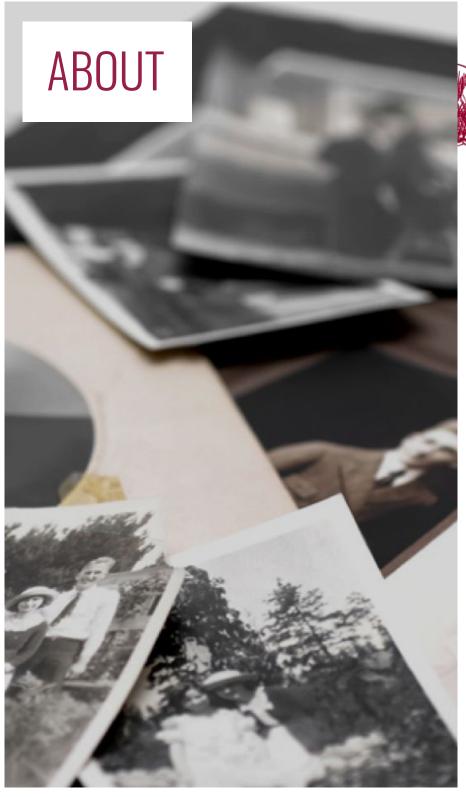
FOOD TRENDS CATERING & EVENTS WEDDINGS



212-972-7320 www.foodtrends.com

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





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!









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"

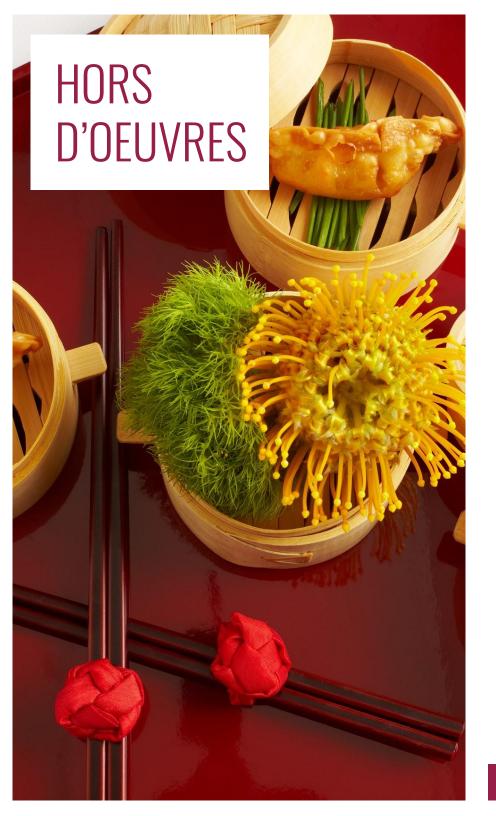
Pre poured sparkling wine at tableside

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

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^{*}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"

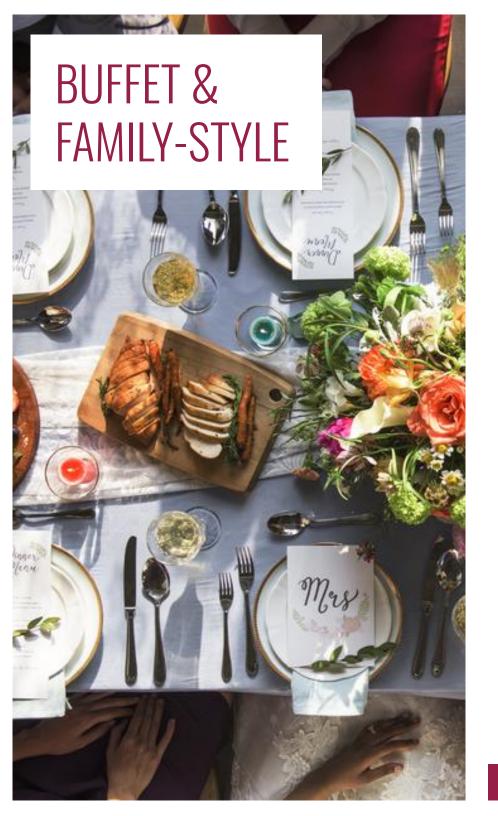
mini "take out" box

Vegan Sushi Rolls*

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

*encounters additional upcharge

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





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

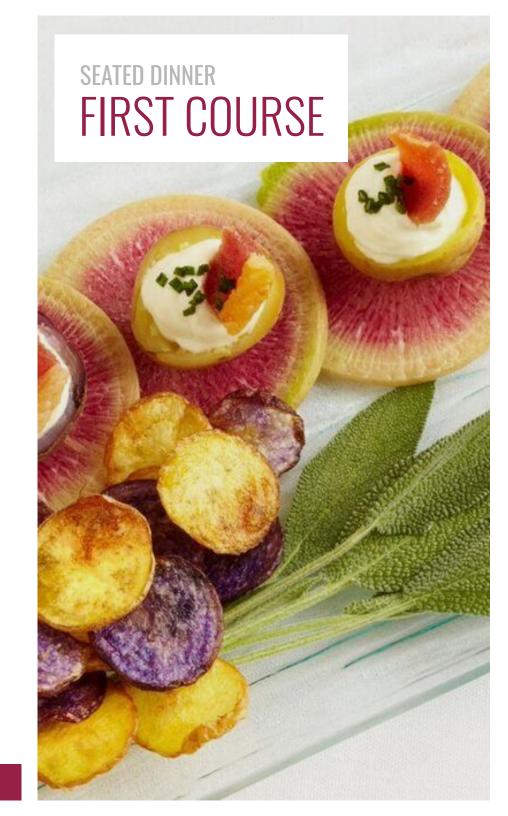
frisee, white balsamic, pumpkin seed brittle

