



ASPIRE™

AT ONE WORLD OBSERVATORY

2024 / 2025 FALL WINTER

Special Events
Menu

Breakfast Stations

*Gluten Free Breads Available Upon Request

CONTINENTAL

Honey Yogurt Parfait Cups (V)
Granola, Mixed Berries

Avocado Toast (VG, DF) *
Radish, Cilantro, Espelette

Multi Grain Toast (V, N) *
Honey Mint Ricotta, Mixed Berries, Almonds

New York Bagels (V) *
Cream Cheese Duo, Vermont Butter

Mini Assorted Muffins (V)

Mini Croissants & Mini Pain Au Chocolat (V)

Seasonal Fruit (VG, GF)

DOWNTOWN BAGEL BAR

Assorted New York Bagels (V) *

Lemon & Dill Smoked Salmon (GF, DF)

Prosciutto Di Parma (GF, DF)

Toppings:

Sliced Baby Red Onions, Cornichon Pickles,
Fresh Dill, Capers, Sliced Radishes, Cucumbers
Cherry Heirloom Tomatoes
(VG, GF, DF)

Spreads:

Classic Cream Cheese, Vermont Butter
Whipped Burrata, Strawberry Jam, Orange Marmalade
(V, GF)

Seasonal Fruit (VG, GF)

BREAKFAST IN THE PARK

Acai Smoothie Bowl (VG, GF)
Mixed Berries, Banana

Overnight Oats (V)

Honey Yogurt Parfait (V, GF)

Toppings:

Fresh Fruit, Berries, Shaved Coconut, Chia Seeds,
Flax Seeds, Granola, Crushed Pistachios, Honey
Brown Sugar, Cinnamon
(V, VG, GF, DF, N)

Mini Crumb and Trail Mix Bars (V)

BLT Salad (GF, DF)
*Hard Boiled Eggs, Kale, Avocado, Tomatoes, Crumbled Bacon
Champagne Vinaigrette*

Toast Trio (V)
Vermont Butter, Jam

GOOD MORNING SUNSHINE

Ham & Cheese Croissant

Spinach & Cheese Breakfast Souffle (V, GF)

Pastrami Hash (GF)

Old Fashioned Oatmeal (VG, N)
Fresh Berries, Cinnamon Sugar, Pecans

New York Bagels (V) *
Cream Cheese Duo, Vermont Butter

Iced Lemon Pound Cake (V)

Swirled Marble Loaf (V)

Seasonal Fruit (VG, GF)

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285 Fulton Street, New York, NY 10007 aspirenewyork.com
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Lunch Stations

TIMES SQUARE DELI

Select Two Salads

Ciliegine and Heirloom Tomatoes (V, GF)

Avocado, Green Goddess Dressing

Gem & Radicchio Salad (V, GF)

Ricotta Salata, Shaved Fennel, Candied Pepitas, Raisin Agrodolce

Grilled Chicken Cobb (GF)

Tomatoes, Bacon, Crumbled Maytag Blue Cheese, Lemon Vinaigrette

Caesar Salad (V)

Romaine, Parmigiano-Reggiano, Toasted Brioche Croutons

Farmers Green Salad (VG, GF)

Cucumbers, Beets, Radishes, Lemon Vinaigrette

Mediterranean Pasta Salad (V)

Cherry Tomatoes, Cucumbers, Onions, Feta, Herbs, Maple Tahini Vinaigrette

Select Three Sandwiches

Burrata Sando (V)

Roasted Peppers, Arugula, Lemon Vinaigrette, Ciabatta

Mortadella Sando

Pepperoncini Peppers, Whipped Burrata, Pesto, Hero

Pastrami Reuben

*Swiss, Sauerkraut, B&B Pickles, Thousand Island Dressing
Marble Rye*

Honey Turkey Club

Turkey Bacon, Sharp Cheddar, Lettuce, Tomato, Ciabatta

Tuna Salad (DF)

