

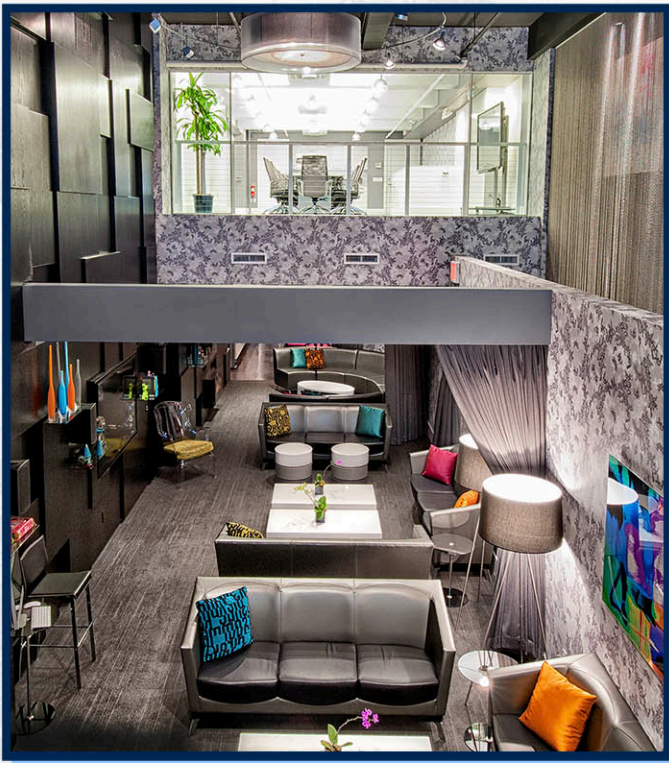
OFFSITE

CORPORATE MEETINGS // PRIVATE EVENTS // TENANT AMENITY SPACE

BY ADAMS & COMPANY

52 WEST 39 STREET

EXECUTIVE MEETINGS
SALES CONFERENCES
CORPORATE TRAININGS
CLIENT PRESENTATIONS
CREATIVE BRAINSTORMS
FOCUS GROUPS
STRATEGY SESSIONS
PRODUCT LAUNCHES
PRESS JUNKETS
BRAND ACTIVATIONS
NETWORKING EVENTS
HOLIDAY PARTIES
SOCIAL CELEBRATIONS



BE INSPIRED

AT NYC'S MOST EVOCATIVE MEETING AND EVENTS SPACE



WHAT'S

INCLUDED?



**EXCLUSIVE
ACCESS**



**ON-SITE
STAFF**



**IN-HOUSE
A/V & TECH**



**BEVERAGES
& SNACKS**



**OFFICE
SUPPLIES**

YOUR CORPORATE MEETING SPACE

REIMAGINED AND REDEFINED

GOOFFSITE.COM

917-326-5504

CROSS SECTION

52 WEST 39 ST

WEST TO EAST

OFFSITE



MAIN FLOOR



MEZZANINE

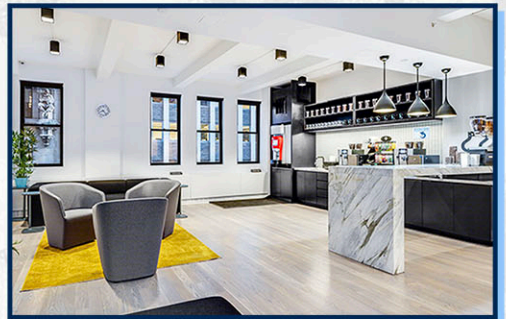


UNDERGROUND



NEED LESS SPACE?

