

bluestonelane.com @bluestonelane

# BLUESTONE LANE

weworknow.com @wework

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902 Broadway, NYC



**Bluestone Lane & WeWork**  
**have partnered together to**  
**offer a variety of meal & drink**  
**options for your next event at**  
**902 Broadway.**





WHERE DID YOU GET THE AVOCADO TOAST?

A COMMUNITY  
CENTER BUILT FOR  
ALL OF US.  
A PLACE WHERE  
HUMAN  
CONNECTION  
POWERS PURPOSE.  
WHERE CREATORS  
AND STUDENTS FOR LIFE  
COME TOGETHER  
TO WORK, GATHER,  
GROW, AND CREATE  
THE FUTURE.







Whether you are looking for the perfect lunch for your team off-site, are hosting a drinks and apps party for your product launch, or are planning an all-out birthday brunch, we've got you covered.

Bluestone Lane's exclusive WeWork catering menus are presented here. For bookings, please visit our [event booking page](#) or email [902broadway@bluestonelane.com](mailto:902broadway@bluestonelane.com).





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**EARLY**

Please book 72 hours in advance

## Brekkie Spread

\$11 per guest | minimum 4 guests

### Avocado Smash Toast

with chili flakes, lemon juice & olive oil

### Smoked Salmon Toast

with horseradish cream cheese, dill & black pepper

### Husk Bakeshop's Gluten Free Pastry Board

mini banana bread, muesli bars, protein balls

### Seasonal Breakfast Cup

yoghurt and lemon curd finished with Husk

Bakeshop GF granola & mixed berries

## Morning Drinks

\$9 per guest | minimum 4 guests

### Bluestone Lane Hot Coffee

with whole milk, almond milk, and sweeteners

### Tea Selection

### Sparkling Water

### Orange Juice

## Morning Coffee

\$3 per guest | minimum 4 guests

### Bluestone Lane Hot Coffee

### Bluestone Lane Cold Brew

with whole milk, almond milk, and sweeteners







## Lunch & Afternoon

Please book 72 hours in advance

### Light Bites

\$16 per guest | minimum 20 guests

#### TOASTS - SELECT 2

##### Avocado Smash

with chili flakes, lemon juice & olive oil

##### Smoked Salmon

with horseradish cream cheese, dill & black pepper

##### Beetroot Hummus

with feta, sunflower seeds, chili flake & olive oil

##### Marinated Heirloom Tomato

with goat cheese & basil pesto

##### Chickpea Hummus

with paprika, toasted curry chickpeas

##### Ricotta, Berries & Mint

with strawberries, honey & black pepper

#### SWEETS - BOTH OPTIONS INCLUDED

##### Husk Bakeshop's Mini Banana Bread

with ricotta & honey

##### Husk Bakeshop's Mini Brownie Bites







## Lunch & Afternoon

Please book 72 hours in advance

## Lunch Spread

\$26 per guest | minimum 20 guests

### TOASTS - SELECT 2

#### Avocado Smash

with chili flakes, lemon juice & olive oil

#### Smoked Salmon

with horseradish cream cheese, dill & black pepper

#### Beetroot Hummus

with feta, sunflower seeds, chili flake & olive oil

#### Marinated Heirloom Tomato

with goat cheese & basil pesto

#### Chickpea Hummus

with paprika, toasted curry chickpeas

### MINI BRIOCHE SLIDERS - SELECT 3

#### Smoked Salmon Slider

with horseradish crème fraîche, cucumber ribbons

#### Albacore Tuna Salad Slider

with spinach, Gruyere & chive

#### Gulf Shrimp Salad Slider

with dressed radicchio and arugula

#### Roasted Vegetable Slider

with mixed roasted vegetables & arugula

### SWEETS - ALL OPTIONS INCLUDED

#### Husk Bakeshop's Mini Banana Bread

with ricotta & honey

#### Husk Bakeshop's Mini Brownie Bites

#### Husk Bakeshop's Beauty Balls

hand rolled turmeric, chocolate orange,  
cranberry & peppermint wellness balls



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## Evening

\$36 per guest | minimum 20 guests

### GRAIN & PASTA SALADS - SELECT 2

#### Pesto Pasta Salad

with goat cheese, roasted tomatoes & arugula

#### Farro Pasta Salad

with roasted Mediterranean vegetables

#### Spiced Chickpea Salad

with curried chickpeas, red quinoa, feta, spinach & arugula

#### Rainbow Grain Salad

with avocado, carrot, red cabbage, white quinoa, feta, tomatoes & spinach

### GREEN SALADS - SELECT 2

#### Classic Green Salad

with arugula, spinach, kale, avocado & radicchio

#### The Greek

with feta, tomatoes, mint, Castelvetrano olives, zaatar chickpeas, spinach & house lemon dressing