Artisanal Lettuce, Cucumbers, Multigrain Bread

Crispy Chicken Sando

*Lettuce, Tomato, Monterey Jack Cheese, Ranch Dressing
Ciabatta*

Mediterranean (VG)

Roasted Vegetables, Red Peppers, Hummus, Ciabatta

Dessert

Cookies & Brownies (V)

CHELSEA GREENMARKET

Chicory Greens Salad (V, N)

Beets, Ricotta Salata, Pistachio, Balsamic Vinaigrette

Mediterranean Chickpea Salad (V, GF)

*Onions, Feta, Cucumbers, Roasted Peppers, Heirloom Tomatoes
Olives, Dill, Lemon Mint Vinaigrette*

Sweet & Spicy Tofu (VG)

Teriyaki Eggplant (VG)

Scallions, Toasted Sesame Seeds

Coconut Curry Chickpea Stew (VG, GF)

Roasted Vegetable Quinoa (VG, GF)

Lemongrass Jasmine Rice (VG, GF)

Very Berry Dessert Squares (VG, GF, N)

Fresh Berries (VG, GF)

Agave, Mint

MOTT STREET

Kale Caesar Salad (V, GF)

Shaved Parmesan, Toasted Garbanzo Beans, Caesar Dressing

Ciliegine Salad (V)

*Heirloom Cherry Tomatoes, Red Onions, Basil, Croutons
Olive Oil, Aged Balsamic*

Spicy Rigatoni (V)

Pomodoro, Creme Fraîche, Fried Garlic

Traditional Meatballs

Pomodoro Sauce, Whipped Ricotta

Pan Roasted Chicken (GF)

Marsala Mustard

Creamy Mascarpone Polenta (V, GF)

Grana Padano

String Beans (V, N)

Brown Butter Vinaigrette, Dukka

Seasonal Fruit (VG, GF)

Assorted Italian Sweets (V)

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Lunch Stations Continued

LOWER EAST SIDE CAFE

Kale Caesar Salad (V)

Radishes, Parmigiano-Reggiano, Mint, Lemon Bread Crumbs

Farmers Green Salad (VG, GF)

Cucumbers, Beets, Carrots, Radishes, Green Goddess Dressing

ABC Reuben Slider

*Pastrami, Pickled Red Cabbage, Swiss, Cornichons
Russian Dressing*

Mini Steak Burger

*Fontina Cheese, Caramelized Mushrooms, House Sauce
Brioche Bun*

Smoked Salmon Slider

Avocado Mousse, Cucumber, Pickled Red Onion, Brioche

Truffle Pommes Frites (V, DF)

Garlic Aioli

Dill Pickle Wedges (VG, GF)

Mini Cheesecake Drops (V)

UPTOWN BISTRO

Grilled Chicken Cobb Salad (GF)

Tomatoes, Bacon, Crumbled Maytag Blue Cheese, Lemon Vinaigrette

Arugula Salad (V, GF)

Dried Cherries, Goat Cheese, Pepitas, Balsamic Vinaigrette

Lemon Roasted Salmon (GF, DF)

Carved Beef Tenderloin (GF, DF)

Broccolini (VG, GF)

Fried Garlic, Preserved Lemons, Lemon Vinaigrette

Roasted Vegetable Couscous (VG)

Herb & Lemon Baby Potatoes (VG, GF)

Seasonal Fruit (VG, GF)

Mini Dessert Cups (V, N)

NEW YORK STEAKHOUSE

Chopped Wedge Salad (V, GF)

*Tomato, Red Onion, Crumbled Feta, Cucumber
Blue Cheese Dressing*

Pan Roasted Branzino (GF)

Crispy Shallots, Pickled Fresnos, Chermoula

Sliced Filet of Beef (GF, DF)

Marsala Jus

Lemon Roasted Chicken (GF, DF)

Chimichurri, Jus

Fried Brussel Sprouts (VG)

Yuzu Vinaigrette, Toasted Sesame Seeds

Creamed Spinach (V, GF)