110 WEST 40 STREET

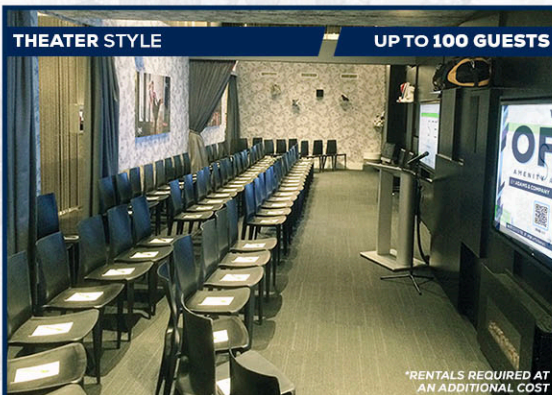
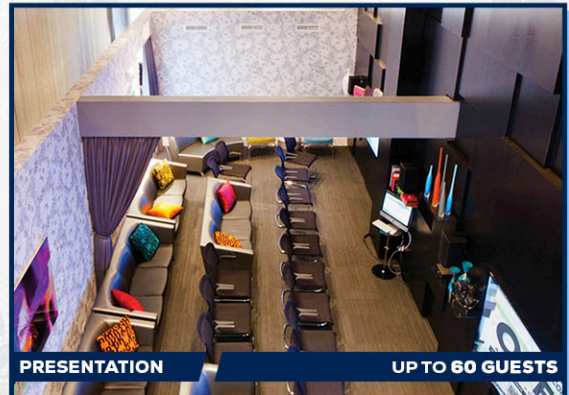
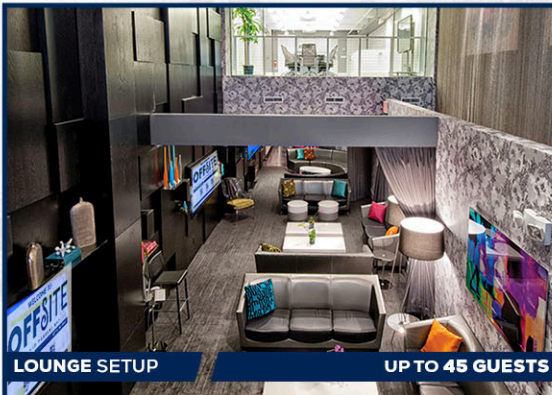


Perfect for groups *up to 15 guests*, this new space at 110 West 40th Street offers a streamlined option with flexible rental packages.

Ask us for more information on pricing and availability!

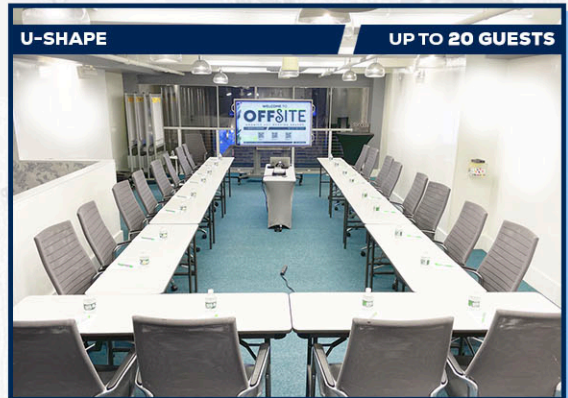
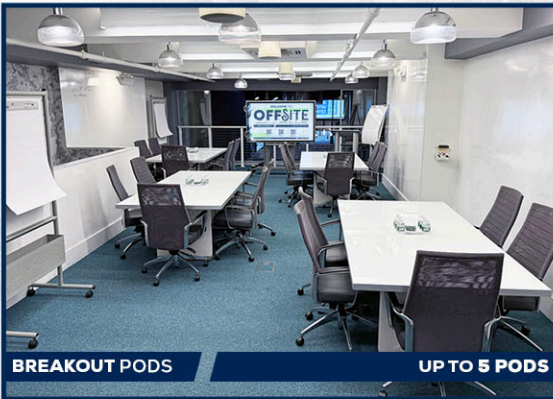
SET-UP OPTIONS

