



## **GOOD BEHAVIOR**



The Food and Beverage options at MADE, which are overseen by Major Food Group vet Charles Seich, combine a communal urban kitchen with fresh, seasonal, and inventive ingredients.

Executive Chef Tyler Heckman spearheads the kitchen for each of our unique outlets, with exciting and seasonal elements for each menu and throughout our catering offerings.

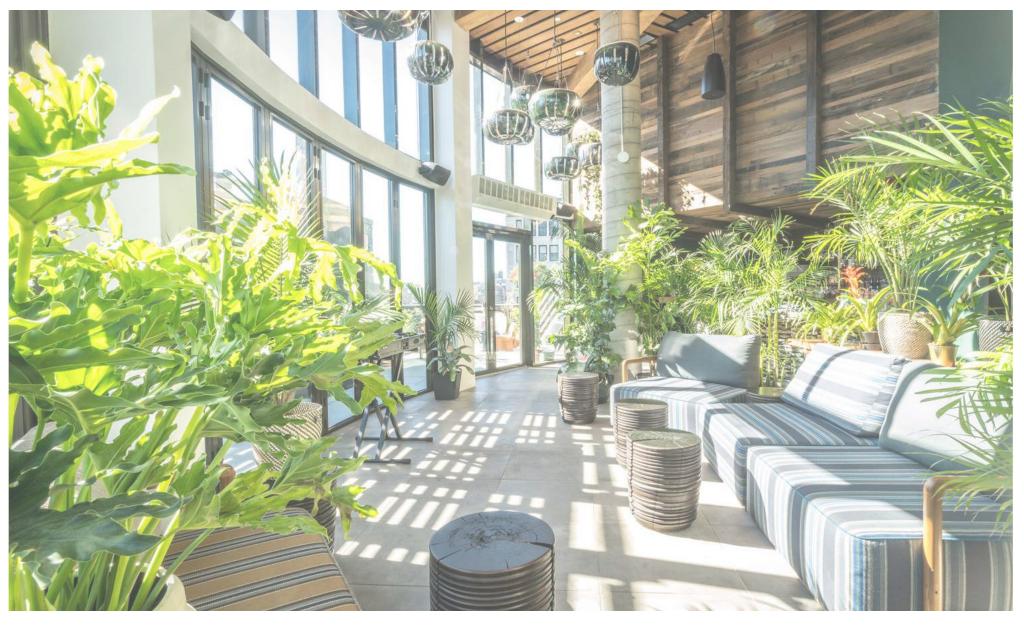




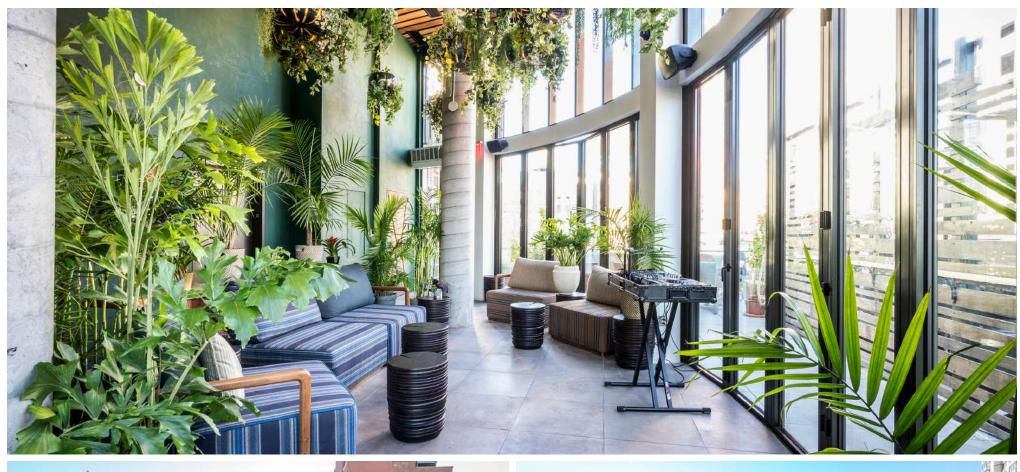








A STUNNING 18TH FLOOR LOUNGE WITH PANORAMIC VIEWS OF NEW YORK CITY; GOOD BEHAVIOR OFFERS SEASONAL TIKI-INSPIRED COCKTAILS, CRAFT BEERS, AND LARGE FORMAT COCKTAILS FOR SHARING.







