

TAKE CARE NEW YORK

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Shelburne Sonesta hotel
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part of IGC Hospitality
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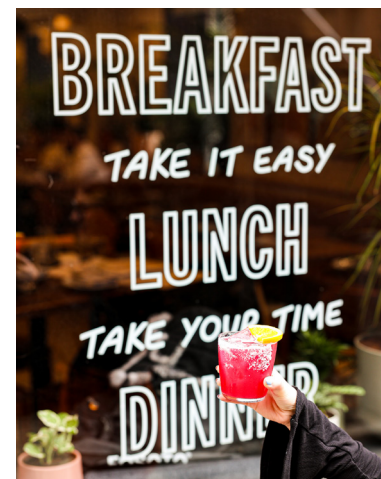
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EVENTS AS UNFORGETTABLE AS NEW YORK CITY

Take Care is a casual, neighborhood bar and bistro in Murray Hill, Manhattan at the Shelburne Sonesta Hotel. Located just a few blocks away from Grand Central Station, Take Care centers around a combination of classic New York City hospitality and over the top personality. Operated by IGC Hospitality, the team behind other noteworthy NYC venues such as Refinery Rooftop, Parker & Quinn, and Park Avenue Tavern, Take Care aims to be the local favorite to the area's vibrant business community, local residents, and tourists.

Light, airy, and comfortable with elegant leather booths, wooden tables, beautiful plants, and eclectic artwork, Take Care is the perfect corner spot for breakfast, lunch, happy hour, dinner, and weekend brunch. A full beverage menu complete with fresh and vibrant cocktails is also available.





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OPEN BAR PACKAGES

THE EMPIRE

COCKTAIL RECEPTION & BUFFET - \$225++ PER GUEST

DRINKS

WELCOME RED, WHITE, + SPARKLING WINES
SIGNATURE COCKTAIL FEATURED AT THE BAR
3 HOUR TIER 2 OPEN BAR

ANTIPASTI BREADS & SPREADS

CANAPES your choice of 6 items served for 1 hour

BUFFET served for 1 hour

THE BIG APPLE

COCKTAIL RECEPTION - \$180++ PER GUEST

DRINKS

WELCOME RED, WHITE, + SPARKLING WINES
SIGNATURE COCKTAIL FEATURED AT THE BAR
3 HOUR TIER 2 OPEN BAR

ANTIPASTI BREADS & SPREADS

CANAPES your choice of 6 items served for 1 hour

UPGRADES

CHARCUTERIE +12 per guest / 3 cured artisan meats, cornichon, mustard crostini
CHEESE BOARD +12 per guest / 3 aged artisan cheeses, grapes, preserves, crackers
FRESH FRUIT +8 per guest / seasonal fresh fruit cuts



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OPEN BAR PACKAGES

BEER & WINE 2 hours: \$50 PER GUEST | 3 hours: \$60 PER GUEST

SELECT DRAFT & BOTTLED BEER
domestic and imported

WINES BY THE GLASS
select house red, white,
rosé, and prosecco

TIER ONE 2 hours: \$70 PER GUEST | 3 hours: \$90 PER GUEST

SELECT DRAFT & BOTTLED BEER
domestic and imported

WINES BY THE GLASS
select house red, white,
rosé, and prosecco

PREMIUM LIQUORS

(Albany, Tito's, Spring 44, Bombay Sapphire, Bacardi, Cazadores, Milagro, Illegal Mezcal, Jim Beam Bourbon, Great Jones Bourbon/Rye, Makers Mark Bourbon, Jack Daniels, Jameson)
**brands subject to availability*

Includes select classic cocktails such as: Old Fashioned, Margarita, Negroni, Aperol Spritz, Moscow Mule, and Paloma.