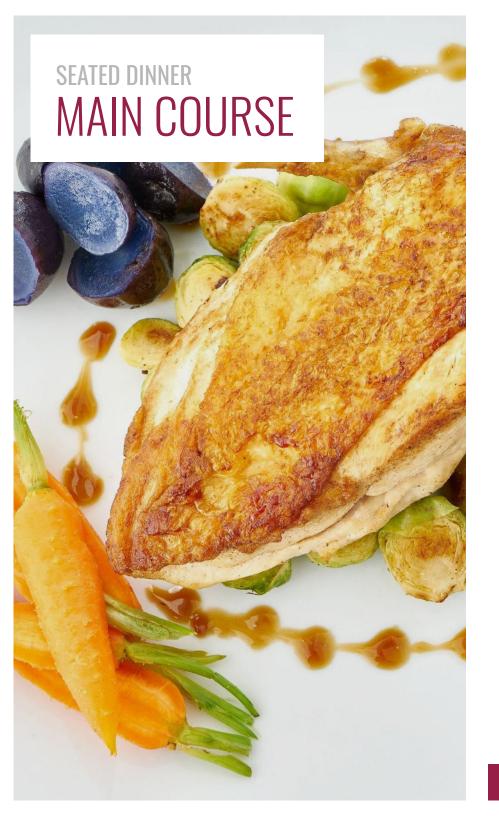
AUTUMN / WINTER

Autumn Beet Trio

whipped boursin mousse, mache greens, candied walnuts, maple balsamic vinaigrette

Artisanal Breads & Sweet Butter





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

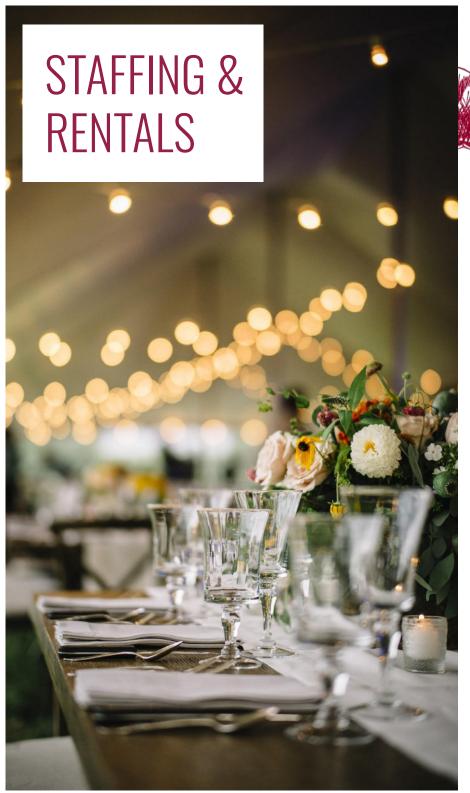
Valrohna Dark Chocolate Volcano raspberry coulis, sea salt caramel

Ricotta Cheesecake

Mango Pannacotta Shortbread

Caramel Toffee Tart

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





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







TASTF OF "CHINATOWN"

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

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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)



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

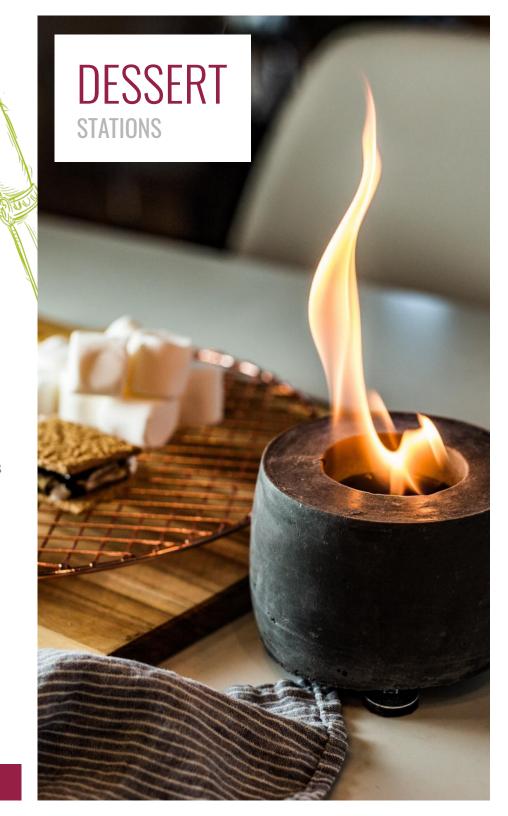
retro rice crispy treat, mini cupcakes

tartlet "pies" berry, pistachio, coconut, apple

candy Hershey kiss, jolly rancher, mini chocolate bar

mousse shooter tiramisu, raspberry, lemon, chocolate

sleek modern presentation - sure to be a showstopper!







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





Contact one of our event planners to begin planning your special day.

We looking forward to working with you!

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