







GENUINE

EVENT KIT

CONTACT DETAILS & HOURS

GENUINE Superette: 191 Grand St. (at Mulberry), NYC 10013 I 646.726.4633
HOURS: Mon – Sat 11am – 11pm. Sun 11am – 10pm

GENUINE Roadside: 600 11th Ave. (at Gotham West Market), NYC 10036 I 212.582.7941
HOURS: Mon – Thurs 11am – 11pm. Fri 11am – 12pm. Sat 8am – 12pm. Sun 8am – 11pm

INFO@EATGENUINE.COM
WWW.EATGENUINE.COM



TABLE HIRE

10-40 guests seated

10-14 per table



GENUINE SUPERETTE

ABOUT THE SPACE

GENUINE is a fast-fine California-inspired roadside eatery serving up coastal American classics with an international twist - with two locations in NYC. GENUINE Superette features a superstar line-up of culinary talents including Michelin-starred chef Brad Farmerie, internationally renowned mixologist, Eben Freeman, ice cream extraordinaire Sam Mason (of OddFellows) and a rotating award-winning chefs all of whom contribute a special touch to the menu.

A CATERED AFFAIR

Select from BOX OF MINI fried chicken sandwiches and burger slider, fries, salads, juices and more, set up to meet your every need, allowing you to relax and enjoy the evening.

CATERING MENU

GENUINE

646.726.4633 WWW.EATGENUINE.COM

catering menu

select in groups of 12

MINI BURGERS & SANDWICHES

SELECT QUANTITY	12	24	48	72	96
SINGLE STACK BURGER lettuce, tomato, dillies, house sauce	○	○	○	○	○
SPICY SMOKEHOUSE BURGER bacon, smoked gouda, charred jalapeño mayo, sweet pickles, chipotle bbq sauce *add .50/burger*	○	○	○	○	○
BUTTERMILK BATTERED CHICKEN SANDWICH apple/celeriac slaw, sambal mayo	○	○	○	○	○
SPICY GRILLED CHICKEN SANDWICH lettuce, tomato, avocado ranch, toasted Orwashers potato roll	○	○	○	○	○
FRIED GREEN TOMATO SANDWICH avocado, lettuce, charred jalapeño mayo	○	○	○	○	○

▸ *toppings additional add per item*

24 FOR $69

48 FOR $179 w/ half tray golden fries

72 FOR $269 w/ full tray golden fries

96 FOR $359 w/ choice of golden or sweet potato fries & tray of salad

SIDES

SELECT QUANTITY PER TRAY	half (8-13 ppl)	full (15-25 ppl)
GOLDEN FRIES	○ 24.00	○ 45.00
SWEET POTATO FRIES	○ 30.00	○ 52.00
50/50	○ 27.00	○ 49.00

lighter, healthier, crispier.

Our Frylow cooking technology leads to **47.8% FEWER CALORIES** than traditional frying.

WRAPS

SELECT QUANTITY PER TRAY	half (8-13 ppl)	full (15-25 ppl)
SPICY CHICKEN marinated grilled chicken, lettuce, tomato, avocado ranch	○ 48.00	○ 72.00
CALI KALE buttermilk battered fried chicken, baby kale, pickled onions, cucumbers, avocado	○ 48.00	○ 72.00
SHRIMP pineapple salsa, border slaw, charred jalapeño mayo	○ 52.00	○ 78.00

SALADS

SELECT QUANTITY PER TRAY	half (8-13 ppl)	full (15-25 ppl)
FRUIT PLATTER pineapples, papaya, citrus, apples, strawberries	○ 36.00	○ 60.00
QUINOA SALAD quinoa, peppers, chickpeas, herbs, celery	○ 36.00	○ 60.00
THIS IS YOUR HOUSE... SALAD little gem hearts, kale, baby spinach, avocado, cucumber, tomato, crispy shallots	○ 28.00	○ 50.00
TOMATO SALAD tomatoes, cucumbers, feta cheese, avocado, mint	○ 32.00	○ 54.00
GRILLED VEGGIE SALAD carrots, parsnips, celery, zucchini, mushrooms	○ 38.00	○ 62.00

Dressings:
Buttermilk Ranch, Miso Vinaigrette, Sherry Mustard Vinaigrette,

★★★ *all-star culinary lineup* ★★★

featuring:

MICHELIN-STARRED CHEF
BRAD FARMERIE

DRINKS GURU
EBEN FREEMAN

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

better for you!

