



# CAROLINES

ON BROADWAY

SPECIAL EVENTS GUIDE

## **WELCOME TO CAROLINES ON BROADWAY**

Thank you for choosing Carolines on Broadway for your next event!

Carolines on Broadway offers a cost-effective alternative in an upscale, intimate setting. Our goal is to give your organization the very best event at the very best price.

Carolines on Broadway is a unique and versatile events venue ideally situated in the heart of New York City's vibrant Times Square district. Our convenient location – front and center on Broadway – makes us the ideal location for your next daytime meeting, seminar, product launch or corporate outing.

Our experienced and highly professional staff offers exceptional service, the best live entertainment and top-notch cuisine. We can produce customized comedy shows featuring the biggest and brightest stars in comedy, which can make an otherwise ordinary event an extraordinary event.

Please take time to review the following packages. Customizing your event is never an issue. We're sure you'll discover there are many ways to create an amazing event that your clientele will be talking about for years after.

### **THE SUPPER LOUNGE**

Our opulent Supper Lounge is the perfect space for an intimate cocktail reception or pre-show dinner. It boasts a 22 foot bar and is the ideal location for a silent auction and pre-event social. Our Supper Lounge has audio and visual enhancements to create that personal touch for whatever event you have in mind.



### **THE SHOWROOM**

Our uniquely designed showroom guarantees the best seat in the house to laugh the day or night away. It can seat up to 300 guests for a sit down dinner and show or 400 for a grand cocktail reception. The atmosphere is enhanced by a 10ft screen stage center and two 4ft flat screens on either side.



## [ BUFFET – BREAKFAST ]

### Continental Breakfast

\$15.00\* per person

Assorted Mini Bagels, Muffins and Danishes  
Assorted Butters and Cream Cheeses  
Jams & Preserves  
Seasonal Fresh Fruit Platter  
Orange, Grapefruit & Cranberry Juice  
Coffee, Tea & Hot Cocoa

### Rise and Shine

\$25.00\* per person

Breakfast Burritos with scrambled eggs, bacon and cheese  
Scrambled Eggs  
Cinnamon French Toast  
Assorted Bagels, Muffins, and Danishes  
Assorted Butters and Cream Cheeses  
Jams & Preserves  
Seasonal Fruit  
Selection of Fresh Berries  
Granola and Yogurt  
Orange, Grapefruit & Cranberry Juice  
Coffee, Tea & Hot Cocoa

### AM Break

\$10.00\* per person

Seasonal Fruit Platter  
Fruit Grain Bars  
Orange, Grapefruit & Cranberry Juice  
Coffee, Tea & Hot Cocoa

\*A 15% gratuity, 5% taxable service fee and other fees & 8.875% sales tax apply. Prices are subject to change without notice.

## [BUFFET – LUNCH ]

### Café Lunch

\$48.00\* per person

**Salads (2), Wraps (3), Desserts (1) and Beverage Service**

#### SALADS (please choose two)

##### **Caesar Salad**

hearts of romaine lettuce, focaccia croutons and shaved parmesan cheese

##### **Baby Field Green Salad**

with walnuts, diced poached pear and crumbled blue cheese with classic vinaigrette

##### **Chef's Salad**

spring mixed greens with cherry tomatoes, cucumbers with lemon vinaigrette

##### **Spinach Salad**

baby spinach with bacon, roasted shallots, hard boiled eggs, and goat cheese with sherry vinaigrette

##### **Baby Arugula Salad**

cherry tomatoes, fresh mozzarella, pine nuts, pancetta and focaccia croutons with balsamic vinaigrette