TIER TWO 2 hours: \$80 PER GUEST | 3 hours: \$100 PER GUEST

SELECT DRAFT & BOTTLED BEER
domestic and imported

WINES BY THE GLASS
select house red, white,
rosé, and prosecco

TOP SHELF LIQUORS

(All Tier 1 Premium Liquors + Ketel One, Grey Goose, Hendricks, Bacardi, Patron (Blanco & Reposado), Don Julio Blanco, Angel's Envy Bourbon, Hudson Bourbon, Bulleit Bourbon, JW Black, Bushmills) **brands subject to availability*

Includes select classic cocktails such as: Old Fashioned, Margarita, Negroni, Aperol Spritz, Moscow Mule, and Paloma.

ADD SINGLE MALT SCOTCH (12 YEAR) +25 PP

ADD AGED TEQUILA (REPO/ANEJO : NO CLASE/1942) +25PP

ADD ESPRESSO MARTINIS +25PP

ADD (1) HOUSE CRAFTED MOCKTAIL +10PP

ADD (1) SIGNATURE COCKTAIL +15PP

BRUNCH 2 hours: \$35 PER GUEST

MIMOSAS

BLOODY MARYS

BELLINIS

MOCKTAIL BAR 2 hours: \$25 PER GUEST | 3 hours: \$35 PER GUEST

TWO HOUSE-CRAFTED MOCKTAILS, SOFT DRINKS, & JUICES



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RESERVATION PACKAGES

PLEASE SUBMIT ALL ORDERS 48 HOURS IN ADVANCE
PLATTERS ARE NOT REPLENISHED

TC DOWNTOWN PACKAGE \$395 (10-12 guests)

MEATBALL SLIDERS pomodoro, pecorino (12 pieces)

PASTRAMI SPICED CHICKEN WINGS russian dressing (18 pieces)

PIZZA TIER (1 TIER)

margherita | mozzarella, san marzano tomato, basil

moroccan | spiced lamb, nduja white sauce, sumac onion, parmesan

porcini | cream mushroom, lemon ricotta, shaved asparagus, pecorino

TIER OF DIPS (1 TIER)

black sesame hummus | nori cracker

caramelized scallion and crème fraîche | house chips

avocado-miso | blue corn tortilla chips

TC MIDTOWN PACKAGE \$695 (15-20 guests)

MEATBALL SLIDERS pomodoro, pecorino (18 pieces)

PASTRAMI SPICED CHICKEN WINGS russian dressing (24 pieces)

WAGYU HOT DOG SLIDER cheese sauce, pretzel, crispy shallots (18 pieces)

PIZZA TIER (1 TIER) *(see package above for pizza selections)*

TIER OF DIPS (1 TIER) *(see package above for dip selections)*

TC UPTOWN PACKAGE \$995 (25-30 guests)

MEATBALL SLIDERS pomodoro, pecorino (24 pieces)

PASTRAMI SPICED CHICKEN WINGS russian dressing (36 pieces)

WAGYU HOT DOG SLIDER cheese sauce, pretzel, crispy shallots (24 pieces)

CRISPY MUSHROOM BAO BUNS (24 pieces)

PIZZA TIER (2 TIERS) *(see package above for pizza selections)*

TIER OF DIPS (2 TIERS) *(see package above for dip selections)*

DISPLAY PLATTERS

UPGRADE YOUR PACKAGE WITH THESE
ELEVATED DISPLAY PLATTERS & BOARDS

CHARCUTERIE +12 per guest / 3 cured artisan meats, cornichon, mustard crostini

CHEESE BOARD +12 per person / 3 aged artisan cheeses, grapes, preserves, crackers

CRUDITÉS +8 per person / raw market vegetables, ranch

SEASONAL FRESH FRUIT CUTS +8 per person



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RECEPTION DISPLAY

\$50 PER GUEST | one hour

An elevated display of bite sized crudités, grilled & marinated vegetables, fruit, cheese, charcuterie, breads, and spreads to graze and stimulate your appetite.

