Grazing Table

Seasonal Crisp Vegetables
House Made Hummus & Buttermilk Chive Dip
Spiced Cashews & Whole Roasted Almonds
Crispy Grissini & Grilled Bread

237.50 per platter

Rustica

Grilled Bread, Grissini, Italian Crackers
House Made Dips | *Olive Tapenade, Whipped Ricotta w/ Honey & Pesto* ✓
Marinated Olives | *Citrus, Rosemary* ✓
Bruschetta Trio Served with Freshly Sliced Toasted Baguettes:
Prosciutto & Fig | *Balsamic Drizzle*
Grilled Peach & Lemon Ricotta ✓
Strawberry & Herb Goat Cheese | *Basil* ✓

257.50 per platter

Sushi

Chef Selection of Assorted Nigiri & Sushi Rolls
Edamame, Wakame
Side Of | *Soy Sauce, Pickled Ginger, Wasabi*

307.50 per platter

Pub Fare

Pigs in a Blanket | *Grain Mustard Mayo*
Vegetable Spring Roll | *Sweet Chili Sauce* ✓
Beef Burger Sliders | *Jack Cheese, Caramelized Onion*
Seasonal Veggie Tajin Taco | *Pickled Onions, Avocado, Cilantro* ✓
Mac & Cheese Bites ✓
Buttermilk Fried Chicken Slider | *Garlic Aioli, Seasonal Slaw*

277.50 per platter

Bar Snacks

Wasabi Peas
Mixed Nuts
Bavarian Soft Pretzel Bites
House Made Chips

52.50 per platter



SMALL PLATES

Lead time – 72 Hour noticed require; 25 guest minimum. 1 week lead time for events 30-100 people, 2 weeks lead time for events 100+ people.

Select 4 Passed Small Plates, \$28.00 per guest for 2 hours | \$5.00 per guest, for each additional plate.

Small Plates cannot be ordered as Stationary items.

Seafood

Lobster Roll | *Tagarashi Aioli, Micro Celery*
 Scallop Ceviche | *Avocado, Red Onions, Lime Juice*
 Coconut Shrimp Skewer | *Papaya Salsa*
 Fish & Chips | *Tartar Sauce* 🔥

Meat & Poultry

Fried Chicken Slider | *Seasonal Slaw, Sweet Pickle* 🔥
 Pulled Pork Taco | *Salsa Verde, Cilantro* 🔥
 Braised Bacon Bao Bun | *Pickled Vegetables, Peanuts* 🔥
 Peking Duck Spring Roll | *Hoisin* 🔥
 Kobe Beef Slider | *Caramelized Onion, Aged Cheddar, BLK Sauce* 🔥
 Chipotle Chicken Empanada | *Tomatillo Salsa* 🔥

Plant Forward

Vegetable Empanada | *Chipotle Aioli* √ 🔥
 Crispy Mushroom Bao | *Apple Slaw, Sesame Seeds* 🌱 🔥
 Crispy Falafel | *Cucumber Yogurt* √ 🔥
 Roasted Vegetable & Hummus Tart √
 Spanakopita | *Feta* √ 🔥
 Honey Dew Gazpacho Shooter 🌱
 Roasted Tomato Soup Shooter | *Black Truffle Grilled Cheese* √ 🔥

Served Hot 🔥 Vegetarian √ Vegan 🌱



Elevated Cocktail Grand Tables

Lead time - 72 Hour notice required; 25 guest minimum.

1 week lead time for events 30-100 people, 2 weeks lead time for events 100+ people.
Reception Tables for Elevated Client Events

Little Spain, Tapas Grand Table

70.00 per guest

Chef Selection of Imported Spanish Cheese, Cured Meat, Nuts & Dried Fruit
Grilled Octopus Salad | Celery, Red Onion
Patatas Bravas | Paprika
Roasted Red Pepper Tortilla
Albondigas | Mushroom
Paella Croquettes | Shrimp, Chorizo
Fried Eggplant | Honey
Shrimp in Garlic Sauce
Artichokes | Saffron, Almonds
Chickpea & Spinach Salad | Chicories, White Beans
Feta Cheese | Marinated Olives
Toasted Focaccia | Garlic & Tomatoes

Farmers Market Grazing Grand Table

45.00 per guest

Chef Selection of Imported & Domestic Cheese
Curation of Artisanal Charcuterie
Grilled Bread, Grissini, Italian Crackers
Seasonal Crisp Vegetable Crudité
House Made Hummus
House Made Dips | Olive Tapenade, Whipped Ricotta w/ Honey & Pesto
Assorted Dried Fruit & Nuts
Grilled Artichoke | Mint Pesto, Parmigiano
Marinated Olives | Citrus, Rosemary
Fruit Garnishments