Herb Roasted Potatoes (V, GF)

New York Cheesecake Bites (V)

Mini Petit Fours (V, N)

Take A Break

ALL DAY BREAK INCLUDED

- Build Your Own Trail Mix (VG, GF, N)
Salted Mixed Nuts, Dried Fruit, Chocolate Morsels
- Kind Bars (V, GF)
- Spiced Kettle Chips (VG, GF)
- Pretzels (VG, DF)
- House-Baked Cookies (V)
- Assorted Brownie Bites (V, N)
- Whole Fresh Fruit (VG, GF)

UPGRADES

45 MINUTES OF SERVICE

AFTERNOON TEA 10

- Assorted Scones (V)
- Assorted Mini Petit Fours (V)
- Mini Danishes (V)

GAME TIME 14

- Truffle Butter Pretzel Bites (V)
Beer Cheese, Honey Mustard
- Mini Everything Spiced Pigs in a Blanket
Honey Mustard
- Kettle Corn (VG, GF)

EVERYDAY IS EARTH DAY 18

- Mini Vegetable Crudit  Cups (VG)
Green Goddess Dressing
- Heirloom Tomato Salad (V, GF)
Ciliegine, Marinated Cucumbers
- Hummus Trio (VG)
Pita Chips

CHARCUTERIE CORNER 18

- Individual Charcuterie Cups
Italian Cured Meat, Artisan Cheese, Fruit, Breadsticks

BRUNCH BREAK 20

- Sugar Waffle Bites (V)
Berry Compote
- Smoked Salmon Cucumber Bites
Cream Cheese, Capers, Pickled Dill, Red Onion, Toasted Seeds
- Mini Chia Seed Pudding (VG, GF)
Berries, Shaved Coconut

Passed Canapes

VEGETARIAN

Fried Brussels Sprouts, Tamari, Toasted Seeds (VG, GF)
Pimento Cheese Profiteroles (V, GF)
Patatas Bravas, Sunflower Romesco, Grana Padano (V)
Hot Honey Fried Cauliflower (V, DF)
Cacio e Pepe Arancini, Black Garlic Aioli (V)
Smoked Gouda Truffle Mac & Cheese, Calabrian Chili Gratin (V)
Burrata Toast, Pesto, Heirloom Tomatoes (V)

FISH

Spicy Tuna, Chili Crisp, Persian Cucumbers, Shiso (DF)
Smoked Trout & Grilled Focaccia, Parsley Crema, Chives
Salmon Roe & Tater Tots, Charred Scallion Crème Fraîche (GF)
Seared Scallop, Spicy Carrot Mousse, Chermoula (GF)
Octopus, Chimichurri, Butternut Squash (GF)
Shrimp Bao Bun, Honey Garlic, Kimchi Aioli
Chilled Shrimp, Tabasco Cocktail Sauce, Micro Celery (GF, DF)

MEAT

New York Strip on Toast, Chimichurri, Sunflower Seed Romesco (DF)
Teriyaki Short Rib, Radish, Toasted Sesame Seeds (GF, DF)
Wagyu Pigs In a Blanket, Smoked Mustard Mayo
Salt & Vinegar Pork Crackling, Chipotle Aioli (GF, DF)
Chopped Cheese Empanadas, Cilantro Crema
Chicken & Waffle Cup, Bourbon Maple Syrup (DF)
Miso Pork Belly, Kimchi, Soy Glaze, Sriracha Aioli

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Reception Stations

CHINATOWN DIM SUM

Cold Soba Noodle Salad (VG, N)
Peanuts, Carrots, Cilantro, Sesame Ginger Dressing

Little Gem Salad (VG, DF)
Cucumbers, Carrots, Radishes, Crispy Shallots, Nori, Yuzu Vinaigrette