ANTIPASTI

MARINATED OLIVES olive oil, garlic, herbs, lemon

MARINATED ARTICHOKES olive oil, garlic, herbs

GRILLED PIQUILLO PEPPERS

CRUDITÉS raw market vegetables, ranch

FETA olive oil, mint, fennel seeds

GRILLED ZUCCHINI

MARINATED SUN-DRIED TOMATOES olive oil, thyme

BREADS & SPREADS

ARTISAN BREADS grilled pita, focaccia, crackers

AVOCADO MISO

BLACK SESAME HUMMUS

CARAMELIZED ONION

CHEESE, CHARCUTERIE, & FRUIT

CHARCUTERIE BOARD three cured artisan meats, cornichon, mustard

CHEESE BOARD three aged artisan cheeses, grapes, preserves

SEASONAL FRESH FRUIT CUTS



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PASSED HORS D'OEUVRES

\$30 PER GUEST select 6 | \$40 PER GUEST select 8 | one hour

FROM THE SEA

LOBSTER RANGOONS

MINI BILINIS WITH CAVIAR

TUNA POKE RICE CRACKER sriracha, soy, sesame

MINI CRAB CAKES saffron aioli

OYSTER 'PO BOY' MINI BAOS

MINI SHRIMP TOAST curry mayo

FROM THE GARDEN

SPINACH & PARMESAN BOUCHEE

ARANCINI parmesan

GOAT CHEESE + CONFIT TOMATO CROSTINI

TRUFFLE CREAM CHEESE TARTLETS

WATERMELON + FETA SKEWERS

DEVILED EGGS crispy quinoa

FROM THE LAND

BEEF TARTARE confit egg yolk

WAGYU PIGS IN A BLANKET bt sauce

PASTRAMI SPICED CHICKEN WING russian dressing

STEAK ON TOAST bt sauce

CHICKEN SATAY SKEWERS tahini

BEEF TERIYAKI SKEWERS scallions, sesame seeds



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STATIC STATIONS served for one hour

These are un-manned stations attended and replenished by our front of house team

SLIDERS \$25 PER GUEST, PLEASE SELECT 2

UPGRADE WITH FRIES OR TATER TOTS +\$10PP

CHEESEBURGER american cheese, burger sauce, b+b pickles

BUTTERMILK FRIED CHICKEN hot honey, slaw

MEATBALL pecorino sardo

CRISPY MUSHROOM BAO (vegan)

MASHED POTATO BAR \$25 PER GUEST

MASHED POTATOES WITH GUEST SELECTION OF TOPPINGS

gravy, bacon, cheese, sour cream, edible waffle bowls

TACO \$25 PER GUEST, PLEASE SELECT 2

CHICKEN - BEEF - PORK - MUSHROOM

flour tortillas, toppings: salsa, cheese, crema, lime

PIZZA BAR \$25 PER GUEST, PLEASE SELECT 2

MARGHERITA - PEPPERONI - BIANCA

hand stretched and stone baked

PASTA BAR \$25 PER GUEST, PLEASE SELECT 2 SAUCES

VODKA - MARINARA - PESTO - GARLIC + BUTTER

penne pasta



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CHEF STATIONS served for one hour

These stations are manned and attended by a Chef for an interactive experience

CARVING \$30 PER GUEST please select two

PRIME RIB gravy, horseradish sauce

WHOLE ROASTED LEG OF LAMB salsa verde

CIDER BRINED TURKEY bread stuffing, gravy

ROASTED PORK apple jam, gravy

CARVING SIDES \$10 per guest, per item

ROASTED FINGERLING POTATOES

GREEN BEANS

ROASTED VEGETABLE MEDLEY

MASHED POTATOES

SUSHI \$65 PER GUEST | SERVED FOR THREE HOURS | MINIMUM OF 50 GUESTS

seasonal selection of classic sushi rolls (chopsticks, wasabi, soy + ginger)

