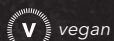




▶ **AINS WORTH NEWARK**
810 Broad Street



Pricing listed does not include 8.875%
NY state sales tax, 4% administrative
charge or suggested 20% gratuity.



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BEVERAGE PACKAGES

All beverage packages are priced per guest. Shots are not included in any bar packages. All liquor, wines, draft and bottled beer brands are subject to availability and may change at any time. Minimum of 20 people for an open bar.

PREMIUM TOP SHELF OPEN BAR

Examples of top shelf liquor available:

Ketel One, VDKA 6100, Ciroc, Jameson, Don Julio Blanco, Hendrick's, Tanqueray, Maker's Mark, Bulleit Bourbon, Johnnie Walker Black, Captain Morgan, Malibu, Macallan 12, Casamigos Blanco, Casamigos Anejo, Casamigos Reposado

Also available:

Selection of red and white wines, prosecco, champagne

Assorted draft and bottled beers

Non-alcoholic: Coke, Diet Coke, Sprite, ginger ale, tonic, seltzer, juices

MID-SHELF OPEN BAR

Examples of top shelf liquor available:

Tito's, Jack Daniel's, Bombay Sapphire, Captain Morgan, Maker's Mark, DeLeon

Also available:

Selection of red and white wines, prosecco, champagne

Assorted draft and bottled beers

Non-alcoholic: Coke, Diet Coke, Sprite, ginger ale, tonic, seltzer, juices

BEER AND WINE OPEN BAR

Drinks available:

House selection of red and white wines

Assorted draft and bottled beers

Non-alcoholic: Coke, Diet Coke, Sprite, ginger ale, tonic, seltzer, juices

UPGRADE *(valid only at the Ainsworth Midtown Terrace)*

All packages may be upgraded with frozen cocktails

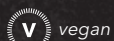
Drinks available: Frosé and Pink Lemonade Moscow Mule



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STATIONARY PLATTERS

All stationary options are priced per platter. Each selection contains 36 pieces per platter. Perfect for smaller events of 50 people or less.

TIER 1

CRUDITE (V) (GF)

ranch

HUMMUS & PITA (V) (GF)

paprika, lemon, herbs

MINI GRILLED CHEESE

caramelized onions

CAPRESE SKEWERS (GF)

grape tomatoes, fresh mozzarella, basil, balsamic

GRILLED CHICKEN SKEWERS (GF)

lemon aioli, herbs

TIER 2

VEGETABLE DUMPLINGS

garlic soy

HUMMUS TOAST (V)

radish, feta, cilantro

MARGHERITA FOCACCIA PIZZA

marinara, fresh mozzarella, parmesan, basil

FRANKS IN A BLANKET

spicy brown mustard

PULLED PORK SLIDERS

fuji apple coleslaw, pickle, potato roll

MINI MEATBALLS

parmesan, fried garlic, herbs

FRIED MOZZARELLA

stewed eggplant, fra diavolo



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TIER 3

MAC & CHEESE BITES

marinara

BEEF SLIDERS

plum tomato, pickle, ainsworth sauce, add cheese

AVOCADO TOAST

chili flake, maldon, olive oil

GUACAMOLE MEXICANO

tortilla chip

LOBSTER ROLL

lemon, old bay

SHRIMP COCKTAIL

housemade cocktail sauce

VEGETABLE FOCACCIA PIZZA

balsamic marinated zucchini, squash,
bell pepper, onion, ricotta, mozzarella

STEAK TACO

hanger steak, chipotle-adobo, lime, tortilla chip

VEGGIE TACO

roasted root vegetables, cilantro, chipotle-adobo, tortilla chip

CHICKEN & WAFFLES

waffle fry, maple syrup, add candied bacon and jalapeños

SALMON TARTARE

avocado, ginger, scallion, citrus soy, rice cracker

STEAK SATAY

chimichurri

GRILLED SHRIMP SKEWERS

garlic-herb marinade

CHARCUTERIE

chef's selection of two meats and three cheeses



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PASSED HORS D'OEUVRES

All passed hors d'oeuvres are priced per guest. Minimum of 50 people.

