

PRIVATE EVENTS

CATERING



PIGGYBACK

BY

PIG AND KHAO

140 WEST 30TH STREET - NEW YORK - NY - 10001



PIGGYBACK &

CHEF LEAH COHEN



PIGGYBACK

Helmed by Chef Leah Cohen, Piggyback is known for delicious Asian flavors, friendly service and fun, lively energy. The menu is not constrained by a particular region or country, but rather travels throughout Asia to deliver crowd-pleasing street food classics and innovative cocktails.

CHEF LEAH COHEN

Leah gained recognition on Bravo's hit show *Top Chef*, and has appeared on various Food Network shows and popular morning shows like *The TODAY Show* and *Good Morning America*. She honed her skills in Michelin-starred kitchens, working alongside some of the world's best chefs. Her Filipino heritage and regular visits to the region heavily influence her cooking style, which combines authentic Southeast Asian flavors with classical Western techniques.



PIGGYBACK

PRIVATE EVENTS & MENUS

SPACES &

CAPACITIES



EVENT STYLE

SEMI-PRIVATE TABLE

WAYBACK BAR Private

FULL BUYOUT Restaurant & Wayback Bar

RECEPTION

Standing Only, No Stations

N/A

125

225

RECEPTIONS

Standing & Stations

N/A

100

180

SEATED BUFFET DINING

With Cocktail Hour

40

60

N/A

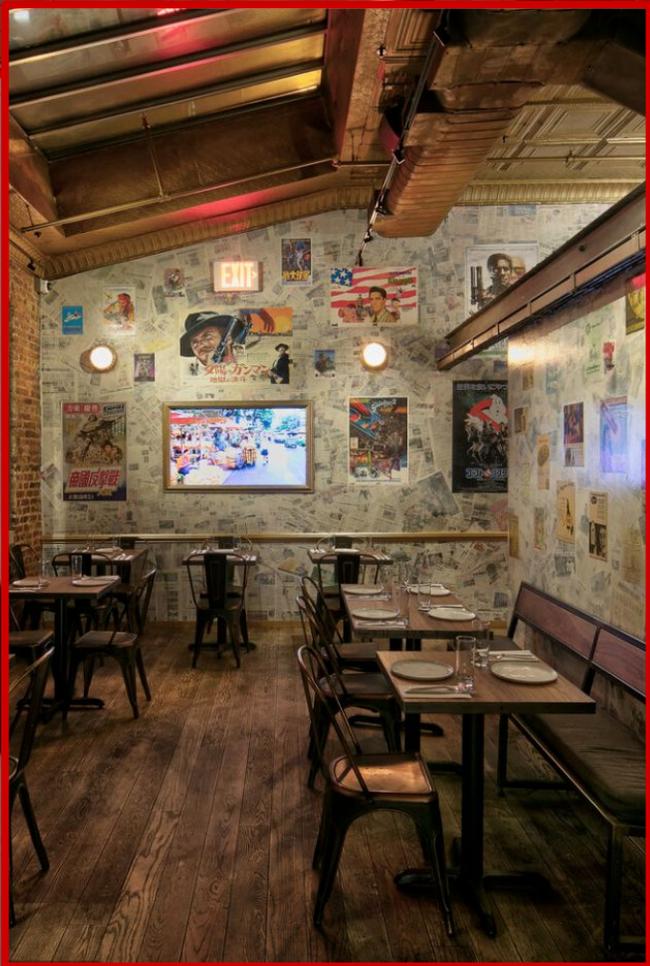
