



DROP OFF MENU

FOOD TRENDS CATERING · 56 EAST 41ST STREET NY, NY 10017 · CATERING@FOODTRENDS.COM · 212 972 7320

BREAKFAST

PACKAGES

EXECUTIVE BREAKFAST

\$13.95

‡ 6 Person Minimum

Served with Cream Cheese, Sweet Butter & Preserves

- Full Size Bagels & Mini Pastries
- Sliced Fruit
- Orange Juice
- Coffee Service

Substitutions: Mini Bagels & Mini Pastries (+\$1.00)

REMOVE COFFEE OR JUICE (-\$1.50)

EGGS & BACON

\$10.95

‡ 10 Person Minimum

Served with Ketchup, Salt & Pepper

- Scrambled Eggs
- Bacon
- Orange Juice or Coffee Service

BREAKFAST SANDWICHES (OR WRAPS)

\$15.95

‡ 10 Person Minimum

Served with Ketchup, Salt & Pepper

- Sandwiches or Wraps Filled with Eggs, Vegetables, Crispy Bacon and Cheese
- Sliced Fruit
- Coffee Service
- Orange Juice

RIGHT START BREAKFAST

\$17.95

‡ 6 Person Minimum

Served with Cream Cheese, Sweet Butter & Preserves

- 'Energy' & Whole Wheat Bagels, Yogurt Loaves, Muffins and Multi-Grain Breads
- Greek Yogurt & Granola
- Sliced Fruit
- Coffee Service

NEW YORK BREAKFAST

\$13.95

‡ 10 Person Minimum

Served with Syrup, Sweet Butter & Preserves

- Cinnamon Brioche French Toast or Buttermilk Pancakes
- Scrambled Eggs
- Bacon
- Orange Juice or Coffee Service

RISE & SHINE

\$17.95

‡ 10 Person Minimum

Served with Syrup, Sweet Butter & Preserves

- Full Size Bagels & Mini Pastries
- Scrambled Eggs
- Bacon
- Griddled Potatoes
- Orange Juice or Coffee Service

Substitutions: Mini Bagels & Mini Pastries (+\$1.00)

A 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

AM PANINI

\$7.95

‡ 6 Person Minimum

Served with Ketchup, Salt & Pepper

- Grilled Mini Paninis Filled with Eggs, Vegetables, Crispy Bacon & Cheese

BUTTERMILK PANCAKES

\$7.95

‡ 10 Person Minimum | 2 Pieces Per Person

Served with Syrup, Sweet Butter & Preserves

Substitutions: Blueberry, Chocolate Chip, or Strawberry Pancakes (+\$1.00)

FRESHLY BAKED BRIOCHE FRENCH TOAST

\$8.95

‡ 10 Person Minimum | 2 Pieces Per Person

Served with Syrup, Sweet Butter & Preserves

Substitutions: Strawberry-Crème Stuffed French Toast (+\$1.50)

A LA CARTE

MORNING BAKERY PLATTER

\$5.95

‡ 6 Person Minimum

Served with Cream Cheese, Sweet Butter & Preserves

- Assorted Full Size Bagels
- Homemade Mini Muffins
- Danishes
- Croissants
- Pastries

JUST BAGELS (-\$1.50)

YOGURT PARFAIT

\$4.95

‡ 6 Person Minimum

- Individual Cups of Yogurt Layered with Housemade Granola, Fresh Fruit and Berries

Selection of Vanilla, Strawberry, Plain Greek (+\$1.00)

CHIA PUDDING SHOOTERS

\$5.95

‡ 10 Person Minimum | 2 per Person

- Choice of Chocolate With Bananas or Vanilla with Berries

OVERNIGHT OATMEAL

\$4.95

‡ 10 Person Minimum

- Overnight Oats
- Brown Sugar
- Golden Raisins
- Seasonal Berries

MINI QUICHES (PER DOZEN)

\$24.00

2 Dozen Minimum 24-Hour Notice Required

- Assortment of homemade egg & cheese, vegetable or lorraine

Substitutions: Scrambled Egg Whites (+\$1.00), Turkey Bacon (+\$1.50), Gluten Free Wraps (+\$2.00)

