

J. J. Kinahan's

Party Packages

Thank you for considering us for your event!

Enclosed are our private event packages and menus. We are located right in the middle of Chelsea and Flatiron and within walking distance of most subway lines, the PATH, and Penn Station.

Bar Hours:

11:00am-4:00am Monday-Sunday

Kitchen Hours:

11:00am-1:00am Monday-Sunday

1st floor: Capacity of 110, with 18 bar seats, 8 tables, 2 dry bars, and an elevated open dining area with 19 two-top tables

2nd floor: 5 four-top tables, mezzanine with 10 bar stools and standing room, with a maximum capacity of 35

Credit Cards: American Express, Discover, Mastercard, Visa (3% Handling fee over \$1000)

Access: The first floor bar is accessible from street level and is Handicapped Accessible. Due to the age and land marking of the building, there is no wheelchair access to our second floor. Handicapped-friendly restrooms are provided on the first floor.

Location: 757 6th Avenue New York, NY 10010 at 25th Street

Phone: 646-476-6276

Email: manager@jkinahans.com

Menus

Menu pricing will be guaranteed no more than two months prior to your event. Please note that the fees and menu prices quoted do not include the 8.875% New York sales tax and 20% service charge.

Guarantees and Minimums

The final number of guests attending your event is required no less than three business days prior to your party. This guarantee is essential in ensuring we can meet the needs of both you and your guests. Once the guarantee is received, it will represent the minimum number of attending guests and is not subject to reduction. The agreed food and beverage minimum represents the minimum amount that must be spent on food & beverage during your event. Should your expected attendance be less than you originally guaranteed, we will be happy to advise you of any additional menu options that will assist you in achieving your agreed minimum. Any remaining difference will be assessed towards facilitation.

Deposit and Payment

To confirm your date, a signed contract, guarantee of payment and A Deposit are required. Deposits are equal to 25% of your food and beverage minimum, with a minimum deposit of \$250.

Special Amenities

Event Set-Up (if required)	\$100-\$1000
Bartender Fee (off-site & circumstantial ONLY)	\$150

BUFFET STYLE

Price for 1 hour	Price for 2 hours	COLD	SALADS	SIDES	PROTEINS	CARVIN	DESSERT
\$45	\$58	1	1	2	1		
\$55	\$68	1	2	2	2		Small Cake
\$65	\$78	2	2	2	2	1	1
\$75	\$88	2	2	3	2	2	2

Dessert for Buffet Style will last half the time of the rest of the meal, so if you decide to do Buffet Style for 1 hour, we will offer Desserts for ½ an hour, and so on.

STATIONS

Cold

Choice of

Crudite: fresh market vegetables, blue cheese, honey mustard or ranch

Hummus: cucumber, herbs & oil

Fruit: assorted of sliced fruit

Avocado Toast: mashed avocado, red onion, lemon juice chili flakes on multigrain

Salads

Choice of

Green Salad: mixed greens, red onions, cucumbers, tomato with balsamic dressing

Cobb Salad: mixed greens, tomato, red onions, avocado, bacon, blue cheese dressing

Quinoa Salad: mixed greens, quinoa, asparagus, tomato, pickled cabbage, herbs vinaigrette

Caesar salad: romaine, croutons, parmesan. Caesar dressing

Asparagus salad: mixed greens, red onion, hearts of palm, cherry tomato, asparagus, berries vinaigrette

Sides

Choice of

Penne Vodka: parmesan cheese

Penne Primavera: seasonal vegetables, parmesan cheese, fresh herbs

Penne Pesto: lemon, parmesan cheese, fresh herbs

Mushroom Ravioli: cheese ravioli on a creamy mushroom sauce

Mushrooms Risotto: mushrooms, creamy risotto

Mac and Cheese: roasted panko breadcrumbs

Mashed Potatoes: gravy on the side

Sweet Mashed Potatoes: brown sugar

Roasted Potatoes: rosemary roasted potatoes

Roasted Vegetables: roasted seasonal vegetables, fresh herbs

Proteins

Choice of

- Roasted Chicken: herb-roasted chicken breast, lemon-butter sauce
- Roasted Turkey: roasted turkey breast (skin off boneless) gravy, cranberry sauce
- Chicken Francaise: lemon-butter sauce, fresh herbs
- Chicken Marsala: marsala wine sauce, fresh herbs
- Chicken Parmesan: fried chicken, marinara sauce, mozzarella cheese
- Beef Meatballs: beef meatballs on a tomato sauce
- Stuffed Chicken: prosciutto, mozzarella, peppers. lemon sauce
- Corned Beef: sliced corned beef & cabbage
- Roasted Tilapia: herbs, lemon roasted
- Roasted Chicken: whole roasted BBQ-style chicken

AFTER \$65 (adds to proteins)

- Roasted Salmon: orange glazed, roasted salmon
- Roasted Tuna: miso glazed, roasted cob
- Shrimp Scampi: broiled jumbo shrimp in scampi sauce
- Stuffed Pork Loin: mozzarella cheese, spinach, peppers, finished with oreganata sauce

CARVING STATION

- Prime Rib: roasted prime rib of beef, Au jus, horseradish cream
 - BBQ Ribs: chipotle BBQ or Smoked BBQ
 - Pork Chops: coffee rub-roasted pork chops
 - NY Strip: herbs-Broiled NY strip
- Pepper-Crusted Beef Tenderloin: Au jus, horseradish cream (only to VIP request)

