

### **CATERING**

menu creation bar service rentals





### **EVENTS**

event planning florals & décor entertainment



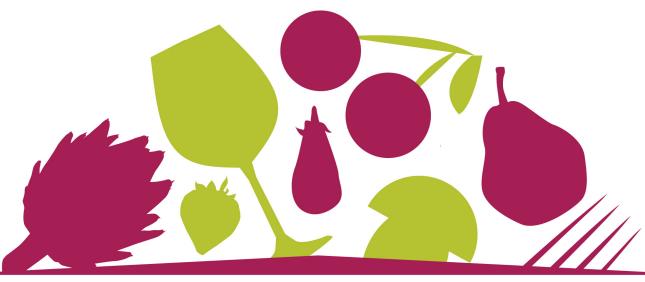


### **STAFFING**

event captains chefs servers & bartenders







# Food Trends catering



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(212) 972-7320 catering@foodtrends.com 56 E 41st Street New York, NY 10017

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* Certain ingredients may change due to seasonality and availabilit
without notice.

**BEVERAGES** 

\*\*\* Food Trends is dedicated to providing our employees a fair wage so they are fully compensated by their wages. With this, gratuities are not accepted.

<sup>\*\*</sup> Administrative charge is not a gratuity for the person making the delivery but rather a charge which covers costs such as, but not limited to transportation, packing, etc.



#### **BREAKFAST**

#### **Packages**

**Platters** 

Hot à la Carte

Cold Sides

Beverages

LUNCH

ENTRÉE SALADS

HOT FNTRÉES

ROOM TEMPERATURE SIDE DISHES

HOT SIDE DISHES

HOT THEME MENUS

PARTY PLATTERS

**SNACKS** 

**DESSERTS** 

HORS D'OEUVRES

**BEVERAGES** 

## Food Trends CATERING

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### **Packages**

#### CORPORATE BREAKFAST

\$9.50

6 PERSON MINIMUM - Served with Cream Cheese, Sweet Butter & Preserves

- Full Size Bagels & Mini Pastries, Substitution: Mini Bagels & Mini Pastries (+\$1.00)
- Sliced Fruit
- Orange Juice

#### **EXECUTIVE BREAKFAST**

\$10.50

6 PERSON MINIMUM - Served with Cream Cheese, Sweet Butter & Preserves

- Full Size Bagels & Mini Pastries, Substitution: Mini Bagels & Mini Pastries (+\$1.00)
- Sliced Fruit
- Orange Juice
- · Coffee Service

#### **RIGHT START BREAKFAST**

\$14.95

6 PERSON MINIMUM - Served with Cream Cheese, Sweet Butter & Preserves

- `Energy` and Whole Wheat Bagels, Yogurt Loaves, Muffins and Multi-Grain Breads
- · Greek Yogurt and Granola
- Sliced Fruit

#### **EGGS & BACON**

\$8.95

10 PERSON MINIMUM - Served with Ketchup, Salt & Pepper

- Scrambled Eggs, Substitution: Scrambled Egg Whites (+\$1.00)
- Bacon, Substitution: Turkey Bacon (+\$1.50), Sausage (+\$1.50)
- · Orange Juice

#### **NEW YORK BREAKFAST**

\$11.25

10 PERSON MINIMUM - Served With Syrup, Sweet Butter & Preserves

- Cinnamon Brioche French Toast or Buttermilk Pancakes
- Scrambled Eggs, Substitution: Scrambled Egg Whites (+\$1.00)
- Bacon, Substitution: Turkey Bacon (+\$1.50), Sausage (+\$1.50)
- · Orange Juice

#### **RISE & SHINE**

\$17.95

10 PERSON MINIMUM - Served with Syrup, Sweet Butter & Preserves

- Full Size Bagels & Mini Pastries, Substitution: Mini Bagels & Mini Pastries (+\$1.00)
- Scrambled Eggs, Substitution: Scrambled Egg Whites (+\$1.00)
- Bacon, Substitution: Turkey Bacon (+\$1.50), Sausage (+\$1.50)
- Griddled Potatoes
- Orange Juice

#### INDIVIDUAL BOXED BREAKFAST

\$10.95

6 PERSON MINIMUM - Served with Cream Cheese, Sweet Butter & Preserves

- Muffin or Bagel
- Fruit Salad or Yogurt Cup
- Orange Juice



\$5.25

#### **BREAKFAST**

Packages

#### **Platters**

Hot à la Carte

Cold Sides

Beverages

LUNCH

ENTRÉE SALADS

HOT FNTRÉES

ROOM TEMPERATURE SIDE DISHES

HOT SIDE DISHES

HOT THEME MENUS

PARTY PLATTERS

**SNACKS** 

**DESSERTS** 

HORS D'OEUVRES

**BEVERAGES** 

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### **Platters**

#### **MORNING BAKERY PLATTER**

6 PERSON MINIMUM - Served with Cream Cheese, Sweet Butter & Preserves

- Assorted Full Size Bagels, Homemade Mini Muffins, Danishes, Croissants and Pastries
- Substitution: Mini Bagels (+\$1.00), Pastries Only (+\$1.00)

#### **NEW YORK BAGEL PLATTER**

\$4.00

6 PERSON MINIMUM - Served with Cream Cheeses, Sweet Butter & Preserves

- Assorted Freshly Baked Full Size Bagels which May Include Plain, Sesame, Poppy, Everything, Cinnamon-Raisin, Whole Wheat, etc.
- Substitution: Mini Bagels (+\$1.00)

#### **HEALTHY START**

\$5.95

6 PERSON MINIMUM - Served with Cream Cheese, Sweet Butter & Preserves `Energy` and Whole Wheat Bagels, Multi-Grain Breads, Low Fat Yogurt Loaves and Muffins

#### **CHEESE & MUFFINS**

\$7.95

6 PERSON MINIMUM - Garnished with Fresh & Dried Fruit

Assortment of Imported and Domestic Cheeses, Breads, Crackers and Home Baked Mini Muffins

#### **YOGURT LOAVES**

\$5.75

6 PERSON MINIMUM - Served with Sweet Butter & Preserves

Variety of Freshly Baked Yogurt Loaves which may include Lemon Poppy, Banana Nut, Carrot and Blueberry

#### **NOVA LOX & MINI BAGELS**

\$11.95

10 PERSON MINIMUM - Nova Smoked Salmon Served with Traditional Accompaniments Including Mini Bagels, Cream Cheese, Cucumbers, Capers and Sliced Tomatoes

#### SLICED FRESH FRUIT

\$5.95

6 PERSON MINIMUM - Sliced Seasonal and Tropical Fruit & Berries

#### FRESH FRUIT SALAD

\$4.95

6 PERSON MINIMUM - Chopped Seasonal and Tropical Fruit & Berries

#### WHOLE FRESH FRUIT

\$3.25

6 PERSON MINIMUM - Seasonal Variety of Whole Fresh Fruit



#### **BREAKFAST**

Packages

Platters

#### Hot à la Carte

Cold Sides

Beverages

LUNCH

ENTRÉE SALADS

HOT ENTRÉES

ROOM TEMPERATURE SIDE DISHES

HOT SIDE DISHES

HOT THEME MENUS

PARTY PLATTERS

**SNACKS** 

**DESSERTS** 

HORS D'OEUVRES

**BEVERAGES** 



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### Hot à la Carte

#### MINI BREAKFAST SANDWICHES (OR WRAPS)

\$7.95

6 PERSON MINIMUM - Served with Ketchup, Salt & Pepper

- Miniature Sandwiches or Wraps Filled with Eggs, Vegetables, Crispy Bacon and Cheese
- Egg Selection: Scrambled Eggs, Scrambled Egg Whites (+\$1.00)
- Meat Selection: Bacon, Vegetarian (No Meat), Both

