FOOD TRENDS CATERING & EVENTS WEDDINGS



212-972-7320 www.foodtrends.com

56 E. 41ST STREET | NEW YORK, NY 10017

ABOUT



OUR HISTORY

It was over two decades ago when Food Trends was founded by a European father-daughter team. Having grown up hosting friends and family around the dinner table, it was inevitable that they dreamed of starting a business doing what they knew best. What began as a vision of a family business has now expanded onto its third generation and is proud to be **Certified Woman Owned & Operated**.

OUR APPROACH

Whether an intimate dinner or a large formal affair, our events team treats each bride and groom as if they are family – only offering the best. We are inspired by the senses – taste, vision, scent and texture. We will take your vision and craft a menu to make your event come to life, leaving your guests marveled by our flavors and creativity. Let us guide you in the steps of planning the event from not only the menu but to our custom décor, staffing and rentals!



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ABOUT

OUR MENU

Our attached menu showcases the extensive selections of Food Trends. We seasonally create specialties that use the freshest ingredients and are happy to customize a sample proposal to give a general idea of pricing and how an event is designed.

OUR INGREDIENTS: LOCAL & SUSTAINABLE

We take pride in using the freshest of ingredients, which begins with fresh local Ingredients grown and raised by farms we know and trust – many of whom are family-owned!



FULL OPEN BAR

Full bar with top shelf liquors & premium spirits Imported & domestic beer Highly rated red, white & sparkling wine Non-alcoholic beverages Accompaniments and mixers Ice & bar equipment setup Liquor permit

BEER & WINE OPEN BAR

Imported & domestic beer Highly rated red, white & sparkling wine Non-alcoholic beverages Accompaniments and mixers Ice & bar equipment setup Liquor permit

SOFT BEVERAGES & MIXERS

Accompaniments and mixers Ice & bar equipment setup

CHAMPAGNE "TOAST" Pre poured sparkling wine at tableside

SPECIALT COCKTAIL EXAMPLES

Something OLD "Classic Martini" gin and a hint of vermouth **Something NEW** "Koh Cuba" rum, Zen green tea liqueur, apple juice **Something BORROWED** "French Martini" Chambord, vodka, fresh pineapple juice

Something BLUE "Fruit Tingle" blue curacao, vodka, raspberry liqueur, lemonade





MEAT

Beef Rice Paper Roll
julienne vegetables, avocado, chimichurri
Bacon Wrapped Date
applewood smoked, whipped blue cheese
Hickory Brisket Slider
24 hr braised, asian slaw, petite butter brioche
Rosemary Rubbed Beef Chateau
horseradish aioli, crispy leek, herb crostini
Guava BBQ Pork Arepa
caramelized red onion, smoked mozzarella, ground maize
Maple Glazed Pancetta
marble potato, thyme mash, crema

POULTRY

Moroccan Chicken Salad edible spoon, toasted coconut flakes Adobo Chicken Taco wasabi aioli, pickled slaw, avocado crema Chicken Caprese mozzarella, sundried tomato, thyme rubbed ficelle Peking Duck Crepe* hoisin, julienne cucumber, chive tie Duck Potsticker scallion soy pipette Foie Gras Mousse* black currant, micro amaranth, tarte

*encounters additional upcharge

SEAFOOD

Shrimp Cocktail brassicaceae root of horseradish, meyer lemon zest, shooter Maine Lobster Salad petite edible cone, chive dust Crab Cake herb crusted, chipotle aioli, micro green Caviar Deviled Egg* quail egg, crème fraiche, herb sprig Asian Tuna Tartare black & white sesame seeds, cucumber cup Smoked Maple Salmon caper, fresh dill, crème fraiche, pumpernickel round Oysters Rockefeller panko, ground fennel seed, savoy spinach, rémoulade

VEGETARIAN

Thompson Grape En Chevre crushed walnuts & pistachio La Macha Aged Manchego quince puree, savory tartlet Duo of Red and Golden Beets herb aioli, herb basket, micro basil Chile Sesame Noodles with a "Twist" mini "take out" box

Vegan Sushi Rolls*

black rice, roasted eggplant, artichoke, saffron chickpea purée; roasted sweet potato, alfalfa sprouts, toasted cayenne sauce