NOVA LOX & MINI BAGELS

\$15.95

‡ 6 Person Minimum

Served with Cream Cheese, Cucumbers, Capers & Sliced Tomatoes

- Nova Smoked Salmon
- Mini Bagels

YOGURT, GRANOLA & FRUIT BAR

\$7.95

‡ 6 Person Minimum

- Yogurt
- Homemade Raisin Granola
- Seasonal Berries

Selection of Vanilla, Strawberry, Plain Greek (+\$1.00)

SAVORY PLATTER

\$9.95

‡ 10 Person Minimum

- Mini French toast sticks
- Lox & dill sprig pumpernickel sandwich
- Ham & brie on mini croissants
- Assorted mini quiches

OATMEAL BAR

\$8.95

‡ 6 Person Minimum

- Oatmeal Bar
- Brown Sugar
- Golden Raisins
- Seasonal Berries

MINI FRITATA MUFFINS

\$6.95

‡ 10 Person Minimum | 2 per Person

- Assortment of bacon, vegetable, or egg and cheese

‡ 10 Person Minimum

SCRAMBLED EGGS

\$4.95

SMOKED BACON

\$4.95

SAUSAGE

\$6.95

GRIDDLED POTATOES

\$4.95

‡ 6 Person Minimum

FRESH FRUIT SALAD (CHOPPED)

\$5.95

SLICED FRESH FRUIT

\$5.95

DANNON YOGURT

\$3.75

GREEK YOGURT

\$3.95

YOGURT LOAVES

\$5.75

LUNCH

PACKAGES 6 PERSON MINIMUM

EXPRESS LUNCH

\$14.95

- Sandwiches & Wraps - garnished with chips
- Choice of One Side Dish

WORKING LUNCH

\$17.95

- Sandwiches & Wraps - garnished with chips
- Choice of One Side Dish
- Dessert Platter or Sliced Fruit (+\$1.50)

EXECUTIVE LUNCH

\$20.95

- Sandwiches & Wraps - garnished with chips
- Choice of Two Side Dishes
- Dessert Platter or Sliced Fruit (+\$1.50)

BOARDROOM LUNCH

\$24.95

- Sandwiches & Wraps - garnished with chips
- Choice of Two Side Dishes
- Dessert Platter
- Sliced Fruit

BOXES 10 PERSON MINIMUM

LUNCHBOX PLUS

\$20.95

- Sandwich or Wrap in Assorted Flavors • Choice of Salad Side Dish or Pasta • Bag of Potato Chips
- Whole Fruit or Chocolate Chip Cookie

ADD 1 SIDE DISH (+\$4.00)

SANDWICHES 6 PERSON MINIMUM

THE CLASSICS

CLASSIC ITALIAN 🍖

\$11.95

Capicola Ham, Prosciutto, Salami, Roasted Peppers, Lettuce, Tomatoes and Provolone

FRESH ROASTED TURKEY 🍗

\$11.95

Fresh Roasted Turkey with Lettuce, Tomatoes and Havarti Cheese

GRILLED CHICKEN 🍗

\$11.95

Grilled Chicken Breast with Mixed Greens, Tomatoes and Provolone

CHICKEN CAESAR WRAP 🍗

\$11.95

Grilled Chicken Breast with Lettuce, Peppers, Parmesan and Caesar Dressing

EGG SALAD 🍳

\$11.95

Classic Egg Salad with Mixed Greens and Tomatoes

FRESH MOZZARELLA & TOMATO 🍆

\$11.95

Fresh Mozzarella, Tomatoes, Basil & Pesto

SANDWICHES (CONT.)