MAIN FLOOR



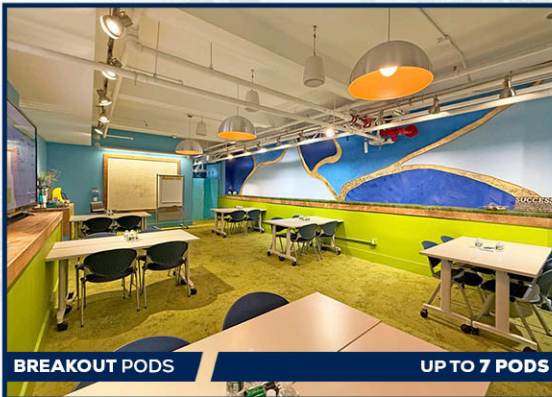
SET-UP OPTIONS

MEZZANINE



SET-UP OPTIONS

UNDERGROUND





BREAKFAST BUFFETS

THE MANAGER \$15/person

- Variety of Fresh Bagels
- Assorted Breakfast Pastries
- Seasonal Fresh Fruit Salad
- Cream Cheese & Butter

THE DIRECTOR \$40/person

- Assorted Fresh Bagels & Pastries
- Seasonal Fresh Fruit Salad
- Breakfast Egg Wraps (veggie available)
- Yogurt Parfaits (with granola & fruit)
- Hot Oatmeal Bar

THE EXECUTIVE \$50/person

- Assorted Fresh Bagels & Pastries
- Seasonal Fresh Fruit Salad
- Scrambled Eggs (with Bacon or Sausage, Roasted Potatoes & Toast)
- Yogurt Parfaits (with granola & fruit)

À LA CARTE minimum order of 10 guests

- Bagel, Pastries \$12.50/person
- Yogurt Parfaits \$8/person
- Seasonal Fresh Fruit Salad \$7.50/person
- Smoked Salmon Platter \$25/person
- French Toast or Pancakes \$25/person
- Scrambled Eggs (w/ above sides) \$20/person
- Side of Potatoes, Bacon or Sausage \$5/person
- Hot Oatmeal Bar \$10/person

UPGRADED SNACKS

\$10/person choose four!

Popcorn • Cracker Jacks • Pretzels • Dried Fruit • Nuts • Trail Mix • Chips & Salsa • Pita Chips & Hummus

GOURMET CHEESE PLATTER \$15/person

A selection of imported and domestic cheeses, served with crackers, fruit and additional garnishes

CRUDITE & DIP \$300

Fresh from the garden veggies with signature dip

ANTIPASTO PLATTER \$25/person

A variety of Italian meats and cheeses served with crackers and garnishes

SANDWICH PACKAGE

\$40PP

INCLUDES A VARIETY OF SANDWICHES, TWO SIDES, SLICED FRUIT & A SWEETS TRAY

(CHOOSE 4 - 6 SANDWICH TYPES)

POULTRY

- Grilled Chicken with fresh mozzarella and roasted veggies on sourdough
- Honey Balsamic Chicken with spinach, smoked mozz and roasted tomato puree
- Buffalo Chicken with chopped celery and bleu cheese
- Chicken Caesar with grana padano and croutons on a grilled flatbread
- Chicken Milanese lightly fried with ricotta, tomato, arugula and a balsamic glaze
- Southern Fried Chicken with cheddar, corn and homemade ketchup
- Turkey Special with romaine, bacon, red onion, tomato and roasted garlic mayo
- Smoked Turkey with romaine and sun-dried tomato on a pizza bread
- Turkey Apple Salad with celery, cranberries and mayo on a grilled brioche
- Classic Egg Salad with lettuce and tomato

MEAT

- Italian salami, provolone, pepperoni, mozzarella, mortadella, sweet peppers and oil
- Cubano pulled pork, ham, swiss, pickles and mustard on a pressed torta
- Marinated Sliced Sirloin with crispy onions and soy glaze in a wrap
- Ham & Brie with honey mustard on black bread
- Roast Beef with romaine and horseradish sauce
- Corned Beef lean, served on rye

SEAFOOD

- White Tuna with dill, celery, carrots, lettuce and mayo
- Salmon Salad with dill, capers, cucumber, red onion and dijon aioli on pumpernickel
- Grilled Shrimp with avocado, pico de gallo and lettuce on a tortilla

VEGETARIAN (ask about Vegan options)

