

PICNIC in the Park

PICNIC

Whether it's spring, summer or fall, enjoying a picnic in the park is part of the quintessential New York City Experience. Curated by Executive Chef, Maria Tampakis, our picnic basket features a hand-crafted selection of local produce that can be enjoyed on-the-go. We invite you take some time out of the hustle and bustle in the city that never sleeps and enjoy a relaxing picnic with friends and family in one of the many greens spaces in Lower Manhattan.



Platter Style PICNICS

\$175 for two people



NON-VEGETARIAN OPTION

Murrays cheese and charcuterie
Orange and herb marinated
kalamata olives
Grilled vegetable platter
Pesto chicken salad and tuna salad
Kettle chips
Fresh fruit plate
Chocolate chip cookies
Natalie's Strawberry Lemonade

VEGETARIAN OPTION

Murrays cheese, fruit, fig jam
Orange and herb marinated
kalamata olives
Grilled vegetable platter
Greek salad and fennel salad
Kettle chips
Fresh fruit plate
Chocolate chip cookies
Natalie's Strawberry Lemonade



Classic Style PICNICS

\$175 for two people



CLASSIC NON-VEGETARIAN PICNIC

Murrays cheese and charcuterie Orange and herb marinated kalamata olives

Choice of 1 salad

Shaved fennel and orange salad

Caesar salad

Greek salad

Choice of 2 sandwiches

Pesto chicken salad on whole grain

bread

Turkey club on sourdough

BLT on whole wheat bread

Kettle chips

Fruit salad

Chocolate chip cookies

Natalie's Strawberry Lemonade

CLASSIC VEGETARIAN PICNIC

Murrays cheese, fruit, fig jam Orange and herb marinated kalamata olives

Choice of 1 salad

Shaved fennel and orange salad

Caesar salad

Greek salad

Choice of 2 sandwiches

Grilled vegetables on whole wheat bread, arugula, balsamic vinegar

Heirloom tomato, mozzarella, basil

pesto, on ciabatta

Paprika hummus, avocado, red onion,

lettuce, on sourdough bread

Kettle chips

Fruit salad

Chocolate chip cookies

Natalie's Strawberry Lemonade

Optional

BEVERAGES

WHITE WINES

| Cloudy Bay, Sauvignon Blanc | \$165.00 |
|--------------------------------------|----------|
| Chateau de Sancerre, Sancerre | \$105.00 |
| Sonoro, Pinot Grigio | \$75.00 |
| Terlato, Pinot Grigio | \$100.00 |
| Lioco, Chardonnay | \$125.00 |
| Kistler "Les Noisetiers", Chardonnay | \$165.00 |
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RED WINES

| Meiomi, Pinot Noir | \$90.00 |
|------------------------------|----------|
| Anthill Farms, Pinot Noir | \$130.00 |
| Columbia, Cabernet Sauvignon | \$80.00 |
| Corison, Cabernet Sauvignon | \$220.00 |
| Ben Haines, Syrah | \$120.00 |
| Altos Las Hormigas, Malbec | \$85.00 |
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ROSÉ WINE

| Whispering Angel | \$95.00 |
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BUBBLES

| Zardetto, Prosecco | \$80.00 |
|--------------------------------------|----------|
| Louis Roederer Brut, Champagne | \$160.00 |
| Veuve Clicquot, Champagne | \$170.00 |
| Dom Perignon Brut, Champagne | \$600.00 |
| Louis Roederer Cristal, Champagne | \$750.00 |
| Moët & Chandon | |
| Rosé Imperial, Champagne | \$200.00 |
| Veuve Clicquot, Rosé, Champagne | \$225.00 |
| Taittinger, Prestige Rosé, Champagne | \$250.00 |





To order your picnic, please call the Concierge Team or email concierge.nydowntown@fourseasons.com

Please note that all picnic orders require 24 hour advance notice.

Four Seasons Hotel New York Downtown

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