AM PANINI

\$5.95

6 PERSON MINIMUM - Served with Ketchup, Salt & Pepper

- Grilled Mini Paninis Filled with Eggs, Vegetables, Crispy Bacon & Cheese
- Egg Selection: Scrambled Eggs, Scrambled Egg Whites (+\$1.00)
- Meat Selection: Bacon, Vegetarian (No Meat), Both

**FRENCH TOAST** 

\$8.95

10 PERSON MINIMUM -Served with Syrup, Sweet Butter & Preserves

- Freshly Baked Brioche French Toast
- Substitution: Strawberry-Crème Stuffed French Toast (+\$1.50)

#### **BUTTERMILK PANCAKES**

\$7.95

- 10 PERSON MINIMUM Served with Syrup, Sweet Butter & Preserves
- Selection: Original, Blueberry (+\$.50)

SCRAMBLED EGGS

\$4.95

10 PERSON MINIMUM - Served with Ketchup, Salt & Pepper

Selection: Scrambled Eggs, Scrambled Egg Whites (+\$1.00)

BACON

\$4.95

10 PERSON MINIMUM

Selection: Smoked Bacon, Turkey Bacon (+\$1.50)

#### **SAUSAGE**

\$6.95

10 PERSON MINIMUM - Served with Ketchup

#### **GRIDDLED POTATOES**

\$4.95

10 PERSON MINIMUM - Served with Ketchup, Salt & Pepper

#### 10" QUICHE (PER QUICHE)

\$40.00

24 HOUR NOTICE - 8 Slices per Quiche

Selection: Mushroom, Spinach, Broccoli & Cheddar, Turkey & Cheese

#### MINI QUICHES (PER DOZEN)

\$22.00

2 DOZEN MINIMUM - 24 HOUR NOTICE REQUIRED

Assortment of Vegetable and Lorraine

#### **OATMEAL BAR**

\$8.95

6 PERSON MINIMUM - Oatmeal Bar, Brown Sugar, Golden Raisins & Seasonal Berries



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Packages

Platters

Hot à la Carte

**Cold Sides** 

Beverages

LUNCH

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ROOM TEMPERATURE SIDE DISHES

HOT SIDE DISHES

HOT THEME MENUS

PARTY PLATTERS

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### Cold Sides

**CEREAL BASKET** 

\$8.95

6 PERSON MINIMUM - Assorted Healthy Individual Cereals Served with Milk

**YOGURT, GRANOLA & FRUIT BAR** 

\$7.95

6 PERSON MINIMUM - Yogurt, Homemade Raisin Granola & Seasonal Berries Selection: Vanilla, Strawberry, Plain Greek (+\$1.95)

**YOGURT PARFAIT** 

\$4.95

6 PERSON MINIMUM - Individual Cups of Yogurt Layered with Granola, Fresh Fruit and Berries

Selection: Vanilla, Strawberry, Vanilla & Strawberry Assortment,

Plain Greek (+\$.50)

**DANNON YOGURT** 

\$3.75

Regular or Low-Fat Yogurt Available in Assorted Flavors

**GREEK YOGURT** 

\$3.95

Non-Fat Greek Yogurt Available in Assorted Flavors

**GRANOLA** 

\$3.25

6 PERSON MINIMUM - Toasted Healthy Granola with Raisins





BREAKFAST
Packages
Platters
Hot à la Carte
Cold Sides
Beverages
LUNCH
ENTRÉE SALADS
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HOT SIDE DISHES
HOT THEME MENUS
PARTY PLATTERS
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### Beverages

INDIVIDUAL JUICES Selection: Orange Juice, Apple Juice, Grapefruit Juice, Cranberry Juice	\$2.75
FRESHLY SQUEEZED JUICE Selection: Orange, Grapefruit, Orange-Mango Juice	\$2.75
COFFEE SERVICE 6 PERSON MINIMUM - Freshly Ground House Blend Coffee Served with Whole Milk and Sweeteners Selection: Regular, Decaffeinated	\$2.95
TEA SERVICE 6 PERSON MINIMUM - Served with Sweeteners Assortment of Black and Herbal Teas	\$2.75
HOT CHOCOLATE  10 PERSON MINIMUM - Homemade Hot Chocolate  Accompanied by Marshmallows and Whipped Cream	\$2.95
ICED COFFEE SERVICE 6 PERSON MINIMUM - Freshly Ground House Blend Coffee Served with Whole Milk and Sweeteners Selection: Regular, Decaffeinated	\$3.50
BOTTLED SPRING WATER (0.5 L)	\$2.00
ICE BUCKET (SERVES 10 PPL)	\$5.00



### Lunch



**BREAKFAST** 

LUNCH

**Packages** 

**Boxed Lunches** 

Sandwiches & Wraps

Panini

ENTRÉE SALADS

HOT ENTRÉES

ROOM TEMPERATURE SIDE DISHES

HOT SIDE DISHES

HOT THEME MENUS

PARTY PLATTERS

**SNACKS** 

**DESSERTS** 

HORS D'OEUVRES

**BEVERAGES** 



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### **Packages**

**WORKING LUNCH** 

\$15.95

6 PERSON MINIMUM

- · Sandwiches & Wraps Garnished with Homemade Potato Chips
- Choice of One Room Temperature Side Dish (p. 14-16)
- Homemade Cookies & Brownies, Substitution: Sliced Fruit (+\$1.50)
- Substitution: Mini Sandwiches (+\$1.00)

**EXECUTIVE LUNCH** 

\$18.95

**6 PERSON MINIMUM** 

- · Sandwiches & Wraps Garnished with Homemade Potato Chips
- Choice of Two Room Temperature Side Dishes (p. 14-16)
- Homemade Cookies & Brownies, Substitution: Sliced Fruit (+\$1.50)
- Substitution: Mini Sandwiches (+\$1.00)

#### **BOARDROOM LUNCH**

\$21.95

**6 PERSON MINIMUM** 

- · Sandwiches & Wraps Garnished with Homemade Potato Chips
- Choice of Two Room Temperature Side Dishes (p. 14-16)
- Sliced Fruit
- Homemade Cookies & Brownies
- Substitution: Mini Sandwiches (+\$1.00)

#### HORS D'OEUVRES TASTING MENU

\$19.95

10 PERSON MINIMUM -

- Hors D'Oeuvres Selection:
  - (A) Chicken Rice Paper Rolls, Wild Mushroom Triangles, Crab Cakes with Our Signature Aioli, Chicken Strips with Honey Mustard & Ketchup, and Shrimp Gazpacho Shooters
  - (B) Spanakopita Triangles, Chicken Strips with Honey Mustard & Ketchup, Tomato, Basil & Mozzarella Skewers, Manchego Cheese Tartlets, and Crab Cakes with Our Signature Aioli
  - (C) Spinach Quiche, Mini Paella Pots, Grilled Teriyaki Chicken Skewers, Wild Mushroom Triangles, and Manchego Cheese Tartlets
- Salad Selection: Chef's Daily Selection
- Pasta Selection: Asian Noodles with Julienne Vegetables or Chef's Selection

### Lunch



**BREAKFAST** 

LUNCH

Packages

**Boxed Lunches** 

Sandwiches & Wraps

Panini

ENTRÉE SALADS

HOT ENTRÉES

ROOM TEMPERATURE SIDE DISHES

HOT SIDE DISHES

HOT THEME MENUS

PARTY PLATTERS

**SNACKS** 

**DESSERTS** 

HORS D'OEUVRES

**BEVERAGES** 

### **Boxed Lunches**

**LUNCHBOX ON THE GO** 

19.95

10 PERSON MINIMUM

- Sandwich or Wrap in Assorted Flavors
- Choice of Salad Side Dish (p. 15)
- · Bag of Potato Chips
- · Chocolate Chip Cookie