Taste of Japan, Grand Sushi Table

80.00 per guest

California Roll
Spicy Tuna Roll
Salmon Avocado Roll
Seasonal Veggie Roll
Chef Selection Specialty Roll
Tuna Nigiri
Salmon Nigiri
Hamachi Nigiri
Tuna Sashimi
Salmon Sashimi
Hamachi Sashimi
Side Of Edamame | Wakame, Soy Sauce, Pickled Ginger, Wasabi
Soba Noodle Salad & Kombu
Sesame Seaweed Salad
Wontons
Egg Rolls
Coconut Shrimp
Dumplings
Fruit

Served Hot 

Vegetarian 

Vegan 



50 HUDSON YARDS WINE & BEVERAGE



WINE LIST

WHITE

Domaine du Vaux Touraine <i>Sauvignon Blanc, Loire Valley, 2023</i>	21.00
Gabriel Chavalier Macon-Villages <i>Chardonnay, Burgundy, 2022</i>	30.00
Domaine Chatelain de Oliviera <i>Chablis, Burgundy, 2022</i>	40.00
Frog's Leap Napa <i>Sauvignon Blanc, Napa Valley, 2023</i>	50.00
Grgich Hills <i>Chardonnay, Napa Valley, 2020</i>	72.00

ROSÉ

Le Bon Goût <i>Rosé, Côtes du Roussillon, 2023</i>	20.00
AIX Provence <i>Rosé, Provence, 2023</i>	40.00
Chateau Le Puy, Marie <i>Rosé, Libourne, 2020</i>	75.00

RED WINE

Souvenir <i>Pinot Noir, Languedoc, 2023</i>	20.00
Bernard Chamfort <i>Côtes-du-Rhône, Rhône Valley, 2023</i>	21.00
Domaine de Montroy Bourgogne Rouge <i>Burgundy, France, 2022</i>	35.00
Jack Tar <i>Cabernet Sauvignon, Paso Roble, 2022</i>	45.00
Screen Doors <i>Pinot Noir, Russian River Valley, 2022</i>	55.00
Heitz Cellars <i>Cabernet Sauvignon, Napa Valley, 2018</i>	100.00

CHAMPAGNE & SPARKLING

Santa Valentina <i>Prosecco, Italy</i>	25.00
Louis Regnier <i>Champagne, France</i>	45.00
Moët & Chandon <i>Champagne Brut, France</i>	80.00
Veuve Clicquot Yellow Label <i>Champagne Brut, France</i>	90.00

SHOULD YOU HAVE A SPECIFIC WINE REQUEST, WE WILL BE HAPPY TO CURATE THIS FOR YOU.

BEVERAGE PACKAGES

NON-ALCOHOLIC

PER GUEST

Soft Drinks

Coke, Diet Coke, Sprite, Flavored Sparkling Water	2.50
Saratoga Sparkling or Still (330ml)	2.75
Assorted La Croix	2.50
House Made Unsweetened Iced Tea	2.50
Starbucks Coffee & Tea Service	4.00
Iced Coffee	6.00
Red Bull, Regular, Sugar Free Assorted Kombucha Bottles	7.00
Non-Alcoholic Beverage Package – All Day Refresh (Daytime Events Only)	9.50
- Includes Coffee & Tea Service, Orange Juice (morning only), Assorted Sodas & Sparkling Water, Filtered Water	

BEER & WINE

Lead time - 72 Hour notice required. All prices are per person and subject to adjustments and labor additions plus tax.

Filtered water and soft drinks are included with all beer and wine packages.

PACKAGES

Beer & House Wine Package (2 Hours), each additional hour is \$7.75/ person per hour.	27.75
Consumption Bar Package - available and will be charged per drink consumed.	
* We recommend the Consumption Bar Package for events under 100 guests.	