#### Buddha Bowl

with feta, mint, edamame, pomegranate, avocado, baby kale & tahini dressing

#### Burrata & Berries Salad

with burrata, strawberries, golden beets, soft herb salad, toasted almonds & fig balsamic dressing

### PROTEIN PLATTERS - SELECT 2

#### Cheese Board

selection of cheese, with fresh and dried fruit & crackers

#### Pastrami-Style Smoked Salmon Platter

pickled onions, marinated mixed vegetables and green salad

#### Crudite Platter

seasonal raw vegetables, with hummus & sunflower seeds

### WRAPS OR MINI BRIOCHE ROLLS - SELECT 2

#### Smoked Salmon Slider

with horseradish crème fraiche, cucumber ribbons

#### Albacore Tuna Salad Slider

with spinach, Gruyere & chive

#### Gulf Shrimp Salad Slider

with dressed radicchio & arugula

#### Beetroot Hummus

with feta, sunflower seeds, spinach

#### Roasted Vegetables

with mixed roasted vegetables & arugula

### DESSERT

#### Husk Bakeshop's Mini Banana Bread

with ricotta & honey

#### Husk Bakeshop's Mini Brownie Bites

#### Husk Bakeshop's Beauty Balls

hand rolled turmeric, chocolate orange, cranberry & peppermint wellness balls





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## A La Carte & To Drink

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### A La Carte

Individual items to add to your menu

#### Cheese Board \$10

selection of cheese, with fresh and dried fruit & crackers

#### Classic Green Salad \$13

with arugula, spinach, kale, avocado & radicchio

#### The Greek \$14

with feta, tomatoes, mint, Castelvetrano olives, zaatar chickpeas, spinach & house lemon dressing

#### Buddha Bowl \$15

with feta, mint, edamame, pomegranate, avocado, baby kale & tahini dressing

#### Burrata & Berries Salad \$14

with burrata, strawberries, golden beets, soft herb salad, toasted almonds & fig balsamic dressing