Desserts

- Chocolate brownie
- Cheesecake
- Chocolate Chip Cookies
- Mini Cupcakes
- Apple Pie

PLATTERS

(each platter will have 36 pieces)

\$75per platter

Fruit platter: assortment of sliced fruit
Crudite: assorted vegetables with ranch dipping sauce
Caprese Skewers: mozzarella cheese, cherry tomato, basil & balsamic reduction
Mozzarella Sticks: with marinara sauce
Margherita Flatbread: tomato sauce, mozzarella cheese, herbs & oil
Mini Grilled Cheese: with tomato soup shooter
Avocado Toast: crostini, chunks of avocado, red onions, cilantro, lemon juice, salt
Hummus Toast: crostini, hummus, cucumber, herbs & oil
Mac and Cheese Croquettes: truffle aioli

\$90per platter

Beef Meatballs: marinara sauce
Chicken Skewers: panko-crusteD with rosemary aioli
Mushrooms Arancini: mushroom risotto croquettes with truffle aioli
Wings: choice of two sauces, BBQ, Buffalo, Sweet chili
Chicken Tacos: slow-cooked chicken on dried peppers served on a crispy shell
MF Tartare: (Tuna , Salmon) diced shallots, diced ginger, ponzu sauce, avocado,
served on a cucumber
Irish Bruschetta: assortment of burrata, scallops & prosciutto on Irish soda bread

\$110per platter

JJ's Sliders: panko-crusteD beef, stuffed with mozzarella, mustard slaw on a brioche
Lobster Taco: Chef's lobster salad on a crispy wonton shell
Beef Sliders: cheddar cheese, LTO, spicy mayo on a brioche bun
Short Rib Sliders: pulled short rib, Guinness glaze, coleslaw on a brioche
Turkey Sliders: red pepper, avocado, arugula, lemon aioli on a brioche bun
Chicken Sliders: cheddar cheese, LTO, spicy mayo on a brioche
Cocktail Shrimp: with cocktail sauce
Steak Skewers: chipotle adobo marinade with chimichurri sauce

PRE-FIXE MENU

\$38 per person
(salad and appetizer will be served family-style)

Salads

Choice of one

- Green salad: mixed greens, tomato, cucumber, red onions with balsamic vinaigrette
- Boston Caesar Salad: Bibb lettuce, croutons, parmesan cheese
- Quinoa Salad: mixed greens, asparagus, quinoa, tomato, pickled cabbage with herbs vinaigrette
- Asparagus Salad: mixed greens, asparagus, red onions, hearts of palms, berries vinaigrette

Appetizers

(Choice of two)

- Wings: choice of two sauces, BBQ, Buffalo, Sweet chili
- Asparagus & Artichoke: grilled asparagus, fried artichoke hearts, cherry tomato, lemon aioli
- Turkey Sliders: red pepper, avocado, arugula, lemon aioli on brioche
- Rogue Sliders: panko-crust, stuffed mozzarella, mustard slaw on brioche
- Chicken Bites: mini chicken patties, Asian glaze, spicy mayo
- Candied Bacon: slow-caramelized bacon with white chocolate drizzle
- Irish Bruschetta: tomato compound, arugula, burrata cheese on Irish soda bread .

Entrees

(served individually) one per guest
(Choice of three to build their Menu)

- JJ's Burger: prosciutto, balsamic-cured egg, burrata, beef blend patty on brioche
- Masala Cauliflower: white chocolate & jalapeño puree, fried quinoa
- Catch of the Day: as is offered at the time
- Brick chicken: mashed potatoes, seasonal vegetables
- Veggie burger: quinoa patty, avocado mayonnaise, whole wheat bun
- Vegan ceviche: avocado, cucumber, jalapeño, lime, tequila

For \$55 (add on)
Choice of two salads, two appetizers

ADD to their options:

Salads

- Burrata salad: arugula, tomato, sweet pea, peach, balsamic glaze
- Quinoa salad: mix greens, asparagus, quinoa, tomato, pickled cabbage with herbs vinaigrette

Appetizer

- Lobster tacos: Chef's lobster salad, wonton shell
- Steak Tartare: ponzu sauce, shallots, ginger & caper foam

Entree

- Lobster Fettuccine: Alfredo, sweet pea, carrot, onion
- Skirt Steak: 8 ounce Seasonal Cheesecake: chef's choice

BEVERAGE OPTIONS

****1 hour open bar packages are available upon request**

House Bar: includes 2 select draught, 2 select bottled beers, well brand liquors, house wines, & non-alcoholic beverages

Two Hours: \$40 per person

Three Hours: \$50 per person

Open Draught: includes open draught, open 12oz bottled beers, mid-level brand liquors (such as Stolichnaya, Tanqueray, Bacardi, Jose Cuervo, Jack Daniels) house wines, & non-alcoholic beverages

Two Hours: \$45 per person

Three hours: \$55 per person

Premium Open Draught: includes open draught, open 12oz bottled beers, premium liquor brands (such as Grey Goose, Makers Mark, Patron, Johnnie Walker Black), all wines, & non-alcoholic beverages

Two Hours: \$50 per person

Three Hours: \$60 per person