ASPIRE

AT ONE WORLD OBSERVATORY

2026-2027 FALL/WINTER MENU

Breakfast Stations

BREAKFAST IN THE PARK

Individual Honey Yogurt Parfait Cups (V)
Granola, Mixed Berries

Toast & Spreads Bar (V, VG, DF, N) *
Multigrain Toast
Smashed Avocado, Sliced Radishes
Whipped Ricotta, Mixed Berries, Toasted Almonds

Assorted New York Bagels (VG) *
Cream Cheese Duo, Vermont Butter (V, GF)

Oatmeal (VG)
Fresh Berries, Cinnamon Sugar, Pecans (N)

Mini Muffins (V)

Mini Croissants (V)

Mini Pain Au Chocolat (V)

Seasonal Fresh Fruit (VG, GF)

OPTIONAL UPGRADES:

Quiche
Black Forest Ham & Sharp Cheddar
Spinach & Mushrooms (V)

GOLDEN HOUR BREAKFAST

Scrambled Eggs (GF)

Crème Fraîche, Chives

Chicken Sausage Links (GF)

Maple Glaze

Breakfast Potatoes (VG, GF)

Peppers, Onions

Oatmeal (VG)

Fresh Berries, Cinnamon Sugar, Pecans (N)

Assorted Breakfast Breads (V)

Multigrain, Sourdough
Butter, Cream Cheese, Jam

Mini Muffins (V)

Mini Croissants (V)

Mini Pain Au Chocolat (V)

Seasonal Fresh Fruit (VG, DF)

OPTIONAL UPGRADES:

Mini Frittata Bites
Smoked Pork Belly & Cheddar (GF) $12
Egg White, Broccolini & Fontina (V, GF) $10

TAQUERIA DE LA MAÑANA

Warm Tortillas
Flour
Corn (GF)

Scrambled Eggs (GF)

Toppings
Chorizo (GF, DF)
Roasted Mushrooms
Limes
Pickled Red Onions
Cilantro (VG, GF)
Salsa Roja
Salsa Verde
Pico De Gallo (VG, GF)
Chipotle Crema
Sour Cream
Queso Fresco (V, GF)

OPTIONAL UPGRADES:

Braised Chipotle Short Ribs (GF, DF) $14
Guacamole (VG, GF) $8
Egg Whites (VG) $10

*Gluten Free Breads Available Upon Request
V: Vegetarian VG: Vegan GF: Gluten Free DF: Dairy Free
N: Contains Nuts

Lunch Stations

TIMES SQUARE DELI

Select Two Salads

Ciliegine And Heirloom Tomato Salad (V, GF)
Avocado, Green Goddess Dressing

Classic Grilled Chicken Cobb (GF)
Applewood Smoked Bacon, Tomato, Maytag Blue Cheese
Lemon Vinaigrette

Caesar Salad (V)
Romaine, Shaved Parmesan, Croutons

Tuscan Fusilli Pasta Salad (V)
Oven-Roasted Tomatoes, Spinach, Olives, Parmesan
Classic Italian Dressing

Farmer's Greens (V, GF)
Romaine, Fried Shallots, Radishes, Yuzu Vinaigrette

Select Three Sandwiches

Ham & Fontina Sandwich
Honey Mustard Mayo, Arugula, Ciabatta

Italian Grinder
Mortadella, Soppressata, Provolone, Lettuce, Tomato, Pepperoncini
Onion, Mayo, Club Roll

Chipotle Chicken
Colby Jack Cheese, Spinach, Toamato, Chipotle Mayo

Roasted Chicken & Havarti
Bacon, Spinach, Whole-Grain Mustard, Ciabatta

Turkey Club
Lettuce, Tomato, Turkey Bacon, American Cheese, Mayo, Ciabatta

Mushroom Shawarma (VG)
Hummus, Lettuce, Tomato, Club Roll

NEW YORK STEAKHOUSE

Chopped Wedge Salad (V, GF)
Romaine, Tomato, Crispy Bacon, Blue Cheese, Chives, House Ranch

Pan Roasted Striped Bass (GF, DF)
Roasted Pepper Sauce

Sliced New York Strip (GF, DF)
Peppercorn Sauce

Lemon Roasted Chicken (GF, DF)
Port Wine Jus

Herb Roasted Potatoes (V, GF)