RAW BAR

STANDARD \$35 per guest

OYSTERS AND CHILLED SHRIMP

mignonette, tabasco, cocktail sauce, lemon

PREMIUM \$55 per guest

OYSTERS, CHILLED SHRIMP, CRAB CLAWS, TUNA POKE, AND LOBSTER

mignonette, tabasco, cocktail sauce, lemon

UPGRADE YOUR RAW BAR

mini lobster rolls +\$25 per guest

crispy tuna poke tacos +\$25 per guest

TACO CART \$35 PER GUEST please select two

CHICKEN

|

BEEF

|

PORK

|

MUSHROOM

corn tortillas - salsa, cheese, crema, lime

NYC STREET HOT DOGS \$35 PER GUEST

NATHAN'S BEEF HOT DOGS

martin's potato rolls, crispy onions, yellow mustard, ketchup



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LUNCH & DINNER BUFFET

\$85 PER GUEST | served for one hour, attended by an event staff member

SALAD please select one | additional salads +\$12 per guest per item

HOUSE market lettuce, house vinaigrette

CAESAR romain, focaccia croutons, anchovy, parmesan, caesar dressing

FATTOUSH tomato, cucumber, mint, red onion, pita chips, lemon vinaigrette

PASTA please select one | additional pastas +\$15 per guest per item

PENNE MARINARA

PENNE A LA VODKA

PENNE PRIMAVERA

PENNE PESTO

MAIN please select two | additional mains +\$18 per guest per item

MEDITERRANEAN CHICKEN lemon, olive, herbs

TUSCAN CHICKEN balsamic, tomato, olive oil, parmesan

CHICKEN PICCATA lemon, garlic, shallots, capers

SLICED PORK LOIN bourbon + apple cider reduction

SLICED STEAK cowboy butter

SLICED STEAK chimichurri

ROASTED SALMON salsa rosa

BLACKENED MAHI MAHI salsa verde

TRUFFLED FRIED RICE corn, peas, mushroom, soy, scallions

SINGAPORE NOODLES curry, carrot, peppers, bean sprouts, garlic, onions, soy

SIDES please select one | additional sides +\$10 per guest per item

MASHED POTATOES

ROASTED FINGERLINGS

SAFFRON RICE

ROASTED VEGETABLE MEDLEY

GREEN BEANS



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BRUNCH BUFFET

\$75 PER PERSON | served for one hour, attended by an event staff member

CONTINENTAL

ASSORTED PASTRIES muffins, croissants, danish

ASSORTED MINI BAGELS cream cheese

SEASONAL FRUIT + BERRIES

SMOKED SALMON tomato, red onion, capers

WATERMELON + GOAT CHEESE arugula, aged balsamic, toasted almonds

HOT

HANGER STEAK chimichurri

SOFT SCRAMBLED EGGS chives

FRENCH TOAST maple syrup

BREAKFAST POTATOES

BREAKFAST BACON

BEVERAGES

COFFEE/TEA AND FRESH JUICES

ENHANCE YOUR BUFFET WITH A CHEF ATTENDED STATION

OMELETTE STATION +\$35 PER GUEST

CAGE FREE EGG OMELETTES COOKED IN FRONT OF YOUR GUESTS
cheese, black forest ham, scallions, tomato, mushrooms, chives

WAFFLE BAR +\$30 PER GUEST

HOT WAFFLES MADE IN FRONT OF YOUR GUESTS
whipped cream, maple syrup, chocolate syrup, caramel syrup, nutella,
peanut butter, jams + jellies, nuts, fresh berries, bananas



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BREAKFAST BUFFET

\$75 PER PERSON | served for one hour, attended by an event staff member

CONTINENTAL

ASSORTED PASTRIES muffins, croissants, danish

MINI BAGELS cream cheese

SEASONAL FRUIT CUTS

YOGURT BAR selection of yogurts, granola, dried fruit, seeds, berries

HOT

SOFT SCRAMBLED EGGS chives

FRENCH TOAST maple syrup

BREAKFAST POTATOES

BREAKFAST BACON

BREAKFAST SAUSAGE

BEVERAGES

COFFEE & TEA

FRESH JUICES

ENHANCE YOUR BUFFET WITH A CHEF ATTENDED STATION

OMELETTE STATION +\$35 PER GUEST

CAGE FREE EGG OMELETTES COOKED IN FRONT OF YOUR GUESTS

cheese, black forest ham, scallions, tomato, mushrooms, chives

WAFFLE BAR +\$30 PER GUEST

HOT WAFFLES MADE IN FRONT OF YOUR GUESTS

whipped cream, maple syrup, chocolate syrup, caramel syrup, nutella, peanut butter, jams + jellies, nuts, fresh berries, bananas



