

# GEORGIA ROOM

**PRIVATE EVENT DAY MENUS**

**BROUGHT TO YOU BY**

**SMILE  
TO GO**

**BLACK SEED BAGELS**

# BREAKFAST

SERVED BUFFET STYLE  
ONE HOUR OF SERVICE

## **BRUSHSTROKES** **CONTINENTAL BREAKFAST**

**\$50 PER PERSON**

### **Mini Breakfast Pastries**

Croissants, Almond Croissants,  
Pain au Chocolate

### **Breakfast Loaves**

Banana Buckwheat (v/gf/df),  
Blueberry Muffin

### **Greek Yogurt and Granola**

Housemade Granola, Dates, Nuts

### **Seasonal Fruit Salad**

**Orange Juice, Grapefruit Juice**

**Hot Coffee, Tea, Milk, Sugar**

**Bottled Still & Sparkling Water**

## **LA MESA** **HOT BREAKFAST**

**\$70 PER PERSON**

Continental Breakfast Plus

Select Two

### **Egg Sandwiches**

Folded Egg, Gruyere, Caramelized Onion  
& Black Forest Ham, English Muffin

### **B.E.C.**

Maple Bacon, Fried Egg & Cheddar  
on an Everything Black Seed Bagel

### **Breakfast Burrito**

Scrambled Egg, Avocado, Black Beans,  
Cheddar, Housemade Hot Sauce

### **Avo Toast**

Self Assemble: Sliced Avocado,  
Sourdough Toast, Red Pepper Flakes,  
Sea Salt

### **Overnight Oats**

Cranberry Compote, Toasted Almonds

## **COFFEE/TEA ONLY**

**\$25 PER PERSON**

**Up to 4 Hours of Service**

**\$40 PER PERSON**

**Up to 8 Hours of Service**

**Hot Coffee, Hot Water,  
Assorted Harney & Sons Teas,  
Half & Half, Almond, Oat Milk  
Sugar in the Raw, Stevia**

**Bottled Still & Sparkling**

**ADD \$10/\$20 PER PERSON**

## **ADD ONS**

**BUILD YOUR OWN BUFFET**

add the Egg Sandwich, B.E.C,  
Breakfast Burrito, Avo Toast,  
or Overnight Oats for

**\$14 PER PERSON EACH**



# BAGELS

FROM  
**BLACK SEED BAGELS**

SERVED BUFFET STYLE  
ONE HOUR OF SERVICE

## **CLASSIC LOX PLATTER**

**\$25 PER PERSON**

**Minimum 10 people**

Dozen Pre-Sliced Assorted Bagels with Double Smoked Catsmo Salmon, Tomato, Onions, Capers, Plain, Scallion and Veggie Cream Cheese.



## **BAGELS & VEGGIES PLATTER**

**\$15 PER PERSON**

**Minimum 10 people**

Dozen Pre-Sliced Assorted Bagels with Tomato, Onions, Cucumber, Avocado, Butter Lettuce, Plain, Scallion and Veggie Cream Cheese.



## **BLACK SEED DELI PLATTER**

**\$20 PER PERSON**

**Minimum 10 people**

Dozen Pre-Sliced Assorted Bagels with a Deli Meat (Turkey, Pastrami, Ham) and Cheese (Cheddar, Swiss, Provolone) Platter. Includes Lettuce, Tomato, Cucumber, Sour Pickles, Pickled Tomatoes, Dijon Mustard & Mayo.

## **BLACK SEED SANDWICH PLATTER**

**\$20 PER PERSON**

**Minimum 10 people**

Dozen Deli Sandwiches on Assorted Bagels: Salmon Classic, Turkey Avocado, Pastrami Reuben, Veggie Sandwich Wrapped and halved.



## **CONTINENTAL BREAKFAST**

**\$22 PER PERSON**

**Minimum 10 people**

Dozen Pre-Sliced Assorted Bagels with Butter, Jam, Plain & Scallion Cream Cheeses. Large Fruit Platter, Assorted Muffins, and Hard-Boiled Eggs.



