

tasca

Spanish-Caribbean Cuisine

Group Menus

tasca

ABOUT US



Located in New York City's Upper West Side, with close proximity to Central Park, Museum of Natural History, Lincoln Center and Beacon Theatre, the Tasca space has been transformed into a stylish restaurant, bar and event venue, complete with a wine cellar for private dining.

Tasca's bar boast one of NYC's largest rum collections with 75+ varieties to choose from, high top table for casual dining or drinks and plush banquette seating, and beautiful woodwork.

As you move into the main dining area the warmth and coziness continue with the woodwork, intricate ceiling details and highlighting the room is the custom wallpaper highlighting the Tasca flowers and hidden Coqui mascot.

Our lower level consisting of our Barrel Vault room with its bar and brick ceiling leading the way to the Wine Cellar with its climate-controlled wine storage and brick fireplace.

The menu offers an elevated and innovative interpretation of Spain, Puerto Rico, the Dominican Republic and Cuba's shared food histories, seamlessly tying together the evolution of their cuisines. While the restaurant will boast Latin inspired dishes, Tasca will also offer flavorful vegetarian, gluten-free and vegan dishes including our roasted beets and grilled fennel entrée.

212-362-2222
505 Columbus Ave
New York, NY 10024
www.tasca-nyc.com

THANK YOU FOR CONSIDERING TASCA FOR YOUR
UPCOMING EVENT

WE WILL ENSURE TO DELIVER A MEMORABLE
EXPERIENCE FOR EVERYONE INVOLVED!

HERE'S A BRIEF OVERVIEW OF WHAT WE OFFER:

Beverage Program: Our beverage program features, open bar options, hand-craft cocktails, and our extensive global wine list. Beverage manager can assist in wine selection to best suit your taste buds.

Event Spaces: We have different private and semi-private rooms with varying capacities for your event

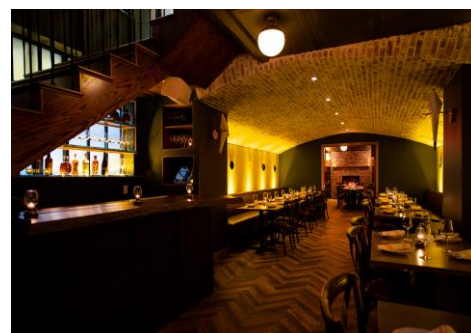
- Wine Cellar can accommodate up to 50 guests sit down, 65 standing receptions
- Barrel Vault Room can accommodate up to 45 guests sit down this is a semi-private space
- Wine Cellar and Barrel Vault combination up to 95 guests, 115 standing receptions
- The Bar can cater up to 20 reception style
- Entire Venue for 200 guests

Please note that there are required minimums and rates depend on the day of the week chosen.

Group Dinner for 10 to 18 Guests:

We can host individual parties with less than 15 guests during our regular business hours. However, it will not be private, and table set up will be at our discretion. We recommend that a pre-selected menu be chosen before the event to guarantee an exceptional experience for you and your guests.

Secure your date & billing: You can secure your date and room with a \$500 deposit. Billing will be 50% at contract signing and final food and beverage bill is subject NY State Tax, Administration fee and Gratuity.



PASSED HORS D'OEUVRES
& STATIONS

PASSED HORS D'OEUVRES

Pricing is per person per hour, open bar beverage package required

SELECTION OF 4:

One Hour:

SELECTION OF 5:

One Hour:

SELECTION OF 6

One Hour:

Two Hours:

SELECTION OF 8

One Hour:

Two Hours:

Cold Hors D'oeuvres Selection

Season Cold Soup Shots

- Strawberry Gazpacho Shot
- Celery Root Coconut Shot

New Zealand Mussels, Tropical Fruit & Jalapeño Vinaigrette

Spicy Guacamole with Plantain Chips

Mini Beet Tartar

Pico de Gallo & Cilantro Brushetta

Peruvian Ceviche with Cilantro, Jalapeño*

House Smoked Duck Crostini*

Mini Steak Tartar*

Calamar Bruchetta*

Salmon Tartar Cone*

Tuna Tartar Cone*

Caribbean Shrimp Cocktail*

Hot Hors D'oeuvres Selection

Seasonal Chowder Shots

Mini Empanadas – chicken, beef, vegetable & cheese

Croquettes – Plantain or Seafood

Mushrooms stuffed with Spinach & Fresh Cheese

Chicken Chicharrones with Mojo

Chicken Pincho

Vegetable Pincho

Chorizo Pinchos with Chimichurri

Coca de Zetas

Tasca's Mini Meatballs, Grandma's Culantro Criolla Sauce

Tostoncito with Catalan Spinach

Manchego Cheese and Piquillo Pepper

Churrasco Pinchos*

Filet Mignon Pinchos, Chimichurri *

Mini Crabcake Bites, Guacamole Foam*

Coconut Breaded Shrimp*

Ropa Vieja Seville Orange Brushetta*

Baby Lamb Chops *

Pulpo a la Gallega*

Paella Cakes*

Bunuelos de Bacalao*

Yuca Gnocchi Cilantro *

*Surcharge per item



STATIONARY SELECTIONS

25 Guests + Inquire for pricing

- Tabla
- Grandma's Salad
- Fennel Salad
- Grilled Vegetables
- Crudite
- Pasta



CARVING STATIONS

25 Guests + Inquire for pricing

- Roasted Turkey
- Wild Salmon
- Filet Mignon
- Prime Rib
- Whole Roasted Suckling Pig



PAELLA STATION

25 Guests + Inquire for pricing

- Tasca Paella
- Vegetarian Paella

PRIX-FIXE MENUS
10 GUESTS OR MORE

SILVER MENU -

APPETIZERS (select 3) – FAMILY STYLE

Calamar Patatas Bravas

crispy calamar over cayenne spiced potatoes

Empanadas

Caribbean spiced chicken, beef brisket & vegetable and cheese turnovers

Spicy Guacamole with Plantain Chips

Croqueta

plantain croquette, sun dried tomato, lime zest, Manchego cheese

Montadito

pico de gallo, cilantro brushetta

Coca de Zetas

shiitake mushrooms, black bean puree, kale, caramelized onions, pine nuts, monte enebro cheese, flatbread

SALAD COURSE (individual)

Tasca's Abuelita Salad

Grandma's salad with baby spinach, lettuce, red grape tomatoes, cucumbers and Caribbean tomato vinaigrette

MAIN COURSE (select 4)

Medallones

beef medallions, sweet plantains, tempranillo reduction

Pollo

pearls of chicken sauteed in white wine topped with grapes, saffron rice

Salmon

salmon filet al la plancha, baby carrots, zucchini, shiitake mushrooms

Pasta

pasta with wild mushrooms and vegetable medley, verdejo wine sauce, Manchego Cheese

Arroz

vegetarian green rice with spinach, parsley and green peas

DESSERT

Mini Assorted Desserts, American Coffee, Tea

GOLD MENU -

APPETIZERS (select 3) – FAMILY STYLE

Camarones

coconut shrimp, brandy coconut reduction

Empanadas

Caribbean spiced chicken, beef brisket & vegetable and cheese turnovers

Montadito

pico de gallo brushetta

Albondigas

filet mignon meatballs, criolla sauce

Tabla

Selection of charcuterie and artisan cheese

SALAD COURSE (individual)

Tasca's Abuelita Salad

Grandma's salad with baby spinach, lettuce, red grape tomatoes, cucumbers and Caribbean tomato vinaigrette

MAIN COURSE (select 4)

Churrasco

Argentinean grilled skirt steak, yucca fries and field greens, Caribbean mojo and cilantro chimichurri

Suprema de Aves

chicken breast with goat cheese, kale and Mediterranean dates, served with Catalan kale

Camarones

Shrimp sauteed in garlic, lemon and white, sprinkled with cilantro, served with cassava compote

Lubina

grilled Spanish seabass over yucca samfaina topped with white Garnacha and caper reduction

Remolacha

Roasted beets with grilled fennel topped with pistachios and cilantro pesto

DESSERT

Mini Assorted Desserts, American Coffee, Tea

PLATINUM MENU -

APPETIZERS (select 3)

Ceviche

Peruvian Ceviche with Cilantro, Jalapeño

Pulpo a la Parilla

grilled octopus, Peruvian potatoes, mojo Gallego

Albondigas

filet mignon meatballs, criolla sauce

Bizcochito de Cangrejo

crispy mini crab cakes over greens and avocado mash with roasted garlic foam

Setas y Gambas

Organic wild mushrooms with shrimp in Cain garlic and saffron broth

Piquillos Rellenos

Piquillo peppers stuffed with fennel and apricot compote over coconut txakoli reduction sprinkled with scallion mojo

SALAD COURSE (individual)

Ensalada de Hinojo

shaved fennel salad with orange and grapefruit segments, candied walnuts, blue cheese, argula topped with Orange shallot vinaigrette