- Roasted Mediterranean Veggies with goat cheese, spinach and balsamic
- Vegetable Bahn Mi with pickled veggies, crispy noodles and a hoisin-sriracha aioli
- Buffalo Cauliflower with romaine, shredded celery and bleu cheese
- Portobello Mushroom with fresh mozzarella, sautéed spinach and crispy onions
- Mozzarella Caprese with tomato, arugula, EVOO, salt and pepper
- "ALT" avocado, lettuce and tomato on seven grain bread
- Eggplant Milanese lightly fried with arugula, sun-dried tomato and a citrus glaze

(CHOOSE 2 SIDES)

SALADS

- Mixed Greens assorted greens, tomato, carrot, cucumber and fresh herbs
- Traditional Caesar herbed croutons, grated grana padano and caesar dressing
- Grilled Pears & Goat Cheese with mesclun and sun-dried cherry vinaigrette
- Baby Arugula with sun-dried tomato, roasted eggplant, onion and honey balsamic
- Iceberg Lettuce Wedge with bacon, avocado, tomato and bleu cheese puree
- Verde baby arugula and spinach with roasted broccoli, string beans, grapes, asparagus

PASTA & GRAINS

- Pasta of the Day daily options vary based on seasonal availability
- Penne with Sautéed Spinach with sun-dried tomato and roasted garlic olive oil
- Fusilli Caprese with fresh mozzarella, roasted tomato, basil and balsamic vinaigrette
- Cavatappi tri-color pasta topped with creamy garlic sauce and grana padano crisps
- Israeli Couscous diced tomato, baby greens, rice wine vinegar and moroccan spices
- Quinoa Pilaf with roasted vegetables, cilantro, lime and avocado oil

VEGGIES

- Seasonal Veggies roasted or steamed
- Broccoli & Grana oven roasted and tossed with grana padano and pepper
- Brussel Sprouts quartered and roasted, finished with a gremolata sprinkle
- Braised Bok Choy with ginger, shallots and vegetable oil
- Roasted Portobello Mushrooms with soy sauce, balsamic and clover honey

RICE & POTATOES

- Saffron Rice with garden peas and chopped tomato
- Wild Rice & Orzo with carrots, chives, toasted pine nuts and olive oil
- Roasted Herbed Potatoes red bliss potatoes with rosemary and EVOO
- Wedge Fries twice-fried, steak fry cut
- Truffle Mashed Potatoes milled idaho potatoes with butter and half & half
- Tater Tots served with ketchup ... why not?

HOT BUFFET PACKAGES

\$65PP

INCLUDES

A CHOICE OF TWO HOT ENTREES, TWO SIDES, GREEN SALAD, SLICED FRUIT & A SWEETS TRAY

(CHOOSE 2 HOT ENTREES)
POULTRY

- **Herbed Chicken Paillard** with fresh herbs, roasted lemon and olive oil
- **Citrus-Glazed Chicken** with burnt orange glaze and wilted baby arugula
 - **Chicken Parmigiana** classically prepared
- **Tuscan "Brick" Chicken** deboned with crispy skin and fresh herbs
 - **Jumbo Turkey Meatballs** with zucchini bacatini
- **Turkey & Spinach Spirals** julienne carrots and citrus-cranberry chutney

MEAT

- **Sliced Sirloin au Poivre** mushrooms, roasted potatoes and a demi glaze
 - **Beef Kebobs** with tri-colored sweets peppers in a mint-lime marinade
- **Sirloin Pizzaiola** topped with caramelized peppers, onions and mushrooms
 - **Balsamic Flank Steak** with onion frills and sautéed mushrooms

SEAFOOD

- **Five-Spiced Grilled Atlantic Salmon** with soy-ginger glaze
- **Salmon Gremolata** with spinach, lemon and parsley in a yogurt-dill sauce
 - **Pistachio-Crusted Striped Bass** in an orange-basil vinaigrette
- **Sesame-Crust Tuna** rare // pickled ginger, wasabi crema and bok choy

VEGETARIAN (ask about Vegan options)