## **BAGELS & SPREADS PLATTER**

**\$10 PER PERSON**

**Minimum 10 people**

Assorted Bagels, Plain & Scallion Cream Cheeses, Butter, and Jam.



# LUNCH

SERVED BUFFET STYLE  
ONE HOUR OF SERVICE

## AN ARTIST'S LUNCH SANDWICH BUFFET

**\$70 per person**

1 Market Side

3 Sandwiches

1 Dessert

Sodas, Still & Sparkling Water

## A DEALER'S LUNCH HOT BUFFET

**\$85 per person**

2 Market Sides

2 Proteins

1 Dessert

Sodas, Still & Sparkling Water

### SANDWICHES

**Turkey & Cheddar** Apple, Sprouts, Mayo, Grainy Mustard on Multigrain

**Chicken Salad** Dried Cranberries, Arugula on Ciabatta (df)

**Ham & Gruyere** Cornichons, Grainy Mustard on Baguette

**Manouri Cheese & Fig** Pear, Truffle Oil, Fig Jam on Sourdough

**Mozzarella & Marinated Tomato** Basil, Balsamic Reduction on Housemade Focaccia

**Roasted Vegetable** Red Pepper Puree, Fresh Herbs on a Whole Wheat Baguette (v,df)

### MARKET SIDES

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### PROTEINS

**Always Available**

**Rotisserie Chicken** cut into 8 pieces

**Thyme Butter Roasted Salmon** (gf)

**10 Day Advance Notice Required**

**Chicken** with Roasted Corn, Lime, Leaf & Tomato (gf)

**Turkey Meatball Shakshuka**

**Pork Sirloin Cutlets** with Oregano & Oil Cured Olives (df, gf)

### DESSERTS

Mini Peanut Butter and Jelly Cookies

Mini Salted Chocolate Chip Cookies

Chocolate Coconut Macaroons

Mini Rainbow Confetti Sprinkle Cookies



## **MARKET SIDES**

### **MONDAY / TUESDAY**

#### **Kale**

carrots, red cabbage, roasted cauliflower w/ cashewa & ginger dressing (df/gf)

#### **Greek Island Salad**

cucumber, grape tomatoes, olives, onions & feta (GF)

#### **Roasted Eggplant & Tomatoes**

eggplant, heirloom cherry tomatoes, bocconcini & black garlic vinaigrette (GF)

#### **Green Beans**

melted leeks & dill (DF/GF)

#### **Lentil & Quinoa Salad**

orange zest & arugula (V/DF/GF)

#### **Israeli Couscous**

pumpkin seed pesto & radicchio

#### **Classic Gazpacho (V/DF/GF)**

### **WEDNESDAY / THURSDAY**

#### **Kale & Roasted Fennel**

golden raisins & black garlic vinaigrette (V/DF/GF)

#### **Moroccan Carrot Slaw**

red cabbage, almonds & coriander cinnamon vinaigrette (DF/GF/N)

#### **Red & Gold Beefsteak Tomatoes**

capers, basil & shallot vinaigrette (V/DF/GF)

#### **Roasted Rainbow Carrots**

ginger & black sesame (DF/GF)

#### **Quinoa**

zucchini & summer squash (V/DF/GF)

#### **Fusilli**

arugula pesto, bocconcini & heirloom cheery tomatoes

#### **White Gazpacho (V/DF/GF)**

### **FRIDAY / SATURDAY / SUNDAY**

#### **Escarole**

hazelnuts & lime maple vinaigrette (V/DF/GF/N)

#### **Roasted Corn**

shaved zucchini & summer squash w/ jalapeno lime dressing (DF/GF)

#### **Marinated Beets (V/DF/GF)**

tarragon & pistachio (V/DF/GF)

#### **Lentil Tabbouleh**

cucumber, fresh herbs & lemon dressing (V/DF/GF)

#### **Penne & Fennel Frond Pesto**

kalamata olives, arugula, parmesan & preserved lemons (N)

