

Hors D'oeuvres

EQX
CAFÉ

Vegetarian

Ratatouille Provençal in Zucchini Cups with a
Parmesan Crust

Bruschetta with Tomato, Basil and Fresh
Mozzarella

Cucumber Cups Filled with Hummus (Can be
Vegan)

Mini Fallen Cheese Soufflés

Porcini Mushroom and Goat Cheese Beggar's
Purses

Brie and Raspberry or Cranberry Beggar's Purses

Caramel Apple and Brie Beggar's Purses

Mini Indian Spiced Potato and Vegetable Samosa

Mini Yukon Gold Potato Pancakes with Apple
Butter and Crème Fraiche

Vegetarian Spring Rolls with Plum Dipping Sauce

Vegetarian Dumplings with a Teriyaki Dipping
Sauce

Stuffed Mushrooms with Spinach and Feta
Cheese

Mini Veggie Burger and Avocado Sliders with
Swiss Cheese and Tzatziki Sauce

Vegetarian Maki Rolls

Organic Vine Ripened Cherry Tomatoes and
Vermont

Goat Cheese Whipped with Chives, Thyme and
Savory

Mac and Cheese Bites

Tomato Bisque Shooters with Mini Grilled Cheese

Tomato Bisque Shooters with Mini French Onion
Grilled Cheese

Waitstaff, all rentals, top shelf bar, international and domestic wines, assorted light and regular beer, sodas, waters, mixers, fruit (lemons, limes), olives, cherries & onions are included in price. Prices subject to change. Please speak to your special events specialist for more information.



Seafood

Ceviche Shooters

Green Gazpacho and Shrimp Shooters

Shrimp Cocktail (additional supplement)

Ahi Tuna Tartar on Wasabi Rice Crackers with
Tsume Sauce

Smoked Atlantic Salmon and Asparagus
Bundles

Grilled Shrimp on Blue Corn Tortilla with
Guacamole and Smokey Romesco Sauce

Grilled Scallop on Blue Corn Tortilla with
Guacamole and Smokey Romesco Sauce

Coconut Shrimp with Ginger Aioli

Lobster Arancini

Mini Yukon Gold Potato Pancakes with Salmon
Caviar and Crème Fraiche

Mini Crab Cakes with Creole Mustard

Mini Southwest Crab Cake

Cajun Popcorn Shrimp

Grilled Shrimp Skewers with Teriyaki Glaze

Grilled Shrimp Skewers with a Chili Miso Glaze

Assorted Maki Rolls

Salmon Skewers with a Chili Miso Glaze

Deviled Eggs Topped with Smoked Salmon,
Smoked Paprika and Chives

Let our event planners personalize your occasion by creating a tailored menu for your event experience!



Meat

Thai Beef Skewer

Thai Chicken Skewer

Grilled Lemon Chicken Skewers with Tzatziki
Dipping Sauce

Chicken or Beef Satay with Peanut Dipping Sauce

BBQ Chicken Skewers

“Man Candy” (Candied bacon with or without
pecans)

Chipotle Chicken Tartlet

Stuffed Mushrooms with Sausage and Ricotta
Cheese

BLT Stuffed Cherry Tomatoes

BLT Sliders

Black Angus Beef and Cheddar Sliders

BBQ Chicken with Pepperjack and Bacon Sliders

Pulled Pork Sliders with Coleslaw

Mini Beef or Chicken Taco Cups

Pigs “n” Blanket with Creole Mustard

Baby Lamb Chops (additional supplements)

Pork and Scallion Pot Stickers with Teriyaki Sauce

Brie, Pear and Prosciutto Crostini

Strawberry Halves Filled with Mascarpone
Cheese topped with Pancetta and Balsamic
Vinegar

Classic Italian Polpette with Pecorino Romano
Cheese

Hong Kong Meatballs

Deviled Eggs Topped with Candied Prosciutto

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Fall Themed Menu

Pear, Blue Cheese and Yam Blini's

Caramelized Grilled Honey Crisp Apples and
Gorgonzola Cheese Crostini with a Truffle
Honey Drizzle

Coconut Crusted Brie Stuffed Quinoa Bites

Medjool Dates Stuffed with Blue Cheese and
Marcona Almonds

Butternut Squash Soup Shooter with Sage
Popcorn

Lobster Cappuccino (additional supplement)