RARE ROAST BEEF 🍖

\$11.95

Rare Roast Beef with Lettuce, Tomatoes, Cheddar Cheese and Russian Dressing

CRISPY CHICKEN 🍗

\$11.95

Crispy Chicken with Arugula, Tomatoes, Avocado and Chipotle Aioli

TUNA SALAD ON A ROLL 🐟

\$11.95

Classic Tuna Salad with Mesclun & Tomatoes

VEGETARIAN FOCACCIA 🍆

\$11.95

Roasted Vegetables, Tomatoes, Fresh Mozzarella and Balsamic

HONEY ROASTED HAM 🍖

\$11.95

FOOD TRENDS ORIGINALS

ROASTED TERIYAKI SALMON 🐟

\$16.95

Teriyaki Salmon with Mixed Greens & Tomatoes

ACAPULCO BLT WRAP 🍗

\$11.95

Fresh Roasted Turkey, Bacon, Avocado, Arugula, Tomatoes and Honey Mustard

GRILLED JUMBO SHRIMP 🐟

\$16.95

Grilled Jumbo Shrimp with Green Leaf Lettuce and Chipotle Aioli

THAI GRILLED CHICKEN WRAP 🍗

\$11.95

Grilled Chicken Breast, Julienne Vegetables and Sesame-Peanut Dressing

TRENDS VEGGIE WRAP 🍆

\$11.95

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

TARRAGON CHICKEN SALAD ON A ROLL 🍗

\$11.95

Classic Chicken Salad with Mixed Greens and Tomatoes

BEEF CHATEAUBRIAND 🍖

\$16.95

Beef Chateaubriand, Baby Field Greens and Wasabi Aioli

CALIFORNIA WRAP 🍗

\$11.95

Grilled Chicken, Mixed Greens, Oven Roasted Peppers, Avocado, Tomatoes and Ranch Dressing

GRILLED EGGPLANT HUMMUS WRAP 🍆

\$11.95

🍗 = POULTRY 🍖 = MEAT 🐟 = SEAFOOD 🍆 = VEGETARIAN

Substitutions: Mini Sandwiches (+\$1.00)

2 Pieces Per Person

LUNCH

PANINIS 10 PERSON MINIMUM

SOUTH OF THE BORDER 🐔 <u>\$13.95</u>	CLUB 🐔 <u>\$13.95</u>
Grilled Chicken Breast, Oven Roasted Peppers and Onions, Cheddar and Salsa	Grilled Chicken Breast, Tomatoes, Crispy Bacon and Brie
CHICKEN PARMESAN 🐔 <u>\$13.95</u>	CAPRIS 🐔 <u>\$13.95</u>
Chicken Cutlet, Basil, Fresh Mozzarella and Classic Tomato Sauce	Oven Roasted Chicken Breast, Roasted Peppers, Arugula, Basil, Fresh Mozzarella & Pesto
CHIPOTLE TURKEY 🐔 <u>\$13.95</u>	PHILLY CHEESE STEAK 🥩 <u>\$13.95</u>
Roasted Turkey, Arugula, Provolone Cheese and Chipotle Aioli	Roasted Beef, Peppers, Onions and Provolone Cheese
ITALIANO 🐟 <u>\$13.95</u>	VEGETARIAN 🌱 <u>\$13.95</u>
Capicola Ham, Prosciutto, Salami, Roasted Peppers and Provolone	Baby Spinach, Tomatoes, Fresh Mozzarella and Pesto
EGGPLANT MILANESE 🌱 <u>\$13.95</u>	
Oven Roasted Eggplant, Melted Tomatoes and Fresh Mozzarella with Classic Marinara	

🐔 = POULTRY 🥩 = MEAT 🐟 = SEAFOOD 🌱 = VEGETARIAN
2 Pieces Per Person



PROUDLY SERVING ELI ZABAR BREAD

Eli's breads contain no sugar or preservatives, and are 100% natural. All these loaves keep well, freeze beautifully, and make great toast. Their dense interiors and thick crusts give them the taste and character true bread-lovers long for.

HOT ENTREES

PACKAGES 10 PERSON MINIMUM

All entrées are available hot in chafers or at room temperature on platters. A la carte entrée packages available upon request.