# **GOOD BEHAVIOR**

THE UNIQUE LAYOUT MAKES GOOD BEHAVIOR AN IDEAL VENUE FOR INTIMATE GATHERINGS AND LARGE PARTIES ALIKE.

PASSED CANAPÉS AND STATIONARY
OPTIONS AVAILABLE BY OUR VERY OWN
CHEF TYLER HECKMAN.

#### **CAPACITIES**

Indoor - 74

Total -150

South Terrace - 20

North Terrace - 45

#### SQ FT.

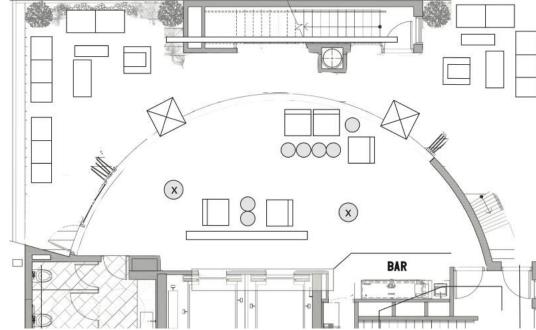
Indoor - 643

Outdoor - 765

Ideal for

Corporate Events, Product Launches, Social Events, Intimate Dinners, Holiday Parties and more!

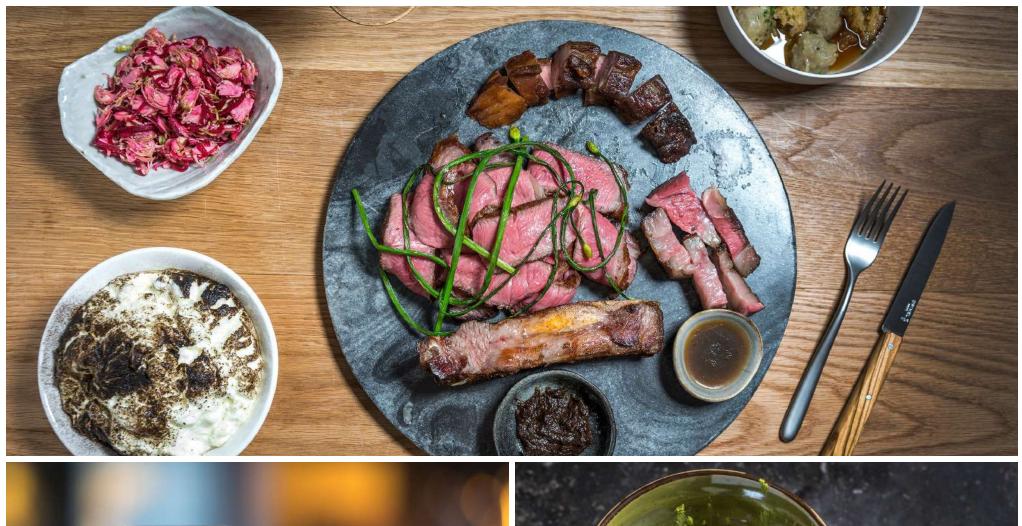








EXECUTIVE CHEF TYLER HECKMAN HELMS THE KITCHEN AT FERRIS, OUR SEASONAL NEW AMERICAN RESTAURANT. CHEF HECKMAN'S MENU PULLS FROM GLOBAL CUISINES AND HIGHLIGHTS THE INGREDIENTS HE'S MOST EXCITED ABOUT EACH SEASON.

