



# Catering Menu



ILA PENTHOUSE & ROOFTOP GARDEN | CHELSEA  
253 WEST 28TH STREET, 7<sup>TH</sup> FLOOR & ROOFTOP  
NEW YORK, NY 10001



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# Cocktail Hour & Light Bites

*Pair your cocktail hour, private class, or event with a perfectly arranged charcuterie board or bite-sized appetizers, passed around or shared.*

## harvest boards

*Richly designed spreads indulging in seasonal colors and organic ingredients.*

### Charcuterie Table

32/pp

Our ILA Charcuterie Boards feature cured meats, fine cheeses, crackers, focaccia, and seasonal fruits, complemented with fresh vegetables, olives, pickles, and house-made dips like hummus and tzatziki.

### Focaccia Tray

110

Italian Focaccia paired with olive oil, fresh olive tapenade and herb butter.

### Mini Sandwiches Tray

120

Tray of assorted mini sandwiches. Sandwich options include: tomato, mozzarella, and basil; brie and apple; salami and mortadella; roasted vegetable and hummus. Serves 10-14 guests.

### Baked Crème Brûlée Brie

65

Wheel of French Brie, baked and caramelized with a Crème Brûlée topping, served warm with an assortment of breads and crackers. Serves 8-10 guests.

## hors d'oeuvres and canapés

*Deliciously sophisticated starters to kick off your event.*

*Single selection: \$15/pp / hour*

*Selection of three canapés | one hour \$45/pp | two hours \$70/pp | three hours 105/pp*

## hot bites

### Fried Chicken & Waffle Bites

Mini waffle bites with fried chicken, maple glaze, and a hint of heat from tabasco.

### Pigs in Blankets

With accompanying mustard and ketchup.

### Vegetable Puff Pastry Bites

Roasted vegetable bites on flaky puff pastry, with balsamic, onions, zucchini, and carrots.

### Meatball Sliders

Savory beef meatballs on bite-sized focaccia, topped with marinara, basil, and parmesan.

### Roasted Brussels Sprouts with Honey & Balsamic

Served in individual bamboo dishes; maple syrup available as an alternative.

### Brisket Slider

Tender brisket on a brioche bun with pickled coleslaw and a savory BBQ glaze.

### Ratatouille

Roasted vegetable ratatouille with tomato sauce served in individual portions

## cold bites

### Curry Chicken Salad

Dollop of creamy chicken salad with a hint of mango curry, served on a cracker or lettuce leaf.

### Gourmet Crostinis

Toasted focaccia bites with a variety of toppings: tomato & garlic, pesto & anchovies, hummus & cucumber, or hummus & caramelized onions.

### Roasted Beet Bites

Bite-sized roasted beets on a cracker with creamy goat cheese and fresh herbs.

# Breakfast & Lunch Packages

*Daytime offerings made with quality ingredients, perfect for gatherings or events.*

## breakfast packages

*Tailored breakfast service for any occasion.*

<b>Pastry Breakfast</b> Fresh croissants and donuts paired with seasonal fruit.	20/pp
<b>Savory Breakfast</b> Savory breakfast of meats, cheeses, and assorted breads.	25/pp
<b>Seasonal Fruit Tray</b> Additional spread of cut, seasonal fruit.	120

## lunch services

*Fresh, seasonal lunches for private or business events.*

<b>Market-Fresh Lunch Buffet</b> Choice of either two pinsas or two sandwiches, alongside a choice of one seasonal salads, perfect for informal gatherings or corporate meeting lunches. Served buffet style.	25/pp
<b>Private Meeting Lunch Service</b> Private lunch catering in our bar room featuring a choice of seasonal appetizer, main course, and dessert.	starting at 45/pp

## daytime beverage packages

*Morning & lunchtime beverages to complement your event.*

<b>Full-Service Coffee Bar</b> Classic beverage service with drip coffee, decaf, tea, and juice, overseen by a dedicated server.	10/pp
<b>Soft Beverage Bar</b> All-day beverage service featuring Saratoga sparkling water, kombucha, sodas, and a selection of other non-alcoholic drinks.	10/pp
<b>Open Bar – Mimosa Service</b> Mimosa bar with sparkling wine, seasonal juices, and fresh garnishes for a stylish morning toast.	22/pp

# Lunch Menus

*A thoughtfully curated selection of lunch dishes, featuring fresh, seasonal ingredients and vibrant flavors.*

## salads

*Freshly prepared and able to be served family-style or individually.  
Priced within lunch or dinner packages | A La Carte: \$12pp*

### Mediterranean

Cucumber, tomatoes, red onion, olives and feta cheese on baby arugula.