SINGLE ENTRÉE PACKAGE

\$25.95

• One Protein • Two Side Dishes • Chef's Salad • Bread Basket • Dessert Platter

DOUBLE ENTRÉE PACKAGE

\$28.95

• Two Proteins • Two Side Dishes • Chef's Salad • Bread Basket • Dessert Platter • Extra Protein (+\$5.00)

FEATURED ENTREES

CHICKEN

- Citrus and Herb Grilled Chicken Breast
- Chicken Piccata
- Chicken Parmesan
- Chicken Rollatini
- Apple, Sage, and Gouda Stuffed Chicken
- Chicken Francese
- Stuffed Chicken with Sundried Tomato & Mozzarella

BEEF

- Herb-Seasoned Beef Chateaubriand With Sautéed Wild Mushrooms
- Roasted Beef Chateaubriand With Horseradiah Crème and Crispy Onions
- Roasted Beef Chateaubriand with Tri-Color Baby Potatoes
- Meat Lasagna

SEAFOOD

- Mustard Crusted Salmon
- Teriyaki Salmon
- Poached Salmon with Cucumber Dill Sauce
- Miso Glazed Cod
- Filet of Sole with Lemon & Capers
- Shrimp Scampi

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
- Grilled Tofu with Seasonal Vegetables
- Eggplant Parmesan



SIDES & SALADS

SALADS 🧑 6 PERSON MINIMUM

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

TOSSED SALAD	\$5.95	PARADISE SALAD	\$5.95
Baby Field Greens, Grape Tomatoes, Carrots and Cucumbers		Baby Field Greens, Grape Tomatoes, Sundried Cranberries, Caramelized Walnuts and Feta Cheese	
CHOPPED SALAD	\$5.95	CTIRUS SALAD	\$5.95
Romaine, Diced Hot House Cucumbers, Diced Tomatoes, Roasted Corn, Diced Peppers and Avocado		Baby Field Greens, Apples, Oranges, Grapes and Goat Cheese Rolled in Crushed Walnuts	
SPINACH SALAD	\$5.95	GREEK SALAD	\$5.95
Baby Spinach with Oranges, Croutons and Herbed Goat Cheese		Romaine Hearts, Red and Green Peppers, Cucumbers, Tomatoes, Red Onions, Olives, Grape Leaves and Feta Cheese	
ARUGULA-BEET SALAD	\$5.95	CAESAR SALAD	\$5.95
Baby Arugula with Beets, Ricotta Salata and Caramelized Walnuts		Romaine Hearts, Homemade Croutons and Shaved Parmesan	
ASIAN SLAW	\$5.95	TOMATO & MOZZARELLA	\$6.95
Julienne of Napa Cabbage, Red Cabbage, Scallions and Sesame Seeds		Cherry Tomatoes, Hot House Cucumbers, Ciliegine Mozzarella and Fresh Basil	
COBB SALAD	\$10.95		
Chopped Tomatoes, Crispy Bacon, Avocado, Sliced Egg and Grilled Chicken			

STARCHES 🧑 6 PERSON MINIMUM

All Starches Served Hot or at Room Temperature

BOWTIE PASTA SALAD	\$6.95	CREAMY ORECCHIETTE PASTA SALAD	\$6.95
Grape Tomatoes, Baby Arugula, Fresh Mozzarella and Sundried Tomatoes		Roasted Garlic, Peas, Shitake Mushrooms, Arugula and Parmesan Twills	
WILD MUSHROOM PASTA SALAD	\$6.95	FUSILLI PASTA SALAD	\$6.95
Caramelized Shallots, Roasted Vegetables and Basil		Roasted Peppers, Black Olives, Sundried Tomatoes and Homemade Pesto	
ORZO PASTA SALAD	\$6.95	TORTELLINI PASTA SALAD	\$6.95
Spinach, Garden Vegetables and Feta Cheese		Broccoli and a Sundried Tomato Dressing	
ASIAN NOODLES	\$6.95	ROASTED ROSEMARY RED POTATOES	\$6.95
Julienne Vegetables and Sesame Dressing			
QUINOA WITH CUCUMBERS, PEPPERS AND FRESH HERBS	\$6.95	CHIPOTLE ROASTED POTATO SALAD TOPPED WITH CRISPY ONIONS	\$6.95
BALSAMIC GLAZED ROASTED SWEET POTATOES	\$6.95	WILD RICE & WHITE RICE WITH CRANBERRIES	\$6.95