SEATED FAMILY-STYLE

DINING Cocktail Hour Available
in the Wayback Bar

45

70

N/A



WAY BACK BAR



WAY BACK BAR

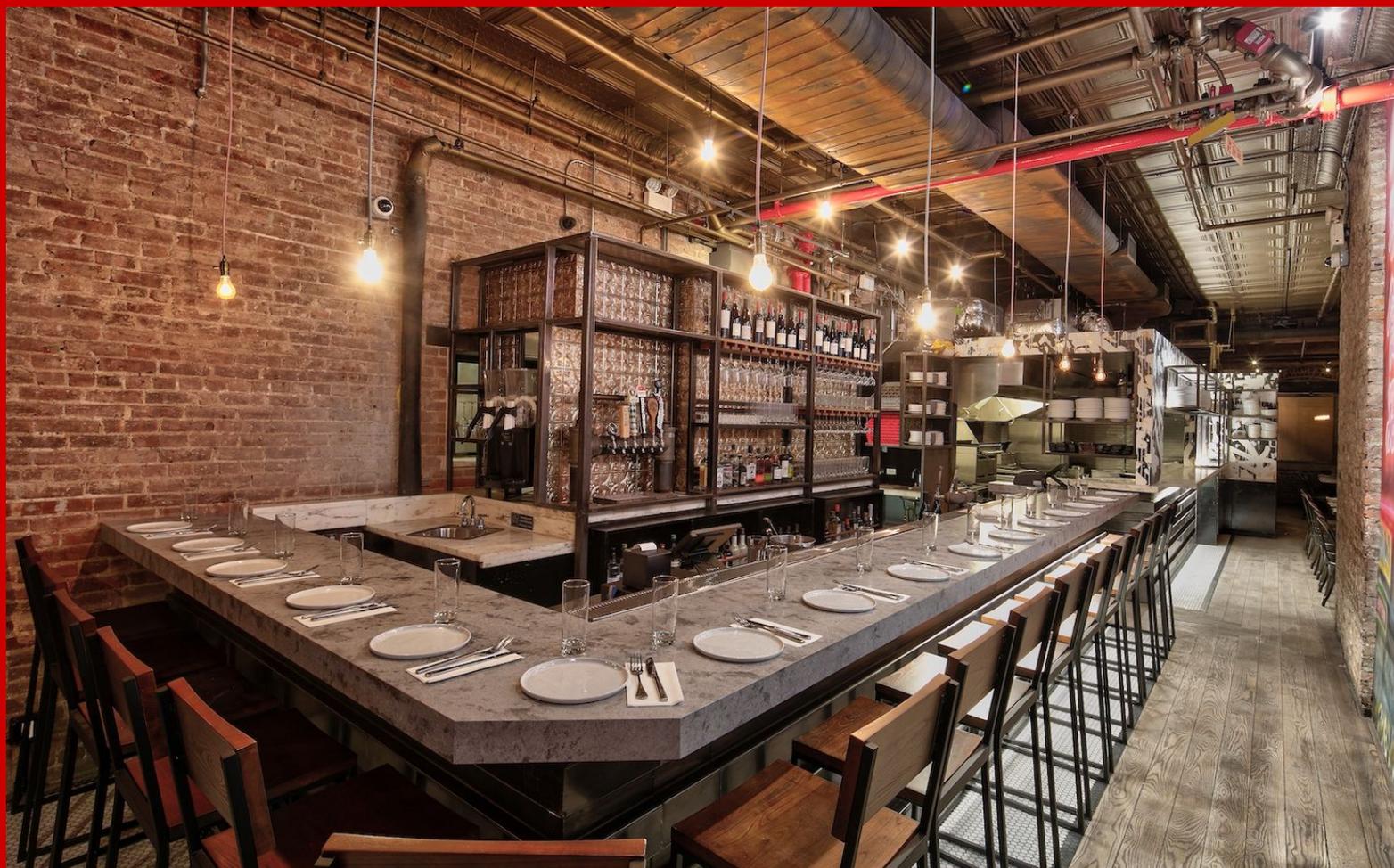


SEMI-PRIVATE TABLES IN THE POSTER ROOM



MAIN DINING ROOM

BUYOUTS ONLY



PACKAGES

& MENUS



PIGGYBACK

PRIVATE EVENTS & MENUS

SELECTION OF 3 ITEMS PASSED FOR 60 MINUTES \$35PP

SELECTION OF 5 ITEMS PASSED FOR 60 MINUTES \$45PP

COLD STUFF

SMOKED TOFU SUMMER ROLLS

jicama, carrots, smoked tofu, peanut sauce

*vegan & gluten free

GROUND CHICKEN OR PORK LAAB IN LETTUCE CUPS

toasted rice, fish sauce, lime, herbs

TARTARE

yellowfin tuna, soy vinaigrette, asian pear, crispy rice

CHINESE SAUSAGE & EGG SUMMER ROLL

chinese sausage, egg, jicama, carrots, peanut sauce

HOT STUFF

LUMPIA SHANGHAI

pork & beef spring rolls, sweet chili sauce

KIMCHI ARANCINI

rice, parm, mozzarella

*vegetarian

SALT & PEPPER SHRIMP

chinese 5-spice, scallions, jalapenos, kewpie-line mayo

SCALLION PANCAKE QUESADILLA

mixed mushrooms, mozzarella, asian chimichurri

*vegetarian

KOREAN HONEY BUTTER CHICKEN BITES

gochujang glaze

RECEPTION STATIONS

CARVING STATION

choose 1: \$32pp for 90 minute service
choose 2: \$40pp for 90 minute service
includes carving attendant