### Health Nut

Hardy kale with dried cranberries, apple, almonds, dressed with lemon, olive oil and parmesan.

### Classic Wedge

Iceberg lettuce wedge with blue cheese, bacon and pickled onion.

### Garden Coleslaw

Red and green cabbage, carrots, shallots dressed with coleslaw dressing.

### Harvest Brussels

Iceberg lettuce wedge with brussel sprouts, wild rice, parmesan cheese, blue cheese, bacon, pickled onion, and balsamic reduction.

## sandwiches

*Handcrafted sandwiches on ciabatta served individually for your guests.  
Priced within lunch or dinner packages | A La Carte: \$14pp*

### Caprese

Tomato, mozzarella, basil, and balsamic glaze.

### Apple & Brie

Warm brie, green apple, and dijon mustard.

### Salami & Manchego

Salami paired with manchego cheese.

### Veggie

Roasted vegetables with creamy hummus.

## pinsas

*Roman-style pinsas prepared on authentic flatbreads.  
Priced within lunch or dinner packages | A La Carte: \$18pp*

### Margherita

Fresh tomato, mozzarella, and basil with a drizzle of olive oil.

### Prosciutto & Arugula

Thinly sliced prosciutto, fresh arugula, and shaved parmesan.

### Roasted Veggie

Seasonal roasted vegetables with a light tomato sauce or hummus base.

# Dinner Packages & Stations

*Full-service dinner packages with chef-crafted starters, mains, and desserts.  
Perfect for refined gatherings and special occasions.*

## dinner packages

*Perfect for seated events, our refined menus are thoughtfully designed to suit any event and budget.*

<b>Three-Course Signature Menu   Family Style</b> salad   main entree (pasta or chicken with wild rice)   optional dessert add-on \$5pp	starting at 55/pp
<b>Three-Course Elevated Menu   Family Style</b> salad   main entree (fish with roasted vegetable)   dessert	starting at 75/pp
<b>Four-Course Signature Menu   Family Style</b> appetizer or salad   pasta   main entree (chicken with roasted vegetable)   dessert	starting at 80/pp
<b>Four-Course Elevated Menu   Family Style</b> appetizer or salad   pasta   main entree (fish with roasted vegetable)   dessert	starting at 100/pp
<b>Plated Dinner Service</b> Full menu and custom options available	price upon request

## dinner stations

*Elegant dinner stations designed for a relaxed, memorable experience. Guests dine at their own pace; priced hourly.*

<b>Pasta Trio</b> Assortment of three pasta dishes. Options include gnocchi with pesto & tomatoes, spaghetti marinara, and a chilled vegetable pasta salad.	22/pp
<b>Tacos Trio</b> Assortment of three tacos—chicken, shrimp, and pulled beef brisket—served with flavorful sides. Approximately 4–6 tacos per guest.	25/pp
<b>Beef Brisket Sliders</b> Slow-cooked beef brisket served on brioche buns topped with coleslaw.	17/pp
<b>Oysters &amp; Clams on the halfshell</b> Selection of oysters and/or clams on the half shell, served with a variety of accompaniment sauces.	24/pp
<b>Parmesan Wheel Pasta Station</b> Fresh pasta finished in a wheel of Parmigiano Reggiano parmesan and chopped chives.	30/pp

## specialty offerings

*Elevated options for the most luxe and unforgettable events.*

<b>Caviar Tasting   Silver</b> A selection of Siberian Select, Ossetra, and Keluga caviar with traditional accoutrements and a glass of sparkling wine.	price available upon request
<b>Caviar Tasting   Gold</b> An elevated selection of supreme caviars with traditional accoutrements and a glass of sparkling wine	price available upon request
<b>Sushi Menu</b> Sushi service offering a selection of fresh, artfully presented rolls and sashimi, perfect for elegant events.	price available upon request

# Dinner Menus

*Seasonal, chef-curated dishes designed to elevate your event and inspire your guests.*

## salads

*Freshly prepared and able to be served family-style or individually.*

### **Mediterranean**

Cucumber, tomatoes, red onion, olives and feta cheese on baby arugula.