*encounters additional upcharge

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HORS D'OEUVRES



SALADS

Paradise

field greens, grape tomato, dried cranberry, caramelized walnut, feta **Citrus**

apple, orange, grape, chevre

Caprese

tomato, fresh mozzarella, oven-roasted pepper, fresh basil

Sugar Snap Pea spring radish, crumbled feta, mint, citrus vinaigrette Summer Corn

shallots, cucumber, sweet red pepper, ricotta salata

ENTREES

Beef Chateau Tagliata
wild mushroom, rosemary, cippolini onions
24-Hr Braised Short Rib or Filet Mignon*
red wine reduction

Herb Mustard Crusted Salmon Miso-Ginger Halibut or Sea Bass* baby bok choy, sugar snap pea, dashi broth Panko-Crusted Crab Cake chipotle aioli

Chicken Roulade stuffed with apple, sage, Gouda **Citrus and Thyme Roasted Chicken** artichokes, olives, oven-dried tomato **Roasted Portobello Mushroom Caps** quinoa-stuffed, balsamic drizzle **Butternut Squash Ravioli**

sage, hazelnut, brown butter sauce, seasonal

Artisanal Breads and Sweet Butter

*encounters additional upcharge



BUFFET & FAMILY-STYLE



SIDES

Cilantro-Infused Jasmine Rice Chimichurri -Mashed Potatoes Roasted Root Vegetables tri-color carrot, parsnip, sweet potato, beets Creamy Orecchiette roasted garlic, peas, arugula, parmesan twills Grilled Seasonal Vegetable balsamic-glazed Quinoa fresh herbs, roasted vegetables Quattro-Formaggio "Mac-N-Cheese"

gemelli

DESSERT

Sliced Fruit and Berries Assortment of Delicious Sweets

homemade cookies, brownies, french cookies, cannolis, fruit tarts, Mousse shooters, chocolate strawberries, other pastries

ALL-SEASON

Savory Tomato Confit Crostata baby arugula, shaved ricotta salata, Tuscan herb sunflower pesto, basil, seed caviar, aged balsamic

Spring Spinach Salad

confetti flower petals, tri-color carrot ribbons, watermelon radish, persian cucumber, feta, asparagus, Meyer lemon vinaigrette

SPRING/SUMMER

Wild Strawberry & Snap Pea

purple radish, pink creme fraiche, beet puree, micro basil, toasted pepita

SUMMER

Honey-Poached Peach & Burrata frisee, white balsamic, pumpkin seed brittle

AUTUMN / WINTER

Autumn Beet Trio whipped boursin mousse, mache greens, candied walnuts, maple balsamic vinaigrette

Artisanal Breads & Sweet Butter

SEATED DINNER FIRST COURSE



SEATED DINNER MAIN COURSE



MEAT

Peppercorn Crusted Beef Chateau *may be substituted for filet mignon

dauphinois potato, citrus-grilled asparagus, port wine gastrique

Grass-Fed Short Rib* chimichurri "smashed" fingerling, swiss chard, tomato-onion compote

POULTRY

Citrus Roasted Free-Range Chicken Breast potato au gratin, sautéed spinach, leek, blueberry jus

SEAFOOD

Miso-Glazed Salmon *may be substituted for jumbo shrimp or sea bass coconut-jasmine rice, baby bok choy, amaranth, ginger-carrot puree

Wild Cod *may be substituted for jumbo shrimp or sea bass rainbow chard, crispy leeks, saffron corn emulsion

VEGAN/GLUTEN-FREE

Portobello Bolognese sautéed seasonal squash "noodle," San Marzano tomato, micro basil

Vegan "Crab Cake" heart of palm, lemon caper aioli, red pepper coulis, microgreens

Mediterranean Sweet Potato baby kale, crispy chickpea, wild mushroom, tahini, lemon zest

* encounters additional upcharge





SEATED DINNER PLATED DESSERT

Valrohna Dark Chocolate Volcano raspberry coulis, sea salt caramel

Ricotta Cheesecake

Mango Pannacotta Shortbread

Caramel Toffee Tart

Gluten- Free / Vegan seasonal berries, with a coconut-crema and fresh mint

STAFFING & RENTALS





STAFF

Event Manager Captains Quality Trained Bartenders Chefs Professional Servers All Black Tie Attire

STANDARD RENTAL PACKAGE

Assorted Serving Trays Bar and Kitchen Equipment Round Tables Chairs Cotton Linen Tablecloths Classic Glassware White Rim China Cotton Dinner Napkins Flatware Salt & Pepper Shakers