**LUNCHBOX PLUS** 

\$20.95

10 PERSON MINIMUM

- Sandwich or Wrap in Assorted Flavors
- Choice of Salad Side Dish (p. 15)
- Bag of Potato Chips
- · Whole Fruit
- · Chocolate Chip Cookie

**LUNCHBOX DELUXE** 

\$22.95

10 PERSON MINIMUM

- Sandwich or Wrap in Assorted Flavors
- Choice of Salad Side Dish (p. 15)
- Choice of Room Temperature Side Dish (p. 16)
- Bag of Potato Chips
- Whole Fruit
- · Chocolate Chip Cookie





**BREAKFAST** 

LUNCH

Packages

**Boxed Lunches** 

**Sandwiches & Wraps** 

Panini

ENTRÉE SALADS

HOT ENTRÉES

ROOM TEMPERATURE SIDE DISHES

HOT SIDE DISHES

HOT THEME MENUS

PARTY PLATTERS

**SNACKS** 

**DESSERTS** 

HORS D'OEUVRES

**BEVERAGES** 



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### Sandwiches & Wraps

6 PERSON MINIMUM

Substitution: Mini Sandwiches (+\$1.00)

### Poultry

THAI GRILLED CHICKEN WRAP	\$9.95
Grilled Chicken Breast, Julienne Vegetables and Sesame-Peanut Dressing	
FRESH ROASTED TURKEY	\$9.95
Fresh Roasted Turkey with Lettuce, Tomatoes and Havarti Cheese	
GRILLED CHICKEN	\$9.95
Grilled Chicken Breast with Mixed Greens, Tomatoes and Provolone	
CRISPY CHICKEN	\$9.95
Crispy Chicken with Arugula, Tomatoes, Avocado and Chipotle Aioli	
TARRAGON CHICKEN SALAD ON A ROLL	\$9.95
Classic Chicken Salad with Mixed Greens and Tomatoes	
CHICKEN CAESAR WRAP	\$9.95
Grilled Chicken Breast with Lettuce, Peppers, Parmesan and Caesar Dressing	
CALIFORNIA WRAP	\$9.95
Grilled Chicken, Mixed Greens, Oven Roasted Peppers, Avocado, Tomatoes and Ranch Dressing	
ACAPULCO BLT WRAP	\$9.95
Fresh Roasted Turkey, Bacon, Avocado, Arugula, Tomatoes and Honey Mustard	

Meat	
BEEF CHATEAUBRIAND	\$14.95
Beef Chateaubriand, Baby Field Greens and Wasabi Aioli	
EGG SALAD	\$9.95
Classic Egg Salad with Mixed Greens and Tomatoes	
RARE ROAST BEEF	\$9.95
Rare Roast Beef with Lettuce, Tomatoes, Cheddar Cheese and Russian Dressing	g
CLASSIC ITALIAN	\$9.95
Capicola Ham, Prosciutto, Salami, Roasted Peppers, Lettuce, Tomatoes and Provolone	
HONEY ROASTED HAM	\$9.95

### Lunch



#### LUNCH

Packages

**Boxed Lunches** 

#### **Sandwiches & Wraps**

Panini

ENTRÉE SALADS

HOT ENTRÉES

ROOM TEMPERATURE SIDE DISHES

HOT SIDE DISHES

HOT THEME MENUS

PARTY PLATTERS

SNACKS

**DESSERTS** 

HORS D'OEUVRES

BEVERAGES

### Seafood

ROASTED TERIYAKI SALMON	\$14.95
Teriyaki Salmon with Mixed Greens and Tomatoes	
TUNA SALAD ON ROLL	\$9.95
Classic Tuna Salad with Mesclun and Tomatoes	
GRILLED JUMBO SHRIMP	\$15.95
Grilled Jumbo Shrimp with Green Leaf Lettuce and Chipotle Aioli	
Vegetarian  GRILLED EGGPLANT HUMMUS WRAP	\$9.95
VEGETARIAN FOCCACIA Roasted Vegetables, Tomatoes, Fresh Mozzarella and Balsamic	\$9.95
FRESH MOZZARELLA & TOMATO Fresh Mozzarella, Tomatoes, Basil and Pesto	\$9.95
TRENDS VEGGIE WRAP	\$9.95

Julienne of Cucumbers and Carrots with Avocado, Tomatoes, Mixed Greens and Hummus



### Lunch



\$10.95

\$10.95

**BREAKFAST** 

LUNCH

Packages

**Boxed Lunches** 

Sandwiches & Wraps

Panini

ENTRÉE SALADS

HOT ENTRÉES

ROOM TEMPERATURE SIDE DISHES

HOT SIDE DISHES

HOT THEME MENUS

PARTY PLATTERS

**SNACKS** 

**DESSERTS** 

HORS D'OEUVRES

**BEVERAGES** 

### Panini

10 PERSON MINIMUM

SOUTH OF THE BORDER

Grilled Chicken Breast, Oven Roasted Peppers and Onions, Cheddar and Salsa

CLUB

Grilled Chicken Breast, Tomatoes, Crispy Bacon and Brie

CHICKEN PARMESAN \$10.95

Chicken Cutlet, Basil, Fresh Mozzarella and Classic Tomato Sauce

CAPRIS \$10.95

Oven Roasted Chicken Breast, Roasted Peppers, Arugula, Basil, Fresh

Mozzarella and Pesto

CHIPOTLE TURKEY \$10.95

Roasted Turkey, Arugula, Provolone Cheese and Chipotle Aioli

PHILLY CHEESE STEAK \$10.95

Roasted Beef, Peppers, Onions and Provolone Cheese

ITALIANO \$10.95

Capicola Ham, Prosciutto, Salami, Roasted Peppers and Provolone

VEGETARIAN \$10.95

Baby Spinach, Tomatoes, Fresh Mozzarella and Pesto

EGGPLANT MILANESE \$10.95

Oven Roasted Eggplant, Melted Tomatoes and Fresh Mozzarella with Classic Marinara



### Entrée Salads



**BREAKFAST** 

LUNCH

#### **ENTRÉE SALADS**

HOT ENTRÉES

ROOM TEMPERATURE SIDE DISHES

HOT SIDE DISHES

HOT THEME MENUS

PARTY PLATTERS

**SNACKS** 

**DESSERTS** 

HORS D'OEUVRES

**BEVERAGES** 

10 PERSON MINIMUM

#### PICNIC SALAD TRIO

\$11.95

Classic Egg Salad, Tuna Salad and Chicken Salad

Accompanied by Bread Basket

#### HONEY ROASTED BEET RAVIOLI SALAD

\$9.95

Ravioli Filled with Honey-Roasted Red and Yellow Beets, Farmer's Goat Cheese and Caramelized Onions

Served over a Bed of Arugula, Chickpeas and Black Olives with Citrus Olive Oil

#### SWISS CHARD AND FONTINA RAVIOLI OVER KALE SALAD

\$9.95

Swiss Chard and Fontina Ravioli Over a Bed of Kale with Dried Cranberries and Shaved Parmesan

#### PORTOBELLO MUSHROOM RAVIOLI SALAD

\$9.95

Portobello-Fontina Mushroom Ravioli with Spinach, Peppers, Grape Tomatoes and Shredded Parmesan

#### **PULLED BUFFALO CHICKEN**

\$12.95

Pulled Buffalo Chicken, Romaine Hearts, Goat Cheese, Celery, Julienne Carrots, Sliced Avocado, Grape Tomatoes Served with Cool Ranch Dressing

#### **BUILD YOUR OWN SANDWICH PLATTER**

\$15.95

Assorted Sliced Meats with Domestic and Imported Cheese. Tuna Salad, Chicken Salad, Lettuce and Tomatoes