### **Health Nut**

Hardy kale with dried cranberries, apple, almonds, dressed with lemon, olive oil and parmesan.

### **Classic Wedge**

Iceberg lettuce wedge with blue cheese, bacon and pickled onion.

### **Garden Coleslaw**

Red and green cabbage, carrots, shallots dressed with coleslaw dressing.

### **Harvest Brussels**

Iceberg lettuce wedge with brussel sprouts, wild rice, parmesan cheese, blue cheese, bacon, pickled onion, and balsamic reduction.

## dinner mains

*Fresh, flavorful, and perfectly plated.*

### **Roasted Chicken with Vegetables**

Roasted chicken and wild rice and choice of above salad.

### **Salmon en Papillote**

Fresh salmon baked in parchment with seasonal vegetables and herbs, served with wild rice.

### **Gnocchi Pasta**

Available with pesto or walnut sauce, basil, and parmesan cheese. Vegetarian options available.

### **Ravioli Pasta**

Available with cheese, meat or fish filling. Vegan and vegetarian options.

### **Risotto**

Served with sausage, mushroom, or asparagus, topped with parmesan cheese and butter.

### **Barbeque**

Generous portions of pulled chicken and beef brisket, served with rolls.

### **Mediterranean Feta Bake**

Tomatoes, red onion, feta cheese and broccoli roasted with lemon zest.

### **Ratatouille**

Roasted vegetable ratatouille with tomato sauce.

# Dessert Selections

*An assortment of handcrafted desserts and bite-sized delights, ideal for any occasion.*

## dessert menus

*A curated assortment of fine Italian and French pastries, cakes, and ice creams.*

<b>Assorted Italian Cookie Tray</b> Traditional Italian cookies, fruit bites, and brownies, plated for a delightful sweet ending.	12/pp
<b>Elevated Pastry Tray</b> Classics from Italian and French pastry traditions, includes cannolis, baby cakes, mignon assorted, eclairs, macarons, mini choux, and chocolate religieuse.	18/pp
<b>Gelato   Individual Glass Portions</b> Choice of three seasonal and fresh gelato flavors. Served in individual glass portions, ready to enjoy.	20/pp
<b>Signature Fruit Cakes &amp; Tarts</b> Wide selection of fine pastry cakes and tarts. Pastry Cake options include: walnut, hazelnut, lemon, mixed berries, apple cakes. Tarts selections: elderberry and raspberry or vegan lemon and ginger. Each cake serves 12.	120
<b>Signature Chocolate and Cream Cakes</b> Wide selection of fine cakes including tiramisù, ricotta cake, black forest, chocolate cake, red velvet, tres leches, ricotta cheesecake, or strawberry cheesecake. Each cake serves 12.	120

## dessert stations

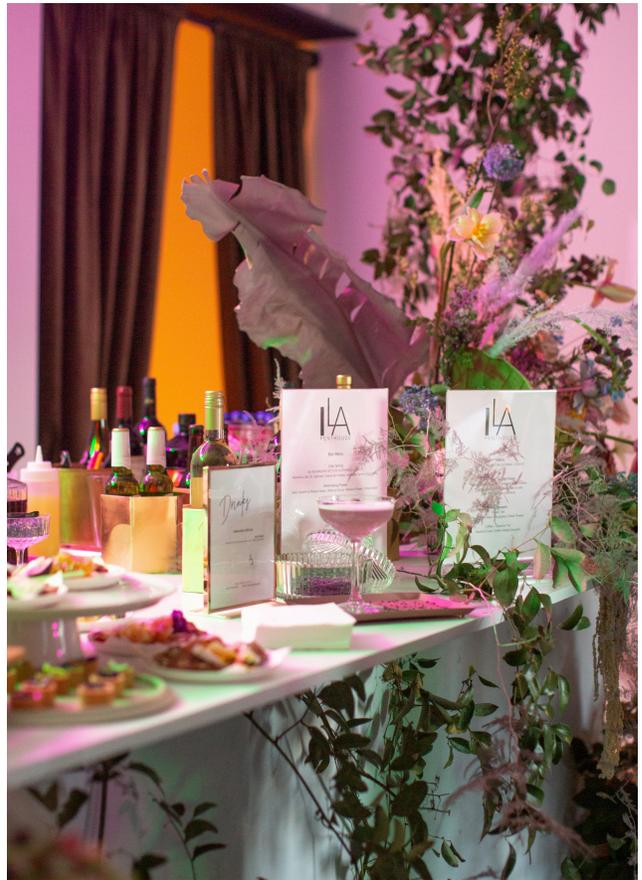
*Dessert stations offering an interactive and fun sweet experience for your guests.*