OPTIONAL ADD-ONS

COCKTAIL STATIONS



miso teriyaki bbq chicken skewer sesame orange bbq beef skewer lo mein noodle "takeout box" miniature in size, large in flavor spring roll enoki mushrooms, shredded napa cabbage, green onion peking duck dumpling ginger and garlic edamame cracked sea salt wonton crisp miniature in size, large in flavor scallion soy, sweet chili sauces modern Asian tableside accents and décor

TASTE OF "LITTLE ITALY"

artisanal cheese selection dried fruits, nuts charcuterie & salumi selection

seasonal crudité tuscan vessels filled with seasonal local vegetables **artisanal breads** herb rubbed crostini, parmesan breadsticks, crackers **accompaniments** olives, onion dip, herb aioli, stone ground mustard **top your own pasta**

- gemelli, tortellini quattro formaggi
- rosemary rubbed chicken breast, pancetta
- broccoli florets, perlini mozzarella, grated parmesan, peas
- garlic oregano marinara, basil pesto

rustic Italian tableside accents and décor

TASTE OF "SPANISH HARLEM"

firecracker shrimp parsley, garlic, vin short rib empanada crema manchego quince tartlet 3 bean pico de gallo tortilla and plantain crisp bar

- adobo chicken, guava braised pork shoulder
- shredded lettuce, frijoles negros, black olives, jalapenos
- oven roasted tomato salsa, chimichurri,
- avocado crema, jalapeno queso

vibrant Latin tableside accents and decor

BUTLERED



Mouse Shooter tiramisu, raspberry pistachio, lemon meringue, double chocolate

Chocolate Drizzled Fruit hand dipped, dark, white, raspberry

French Macaroons vanilla, chocolate, raspberry, earl grey, coffee, lemon, salted caramel, orange, passion fruit

Miniature Cannoli chocolate, vanilla

Chocolate Coated Tartes Petites

caramel almond, lemon, pear, chocolate, apple vanilla, chocolate praline, apricot almond

Duo of Irish Coffee and "Funky" Mini Donuts

blueberry, acaí with maqui berry flavored donut coffee, coconut with banana favored donut

Watermelon and Feta balsamic glaze, mint leaf (seasonal dependent)

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S'MORES BAR

marshmallows vanilla, strawberry
fix'ins chocolate bar, cinnamon sugar graham
drizzles salted caramel, raspberry
dusts coconut, sprinkles, candied pretzel, crushed oreo
engaging "campfire" tableside accents and décor
flame component depending on venue policies

"DONUT" MIND IF I DO!

charming donut bar

assorted donuts original, glazed, chocolate glazed, seasonal
toppings crushed nuts, sprinkles, chocolate chips, coconut shavings
drizzles salted caramel, raspberry, dark chocolate
dusts flame component depending on venue policies
interactive and creative tableside display and décor

I 🖤 VIENNESE

sumptuous traditional dessert selections with an NYC twist!

I ♥ NY "the red apple" cake pop, taxi petit four, black n white cookies
I ♥ NY logoed sweets, etc
dessert bar fudge, apple crumb, caramel chocolate
cheesecake brownie
cookie chocolate chip, oatmeal raisin, double chocolate, red velvet
shortbread & butter cookie
european cannoli, éclair, biscotti, cream puff, napolean
retro rice crispy treat, mini cupcakes
tartlet "pies" berry, pistachio, coconut, apple
candy Hershey kiss, jolly rancher, mini chocolate bar
mousse shooter tiramisu, raspberry, lemon, chocolate



DESSERT

STATIONS



BUTLERED LATE NIGHT BITES





Philly Cheesesteak Philadelphia classic in a mini brioche

Franks in a Blanket stone ground mustard, crowd pleaser!

Buffalo Chicken Meatball buffalo sauce, blue cheese stuffing

Chicken N Waffles vermont maple sriracha

Mini Reuben corned beef, swiss, sauerkraut, Russian dressing, toasted rye

Mac N Cheese truffle oil, crème épaisse, savory tartlet

Empanada de Galicia frijoles negros, cayenne, chipotle aioli

Petite Quiche vegetable, lorraine



THANK YOU

Contact one of our event planners to begin planning your special day. We looking forward to working with you!

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