Accompanied by Bread Basket

#### SPRING CHICKEN PLATTER

\$12.50

- · Tarragon and Chive Chicken Salad
- · Granny Smith Apple, Jicama, and Manchego Slaw
- Grilled Seasonal Vegetables
- Roasted Cauliflower, Caramelized Shallots and Thyme

#### **ITALIAN PLATTER**

\$12.50

- · Herbed Chicken Breast, Fennel, Orange and Olive Salad
- · Chickpea and Tomato Panzanella, Roasted Salmon
- Crispy Tortellini Accompanied by Herb-Ricotta Dip
- · Roasted Asparagus, Reggiano Parmesan, and Truffle

#### **POLYNESIAN PLATTER**

\$15.50

- Coconut-Papaya Beef Skewers
- Chicken Huli-Huli Noodles with Crisp Vegetables
- · Mango, Chive and Cream Cheese Wontons
- Coconut Crusted Shrimp and Jicama Slaw with a Sweet Chili Sauce



### **Entrée Salads**



**BREAKFAST** 

LUNCH

#### **ENTRÉE SALADS**

HOT ENTRÉES

ROOM TEMPERATURE SIDE DISHES

HOT SIDE DISHES

HOT THEME MENUS

PARTY PLATTERS

**SNACKS** 

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HORS D'OEUVRES

**BEVERAGES** 

**TURKISH PLATTER** 

\$12.95

- Gyro Bites with Lettuce, Tomato, Cacik yogurt dip
- Chickpea Fritters with a Tahini Dip
- · Chopped Shepherd's Salad
- House-Baked Parmesan Garlic Pita Chips, Hummus and Fried Green Olives

#### **SAVORY SPRING PLATTER**

\$14.50

- · Marinated Chicken over Toasted Barley Salad
- Tilapia Paillards with Alfalfa and Crispy Onion
- Edamame Salad, Fresh Mint and Pecorino Cheese
- · Spinach, Feta and Artichoke Dip, Homemade Old Bay Potato Chips

#### **SOUTHWESTERN PLATTER**

\$12.95

- · Adobo Grilled Chicken Cutlet, Chunky Pico de Gallo
- Toasted Corn, Black Bean and Cilantro Salad
- Chipotle Croquettes
- · Jicama and Avocado with Oranges and Crumbled Feta
- · Corn Tortilla Chips



### **Hot Entrées**



**BREAKFAST** 

LUNCH

ENTRÉE SALADS

#### **HOT ENTRÉES**

Chicken

Seafood

Beef

Vegetable

ROOM TEMPERATURE SIDE DISHES

HOT SIDE DISHES

HOT THEME MENUS

PARTY PLATTERS

**SNACKS** 

**DESSERTS** 

HORS D'OEUVRES

**BEVERAGES** 

### Entrée Packages

A la carte entrée packages available upon request

#### SINGLE ENTRÉE PACKAGE

\$25.95

10 PERSON MINIMUM - All entrées are available hot in chafers or at room temperature.

- One Protein (p. 14)
- Two Side Dishes (p. 15-17)
- · Chef's Salad
- · Bread Basket
- · Dessert Platter

#### **DOUBLE ENTRÉE PACKAGE**

\$28.95

10 PERSON MINIMUM - All entrées are available hot in chafers or at room temperature.

- Two Proteins (p. 14)
- Two Side Dishes (p. 15-17)
- · Chef's Salad
- · Bread Basket
- · Dessert Platter
- Optional Addition: Extra Protein (+\$5.00)



### Hot Entrées



**BREAKFAST** 

LUNCH

ENTRÉE SALADS

**HOT ENTRÉES** 

Chicken

Seafood

Beef

Vegetable

ROOM TEMPERATURE SIDE DISHES

HOT SIDE DISHES

HOT THEME MENUS

PARTY PLATTERS

**SNACKS** 

**DESSERTS** 

HORS D'OEUVRES

BEVERAGES

### Chicken

CITRUS AND HERB GRILLED CHICKEN BREAST

MEDITERRANEAN CHICKEN KEBOBS WITH TZATZIKI SAUCE

TERIYAKI-GLAZED CHICKEN

**PANKO-CRUSTED CHICKEN BREAST** 

Beef

HERB-SEASONED BEEF CHATEAUBRIAND WITH SAUTÉED WILD MUSHROOMS

ROASTED BEEF CHATEAUBRIAND WITH HORSERADISH CRÈME AND CRISPY ONIONS

BBQ BRISKET ON BITE SIZE BUTTER BRIOCHE

Seafood

POACHED SALMON WITH CUCUMBER-DILL SAUCE

MUSTARD-CRUSTED SALMON

**GRILLED SHRIMP SCAMPI** 

COCONUT-CRUSTEDJUMBOSHRIMPWITHMANGOSALSA(+\$3.00)

Vegetarian

ROASTED PORTOBELLO MUSHROOM CAPS STUFFED WITH QUINOA AND DICED VEGETABLES

VEGETABLE THREE-LAYER LASAGNA WITH ROASTED ZUCCHINI, SQUASH, EGGPLANT AND TOMATOES WITH MELTED FRESH MOZZARELLA AND PARMESAN



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### Room Temperature Side Dishes



**BREAKFAST** 

LUNCH

ENTRÉE SALADS

HOT ENTRÉES

### ROOM TEMPERATURE SIDE DISHES

#### Salads

Starches

Vegetables

HOT SIDE DISHES

HOT THEME MENUS

PARTY PLATTERS

**SNACKS** 

**DESSERTS** 

HORS D'OEUVRES

**BEVERAGES** 

Salads

\$4.95

**6 PERSON MINIMUM** 

**OPTIONAL ADDITIONS:** 

Chicken (+\$5.00), Beef Chateaubriand (+\$6.00), Shrimp (+\$7.00)

#### **TOSSED SALAD**

Baby Field Greens, Grape Tomatoes, Carrots and Cucumbers

#### **PARADISE SALAD**

Baby Field Greens, Grape Tomatoes, Sundried Cranberries, Caramelized Walnuts and Feta Cheese

#### **CHOPPED SALAD**

Romaine, Diced Hot House Cucumbers, Diced Tomatoes, Roasted Corn, Diced Peppers and Avocado

#### **CITRUS SALAD**

Baby Field Greens, Apples, Oranges, Grapes and Goat Cheese Rolled in Crushed Walnuts

#### SPINACH SALAD

Baby Spinach with Oranges, Croutons and Herbed Goat Cheese

#### **GREEK SALAD**

Romaine Hearts, Red and Green Peppers, Cucumbers, Tomatoes, Red Onions, Olives, Grape Leaves and Feta Cheese