Roasted Broccolini (VG, GF)

Upgrades:
Filet Mignon

BOWERY GREENMARKET

Ginger Garden Salad (VG, GF)
Artisanal Greens, Shaved Carrots, Cucumbers, Sesame Ginger Dressing

Farmer's Greens (V, GF)
Romaine, Fried Shallots, Radishes, Yuzu Vinaigrette

Sweet & Spicy Tofu (VG)

Teriyaki Eggplant (VG)
Scallions, Toasted Sesame Seeds

Miso-Roasted BBQ Cauliflower (VG, GF)

Jasmine Rice (VG, GF)

LITTLE ITALY

Green Goddess Caesar (V)
Artisanal Greens, Shaved Parmesan, Croutons

Farmer's Salad (V, GF, N)
Seasonal Greens, Fennel, Goat Cheese, Pecans, Agrodolce

Calamarata Verde Pasta Salad (V, N)
Spinach Pesto, Garlic, Toasted Pine Nuts, Preserved Lemon

Traditional Meatballs
Pomodoro Sauce, Whipped Ricotta

Herb Roasted Chicken (GF)
Marsala Mustard

Lemon Herb Orzo (V)
Parsley, Olive Oil, Lemon Zest

Sautéed Haricot Vert (VG, GF)
Fried Shallots, Balsamic

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Passed

VEGETARIAN

Fried Brussels Sprouts (VG, GF)
Yuzu Vinaigrette, Toasted Seeds

Roasted Beet Tartalette (VG)
Pomegranate Seeds, Chives

Deep-Fried Bocconcini (V)
Pomodoro, Mascarpone

Miso-Glazed Eggplant Skewers (VG, GF)

Jalapeño Corn Fritter (V)
Chipotle Aioli

MEAT

Wagyu Pigs In A Blanket
Everything Bagel Seasoning, Honey Mustard

Chicken & Waffle Cup
Hot Honey

New York Strip On Toast (GF, DF)
Chimichurri, Sunflower Seed Romesco

Teriyaki Meatballs
Gochujang Aioli

Prosciutto
Whipped Ricotta, Honey, Pistachio, Pumpernickel

FISH

Old Bay Cod Fritter
Cilantro Aioli

Chilled Shrimp (GF, DF)
Tabasco Cocktail Sauce

Smoked Trout
Pâte À Choux, Crème Fraîche, Chives

Hamachi (GF, DF)
Aji Amarillo, Pickled Onions, Cucumbers, Radish

Spicy Tuna Tartlet
Salmon Roe, Togarashi

SWEETS

French Macarons (GF, N)

French Canelé (V)

Zola Bakes Rainbow Cookies (V, N)

Chocolate And Fruit Tartlets (VG)

Cheesecake Drops (V)

Mini Assorted Bonbons (V)

Chocolate Truffles (V)

Petite Lemon Meringue Tart (V)

Cinnamon Sugar Churros Bites (V)

Pistachio Baklava (V, N)

Mini Doughnuts (V)

Mini Treathouse Rice Crispy Treats (V, GF)

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Reception Stations

CHINATOWN DIM SUM

Cold Soba Noodle Salad (VG, GF, N)
Peanuts, Carrots, Cilantro

Little Gem Salad (VG, DF)
Cucumbers, Carrots, Radishes, Crispy Shallots, Sesame Ginger Dressing

Chicken And Lemongrass Pot Stickers (DF)
Scallions, Herbs

Pork Dumplings (DF)
Scallions, Cabbage, Cilantro

Edamame Dumplings (VG)
Cabbage, Sweet Corn, Shiitake Mushrooms

Kale & Vegetable Dumplings (VG)
Tofu, Cabbage, Carrots, Sesame Oil

Sauces
Soy, Hoisin, Ponzu, Sweet Chili (VG)

MULLBERRY STATION

Charcuterie Mingling Board (GF, DF)
Prosciutto Di Parma

Garlic Butter Breadsticks (V)

Tuscan Fusilli Pasta Salad (V)
Oven-Roasted Tomatoes, Spinach, Olives, Parmesan
Classic Italian Dressing