#### SANDWICHES (please choose two)

##### **Roasted Turkey**

with bacon, smoked mozzarella and sundried tomato aioli

##### **Honey Ham**

with brie and granny smith apple

##### **Roast Beef**

with gruyere and horseradish mayo

##### **Grilled Vegetable**

with basil pesto, chevre

##### **Grilled Chicken Club**

with roasted tomato, grilled onions, avocado, Swiss cheese with zest mayonnaise

#### WRAPS (please choose two)

##### **Chicken Caesar**

with romaine lettuce and grated parmesan cheese

##### **Grilled Chicken**

with avocado, lettuce, tomatoes, grilled onions, jalapeno and herb mayonnaise

##### **Roast Beef**

With bacon, roasted peppers, red onions, lettuce and horseradish sauce

##### **Tuna Salad**

With bacon, lettuce, tomato and red onion

##### **Grilled Summer Vegetables**

with goat cheese and arugula

##### **Curry Chicken Salad**

with golden raisins, celery, apples and carrots

##### **Organic Veggie**

with avocado, cucumber, sprouts, roasted peppers, mushrooms and watercress

## **GO GREEN Salad Bar**

\$42.00\* per person

**Lettuce (2), Proteins (2), Add-In(6), Dressings (3), Desserts (1) and Beverage Service**

### GREENS (please choose two)

**Mixed Greens**  
**Baby Arugula**  
**Baby Spinach**  
**Romaine**

### PROTEINS (please choose two)

**Grilled Chicken**  
**Cajun Chicken**  
**Grilled Steak**  
**Grilled Shrimp**

### ADD-INS (please choose six)

**Blue Cheese**  
**Feta Cheese**  
**Fresh Mozzarella**  
**Grated Swiss**  
**Bacon**  
**Onions**  
**Peppers**  
**Carrots**  
**Apples**  
**Cucumbers**  
**Mushrooms**  
**Celery**  
**Chick Peas**  
**Beets**  
**Walnuts**  
**Corn**  
**Olives**  
**Tomato**

### DRESS IT UP (please choose three)

**Caesar**  
**Ranch**  
**Lemon Dijon Vinaigrette**  
**Balsamic Vinaigrette**  
**Green Goddess**  
**Creamy Blue Cheese**  
**Oil and Vinegar**

DESSERTS (please choose one)

**Seasonal Fruit**

**Assortment of Freshly Baked Cookies**

**Mini cupcakes and Fudge Brownies**

**[BUFFET – REFRESHER]**

**ENERGY BOOST**

**\$25.00\* per person**

Energy Bars

Assortment of yogurts

Seasonal Fruit

Dried Fruit and Nut Mix

Red Bull and Sugar Free Red Bull

Vitamin Water

Bottled Water

**CAROLINES CANDY BAR**

**\$19.00\* per person**

Assorted Candies

Assorted Cookies

Assorted Soft Drinks

Bottled Water

**PM Break**

**\$10.00\* per person**

Assortment of Fresh Baked Goods

Fresh brewed Coffee

Assortment of Herbal Teas

Bottled Water

Assorted soft Drinks

## [ PASSED & STATIONARY HORS D' OEUVRES - ANYTIME ]

### Passed Hors d'oeuvres

\$26.00\* per person / per hour

SELECTIONS (please choose five)

#### SAVORY

Roasted Vegetables and Goat Cheese Quesadillas  
Smoked Mozzarella oven fried tomato and pesto Bruschetta  
Shrimp Shumai with Scallion Soy Sauce  
Homemade Pigs in a Blanket  
Beef Burger Sliders  
Mini Grilled Cheese with Maple Glazed Bacon  
BBQ Lollipop Chicken with Spicy Mango Sauce  
Chevre Crostini topped with Roasted Peppers  
Beef tenderloin, Port Onions on herb toast Point with Horseradish Dressing  
Coconut Shrimp with Sweet Chili Sauce  
Chicken Empanadas  
Vegetable Spring Roll with Orange Sauce  
Chicken Sate with Spicy Peanut Sauce  
Assorted Mini Focaccia Pizza Bites

#### STATIONARY

### Cold Antipasto

\$20.00\* per person

A variety of cured Italian meats and cheeses, roasted peppers, pickled vegetables, mixed olives and focaccia

### Cheese & Fruit

\$18.00\* per person

Domestic & Imported cheeses, grapes, berries, mixed crackers and sliced baguette

### Crudite

\$15.00\* per person

An assortment of raw cut vegetables with dipping sauces(choose 2)

- \*Green Goddess
- \*Creamy Curry
- \*Blue Cheese
- \*Buttermilk Ranch

#### SWEET

Fresh Watermelon cube topped with Balsamic Reduction and Fresh mint  
Mini Cinnamon Churro with Chocolate Dip  
Hand Dipped Chocolate Bananas and Strawberries  
Mini Fudge Brownies  
Cookies  
Mini Cupcakes

## PASTA STATION

\$30.00\* per person

### **Mushroom Ravioli**

in a Sage Brown Butter

### **Little Gem Caesar Salad**

hearts of romaine lettuce, focaccia croutons and shaved parmesan cheese

### **Penne A la Vodka**

with roasted tomatoes and fresh mozzarella cheese

### **Tomato and Basil Bruschetta**

with red onions

## CARVING STATION

\$45.00\* per person

### **Glazed Spiral Ham**

### **Boneless Roasted Breast of Turkey**

with homemade cranberry sauce

### **Perfectly Seasoned Aged Roast Beef**

with herbed gravy

### **Butter Mapled Glazed Sweet Potato Wedges**

### **Assorted Dinner Rolls**

## SUSHI STATION

\*\*Pricing and menu available upon request

[ STATIONARY BUFFET – DINNER ]