<b>Gelato Station</b> Handcrafted gelato in a variety of flavors, served in individual portions for a fun and elegant experience.	25/pp
<b>Candy Station</b> Curated selection of sweets and confections, allowing guests to create their own indulgent mix.	price available upon request

## celebration cakes

*The perfectly appointed cake to complement your special day*

<b>Custom Specialty Cake</b> From birthdays to weddings to celebrations in between, let us help you find the perfect cake to make your occasion unforgettable.	price available upon request
<b>Designer Cake by Ron Ben-Israel Cake</b> Celebrate with a bespoke cake designed by world-renowned pastry chef Ron Ben-Israel. Each creation is crafted to reflect your occasion with artistry, elegance, and unforgettable flavor.	price available upon request



# Bar Packages & Cocktail Lists

*Our cocktail list and bar packages showcase a range of classic and signature drinks for memorable celebrations.*

## bar packages

*Flexible bar packages featuring a variety of beverages | Priced per person for a two hour period*

### Basic Open Bar | Beer, Wine, & Bubbles

\$36/pp | additional hours \$10pp

Open bar featuring wine, beer, sparkling wine, and non-alcoholic options including sodas and sparkling water.

### Premium Open Bar | Full Liquor & Wine Bar

\$60/pp | additional hours \$15pp

Full open bar featuring wine, beer, cocktails, and non-alcoholic options including sodas and sparkling water.

### Mocktail & Soft Beverage Bar

\$15/pp | additional hours \$5pp

Open bar of mocktails, sodas, and a selection of other non-alcoholic drinks.

### Professional Mixologists

price available upon request

Bring artistry to your bar with a mixologist who will design and shake up bespoke drinks for your guests.

### Signature Drink Add-On

\$10/pp

Create your own signature drink to complement your event.

## cocktail menu

*Signature drinks at ILA Penthouse | All cocktails priced individually at \$15*

### Strawberry Rose Spritzer

Strawberry, rose, and white wine, topped with club soda and garnished with lime.

### Mojito

White rum, club soda, fresh lime juice, and mint.

### Rosemary Gin & Tonic

Rosemary-infused gin, fresh lemon juice, and honey.

### French 75

Gin, sparkling wine, simple syrup, and fresh lemon juice.

### Espresso Martini

Vodka, Mr. Black coffee liqueur, and a coffee beans garnish

### Flower Fizz

Vodka, club soda, fresh lemon juice, and lavender garnish.

### Blueberry Spritz

Tequila, sparkling wine, blueberry syrup, and a lime garnish.

### West 28<sup>th</sup>

Mezcal, pineapple juice, and ginger

### Bourbon & Berries

Bourbon, simple syrup, club soda, freshly squeezed lemon juice, and blueberries.

## beer

*All Beers | \$8*

### Selection of Beer Available

Assorted craft beers, including IPAs, pilsners, and seasonal selections.

# Wine List

*A thoughtfully curated wine list featuring primarily sustainably produced wines, highlighting quality and responsible practices.*

## bubbles

*\$75 | bottle*

**Val de Mer, French Non Dosé Sparkling (2022) | organically farmed 🌱**  
Sourced from vines over 25 years of age in a vineyard planted on limestone and clay soils in the town of Tonnerre.