#### ARUGULA-BEET SALAD

Baby Arugula with Beets, Ricotta Salata and Caramelized Walnuts

#### CAESAR SALAD

Romaine Hearts, Homemade Croutons and Shaved Parmesan

#### **ASIAN SLAW**

Julienne of Napa Cabbage, Red Cabbage, Scallions and Sesame Seeds

#### **TOMATO & MOZZARELLA**

+\$1.00

Cherry Tomatoes, Hot House Cucumbers, Ciliegine Mozzarella and Fresh Basil

#### COBB SALAD

+\$5.00

Chopped Tomatoes, Crispy Bacon, Avocado, Sliced Egg and Grilled Chicken



### Room Temperature Side Dishes



**BREAKFAST** 

LUNCH

ENTRÉE SALADS

HOT ENTRÉES

ROOM TEMPERATURE SIDE DISHES

Salads

**Starches** 

**Vegetables** 

HOT SIDE DISHES

HOT THEME MENUS

PARTY PLATTERS

**SNACKS** 

**DESSERTS** 

HORS D'OEUVRES

BEVERAGES

Starches

#### **BOWTIE PASTA SALAD**

Grape Tomatoes, Baby Arugula, Fresh Mozzarella and Sundried Tomatoes

#### **CREAMY ORECCHIETTE PASTA SALAD**

Roasted Garlic, Peas, Shitake Mushrooms, Arugula and Parmesan Twills

#### WILD MUSHROOM PASTA SALAD

Caramelized Shallots, Roasted Vegetables and Basil

#### **FUSILLI PASTA SALAD**

Roasted Peppers, Black Olives, Sundried Tomatoes and Homemade Pesto

#### **ORZO PASTA SALAD**

Spinach, Garden Vegetables and Feta Cheese

#### TORTELLINI PASTA SALAD

+\$1.00

Broccoli and a Sundried Tomato Dressing

#### **ASIAN NOODLES**

Julienne Vegetables and Sesame Dressing

#### **TOASTED BARLEY SALAD**

Asparagus and Shitake Mushrooms in a Taragon Vinaigrette

#### ISRAELI COUSCOUS SALAD WITH ROASTED VEGETABLES

QUINOA WITH CUCUMBERS, PEPPERS AND FRESH HERBS

TRADITIONAL MAYO POTATO SALAD

**GERMAN VINEGAR POTATO SALAD** 

CHIPOTLE ROASTED POTATO SALAD TOPPED WITH CRISPY ONIONS



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Vegetables

\$5.25

GRILLED SEASONAL VEGETABLES WITH A BALSAMIC DRIZZLE

+\$1.00

**MUSHROOMS & ORANGES IN A TARRAGON VINAIGRETTE** 

**BABY ROASTED SEASONAL VEGETABLES** 

+\$1.75

### **Hot Side Dishes**



**BREAKFAST** 

LUNCH

ENTRÉE SALADS

HOT FNTRÉES

ROOM TEMPERATURE SIDE DISHES

#### **HOT SIDE DISHES**

**Starches** 

#### **Vegetables**

HOT THEME MENUS

**PARTY PLATTERS** 

**SNACKS** 

DESSERTS

HORS D'OEUVRES

BEVERAGES

### Starches

\$5.25

#### **LEMON ORZO PASTA**

Crumbled Feta, Melted Grape Tomatoes and Black Olives

#### **ASIAN NOODLES**

Julienne Vegetables and Sesame Seeds

#### **GEMELLI PASTA**

Creamy Garlic Parmesan Sauce with Peas, Mushrooms and Parmesan Twills

#### TRI-COLOR TORTELLINI

+\$1.00

Roasted Broccoli Drizzled with Garlic Olive Oil

#### **ROASTED ROSEMARY RED POTATOES**

#### **BALSAMIC GLAZED ROASTED SWEET POTATOES**

#### WILD RICE & WHITE RICE WITH CRANBERRIES

+\$1.00

### Vegetables

\$6.25

### MIDDLE EASTERN SPICED CAULIFLOWER WITH CARAMELIZED SHALLOTS

#### SAUTÉED JULIENNED VEGETABLES

Carrots, Squash and Zucchini

#### SAUTÉED BABY BOK CHOY

#### **GRILLED VEGETABLE NAPOLEON**

+\$0.50

### SPINACH BLANCHED WITH FRESH GARLIC AND EXTRA VIRGIN OLIVE OIL

#### **LEMON GRILLED ASPARAGUS**

#### **BABY ROASTED VEGETABLES**

+\$0.75

#### SAUTÉED STRING BEANS TOPPED WITH LEMON ZEST



### **Hot Theme Menus**



**BREAKFAST** 

LUNCH

ENTRÉE SALADS

HOT ENTRÉES

ROOM TEMPERATURE SIDE DISHES

HOT SIDE DISHES

#### **HOT THEME MENUS**

PARTY PLATTERS

**SNACKS** 

**DESSERTS** 

HORS D'OEUVRES

**BEVERAGES** 

15 PERSON MINIMUM - 24 HOUR NOTICE REQUIRED

Served Hot in Chafers

#### **MEXICAN FIESTA**

\$22.95

- · Make Your Own Tacos and Fajitas: Chicken and Beef
- · Yellow Rice & Refried Beans
- Chopped Salad Romaine, Diced Hot House Cumbers, Diced Tomatoes, Roasted Corn, Diced Peppers and Avocado
- Shredded Cheese, Chopped Tomatoes and Lettuce
- · Corn Chips with Guacamole and Salsa
- Dessert Platter

#### **ITALIAN-PALMERO**

\$25.95

- Chicken Parmigiana with Fresh Mozzarella & Basil or Chicken Piccata in Lemon and Caper Sauce
- Pasta a la Vodka, Baby Peas and Melted Tomatoes
- Roasted Vegetables
- Tossed Salad Baby Field Greens, Grape Tomatoes, Carrots and Cucumbers
- · Assorted Italian Breads
- Dessert Platter with Assorted Italian Cookies and Pastries

#### **ITALIAN-ROMA**

\$25.95

- Chicken Rollatini with Asparagus and Sundried Tomatoes
- Tri-Color Cheese Tortellini with Broccoli and Sundried Tomatoes
- Fresh Mozzarella, Tomatoes and Basil with a Balsamic Drizzle
- · Caesar Salad
- Assorted Italian Breads
- Dessert Platter with Assorted Italian Cookies and Pastries

#### **AMERICAN**

\$24.95

- Mini Hamburgers on Brioche Buns with Traditional Trimmings
- BBQ Grilled Chicken or Chicken Fingers
- Mayo-Based Cole Slaw <u>or</u> Vinegar-Based Cole Slaw
- Roasted Red Potato Salad with Chipotle Dressing and Crispy Onions
- Tossed Salad Baby Field Greens, Grape Tomatoes, Carrots and Cucumbers
- Dessert Platter with Mousse Cups

#### MEDITERRANEAN

\$24.95

- Citrus Marinated Chicken with Artichokes, Olives and Tomatoes
- Herb-Crusted Tilapia with a Lemon Drizzle
- Israeli Couscous with Roasted Vegetables
- · Roasted Baby Mushrooms
- Mediterranean Salad Romaine Hearts, Red and Green Peppers,
   Cucumbers, Tomatoes, Red Onions, Olives, Grape Leaves and Feta Cheese
- · Homemade Pita Bread and Pita Chips with Hummus
- · Sliced Fruit
- Dessert Platter



### **Hot Theme Menus**



**BREAKFAST** 

LUNCH

ENTRÉE SALADS

HOT FNTRÉES

ROOM TEMPERATURE SIDE DISHES

HOT SIDE DISHES

#### **HOT THEME MENUS**

PARTY PLATTERS

**SNACKS** 

**DESSERTS** 

HORS D'OEUVRES

**BEVERAGES** 

15 PERSON MINIMUM - 24 HOUR NOTICE REQUIRED

Served Hot in Chafers

GREEK \$24.95

- Grilled Chicken Kebobs and Grilled Shrimp Kebobs with Dill Yogurt Cucumber Sauce
- Spanakopita Triangles
- · Lemon Orzo with Arugula and Grape Tomatoes
- Seasonal Grilled Vegetables
- Greek Salad Romaine Hearts, Red and Green Peppers, Cucumbers, Tomatoes, Red Onions, Olives, Grape Leaves and Feta Cheese
- Homemade Pita and Pita Chips with Hummus
- · Dessert Platter with Baklava

JAPANESE \$25.95

- Chicken Skewers with Sesame Peanut Dipping Sauce
- Assorted Sushi Rolls Including California, Vegetable, Etc. or Ginger Glazed Salmon Teriyaki
- Soba Noodles with Julienne Vegetables
- Asian Slaw–Julienne of Napa Cabbage, Red Cabbage, Scallions & Sesame Seeds
- Dessert Platter with Fruit Tarts