MAIN COURSE (select 4)

Filet Mignon

filet mignon over yuca cake, topped with oyster mushrooms, cabrales and oloroso

Pollo

pan roasted chicken breasted with cassava compote, grilled vegetables and cilantro chutney

Villogordio

Caribbean pork shank braised in Tempranillo and Tio Pepe, coconut pigeon pea rice, apple cider reduction

Halibut or Chilean Sea Bass or Red Snapper

seasonal option (availability advised at time of booking)

Remolacha

Roasted beets with grilled fennel topped with pistachios and cilantro pesto

Cordero

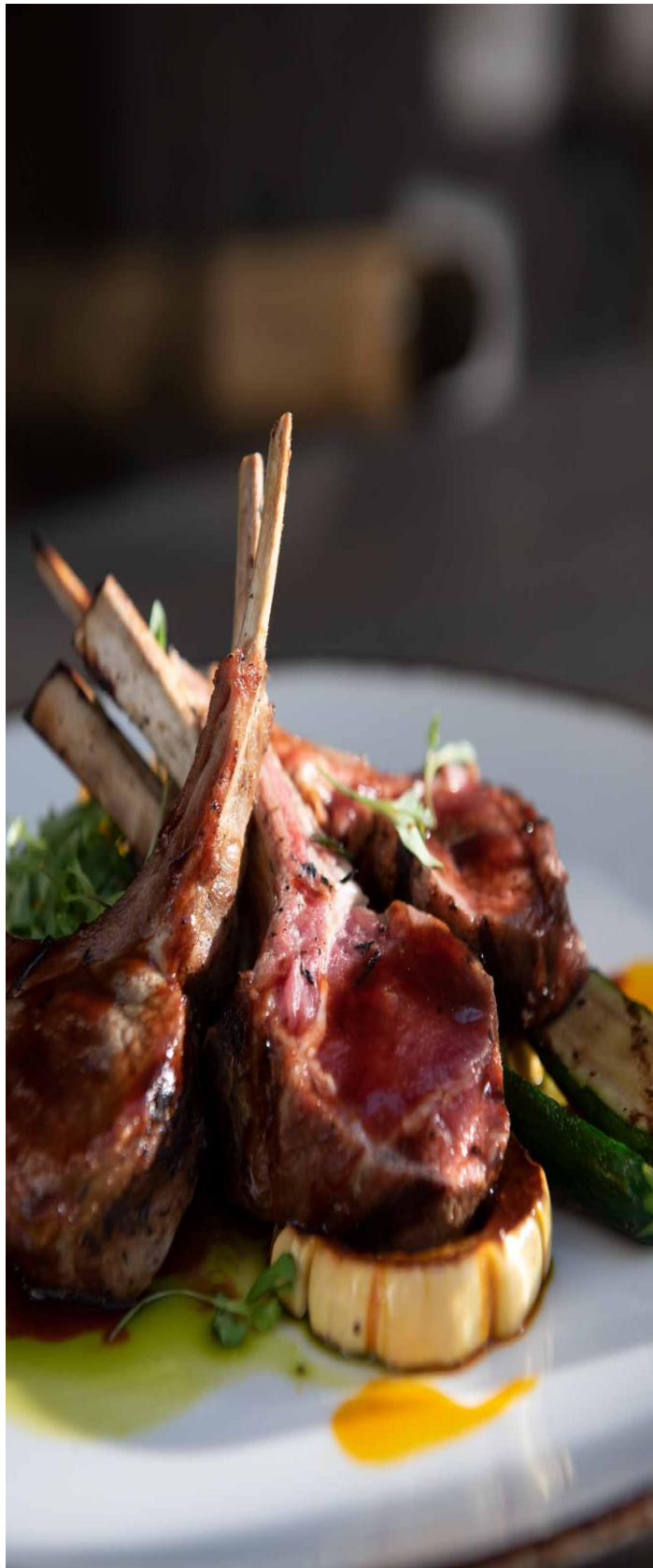
grilled baby lamb chops, baby carrots, baby zucchini, port wine reduction

DESSERT

Mini Assorted Desserts, American Coffee, Tea Service

NYS Tax, Gratuity & Administration fees not included

ENHANCE YOUR MENU



APPETIZERS:

- CHARCUTERIE
- PULPO
- SEASONAL SOUP
- RAW BAR – chilled lobster, crabmeat, shrimp, oysters, clams

ENTRÉE:

- PAPPAEDLLE, OXTAIL RAGOUT
- PAELLA
- BRAISED SHORT RIBS
- RACK OF LAMB
- ROASTED SUCKLING PIG
- PRIME RIB

DESSERTS:

- TASCA CHEESECAKE
- BANANA BREAD PUDDING

GROUP BRUNCH

- 2 HOURS OF UNLIMITED SANGRIA OR SOFT DRINKS INCLUDED

FIRST COURSE (family style – select 3)

Albondigas

filet mignon meatballs, croillo sauce

Ensalada del Jardin

mesclun, red grape tomatoes, frisee lettuce and baby spinach with Spanish sherry citrus vinaigrette

Croquetas de Calamar

calamar croquettes, paprika aioli

Cocoa de Zetas

Shiitake mushrooms, black bean puree, kale, caramelized onion flatbread

SECOND COURSE (SELECT 5)

Huevos Gitanos

baked Gypsy eggs, potatoes, spinach, chorizo, Serrano ham, pepper & onions, tomato sofrito

Tasca Benedicto

poached eggs, plantain mash, rum glazed ham

Churrasquito y Huevos

skirt steak, fried eggs, yuca frita +5

Mejillones

steamed mussels, chorizo sausage, garlic, albarino

Setas y Gambas

organic wild mushrooms, shrimp, Cajun garlic, saffron broth

Torrija

Spanish style French toast, flambe sweet plantains, Seville orange maple syrup, bacon

Tortilla de Espinaca y Queso

spinach, fresh goat cheese omelette, served with onion pepper roasted potatoes

Tortilla de Zetas

wild mushroom omelette, served with onion pepper roasted potatoes

Tortilla de Salmon al Humo de Casa

house smoked salmon omelette, served with onion pepper roasted potatoes

GROUP LUNCH

FIRST COURSE – (family style – select 3)

Empanadas de Pollo, Res y Vegetales Queso

Caribbean spiced chicken, beef brisket and vegetable cheese turnovers with paprika aioli

Croquetta de Platano

plantain croquette over sun dried tomato topped with lime zest and grated manchego cheese

Chicharrones de Pollo

Seville orange marinated crispy chunks of chicken

Ensalada del Jardin

Mesclun, red grape tomatoes, frisée lettuce and baby spinach with Spanish sherry citrus vinaigrette

Coca de Setas - shiitake mushrooms, black bean puree, kale, caramelized onions flatbread

Montadito de Pico de Gallo - pico de gallo and cilantro Brushetta

Calamar - crispy calamar, criolla sauce

Spicy Guacamole with Plantain Chips

MAIN COURSE – (select 4)

Perlas de Pollo

chicken breast pearls sautéed in garlic, lemon, white wine and bay leaves topped with saffron rice and grape tomatoes

Salmon a la Plancha

salmon filet a la plancha over baby carrots, baby zucchini and shitake mushrooms

Ropa Vieja de Pollo o Res

chicken or beef Ropa Vieja over saffron yellow rice

Pincho de Salmon o Res

salmon or beef pincho over vegetable rice

Masitas de Cerdo Asada

tender chunks of pork marinated in Caribbean spices served with sweet plantains

Churrasquito

grilled skirt steak, yuca fries, Caribbean mojo, chimichurri

DESSERT

Mini Assorted Desserts, American Coffee, Tea Service

BAR OPTIONS
10 GUESTS OR MORE

OPEN BAR PACKAGES 2 HOUR MINIMUM REQUIRED

Premium Full Bar

Includes:

Premium & Standard Brand Spirits
Select Red and White Wine
White and Red Sangria
Beer
Soft Drinks

Excludes: Shots, Cognacs, Cordials & Top Shelf Spirits

SAMPLE BRANDS: This is for brand level reference only as available brands of rum, gin and scotch may be switch out.

Grey Goose, Belvedere, Bombay Sapphire, Bacardi, Don Julio Blanco, Patron Silver, Woodford, Johnnie Walker Black, Glenlivet

Standard Full Open Bar

Includes:

Standard Brand Spirits
Select Red and White Wine
White and Red Sangria
Beer
Soft Drinks

Excludes: Premium Brand Spirits, Cognacs, Shots, Mojitos, Cordials, Top Shelf Spirits

Sangria, Wine & Beer

Includes:

Select Red and White Wine
White and Red Sangria
Beer
Soft Drinks

Soft Drinks Beverages Package

Excludes: Premium Brand Spirits, Cognacs, Shots, Mojitos, Cordials, Top Shelf Spirits