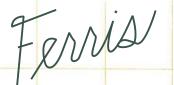












### SAMPLE PRIX FIXE MENU

**BREAD & BUTTER** 

GRILLED SCALLOP
MELON, CORIANDER, SERRANO

FARMER'S CHEESE
KIWI,MACADAMIA, CHAMOMILE

**IBERICO KATSU SANDO** 

HEIRLOOM TOMATO
COCONUT, PICKLED STRAWBERRY, CILANTO

CHARRED BROCCOLINI
TIMUR YOGURT, CASHEW

BLACK RICE WAX BEAN, BLACK VINEGAR

BLACK BASS
MUSSELS, SUMMER SQUASH, COCONUT MILK

AMERICAN WAGYU
CHERRY, CIPPOLINI, STEAK SAUCE

CHOCOLATE MOUSSE MINT TEA MERENGUE

LEMONGRASS ICE CREAM MAGIC SHELL, BLACK SESAME

MENU ITEMS SUBJECT TO SEASONAL CHANGE AND AVAILABILITY



## **PRIVATE PATIO**

With it's own private entrance, this charming, patio oasis is perfect for corporate dinners and intimate receptions alike.

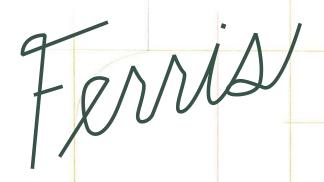
## **CAPACITIES**

Seated-18

Cocktail - 25

SQ FT.

422



FERRIS IS AVAILABLE FOR SEATED DINNERS, COCKTAIL RECEPTIONS WITH PASSED CANAPÉS, AND INTIMATE PRIVATE DINING.

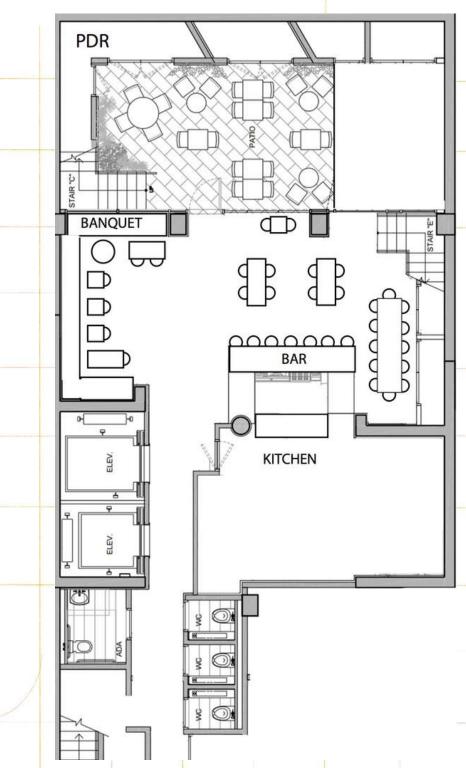
## CAPACITIES

Seated-45 Cocktail-65

SQ FT.