- **Vegetable Lasagna** with goat cheese bechamel in a tomato-basil sauce
- **Veggie, Basil & Goat Cheese Napoleon** with crispy pasta layer
- **Stuffed Portobellos** with roasted peppers, smoked mozz and basil
- **Zucchini Parmigiana** with fresh mozzarella in a tomato-basil sauce

(CHOOSE 2 SIDES)
VEGGIES

- **Sautéed Spinach** with garlic, shallots and olive oil
- **Seasonal Vegetables** slow-roasted with basil, sea salt and pepper
 - **Carrots & Leeks** steamed with olive oil, sea salt and pepper
 - **String Beans** sautéed with mint and oil
- **Burnt Cauliflower** poached with herbs, then broiled with avocado oil

STARCHES

- **Saffron Rice** with garden peas and chopped tomato
- **Roasted Herbed Potatoes** red bliss potatoes with rosemary and EVOO
 - **Whipped Potatoes** milled idaho potatoes with butter and half & half
 - **Israeli Couscous** with saffron, tomato, greens and moroccan spices
 - **Quinoa Pilaf** with mushrooms, sliced asparagus and shredded spinach

(CHOOSE 1 SALAD)
SALADS

- **Mixed Greens** assorted greens, tomato, carrot, cucumber and fresh herbs
- **Traditional Caesar** herbed croutons, grated parm and caesar dressing
- **Romaine Hearts** walnuts, cranberries and tomatoes in a dijon vinaigrette
- **Baby Arugula** sun-dried tomato, roasted eggplant, onion and honey balsamic

THEMED LUNCHES

15-PERSON MINIMUM
SORRY NO SUBSTITUTIONS

CREATE YOUR OWN SALAD BAR \$45/person

- **Grilled Chicken, Turkey Cubes and Tuna**
- **Mixed Greens**
- **Cucumber, Cherry Tomatoes, Carrots**
- **Chickpeas, Beets, Goat Cheese**
- **Mini Rolls**
- **Sliced Fruit Platter**
- **Assorted Sweets Tray**

BUILD YOUR OWN PROTEIN BOWL \$60/person

- **Sliced Steak, Grilled Chicken and Tofu**
- **Quinoa, Couscous, Spinach**
- **Roasted Tomatoes, Goat Cheese, Chickpeas**
- **Cucumber Dill Yogurt Sauce, Hummus**
- **Sliced Fruit Platter**
- **Assorted Sweets Tray**

MEXICAN FIESTA \$50/person

- **Chicken Fajitas, Ground Beef Tacos & Veggie Chili**
- **Shredded Cheese, Lettuce, Diced Tomatoes**
- **Corn, Black Bean & Salsa Picante**
- **Guacamole & Sour Cream** with tortilla chips
- **Rice & Beans**
- **Mixed Greens Salad**
- **Churros** with dulce de leche

ITALIAN FEAST \$50/person

- **Chicken Parmigiana**
- **Eggplant Milanese**
- **Spaghetti Pomodoro**
- **Caesar Salad**
- **Garlic Pizzettes**
- **Cannolis & Cookies**

TASTE OF ASIA \$60/person

- **Chicken Stir Fry**
- **Salmon** with soy ginger glaze
- **Soba Noodles**
- **Braised Bok Choy**
- **Vegetable Spring Rolls**
- **Vegetarian California Rolls**
- **Pineapple-Lychee Skewers**

MEDITERRANEAN KEBOBS \$55/person

- **Chicken, Beef & Shrimp Kebobs** with grilled vegetables
- **Israeli Couscous**
- **Cucumber Chickpea Salad**
- **Hummus & Chips**
- **Sliced Fruit**

SUMMER BBQ \$65/person

- **BBQ Short Ribs** with citrus-tomato glaze
- **Southern Fried Chicken**
- **Macaroni & Cheese**
- **Three Bean Salad**
- **Potato Salad**
- **Homemade Biscuits**
- **Sliced Watermelon**
- **Blueberry Pie**

*ALL MENU ITEMS SUBJECT TO STANDARD 8.875% NYS SALES TAX