CRUDITE (V) (GF)

ranch

HUMMUS & PITA (V) (GF)

paprika, lemon, herbs

MINI GRILLED CHEESE

caramelized onions

CAPRESE SKEWERS (GF)

grape tomatoes, fresh mozzarella, basil, balsamic

GRILLED CHICKEN SKEWERS (GF)

lemon aioli, herbs

VEGETABLE DUMPLINGS

garlic soy

HUMMUS TOAST (V)

radish, feta, cilantro

FRANKS IN A BLANKET

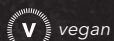
spicy brown mustard



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MARGHERITA FOCACCIA PIZZA

marinara, fresh mozzarella, parmesan, basil

PULLED PORK SLIDERS

fuji apple coleslaw, pickle, potato roll

MINI MEATBALLS

parmesan, fried garlic, herbs

STEAK SATAY ^{GF}

chimichurri

GRILLED SHRIMP SKEWERS ^{GF}

garlic-herb marinade

MAC & CHEESE BALLS

marinara

LOBSTER ROLL

lemon, old bay

BEEF SLIDERS

plum tomato, pickle, ainsworth sauce, add cheese

SHRIMP COCKTAIL ^{GF}

housemade cocktail sauce

VEGETABLE FOCACCIA PIZZA

balsamic marinated zucchini, squash,
bell pepper, onion, ricotta, mozzarella

AVOCADO TOAST

chili flake, maldon, olive oil

CHARCUTERIE

chef's selection of two meats and three cheeses

STEAK TACO

hanger steak, chipotle-adobo, lime, tortilla chip

VEGGIE TACO ^V

roasted root vegetables, cilantro, chipotle-adobo, tortilla chip

CHICKEN & WAFFLES

waffle fry, maple syrup, add candied bacon and jalapeños

SALMON TARTARE

avocado, ginger, scallion, citrus soy, rice cracker



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STATIONS

All stations are priced per guest per hour. Added setup and chef fee.
Carving stations are available only for full-venue buyouts

CARVING

Proteins are served with french fries, grilled country bread and appropriate
accoutrements. This stations include a carving chef to serve guests.

PRIME RIB market price
au jus

TENDERLOIN
béarnaise, chimichurri or au poivre

WHOLE FISH market price
chef's selection

FREE RANGE TURKEY
mushroom gravy, pommes rissolet

RACK OF LAMB market price
mint jelly

TACOS

PROTEINS: beef, chicken, pulled pork

SERVED WITH: flour or corn tortillas, pico de gallo, lettuce, sour cream,
shredded cheese and housemade salsa verde. Add guacamole +xx

SUSHI BAR

Chef's selection of maki platters, soy, wasabi, ginger

SEAFOOD BAR

Oysters, clams, shrimp and mussels, lemon, cocktail sauce, mignonette



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BANQUET

Our tiered banquet options are priced per person and replenished for 1.5 hours. 50-person minimum and one-week notice required. Mix and match from the options below.

BANQUET OPTIONS	
TIER ONE	1 SALAD, 1 PASTA, 1 ENTRÉE, 1 SIDE
TIER TWO	2 SALADS, 1 PASTA, 1 ENTRÉE, 1 SIDES, 1 DESSERT
TIER THREE	2 SALADS, 1 PASTA, 2 ENTRÉES, 2 SIDES, 2 DESSERTS

SALADS

CAESAR

parmesan, white anchovy, chili crumbs

TRE-COLORE

grape tomatoes, parmesan, agrumato lemon

THREE-GRAIN PECAN

arcadian greens, barley, farro, wild rice, toasted pecans, roasted shallot vinaigrette

ORANGE-FENNEL

chopped, watercress, frisée, pepitas, dried cranberries, kalamansi vinaigrette

BLOOD ORANGE ARUGULA

finger chili, lemon, italian vinaigrette

MAIN ENTRÉES

PAN-SEARED SALMON

GARLIC-HERB ROASTED CHICKEN

LEMON CHICKEN

BEEF TENDERLOIN AU POIVRE

GRILLED HANGER STEAK WITH CHIMICHURRI

GRILLED CHICKEN PRIMAVERA

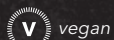
EGGPLANT PARMIGIANA



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PASTA

PESTO FARFALLE
PENNE A LA VODKA
LINGUINI CARBONARA
MAC & CHEESE
PASTA PRIMAVERA

SIDES

SEASONAL VEGETABLE MEDLEY
ZATAR ROASTED CAULIFLOWER
ROSEMARY MASHED POTATOES
CHARRED STRING BEANS WITH GARLIC & ALMONDS
POMMES RISOLET

DESSERTS

All dessert options can be served as a stationary platters or part of the banquet. 40-person minimum and one-week notice is required.

COOKIES
choice of chocolate chip or oatmeal raisin
WALNUT BROWNIES
BLONDIES
BLUEBERRY CHEESECAKE
APPLE COBBLER
FRUIT SKEWERS