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FAMILY-STYLE LUNCH

\$75++ PER GUEST

Served family-style for the whole table
All menu choices must be pre-ordered

FOR THE TABLE CITRUS MARINATED OLIVES

EAT YOUR GREENS please select 2

CLASSIC CAESAR gem lettuce, garlic breadcrumbs, anchovy dressing

BRASSICA shaved kale and sprouts, crumbled goat cheese, toasted almonds, dried cherries, caraway dressing

HARVEST black bean falafel, carrot hummus, quinoa, cucumber, tomato, radish, avocado, toasted pumpkin seeds, yogurt tahini dressing

HOUSE mixed greens, cucumber, tomato, red onion, red wine vinaigrette

BOWLS + SANDWICHES please select 3, served with a chef selection of sides

HARISSA MARINATED SALMON & GRAINS cucumber, radish, avocado, furikake

GRILLED CHICKEN KEBAB quinoa, black beans, charred corn, crispy tortilla, lime dressing

THAI GREEN COCONUT CURRY tofu, sweet potato, eggplant, zucchini, basil, lime, jasmine rice

CHICKEN CAESAR WRAP romaine, garlic breadcrumbs, parmesan, anchovy dressing, flour tortilla

B.A.L.T. bourbon pepper bacon, avocado, lettuce tomato, dijonaise

DESSERT

BLACK FOREST BROWNIE tart cherry, whipped cream



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FAMILY-STYLE DINNER

\$75++ PER GUEST

Served family-style for the whole table
All menu choices must be pre-ordered

FOR THE TABLE

CITRUS MARINATED OLIVES

FIRST please select 2

TC WINGS buffalo, house ranch

SPICED CARROT HUMMUS za'atar, grilled pita

CHIPS & DIP everything whipped goat cheese

MARGHERITA FLATBREAD mozzarella, basil

CRISPY ARTICHOKEs lemon caper aioli

SALAD

HOUSE mixed greens, cucumber, tomato, red onion, red wine vinaigrette

MAINS please select 3, served with a chef selection of sides

HARISSA MARINATED SALMON & GRAINS

STEAK FRITES bone marrow gravy roasted garlic, fries

GRILLED CHICKEN KEBAB quinoa, black beans, charred corn, crispy tortilla, lime dressing

SPAGHETTI & MEATBALLS parmesan, ricotta

THAI GREEN COCONUT CURRY tofu, sweet potato, eggplant, zucchini, basil, lime, jasmine rice

DESSERT

BLACK FOREST BROWNIE tart cherry, whipped cream



FAMILY-STYLE BRUNCH

\$65++ PER GUEST

Served family-style for the whole table
All menu choices must be pre-ordered

SWEET

PASTRIES basket of assorted pastries

SEASONAL FRUIT CUTS

YOGURT blueberry compote, oats, chia seeds

PANCAKE STACK maple butter, banana, seasonal berries

SAVORY

CHICKEN & WAFFLE half a fried chicken, maple butter, scallions

TURKISH EGGS poached eggs, chili butter, mint yogurt, grilled flatbread

AVOCADO TOAST grilled sourdough, sunflower seeds, watercress, pickled chilis

BREAKFAST BURRITO scrambled egg, tater tots, tomatillo salsa, chorizo, white beans

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DESSERTS

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MACARONS & CHOCOLATE TRUFFLES \$15 PER GUEST

french macarons, artisan chocolates

COOKIES & BROWNIES \$15 PER GUEST

house-made chocolate chip cookies, chocolate brownies

PICK & MIX CANDY BAR \$18 PER GUEST

jars of candy and bags for guests to fill

S'MORES STATION \$18 PER GUEST

marshmallow, graham crackers, hershey's candy, reese's candy

PLEASE INQUIRE ABOUT OUR BESPOKE GELATO PACKAGES
FOR GROUPS OF 50 OR MORE

NIGHT CAPS \$10 PER GUEST

COFFEE & TEA