Traditional Meatballs
Pomodoro & Béchamel Sauce

Pasta Alla Burrata Reginetti (V)
Broccolini Pesto, Toasted Pepitas

Spicy Rigatoni Pomodoro (V)
Creme Fraiche

SOUTHERN COMFORT

Louisiana Fried Chicken Wings

Rack Of Pork (GF)
Carolina White BBQ Sauce

Charleston Red Rice (V, GF)

Mac & Cheese (V)
Sharp Cheddar, Toasted Breadcrumbs

Garlic String Beans (VG, GF)

Honey Butter Cornbread (V)

Upgrade $15

Shrimp & Smoked Gouda Grits (GF)

ONE PRIME

Whole Ribeye (GF, DF)
Pastrami Rub

Roasted Rack Of Lamb (GF, DF)

Peruvian Rotisserie Chicken (GF, DF)

Brown Sugar Mustard Rack Of Pork (GF, DF)

Horseradish Cream & Red Wine Au Jus (GF)

Broccolini (VG, GF)
Lemon Vinaigrette

Herb Roasted Potatoes (VG, GF)

Wild Mushrooms (VG, GF)

Harissa Carrots (VG, GF)
Hot Honey, Toasted Seeds

Upgrade
Carved Filet Mignon (GF) $15
Picana $10

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Reception Stations Continued

ZA'ATAR AND SPICE

Slow-Roasted Lamb (DF, GF)

Chicken Shawarma (DF, GF)

Falafel (VG, GF)

Accompaniments
Tahini, Spicy Harissa
Hummus Trio
Baba Ghanoush, Labneh With Za'atar
Cucumbers, Tomatoes, Romain Lettuce, Pickled Sumac Onions
Dolma
Warm Pita (V, GF, DF)

Mujaddara (VG)

Couscous (VG)

Fattoush Salad (V)
Radishes, Cucumbers, Tomatoes, Green Pepper, Sumac

PAELLERA TABLE

Paella De Mariscos (GF)
Mussels, Clams, Shrimp, Catch Of The Day, Peas, Onions

Paella Valencia (GF)
Chicken, Duck, Chorizo, Peas, Onions

Paella De Verdura (VG, GF)
Summer Vegetables, Peas, Fried Artichokes

SOUTH STREET SEAPORT

Jumbo Shrimp Cocktail (GF, DF)
Cocktail Sauce

Marinated Clams (GF, DF)
Citrus-Herb Vinaigrette

Tuna Tartare (GF, DF)
Avocado, Sesame, Yuzu Dressing

Ceviche Duo (GF, DF)
Shrimp, Scallop, Aguachile Verde

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Reception Stations Upgrade

"SEA" FOREVER SEAFOOD TOWER $30

1WTC Ice Sculpture

Chilled Shrimp Cocktail (GF, DF)

Poached Lobster Tail (GF)

Mussels (GF, DF)

Hamachi Crudo (GF, DF)
Yuzu Vinaigrette

Spicy Bloody Mary Cocktail Sauce (V, DF)

Remoulade (V, GF)

Fresh Citrus (VG, GF)

LITTLE TOKYO $30

Handmade Sushi Rolls

Nigiri

Sashimi (GF, DF)

Maki Rolls

Vegetable Rolls (VG)

Wakame Salad (VG, GF)

Chilled Soba Noodles (VG, GF)

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Plated Dinner

FIRST COURSE

Green Goddess Caesar (V)
Artisanal Greens, Shaved Parmesan
Calabrian Chili Breadcrumbs

Chicory Greens Salad (V, GF)
Roasted Beets, Ricotta Salata, Toasted Pepitas, Raisin Agrodolce

Burrata (V, N)
Spinach Pesto, Baby Greens, Toasted Pine Nuts, Focaccia

Farmers Herb Salad (VG)
Yuzu Vinaigrette, Fried Shallots

Tuna Crudo (GF, DF)
Aji Amarillo Leche De Tigre, Citrus, Shaved Red Onion, Cilantro

SILENT VEGETARIAN

Miso Roasted Cabbage (VG, GF)
Coconut Thai Curry

Roasted Cauliflower (VG, GF)
Hummus, Date Vinaigrette, Dukkah, Sumac Pickled Onions