Chicken and Lemongrass Pot Stickers (DF)
Scallions, Herbs

Pork Dumplings (DF)
Scallions, Cabbage, Cilantro

Edamame Dumplings (VG)
Cabbage, Sweet Corn, Shiitake Mushrooms

Kale & Vegetable Dumplings (VG)
Tofu, Cabbage, Carrots, Sesame Oil

Sauces:

Soy, Hoisin, Ponzu, Sweet Chili (V)

MULBERRY STATION

Italian Cured Meats (GF, DF)

Prosciutto Di Parma (GF, DF)

Parmesan Crisps (V)

Ciliegine & Tomato (V, GF)
Basil, Sea Salt

Aged Balsamic, Extra Virgin Olive Oil (VG, GF)

Carrot Risotto (V, GF)

Traditional Meatballs
Pomodoro & Béchamel Sauce

Cauliflower Riganati (V)
Crème Fraîche, Toasted Breadcrumbs

Spicy Rigatoni (V)
Pomodoro, Crème Fraiche, Fried Garlic

RAMEN SHOP

Additional \$10 Per Person

Broths:

Choose Two

Vegetarian Shoyu Broth (V)

Tonkotsu Broth

Miso Broth

Spicy Miso Broth

Protein:

Char Sui

Tofu Tempura

Chicken

Toppings:

Bean Sprouts

Bamboo Shoots

Naruto

Mushrooms

Scallion

Egg

Corn

ONE PRIME

New York Strip (GF, DF)
Pastrami Spice Blend

Slow Roasted Rack of Lamb (GF, DF)
Fresh Herbs

Free Range Roasted Chicken (GF, DF)

Brown Sugar Spiced Rack of Pork (GF, DF)

Horseradish Cream & Red Wine Au Jus (GF, DF)

Broccolini (VG, GF)
Lemon Vinaigrette

Pommes Puree (VG, GF)

Wild Mushrooms (VG, GF)

Harissa Carrots (VG, GF)
Hot Honey, Toasted Seeds, Dukkah

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Reception Stations Continued

SOUTH STREET SEAPORT

Shrimp Cocktail (GF, DF)
 Mussels (GF, DF)
 Seaweed Salad (VG, GF)
 Spicy Bloody Mary Cocktail Sauce (V, DF)
 Remoulade (V, GF)
 Fresh Citrus (GF)

“SEA” FOREVER TOWER

Additional \$30 Per Person

Custom 1WTC Ice Sculpture
 Chilled Shrimp Cocktail (GF, DF)
 Poached Lobster Tail (GF)
 Mussels (GF, DF)
 Seasonal Seafood Crudo (GF, DF)
 Crab Seafood Salad (GF, DF)
 Seaweed Salad (VG, GF)
 Spicy Bloody Mary Cocktail Sauce (V, DF)
 Remoulade (V, GF)
 Fresh Citrus (VG, GF)

SSÄM BAR

Set:

Chef Greens (VG, GF)
 Furikake Jasmine Rice (VG, GF)

Build:

Teriyaki Eggplant (VG)
 Beyond Beef Bulgogi (VG)
 Tofu (VG)

Toppings:

Kimchi, Cucumbers, Radishes, Shishito Peppers
 Fried Shallots, Pickled Vegetables
 Shiitake Mushrooms (VG)

Sauces:

Sweet Chilli Sauce, Ssäm Sauce, Ssämjang Sauce
 (V)

BRAZILIAN CARVING

Churrasco de Flank Steak (GF, DF)
 Chargrilled Picanha (GF, DF)
 Linguica Sausage (GF, DF)
 Cachaça Marinated Whole Grilled Chicken (GF, DF)
 Coconut Rice (V, GF)
Black Beans, Fresh Cilantro
 Chimichurri (VG, GF)
 Zesty Cilantro Potatoes (VG, GF)
 Hearts of Palm Salad (VG, GF)
*Heirloom Tomatoes, Pickled Red Onions, Baby Arugula
 Toasted Sunflower Seeds, Raisin Vinaigrette*
 Cherry Tomato Salad (VG, GF)
Baby Red Onions, Cilantro, Red Wine Vinaigrette
 Grilled Pineapple Wedges (VG, GF)
Brown Sugar