THAI \$22.95

- · Lemongrass Marinated Grilled Chicken with Mango Relish
- Vegetable Spring Rolls with Sweet Chili Sauce
- Pad Thai Noodles with Vegetables
- Tossed Salad Baby Field Greens, Grape Tomatoes, Carrots and Cucumbers
- · Dessert Platter

FRENCH \$23.95

- · Chicken Française with Capers and Roasted Mushrooms
- Tilapia Provençal with Julienne Vegetables
- Roasted Red Potatoes
- Green Beans with Lemon Zest
- Citrus Salad Baby Field Greens, Apples, Oranges, Grapes and Goat Cheese Rolled in Crushed Walnuts
- · Assorted Breads and Rolls
- Assorted Dessert with Mini Éclairs, Napoleons and Fruit Tarts



### **Hot Theme Menus**



\$24.95

**BREAKFAST** 

LUNCH

ENTRÉE SALADS

HOT ENTRÉES

ROOM TEMPERATURE SIDE DISHES

HOT SIDE DISHES

#### **HOT THEME MENUS**

PARTY PLATTERS

**SNACKS** 

**DESSERTS** 

HORS D'OEUVRES

**BEVERAGES** 

15 PERSON MINIMUM - 24 HOUR NOTICE REQUIRED

• Served Hot in Chafers

CARIBBEAN

• Roasted Jerk Chicken with Peppers and Onions

Coconut Shrimp with Mango Chutney

- . . .
- Watercress Salad with Oranges, Pineapple and Mango
- · Assorted Breads and Rolls
- Assorted Cookies and Brownies

MIDDLE EASTERN \$24.95

- Falafel
- Chicken Shwarma Grilled Chicken Marinated with Lemon and Spices or Beef Shwarma - Grilled Steak Marinated with Lemon and Spices
- Tahini, Hummus and Yogurt Dressing
- Israeli Chopped Salad
- Homemade Pita and Pita Chips with Hummus
- · Cut-Up Watermelon
- Assorted Cookies and Brownies



### **Party Platters**



**BREAKFAST** 

LUNCH

ENTRÉE SALADS

HOT ENTRÉES

ROOM TEMPERATURE SIDE DISHES

HOT SIDE DISHES

HOT THEME MENUS

#### **PARTY PLATTERS**

SNACKS

**DESSERTS** 

HORS D'OEUVRES

**BEVERAGES** 

#### 24 HOUR NOTICE REQUIRED

#### **CHEESE & CRACKERS PLATTER**

\$9.95

10 PERSON MINIMUM - Served with Crusty Breads & Crackers
Selection of Imported & Domestic Cheeses Garnished with Dried Fruit & Nuts

#### ARTISANAL CHEESE PLATTER

\$12.95

10 PERSON MINIMUM - Served with Crusty Breads & Crackers Selection of Artisinal Imported & Domestic Cheeses Garnished with Dried Fruit & Nuts

#### **VEGETABLE CRUDITÉ**

\$6.95

10 PERSON MINIMUM

Seasonal Fresh Vegetables Served with Hummus & Herb Dipping Sauce

ANTIPASTO \$16.95

10 PERSON MINIMUM - Served with Herb Cheese Spread, Assorted Crackers and Flatbreads

Genoa Salami, Prosciutto, Capicola, Ciliegine Mozzarella, Olive Trio, Pepperoncini and Marinated Mushroom and Artichokes

#### **FAR EAST**

### SMALL BASKET (SERVES 10-15 PEOPLE) LARGE BASKET (SERVES 16-22 PEOPLE)

\$190.00

\$240.00

- Soy Glazed Grilled Shrimp Skewers, Curried Chicken Skewers, Spring Rolls, and Vegetable Sushi Rolls
- Served with Pickled Ginger, Wasabi & Ginger Soy Dipping Sauce

#### **TUSCANY**

#### SMALL BASKET (SERVES 10-15 PEOPLE) LARGE BASKET (SERVES 16-22 PEOPLE)

\$190.00

\$240.00

- Lemon Basil Shrimp Skewers, Rosemary Garlic Chicken Skewers, Baby Mozzarella, Roasted Vegetables
- Served with Trio of Olives, Sundried Tomatoes Accompanied by Olive Tapenade & Red Pepper Coulis

#### **SOUTHWEST**

SMALL BASKET (SERVES 10-15 PEOPLE) LARGE BASKET (SERVES 16-22 PEOPLE) \$90.00 \$130.00

Mini Four-Cheese Quesadillas, Guacamole and Salsa in Red & Yellow Peppers and Assorted Corn Chips



### Party Platters



**BREAKFAST** 

LUNCH

ENTRÉE SALADS

HOT ENTRÉES

ROOM TEMPERATURE SIDE DISHES

**HOT SIDE DISHES** 

HOT THEME MENUS

#### **PARTY PLATTERS**

SNACKS

**DESSERTS** 

HORS D'OEUVRES

**BEVERAGES** 

**MEDITERRANEAN** 

SMALL BASKET (SERVES 10-15 PEOPLE)
LARGE BASKET (SERVES 16-22 PEOPLE)

\$90.00 \$130.00

- Rosemary Chicken Skewers, Hummus, Yogurt Dip, Kalamata Olives & Roasted Zucchini
- · Accompanied by Pita Chips and Pita Wedges

24 HOUR NOTICE REQUIRED

**SUSHI** 

SMALL BASKET (SERVES 10-15 PEOPLE) LARGE BASKET (SERVES 16-22 PEOPLE) \$210.00 \$290.00

- Assorted Sushi Rolls Include California, Spicy Tuna and Vegetarian
- · Accompanied by Pickled Ginger, Wasabi and Soy Sauce

**AMERICAN** 

SMALL BASKET (SERVES 10-15 PEOPLE)
LARGE BASKET (SERVES 16-22 PEOPLE)

\$190.00 \$240.00

- BBQ Brisket on Butter Brioche, Mini Beef Frankfurters and Chicken Fingers
- Served with Homemade Potato Chips & Onion Dip, Stone Ground Mustard and Ketchup



### Snacks



BREAKFAST
LUNCH
ENTRÉE SALADS

HOT ENTRÉES

ROOM TEMPERATURE SIDE DISHES

HOT SIDE DISHES

HOT THEME MENUS

PARTY PLATTERS

#### **SNACKS**

**DESSERTS** 

HORS D'OEUVRES

**BEVERAGES** 

HOMEMADE POTATO CHIPS	\$2.95
INDIVIDUAL BAG OF CHIPS	\$2.25
SEASONAL WHOLE FRESH FRUIT  6 PERSON MINIMUM - Seasonal Variety of Whole Fresh Fruit	\$3.25
FRESH FRUIT SKEWERS  10 PERSON MINIMUM - Seasonal Fruit Skewers  May Include Pineapple, Assorted Melons, Assorted Berries and Grapes (Items May Change Due to Seasonality)	\$5.95
SEVEN LAYER DIP  10 PERSON MINIMUM. Accompanied by Tortilla Chips.	\$9.95
HOMEMADE CHIPS AND DIP  6 PERSON MINIMUM - Selection of Chips and a Dip  • Chip Selection: Homemade Potato, Pita Chips, Tortilla Chips	\$5.95

CHIPS TRIO \$7.95

 Optional Addition: Homemade Potato Chips (+\$1.95), Pita Chips (+\$1.95), Tortilla Chips (+\$1.95), Guacamole (+\$2.75), Hummus (+\$2.75), French

10 PERSON MINIMUM

• Homemade Potato, Pita Chips and Tortilla Chips

• Dip Selection: Guacamole, Hummus, French Onion, Salsa

- Served with: Hummus, French Onion and Salsa
- Optional Addition: Guacamole (+\$2.75)

Onion Dip (+\$2.75), Salsa (+\$2.75)