## **BLUE PLATE**

**\$50.00\* per person**

**Salad (1), Proteins (1), Sides(2), Pasta(1), Desserts (1) and Beverage Service**

**SALADS** (please choose one)

**Little Gem Caesar Salad**

hearts of romaine lettuce, focaccia croutons and shaved parmesan cheese

**Baby Field Green Salad**

with walnuts, diced poached pear and crumbled blue cheese & classic vinaigrette

**Arugula Salad**

with cherry tomatoes, shaved fennel, red cabbage, cucumber & dijon vinaigrette

**ENTREES** (please choose one)

**Pan seared Dill Salmon**

in a light lemon caper sauce

**Grilled Herbed Frenched Chicken Breast**

with sundried tomato pan sauce

**Grilled Baby Back Ribs**

with sweet smoky bbq sauce

**Chicken Parmigiana**

with fresh mozzarella and tomato Ragu

**SIDES** (please choose two)

**Seasonal Grilled Vegetables**

**Roasted Brussel Sprouts**

**Garlic Mashed Potatoes**

**Roasted Red Bliss Potatoes**

**Rice Pilaf with Fresh Herbs**

**PASTA** (please choose one)

**Penne Pomodoro**

with grilled vegetables, tomatoes, basil and fresh mozzarella

**Penne A la Vodka**

with crushed tomatoes in a rich cream sauce

**Mushroom Ravioli**

in a sage brown butter with parmigina

DESSERT (please choose one)

**Seasonal Fruit**

**Assortment of Freshly Baked Cookies**

**Mini cupcakes and Fudge Brownies**

[ SEATED DINING – DINNER ]

**SIT DOWN DINNER**

\$60.00\* per person

**Salad (1), Entree (1), Sides(2), Desserts (1) and Beverage Service**

SALADS (please choose one)

**Spinach Salad**

baby spinach with bacon, roasted shallots, hard boiled eggs and goat cheese with sherry vinaigrette

**Caesar Salad**

hearts of romaine lettuce, focaccia croutons and shaved parmesan cheese

**Baby Field Green Salad**

with walnuts, diced pear and crumbled blue cheese with classic vinaigrette

ENTREES (please choose one)

**Pan Seared Dill Salmon**

in a light lemon caper sauce

**Grilled Herb Frenched Chicken Breast**

with sundried tomato pan sauce

**Roasted Chicken**

with citrus jus

**Filet Mignon**

with wild mushrooms & sage red wine sauce

**Mushroom Ravioli**

in a sage brown butter

**SIDES** (please choose two)

**Basmati Rice Pilaf**

**Golden Potato Hash**

**Haricot Verte**

**Asparagus and Roasted Peppers**

**Sweet Potato Mash**

**DESSERT** (please choose one)

**Assorted Chocolate Dipped Fruits** with bourbon whipped cream

**Strawberry Shortcake** served with strawberries & whipped cream

**Granny Smith Apple Tart** Served with toasted almonds & vanilla ice cream

**Chocolate Cake** with pistachio ice cream

[ **BAR & BEVERAGE SERVICE – ANYTIME** ] – \**Based on three hours of service*

**BEVERAGE SERVICE** \$15.00\* per person

Soft Drinks

Orange, Cranberry and Pineapple Juice

Fresh Brewed Colombian Coffee

Hot Tea & Hot Cocoa

**OPEN BEER AND WINE** \$35.00\* per person

House Red and White Wine

Imported Domestic Beer

Soft Drinks

Fresh Brewed Colombian Coffee

Hot Tea & Hot Cocoa

**WELL OPEN BAR** \$48.00\* per person

Well Liquors

House Red and White Wine

Imported Domestic Beer

Soft Drinks  
Fresh Brewed Colombian Coffee  
Hot Tea & Hot Cocoa

## **TOP SHELF OPEN BAR**

**\$60.00\* per person**

Premium Liquors  
House Red and White Wine  
Imported Domestic Beer  
Soft Drinks  
Orange, Cranberry and Pineapple Juice  
Fresh Brewed House Blend Coffee  
Hot Tea  
Hot cocoa