#### SWEET

Chocolate Chip Cookies \$4

Mini Lemon Pound Cake \$4

Mini Carrot Cake \$4

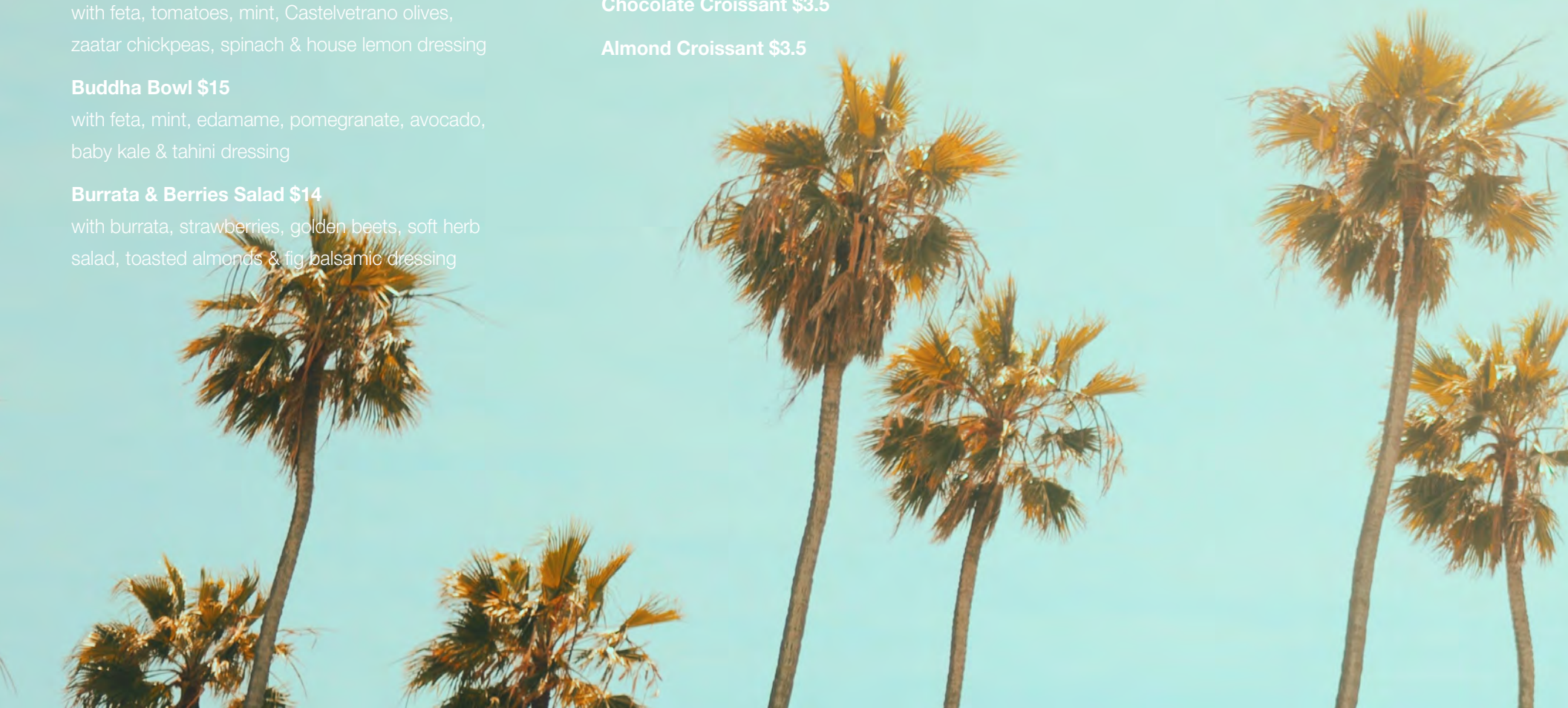
Plain Croissant \$3

Chocolate Croissant \$3.5

Almond Croissant \$3.5

#### DRINKS

Bluestone Lane Sparkling Water \$2









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## Conference Room Service

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### Conference Room Service

We offer a variety of large format snacks, meals & beverages for your conference room meeting. Choose from below, or [inquire](#) for a customized menu.

#### DRINKS - SERVES 4

**Hot Brew Coffee Carafe \$12**

**Cold Brew Coffee Carafe \$16**

**Iced Tea Carafe \$12**

with regular milk, almond milk, sweeteners

#### PLATTERS - SERVES 4/SERVES 6

**Cheese Platter \$36/52**

selection of cheese, with fresh and dried fruit & crackers

**Toasts Platter \$35/40**

avocado smash, banana & almond butter,  
and salmon & dill cream cheese toasts

**Pastry Platter \$18/29**

Selection of pastries, cookies & cakes

**GF Pastry Platter from Husk Bakeshop \$20/25**

selection of muesli bars & protein balls





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## To Drink

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### Wine & Beer Package

1 hour service - 2.5 drinks per guest \$21.50

2 hour service - 3.5 drinks per guest \$30

3 hour service - 5 drinks per guest \$45

#### WINE LIST, SAMPLE

##### Villa Maria - Sauvignon Blanc

Marlborough, NZ

##### Mercer Estates - Chardonnay

Prosser, WA

##### Layer Cake - Pinot Noir

Central Coast, CA

##### Barossa Valley Estate - Shiraz

Barossa, AUS

##### Oyster Bay - Rose

Marlborough, NZ

##### Folonari - Sparkling

Veneto, IT

#### BEER LIST, SAMPLE

##### Coopers Brewery, Pale Ale

Adelaide, AUS

##### Montauk Brew Co., Assorted

Montauk, NY

#### NON-ALCOHOLIC DRINKS

##### Bluestone Lane Sparkling Water \$2 ea

Choose from original, passionfruit, grapefruit, lemon/lime

##### Cold Pressed Juices \$9 ea

Portsea, Lorne, Fitzroy, Brunswick, Torquay

##### Apple Juice \$4.5 ea

##### Orange Juice \$4.5 ea

#### FULL SERVICE BARISTA

Full barista service with Bluestone Lane drinks menu  
\$50 per hour with a 4 hour minimum & upon  
consumption with \$200 minimum

#### COFFEE & SPARKLING WATER STATION

For large group panel events or product launch parties, we are happy to set up a station with self-serve coffee and sparkling water. Includes Bluestone Lane sparkling waters, hot and cold brew coffee, with whole, oat, almond milk and sweeteners.

##### Up to 25, \$4 per guest

##### 26 to 50, \$3.75 per guest

##### 51 to 100, \$3.50 per guest

##### 101 to 200, \$3.25 per guest









All food and drink are served on ceramic or glassware, with stainless steel cutlery. We completely avoid single-serve plasticware, and if needed, use compostable bamboo plates and cutlery.

Please inform us of any allergies or dietary requirements you may have. All catering platters are served with menu signs that call attention to major allergen information.

All catering orders are subject to a 10% special events fee. All prices exclude tax and labor cost which is dependent on the size and service style of your event.

Additional room rental fees apply.



# BLUESTONE LANE

To order, visit us [here](#), or email [902broadway@bluestonelane.com](mailto:902broadway@bluestonelane.com)

We ask for 48 hours notice for catering orders, with a guest count minimum dependent on your chosen package.

We look forward to serving you. For bookings, please visit our [event booking page](#) or email [902broadway@bluestonelane.com](mailto:902broadway@bluestonelane.com).