### SPINACH AND ARTICHOKE DIP \$8.95

10 PERSON MINIMUM. Accompanied by Homemade Potato Chips, Crostinis and Breadsticks

### FRIED PASTA & TORTELLINI

10 PERSON MINIMUM - Fried Pasta and Tri Color Tortellini Dusted with Parmesan and Served with an Herb Aioli

SNACK MIX \$13.25

10 PERSON MINIMUM - 3 PIECES PER PERSON - SELECTION MAY VARY Assorted Individually Packed Chips, Granola Bars, Pretzels, Goldfish Crackers, Rice Crispy Treats, Candy



(212) 972-7320 catering@foodtrends.com 56 E 41st Street New York, NY 10017 \$2.95

### **Snacks**



\$15.95

\$45.95

\$15.95

BREAKFAST	SPICED POPCORN BOWL (SERVES 8-10 PEOPLE)
LUNCH	Flavor Selection: Regular, Garlic Parmesan, Cinnamon Sugar, Old Bay
ENTRÉE SALADS	MIXED NUTS BOWL (SERVES 8-10 PEOPLE)
HOT ENTRÉES	DDETTELS DOWN (SEDVES O 10 DEODLE)
ROOM TEMPERATURE SIDE DISHES	PRETZELS BOWL (SERVES 8-10 PEOPLE)
HOT SIDE DISHES	
HOT THEME MENUS	



PARTY PLATTERS

HORS D'OEUVRES

**SNACKS** 

**DESSERTS** 

**BEVERAGES** 

### **Desserts**



**BREAKFAST** 

LUNCH

ENTRÉE SALADS

HOT ENTRÉES

ROOM TEMPERATURE SIDE DISHES

HOT SIDE DISHES

HOT THEME MENUS

PARTY PLATTERS

**SNACKS** 

#### **DESSERTS**

HORS D'OEUVRES

**BEVERAGES** 



(212) 972-7320 catering@foodtrends.com 56 E 41st Street New York, NY 10017 **DESSERT PLATTER** 

\$4.95

**6 PERSON MINIMUM** 

- Assortment of Homemade Cookies, Brownies, and Mini-Pastries
- Optional Addition: Mousse Shooters (+\$2.00)

FRENCH COOKIES

\$5.25

6 PERSON MINIMUM - Assortment of French Butter Cookies, Jam Prints, Raspberry Nero Cookies, Biscotti, Ginger Snaps and Peanut Butter Cookies

**DOLCE PLATTER** 

\$5.95

6 PERSON MINIMUM - Assortment of Cannolis, Fruit Tarts, Cream Puffs, Pecan Tarts and Chocolate Dipped Strawberries

#### **CHOCOLATE LOVERS PLATTER**

\$5.95

6 PERSON MINIMUM - Chocolate Dipped Cookies, Chocolate Drizzled Popcorn, Chocolate Dipped Pretzels, M & Ms and Chocolate Dipped Strawberries

#### MINI MOUSSE SHOOTERS

\$7.95

6 PERSON MINIMUM - Assortment of Mini Mouse Shooters with Flavors to Include Chocolate Mousse, Lemon Meringue, Raspberry Pistachio, Tiramisu

#### **CHOCOLATE DIPPED STRAWBERRIES**

\$36.00/DOZEN

1 DOZEN MINIMUM - Hand Dipped and Drizzled in Dark Chocolate

#### MINI CUPCAKES

\$15.00/DOZEN

1 DOZEN MINIMUM

#### **FRESH FRUIT SALAD**

\$4.95

6 PERSON MINIMUM - Selection of Seasonal and Tropical Fruit & Berries

#### **SLICED SEASONAL FRESH FRUIT**

\$5.95

6 PERSON MINIMUM - Sliced Seasonal and Tropical Fruit & Berries

#### MAKE YOUR OWN ICE CREAM SUNDAE

\$12.95

15 PERSON MINIMUM - 24 HOUR NOTICE REQUIRED. There may be an additional charge for dry ice depending on the weather and nature of the order.

- Ice Cream Selection: Assorted Individual H\u00e4agen Daz Ice Cream Cups
- Topping Selection (Choose 5): Chocolate Sprinkles, Rainbow Sprinkles, M&M's, Crushed Walnuts, Crushed Oreos, Chocolate Sauce, Whipped Cream, Fresh Sliced Strawberries



**BREAKFAST** 

LUNCH

ENTRÉE SALADS

HOT ENTRÉES

ROOM TEMPERATURE SIDE DISHES

HOT SIDE DISHES

HOT THEME MENUS

PARTY PLATTERS

**SNACKS** 

**DESSERTS** 

#### HORS D'OEUVRES

#### **Poultry**

Meat

Seafood

Vegetarian

BEVERAGES

### Poultry

2 DOZEN MINIMUM - 24 HOUR NOTICE REQUIRED

#### GRILLED CHICKEN SATAY

\$27.00/DOZEN

Grilled Chicken Skewers with a Peanut Sesame Dipping Sauce

#### MINI CHICKEN QUESADILLAS

\$24.00/DOZEN

Smoked Chicken, Diced Peppers, Mixed Shredded Cheese & Cilantro

#### **BUFFALO CHICKEN MEATBALLS**

\$28.00/DOZEN

Stuffed with Blue Cheese and Caramelized Onions

#### MINI CHICKEN PARMESAN

\$36.00/DOZEN

Bite Size Crispy Chicken in a Homemade Marinara Sauce and Fresh Mozzarella

#### SKEWERS TRIO

\$28.00/DOZEN

Chicken Skewers, Beef Chateaubriand Skewers and Shrimp Skewers

#### ASIAN SESAME NOODLES WITH CHICKEN

\$38.00/DOZEN

Served in Miniature Takeout Containers

#### RICE PAPER ROLLS WITH CHICKEN

\$23.00/DOZEN

Rice Paper Rolls with Avocado, Julienne Vegetables, Chicken and Hoisin

#### **CHINESE POTSTICKERS**

\$26.00/DOZEN

Accompanied by Soy Sauce Filling Selection: Chicken, Duck

#### MINI CHICKEN EMPANADAS

\$28.00/DOZEN

Accompanied by Our Signature Chipotle Aioli





**BREAKFAST** 

LUNCH

ENTRÉE SALADS

HOT ENTRÉES

ROOM TEMPERATURE SIDE DISHES

HOT SIDE DISHES

HOT THEME MENUS

PARTY PLATTERS

SNACKS

**DESSERTS** 

#### HORS D'OEUVRES

Poultry

Meat

Seafood

Vegetarian

**BEVERAGES** 



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### Meat

2 DOZEN MINIMUM - 24 HOUR NOTICE REQUIRED

MINI BEEF FRANKFURTERS	\$20.00/DOZEN
Accompanied by Ketchup and Stone Ground Mustard	
BEEF ROULADE	\$24.00/DOZEN
Blanched Scallions Rolled in a Rare Beef Chateaubriand Accompanied by Soy Dipping Sauce	
MINI STEAK QUESADILLAS	\$26.00/DOZEN
Smoked Steak, Diced Peppers, Mixed Shredded Cheese & Cilantro	
SESAME BEEF SKEWERS	\$28.00/DOZEN
Accompanied by Orange-Ginger Dipping Sauce	
GRILLED BEEF CHATEAUBRIAND ON CROSTINI	\$30.00/DOZEN
Accompanied by Wasabi Aioli and crispy onions	
	201 00 /D 07FN
CHINESE BEEF POTSTICKERS	\$26.00/DOZEN
Accompanied by Soy Sauce	
HOMEMADE SWEDISH MEATBALLS	\$22.00/DOZEN
Served in creamy sauce	
MINI-BURGERS ON BRIOCHE	\$32.00/DOZEN
Accompanied by Ketchup and Stone Ground Mustard	, , , , , ,
Selection: Hamburger, Cheeseburger	
BBQ BEEF BRISKET ON BITE-SIZE BUTTER BRIOCHE	\$32.00/DOZEN
MINI BEEF EMPANADAS	\$28.00/DOZEN
Accompanied by Our Signature Chipolte Aioli	<b>423.00</b> / <b>BOLLIN</b>
1	
PULLED-PORK AREPA	\$28.00/DOZEN