VEGETABLES 🧑 6 PERSON MINIMUM

GRILLED SEASONAL VEGETABLES WITH A BALSAMIC DRIZZLE	\$6.95	SPINACH BLANCHED WITH FRESH GARLIC AND EXTRA VIRGIN OLIVE OIL	\$6.95
MIDDLE EASTERN SPICED CAULIFLOWER WITH CARAMELIZED SHALLOTS	\$6.95	SAUTÉED STRING BEANS TOPPED WITH LEMON ZEST	\$6.95
LEMON GRILLED ASPARAGUS	\$6.95	SAUTÉED BABY BOK CHOY	\$6.95

All Vegetables Served Hot or at Room Temperature

HOT THEME MENUS

24-HOUR NOTICE 10 PERSON MINIMUM

Served Hot in Chafers

MEXICAN FIESTA

  \$23.95

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

ITALIAN-PALERMO

  \$27.95

- Chicken Parmigiana, Chicken Piccata, or Chicken Rollatini with Asparagus and Sundried Tomatoes
- Pasta a la Vodka, Baby Peas & Melted Tomatoes
- Tri-Color Cheese Tortellini or Pasta a la Vodka
- Fresh Mozzarella, Tomatoes and Basil with a Balsamic Drizzle
- Dessert Platter - Italian

JAPANESE

  \$27.95

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

THAI

  \$25.95

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

MEDITERRANEAN

  \$26.95

- 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

AMERICAN

  \$26.95

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

FRENCH

  \$26.95

- 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

MIDDLE EASTERN

  \$26.95

- 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

GREEK

  \$26.95

- 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 & Pita Chips w/ Hummus
- Dessert Platter with Baklava

 = SERVED HOT   = SERVED HOT & ROOM TEMPERATURE



PARTY PLATTERS

24-HOUR NOTICE

VEGETABLE CRUDITÉ

\$7.95

1 10 Person Minimum

Seasonal Fresh Vegetables Served with Hummus & Herb Dipping Sauce

ANTIPASTO

\$14.95

1 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

ANTIPASTO & CHEESE MIXED PLATTER

\$12.95

1 10 Person Minimum

Selection of imported & domestic cheeses paired alongside hand sliced cured meats. Served with crusty breads, crackers, seasonal fruits, and nuts.

FAR EAST

\$190 SMALL / \$240 LARGE

Small Basket | 1 Serves 10-15 People Large Basket | 1 Serves 16-22 People

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

TUSCANY

\$190 SMALL / \$240 LARGE

Small Basket | 1 Serves 10-15 People Large Basket | 1 Serves 16-22 People

- 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

CHEESE & CRACKERS PLATTER

\$10.95

1 10 Person Minimum

Served with Crusty Breads & Crackers

Selection of Imported & Domestic Cheeses Garnished with Dried Fruit & Nuts

ARTISANAL CHEESE PLATTER

\$15.95

1 10 Person Minimum

Served with Crusty Breads & Crackers

Selection of Artisanal Imported & Domestic Cheeses Garnished with Dried Fruit & Nuts

SOUTHWEST

\$90 SMALL / \$130 LARGE

Small Basket | 1 Serves 10-15 People Large Basket | 1 Serves 16-22 People

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

MEDITERRANEAN

\$90 SMALL / \$130 LARGE

Small Basket | 1 Serves 10-15 People Large Basket | 1 Serves 16-22 People

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

SUSHI (24-HOUR NOTICE)

\$210 SMALL / \$290 LARGE

Small Basket | 1 Serves 10-15 People Large Basket | 1 Serves 16-22 People

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

AMERICAN

\$210 SMALL / \$290 LARGE

Small Basket | 1 Serves 10-15 People Large Basket | 1 Serves 16-22 People

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



SNACKS & DESSERTS

SNACKS

HOMEMADE POTATO CHIPS **\$2.95** **INDIVIDUAL BAG OF CHIPS** **\$2.50**

SEASONAL WHOLE FRESH FRUIT **\$2.00** **FRESH FRUIT SKEWERS** **\$2.95**

1 10 Piece Minimum
Seasonal Variety of Whole Fresh Fruit

1 10 Piece Minimum
May Include Pineapple, Assorted Melons, Assorted Berries and Grapes (Items May Change Due to Seasonality)

