

OFFSITE

BE INSPIRED

AT NYC'S MOST EVOCATIVE MEETING & EVENT SPACE!

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



WHAT'S INCLUDED



EXCLUSIVE
ACCESS



ON-SITE HOST
& STAFF



IN-HOUSE
A/V & TECH



BEVERAGES
& SNACKS



OFFICE
SUPPLIES

LOCATED IN

MIDTOWN MANHATTAN

52 W39 ST

GRAND CENTRAL 4 5 6

BRYANT PARK 7 B D F M

TIMES SQUARE 1 2 3 N Q R



GOOFFSITE.com
212.366.1828

CROSS SECTION

WEST TO EAST



THE MAIN FLOOR



THE MEZZANINE



THE UNDERGROUND



EAST TO WEST



MAIN FLOOR SET-UP OPTIONS

PRESENTATION

UP TO 45 GUESTS



LOUNGE

UP TO 30 GUESTS



PRESENTATION

UP TO 60 GUESTS



THEATER-STYLE

UP TO 100 GUESTS



*RENTALS REQUIRED AT AN ADDITIONAL COST

ROUNDS

UP TO 65 GUESTS



*RENTALS REQUIRED AT AN ADDITIONAL COST

MEZZANINE SET-UP OPTIONS



BOARDROOM

UP TO 30 GUESTS

BREAKOUT PODS

UP TO 4 -5 PODS



ROUNDTABLE

UP TO 20 GUESTS



BIG GROUPS

2 PODS OF 10



CLASSROOM

UP TO 30 GUESTS



U-SHAPE

UP TO 20 GUESTS



UNDERGROUND SET-UPS

CLASSROOM

UP TO 30 GUESTS



BREAKOUT PODS

UP TO 7 PODS OF 4



U-SHAPE

UP TO 30 GUESTS



ROUNDTABLE

UP TO 30 GUESTS



LOTS OF WALL SPACE TO BRAINSTORM



PERFECT FOR TEAMBUILDING



CATERING MENU



BREAKFAST BUFFETS

THE MANAGER \$15/person

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

THE DIRECTOR \$35/person

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

THE EXECUTIVE \$45/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 • Assorted 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 \$250

- Fresh-from-the-Garden Vegetables • Asparagus and Broccoli • Cherry Tomatoes
- Baby Carrots, Celery, Red Peppers, Zucchini • Signature Dip

MEZE PLATTER \$350

- Tzatziki • Sun Dried Tomato and Feta • Hummus and Olive Tapenade
- Marinated Olives and Grilled Vegetables • Artichokes • Pita Points and Flat Bread

*All menu items subject to standard 8.875% NYS sales tax

SANDWICH PACKAGE

\$35
per person

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 pumpnickel
- 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
- Brussels 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?

CATERING MENU

HOT BUFFET PACKAGES

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

\$60
per person

(CHOOSE 2 HOT ENTREES)

POULTRY

- **Herbed Chicken Paillard** with fresh herbs, roasted lemon squeeze 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** with julienne carrots and citrus-cranberry chutney

MEAT

- **Sliced Sirloin au Poivre** with 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** served rare with pickled ginger, wasabi crema and bok choy

VEGETARIAN (ask about Vegan options)

- **Vegetable Lasagna** with goat cheese bechamel in a tomato-basil sauce
- **Roasted 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 salt, basil and garlic, 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 grana padano and caesar dressing
- **Romaine Hearts** with walnuts, dried cranberries and tomatoes in a dijon vinaigrette
- **Baby Arugula** with sun-dried tomato, roasted eggplant, onion and honey balsamic

THEMED LUNCHES

REQUIRES A 15-PERSON MINIMUM AND
AT LEAST 48 HOURS NOTICE

SORRY, WE CAN'T OFFER SUBSTITUTIONS.

CREATE YOUR OWN SALAD BAR \$40/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 \$55/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 \$45/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 \$45/person

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

TASTE OF ASIA \$55/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 \$50/person

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

SUMMER BBQ \$60/person

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



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