#### **Watermelon Gazpacho (V/DF/GF)**



# NIBBLES

AFTERNOON SNACKS  
ONE HOUR OF SERVICE

## SAVORY

### **Crudites \$18 per person**

Creme Fraiche, Hummus

### **Beet Pickled Deviled Eggs**

**\$15 per person**

Carrot, Ginger, Aioli,  
Red Miso, Microgreens

### **Mezze \$20 per person**

Beet Almond Dip, Hummus,  
Roasted Carrot Feta Dip,  
Marinated Olives,  
Fresh Veggies, Pita

### **Popcorn \$20 per person**

Seasalt, Truffle,  
Caramel

## SWEET

### **Cookies \$15 per person**

Mini Peanut Butter & Jelly,  
Sea Salt Chocolate Chip

### **Candies, priced per person**

from our partners at



Three Sour Candies \$25

Three Chocolate Candies \$25

Three Licorice Candies \$25

Mixed Sour and Chocolate \$30

Mixed Sour, Chocolate & Licorice \$35

## FROMAGE/CHARCUTERIE

### **Artisanal Cheese \$25 per person**

Gouda, Manouri, Manchego, Rosemary Crackers, Baguette, Honey, Grapes,  
Seasonal Fruit, Almonds

### **Charcuterie Platter \$25 per person**

Prosciutto, Finocchiona, Soppressata,  
Rosemary Crackers, Baguette, Grapes  
Cornichons, Grainy Mustard

### **Cheese & Charcuterie Platter**

**\$30 per person**

Gouda, Manouri, Manchego, Prosciutto,  
Finocchiona, Soppressata, Baguette, Rosemary Crackers, Honey, Grapes,  
Seasonal Fruit & Almonds



## **THE FINE PRINT**

### ***DUE DATES***

MENU ITEMS ARE DUE TWO WEEKS PRIOR TO AN EVENT'S START DATE

### ***GUARANTEED GUEST COUNT***

THE GUARANTEED GUEST COUNT IS DUE ONE WEEK PRIOR TO AN EVENT'S START DATE

AFTER THE GUARANTEED GUEST COUNT HAS BEEN GIVEN, CLIENT CAN INCREASE BUT NOT DECREASE THE COUNT

VENUE WILL MAKE EVERY EFFORT TO ACCOMMODATE AN INCREASED GUEST COUNT BUT CANNOT GUARANTEE OVER A 5% INCREASE

### ***DIETARY RESTRICTIONS***

WE RECOMMEND PLANNING YOUR MENU FOR THE MAJORITY OF GUESTS AND HANDLING DIETARY RESTRICTIONS AND ALLERGIES ON A CASE BY CASE BASIS

PLEASE GIVE US A WEEK'S NOTICE FOR ANY RESTRICTIONS SO WE CAN PLAN AN ACCOMMODATION FOR IT

VG = VEGETARIAN / V = VEGAN / GF = GLUTEN FREE / DF = DIARY FREE

### ***ADDITIONAL CHARGES***

THERE IS A 7- 15% ADMINISTRATIVE CHARGE, 10 - 18% GRATUITY AND 8.875% TAX ADDED TO EACH MENU ITEM

THE ADMINISTRATIVE CHARGE IS NOT A GRATUITY, IS NOT PURPORTED TO BE A GRATUITY AND IS NOT DISTRIBUTED TO THE STAFF AS SUCH. IT COVERS THE COSTS OF OPERATING YOUR EVENT, INCLUDING THE COST OF STAFFING

### ***ADDRESS***

23 LEXINGTON AVENUE, 2ND FLOOR

[WWW.GEORGIAROOMNYC.COM](http://WWW.GEORGIAROOMNYC.COM) | [WWW.BARCALICONYC.COM](http://WWW.BARCALICONYC.COM)

AN AUTHENTIC HOSPITALITY VENUE

### ***QUESTIONS?***

PLEASE CONTACT OUR DIRECTOR OF EVENTS KAITLIN PRINCE / [KPRINCE@AUTHENTIC.NYC](mailto:KPRINCE@AUTHENTIC.NYC)