HOMEMADE CHIPS AND DIP **\$5.95** **CHIPS TRIO** **\$7.95**

1 6 Person Minimum
Selection of Chips and a Dip

- Chip Selection: Homemade Potato, Pita Chips, Tortilla Chips
- Dip Selection: Guacamole (+\$1.00), Hummus, French Onion, Salsa

1 10 Person Minimum

- Homemade Potato, Pita Chips and Tortilla Chips
- Served with: Hummus, French Onion and Salsa

Optional Addition: Guacamole (+\$2.75)

SNACK MIX **\$3.00/PIECE** **SPICED POPCORN BOWL** **\$2.50**

20 Piece Minimum
Assorted Individually Packed Chips, Granola Bars, Pretzels, Goldfish Crackers, Rice Crispy Treats, Candy

1 6 Person Minimum
Flavor Selection: Regular, Garlic Parmesan, Cinnamon Sugar, Old Bay

MIXED NUTS BOWL **\$5.95** **CHOCOLATE DRIZZLED PRETZELS BOWL** **\$2.95**

1 6 Person Minimum

1 10 Person Minimum

DESSERTS

DESSERT PLATTER **\$5.95** **FRENCH COOKIES** **\$6.95**

1 6 Person Minimum
Assortment of Homemade Cookies, Brownies, and Mini-Pastries
Optional Addition: Mousse Shooters (+\$2.00)

1 6 Person Minimum
Assortment of French Butter Cookies, Jam Prints, Raspberry Nero Cookies, Biscotti, Ginger Snaps and Peanut Butter Cookies

DOLCE PLATTER **\$7.95** **CHOCOLATE LOVERS PLATTER** **\$6.95**

1 6 Person Minimum
Assortment of Cannolis, Fruit Tarts, Cream Puffs, Pecan Tarts and Chocolate Dipped Strawberries

1 6 Person Minimum
Chocolate Dipped Cookies, Chocolate Drizzled Popcorn, Chocolate Dipped Pretzels, M & Ms and Chocolate Dipped Strawberries

MINI MOUSSE SHOOTERS **\$7.95** **CHOCOLATE DIPPED STRAWBERRIES** **\$36/DOZEN**

1 6 Person Minimum | 2 Per Person
Assortment of Mini Mouse Shooters with Flavors to Include Chocolate Mousse, Lemon Meringue, Raspberry Pistachio, Tiramisu

1 Dozen Minimum
Hand Dipped and Drizzled in Dark Chocolate

FRESH FRUIT SALAD **\$5.95** **MINI CUPCAKES** **\$15/DOZEN**

1 6 Person Minimum
Selection of Seasonal and Tropical Fruit & Berries

1 Dozen Minimum

SLICED SEASONAL FRESH FRUIT **\$5.95**

1 6 Person Minimum



HORS D'OEUVRES

POULTRY

2 Dozen Minimum | Priced Per Dozen | 24-Hour Notice Required.

BUFFALO CHICKEN MEATBALLS **\$30** **CHICKEN PAELLA IN A MINIATURE POT** **\$39**

Stuffed with Blue Cheese and Caramelized Onions

Shredded chicken mixed with seasonal vegetables & saffron rice in a miniature paella pot.

