

EVENTS + CATERING

events@minas.nyc

MoMA PS1
22-25 Jackson Ave
Long Island City, NY 1101

MINA'S

PS1
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ABOUT MINA'S

THE CAFE

Mina's is an all-day café at MoMA PS1 from chef Mina Stone. Informed by lessons from her Greek grandmother, Stone's deceptively simple, Mediterranean-inspired cuisine is an homage to the slow-cooked, homestyle dishes typically found on family dinner tables.

MINA STONE

Mina Stone's culinary work is deeply rooted at the intersection of food and art. Most recently, Stone was the chef for artist Urs Fischer's studio for the past decade, and has cooked for a range of galleries and institutions over the past 20 years. Her cookbook, *Cooking For Artists* was published in 2015.

CAPACITY

Mina's can host seated dinners for up to 60 guests and mingling cocktail parties for 40 to 80 guests. Mina's can accommodate off site catering requests of all sizes.





BOOKING

CATERING

Mina's handles all of the food & beverage service. Additional costs include staffing fees based on service.

HOW TO BOOK A DATE

Please contact us at events@minas.nyc for an initial proposal and to confirm availability.

DEPOSIT & PAYMENT

A deposit of 50% of the total estimate is required to save the date. The total balance will be due on the day of your event. We accept checks, bank transfers, or credit card payments. There is a processing fee of 3% for all credit card charges. There is a \$2,500 minimum for all catered events at the cafe.

TAXES & FEES

All events are subject to a 15% administration fee and an 8.875% New York State sales tax based on the total cost of the event. Please note the administrative fee is not a gratuity and serves to offset ancillary expenses associated with the planning and administration of the event.



FAQ

EVENT STAFF

A Mina's events manager will be on site for all events. All employees hired for events are paid flat hourly rates with gratuity included. Staffing is determined based on the number of guests, the space, amount of setup and break down time required, as well as the complexity of the menu served.

RENTALS

Please contact us at events@minas.nyc for an initial proposal and to confirm availability.

PARKING

Street parking is available in the neighborhood.

PUBLIC TRANSPORTATION

The closest subway station is the 21st (G) and it is a 2 minute walk. Court Sq - 23 St (E,G,M,7) and is a 4 min walk. Additional options are 44 Dr/Jackson, a 7 min walk, and Hunterspoint Avenue, an 8 min walk.

AV SPECS

We have a speaker system that you could connect to a playlist for music throughout the space at a moderate volume.

COAT CHECK

We provide a coat rack for your guests. We can provide coat check service as an addition.

MENUS

All menus are samples and subject to change based on availability and the seasons.



BEVERAGE PACKAGES

FAMILY STYLE WINE \$25/person

White and red natural wine, still and sparkling water,
served family style on dinner tables

WINE AND BEER \$30/person

Natural wine (bubbly, white and red), beer, sparkling and still water

PREMIUM BAR PACKAGE \$50/person

A full range of selected spirits, classic mixers, natural wines, beers,
a house cocktail, and non-alcoholic beverages.

*prices are based on a 2 hour event.



COCKTAIL EVENTS

STATIONARY SPREADS

\$18/person

Mina's Mezze

Whipped feta, fresh herbs, toasted walnuts, and seasonal vegetables.

Served with muhammara, tahini and fluffy pita.

Cheese and Charcuterie

A selection of creamy and aged cheeses with chorizo, prosciutto cotto, and coriander olives and quick pickled seasonal vegetables.

Served with crackers and sesame sourdough bread.

MINA'S PACKAGE

\$35/person

Choice of 3 passed appetizers plus stationary cheese, olives, seasonal crudités, crackers and sourdough bread.

PASSED APPETIZERS

\$9 per person/per selection

Roasted beets with pistachio pesto

Endive leaves with toasted almonds, radish, lemon and mint

Heirloom tomato, Arahova feta, cucumber and oregano skewers

Japanese cucumbers with beet tzatziki and mint

Greek sausages with fennel, orange and lemon

Meatballs with cumin and cinnamon

Seasonal fish crudo with blood oranges, lime and jalapeno

Bruschetta with aged goat cheese, Greek honey and thyme

Bruschetta with cured ham, mustard and coriander pickled radishes

Bruschetta with muhammara, olive oil, microgreens, and toasted sesame seeds



DINNERS

SEATED FAMILY STYLE \$100/person

Includes bread, cheese, olives and vegetables
Two salads, one main dish, two sides, dessert
and seasonal fruit

Sample Menu

House sourdough bread with Parian olive oil
Arahova feta with oregano, charcuterie, seasonal
vegetables and coriander cracked olives

Endive salad with citrus, radish, toasted almonds
and mint

Braised beef with tomato, cinnamon and cloves

Chickpeas with orange zest, and breadcrumbs
Sauteed seasonal greens with lemon and olive oil

Blood orange tiramisu
Apples, honey and cinnamon

BUFFET \$75/person

Includes bread and cheese
One salad, one main, two sides, dessert and
seasonal fruit

Sample Menu

Bread and cheese
Kale salad with feta, dill, toasted sesame seeds

Braised beef with cinnamon and cloves
Slow cooked green beans with tomato and olive
oil
Potato salad with fresh herbs, olive oil and lemon

Seasonal fruit
Olive oil cake

SIMPLE MEALS \$60/person

Minimum of 40 people served buffet style
Includes bread, cheese, olives, salad and stew

Sample Menu

Bread, cheese and olives

Cucumber salad with dill, parsley and toasted
sesame seeds

Lentil stew with cinnamon, cloves and house
made hot sauce