LITTLE TOKYO

Additional \$30 Per Person

Handmade Sushi Rolls
 Nigiri
 Sashimi (GF, DF)
 Maki Rolls
 Vegetable Rolls (VG)
 Wakame Salad (VG, GF)
 Chilled Soba Noodles (VG, GF)

PAELLERA TABLE

Paella De Mariscos (GF)
Mussels, Clams, Shrimp, Catch of the Day, Peas, Onions
 Paella Valencia (GF)
Chicken, Duck, Chorizo, Peas, Onions
 Paella De Verdura (VG, GF)
Summer Vegetables, Peas, Fried Artichokes

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Plated Dinner

FIRST COURSE

Farmers Herb Salad (VG)

Yuzu Vinaigrette, Fried Shallots

Chicory Greens Salad (V, GF)

Roasted Beets, Ricotta Salata, Toasted Pepitas, Raisin Agrodolce

Little Gem Salad (V, GF)

Fried Chickpeas, Radishes, Green Goddess, Grana Padano

Burrata (V)

Broccolini Pesto, Sourdough, Mache

Roasted Scallop (DF)

Smoked Romesco, Chermoula

ENTREES

Choice of Entree Additional \$40 Per Person
Duet Entree Additional \$30 Per Person

Striped Bass

Heirloom Tomatoes, Fregola, Creole Crema

Salmon

Mashed Cumin Potatoes, Sweet & Spicy Tikka Masala

Branzino

Braised Leeks & Cannellini Beans, White Wine Butter Sauce

Chilean Sea Bass (GF)

Harissa Butter, Curried Squash, Swiss Chard

Free Range Chicken (GF)

Country Mash, Broccolini, Morel Mushroom Au Jus

Berkshire Pork (GF)

Caramelized Celeriac, Wilted Collard Greens, Marsala Mustard Jus

Filet Mignon (GF) | Duet Option: Jumbo Prawn

Sunchoke Soubise, Caramelized Onions, Oyster Mushrooms

Carved New York Strip (GF) | Duet Option: Scallop

Roasted Zucchini, Mustard Greens, Port Jus

SILENT VEGETARIAN

Miso Roasted Cauliflower (VG)

Hummus, Chimichurri, Fried Chana

Polenta (V, GF)

Brown Butter, Oyster Mushrooms, Grana Padano

Tahini Roasted Leeks (V, VG)

Freekeh, Roasted Hen of the Woods, Sauce Vert

Spinach Lasagna (V)

Bechamel, Pomodoro, Mozzarella, Arugula

DESSERTS

Carrot Cake (V)

Warm Spice Blend, Cream Cheese Frosting

Apple Strudel (V)

Bourbon Maple Drizzle, Cinnamon Sprinkled Gelato

Espresso Bon Bon (V)

Coffee Bean Infused Ganache, Chocolate Confectionary Shell

Chocolate Mousse Cake (V, GF)

White & Dark Mousse, Chocolate Bottom, Chocolate Ribbon

Vanilla Bourbon Cake (V)

Salted Caramel, Biscoff Cookie Crumble, Fresh Berries

Sticky Toffee Pudding (V)

Caramel Sauce, Toffee Pieces, Vanilla Gelato

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Passed Sweets

- French Macarons (GF, N)
- Zola Bakes Rainbow Cookies (N)
- Mini Cupcakes (V)
- Cake Pops (V)
- Cheesecake Drops (V)
- Mini Assorted Bonbons (V)
- Mini Treathouse Rice Crispy Treats (V, GF)

- Chocolate Mousse (V)
- Chocolate Truffles (V)
- Petite Lemon Meringue Tarts (V)
- Cinnamon Sugar Churros Bites (V)
- Sweet Hazelnut Beignets (V, N)
- Mini Krispy Kreme Doughnuts (V)
- Seasonal Mini Sorbet Cones (VG)