MOROCCAN CHICKEN SALAD **\$30** **SESAME NOODLES WITH CHICKEN** **\$39**

Seasoned, chopped chicken salad on an edible cracker spoon or cone, sprinkled with coconut flakes

Asian sesame noodles, mixed with shredded chicken & julienne vegetables, garnished with chives and sesame seeds, and served in miniature take out boxes

BBQ PULLED CHICKEN ON BRIOCHE **\$30** **GRILLED CHICKEN SATAY** **\$27**

12 hour braised, pulled chicken smother in our homemade barbeque sauce and topped with crispy Asian slaw on a miniature buttered brioche

Grilled Chicken Skewers with a Peanut Sesame Dipping Sauce

RICE PAPER CHICKEN ROLLS **\$24** **MINI CHICKEN PARMESAN** **\$36**

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

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

MINI CHICKEN QUESADILLAS **\$24** **MINI CHICKEN EMPANADAS** **\$30**

Smoked Chicken, Diced Peppers, Mixed Shredded Cheese & Cilantro

Accompanied by Our Signature Chipotle Aioli



MEAT

2 Dozen Minimum | Priced Per Dozen | 24-Hour Notice Required.

ASIAN BEEF RICE PAPER ROLLS **\$30** **BACON WRAPPED DAATES** **\$24**

Sliced beef & seasonal julienned vegetables, wrapped in rice paper accompanied by a zesty chimchurri sauce

Honeyed dates wrapped in smoked bacon, brimming with a creamy mild bleu cheese mousse

BBQ BEEF BRISKET **\$33** **BEEF CHATEAU CROSTINI** **\$30**

Primal cut, slow roasted beef brisket topped with crispy Asian slaw on a miniature buttered brioche

Thick cut, tenderloin filet upon toasted Italian bread, garnished with crispy onions strings

MINI PHILLY CHEESESTEAKS **\$30** **MINI REUBEN SANDWICH** **\$30**

Traditionally chopped, cheesesteak in miniature, buttered brioche rolls

Tender corned beef with Swiss cheese topped with sauerkraut and Russian dressing on bite sized rye bread

MINI-BURGERS ON BRIOCHE **\$33** **SWEDISH MEATBALLS** **\$24**

Accompanied by Ketchup and Stone Ground Mustard Selection: Hamburger, Cheeseburger

Traditionally prepared delicate meatballs served in a savory sauce

MINI BEEF FRANKFURTERS **\$21** **BEEF ROULADE** **\$24**

Accompanied by ketchup and stone ground mustard

Blanched Scallions Rolled in a Rare Beef Chateaubriand Accompanied by Soy Dipping Sauce

SESAME BEEF SKEWERS **\$30** **STUFFED ARANCINI** **\$30**

Accompanied by Orange-Ginger Dipping Sauce

Italian Sausage with Peppers, Spinach and Onions

MARBLD POTATOES **\$36** **SKEWER TRIO** **\$30**

Bite size marbled potatoes topped with crispy bacon and chives

Assortment of chicken, beef chateaubriand, and shrimp skewers

HORS D'OEUVRES

SEAFOOD

2 Dozen Minimum | Priced Per Dozen | 24-Hour Notice Required.

MINI CRABCAKES WITH A LITTLE SPICE \$27 **COCONUT-CRUSTED JUMBO SHRIMP** \$36

Accompanied by Our Signature Chipotle Aioli

Accompanied by Chili-Mango Salsa

CLASSIC SHRIMP COCKTAIL SHOOTER \$36 **FIRECRACKER SHRIMP** \$36

Steamed shrimp with our homemade dipping cocktail sauce

Gulf shrimp tossed in a dry spice mixture served on a skewer

LEMON BASIL GRILLED SHRIMP \$36 **LOBSTER SALAD** \$33

Grilled shrimp marinated in a lemon basil sauce

On edible spoons

SESAME NOODLES W/ SHRIMP \$39 **SHRIMP PAELLA IN A MINIATURE POT** \$42

Asian sesame noodles, mixed with baby shrimp & julienne vegetables, garnished with chives & sesame seeds, and served in miniature takeout boxes

Steamed, baby shrimp mixed with seasonal vegetables & saffron rice in a miniature paella pot