All GENUINE meats are **ANTIBIOTIC/HORMONE-FREE AND HUMANELY RAISED**

TACOS

SELECT QUANTITY PER TRAY	half (20 tacos)	full (40 tacos)
AHI TACOS raw marinated tuna, border slaw, sambal mayo, avocado	○ 72.00	○ 130.00
CITRUS SHRIMP corn tortillas, pineapple salsa, border slaw, charred jalapeño mayo	○ 68.00	○ 125.00

FRESH PRESSED

ALL DAY JUICES *BY MIXOLOGIST EBEN FREEMAN*

EMERALD
kale, celery, cucumber, fennel, apple, lime, celery bitters, oleo saccharum

COPPER
carrot, orange, parsnip, turmeric, lemon, ginger shrub

RUBY
beet, fuji apple, parsley, lemon, angostura bitters

GOLD
pineapple, papaya, grapefruit, jalapeño, cilantro, lime, falernum

○ *mix of 6* 48.22

○ *mix of 12* 96.44

SWEET TREATS

SELECT QUANTITY	half (8-13 ppl)	full (15-25 ppl)
DESSERT PLATTER assorted cookies and brownies	○ 25.00	○ 55.00

CONTACT INFORMATION

NAME _____

PHONE NUMBER _____

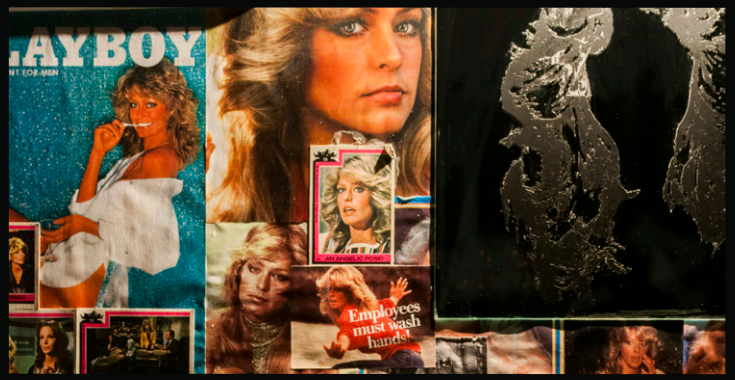
EMAIL ADDRESS _____

DATE FOR CATERING DELIVERY _____

please email order to info@eatgenuine.com











EVENT KIT

CONTACT DETAILS & HOURS

GENUINE Liquorette: 191 Grand St. (at Mulberry), NYC 10013 I 646.726.4633
HOURS: Sun & Mon: closed, Tues & Wed: 6pm - midnight, Thurs-Sat: 6pm – 2am

INFO@EATGENUINE.COM
WWW.GENUINELIQUORETTE.COM





TABLE HIRE

60 guests standing
32 guests seated

GENUINE LIQUORETTE

ABOUT THE SPACE

A subterranean extension of the recently-opened fast-fine restaurant, GENUINE Superette, GENUINE Liquorette is the first bar in the series of GENUINE establishments, preceded by GENUINE Roadside in Gotham West Market and GENUINE Superette, and features 750 different bottles of spirits. The cocktail bar strives to present a cheekier side to the serious cocktail bar movement by featuring less celebrated brands like Pinnacle, Jim Beam flavored whiskies, Midori and more. Designed by AvroKO, the space evokes the feel of a California, bodega-style liquor store complete with bottles of spirits lining the walls. The bar is open from 6pm-12am Tuesday-Wednesday, 6pm-2am Thursday-Saturday.

COCKTAILS:

Liquorette offers a full service bar with self-serve beer and wine, Cha-Chunker mixed drinks and a monthly rotating cocktail menu.

DRINK MENU SAMPLE



1 PALOMA

Avión Silver Tequila, San Pellegrino Pompelmo, Grapefruit

$10.56 +tax

AVIÓN TEQUILA

2 DARK & STORMY

Ron Zacapa Solera Rum, Ginger Beer, Fresh lime

$10.56 +tax

Ron Zacapa

3 MOJITO

Bacardi Superior Rum, Sprite, Lime, Mint

$10.56 +tax

BACARDÍ

4 JAMO & GINGA

Jameson Irish Whiskey, Ginger ale, Bitters, Lemon

$10.56 +tax

JAMESON IRISH WHISKEY

5 BLOODY MARY

Skyy Vodka, Tomato Juice, Spice Dose, Accoutrements

$10.56 +tax

SKYY VODKA

CHA-CHUNKER

KEEP IT SIMPLE, SUCKER!!