#### PULLED-PORK AREPA

STUFFED ARANCINI

\$28.00/DOZEN

Corn Meal Masa Cake Filled with Marinated Pulled Pork Shoulder, Cojita Cheese, Pepper Jack Cheese and Cilantro

MINI PHILLY CHEESESTEAKS \$28.00/DOZEN
Shredded Beef with Peppers, Onions and Cheese

Italian Sausage with Peppers, Spinach and Onions

MINI QUICHES \$28.00/DOZEN

Bitesize Lorraine Quiches with Bacon, Swiss and Onions



**BREAKFAST** 

LUNCH

ENTRÉE SALADS

HOT ENTRÉES

ROOM TEMPERATURE SIDE DISHES

HOT SIDE DISHES

HOT THEME MENUS

PARTY PLATTERS

**SNACKS** 

**DESSERTS** 

#### HORS D'OEUVRES

Poultry

Meat

Seafood

Vegetarian

**BEVERAGES** 

### Seafood

2 DOZEN MINIMUM - 24 HOUR NOTICE REQUIRED

MINI CRABCAKES WITH A LITTLE SPICE Accompanied by Our Signature Chipotle Aioli	\$28.00/DOZEN
COCONUT-CRUSTED JUMBO SHRIMP Accompanied by Chili-Mango Salsa	\$36.00/DOZEN
CLASSIC SHRIMP COCKTAIL Accompanied by Cocktail Sauce	\$30.00/DOZEN
ASSORTED SUSHI ROLLS Assorted Sushi Rolls Accompanied by Pickled Ginger, Wasabi and Soy Sauce	\$30.00/DOZEN
INDIVIDUAL SHRIMP SHOOTERS Dip Selection: Gazpacho, Classic Cocktail	\$36.00/DOZEN
LOBSTER SALAD ON EDIBLE SPOONS	\$32.00/DOZEN
ASIAN SESAME NOODLES WITH SHRIMP Served in Miniature Takeout Containers	\$38.00/DOZEN
RICE PAPER ROLLS WITH SHRIMP Rice Paper Rolls with Avocado, Julienne Vegetables, Shrimp a	\$16.00/DOZEN and Hoisin
CHINESE SHRIMP POTSTICKERS Accompanied by Soy Sauce	\$28.00/DOZEN



(212) 972-7320 catering@foodtrends.com 56 E 41st Street New York, NY 10017 **MAC N CHEESE FRITTERS** 

WITH LOBSTER & SHRIMP

\$38.00/DOZEN



**BREAKFAST** 

LUNCH

ENTRÉE SALADS

HOT ENTRÉES

ROOM TEMPERATURE SIDE DISHES

HOT SIDE DISHES

HOT THEME MENUS

PARTY PLATTERS

**SNACKS** 

**DESSERTS** 

#### HORS D'OEUVRES

Poultry

Meat

Seafood

Vegetarian

**BEVERAGES** 



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### Vegetarian

2 DOZEN MINIMUM - 24 HOUR NOTICE REQUIRED

#### WILD MUSHROOM TRIANGLES

\$27.00/DOZEN

Sautéed Mushrooms and Herb Rague in a Puff Pastry

#### SEEDLESS GRAPES ROLLED IN GOAT CHEESE

\$18.00/DOZEN

Seedless Grapes Rolled in Goat Cheese and Dusted with Candied Walnuts

#### MINI VEGETABLE QUESADILLAS

**\$24.00/DOZEN** 

Smoked Vegetables, Diced Peppers, Mixed Shredded Cheese & Cilantro

#### RICE PAPER ROLLS WITH HOISIN DRESSING \$19.00/DOZEN

Rice Paper Roll with Avocado, Julienne Vegetables, Hoisin Sauce Filling Selection: Vegetarian, Shredded Chicken (+\$4.00), Shrimp (+\$7.00)

#### **VEGETARIAN SPRING ROLLS**

\$18.00/DOZEN

Accompanied by Sweet Chili Sauce

#### **SPANAKOPITA**

\$24.00/DOZEN

Filo Triangles Filled with Spinach and Feta

#### **MINI QUICHES**

\$22.00/DOZEN

Bitesize Vegetable Quiches

#### FIG-GOAT CHEESE FILLED STARS

\$26.00/DOZEN

#### **TOMATO, BASIL & MOZZARELLA SKEWERS**

\$38.00/DOZEN

#### MANCHEGO-QUINCE TARTLETS

\$28.00/DOZEN

Spanish manchego cheese with sweet quince in a crispy tart shell

#### FRENCH ONION SOUP BOULES

\$29.00/DOZEN

Mini brioche boule filled with carmelized onions, seasonings, and rich gruyere cheese.

#### STUFFED ARANCINI

\$28.00/DOZEN

Filling Selection:

- Asiago, Parmesan and Romano
- Portobello, Spinach, Mozzarella & Provolone (+\$4.00)

#### MAC N CHEESE FRITTERS

\$28.00/DOZEN

Fontina, Provolone, Mozzarella and Cavatappi



BREAKFAST

LUNCH

ENTRÉE SALADS

HOT ENTRÉES

ROOM TEMPERATURE
SIDE DISHES

HOT SIDE DISHES

PARTY PLATTERS

HOT THEME MENUS

SNACKS

DESSERTS

#### HORS D'OEUVRES

Poultry

Meat

Seafood

Vegetarian

**BEVERAGES** 

2 DOZEN MINIMUM – 24 HOUR NOTICE REQUIRED	
FIG & GOAT CHEESE STAR Creamy Goat Cheese in a Buttery Puff Pastry Star	\$28.00/DOZEN
ASIAN SESAME NOODLES WITH VEGETABLES Served in Miniature Takeout Containers	\$38.00/DOZEN
CHINESE VEGETARIAN POTSTICKERS Accompanied by Soy Sauce	\$26.00/DOZEN
MINI BLACK BEAN EMPANADAS Accompanied by Our Signature Chipotle Aioli	\$27.00/DOZEN



### <u>Beverages</u>



BREAKFAST
LUNCH
ENTRÉE SALADS
HOT ENTRÉES
ROOM TEMPERATURE SIDE DISHES
HOT SIDE DISHES
HOT THEME MENUS
PARTY PLATTERS
SNACKS
DESSERTS
HORS D'OEUVRES
BEVERAGES

ASSORTED SODAS	\$2.50
SPRING WATER (0.5 L)	\$2.00
SNAPPLE	\$3.00
Assorted Flavors Available in Regular and Diet	
PELLEGRINO (250 ML)	\$3.50
INDIVIDUAL JUICES	\$2.75
Selection: Orange Juice, Apple Juice, Ruby Grapefruit Juice and Cranberry Juice	
FRESHLY SQUEEZED JUICE	\$2.75
Selection: Orange Juice, Cranberry Juice and Orange-Mango	
ICED COFFEE SERVICE	\$3.50
6 PERSON MINIMUM - Freshly Ground House Blend Coffee	
Served with Whole Milk and Sweeteners	
Selection: Regular, Decaffeinated	
COFFEE SERVICE	\$2.95
6 PERSON MINIMUM - Freshly Ground House Blend Coffee	
Served with Whole Milk and Sweeteners	
Selection: Regular, Decaffeinated	
TEA SERVICE	\$2.75
6 PERSON MINIMUM - Served with Sweeteners	•
Assortment of Black and Herbal Teas	
ICE BUCKET (SERVES 10 PPL)	\$5.00