STRIP LOIN
WHOLE GAI YANG GRILLED CHICKEN
CRISPY PORK BELLY

choose two
JAEW SAUCE
GREEN RELISH
PEANUT SAUCE
CHILI VINEGAR SAUCE

SALAD STATION

choose 1: \$16pp for 90 minute service
choose 2: \$24pp for 90 minute service

BEET SALAD
kimchi marinated beets, apple, dill, mint,
buttermilk sauce
**vegetarian*

LIL' GEM
buttermilk ranch, herbs, lime
**vegetarian*

THAI PAPAYA SALAD
green papaya, long beans, tomatoes,
peanuts, dried shrimp, thai chili lime
dressing
**can be made vegan, vegetarian, and/or gluten free*

THAI MANGO SALAD
green mango, herbs, cashews, coconut,
lime
**can be made vegan, vegetarian, and/or gluten free*

CURRY STATION

choose 1: \$20pp for 90 minute service
choose 2: \$28PP for 90 minute service

VEGGIE CURRY
seasonal vegetables, tofu,
yellow curry
**vegan*

LAMB CURRY (+\$5 PP)
rendang

CHICKEN CURRY
red curry

MUSSELS CURRY
pineapple

JASMINE RICE

NOODLES & RICE STATION

choose 1: \$18pp for 90 minute service
choose 2: \$25PP for 90 minute service

VEGGIE LO MEIN
lo mein noodles, smoked
tofu, seasonal vegetables
**vegan*

PAD THAI
rice noodles, chicken,
egg, peanuts, asian chives,
pad thai sauce

THAI FRIED RICE
egg shrimp, chinese
sausage, chili, thai basil

CRAB FRIED RICE
+\$5PP
lump crab meat, egg,
lime leaf, lemongrass

VEGETABLE FRIED RICE
seasonal veggies, herbs
**vegetarian, can be made vegan and/or gluten free*

SLIDER STATION

choose 2
\$20pp for 90 minute service

CURRY CHICKEN SLIDER
southern thai curry, daikon,
smoked aioli

PORK SLIDER
pickles, ginger-scallion aioli

CRISPY TOFU
pickled daikon, herbs
**vegetarian*

IMPOSSIBLE SLIDER +\$5PP
impossible "meat," pickles,
spicy aioli
**vegetarian*

MINI DESSERTS ADD ON \$5 EACH

STICKY TOFFEE DATE CAKE
chinese 5-spice, pineapple

CALAMANSI TART
"key lime pie,"
torched meringue

FAMILY STYLE

DINNER

DINNER OPTION 1 - \$65PP

Selection of two starters (hot or cold), one rice or noodle, one big stuff, one side, and one dessert

DINNER OPTION 2 - \$75PP

Selection of two starters (hot or cold), one rice or noodle, two big stuff, two sides, and one dessert

DINNER OPTION 3 - \$85PP

Selection of three starters (hot or cold), one rice or noodle, two big stuff, two sides, and one dessert

STARTERS

KOREAN HONEY BUTTER WINGS
gochujang glaze

BEEF SALAD
kimchi marinated beets, apple, dill, mint, buttermilk sauce
*vegetarian

TUNA TARTARE (+\$3 PP)
yellowfin tuna, soy vinaigrette, asian pear, shiso, crispy rice

THAI MANGO SALAD
green mango, herbs, cashews, coconut, lime
*can be made vegan, vegetarian, and/or gluten free

CHARRED EDAMAME
yuzu, butter, salt
*vegetarian

CHARRED EDAMAME
yuzu, butter, salt
*vegetarian

LUMPIA SHANGHAI
pork & beef spring rolls, sweet chili sauce

S & P SHRIMP
chinese 5-spice, scallions, jalapeno, kewpie-lime mayo

NOODLES N RICE

WONTON MEE
noodles, char sui pork belly, veggies, pork & shrimp wontons

MUSHROOM DANDAN
wheat noodles, chili oil, peanuts, scallions, lime
*vegan

THAI FRIED RICE
egg, shrimp, chinese sausage, chili, thai basil
*can be made vegan, vegetarian, and/or gluten free