Mini Beef Wellingtons

Butternut Squash Risotto Balls with Sage Aioli

Roasted Corn and Brie Risotto Croquettes
with Fresh Sage

Maple Glazed Mission Figs Wrapped in
Prosciutto and Filled with Goat Cheese

Maple Glazed Pork Tenderloin on Crisp
Focaccia with Butternut Squash Puree and
Double Hickory Smoked Bacon

Pumpkin Filled Tortellini Skewers Dusted
with Parmesan Cheese and Butter

Butternut Squash and Cranberry Tartlets with
Spicy Pecans

Grilled Scallops with Smoked Onion Relish on
Herbed Flatbread Crostini

Caramel Apple Grapes on a Lollipop Stick

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Themed Stationary Basket or Hot Buffet

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Greek

Grilled Chicken, Kofta and Vegetable Kebobs

Spinach Pie

Hummus with Pita and Pita Chips and Tzatziki
Sauce

Individual Greek Salads Served in a Stemless
Martini Glass

Sweet Tray Including Baklava

Pan Asian

Stir Fry Chicken or Beef with Asparagus

Platter of Maki Rolls: Volcano, Double Rainbow
and Blue Dragon

Chopsticks, Wasabi, Pickled Ginger Soy Sauce
and Spicy Mayo

Edamame with Brown Rice or Vegetable Fried
Rice

Asian Noodle Stir Fry with Julienne vegetables
in a Ginger Sesame Dressing

Almond and Fortune Cookies

Asian Take-out Containers

Little Italy

Bruschetta Bar

Olive Oil Station with Flatbread

Italian Charcuterie with Prosciutto Wrapped
Breadsticks, Italian Salami, Soppressata (both
mild and spicy) Mortadella, International and
Domestic Cheeses, Parmesan Chips (Wheel
Available at Additional Cost) with Fig Preserves
and Honeycomb

Caprese Skewers with a Balsamic Drizzle

Individual Classic Caesar Salad

Italian Bread

Italian Pastries to include Cannoli and Biscotti

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Themed Stationary Basket or Hot Buffet

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Taqueria

Mini Soft Shell Taco: Steak, Grilled Chicken and Spinach, Black Bean and Roast Corn

Mexican Ceviche Shooters

Tacos, Tortillas and Tortilla Chips Served with Salsa Fresca and Guacamole

Toppings: Guacamole, Pico de Gallo, Sour Cream, Salsa Verde, Cheddar, Tomato and Shredded Lettuce

Churros Station with Melted Chocolate, Caramel and White Chocolate Sauce

All American New York Fare

Beef, Pulled Pork and Veggie Burgers

BBQ Chicken with Bacon and Pepperjack Cheese Sliders

Pigs in a Blanket

Mac 'n Cheese Bites

Knishes

Large Pretzels with Spicy Mustard

NY Cheesecake Bites, Black and White Cookies and Apple Tarts

Create Your Own Salsa and Avocado Station

Cascading Tortilla Chips and Crostini with Guacamole, Salsa Verde, Salsa Fresca, Mango Salsa

Chopped Jalapenos, Shredded Cheeses, Sour Cream, Pickled Red Onions

Lime Wedges and Roasted Corn

Walk Away Tacos (Individual Doritos) with Taco Meat, Shredded Cheddar, Sour Cream and Sholula Hot Sauce

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Party Platters

Fruit & Cheese

Imported & domestic cheese with grapes, berries & crackers

Veggie Crudite

Seasonal fresh vegetables Served w/chipotle-ranch dip & roast pepper hummus

Sushi and Maki Roll Platter

Small Serves 6-8 Large Serves 12-15

Please ask your Sales Person to customize

Desserts

Sweet Tray

Cookies, brownies & gourmet treats

Italian Pastries

Mini cannoli, biscotti & cookies

Mini Pastries

Chef's selection including fruit tarts & sweets

Belgian Chocolate Dipped Fruit

Strawberries, blackberries, rice rollers, dried fruit & bananas

The Divine Collection

French macaroons, bars & chocolate

dipped fruits

Fruit and Berries Kebobs/Platter

Seasonal Fresh Fruit Cubed on Skewers Served with a Honey Yogurt Dip or Sliced fruit and berries on a platter

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The logo for EQX CAFÉ is centered within a white square border. The letters 'EQX' are in a large, bold, sans-serif font, with the 'Q' having a distinctive shape. Below 'EQX', the word 'CAFÉ' is written in a smaller, all-caps, sans-serif font.

EQX
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