667

Ideal for: Seated dinners, cocktail parties, and special occasions



## STATIONARY PLATTERS

LARGE SERVES 10-15 SMALL SERVES 5-10

#### **CHARCUTERIE**

CHEF'S SELECTION OF MEATS
SERVED WITH WHOLE GRAIN MUSTARD,
CORNICHON PICKLES,
AND HOUSE SOURDOUGH

#### **CHEESES**

CHEF'S SELECTION OF CHEESES SERVED WITH JAM, GRAPES, AND HOUSE SOURDOUGH

#### **MEZZE**

SEASONED CUCUMBERS, OLIVES, AND MARINATED TOMATOES SERVED WITH PITA CHIPS, HUMMUS, RIATA, AND BABGANOUSH

#### **CRUDITE**

SERVED WITH HUMMUS AND HERBED CRÈME FRAICHE

MENU ITEMS SUBJECT TO SEASONAL CHANGE AND AVAILABILITY

## **HOT STATIONARY**

BUILD YOUR OWN BRAISED CHICKEN, PORK OR VEGETABLE WRAPS

BIB LETTUCE, YOGURT, PICKLED ONION

PRE-ASSEMBLED WRAPS ADDITIONAL CHARGE

**CHICKEN PARMESAN** 

MARINARA, FRESH MOZZARELLA, THAI BASIL

**CHICKEN PICCATA** 

LEMON JUICE, BUTTER, CAPERS

THAI STYLE SHRIMP WITH BOK CHOY

SWEET CHILI

**GRILLED CHICKEN** 

BLACK BEAN SAUCE

**ROASTED PORK CARVING STATION** 

FENNEL, APPLE, ONION

ROAST BEEF CARVING STATION

BLACK PEPPER, HORSERADISH CREAM, MUSTARD

**BAKED COD** 

BUTTER, LEMON

**QUINOA OR COUSCOUS SALAD** 

DRIED FRUIT, ALMOND

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## SANDWICH PLATTERS

#### **CAPRESE SANDWICHES**

FRESH MOZZARELLA, TOMATO JAM, THAI BASIL, VIN COTTO AIOLI

#### HAM & BRIE SANDWICHES

SMOKED HAM, BRIE-JONAISSE, ARUGULA

## SIDES & SALADS

#### **BROCOLLINI SALAD**

TIMUR YOGURT, CASHEW

#### **PASTA SALAD**

**BUCATINI AND HERBS** 

#### **POTATO SALAD**

YOGURT, MUSTARD, DILL

#### **COLESLAW**

YOGURT, ONION, APPLE

MENU ITEMS SUBJECT TO SEASONAL CHANGE AND AVAILABILITY

# CONTINENTAL BREAKFAST

INCLUDES DRIP COFFEE, TEAS, FRESH JUICE & ASSORTED PASTRIES

## **BREAKFAST STATIONS**

BAKED OR FRITTATA STYLE EGGS

CHIA PUDDING

**GRANOLA & YOGURT** 

FRENCH TOAST

OATMEAL BACON OR SYRUP ADD-ON AVAILABLE

## BREAKFAST SIDES

PEPPERED SLAB BACON

**HOUSE CHORIZO** 

HASH BROWNS

TOAST WITH BUTTER AND JAM

MENU ITEMS SUBJECT TO SEASONAL CHANGE AND AVAILABILITY

## BREAKFAST & BRUNCH CANAPÉS

**CHIA PUDDING** 

COCONUT, BERRIES, BEE POLLEN

**GRANOLA & YOGURT** 

FRUIT, ALMOND, THAI BASIL

CHARRED AVOCADO

SOURDOUGH, POBLANO, PEPITAS

FRENCH TOAST

FRESH MAPLE SYRUP

**SLAB BACON** 

AVOCADO OR TOMATO

HASH BROWN BITE

PIMENTON, ONION CONFIT, POBLANO

## SEAFOOD CANAPÉS

LOBSTER SALAD

APPLE, CILANTRO

SCALLOP CEVICHE

SHALLOT, BELL PEPPER

**CRAB SALAD** 

MINT, JICAMA

MARINATED SHRIMP

CHILI, GARLIC

MARINATED MUSSEL SALAD

SHALLOT, CHILI

MENU ITEMS SUBJECT TO SEASONAL CHANGE AND AVAILABILITY

## PASSED CANAPÉS

MICRO CRUDITÉ

HERBED CRÈME FRAICHE

**CAPRESE** 

MOZZARELLA, TOMATO, VIN COTTO

**TUNA TARTARE** 

AVOCADO, WHITE SOY, SESAME

**BEEF TARTARE** 

EGG YOLK, CRISPY ONION SUB WAGYU + \$8 /PP PER HOUR

FRIED CHICKEN BITE

AVOCADO, HOT HONEY

CHICKEN LIVER MOUSSE

TOAST, SEASONAL JAM

**JAPANESE SWEET POTATO** 

BUTTERMILK AND PUMPKIN SEEDS

MENU ITEMS SUBJECT TO SEASONAL CHANGE AND AVAILABILITY



P/\\P|\\\

Serving as a neighborhood coffee shop by day, Paper transforms into a cozy wine bar and semiprivate event space at night.







PAPER OFFERS A WARM AND WELCOMING ATMOSPHERE TO MAKE YOU FEEL AT HOME.

PASSED CANAPÉS AND STATIONARY
OPTIONS AVAILABLE BY OUR VERY OWN
CHEF TYLER HECKMAN.

#### **CAPACITIES**

Seated-12

Cocktail - 25

#### SQ FT.

162.5

Ideal for: Intimate cocktail parties, wine, spirit, & food tastings, and informal get-togethers.