**Trecase, Treviso Extra Dry Prosecco (2023)**  
Made by an all-women team, this deliciously fizzy wine is marked by flavors of pear skin, melon, and citrus rind.

## white wine

*\$65 | bottle*

**Jean Loron Macon-Villages La Crochette (2022) | sustainably farmed 🌱**  
100% Chardonnay grown in a limestone-clay soil. from vineyards in Viré-Clessé and west of the village of Mâcon.

**Bacchus Chardonnay (2023) | sustainably farmed 🌱**  
Medium bodied and crisp, with subtle apple, pear and citrus notes. A touch of mineral comes through in the lively, balanced and long finish.

**Sandy Cove Sauvignon Blanc (2024) | sustainably farmed 🌱**  
A balanced and elegant style, Sandy Cove still packs the refreshing punch that is classic Marlborough Sauvignon Blanc. Fermented and aged briefly in stainless steel on its lees.

## rosé wine

*\$65 | bottle*

**Lauverjat Moulin des Vrillères Sancerre Rosé (2024)**  
A delicate aroma of small red berries combined with a hint of flint. The palate is seduced with its light, crunchy side and the scent of ripe strawberry, matched with a spicy tone or hint at the end.

## red wine

*\$65 | bottle*

**Wachter Wiesler Rotes Handgemenge (2019) | organically farmed & natural 🌱**  
Juicy and dark on the nose, some black cherries and juniper berries, inky with blackberries and some black tea. On the palate it is very delicate and juicy beginning with very subtle tannins.

**Domaine d'Andezon Cotes du Rhone Rouge (2020) | sustainably farmed 🌱**  
Violet in color, this Syrah offers a lot of aromas on the nose including black fruit. The mouth is prevalent with spices of licorice and black olive with minerality, especially graphite and soot.

**Bellande Willamette Pinot Noir (2023) | organically farmed & natural 🌱**  
100% Pinot Noir from organically farmed vineyards within the Willamette Valley. Light, fresh, structured, and delicious. The grapes are from thoughtfully-farmed vineyards and the wine is made with minimal intervention to achieve a pure, unadulterated expression of fruit.

**Sierra de Tolono Raposo Tempranillo (2021) | organically farmed 🌱**  
Made entirely from Tempranillo, with an emphasis on freshness and purity of fruit overall, made with minimal intervention. Aged in a combination of neutral oak and amphora, this has lush dark fruits and is medium-bodied.

**Bacchus Cabernet Sauvignon (2021) | sustainably farmed 🌱**  
Dark ruby color. Light to medium bodied with aromas and flavors of raspberry, tart cherry, spice with a touch of earth. Supple and balanced with a smooth finish.

# Venue Rates

*All venue rentals include the Bar Room, Sanctuary, and Rooftop Garden for exclusive use of ILA Penthouse.*

## January - April

Venue Rental Fee: \$1,000/hour | 2 hour minimum  
Food & Beverage Minimum: None

## July - August & November - December

Venue Rental Fee: \$1,000/hour | 2 hour minimum  
Food & Beverage Minimum: \$3,000

## May - June & September - October

Venue Rental Fee: \$1,000/hour | 4 hour minimum  
Food & Beverage Minimum: \$3,000

## What's Included with Venue Rentals

*The penthouse features styled décor, lounge and bar seating, lush greenery, and configurable layouts for up to 225 guests.*

- Full use of the 4,000 sq. ft. Penthouse floor and 4,000 sq. ft. Roof Deck – ADA accessible
- Prep kitchen and sanitation areas
- Plates, glassware, and flatware for up to 130 guests
- House linens and chairs for up to 130 guests
- Surround-sound speaker systems throughout the space
- 3 ADA-accessible, well-appointed bathrooms
- Use of office & storage area
- 8 high-top tables
- 10 banquet tables (8 ft × 32/48 in) with linens
- 10 round tables (60 in) with linens
- Professional lighting
- 4 bars

## Venue Add-Ons

*Prices available upon request*

- Audio-Visual Elements (microphones, short-throw projector, additional speakers)
- Floral arrangements and installations
- Candles, custom linens, and additional décor elements
- 8 × 12 ft stage with podium



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