



GENUINE

EVENT KIT

CONTACT DETAILS & HOURS

GENUINE Superette: 191 Grand St. (at Mulberry), NYC 10013 | 646.726.4633

HOURS: Mon – Sat 11am – 11pm. Sun 11am – 10pm

GENUINE Roadside: 600 11th Ave. (at Gotham West Market), NYC 10036 | 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.



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 full
(8-13 ppl) (15-25 ppl)

GOLDEN FRIES ☐ ☐
24.00 45.00

SWEET POTATO FRIES ☐ ☐
30.00 52.00

50/50 ☐ ☐
27.00 49.00

CATERING MENU

lighter.
healthier.
crispier.

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

WRAPS

SELECT QUANTITY PER TRAY ▶▶▶▶▶▶ half full
(8-13 ppl) (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 full
(8-13 ppl) (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 full
(20 tacos) (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
mix of 6
48.22

COPPER ☐
carrot, orange, parsnip, turmeric, lemon,
ginger shrub
mix of 12
96.44

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

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

SWEET TREATS

SELECT QUANTITY ▶▶▶▶▶▶ half full
(8-13 ppl) (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



GENUINE

Liquorette

EVENT KIT

CONTACT DETAILS & HOURS

GENUINE Liquorette: 191 Grand St. (at Mulberry), NYC 10013 | 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 Liguorette 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:

Liguorette 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
Pompeño,
Grapefruit

\$10.56 +tax



2

DARK & STORMY

Ron Zacapa
Solera Rum,
Ginger Beer,
Fresh lime

\$10.56 +tax



3

MOJITO

Bacardi
Superior Rum,
Sprite,
Lime,
Mint

\$10.56 +tax



4

JAMO & GINGA

Jameson Irish
Whiskey,
Ginger ale,
Bitters,
Lemon

\$10.56 +tax



5

BLOODY MARY

Skyy Vodka,
Tomato Juice,
Spice Dose,
Accoutrements

\$10.56 +tax



CHA-CHUNKER

KEEP IT SIMPLE, SUCKER!!

**B
E
E
R**

SELF SERVE! HELP YOURSELF!



\$4.59 +tax



\$6.89 +tax



\$6.89 +tax



\$5.97 +tax



\$6.89 +tax

**W
I
N
E**

SELF SERVE! HELP YOURSELF!

PROSECCO

G **\$8.73** +tax

B **\$35.82** +tax

CHARDONNAY

G **\$8.73** +tax

B **\$35.82** +tax

ROSE

G **\$8.73** +tax

B **\$35.82** +tax

PINOT NOIR

G **\$9.64** +tax

B **\$38.58** +tax

Sale!

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 AHITUNA 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 wick

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 reservations 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 (Superette and Liguorette)	Sunday - Wednesday	\$12000
	Thursday - 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	<ul style="list-style-type: none"> • 45 Mins demo by Eben • 45 Mins of Food (Slider options from Liqueurette menu and fries) • 45 Mins of open bar <ul style="list-style-type: none"> - Chachunkers, Beer, Wine included - any other alcohol would be charged on consumption 	<ul style="list-style-type: none"> • 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