SHRIMP RICE PAPER ROLLS \$27 **MAC N CHEESE FRITTERS WITH LOBSTER & SHRIMP** \$39

Steamed shrimp, julienned vegetables & fresh avocado wrapped in rice paper

LOBSTER SALAD ON MINI ROLL \$54 **NOVA LOX ON PUMPERNICKEL ROUNDS** \$36

Lump lobster salad on miniature, buttered brioche rolls

Smoked salmon with cream cheese on pumpernickel rounds



VEGETARIAN

2 Dozen Minimum | Priced Per Dozen | 24-Hour Notice Required.

MAC N CHEESE FRITTERS \$27 **RICE PAPER ROLLS** \$21

Fontina, Provolone, Mozzarella and Cavatappi

Julienne vegetables and fresh avocado wrapped in rice paper

MANCHEGO-QUINCE TARTLETS \$30 **SPANAKOPITA** \$27

Spanish Manchego cheese with sweet quince in a crispy tart shell

Filo triangles filled with spinach and feta

FRENCH ONION SOUP BOULES \$30 **ASIAN SESAME NOODLES WITH VEGETABLES** \$39

Mini brioche boules filled with caramelized onions, seasonings, and rich gruyere cheese.

Served in miniature takeout containers

INDIVIDUAL CRUDITÉ SHOOTERS \$33 **TOMATO, BASIL & MOZZARELLA SKEWERS** \$39

Fresh, sliced vegetables served with hummus & an herb dipping sauce

Skewered cherry tomatoes, fresh mozzarella balls, and fresh basil

VEGETARIAN POTSTICKERS \$27 **CUBED WATERMELON & FETA** \$30

Accompanied by soy sauce

Fresh watermelon paired with feta cheese and a dollop of balsamic glaze; garnished with a mint leaf

VEGETARIAN PAELLA \$39

Seasonal vegetables & saffron rice in a miniature pot

SEEDLESS GRAPES ROLLED IN GOAT CHEESE \$18

Seedless grapes rolled in goat cheese and dusted with candied walnuts

MINI MUSHROOM CAPS \$39

Stuffed with quinoa & parmesan & mozzarella

STUFFED ARANCINI \$30 **MINI BLACK BEAN EMPANADAS** \$27

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

Accompanied by Our Signature Chipotle Aioli

MINI QUICHES \$24 **BUTTERNUT SQUASH TARTLETS** \$27

Bitesize Vegetable Quiches

Diced seasonal squash in a crispy tart shell

MINI VEGETABLE QUESADILLAS \$24

Smoked Vegetables, Diced Peppers, Mixed Shredded Cheese & Cilantro

BEVERAGES

ASSORTED SODAS	\$2.50	PELLEGRINO (250 ML)	\$3.50
SPRING WATER (0.5L)	\$2.00	SNAPPLE	\$3.00
INDIVIDUAL JUICES	\$2.75	FRESHLY SQUEEZED JUICE	\$2.75
Orange, Apple, Ruby Grapefruit & Cranberry		Orange, Cranberry & Orange-Mango	
COFFEE SERVICE	\$2.95	ICED COFFEE SERVICE	\$3.50
<p>⌄ 6 Person Minimum Freshly Ground House Blend Coffee</p> <p>Served with Whole Milk and Sweeteners Starbucks (+\$1.00)</p>		<p>⌄ 6 Person Minimum Freshly Ground House Blend Coffee</p> <p>Served with Whole Milk and Sweeteners Starbucks (+\$1.00)</p>	
TEA SERVICE	\$3.50	ICE BUCKET	\$7.00
<p>⌄ 6 Person Minimum Served with Sweeteners Assortment of Black and Herbal Teas</p>		⌄ Serves 10 People	



PLACE YOUR ORDER TODAY!

HOURS

*Call between the hours of 8:00 AM and 5:00 PM, Monday through Friday.
To guarantee service, orders must be placed by 4pm for next day delivery.*

CANCELLATIONS

Orders cancelled less than 24 hours will result in a 100% charge including events cancelled due to weather.

ADMINISTRATIVE CHARGES

For deliveries outside of Manhattan, charges will vary with distance and value. Please inquire about the delivery charges for your order.

PLEASE NOTE

- *Certain ingredients may change due to seasonality and availability without notice*
- *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...*
- *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.*
- *Item prices are inclusive of any and all plates, bowls, cups, serving utensils, cutlery, and napkins*
- *Hot food item prices are inclusive of wire racks, sterno, and water trays*
- *Upscale paper goods are available for an additional charge*