BIG STUFF

MALAYSIAN FRIED CHICKEN
crispy fried chicken, sambal, pandesal, pickles, lemongrass, lime honey
*contains shrimp paste

LAMB RENDANG
coconut milk braised lamb neck, curry, roti, pickled chillies, herbs
*gluten free w/out roti

FRIED WHOLE FISH (+5PP)
coconut milk + lemongrass broth, oyster mushrooms, confit tomatoes, chili jam
*gluten free

BEEF & BONE (+\$20 PP)
dry aged ribeye, fried bone marrow, isaan sauce, smoked green relish

CHA CA LA VONG
turmeric lemongrass salmon, rice noodles, peanuts, herbs, nuoc cham
*gluten free

SIDES

FRIED BRUSSELS SPROUTS
JASMINE RICE
COCONUT RICE
CRISPY SMASHED POTATOES

DESSERT

THAI S'MORES SUNDAE
graham cracker, coconut ice cream, candied peanuts, chocolate sauce

STICKY TOFFEE DATE CAKE
chinese 5-spice, pineapple, ginger ice cream

CALAMANSI TART
"key lime pie," torched meringue

PIGGYBACK

PRIVATE EVENTS & MENUS

BEVERAGE

PACKAGES

ALL PACKAGES ARE PRICED PER THE PERSON, PER HOUR AND INCLUDE ASSORTED SOFT DRINKS, JUICES, AND STILL WATER. MINIMUM OF 90 MINUTES PER OPTION.

BEER & WINE

\$18PP/HR

Piggyback selection of house red and white wines
House Beer

SPECIALTY COCKTAIL BAR

\$22PP/HR

Two Piggyback Specialty Cocktails
Piggyback selection of house red and white wines
House Beer

PREMIUM OPEN BAR

\$27PP/HR

One Piggyback Specialty Cocktails
Premium Spirits
Piggyback selection of two red, two white, and one sparkling wine
House Beer

TOP SHELF OPEN BAR

\$37PP/HR

Two Piggyback Specialty Cocktails
Top shelf and premium Spirits
Piggyback selection of two red, two white, and one sparkling wine
House Beer

NON-ALCOHOLIC BEVERAGES

\$12PP

up to three hours

CHAMPAGNE ADD ON

\$20PP/HR

SPARKLING WATER ADD ON

\$5PP/HR

up to three hours

LUNCH BOWL

BUFFET

PACKAGE #1 -\$25PP

Selection of 1 protein, 1 base,
1 salad, and 1 side

PACKAGE #2- \$30PP

Selection of 2 proteins, 2 bases,
1 salad, and 1 side

PROTEINS

LEMONGRASS CHICKEN

pickled papaya, carrot, peanuts, herbs

GRILLED SAMBAL SHRIMP

grilled pineapple, pickled cucumber, cashews,
herbs

VIETNAMESE CARAMEL SALMON +\$5PP

pickled green mango, peanuts, radish

SALADS

THAI MANGO SALAD

green mango, shrimp, herbs, cashews, coconut,
lime

*can be made vegan & gluten free

BEET SALAD

kimchi marinated beets, apple, dill, mint,
buttermilk sauce

*vegetarian

SIDES

FRIED BRUSSELS SPROUTS

chili lime dressing

*can be made vegan, vegetarian, and/or gluten free

CRISPY SMASHED POTATOES

sweet sambal glaze

*vegan

BASES

JASMINE RICE

RICE NOODLES

GREENS

ADD ONS:

EACH PLATTER FEEDS 8-10

LUMPIA SHANGHAI

\$60

pork and beef spring rolls, sweet chili sauce

CHARRED EDAMAME

\$60

yuzu, butter, salt

*vegetarian

KOREAN HONEY BUTTER WINGS

\$85

gochujang glaze

PAD THAI

\$85

rice noodles, chicken, egg, peanuts, asian chives,
pad thai sauce

VEGGIE LO MEIN

\$85

smoked tofu, seasonal vegetables

*vegan

THAI FRIED RICE

\$85

egg shrimp, chinese sausage, chili, thai basil

*can be made vegan, vegetarian, and/or gluten free

MINI DESSERTS

\$5 EACH

STICKY TOFFEE DATE CAKE

chinese 5-spice, pineapple

CALAMANSI TART

"key lime pie," torched meringue

PIGGYBACK

PRIVATE EVENTS & MENUS

BRUNCH

PARTY MENU

PACKAGE #1 - \$40PP

Selection of 2 starters, 1 rice/noodle, 2 mains, served family style with rice

PACKAGE #2 - \$50PP

Selection of 3 starters, 1 rice/noodle, 3 mains, served family style with rice

PACKAGE #3 - \$60PP

Selection of 3 starters, 2 rice/noodle, 3 mains, served family style with rice

STARTERS

PANDESAL BASKET

mango jam + condensed milk butter
*vegetarian

CHARRED EDAMAME

yuzu butter
*vegetarian & gluten free

LUMPIA SHANGHAI

pork & beef spring rolls, sweet chili sauce

THAI MANGO SALAD

green mango, herbs, cashews, coconut, lime
*can be made vegan, vegetarian, and/or gluten free

KOREAN HONEY BUTTER WINGS

gochujang glaze

NOODLES N RICE

MUSHROOM DANDAN

wheat noodles, chili oil, peanuts,
scallions, lime
*vegan

SHRIMP FRIED RICE

chinese sausage, egg, chili, thai basil
*can be made vegan, vegetarian, and/or gluten free

BRUNCH MAINS

TOCINO BOWL

cured pork belly, fried egg, atchara,
garlic rice, suka

FRENCH TOAST

brioche, peanut butter, condensed milk,
bananas, candied peanuts
*vegetarian

LONGGANISA BOWL

sausage, fried egg, garlic rice, cucumber +
tomato
*gluten free

NYONYA DHAL CURRY

fried eggs, smoked tomatoes, chili oil, roti
*vegetarian & gluten free (without roti), can be
made vegan

BRUNCH DRINKS

MIMOSA | 12

guava, peach, mango, or orange

BLOODY MARY | 15

P&K mix, thai basil vodka

COFFEE | 3

BOTTOMLESS MIMOSAS | 22

1.5 HOUR LIMIT | 4PM CUT OFF

NO NEW SALES AFTER 3PM

*WITH PURCHASE OF MAIN OR NOODLE/RICE

CATERING

PLATTERS

Platters feed 8-10 people

STARTERS

KOREAN HONEY BUTTER WINGS \$85
gochujang glaze

S&P SHRIMP \$85
chinese 5 spice, scallions, jalapeño,
kewpie-lime mayo

KIMCHI ARANCINI \$60
rice, kimchi, mozzarella, parm
*vegetarian

LUMPIA SHANGHAI \$60
pork and beef spring rolls, sweet chili sauce

CHARRED EDAMAME \$60
yuzu, butter, salt
*vegetarian

SCALLION PANCAKE QUESADILLAS \$65
mushrooms, mozzarella, Asian chimichurri
*vegetarian

SALADS & SIDES

BEET SALAD \$80
kimchi marinated beets, apple, dill, buttermilk
sauce
*vegetarian

THAI MANGO SALAD \$70
green mango, herbs, cashews, coconut, lime
*can be made vegan, vegetarian, and/or gluten free

BRUSSELS SPROUTS \$60
chili-lime dressing
*can be made vegan, vegetarian, and/or gluten free

CRISPY FINGERLINGS \$60
sweet sambal glaze
*vegan

SLIDERS

\$85 each; 20 sliders per platter

CURRY CHICKEN
southern thai curry, daikon,
Smoked aioli

CRISPY TOFU
pickled daikon, herbs
*vegetarian

PULLED PORK
pickles, ginger-scallion aioli

IMPOSSIBLE (+\$30)
impossible "meat" pickles,
american cheese, spicy aioli
*vegetarian

NOODLES & RICE

\$85 each

VEGGIE FRIED RICE
seasonal veggies, herbs
*can be made vegan, and/or
gluten free

THAI FRIED RICE
egg shrimp, chinese
sausage, chili, thai basil

PAD THAI
rice noodles, chicken, egg,
peanuts, asian chives,
pad thai sauce

VEGGIE LO MEIN
smoked tofu, seasonal
vegetables
*vegan

BIG STUFF

MALAYSIAN FRIED CHICKEN \$100
sambal, pandesal, pickles, lemongrass,
lime-honey
*contains shrimp paste

CHA CA LA VONG \$125
turmeric-lemongrass salmon, rice noodles,
peanuts, herbs, nuoc cham
*gluten free

LAMB RENDANG \$140
coconut milk braised lamb curry, roti,
Pickled chilis, herbs
*gluten free w/out roti





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PIGGYBACKNYC.COM