Dessert Stations

AFFOGATO BAR **48**

Vanilla Gelato & Espresso (V, GF)

Toppings:

- Biscotti (V)
- Chocolate Shavings (V)
- Cinnamon
- Sliced Almonds

Additional Upgrade:

Baily's Irish Cream & Kahlua Coffee Liqueur

FAIR FUN **38**

- Churros (V)
- Kettle Corn Popcorn (VG, GF)
- Cotton Candy (V, GF)
- Ice Cream Sandwiches (V)
- Apple Cider (V, GF, DF)

SWEET BITES **32**

- Cannolis (V)
- Double Chocolate Cookies (V)
- Cheesecake Bites (V, GF)
- Chocolate Bonbons (V, GF)
- Venetian Crowns (V, GF)
- Black & White Petit Fours

SOLSTICE **36**

- Apple Cider Doughnuts
- Pumpkin Pie Slices
- Assorted Winter Macarons
- Chocolate Truffles
- Mini Cheesecake
- Egg Nog or Hot Chocolate

Beverages ALL PACKAGES ARE BASED ON FOUR HOURS OF SERVICE

SODA & WATER STATION

Every hour extension will be an additional \$4 per person

Pepsi, Diet Pepsi, Starry, Ginger Ale
Bottled Water

COFFEE & TEA STATION

Every hour extension will be an additional \$5 per person

Regular Coffee, Decaffeinated Coffee
Assorted Hot Tea Infusers

RENEW & REVIVE STATION

Every hour extension will be an additional \$8 per person

Pepsi, Diet Pepsi, Starry, Ginger Ale

Assorted Fruit Juices
Orange, Pineapple, Grapefruit & Cranberry

Assorted Infused Water & Teas
Hibiscus Tea, Citrus Water, Cucumber Mint Water

BEER & WINE BAR

Every hour extension will be an additional \$16 per person

La Marca Prosecco
ONE Red, ONE White & ONE Rose Custom Blended NY Wines
Selection of Beers and New York Local Brews
Pepsi, Diet Pepsi, Starry, Ginger Ale
Flat and Sparkling Water

PREMIUM BAR

Every hour extension will be an additional \$24 per person

Spirits

Grey Goose Vodka, Belvedere Vodka, Tito's Gluten Free Vodka
Tanqueray Gin, Hendrick's Gin
Bacardi Rum, Captain Morgan Spiced Rum, Malibu Coconut Rum
Casamigos Tequila, Don Julio Añejo Tequila
Johnnie Walker Black Scotch, Macallan 12 Year Scotch
Bulleit Rye Whiskey, Jack Daniel's Whiskey
Hudson Bourbon, Maker's Mark Bourbon, Hennessy VS Cognac
Campari Liquor, Aperol Liquor

Wines

La Marca Prosecco
ONE Red, ONE White & ONE Rose Custom Blended NY Wines

Beers

Selection of Beers and New York Local Brews

Soft Drinks & Water

Pepsi, Diet Pepsi, Starry, Ginger Ale
Assorted Juices
Flat & Sparkling Water

SPECIALTY COCKTAILS

SELECT ONE	\$12
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SELECT TWO	\$18
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City That Never Sleeps
Vodka, Chambord, Lemonade, Club Soda, Blackberries

Butterfly Gardens
*Empress Gin 1908, St. Germaine, Cucumber, White Cranberry
Lemon Simple Syrup*

Park Slope
Limoncello, Club Soda, Pomegranate, Lime, Mint

Big Pineapple
Spiced Rum, Amaretto, Malibu Rum, White Cranberry, Pineapple Raspberry

The 4 Five Six
Mezcal, Grapefruit Juice, Hot Honey Syrup, Club Soda, Lime, Mint

The Spire
Tequila, Grapefruit Soda, Blackberry, Rosemary

Little Island
Bourbon, Aperol, Club Soda, Orange Simple Syrup

ASPIRE™