SEASONAL SPRITZES & MOCKTAIL

Aperol Spritz Prosecco, Aperol, Soda Water, Orange Wedge	14.00 (Spritz)
Hugo Spritz Prosecco, St-Germain, Soda Water, Mint, Lemon & Mint Spring Garnish	10.00 (Mocktail)
The Acquisition Sauvignon Blanc, Aperol, Grapefruit Juice, Lemon Juice, Simple Syrup, Soda Water, Edible Flowers	
The Refresh - Mocktail Seltzer, Rosemary Simple Syrup, Grapefruit Juice, Grapefruit Wedge & Rosemary Sprig	

PROSECCO TOAST	12.25
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CHAMPAGNE TOAST	20.25
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VEUVE CLICQUOT CHAMPAGNE TOAST	30.00
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DOMESTIC & IMPORTED BEERS

Budweiser	5.50
Heineken	
Heineken - Alcohol Free	
Corona	
Brooklyn Lager	
Amstel Light	
Guinness	
Stella Artois	
Peroni	

EVENT STAFFING

BARTENDER CHARGES

0 - 50 Guests, One Bartender	250
50 - 100 Guests, Two Bartenders	500
100+ Guests, Four Bartenders	1,000

WAITER CHARGES

Passed Canapes	
0 - 50 Guests, Two Waiters	470
50 - 100 Guests, Four Waiters	940
100+ Guests, Six Waiters, One Captain	1,840

COAT CHECK

0-75 Guests, One Coat Check	235
75-100 Guests, Two Coat Check	470

BUTLER CHARGES

Event Spaces	
0 - 20 Guests, One Butler	235
20 - 50 Guests, Two Butlers	470
50 - 75 Guests, Three Butlers	705
75 - 100 Guests, Four Butlers	940
100+ Guests, Five Butlers, One Captain	1,605

WAITER CHARGES

Dinner Outside Client Dining Room (hours subject to scope of event)	
10 - 20 Guests, Five Waiters	2,400
20 - 30 Guests, Seven Waiters	3,360
30 - 40 Guests, Eight Waiters	3,840
40 - 50 Guests, Eight Waiters	3,840
50+ Guests, Six Waiters, One Captain	3,568

LABOR CHARGE IS BASED ON A 5 HOUR MINIMUM, SUBJECT TO SCOPE OF EVENT

INFORMATION

BOOKING PROTOCOLS

Catering Requests: Catering requests must be submitted in writing via email to NYCConferenceCenter@blackrock.com. We do not accept catering requests via telephone. Please provide all details of your catering requirements in the email.

The Conference Center operates from 7:00am to 7:00pm, Monday to Friday. Requests received after 7:00pm will be processed the following morning.

Catering Charges & Fees: All catering orders will be charged to the business cost center. Prices are subject to applicable taxes and a 25% administrative fee. Labor fees apply to meetings, events and dinners depending on event scope. Please ensure to provide a valid cost center when requesting catering. Orders will not be processed without a valid cost center provided to support the recharge process.

Cancellation Policies: Catering cancellations must be e-mailed 48 hours in advance Monday to Friday. Failure to email cancellations on time will result in full charges.

Large events and custom menus/orders require a one-week cancellation notice, cancellations under one week will result in full charges.

Lead Times: Catering orders should be placed 48-72 hours in advance; catering packages on the menu will specify the related lead time. The cut off time for next day orders (24hrs) is 2pm. If a rush order needs to be placed (by less lead time than specified on the menu) a \$50.00 late fee will be applied, and menu items may be limited (Chef's Choice).

Event Catering and Conference Services Lead Times for Events:

- **2 Weeks:** for events with 30 – 100 people – selections from menu packages
- **4 Weeks:** for events with 100+ people – selections from menu packages
- **6 Weeks:** for a customized menu - this includes a meeting with the catering team, for a curated menu by the chef tailored to the event needs.

Ordering Guidelines: Plan catering orders in advance and order for the exact number of people attending the meeting, do not order up or down. The Chef will portion servings accordingly to avoid food waste. Mixing packages could result in food waste, it is recommended to not mix packages. If you have any questions on ordering contact the NYC Conference Center.

Special Requests and Customized Menus: Bespoke catering menus can be requested 2 to 6 weeks in advance depending on the scope of your event. Please email the NYCConferenceCenter@blackrock.com team with the full details of your requirements. Our culinary team will do their best to support your request.

***Special Events are subject to staffing charges depending on your meeting requirements.**

BlackRock Alcohol Policy: Please review BlackRock's event and in office liquor policy [here](#). See section 8.4 .

Alcohol is allowed on premises but will adhere to the rules of the New York State Liquor Authority (NYSLA). Our in-house caterer, Restaurant Associates, will accommodate your request for alcohol service to meet NYSLA requirements. Please contact NYCConferenceCenter@blackrock.com to book your next event.

Dietary Requirements and Allergies: Please let us know of any dietary restrictions, allergies, religious requirements (Kosher, Halal), or any other dietary preferences at least two days before the catering is required. If you have a food allergy, please notify us.

Catering Feedback: Please send any feedback you may have on the catering services in the New York office directly to adea.vela@blackrock.com