BEER

SELF SERVE! HELP YOURSELF!

TECATE $4.59 +tax

STELLA ARTOIS $6.89 +tax

ORIGINAL SIN $6.89 +tax

LAGUNITAS IPA $5.97 +tax

GOOSE ISLAND Seasonal $6.89 +tax

WINE

SELF SERVE! HELP YOURSELF!

Sale!

PROSECCO
G $8.73 +tax
B $35.82 +tax

ROSE
G $8.73 +tax
B $35.82 +tax

CHARDONNAY
G $8.73 +tax
B $35.82 +tax

PINOT NOIR
G $9.64 +tax
B $38.58 +tax



Or Try:

ROUGH JUSTICE!

Pay by the gram! Choose any bottle(s) from the shelf and decide how much you want us to pour...fun for the whole family!

BEER, WINE, ROUGH JUSTICE







FOOD

Entire Genuine Superette menu is also available for large party pre-order or a la carte.
No outside food is allowed on the premises, with the exception of Kosher
or specific severe dietary restrictions.

MINIS

SINGLE STACK BURGER
lettuce, tomato, house sauce

BUTTERMILK BATTERED CHICKEN SANDWICH
apple/celeriac slaw, sambal mayo

SPICY SMOKEHOUSE BURGER
bacon, smoked gouda, charred jalapeño mayo, chipotle bbq sauce

FRIED GREEN TOMATO SANDWICH
avocado, lettuce, charred jalapeño mayo, butter toasted orwashers potato roll

BAJA STYLE AHI TUNA TACOS
raw marinated tuna, border slaw, avocado, spicy mayo, crispy corn tortilla

FOR THE TABLE

BASKET OF MIXED FRIES
classic, sweet potato with chill spice, aces high dill picke fires, hash wich

THIS IS YOUR HOUSE... SALAD
little gem hearts, kale, baby spinach, avocado, cucumber, tomato, crispy shallots

ICE CREAM SANDWICHES

VANILLA BEAN
salted caramel, chocolate pearls

CHOCOLATE CHUNK
hot fudge, toasted coconut

MISO CHERRY
butterscotch, toasted walnuts

EXTRA VIRGIN OLIVE OIL
balsamic caramel, strawberry jam









TABLE RESERVATIONS

All table reservat ions are taken between 6:00pm–7:30pm, in which the majority of your party must be present. Table reservation is then yours for the evening.

DAY	GROUP SIZE	PRICE (food + bev minimum)
Tuesday - Wednesday	0-8	$500
Tuesday - Wednesday	9-15	$750
Tuesday - Wednesday	16-30	$1000
Thursday - Saturday	0-8	$500
Thursday - Saturday	9-15	$1000
Thursday - Saturday	16-30	$1250

BUYOUTS

Liquorette is available for private events and parties up to 60 people, Monday- Sunday.
More than 60 people will require a buyout for Superette space for a combined space capacity of 130 people.

DAY	DURATION OF EVENT	PRICE (food + bev minimum)
Monday (6–8PM, 6–10PM, 6PM–12AM)	2hrs / 4hrs / 6hrs (full night)	$2500 / $5000 / $7500
Tuesday - Wednesday (6–8PM, 6–10PM, 6PM–12AM)	2hrs / 3hrs / 6hrs (full night)	$2500 / $3500 / $8000
Thursday - Saturday (6–8PM, 6–10PM, 6PM–2AM)	2hrs / 4hrs / 8hrs (full night)	$2500 / $7500 / $12500

	DAY	PRICE (food + bev minimum)
Combined Space (Superrete and Liquorette)	Sunday - Wednesday	$12000
	Thursady - Saturday	$15000



MIXOLOGY CLASSES

private mixology classes



PROGRAM OPTIONS

PRICE	$150 PER PERSON	$75 PER PERSON
NUMBER OF PEOPLE	10 People Minimum 25 People Maximum	10 People Minimum 12 People Maximum
PROGRAM	• 45 Mins demo by Eben • 45 Mins of Food (Slider options from Liquorette menu and fries) • 45 Mins of open bar - Chachunkers, Beer, Wine included - any other alcohol would be charged on consumption	• 45 Mins demo by Eben • One cocktail after completion of class
TIME SLOTS	1:00 PM – 3:00 PM 3:00 PM – 5:00 PM 4:00 PM – 6:00 PM	1:00 PM – 3:00 PM 3:00 PM – 5:00 PM 4:00 PM – 6:00 PM