Charred Zucchini (V)
Ricotta Salata, Green Tahini Dressing

ENTRÉE

Duet Option	$30
Choice Of Option	$40

Chilean Sea Bass (GF)
Harissa Butter, Curried Squash, Swiss Chard

Confit Chicken (GF)
Cauliflower Puree, Braised Endive, Citrus Gastrique

Berkshire Pork (GF)
Celeriac Puree, Braised Cabbage, Sweet And Sour Onion Agrodolce

Braised Short Rib (GF)
Bussels Relish, Parsnip, Port Demi

Filet Mignon (GF) | Duet Option: Jumbo Prawn
Carrot Puree, Caramelized Onions And Oyster Mushrooms

NY Strip (GF) | Duet Option: Scallop Or Lobster Tail
Fondant Potato, Broccolini, Romesco, Port Demi

DESSERT

Carrot Cake (V)
Warm Spice Blend, Cream Cheese Frosting

Apple Strudel (V)
Bourbon Maple Drizzle, Cinnamon Sprinkled Gelato

Sticky Toffee Pudding (V)
Caramel Sauce, Toffee Pieces, Vanilla Gelato

Chocolate Mousse Cake (V, GF)
White & Dark Mousse, Chocolate Crunch Bottom

Crème Brûlée Cheesecake (V)
Creamy Mascarpone, Caramel, Fresh Berries

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Beverages

SODA & WATER STATION

Every Hour Extension Will Be An Additional $4 Per Person

Pepsi, Diet Pepsi, Starry, Ginger Ale

Bottled Water

COFFEE & TEA STATION

Every Hour Extension Will Be An Additional $5 Per Person

Regular Coffee, Decaffeinated Coffee

Assorted Hot Tea Infusers

RENEW & REVIVE STATION

Every Hour Extension Will Be An Additional $8 Per Person

Juices

Orange, Pineapple, Grapefruit & Cranberry

Assorted Infused Water & Teas

Hibiscus Tea, Citrus Water, Cucumber Mint Water

BEER & WINE BAR

Every Hour Extension Will Be An Additional $16 Per Person

La Marca Prosecco

Custom Blended NY Wines
ONE Red, ONE White & ONE Rose

Selection Of Beers And New York Local Brews

Pepsi, Diet Pepsi, Starry, Ginger Ale

Flat And Sparkling Water

PREMIUM BAR

Every Hour Extension Will Be An Additional $24 Per Person

Spirits

Grey Goose Vodka, Belvedere Vodka, Tito's Vodka
Tanqueray Gin, Hendrick's Gin

Bacardi Rum
Captain Morgan Spiced Rum, Malibu Coconut Rum
Casamigos Tequila, Don Julio Añejo Tequila

Johnnie Walker Black Scotch, Macallan 12 Year Scotch
Bulleit Rye Whiskey, Jack Daniel's Whiskey

Hudson Bourbon, Maker's Mark Bourbon
Hennessy VS Cognac
Campari Liqueur, Aperol Liqueur

Wine

La Marca Prosecco

Custom Blended NY Wines
ONE Red, ONE White & ONE Rose

Beers

Selection Of Beers And New York Local Brews

Soft Drinks And Water

Pepsi, Diet Pepsi, Starry, Ginger Ale

Assorted Juices

Flat & Sparkling Water

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Beverages Continued

SPECIALTY COCKTAILS

Select One $12

Select Two $18

City That Never Sleeps
Vodka, Chambord, Lemonade, Club Soda, Blackberries

Butterfly Gardens
Empress Gin 1908, St. Germaine, Rose, White Cranberry, Lemon, Simple Syrup, Mint

Park Slope
Vodka, Chambord, Lemonade, Club Soda, Blackberries

The Spire
Tequila, Grapefruit, Club Soda, Blackberry Syrup, Rosemary

Little Island
Bourbon, Aperol, Club Soda, Orange Simple Syrup, Cherry

Tribeca
Gin, Chambord, Pomegranate, Lime, Champagne, Mint

Orchard Beach Breeze
Dark Rum, Coconut, Pineapple, Passionfruit, Grenadine, Orange Slice

The 4 Five Six
Vodka, Orange Liqueur, Lemon, Lavender Simple Syrup

Harlem Nights
Mezcal, Pineapple, Agave, Hibiscus Syrup, Lime

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